

Jose Manuel Silvan Jimenez

List of Publications by Year in descending order

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Version: 2024-02-01

43
papers

1,582
citations

331670

21
h-index

302126

39
g-index

44
all docs

44
docs citations

44
times ranked

2664
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | Analysis and biological properties of amino acid derivates formed by Maillard reaction in foods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1543-1551. | 2.8 | 150 |
| 2 | Nonextractable polyphenols, usually ignored, are the major part of dietary polyphenols: A study on the Spanish diet. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1646-1658. | 3.3 | 143 |
| 3 | Release of the type I secreted alpha-haemolysin via outer membrane vesicles from <i>Escherichia coli</i> . <i>Molecular Microbiology</i> , 2006, 59, 99-112. | 2.5 | 140 |
| 4 | Peptides derived from in vitro gastrointestinal digestion of germinated soybean proteins inhibit human colon cancer cells proliferation and inflammation. <i>Food Chemistry</i> , 2018, 242, 75-82. | 8.2 | 139 |
| 5 | Control of the Maillard reaction by ferulic acid. <i>Food Chemistry</i> , 2011, 128, 208-213. | 8.2 | 106 |
| 6 | Antibacterial activity of a grape seed extract and its fractions against <i>Campylobacter</i> spp.. <i>Food Control</i> , 2013, 29, 25-31. | 5.5 | 100 |
| 7 | In vitro glycation and antigenicity of soy proteins. <i>Food Research International</i> , 2007, 40, 153-160. | 6.2 | 81 |
| 8 | A protective effect of anthocyanins and xanthophylls on UVB-induced damage in retinal pigment epithelial cells. <i>Food and Function</i> , 2016, 7, 1067-1076. | 4.6 | 59 |
| 9 | Conceptual Study on Maillardized Dietary Fiber in Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12244-12249. | 5.2 | 44 |
| 10 | Alternative strategies to use antibiotics or chemical products for controlling <i>Campylobacter</i> in the food chain. <i>Food Control</i> , 2012, 24, 6-14. | 5.5 | 43 |
| 11 | Biological Properties of Polyphenols Extracts from Agro Industry's Wastes. <i>Waste and Biomass Valorization</i> , 2018, 9, 1567-1578. | 3.4 | 40 |
| 12 | Protein Quality, Antigenicity, and Antioxidant Activity of Soy-Based Foodstuffs. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6498-6505. | 5.2 | 39 |
| 13 | Antioxidant properties of soy protein's fructooligosaccharide glycation systems and its hydrolyzates. <i>Food Research International</i> , 2008, 41, 606-615. | 6.2 | 37 |
| 14 | Dietary gallic acid and anthocyanin cytotoxicity on human fibrosarcoma HT1080 cells. A study on the mode of action. <i>Food and Function</i> , 2014, 5, 381-389. | 4.6 | 35 |
| 15 | Antibacterial Activity of Glutathione-Stabilized Silver Nanoparticles Against <i>Campylobacter</i> Multidrug-Resistant Strains. <i>Frontiers in Microbiology</i> , 2018, 9, 458. | 3.5 | 35 |
| 16 | pH-controlled fermentation in mild alkaline conditions enhances bioactive compounds and functional features of lentil to ameliorate metabolic disturbances. <i>Food Chemistry</i> , 2018, 248, 262-271. | 8.2 | 31 |
| 17 | Individual contributions of Savinase and <i>Lactobacillus plantarum</i> to lentil functionalization during alkaline pH-controlled fermentation. <i>Food Chemistry</i> , 2018, 257, 341-349. | 8.2 | 29 |
| 18 | In vitro approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (MetS). <i>Heliyon</i> , 2019, 5, e01175. | 3.2 | 28 |

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|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 19 | Procyanidin-Rich Extract from Grape Seeds as a Putative Tool against <i>Helicobacter pylori</i> . <i>Foods</i> , 2020, 9, 1370. | 4.3 | 28 |
| 20 | Anthocyanins do not influence long-chain n-3 fatty acid status: studies in cells, rodents and humans. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 211-218. | 4.2 | 25 |
| 21 | Olive mill wastewater as a potential source of antibacterial and anti-inflammatory compounds against the food-borne pathogen <i>Campylobacter</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 177-185. | 5.6 | 24 |
| 22 | Phytochemomics and other omics for permitting health claims made on foods. <i>Food Research International</i> , 2013, 54, 1237-1249. | 6.2 | 22 |
| 23 | Glycation is regulated by isoflavones. <i>Food and Function</i> , 2014, 5, 2036-2042. | 4.6 | 20 |
| 24 | Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. <i>Phytochemistry Reviews</i> , 2015, 14, 1035-1044. | 6.5 | 20 |
| 25 | Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. <i>Journal of Functional Foods</i> , 2018, 46, 185-194. | 3.4 | 17 |
| 26 | Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. <i>Journal of Functional Foods</i> , 2018, 48, 9-18. | 3.4 | 17 |
| 27 | Modulation of Antibacterial, Antioxidant, and Anti-Inflammatory Properties by Drying of <i>Prunus domestica</i> L. Plum Juice Extracts. <i>Microorganisms</i> , 2020, 8, 119. | 3.6 | 17 |
| 28 | Selective antibacterial effect on <i>Campylobacter</i> of a winemaking waste extract (WWE) as a source of active phenolic compounds. <i>LWT - Food Science and Technology</i> , 2016, 68, 418-424. | 5.2 | 16 |
| 29 | Grape seed extract (GSE) modulates <i>Campylobacter</i> pro-inflammatory response in human intestinal epithelial cell lines. <i>Food and Agricultural Immunology</i> , 2017, 28, 739-753. | 1.4 | 13 |
| 30 | Pre-Treatment with Grape Seed Extract Reduces Inflammatory Response and Oxidative Stress Induced by <i>Helicobacter pylori</i> Infection in Human Gastric Epithelial Cells. <i>Antioxidants</i> , 2021, 10, 943. | 5.1 | 13 |
| 31 | Effect of Long-Term Xanthophyll and Anthocyanin Supplementation on Lutein and Zeaxanthin Serum Concentrations and Macular Pigment Optical Density in Postmenopausal Women. <i>Nutrients</i> , 2018, 10, 959. | 4.1 | 12 |
| 32 | Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. <i>Nutrients</i> , 2019, 11, 1533. | 4.1 | 12 |
| 33 | Olive-Leaf Extracts Modulate Inflammation and Oxidative Stress Associated with Human <i>H. pylori</i> Infection. <i>Antioxidants</i> , 2021, 10, 2030. | 5.1 | 11 |
| 34 | Role of the polycarboxylic compounds in the response of <i>Silene vulgaris</i> to chromium. <i>Environmental Science and Pollution Research</i> , 2017, 24, 5746-5756. | 5.3 | 10 |
| 35 | Influence of In Vitro Gastric Digestion of Olive Leaf Extracts on Their Bioactive Properties against <i>H. pylori</i> . <i>Foods</i> , 2022, 11, 1832. | 4.3 | 8 |
| 36 | Malic acid or orthophosphoric acid-heat treatments for protecting sunflower (<i>Helianthus annuus</i>) meal proteins against ruminal degradation and increasing intestinal amino acid supply. <i>Animal</i> , 2013, 7, 223-231. | 3.3 | 7 |

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|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 37 | Evaluation of an Integrated Ultrafiltration/Solid Phase Extraction Process for Purification of Oligomeric Grape Seed Procyanidins. <i>Membranes</i> , 2020, 10, 147. | 3.0 | 6 |
| 38 | Impact of glycation on duodenal digestibility of Bowman-Birk inhibitors. <i>Proceedings of the Nutrition Society</i> , 2008, 67, . | 1.0 | 1 |
| 39 | Food By-products as Natural Source of Bioactive Compounds Against <i>Campylobacter</i> . , 2019, , 336-350. | | 1 |
| 40 | Antioxidant Properties of Soy-Based Drinks and Effects of Processing. , 2014, , 225-232. | | 0 |
| 41 | Editorial for Special Issue "Natural Alternatives against Bacterial Foodborne Pathogens", <i>Microorganisms</i> , 2020, 8, 762. | 3.6 | 0 |
| 42 | Modulation of inflammation and oxidative stress in <i>Helicobacter pylori</i> infection by bioactive compounds from food components. , 2022, , 499-516. | | 0 |
| 43 | Olive Leaf Extracts as a Source of Antibacterial Compounds against <i>Campylobacter</i> spp. Strains Isolated from the Chicken Food Chain. , 0, , . | | 0 |