

# Patricia Reboredo-Rodríguez

## List of Publications by Year in descending order

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Version: 2024-02-01

55  
papers

2,601  
citations

147786

31  
h-index

189881

50  
g-index

58  
all docs

58  
docs citations

58  
times ranked

3943  
citing authors

#	ARTICLE	IF	CITATIONS
1	Singular Olive Oils from a Recently Discovered Spanish North-Western Cultivar: An Exhaustive 3-Year Study of Their Chemical Composition and In-Vitro Antidiabetic Potential. <i>Antioxidants</i> , 2022, 11, 1233.	5.1	3
2	Essential Oils from Aromatic Plants in Cancer Prevention and Treatment. <i>Food Bioactive Ingredients</i> , 2021, , 61-81.	0.4	1
3	Health-promoting properties as a target for selecting strawberry cultivars in breeding programmes. <i>Acta Horticulturae</i> , 2021, , 865-868.	0.2	0
4	Application of the INFOGEST Standardized Method to Assess the Digestive Stability and Bioaccessibility of Phenolic Compounds from Galician Extra-Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11592-11605.	5.2	14
5	Applicability of an In-Vitro Digestion Model to Assess the Bioaccessibility of Phenolic Compounds from Olive-Related Products. <i>Molecules</i> , 2021, 26, 6667.	3.8	14
6	Dietary phytochemicals in colorectal cancer prevention and treatment: A focus on the molecular mechanisms involved. <i>Biotechnology Advances</i> , 2020, 38, 107322.	11.7	112
7	Evaluation of the <i>status quo</i> of polyphenols analysis: Part I—phytochemistry, bioactivity, interactions, and industrial uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3191-3218.	11.7	19
8	Evaluation of the status quo of polyphenols analysis: Part II—Analysis methods and food processing effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3219-3240.	11.7	6
9	Effect of olive ripening degree on the antidiabetic potential of biophenols-rich extracts of Brava Gallega virgin olive oils. <i>Food Research International</i> , 2020, 137, 109427.	6.2	8
10	Autophagy in Human Health and Disease: Novel Therapeutic Opportunities. <i>Antioxidants and Redox Signaling</i> , 2019, 30, 577-634.	5.4	96
11	Industrial-Scale Decontamination Procedure Effects on the Content of Acaricides, Heavy Metals and Antioxidant Capacity of Beeswax. <i>Molecules</i> , 2019, 24, 1518.	3.8	13
12	Strawberry tree honey as a new potential functional food. Part 2: Strawberry tree honey increases ROS generation by suppressing Nrf2-ARE and NF- $\kappa$ B signaling pathways and decreases metabolic phenotypes and metastatic activity in colon cancer cells. <i>Journal of Functional Foods</i> , 2019, 57, 477-487.	3.4	28
13	Strawberry tree honey as a new potential functional food. Part 1: Strawberry tree honey reduces colon cancer cell proliferation and colony formation ability, inhibits cell cycle and promotes apoptosis by regulating EGFR and MAPKs signaling pathways. <i>Journal of Functional Foods</i> , 2019, 57, 439-452.	3.4	35
14	The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the $\alpha$ -glucosidase and $\alpha$ -amylase inhibition. <i>Food Research International</i> , 2019, 116, 447-454.	6.2	26
15	Structure-stability relationship of anthocyanins under cell culture condition. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 285-293.	2.8	8
16	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 893-920.	10.3	126
17	Inhibitory effects of anthocyanins on $\alpha$ -glucosidase activity. <i>Journal of Berry Research</i> , 2019, 9, 109-123.	1.4	6
18	Effect of pistachio kernel extracts in MCF-7 breast cancer cells: Inhibition of cell proliferation, induction of ROS production, modulation of glycolysis and of mitochondrial respiration. <i>Journal of Functional Foods</i> , 2018, 45, 155-164.	3.4	24

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19	The inhibitory effect of Manuka honey on human colon cancer HCT-116 and LoVo cell growth. Part 2: Induction of oxidative stress, alteration of mitochondrial respiration and glycolysis, and suppression of metastatic ability. <i>Food and Function</i> , 2018, 9, 2158-2170.	4.6	39
20	Strawberry extracts efficiently counteract inflammatory stress induced by the endotoxin lipopolysaccharide in Human Dermal Fibroblast. <i>Food and Chemical Toxicology</i> , 2018, 114, 128-140.	3.6	54
21	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. <i>Food Research International</i> , 2018, 106, 558-567.	6.2	35
22	Genotypic and phenotypic identification of olive cultivars from north-western Spain and characterization of their extra virgin olive oils in terms of fatty acid composition and minor compounds. <i>Scientia Horticulturae</i> , 2018, 232, 269-279.	3.6	22
23	Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. <i>Food and Chemical Toxicology</i> , 2018, 112, 126-133.	3.6	36
24	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. <i>Food Chemistry</i> , 2018, 248, 155-165.	8.2	76
25	The inhibitory effect of Manuka honey on human colon cancer HCT-116 and LoVo cell growth. Part 1: the suppression of cell proliferation, promotion of apoptosis and arrest of the cell cycle. <i>Food and Function</i> , 2018, 9, 2145-2157.	4.6	67
26	Potential roles of berries in the prevention of breast cancer progression. <i>Journal of Berry Research</i> , 2018, 8, 307-323.	1.4	13
27	Beeswax by-Products Efficiently Counteract the Oxidative Damage Induced by an Oxidant Agent in Human Dermal Fibroblasts. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2842.	4.1	7
28	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. <i>Molecules</i> , 2018, 23, 2322.	3.8	380
29	Protective effects of Manuka honey on LPS-treated RAW 264.7 macrophages. Part 1: Enhancement of cellular viability, regulation of cellular apoptosis and improvement of mitochondrial functionality. <i>Food and Chemical Toxicology</i> , 2018, 121, 203-213.	3.6	50
30	Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. <i>Food and Chemical Toxicology</i> , 2018, 119, 73-85.	3.6	38
31	Strawberry extract attenuates oxidative stress in 3T3-L1 cells. <i>Journal of Berry Research</i> , 2018, 8, 193-203.	1.4	12
32	Protective effects of Manuka honey on LPS-treated RAW 264.7 macrophages. Part 2: Control of oxidative stress induced damage, increase of antioxidant enzyme activities and attenuation of inflammation. <i>Food and Chemical Toxicology</i> , 2018, 120, 578-587.	3.6	81
33	Nutraceutical Potential of Phenolics from Brava and Mansa Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of Picual and Cornicabra. <i>Molecules</i> , 2018, 23, 722.	3.8	18
34	Targeting molecular pathways in cancer stem cells by natural bioactive compounds. <i>Pharmacological Research</i> , 2018, 135, 150-165.	7.1	60
35	Strawberry and Achenes Hydroalcoholic Extracts and Their Digested Fractions Efficiently Counteract the AAPH-Induced Oxidative Damage in HepG2 Cells. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2180.	4.1	10
36	Phenolic Compounds Isolated from Olive Oil as Nutraceutical Tools for the Prevention and Management of Cancer and Cardiovascular Diseases. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2305.	4.1	73

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37	The healthy effects of strawberry bioactive compounds on molecular pathways related to chronic diseases. <i>Annals of the New York Academy of Sciences</i> , 2017, 1398, 62-71.	3.8	46
38	Assessment of polar phenolic compounds of virgin olive oil by NIR and mid-IR spectroscopy and their impact on quality. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600099.	1.5	21
39	Strawberry-Based Cosmetic Formulations Protect Human Dermal Fibroblasts against UVA-Induced Damage. <i>Nutrients</i> , 2017, 9, 605.	4.1	50
40	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. <i>International Journal of Molecular Sciences</i> , 2017, 18, 668.	4.1	79
41	A comparative study on cytotoxic effects of strawberry extract on different cellular models. <i>Journal of Berry Research</i> , 2016, 6, 263-275.	1.4	8
42	Strawberry Achenes Are an Important Source of Bioactive Compounds for Human Health. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1103.	4.1	55
43	A widely used spectrophotometric assay to quantify olive oil biophenols according to the health claim (EU Reg. 432/2012). <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1593-1599.	1.5	45
44	Promising Health Benefits of the Strawberry: A Focus on Clinical Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4435-4449.	5.2	189
45	Characterization of virgin olive oils produced with autochthonous Galician varieties. <i>Food Chemistry</i> , 2016, 212, 162-171.	8.2	33
46	Characterisation of extra virgin olive oils from Galician autochthonous varieties and their co-crushings with Arbequina and Picual cv.. <i>Food Chemistry</i> , 2015, 176, 493-503.	8.2	39
47	Blending <i>Local</i> olive oils with Arbequina or Picual oils produces high quality, distinctive EVOOs. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1238-1247.	1.5	11
48	Effects of Sugar Concentration Processes in Grapes and Wine Aging on Aroma Compounds of Sweet Wines—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1053-1073.	10.3	53
49	Improvements in the malaxation process to enhance the aroma quality of extra virgin olive oils. <i>Food Chemistry</i> , 2014, 158, 534-545.	8.2	57
50	Ultrasound-assisted emulsification—microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014, 150, 128-136.	8.2	64
51	Quality of extra virgin olive oils produced in an emerging olive growing area in north-western Spain. <i>Food Chemistry</i> , 2014, 164, 418-426.	8.2	39
52	Effects of Sedimentation Plus Racking Process in the Extra Virgin Olive Oil Aroma Fingerprint Obtained by DHS—TD/GC—MS. <i>Food and Bioprocess Technology</i> , 2013, 6, 1290-1301.	4.7	34
53	Aroma biogenesis and distribution between olive pulps and seeds with identification of aroma trends among cultivars. <i>Food Chemistry</i> , 2013, 141, 637-643.	8.2	29
54	Concentrations of Aroma Compounds and Odor Activity Values of Odorant Series in Different Olive Cultivars and Their Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5252-5259.	5.2	36

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55	Dynamic headspace/GC-MS to control the aroma fingerprint of extra-virgin olive oil from the same and different olive varieties. Food Control, 2012, 25, 684-695.	5.5	75