Julin Lozano-Castelln

List of Publications by Year in Descending Order

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