

# Nieves Baenas

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

39  
papers

1,527  
citations

21  
h-index

39  
g-index

44  
ext. papers

1,874  
ext. citations

5  
avg, IF

4.94  
L-index

#	Paper	IF	Citations
39	Post-Harvest Use of Ultraviolet Light (UV) and Light Emitting Diode (LED) to Enhance Bioactive Compounds in Refrigerated Tomatoes. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
38	Changes in volatile compounds, flavour-related enzymes and lycopene in a refrigerated tomato juice during processing and storage. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 975-984	3.4	3
37	Characterization of Andean Blueberry in Bioactive Compounds, Evaluation of Biological Properties, and In Vitro Bioaccessibility. <i>Foods</i> , <b>2020</b> , 9,	4.9	9
36	Processing and cooking effects on glucosinolates and their derivatives <b>2020</b> , 181-212		2
35	Seasonal Variation of Health-Promoting Bioactives in Broccoli and Methyl-Jasmonate Pre-Harvest Treatments to Enhance Their Contents. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
34	Comparative effect of elicitors on the physiology and secondary metabolites in broccoli plants. <i>Journal of Plant Physiology</i> , <b>2019</b> , 239, 1-9	3.6	22
33	New UHPLC-QqQ-MS/MS Method for the Rapid and Sensitive Analysis of Ascorbic and Dehydroascorbic Acids in Plant Foods. <i>Molecules</i> , <b>2019</b> , 24,	4.8	9
32	as an alternative model organism in nutrigenomics. <i>Genes and Nutrition</i> , <b>2019</b> , 14, 14	4.3	12
31	Influence of Cooking Methods on Glucosinolates and Isothiocyanates Content in Novel Cruciferous Foods. <i>Foods</i> , <b>2019</b> , 8,	4.9	35
30	Biostimulation of bioactive compounds in radish sprouts ( <i>Raphanus sativus</i> Bambo) by priming seeds and spray treatments with elicitors. <i>Acta Horticulturae</i> , <b>2019</b> , 659-663	0.3	1
29	Industrial use of pepper ( <i>Capsicum annum</i> L.) derived products: Technological benefits and biological advantages. <i>Food Chemistry</i> , <b>2019</b> , 274, 872-885	8.5	115
28	Effect of temperature on glucosinolate content and shelf life of ready-to-eat broccoli florets packaged in passive modified atmosphere. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 138, 125-133	6.2	22
27	Changes in phytochemical composition, bioactivity and in vitro digestibility of guayusa leaves ( <i>Ilex guayusa</i> Loes.) in different ripening stages. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1927-1934	4.3	15
26	Phenolic Profiling and Antioxidant Capacity of L. (Pitanga) Samples Collected in Different Uruguayan Locations. <i>Foods</i> , <b>2018</b> , 7,	4.9	9
25	Foods and supplements <b>2018</b> , 327-362		
24	Underutilized Native Biob Berries: Opportunities for Foods and Trade. <i>Natural Product Communications</i> , <b>2018</b> , 13, 1934578X1801301	0.9	3
23	Biological Active Ecuadorian Mango 'Tommy Atkins' Ingredients-An Opportunity to Reduce Agrowaste. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	21

22	Broccoli for food and health [research and challenges. <i>Acta Horticulturae</i> , <b>2018</b> , 121-126	0.3	1
21	Broccoli sprouts produce abdominal antinociception but not spasmolytic effects like its bioactive metabolite sulforaphane. <i>Biomedicine and Pharmacotherapy</i> , <b>2018</b> , 107, 1770-1778	7.5	4
20	Broccoli and radish sprouts are safe and rich in bioactive phytochemicals. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 127, 60-67	6.2	34
19	Guayusa (Ilex guayusa L.) new tea: phenolic and carotenoid composition and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3929-3936	4.3	21
18	Zinc biofortification improves phytochemicals and amino-acidic profile in Brassica oleracea cv. Bronco. <i>Plant Science</i> , <b>2017</b> , 258, 45-51	5.3	25
17	Broccoli sprouts in analgesia - preclinical in vivo studies. <i>Food and Function</i> , <b>2017</b> , 8, 167-176	6.1	11
16	Bioavailability and new biomarkers of cruciferous sprouts consumption. <i>Food Research International</i> , <b>2017</b> , 100, 497-503	7	23
15	Effects of seed priming, salinity and methyl jasmonate treatment on bioactive composition of Brassica oleracea var. capitata (white and red varieties) sprouts. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 2291-2299	4.3	25
14	Metabolic Activity of Radish Sprouts Derived Isothiocyanates in Drosophila melanogaster. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17, 251	6.3	32
13	Mushrooms do not contain flavonoids. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 1-13	5.1	42
12	Optimizing elicitation and seed priming to enrich broccoli and radish sprouts in glucosinolates. <i>Food Chemistry</i> , <b>2016</b> , 204, 314-319	8.5	45
11	Grape stems as a source of bioactive compounds: application towards added-value commodities and significance for human health. <i>Phytochemistry Reviews</i> , <b>2015</b> , 14, 921-931	7.7	22
10	Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. <i>Phytochemistry Reviews</i> , <b>2015</b> , 14, 1035-1044	7.7	16
9	Epigallocatechin gallate affects glucose metabolism and increases fitness and lifespan in Drosophila melanogaster. <i>Oncotarget</i> , <b>2015</b> , 6, 30568-78	3.3	55
8	Radish sprouts [characterization and elicitation of novel varieties rich in anthocyanins. <i>Food Research International</i> , <b>2015</b> , 69, 305-312	7	27
7	Evaluation of Latin-American fruits rich in phytochemicals with biological effects. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 599-608	5.1	93
6	Biotic elicitors effectively increase the glucosinolates content in Brassicaceae sprouts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 1881-9	5.7	81
5	Natural bioactive compounds from winery by-products as health promoters: a review. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 15638-78	6.3	313

4	Elicitation: a tool for enriching the bioactive composition of foods. <i>Molecules</i> , <b>2014</b> , 19, 13541-63	4.8	187
3	Flavan-3-ols, anthocyanins, and inflammation. <i>IUBMB Life</i> , <b>2014</b> , 66, 745-58	4.7	51
2	Integrated analysis of COX-2 and iNOS derived inflammatory mediators in LPS-stimulated RAW macrophages pre-exposed to <i>Echium plantagineum</i> L. bee pollen extract. <i>PLoS ONE</i> , <b>2013</b> , 8, e59131	3.7	57
1	Selecting sprouts of brassicaceae for optimum phytochemical composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11409-20	5.7	68