

Cecilia Jimnez-Snchez

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/12134775/cecilia-jimenez-sanchez-publications-by-year.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

9

papers

448

citations

8

h-index

10

g-index

10

ext. papers

526

ext. citations

6.3

avg, IF

3.42

L-index

#	Paper	IF	Citations
9	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
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	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 Science and Technology</i> , 2017 , 119, 1500-1508	3	5
6	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
5	Antibacterial activity of isolated phenolic compounds from cranberry (<i>Vaccinium macrocarpon</i>) against <i>Escherichia coli</i> . <i>Food and Function</i> , 2016 , 7, 1564-73	6.1	32
4	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (<i>Asparagus officinalis</i>). <i>Journal of Food Composition and Analysis</i> , 2016 , 46, 78-87	4.1	52
3	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
2	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014 , 58, 35-46	7	57
1	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