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Grupo de Investigación: CIENCIAS DE LOS ALIMENTOS Y NUTRICIÓN (Cod.: AGR279)

Departamento: Universidad de Granada. Nutrición y Bromatología

Citas en Google Scholar: <https://scholar.google.es/citations?user=iLFj9zYAAAAAJ&hl=es>

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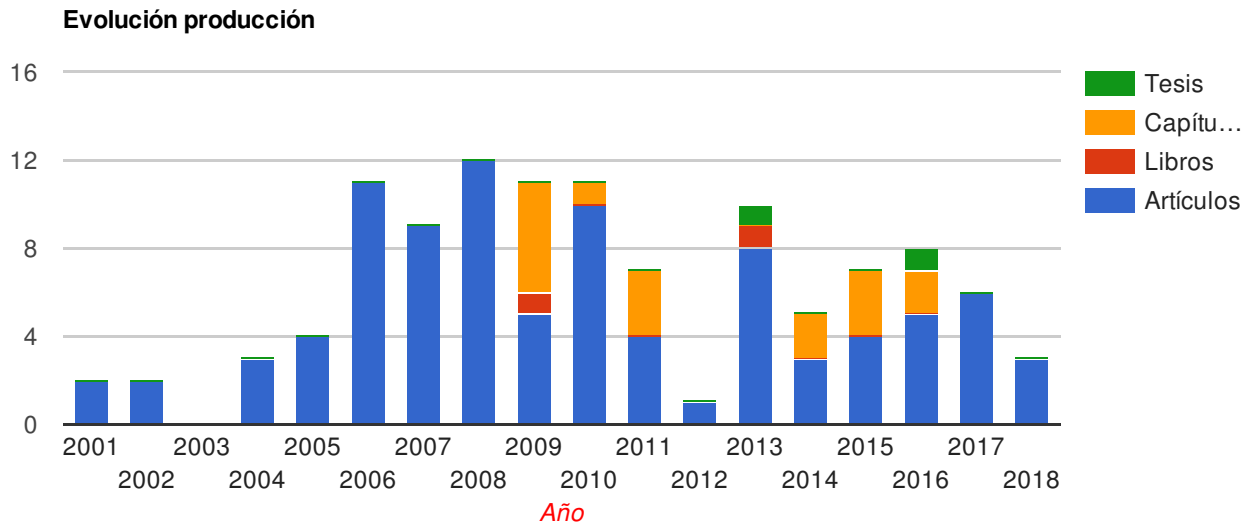
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Ficha del Directorio

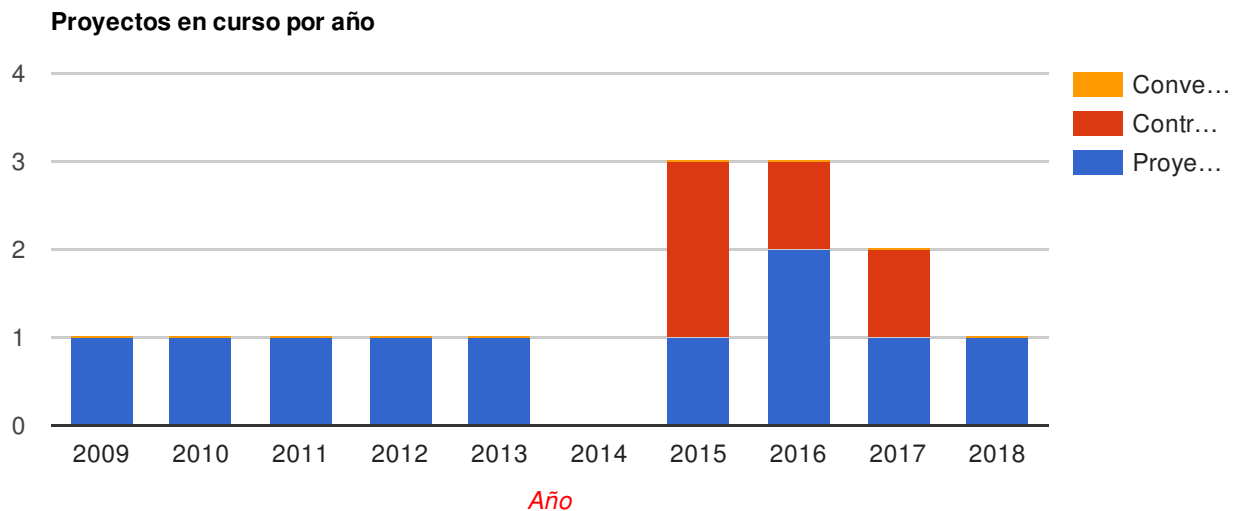
Producción 112

Artículos (92) Libros (2) Capítulos de Libros (16) Tesis dirigidas (2)



Proyectos dirigidos 5

Proyectos (3) Contratos (2) Convenios (0)



Actividades 5

| Titulo publicación | Fuente | Tipo | Fecha |
|--|--|-------------------|-------|
| Effect of brewing time and temperature on antioxidant capacity and phenols of white tea: relationship with sensory properties | Food chemistry | Articulo | 2018 |
| Relationship between composition and bioactivity of persimmon and kiwifruit | Food research international | Articulo | 2018 |
| Towards an improved global antioxidant response method (gar+): physiological-resembling in vitro digestion-fermentation method | Food chemistry | Articulo | 2018 |
| Antioxidant, ace-inhibitory and antimicrobial activity of fermented goat milk: activity and physicochemical properties relationship of the peptide components | Food & function | Articulo | 2017 |
| Antioxidant, ace-inhibitory and antimicrobial activity of fermented goat milk: activity and physicochemical property relationship of the peptide components | Food & function | Articulo | 2017 |
| Characterization of commercial spanish non-citrus juices: antioxidant and physicochemical aspects | Food research international | Articulo | 2017 |
| New method to estimate total polyphenol excretion: comparison of fast blue bb versus folin¿ciocalteu performance in urine | Journal of agricultural and food chemistry | Articulo | 2017 |
| Relationship between hmf intake and smf formation in vivo: an animal and human study | Molecular nutrition and food research | Articulo | 2017 |
| Toasting time and cooking formulation affect browning reaction products development in corn flakes | Cereal chemistry | Articulo | 2017 |
| Antioxidant capacity, total phenols and color profile during the storage of selected plants used for infusion | Food chemistry | Articulo | 2016 |
| Browning: non-enzymatic browning | The encyclopedia of food and health | Capítulo de libro | 2016 |
| Caracterización, capacidad antioxidante y perfil fenolico de frutas subtropicales producidas y comercializadas en la costa de granada-málaga | Universidad de granada. facultad de farmacia | Tesis doctoral | 2016 |
| Evolution of the maillard reaction in glutamine or arginine-dextrinomaltose model systems | | Articulo | 2016 |
| Maillard reaction | The encyclopedia of food and health | Capítulo de libro | 2016 |
| Relationship between glycation and polyphenol content and the bioactivity of selected commercial soy milks | Journal of agricultural and food chemistry | Articulo | 2016 |
| Subtropical fruits grown in spain and elsewhere: a comparison of mineral profiles | Journal of food composition and analysis | Articulo | 2016 |
| Ulcerative colitis and crohn's disease are associated with decreased serum selenium concentrations and increased cardiovascular risk | Nutrients | Articulo | 2016 |
| Biological effects of coffee melanoidins | Coffee in health and disease prevention | Capítulo de libro | 2015 |
| Effect of physical activity, nutritional education, and consumption of extra virgin olive oil on lipid, physiological, and anthropometric profiles in a pediatric population | Journal of physical activity & health | Articulo | 2015 |
| Effects of long-term consumption of standard diets including glucose-lysine model glycated compounds on the antioxidant status of adult rats | Food chemistry | Articulo | 2015 |
| Melanoidins in coffee | Coffee in health and disease prevention | Capítulo de libro | 2015 |
| Novel insights in the methods for measuring the antioxidant capacity of foods | Advances in food analysis research | Capítulo de libro | 2015 |

| antioxidant capacity of foods | | de libro | |
|--|--|-------------------|------|
| Phenolic compounds and antioxidant activity of spanish commercial grape juices | Journal of food composition and analysis | Articulo | 2015 |
| Revalorization of coffee by-products. prebiotic, antimicrobial and antioxidant properties | Lwt-food science and technology | Articulo | 2015 |
| Antioxidant balance after long-term consumption of standard diets including bread crust glycated compounds by adult rats | Food research international | Articulo | 2014 |
| Contribution of melanoidins to the antioxidant capacity of the spanish diet | Food chemistry | Articulo | 2014 |
| Effect of a school-intervention in a health related parameter on children | Handbook of physical education research | Capítulo de libro | 2014 |
| Effect of a school-intervention in a health related parameters on children | Physical education role of school programs, children¿s attitudes and health implications | Capítulo de libro | 2014 |
| Nutritional and physicochemical characteristic of commercial spanish citrus juices | Food chemistry | Articulo | 2014 |
| Composition and functionality of bone affected by dietary glycated compounds | Food & function | Articulo | 2013 |
| Efecto de la ingesta de compuestos avanzados de la reacción de maillard sobre el metabolismo gastrointestinal | Universidad de granada. facultad de farmacia | Tesis doctoral | 2013 |
| Effect of carboxymethyllysine intake on inflammatory bowel disease | Proceedings of the nutrition society | Articulo | 2013 |
| Effect of red sweet pepper dehydration conditions on maillard reaction, ascorbic acid and antioxidant activity | Journal of food engineering | Articulo | 2013 |
| Effects of model maillard compounds on bone characteristics and functionality | Journal of the science of food and agriculture | Articulo | 2013 |
| Long term intake of carboxymethyl-lysine give rise to low-grade gut inflammation | | Articulo | 2013 |
| Long term intake of carboxymethyl-lysine give rise to low-grade gut inflammation | Annals of nutrition and metabolism | Articulo | 2013 |
| Maillard reaction profile in spanish commercial juices | Food research international | Articulo | 2013 |
| Propionic acid and carboxymethyl-lysine regulates the inflammasome axis in gut cells | Annals of nutrition and metabolism | Articulo | 2013 |
| Tutormaster. orientación del alumnado en la iniciación a la investigación y estudios de postgrado. | Atrio s.l. | Libros | 2013 |
| Reactivity of acrylamide with coffee melanoidins in model systems. | Lwt | Articulo | 2012 |
| A physiologic approach to test the global antioxidant response of foods. the gar method. | Food chemistry | Articulo | 2011 |
| Análisis de los intereses y motivaciones de los alumnos participantes en el plan de acción tutorial ¿tutormaster¿ de la universidad de granada | Viii foro sobre evaluacion de la calidad de la investigacion y de la educacion superior: libro de capitulos. | Capítulo de libro | 2011 |
| Coordinación de asignaturas en el plan de estudios como actividad formativa del equipo docente multidisciplinar para la licenciatura en farmacia | Ars pharmaceutica | Articulo | 2011 |
| Determination of polyphenols, tocopherols and antioxidant capacity of virgin argan oil (argania spinosa, skeels) | European journal of lipid science and technology | Articulo | 2011 |
| Innovating in food science laboratory practices: the tablet touch. | Proceedings of the 3rd international conference in education and new learning technologies (edulearn) | Capítulo de libro | 2011 |
| La grabación en video es una herramienta que mejora la práctica docente | Ars pharmaceutica | Articulo | 2011 |

| practica docente | | | |
|--|--|-------------------|------|
| Proyecto de acción tutorial para la orientación del alumno en la iniciación a la investigación y estudios de posgrado (tutormaster). | Viii foro sobre evaluacion de la calidad de la investigacion y de la educacion superior: libro de capitulos. | Capítulo de libro | 2011 |
| A combined procedure to evaluate the global antioxidant response of bread | Journal of cereal science | Articulo | 2010 |
| Coordinación de asignaturas en el plan de estudios como actividad formativa del equipo docente multidisciplinar para la licenciatura de farmacia | Ars pharmaceutica | Articulo | 2010 |
| Does pelleting process affect the nutritive value of a pre-starter diet for suckling piglets? ex vivo studies on mineral absorption | Journal of the science of food and agriculture | Articulo | 2010 |
| Does the pelleting process affect the nutritive value of a pre-starter diet for suckling piglets? ex vivo studies on mineral absorption | Journal of the science of food and agriculture | Articulo | 2010 |
| First experience for the educational training of new lecturers at the university of granada. | Proceedings of the iceri2009 conference | Capítulo de libro | 2010 |
| Pth increase jaw mineral density in a rabbit model of osteoporosis | Journal of dental research | Articulo | 2010 |
| Pth increases jaw mineral density in a rabbit model of osteoporosis | Journal of dental research | Articulo | 2010 |
| Perfil del farmacéutico en el ámbito de la nutrición a nivel europeo | Ars pharmaceutica | Articulo | 2010 |
| Proyecto de acción tutorial como guía de la formación de postgrado del alumno de farmacia | Ars pharmaceutica | Articulo | 2010 |
| The visualization on video it is a good tool to improve the educational practice | Ars pharmaceutica | Articulo | 2010 |
| Variación en el contenido de compuestos fitoquímicos presentes en alimentos típicos de la dieta mediterranea según la técnica culinaria empleada | Ars pharmaceutica | Articulo | 2010 |
| Antimicrobial activity of maillard reaction products | Assessing the generation and bioactivity of neo-formed compounds in thermally treated foods | Capítulo de libro | 2009 |
| Assessing the generation and bioactivity of neo-formed compounds in thermally treated foods | Atrio s.l. | Libros | 2009 |
| Antimicrobial activity of coffee melanoidins-a study of their metal chelating properties. | Journal of agricultural and food chemistry | Articulo | 2009 |
| Assessing the maillard reaction development during the toasting process of common flours employed by the cereal products industry | Food chemistry | Articulo | 2009 |
| Biscuit melanoidins of different molecular masses protect human hepg2 cells against oxidative stress | Journal of agricultural and food chemistry | Articulo | 2009 |
| Colour and fluorescence measurement as unspecific markers for the maillard reaction | Assessing the generation and bioactivity of neo-formed compounds in thermally treated foods | Capítulo de libro | 2009 |
| Effect of digestive process on maillard reaction indexes and antioxidant properties of breakfast cereals | Food research international | Articulo | 2009 |
| First coaching experience at the faculty of pharmacy (university of granada). | Proceedings of the iceri2009 conference | Capítulo de libro | 2009 |
| Gastrointestinal digestion as first conditioning of nutrient bioavailability | Assessing the generation and bioactivity of neo-formed compounds in thermally treated foods | Capítulo de libro | 2009 |
| Hydroxymethylfurfural in commercial biscuits marketed in | Journal of food and nutrition research | Articulo | 2009 |

| spain | | | |
|---|---|-------------------|------|
| Non-enzymatic browning: the case of the maillard reaction | Assessing the generation and bioactivity of neo-formed compounds in thermally treated foods | Capítulo de libro | 2009 |
| Antimicrobial activity of melanoidins against escherichia coli is mediated by a membrane-damage mechanism. | Journal of agricultural and food chemistry | Articulo | 2008 |
| Assessing the maillard reaction development during the toasting process of commom flours employed by the cereal products industry | Food chemistry | Articulo | 2008 |
| Assessment of hydroxymethylfurfural intake in the spanish diet | Food additives and contaminants | Articulo | 2008 |
| Antimicrobial activity of melanoidins against escherichia coli is mediated by a membrane-damage mechanism | Journal of agricultural and food chemistry | Articulo | 2008 |
| Assessment of hydroxymethylfurfural intake in the spanish diet | Food additives and contaminants | Articulo | 2008 |
| Microtiter plate-based assay for screening antimicrobial activity of melanoidins against e. coli and s. aureus | Food chemistry | Articulo | 2008 |
| Microtiter plate-based assay for screening antimicrobial activity of melanoidins against e-coli and s-aureus | Food chemistry | Articulo | 2008 |
| Microtiter plate-based assay for screening the specific antimicrobial activity of melanoidins against e. coli and s. aureus. | Food chemistry | Articulo | 2008 |
| Occurrence of furosine and hydroxymethylfurfural as markers of thermal damage in dehydrated vegetables | European food research and technology | Articulo | 2008 |
| Optimised procedure to analyse maillard reaction-associated fluorescence in cereal-based products | Czech journal of food sciences | Articulo | 2008 |
| Optimised procedure to analyse maillard reaction-associated fluorescence in cereal-based products | Czech journal of food sciences | Articulo | 2008 |
| Relevance of glucosylisomaltol and galactosylisomaltol in commercial biscuits | European food research and technology | Articulo | 2008 |
| Acrylamide content of selected spanish foods: a survey of biscuits and bread derivatives. | Food additives and contaminants | Articulo | 2007 |
| Angiotensin-i converting enzyme inhibitory activity of coffee melanoidins. | Journal of agricultural and food chemistry | Articulo | 2007 |
| Antimicrobial activity of melanoidins. | Journal of food quality | Articulo | 2007 |
| Assessing nutritional quality of milk-based sport supplements as determined by furosine | Food chemistry | Articulo | 2007 |
| Effect of coffee melanoidin on human hepatoma hepg2 cells. protection against oxidative stress induced by tert-butyl hydroperoxide | Molecular nutrition and food research | Articulo | 2007 |
| Effect of in vitro enzymatic digestion on antioxidant activity of coffee melanoidins and fractions | Journal of agricultural and food chemistry | Articulo | 2007 |
| Effect of coffee melanoidin on human hepatoma hepg2 cells. protection against oxidative stress induced by tert-butylhydroperoxide | Molecular nutrition and food research | Articulo | 2007 |
| Functional properties of melanoidins: in vitro antioxidant, antimicrobial and antihypertensive activities | Food research international | Articulo | 2007 |
| Lysine availability is diminished in commercial fibre-enriched breakfast cereals | Food chemistry | Articulo | 2007 |
| A new application of a commercial microtiter plate-based assay for assessing the antimicrobial activity of maillard reaction products | Food research international | Articulo | 2006 |
| Analysis of heat-damage indices in breakfast cereals: | Journal of cereal science | Articulo | 2006 |

| influence of composition | | | |
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| Application of a fast high-performance liquid chromatography method for simultaneous determination of furanic compounds and glucosylisomaltol in breakfast cereals | Journal of aoac international | Articulo | 2006 |
| Assessing the antioxidant and pro-oxidant activity of phenolic compounds by means of their copper reducing activity | European food research and technology | Articulo | 2006 |
| Available lysine and fluorescence in heated milk proteins/dextrinomaltose or lactose solutions | Food chemistry | Articulo | 2006 |
| Colour measurement as indicator for controlling the manufacture and storage of enteral formulas | Food control | Articulo | 2006 |
| Determination of acrylamide in spanish potato chips by a reversed-phase lc-ms method based on a stable isotope dilution assay. | Food chemistry | Articulo | 2006 |
| Occurrence of acetic acid and formic acid in breakfast cereals | Journal of the science of food and agriculture | Articulo | 2006 |
| Relationship between acrylamide and thermal processing indexes in commercial breakfast cereals. a survey of spanish breakfast cereals. | Molecular nutrition and food research | Articulo | 2006 |
| Study of fluorescence of maillard reaction compounds in breakfast cereals | Molecular nutrition and food research | Articulo | 2006 |
| Tryptophan determination in milk-based ingredients and dried sport supplements by liquid chromatography with fluorescence detection | Food chemistry | Articulo | 2006 |
| Assessing the antioxidant activity of melanoidins from coffee brews by different antioxidant methods | Journal of agricultural and food chemistry | Articulo | 2005 |
| Evolution of fatty acid profile and lipid oxidation during enteral formula storage | Journal of pediatric gastroenterology and nutrition | Articulo | 2005 |
| Fast method to determine furosine in breakfast cereals by capillary zone electrophoresis | European food research and technology | Articulo | 2005 |
| Incidencia de acrilamida en patatas fritas comercializadas en la comunidad de madrid. | Alimentaria | Articulo | 2005 |
| Acrilamida ¿un riesgo para el consumidor? | Ciencia y tecnología alimentaria | Articulo | 2004 |
| Generation of furosine and color in infant/enteral formula-resembling systems | Journal of agricultural and food chemistry | Articulo | 2004 |
| Pyrraline content in enteral formula processing and storage and model systems | European food research and technology | Articulo | 2004 |
| Furosine content, loss of o-phthaldialdehyde reactivity, fluorescence and colour in stored enteral formulas | International journal of dairy technology | Articulo | 2002 |
| Maillard reaction in enteral formula processing: furosine, loss of o-phthaldialdehyde reactivity, and fluorescence | Food research international | Articulo | 2002 |
| Determination of furfural compounds in enteral formula | Journal of liquid chromatography and related technologies | Articulo | 2001 |
| Evolución de compuestos furánicos durante el procesado y conservación de fórmulas enterales. | Alimentaria | Articulo | 2001 |

| | Título proyecto | Tipo | Inicio | Fin |
|---|---|-------------|---------------|------------|
| 1 | Estrategias competitivas para la industria agroalimentaria. revalorización de subproductos cafeteros mediante el diseño de alimentos funcionales y biofortificación agronomica. | Proyecto | 1/1/15 | 12/31/18 |
| 2 | Investigación y desarrollo experimental de nuevos alimentos más saludables y envases avanzados (avanza-s) | Contrato | 9/1/15 | 8/31/17 |
| 3 | Feedyourgut - initiating the fourth nutritional transition: development of groundbreaking knowledge enabling personalised nutrition for the targeted modulation of the gut microbiota | Proyecto | 5/11/16 | 5/12/16 |
| 4 | Análisis in vitro de la capacidad antioxidante de un complemento alimenticio comercializado por la empresa con el nombre de alcalip. | Contrato | 5/18/15 | 6/17/15 |
| 5 | Repercusiones de la ingesta de productos avanzados de la reacción de maillard sobre el metabolismo gastrointestinal y óseo. | Proyecto | 1/13/09 | 1/13/13 |

Actividades 5

| Título actividad | Fuente | Tipo | Fecha |
|---|---------------|--------------------------------|--------------|
| Evaluador proyectos investigación plan nacional "retos" 2015 | | Experiencia en evaluación | Mar 1, 2015 |
| Evaluador internacional de proyectos de investigación del fondo nacional de desarrollo científico y tecnológico (fondecyt) | | Experiencia en evaluación | Feb 1, 2016 |
| Evaluador internacional de proyectos de investigación en la convocatoria pública programática 2014-2015 de la universidad de antioquía (colombia) | | Experiencia en evaluación | Jan 1, 2015 |
| Journal of the international society of antioxidants in nutrition & health | | Comités científicos de revista | Jun 1, 2015 |
| Participación en comité de revista: food chemistry | | Comités científicos de revista | Jan 1, 2006 |

Colaboradores

- SILVIA PASTORIZA DE LA CUEVA (28)
- BELÉN GARCÍA-VILLANOVA RUÍZ (12)
- EDUARDO JESÚS GUERRA HERNÁNDEZ (12)
- MIGUEL NAVARRO ALARCÓN (7)
- CRISTINA SAMANIEGO SANCHEZ (6)
- JOSÉ JOAQUÍN MUROS MOLINA (6)
- MANUEL OLALLA HERRERA (6)
- RAFAEL GIMÉNEZ MARTÍNEZ (6)
- Sergio Pérez Burillo (6)
- HERMINIA LÓPEZ GARCÍA DE LA SERRANA (3)
- JOSÉ JAVIER QUESADA GRANADOS (3)
- MARÍA ELENA RODRIGUEZ CABEZAS (3)
- MIRIAM MORENO MONTORO (3)
- CAROLA AGUZZI (2)
- CRISTINA SÁNCHEZ GONZÁLEZ (2)
- JULIO JUAN GÁLVEZ PERALTA (2)
- MARINA VILLALÓN MIR (2)
- MILAGROS GALISTEO MOYA (2)
- TRIANA BERGILLOS MECA (2)

- ANGEL ORTE GUTIERREZ (1)
- JESUS MARIA PORRES FOULQUIE (1)
- JURISTO FONOLLA JOYA (1)
- LUIS CROVETTO GONZALEZ (1)
- MARIA JOSE RUEDAS RAMA (1)
- MARIA LÓPEZ-JURADO ROMERO (1)
- MARÍA DEL PILAR CEREZO GONZÁLEZ (1)
- M^a DOLORES RUIZ LÓPEZ (1)
- OLGA MARÍA CRUZ LÓPEZ (1)
- PAULA RODRIGUEZ BOUZAS (1)
- PILAR ARANDA RAMÍREZ (1)
- REYES ARTACHO MARTÍN-LAGOS (1)
- ROSA MARÍA BLANCA HERRERA (1)
- TERESA NESTARES PLEGUEZUELO (1)