# Jose Manuel Silvan Jimenez

List of Publications by Year
in descending order



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|---|---|---|---|
| 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 | Modulation of inflammation and oxidative stress in Helicobacter pylori infection by bioactive compounds from food components. , 2022, , 499-516. | | 0 |
| 2 | Influence of In Vitro Gastric Digestion of Olive Leaf Extracts on Their Bioactive Properties against H. pylori. Foods, 2022, 11, 1832. | 4.3 | 8 |
| 3 | Pre-Treatment with Grape Seed Extract Reduces Inflammatory Response and Oxidative Stress Induced by Helicobacter pylori Infection in Human Gastric Epithelial Cells. Antioxidants, 2021, 10, 943. | 5.1 | 13 |
| 4 | Olive-Leaf Extracts Modulate Inflammation and Oxidative Stress Associated with Human H. pylori Infection. Antioxidants, 2021, 10, 2030. | 5.1 | 11 |
| 5 | Procyanidin-Rich Extract from Grape Seeds as a Putative Tool against Helicobacter pylori. Foods, 2020, 9, 1370. | 4.3 | 28 |
| 6 | Evaluation of an Integrated Ultrafiltration/Solid Phase Extraction Process for Purification of Oligomeric Grape Seed Procyanidins. Membranes, 2020, 10, 147. | 3.0 | 6 |
| 7 | Modulation of Antibacterial, Antioxidant, and Anti-Inflammatory Properties by Drying of Prunus domestica L. Plum Juice Extracts. Microorganisms, 2020, 8, 119. | 3.6 | 17 |
| 8 | Editorial for Special Issue â€œNatural Alternatives against Bacterial Foodborne Pathogensâ€• Microorganisms, 2020, 8, 762. | 3.6 | 0 |
| 9 | Food By-products as Natural Source of Bioactive Compounds Against Campylobacter. , 2019, , 336-350. | | 1 |
| 10 | Olive mill wastewater as a potential source of antibacterial and anti-inflammatory compounds against the food-borne pathogen Campylobacter. Innovative Food Science and Emerging Technologies, 2019, 51, 177-185. | 5.6 | 24 |
| 11 | Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. Nutrients, 2019, 11, 1533. | 4.1 | 12 |
| 12 | InÂvitro approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (MetS). Heliyon, 2019, 5, e01175. | 3.2 | 28 |
| 13 | pH-controlled fermentation in mild alkaline conditions enhances bioactive compounds and functional features of lentil to ameliorate metabolic disturbances. Food Chemistry, 2018, 248, 262-271. | 8.2 | 31 |
| 14 | Individual contributions of Savinase and Lactobacillus plantarum to lentil functionalization during alkaline pH-controlled fermentation. Food Chemistry, 2018, 257, 341-349. | 8.2 | 29 |
| 15 | Biological Properties of Polyphenols Extracts from Agro Industryâ€™s Wastes. Waste and Biomass Valorization, 2018, 9, 1567-1578. | 3.4 | 40 |
| 16 | Peptides derived from in vitro gastrointestinal digestion of germinated soybean proteins inhibit human colon cancer cells proliferation and inflammation. Food Chemistry, 2018, 242, 75-82. | 8.2 | 139 |
| 17 | Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. Journal of Functional Foods, 2018, 46, 185-194. | 3.4 | 17 |
| 18 | Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. Journal of Functional Foods, 2018, 48, 9-18. | 3.4 | 17 |

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|---|---|---|---|
| 19 | Effect of Long-Term Xanthophyll and Anthocyanin Supplementation on Lutein and Zeaxanthin Serum Concentrations and Macular Pigment Optical Density in Postmenopausal Women. Nutrients, 2018, 10, 959. | 4.1 | 12 |
| 20 | Antibacterial Activity of Glutathione-Stabilized Silver Nanoparticles Against Campylobacter Multidrug-Resistant Strains. Frontiers in Microbiology, 2018, 9, 458. | 3.5 | 35 |
| 21 | Role of the polycarboxylic compounds in the response of Silene vulgaris to chromium. Environmental Science and Pollution Research, 2017, 24, 5746-5756. | 5.3 | 10 |
| 22 | Grape seed extract (GSE) modulates campylobacter pro-inflammatory response in human intestinal epithelial cell lines. Food and Agricultural Immunology, 2017, 28, 739-753. | 1.4 | 13 |
| 23 | Selective antibacterial effect on Campylobacter of a winemaking waste extract (WWE) as a source of active phenolic compounds. LWT - Food Science and Technology, 2016, 68, 418-424. | 5.2 | 16 |
| 24 | A protective effect of anthocyanins and xanthophylls on UVB-induced damage in retinal pigment epithelial cells. Food and Function, 2016, 7, 1067-1076. | 4.6 | 59 |
| 25 | Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. Phytochemistry Reviews, 2015, 14, 1035-1044. | 6.5 | 20 |
| 26 | Anthocyanins do not influence long-chain n-3 fatty acid status: studies in cells, rodents and humans. Journal of Nutritional Biochemistry, 2015, 26, 211-218. | 4.2 | 25 |
| 27 | Antioxidant Properties of Soy-Based Drinks and Effects of Processing. , 2014, , 225-232. | | 0 |
| 28 | Dietary gallic acid and anthocyanin cytotoxicity on human fibrosarcoma HT1080 cells. A study on the mode of action. Food and Function, 2014, 5, 381-389. | 4.6 | 35 |
| 29 | Glycation is regulated by isoflavones. Food and Function, 2014, 5, 2036-2042. | 4.6 | 20 |
| 30 | Antibacterial activity of a grape seed extract and its fractions against Campylobacter spp.. Food Control, 2013, 29, 25-31. | 5.5 | 100 |
| 31 | Phytochemomics and other omics for permitting health claims made on foods. Food Research International, 2013, 54, 1237-1249. | 6.2 | 22 |
| 32 | Malic acid or orthophosphoric acid-heat treatments for protecting sunflower (Helianthus annuus) meal proteins against ruminal degradation and increasing intestinal amino acid supply. Animal, 2013, 7, 223-231. | 3.3 | 7 |
| 33 | Alternative strategies to use antibiotics or chemical products for controlling Campylobacter in the food chain. Food Control, 2012, 24, 6-14. | 5.5 | 43 |
| 34 | Control of the Maillard reaction by ferulic acid. Food Chemistry, 2011, 128, 208-213. | 8.2 | 106 |
| 35 | Nonextractable polyphenols, usually ignored, are the major part of dietary polyphenols: A study on the Spanish diet. Molecular Nutrition and Food Research, 2010, 54, 1646-1658. | 3.3 | 143 |
| 36 | Conceptual Study on Maillardized Dietary Fiber in Coffee. Journal of Agricultural and Food Chemistry, 2010, 58, 12244-12249. | 5.2 | 44 |

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|---|---|---|---|
| 37 | Antioxidant properties of soy proteinâ€“fructooligosaccharide glycation systems and its hydrolyzates. Food Research International, 2008, 41, 606-615. | 6.2 | 37 |
| 38 | Protein Quality, Antigenicity, and Antioxidant Activity of Soy-Based Foodstuffs. Journal of Agricultural and Food Chemistry, 2008, 56, 6498-6505. | 5.2 | 39 |
| 39 | Impact of glycation on duodenal digestibility of Bowman-Birk inhibitors. Proceedings of the Nutrition Society, 2008, 67, . | 1.0 | 1 |
| 40 | In vitro glycation and antigenicity of soy proteins. Food Research International, 2007, 40, 153-160. | 6.2 | 81 |
| 41 | Release of the type I secreted alpha-haemolysin via outer membrane vesicles from Escherichia coli. Molecular Microbiology, 2006, 59, 99-112. | 2.5 | 140 |
| 42 | Analysis and biological properties of amino acid derivates formed by Maillard reaction in foods. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1543-1551. | 2.8 | 150 |
| 43 | Olive Leaf Extracts as a Source of Antibacterial Compounds against Campylobacter spp. Strains Isolated from the Chicken Food Chain. , 0, , . | | 0 |