

# SILVIA PASTORIZA DE LA CUEVA

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

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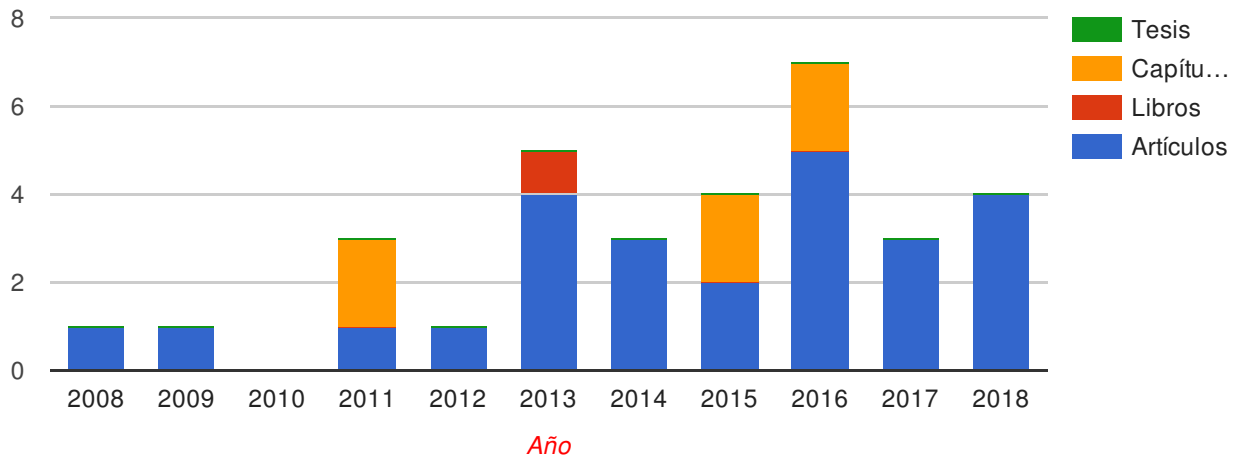


Ficha del Directorio

## Producción 32

Artículos (25) Libros (1) Capítulos de Libros (6) Tesis dirigidas (0)

Evolución producción



## Proyectos dirigidos 0

Proyectos (0) Contratos (0) Convenios (0)

## Actividades 0

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 antioxidant capacity methods	Food chemistry	Articulo	2018
Towards an improved global antioxidant response method (gar+): physiological-resembling in vitro digestion-fermentation method	Food chemistry	Articulo	2018
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
Antioxidant capacity, total phenols and color profile during the storage of selected plants used for infusion	Food chemistry	Articulo	2016
Assessing the effects of model maillard compound intake on iron, copper and zinc retention and tissue delivery in adult rats	Food & function	Articulo	2016
Browning: non-enzymatic browning	The encyclopedia of food and health	Capítulo de libro	2016
Do bread-crust-derived maillard reaction products affect the retention and tissue distribution of trace elements?	European journal of nutrition	Articulo	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
Biological effects of coffee melanoidins	Coffee in health and disease prevention	Capítulo de libro	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
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
Nutritional and physicochemical characteristic of commercial spanish citrus juices	Food chemistry	Articulo	2014
Effect of carboxymethyllysine intake on inflammatory bowel disease	Proceedings of the nutrition society	Articulo	2013
Long term intake of carboxymethyl-lysine give rise to		Articulo	2013

low-grade gut inflammation			
Long term intake of carboxymethyl-lysine give rise to low-grade gut inflammation	Annals of nutrition and metabolism	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
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
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
Antimicrobial activity of coffee melanoidins-a study of their metal chelating properties.	Journal of agricultural and food chemistry	Articulo	2009
Assessment of hydroxymethylfurfural intake in the spanish diet	Food additives and contaminants	Articulo	2008

	Titulo proyecto	Tipo	Inicio	Fin
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## Actividades 0

Titulo actividad	Fuente	Tipo	Fecha
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## Colaboradores

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- BELÉN GARCÍA-VILLANOVA RUÍZ (1)
- CAROLA AGUZZI (1)
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- EDUARDO JESÚS GUERRA HERNÁNDEZ (1)
- JESUS MARIA PORRES FOULQUIE (1)
- JOSÉ JAVIER QUESADA GRANADOS (1)
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