Cecilia Jimnez-Snchez

List of Publications by Citations

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Version: 2024-04-26

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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.

9 448 8 10 g-index

10 526 6.3 3.42 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
9	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil: a new family of gerosuppressant agents. <i>Cell Cycle</i> , 2013 , 12, 555-78	4.7	113
8	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 501-523	11.5	69
7	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014 , 58, 35-46	7	57
6	Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 637-652	11.5	53
5	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (Asparagus officinalis). <i>Journal of Food Composition and Analysis</i> , 2016 , 46, 78-87	4.1	52
4	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. <i>Food Chemistry</i> , 2015 , 182, 282-91	8.5	47
3	Antibacterial activity of isolated phenolic compounds from cranberry (Vaccinium macrocarpon) against Escherichia coli. <i>Food and Function</i> , 2016 , 7, 1564-73	6.1	32
2	AMPK modulatory activity of olive-tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. <i>PLoS ONE</i> , 2017 , 12, e0173074	3.7	20
1	Application and comparison of high-speed countercurrent chromatography and high-performance liquid chromatography in semi-preparative separation of decarboxymethyl oleuropein aglycone (3,4-DHPEA-EDA), a bioactive secoiridoid from extra-virgin olive oil. <i>European Journal of Lipid</i>	3	5