

# María-Soledad Fernández-Pachón

## List of Publications by Year in descending order

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34  
papers

2,449  
citations

331670

21  
h-index

377865

34  
g-index

34  
all docs

34  
docs citations

34  
times ranked

3632  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Acute Intake of Fermented Orange Juice on Fasting and Postprandial Glucose Metabolism, Plasma Lipids and Antioxidant Status in Healthy Human. <i>Foods</i> , 2022, 11, 1256.	4.3	4
2	Bioactive Peptides from Lupin ( <i>Lupinus angustifolius</i> ) Prevent the Early Stages of Atherosclerosis in Western Diet-Fed ApoE <sup>-/-</sup> Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8243-8253.	5.2	12
3	Safety and Efficacy of a Beverage Containing Lupine Protein Hydrolysates on the Immune, Oxidative and Lipid Status in Healthy Subjects: An Intervention Study (the Lupine <sup>1</sup> Trial). <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100139.	3.3	26
4	Lupinus angustifolius Protein Hydrolysates Reduce Abdominal Adiposity and Ameliorate Metabolic Associated Fatty Liver Disease (MAFLD) in Western Diet Fed-ApoE <sup>-/-</sup> Mice. <i>Antioxidants</i> , 2021, 10, 1222.	5.1	16
5	Intake of branched chain amino acids favors post-exercise muscle recovery and may improve muscle function: optimal dosage regimens and consumption conditions. <i>Journal of Sports Medicine and Physical Fitness</i> , 2021, 61, 1478-1489.	0.7	5
6	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. <i>Archives of Biochemistry and Biophysics</i> , 2020, 695, 108627.	3.0	24
7	Immunomodulatory and Antioxidant Properties of Wheat Gluten Protein Hydrolysates in Human Peripheral Blood Mononuclear Cells. <i>Nutrients</i> , 2020, 12, 1673.	4.1	16
8	Effect of daily intake of a low-alcohol orange beverage on cardiovascular risk factors in hypercholesterolemic humans. <i>Food Research International</i> , 2019, 116, 168-174.	6.2	10
9	Î <sup>2</sup> -Cryptoxanthin is more bioavailable in humans from fermented orange juice than from orange juice. <i>Food Chemistry</i> , 2018, 262, 215-220.	8.2	21
10	Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2777-2786.	3.5	20
11	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 779-788.	2.8	33
12	Changes in orange juice (poly)phenol composition induced by controlled alcoholic fermentation. <i>Analytical Methods</i> , 2016, 8, 8151-8164.	2.7	12
13	Orange beverage ameliorates high-fat-diet-induced metabolic disorder in mice. <i>Journal of Functional Foods</i> , 2016, 24, 254-263.	3.4	7
14	Consumption of orange fermented beverage reduces cardiovascular risk factors in healthy mice. <i>Food and Chemical Toxicology</i> , 2015, 78, 78-85.	3.6	30
15	Effect of Fermentation and Subsequent Pasteurization Processes on Amino Acids Composition of Orange Juice. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 153-159.	3.2	22
16	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , 2014, 56, 31-38.	7.4	59
17	Effect of Alcoholic Fermentation on the Carotenoid Composition and Provitamin A Content of Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 842-849.	5.2	14
18	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. <i>BioFactors</i> , 2014, 40, 327-335.	5.4	25

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19	Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8773-8782.	5.2	84
20	Changes in Antioxidant Endogenous Enzymes (Activity and Gene Expression Levels) after Repeated Red Wine Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6578-6583.	5.2	54
21	Antioxidant compounds and antioxidant activity in acerola ( <i>Malpighia emarginata</i> DC.) fruits and derivatives. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 282-290.	3.9	137
22	Antioxidant Activity of Phenolic Compounds: From <i>In Vitro</i> Results to <i>In Vivo</i> Evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 649-671.	10.3	288
23	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. <i>Talanta</i> , 2007, 71, 230-235.	5.5	671
24	Repeated Red Wine Consumption and Changes on Plasma Antioxidant Capacity and Endogenous Antioxidants (Uric Acid and Protein Thiol Groups). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9713-9718.	5.2	20
25	Effects of head group size on micellization of cetyltrialkylammonium bromide surfactants in water-ethylene glycol mixtures. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2007, 298, 177-185.	4.7	50
26	Acute Intake of Red Wine does not Affect Antioxidant Enzymes Activities in Human Subjects. <i>International Journal for Vitamin and Nutrition Research</i> , 2006, 76, 291-298.	1.5	2
27	Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. <i>Journal of Food Science</i> , 2006, 71, S238-S242.	3.1	13
28	Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. <i>Analytica Chimica Acta</i> , 2006, 563, 101-108.	5.4	93
29	Influence of enological practices on the antioxidant activity of wines. <i>Food Chemistry</i> , 2006, 95, 394-404.	8.2	106
30	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. <i>Analytica Chimica Acta</i> , 2005, 538, 391-398.	5.4	172
31	Antioxidant Capacity of Plasma after Red Wine Intake in Human Volunteers. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5024-5029.	5.2	46
32	Antioxidant activity of wines and relation with their polyphenolic composition. <i>Analytica Chimica Acta</i> , 2004, 513, 113-118.	5.4	217
33	Kinetic Study in Water-Ethylene Glycol Cationic, Zwitterionic, Nonionic, and Anionic Micellar Solutions. <i>Langmuir</i> , 2004, 20, 9945-9952.	3.5	41
34	The antioxidant activity of wines determined by the ABTS+ method: influence of sample dilution and time. <i>Talanta</i> , 2004, 64, 501-509.	5.5	99