

Julin Lozano-Castelln

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

16
papers

175
citations

7
h-index

13
g-index

17
ext. papers

283
ext. citations

7.2
avg, IF

3.55
L-index

#	Paper	IF	Citations
16	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2532-2548	11.5	41
15	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019 , 24,	4.8	36
14	Effects of Organic and Conventional Growing Systems on the Phenolic Profile of Extra-Virgin Olive Oil. <i>Molecules</i> , 2019 , 24,	4.8	21
13	Domestic Sauting with EVOO: Change in the Phenolic Profile. <i>Antioxidants</i> , 2020 , 9,	7.1	14
12	NMR spectroscopy: a powerful tool for the analysis of polyphenols in extra virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1842-1851	4.3	12
11	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. <i>Antioxidants</i> , 2021 , 10,	7.1	11
10	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. <i>Antioxidants</i> , 2020 , 9,	7.1	7
9	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. <i>Antioxidants</i> , 2021 , 10,	7.1	7
8	Total Analysis of the Major Secoiridoids in Extra Virgin Olive Oil: Validation of an UHPLC-ESI-MS/MS Method. <i>Antioxidants</i> , 2021 , 10,	7.1	6
7	A Targeted Approach by High Resolution Mass Spectrometry to Reveal New Compounds in Raisins. <i>Molecules</i> , 2020 , 25,	4.8	5
6	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. <i>Food Chemistry</i> , 2021 , 362, 130194	8.5	5
5	Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. <i>Antioxidants</i> , 2021 , 10,	7.1	3
4	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of Corbellab Extra-Virgin Olive Oil. <i>Antioxidants</i> , 2021 , 10,	7.1	3
3	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. <i>ACS Symposium Series</i> , 2018 , 305-314	0.4	2
2	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils. <i>Food Research International</i> , 2022 , 155, 111030	7	0
1	Cooking with extra-virgin olive oil: A mixture of food components to prevent oxidation and degradation. <i>Trends in Food Science and Technology</i> , 2022 , 123, 28-36	15.3	0