Jose Miguel Alvarez Suarez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1681365/publications.pdf

Version: 2024-02-01

90 papers 6,500 citations

70961 41 h-index 78 g-index

91 all docs 91 docs citations

91 times ranked 7365 citing authors

#	Article	IF	CITATIONS
1	Three Amazonian palms as underestimated and little-known sources of nutrients, bioactive compounds and edible insects. Food Chemistry, 2022, 372, 131273.	4.2	11
2	Computational modeling predicts potential effects of the herbal infusion "horchata―against COVID-19. Food Chemistry, 2022, 366, 130589.	4.2	18
3	Manuka honey in combination with 5-Fluorouracil decreases physical parameters of colonspheres enriched with cancer stem-like cells and reduces their resistance to apoptosis. Food Chemistry, 2022, 374, 131753.	4.2	9
4	The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters. Food Chemistry, 2022, 375, 131904.	4.2	55
5	Bee Products: An Emblematic Example of Underutilized Sources of Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2022, 70, 6833-6848.	2.4	62
6	Organic vs conventional plant-based foods: A review. Food Chemistry, 2022, 383, 132352.	4.2	28
7	Metabolomic profile and computational analysis for the identification of the potential anti-inflammatory mechanisms of action of the traditional medicinal plants Ocimum basilicum and Ocimum tenuiflorum. Food and Chemical Toxicology, 2022, 164, 113039.	1.8	10
8	Edible insects: A novel nutritious, functional, and safe food alternative. Food Frontiers, 2022, 3, 358-365.	3.7	13
9	The osmotic action of sugar combined with hydrogen peroxide and bee-derived antibacterial peptide Defensin-1 is crucial for the antibiofilm activity of eucalyptus honey. LWT - Food Science and Technology, 2021, 136, 110379.	2.5	33
10	Honey quality parameters, chemical composition and antimicrobial activity in twelve Ecuadorian stingless bees (Apidae: Apinae: Meliponini) tested against multiresistant human pathogens. LWT - Food Science and Technology, 2021, 140, 110737.	2.5	27
11	Novel approaches in anthocyanin research - Plant fortification and bioavailability issues. Trends in Food Science and Technology, 2021, 117, 92-105.	7.8	50
12	Nutrition and Rheumatoid Arthritis in the â€~Omics' Era. Nutrients, 2021, 13, 763.	1.7	18
13	Nutritional Value and Preventive Role of Nigella sativa L. and Its Main Component Thymoquinone in Cancer: An Evidenced-Based Review of Preclinical and Clinical Studies. Molecules, 2021, 26, 2108.	1.7	28
14	The Molecular Basis of Different Approaches for the Study of Cancer Stem Cells and the Advantages and Disadvantages of a Three-Dimensional Culture. Molecules, 2021, 26, 2615.	1.7	8
15	Detection of a chromosomal truncated cfr gene in a linezolid-susceptible LA-MRSA ST398 isolate of porcine origin, Italy. Journal of Global Antimicrobial Resistance, 2021, 26, 199-201.	0.9	3
16	Strawberry tree honey in combination with 5-fluorouracil enhances chemosensitivity in human colon adenocarcinoma cells. Food and Chemical Toxicology, 2021, 156, 112484.	1.8	18
17	Anti-inflammatory activities of Italian Chestnut and Eucalyptus honeys on murine RAW 264.7 macrophages. Journal of Functional Foods, 2021, 87, 104752.	1.6	7
18	Effect of thermal liquefaction on quality, chemical composition and antibiofilm activity against multiresistant human pathogens of crystallized eucalyptus honey. Food Chemistry, 2021, 365, 130519.	4.2	12

#	Article	IF	Citations
19	Bioactive compounds and antioxidant capacity of <i>Chuquiraga jussieui</i> J.F.Gmel from the highlands of Ecuador. Natural Product Research, 2020, 34, 2652-2655.	1.0	3
20	Bioactive compounds, phenolic profile, antioxidant capacity and effectiveness against lipid peroxidation of cell membranes of Mauritia flexuosa L. fruit extracts from three biomes in the Ecuadorian Amazon. Heliyon, 2020, 6, e05211.	1.4	24
21	Nutraceutical Compounds Targeting Inflammasomes in Human Diseases. International Journal of Molecular Sciences, 2020, 21, 4829.	1.8	18
22	Green Synthesis of Silver Nanoparticles Using Astragalus tribuloides Delile. Root Extract: Characterization, Antioxidant, Antibacterial, and Anti-Inflammatory Activities. Nanomaterials, 2020, 10, 2383.	1.9	79
23	Protective effect of the medicinal herb infusion "horchata" against oxidative damage in cigarette smokers: An ex vivo study. Food and Chemical Toxicology, 2020, 143, 111538.	1.8	6
24	Pechiche (Vitex cymosa Berteo ex Speng), a Nontraditional Fruit from Ecuador, is a Dietary Source of Phenolic Acids and Nutrient Minerals, in Addition to Efficiently Counteracting the Oxidative-Induced Damage in Human Dermal Fibroblasts. Antioxidants, 2020, 9, 109.	2.2	2
25	Increased salinity stress tolerance of Nicotiana tabacum L. in vitro plants with the addition of xyloglucan oligosaccharides to the culture medium. In Vitro Cellular and Developmental Biology - Plant, 2020, 56, 325-334.	0.9	3
26	Eucalyptus honey: Quality parameters, chemical composition and health-promoting properties. Food Chemistry, 2020, 325, 126870.	4.2	51
27	Phytochemical Analysis and Biological Investigation of Nepeta juncea Benth. Different Extracts. Plants, 2020, 9, 646.	1.6	26
28	Chemical Composition and Antioxidant Activity of the Main Fruits Consumed in the Western Coastal Region of Ecuador as a Source of Health-Promoting Compounds. Antioxidants, 2019, 8, 387.	2.2	30
29	SUN-PO122: Antioxidant Effects of Herbal Mixture Infusion (Horchata) on Cigarette Smokers: Ex Vivo Study. Clinical Nutrition, 2019, 38, S104.	2.3	O
30	Chemical Composition and Antioxidant Activity of the Main Fruits, Tubers and Legumes Traditionally Consumed in the Andean Regions of Ecuador as a Source of Health-Promoting Compounds. Plant Foods for Human Nutrition, 2019, 74, 350-357.	1.4	16
31	Anti-inflammatory effect of the medicinal herbal mixture infusion, Horchata, from southern Ecuador against LPS-induced cytotoxic damage in RAW 264.7 macrophages. Food and Chemical Toxicology, 2019, 131, 110594.	1.8	20
32	Isolation of strawberry anthocyanin-rich fractions and their mechanisms of action against murine breast cancer cell lines. Food and Function, 2019, 10, 7103-7120.	2.1	48
33	Chemical characterization, fatty acid profile and antioxidant activity of Gustavia macarenensis fruit mesocarp and its oil from the Amazonian region of Ecuador as an unconventional source of vegetable oil. Grasas Y Aceites, 2019, 70, 298.	0.3	3
34	Physicochemical parameters, chemical composition, antioxidant capacity, microbial contamination and antimicrobial activity of <i>Eucalyptus</i> honey from the Andean region of Ecuador. Journal of Apicultural Research, 2018, 57, 382-394.	0.7	36
35	Guava (Psidium guajava L. cv. Red Suprema) Crude Extract Protect Human Dermal Fibroblasts against Cytotoxic Damage Mediated by Oxidative Stress. Plant Foods for Human Nutrition, 2018, 73, 18-24.	1.4	25
36	Dietary polyphenols: Structures, bioavailability and protective effects against atherosclerosis. Food and Chemical Toxicology, 2018, 113, 49-65.	1.8	214

#	Article	IF	CITATIONS
37	Overexpression of the Anthocyanidin Synthase Gene in Strawberry Enhances Antioxidant Capacity and Cytotoxic Effects on Human Hepatic Cancer Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 581-592.	2.4	93
38	Apis mellifera vs Melipona beecheii Cuban polifloral honeys: A comparison based on their physicochemical parameters, chemical composition and biological properties. LWT - Food Science and Technology, 2018, 87, 272-279.	2.5	101
39	Application of exogenous xyloglucan oligosaccharides affects molecular responses to salt stress in Arabidopsis thaliana seedlings Journal of Soil Science and Plant Nutrition, 2018, , 0-0.	1.7	2
40	Influence of Botanical Origin and Chemical Composition on the Protective Effect against Oxidative Damage and the Capacity to Reduce In Vitro Bacterial Biofilms of Monofloral Honeys from the Andean Region of Ecuador. International Journal of Molecular Sciences, 2018, 19, 45.	1.8	34
41	Phytochemical Composition and Cytotoxic Effects on Liver Hepatocellular Carcinoma Cells of Different Berries Following a Simulated In Vitro Gastrointestinal Digestion. Molecules, 2018, 23, 1918.	1.7	17
42	Comparison of the Antimicrobial Activities of Four Honeys From Three Countries (New Zealand, Cuba,) Tj ETQq0	00.ggBT/	Overlock 10 T
43	Wild Andean blackberry (Rubus glaucus Benth) and Andean blueberry (Vaccinium floribundum Kunth) from the Highlands of Ecuador: Nutritional composition and protective effect on human dermal fibroblasts against cytotoxic oxidative damage. Journal of Berry Research, 2018, 8, 223-236.	0.7	32
44	Chemical characterisation and antioxidant activity of Aphandra natalia mesocarp and its oil from the Amazon region of Ecuador. Journal of Food Measurement and Characterization, 2018, 12, 2835-2843.	1.6	5
45	Anti-inflammatory effect of strawberry extract against LPS-induced stress in RAW 264.7 macrophages. Food and Chemical Toxicology, 2017, 102, 1-10.	1.8	150
46	Anti-inflammatory effect of Capuli cherry against LPS-induced cytotoxic damage in RAW 264.7 macrophages. Food and Chemical Toxicology, 2017, 102, 46-52.	1.8	44
47	Strawberry consumption improves aging-associated impairments, mitochondrial biogenesis and functionality through the AMP-activated protein kinase signaling cascade. Food Chemistry, 2017, 234, 464-471.	4.2	98
48	Evaluation of strawberry (Fragaria×ananassaDuch.) â€~Alba' sensorial and nutritional quality, and its in vitro effects against human breast cancer cells viability. Acta Horticulturae, 2017, , 379-388.	0.1	4
49	Effects of three genetically-modified strawberry selections on human dermal fibroblasts exposed to AAPH-induced oxidative stress. Acta Horticulturae, 2017, , 405-412.	0.1	0
50	Data on body weight and liver functionality in aged rats fed an enriched strawberry diet. Data in Brief, 2017, 13, 432-436.	0.5	3
51	The protective effect of acerola (Malpighia emarginata) against oxidative damage in human dermal fibroblasts through the improvement of antioxidant enzyme activity and mitochondrial functionality. Food and Function, 2017, 8, 3250-3258.	2.1	36
52	Bee Products - Chemical and Biological Properties. , 2017, , .		52
53	Activation of AMPK/Nrf2 signalling by Manuka honey protects human dermal fibroblasts against oxidative damage by improving antioxidant response and mitochondrial function promoting wound healing. Journal of Functional Foods, 2016, 25, 38-49.	1.6	132
54	Polyphenol-rich strawberry extract (PRSE) shows in vitro and in vivo biological activity against invasive breast cancer cells. Scientific Reports, 2016, 6, 30917.	1.6	78

#	Article	IF	Citations
55	Strawberry consumption alleviates doxorubicin-induced toxicity by suppressing oxidative stress. Food and Chemical Toxicology, 2016, 94, 128-137.	1.8	44
56	Mutation in cytochrome b gene of mitochondrial DNA in a family with fibromyalgia is associated with NLRP3-inflammasome activation. Journal of Medical Genetics, 2016, 53, 113-122.	1.5	26
57	The genetic aspects of berries: from field to health. Journal of the Science of Food and Agriculture, 2016, 96, 365-371.	1.7	124
58	AMPK as a New Attractive Therapeutic Target for Disease Prevention: The Role of Dietary Compounds AMPK and Disease Prevention. Current Drug Targets, 2016, 17, 865-889.	1.0	74
59	Andean berries from Ecuador: A review on Botany, Agronomy, Chemistry and Health Potential. Journal of Berry Research, 2015, 5, 49-69.	0.7	34
60	A Pilot Study of the Photoprotective Effects of Strawberry-Based Cosmetic Formulations on Human Dermal Fibroblasts. International Journal of Molecular Sciences, 2015, 16, 17870-17884.	1.8	19
61	Strawberry as a health promoter: an evidence based review. Food and Function, 2015, 6, 1386-1398.	2.1	255
62	Metformin and caloric restriction induce an AMPK-dependent restoration of mitochondrial dysfunction in fibroblasts from Fibromyalgia patients. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2015, 1852, 1257-1267.	1.8	33
63	Lipophilic antioxidants prevent lipopolysaccharide-induced mitochondrial dysfunction through mitochondrial biogenesis improvement. Pharmacological Research, 2015, 91, 1-8.	3.1	49
64	Polyphenol-Rich Strawberry Extract Protects Human Dermal Fibroblasts against Hydrogen Peroxide Oxidative Damage and Improves Mitochondrial Functionality. Molecules, 2014, 19, 7798-7816.	1.7	87
65	The effects of pre-harvest and post-harvest factors on the nutritional quality of strawberry fruits: A review. Journal of Berry Research, 2014, 4, 1-10.	0.7	35
66	Strawberry and Human Health: Effects beyond Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2014, 62, 3867-3876.	2.4	265
67	One-month strawberry-rich anthocyanin supplementation ameliorates cardiovascular risk, oxidative stress markers and platelet activation in humans. Journal of Nutritional Biochemistry, 2014, 25, 289-294.	1.9	286
68	The effects of bioactive compounds from plant foods on mitochondrial function: A focus on apoptotic mechanisms. Food and Chemical Toxicology, 2014, 68, 154-182.	1.8	171
69	Strawberry intake increases blood fluid, erythrocyte and mononuclear cell defenses against oxidative challenge. Food Chemistry, 2014, 156, 87-93.	4.2	48
70	An anthocyanin-rich strawberry extract protects against oxidative stress damage and improves mitochondrial functionality in human dermal fibroblasts exposed to an oxidizing agent. Food and Function, 2014, 5, 1939.	2.1	105
71	Doxorubicin-Induced Oxidative Stress in Rats Is Efficiently Counteracted by Dietary Anthocyanin Differently Enriched Strawberry (<i>Fragaria</i> \tilde{A} — <i>ananassa</i> Duch.). Journal of Agricultural and Food Chemistry, 2014, 62, 3935-3943.	2.4	46
72	The Composition and Biological Activity of Honey: A Focus on Manuka Honey. Foods, 2014, 3, 420-432.	1.9	267

#	Article	IF	CITATIONS
73	Can Coenzyme Q $<$ sub $>$ 10 $<$ /sub $>$ Improve Clinical and Molecular Parameters in Fibromyalgia?. Antioxidants and Redox Signaling, 2013, 19, 1356-1361.	2.5	66
74	Comparative analysis of antioxidant activity of honey of different floral sources using recently developed polarographic and various spectrophotometric assays. Journal of Food Composition and Analysis, 2013, 30, 13-18.	1.9	88
75	The potential impact of strawberry on human health. Natural Product Research, 2013, 27, 448-455.	1.0	73
76	Honey as a Source of Dietary Antioxidants: Structures, Bioavailability and Evidence of Protective Effects Against Human Chronic Diseases. Current Medicinal Chemistry, 2013, 20, 621-638.	1.2	210
77	Effects of an acute strawberry (Fragaria \tilde{A} — ananassa) consumption on the plasma antioxidant status of healthy subjects. Journal of Berry Research, 2013, 3, 169-179.	0.7	29
78	Photoprotective Potential of Strawberry (Fragaria×ananassa) Extract against UV-A Irradiation Damage on Human Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 2322-2327.	2.4	94
79	Phenolics from monofloral honeys protect human erythrocyte membranes against oxidative damage. Food and Chemical Toxicology, 2012, 50, 1508-1516.	1.8	134
80	Radical-scavenging Activity, Protective Effect Against Lipid Peroxidation and Mineral Contents of Monofloral Cuban Honeys. Plant Foods for Human Nutrition, 2012, 67, 31-38.	1.4	45
81	The strawberry: Composition, nutritional quality, and impact on human health. Nutrition, 2012, 28, 9-19.	1.1	695
82	Phytochemical profiling of strawberry fruits, and bioactive compounds from the same selected cultivar in human plasma during a medium-term consumption study. BMC Proceedings, 2012, 6, .	1.8	1
83	Strawberry consumption improves plasma antioxidant status and erythrocyte resistance to oxidative haemolysis in humans. Food Chemistry, 2011, 128, 180-186.	4.2	89
84	Strawberry Polyphenols Attenuate Ethanol-Induced Gastric Lesions in Rats by Activation of Antioxidant Enzymes and Attenuation of MDA Increase. PLoS ONE, 2011, 6, e25878.	1.1	166
85	Contribution of honey in nutrition and human health: a review. Mediterranean Journal of Nutrition and Metabolism, 2010, 3, 15-23.	0.2	311
86	Antioxidant and antimicrobial capacity of several monofloral Cuban honeys and their correlation with color, polyphenol content and other chemical compounds. Food and Chemical Toxicology, 2010, 48, 2490-2499.	1.8	341
87	Antioxidant Characterization of Native Monofloral Cuban Honeys. Journal of Agricultural and Food Chemistry, 2010, 58, 9817-9824.	2.4	97
88	Methodological Aspects about Determination of Phenolic Compounds and In Vitro Evaluation of Antioxidant Capacity in the Honey: A Review. Current Analytical Chemistry, 2009, 5, 293-302.	0.6	85
89	Contribution of honey in nutrition and human health: a review. Mediterranean Journal of Nutrition and Metabolism, 2009, 3, 15-23.	0.2	35
90	Folate content in different strawberry genotypes and folate status in healthy subjects after strawberry consumption. BioFactors, 2008, 34, 47-55.	2.6	31