

# Cecilia Jimenez-Sánchez

## List of Publications by Year in descending order

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10  
papers

586  
citations

1162367

8  
h-index

1372195

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

1215  
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of Bioactive Compounds of <i>Asparagus officinalis</i> L.: Permutation Test Allows Differentiation among "Triguero" and Hybrid Green Varieties. <i>Molecules</i> , 2021, 26, 1640.	1.7	4
2	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.	5.4	80
3	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.	5.4	105
4	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, 1500532.	1.0	6
5	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.	1.1	24
6	Antibacterial activity of isolated phenolic compounds from cranberry ( <i>Vaccinium macrocarpon</i> ) against <i>Escherichia coli</i> . <i>Food and Function</i> , 2016, 7, 1564-1573.	2.1	36
7	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.	1.9	74
8	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, 282-291.	4.2	61
9	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014, 58, 35-46.	2.9	65
10	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. <i>Cell Cycle</i> , 2013, 12, 555-578.	1.3	131