

Silvia Pastoriza De La Cueva

List of Publications by Year in descending order

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64
papers

2,243
citations

201674

27
h-index

233421

45
g-index

65
all docs

65
docs citations

65
times ranked

2688
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial Activity of Coffee Melanoidins "A Study of Their Metal-Chelating Properties. Journal of Agricultural and Food Chemistry, 2009, 57, 432-438.	5.2	192
2	Revalorization of coffee by-products. Prebiotic, antimicrobial and antioxidant properties. LWT - Food Science and Technology, 2015, 61, 12-18.	5.2	153
3	Healthy properties of green and white teas: an update. Food and Function, 2017, 8, 2650-2662.	4.6	109
4	Contribution of melanoidins to the antioxidant capacity of the Spanish diet. Food Chemistry, 2014, 164, 438-445.	8.2	98
5	A physiologic approach to test the global antioxidant response of foods. The GAR method. Food Chemistry, 2011, 129, 1926-1932.	8.2	96
6	Effect of brewing time and temperature on antioxidant capacity and phenols of white tea: Relationship with sensory properties. Food Chemistry, 2018, 248, 111-118.	8.2	93
7	Assessment of hydroxymethylfurfural intake in the Spanish diet. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 1306-1312.	2.3	86
8	An in vitro batch fermentation protocol for studying the contribution of food to gut microbiota composition and functionality. Nature Protocols, 2021, 16, 3186-3209.	12.0	83
9	Bioactivity of food melanoidins is mediated by gut microbiota. Food Chemistry, 2020, 316, 126309.	8.2	75
10	Relationship between composition and bioactivity of persimmon and kiwifruit. Food Research International, 2018, 105, 461-472.	6.2	71
11	Relationship between HMF intake and SMF formation in vivo: An animal and human study. Molecular Nutrition and Food Research, 2017, 61, 1600773.	3.3	68
12	A combined procedure to evaluate the global antioxidant response of bread. Journal of Cereal Science, 2010, 52, 239-246.	3.7	67
13	Impact of spent coffee grounds as organic amendment on soil fertility and lettuce growth in two Mediterranean agricultural soils. Archives of Agronomy and Soil Science, 2018, 64, 790-804.	2.6	60
14	Modifications in bacterial groups and short chain fatty acid production in the gut of healthy adult rats after long-term consumption of dietary Maillard reaction products. Food Research International, 2017, 100, 134-142.	6.2	57
15	Towards an improved global antioxidant response method (GAR+): Physiological-resembling in vitro digestion-fermentation method. Food Chemistry, 2018, 239, 1253-1262.	8.2	57
16	Spent coffee grounds improve the nutritional value in elements of lettuce (<i>Lactuca sativa</i> L.) and are an ecological alternative to inorganic fertilizers. Food Chemistry, 2019, 282, 1-8.	8.2	52
17	Effect of Food Thermal Processing on the Composition of the Gut Microbiota. Journal of Agricultural and Food Chemistry, 2018, 66, 11500-11509.	5.2	50
18	Spent Coffee Grounds Extract, Rich in Mannoooligosaccharides, Promotes a Healthier Gut Microbial Community in a Dose-Dependent Manner. Journal of Agricultural and Food Chemistry, 2019, 67, 2500-2509.	5.2	49

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19	Effect of home cooking on the antioxidant capacity of vegetables: Relationship with Maillard reaction indicators. <i>Food Research International</i> , 2019, 121, 514-523.	6.2	47
20	Green Tea and Its Relation to Human Gut Microbiome. <i>Molecules</i> , 2021, 26, 3907.	3.8	42
21	Potential probiotic salami with dietary fiber modulates antioxidant capacity, short chain fatty acid production and gut microbiota community structure. <i>LWT - Food Science and Technology</i> , 2019, 105, 355-362.	5.2	40
22	Reactivity of acrylamide with coffee melanoidins in model systems. <i>LWT - Food Science and Technology</i> , 2012, 45, 198-203.	5.2	39
23	High Antioxidant Action and Prebiotic Activity of Hydrolyzed Spent Coffee Grounds (HSCG) in a Simulated Digestion-Fermentation Model: Toward the Development of a Novel Food Supplement. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6452-6459.	5.2	33
24	Effect of in vitro digestion-fermentation on green and roasted coffee bioactivity: The role of the gut microbiota. <i>Food Chemistry</i> , 2019, 279, 252-259.	8.2	33
25	Green and white teas as health-promoting foods. <i>Food and Function</i> , 2021, 12, 3799-3819.	4.6	33
26	Phytotoxicity and chelating capacity of spent coffee grounds: Two contrasting faces in its use as soil organic amendment. <i>Science of the Total Environment</i> , 2020, 717, 137247.	8.0	31
27	How brewing parameters affect the healthy profile of tea. <i>Current Opinion in Food Science</i> , 2017, 14, 7-12.	8.0	30
28	Relationship of quality parameters, antioxidant capacity and total phenolic content of EVOO with ripening state and olive variety. <i>Food Chemistry</i> , 2020, 325, 126926.	8.2	30
29	Potential probiotic salami with dietary fiber modulates metabolism and gut microbiota in a human intervention study. <i>Journal of Functional Foods</i> , 2020, 66, 103790.	3.4	30
30	Towards an improved Global Antioxidant Response method (GAR+): Physiological-resembling in vitro antioxidant capacity methods. <i>Food Chemistry</i> , 2018, 239, 1263-1272.	8.2	25
31	New Method To Estimate Total Polyphenol Excretion: Comparison of Fast Blue BB versus Folin-Ciocalteu Performance in Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4216-4222.	5.2	23
32	Nutritional and physicochemical characteristic of commercial Spanish citrus juices. <i>Food Chemistry</i> , 2014, 164, 396-405.	8.2	20
33	Furosine and 5-hydroxymethylfurfural as chemical markers of tea processing and storage. <i>Food Control</i> , 2019, 99, 73-78.	5.5	20
34	Plant extracts as natural modulators of gut microbiota community structure and functionality. <i>Heliyon</i> , 2020, 6, e05474.	3.2	20
35	Development of an Unified Food Composition Database for the European Project "Stance4Health" Nutrients, 2021, 13, 4206.	4.1	20
36	An extended reconstruction of human gut microbiota metabolism of dietary compounds. <i>Nature Communications</i> , 2021, 12, 4728.	12.8	19

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37	Effect of Cooking Methods on the Antioxidant Capacity of Plant Foods Submitted to In Vitro Digestion-Fermentation. <i>Antioxidants</i> , 2020, 9, 1312.	5.1	18
38	Antioxidant balance after long-term consumption of standard diets including bread crust glycated compounds by adult rats. <i>Food Research International</i> , 2014, 64, 106-113.	6.2	17
39	Effect of roasting conditions on cocoa bioactivity and gut microbiota modulation. <i>Food and Function</i> , 2021, 12, 9680-9692.	4.6	17
40	Relationship between Glycation and Polyphenol Content and the Bioactivity of Selected Commercial Soy Milks. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1823-1830.	5.2	14
41	Spent coffee grounds as a source of smart biochelates to increase Fe and Zn levels in lettuces. <i>Journal of Cleaner Production</i> , 2021, 328, 129548.	9.3	14
42	Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. <i>Biomedicine and Pharmacotherapy</i> , 2022, 148, 112759.	5.6	13
43	Evaluation of the Availability and Antioxidant Capacity of Maillard Compounds Present in Bread Crust: Studies in Caco-2 Cells. <i>Foods</i> , 2017, 6, 5.	4.3	12
44	Characterization of rums sold in Spain through their absorption spectra, furans, phenolic compounds and total antioxidant capacity. <i>Food Chemistry</i> , 2020, 323, 126829.	8.2	11
45	Effects of long-term consumption of standard diets including glucose-lysine model glycated compounds on the antioxidant status of adult rats. <i>Food Chemistry</i> , 2015, 183, 283-290.	8.2	10
46	The Stance4Health Project: Evaluating a Smart Personalised Nutrition Service for Gut Microbiota Modulation in Normal- and Overweight Adults and Children with Obesity, Gluten-Related Disorders or Allergy/Intolerance to Cow's Milk. <i>Foods</i> , 2022, 11, 1480.	4.3	10
47	Effect of Cooking Methods on the Antioxidant Capacity of Foods of Animal Origin Submitted to In Vitro Digestion-Fermentation. <i>Antioxidants</i> , 2021, 10, 445.	5.1	9
48	Evolution of the Maillard Reaction in Glutamine or Arginine-Dextrinomaltose Model Systems. <i>Foods</i> , 2016, 5, 86.	4.3	8
49	Assessing the effects of model Maillard compound intake on iron, copper and zinc retention and tissue delivery in adult rats. <i>Food and Function</i> , 2016, 7, 164-170.	4.6	6
50	Assessing the antioxidant and metabolic effect of an alpha-lipoic acid and acetyl-L-carnitine nutraceutical. <i>Current Research in Food Science</i> , 2021, 4, 336-344.	5.8	5
51	Mineral profile of weight loss related foods marketed in Spain. <i>Food Chemistry</i> , 2020, 313, 126156.	8.2	4
52	A useful and simple tool to evaluate and compare the intake of total dietary polyphenols in different populations. <i>Public Health Nutrition</i> , 2021, 24, 3818-3824.	2.2	4
53	Effect of Freezing on Gut Microbiota Composition and Functionality for In Vitro Fermentation Experiments. <i>Nutrients</i> , 2021, 13, 2207.	4.1	4
54	Validity and Reproducibility of a Food Frequency Questionnaire to Assess Nutrients Intake of Pregnant Women in the South-East of Spain. <i>Nutrients</i> , 2021, 13, 3032.	4.1	4

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55	Characterization of commercial Spanish non-citrus juices: Antioxidant and physicochemical aspects. Food Research International, 2017, 100, 216-225.	6.2	3
56	The Gut Microbiota of Obese Children Releases Lower Antioxidant Capacity from Food than That of Lean Children. Nutrients, 2022, 14, 2829.	4.1	3
57	Do bread-crust-derived Maillard reaction products affect the retention and tissue distribution of trace elements?. European Journal of Nutrition, 2016, 55, 1225-1233.	3.9	2
58	Consumption of Model Maillard Reaction Products has no Significant Impact on Ca and Mg Retention or on Tissue Distribution in Rats. International Journal for Vitamin and Nutrition Research, 2013, 83, 246-253.	1.5	2
59	Effect of carboxymethyllysine intake on inflammatory bowel disease. Proceedings of the Nutrition Society, 2013, 72, .	1.0	1
60	Biological Effects of Coffee Melanoidins. , 2015, , 853-858.		1
61	Use of ISO 5495:2009 to Determine Sensory Preferences of Consumers of Spanish Red Wines with Designation of Origin. American Journal of Enology and Viticulture, 2018, 69, 334-341.	1.7	0
62	DEVELOPMENT AND APPLICATION OF AN APP FOR VIRTUALIZED LEARNING OF SCIENTIFIC AND MEDICAL TERMINOLOGY. , 2018, , .		0
63	THE TEACHING TEAM OF EXPERIENCED AND BEGINNER PROFESSORS CONTRIBUTES TO THE CONTINUOUS IMPROVEMENT OF THE TEACHING IN THE UNIVERSITY OF GRANADA. EDULEARN Proceedings, 2018, , .	0.0	0
64	PRELIMINARY WEB DESIGN FOR THE MANAGEMENT OF MULTIMEDIA RESOURCES IN THE MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY. , 2019, , .		0