## Cecilia Jiménez-SÃ;nchez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/12134775/publications.pdf

Version: 2024-02-01

		1162367	1372195
10	586	8	10
papers	citations	h-index	g-index
10	10	10	1215
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. Cell Cycle, 2013, 12, 555-578.	1.3	131
2	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. Critical Reviews in Food Science and Nutrition, 2017, 57, 501-523.	5.4	105
3	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. Critical Reviews in Food Science and Nutrition, 2017, 57, 637-652.	5.4	80
4	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (Asparagus officinalis). Journal of Food Composition and Analysis, 2016, 46, 78-87.	1.9	74
5	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). Food Research International, 2014, 58, 35-46.	2.9	65
6	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. Food Chemistry, 2015, 182, 282-291.	4.2	61
7	Antibacterial activity of isolated phenolic compounds from cranberry (Vaccinium macrocarpon) against Escherichia coli. Food and Function, 2016, 7, 1564-1573.	2.1	36
8	AMPK modulatory activity of olive–tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. PLoS ONE, 2017, 12, e0173074.	1.1	24
9	Application and comparison of highâ€speed countercurrent chromatography and highâ€performance liquid chromatography in semiâ€preparative separation of decarboxymethyl oleuropein aglycone (3,4â€DHPEAâ€EDA), a bioactive secoiridoid from extraâ€virgin olive oil. European Journal of Lipid Science and Technology, 2017, 119, 1500532.	1.0	6
10	Identification of Bioactive Compounds of Asparagus officinalis L.: Permutation Test Allows Differentiation among "Triguero―and Hybrid Green Varieties. Molecules, 2021, 26, 1640.	1.7	4