JesÃºs Lozano SÃ¡nchez

List of Publications by Year
in descending order

95 papers	3,394 citations	126708 33 h-index	168136 53 g-index
95 all docs	95 docs citations	95 times ranked	4650 citing authors

#	Article	IF	Citations
1	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. Cell Cycle, 2013, 12, 555-578.	1.3	131
2	HPLCâ€“ESIâ€“QTOFâ€“MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Oliveâ€leaf Extracts. Phytochemical Analysis, 2013, 24, 213-223.	1.2	130
3	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. Critical Reviews in Food Science and Nutrition, 2017, 57, 501-523.	5.4	105
4	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. Journal of Pharmaceutical and Biomedical Analysis, 2018, 156, 313-322.	1.4	105
5	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. Food Research International, 2018, 105, 752-763.	2.9	99
6	Literature Review on Production Process To Obtain Extra Virgin Olive Oil Enriched in Bioactive Compounds. Potential Use of Byproducts as Alternative Sources of Polyphenols. Journal of Agricultural and Food Chemistry, 2013, 61, 5179-5188.	2.4	96
7	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. Food Research International, 2013, 50, 401-408.	2.9	95
8	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. Food Research International, 2013, 54, 1868-1875.	2.9	91
9	Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. International Journal of Molecular Sciences, 2017, 18, 376.	1.8	85
10	Prediction of Extra Virgin Olive Oil Varieties through Their Phenolic Profile. Potential Cytotoxic Activity against Human Breast Cancer Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 9942-9955.	2.4	82
11	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. Food Chemistry, 2018, 245, 707-716.	4.2	82
12	Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. Critical Reviews in Food Science and Nutrition, 2017, 57, 637-652.	5.4	80
13	Supercritical CO2 extraction of bioactive compounds from Hibiscus sabdariffa. Journal of Supercritical Fluids, 2019, 147, 213-221.	1.6	75
14	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (Asparagus officinalis). Journal of Food Composition and Analysis, 2016, 46, 78-87.	1.9	74
15	Isolation, comprehensive characterization and antioxidant activities of Theobroma cacao extract. Journal of Functional Foods, 2014, 10, 485-498.	1.6	71
16	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. Trends in Food Science and Technology, 2010, 21, 201-211.	7.8	69
17	Phytochemical Characterisation of Green Beans (Phaseolus vulgaris L.) by Using Highâ€performance Liquid Chromatography Coupled with Timeâ€ofâ€flight Mass Spectrometry. Phytochemical Analysis, 2013, 24, 105-116.	1.2	64
18	Wastes Generated during the Storage of Extra Virgin Olive Oil as a Natural Source of Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2011, 59, 11491-11500.	2.4	63

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19	Profiling of phenolic and other polar compounds in zucchini (Cucurbita pepo L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. Food Research International, 2013, 50, 77-84.	2.9	61
20	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. Food Chemistry, 2015, 182, 282-291.	4.2	61
21	Obtaining an Extract Rich in Phenolic Compounds from Olive Pomace by Pressurized Liquid Extraction. Molecules, 2019, 24, 3108.	1.7	58
22	Recovery of Bioactive Compounds from Pomegranate (Punica granatum L.) Peel Using Pressurized Liquid Extraction. Foods, 2021, 10, 203.	1.9	54
23	Extra-virgin olive oil contains a metabolo-epigenetic inhibitor of cancer stem cells. Carcinogenesis, 2018, 39, 601-613.	1.3	53
24	Recovering Bioactive Compounds from Olive Oil Filter Cake by Advanced Extraction Techniques. International Journal of Molecular Sciences, 2014, 15, 16270-16283.	1.8	52
25	Functional ingredient from avocado peel: Microwave-assisted extraction, characterization and potential applications for the food industry. Food Chemistry, 2021, 352, 129300.	4.2	51
26	Potential antimicrobial activity of honey phenolic compounds against Gram positive and Gram negative bacteria. LWT - Food Science and Technology, 2019, 101, 236-245.	2.5	50
27	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. Food and Chemical Toxicology, 2015, 80, 215-222.	1.8	49
28	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel byâ€product. Electrophoresis, 2018, 39, 1908-1916.	1.3	49
29	Structureâ€“Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. Antioxidants, 2020, 9, 685.	2.2	48
30	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. Food Control, 2013, 30, 606-615.	2.8	41
31	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from Lippia citriodora leaves. Food Research International, 2018, 109, 213-222.	2.9	41
32	Relationships Between Chemical Structure and Antioxidant Activity of Isolated Phytocompounds from Lemon Verbena. Antioxidants, 2019, 8, 324.	2.2	39
33	Phenolic Secoiridoids in Extra Virgin Olive Oil Impede Fibrogenic and Oncogenic Epithelial-to-Mesenchymal Transition: Extra Virgin Olive Oil As a Source of Novel Antiaging Phytochemicals. Rejuvenation Research, 2012, 15, 3-21.	0.9	36
34	Olive oil mill wastewaters: Phenolic content characterization during degradation by Coriolopsis gallica. Chemosphere, 2014, 113, 62-70.	4.2	35
35	In-Depth Characterization of Bioactive Extracts from Posidonia oceanica Waste Biomass. Marine Drugs, 2019, 17, 409.	2.2	34
36	New Filtration Systems for Extra-Virgin Olive Oil: Effect on Antioxidant Compounds, Oxidative Stability, and Physicochemical and Sensory Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 3754-3762.	2.4	33

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37	Optimization of the extraction of phytochemicals from black mulberry (Morus nigra L.) leaves. Journal of Industrial and Engineering Chemistry, 2018, 68, 282-292.	2.9	33
38	Macro and micro functional components of a spreadable olive byâ€product (pÃ¢tÃ©) generated by new concept of twoâ€phase decanter. European Journal of Lipid Science and Technology, 2017, 119, 1600096.	1.0	32
39	Crude phenolic extracts from extra virgin olive oil circumvent de novo breast cancer resistance to HER1/HER2-targeting drugs by inducing GADD45-sensed cellular stress, G2/M arrest and hyperacetylation of Histone H3. International Journal of Oncology, 2011, 38, 1533-47.	1.4	28
40	Characterisation of the phenolic compounds retained in different organic and inorganic filter aids used for filtration of extra virgin olive oil. Food Chemistry, 2011, 124, 1146-1150.	4.2	27
41	Monitoring the moisture reduction and status of bioactive compounds in extra-virgin olive oil over the industrial filtration process. Food Control, 2014, 40, 292-299.	2.8	27
42	RP-HPLCâ€“ESIâ€“QTOF/MS2 based strategy for the comprehensive metabolite profiling of Sclerocarya birrea (marula) bark. Industrial Crops and Products, 2015, 71, 214-234.	2.5	27
43	The extra virgin olive oil phenolic oleacein is a dual substrate-inhibitor of catechol-O-methyltransferase. Food and Chemical Toxicology, 2019, 128, 35-45.	1.8	27
44	Comparative Assessment of Phytochemical Profiles of Comfrey (Symphytum officinale L.) Root Extracts Obtained by Different Extraction Techniques. Molecules, 2020, 25, 837.	1.7	27
45	Characterization of a new blackberry cultivar BRS Xingu: Chemical composition, phenolic compounds, and antioxidant capacity in vitro and in vivo. Food Chemistry, 2020, 322, 126783.	4.2	27
46	Extra Virgin Olive Oil Contains a Phenolic Inhibitor of the Histone Demethylase LSD1/KDM1A. Nutrients, 2019, 11, 1656.	1.7	26
47	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. Molecules, 2020, 25, 596.	1.7	26
48	Extraction of the antioxidant phytocomplex from wine-making by-products and sustainable loading in phospholipid vesicles specifically tailored for skin protection. Biomedicine and Pharmacotherapy, 2021, 142, 111959.	2.5	25
49	AMPK modulatory activity of oliveâ€“tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. PLoS ONE, 2017, 12, e0173074.	1.1	24
50	New technological approaches for recovering bioactive food constituents from sweet cherry (<scp>Prunus avium</scp> L.) stems. Phytochemical Analysis, 2020, 31, 119-130.	1.2	24
51	Agarose/Î¹-carrageenan-based hydrogel film enriched with natural plant extracts for the treatment of cutaneous wounds. International Journal of Biological Macromolecules, 2020, 164, 2818-2830.	3.6	24
52	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Morus alba Genotypes in High Fat Diet-Induced Obesity in Mice. Antioxidants, 2020, 9, 733.	2.2	24
53	Enhancing the Yield of Bioactive Compounds from Sclerocarya birrea Bark by Green Extraction Approaches. Molecules, 2019, 24, 966.	1.7	23
54	Development of an Innovative Pressurized Liquid Extraction Procedure by Response Surface Methodology to Recover Bioactive Compounds from Carao Tree Seeds. Foods, 2021, 10, 398.	1.9	23

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55	Olive oil varieties and ripening stages containing the antioxidants hydroxytyrosol and derivatives in compliance with EFSA health claim. Food Chemistry, 2021, 342, 128291.	4.2	21
56	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl4-Induced Liver Damage. Foods, 2020, 9, 804.	1.9	20
57	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Lippia Genus. Nutrients, 2019, 11, 1646.	1.7	19
58	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. Advances in Nutrition, 2019, 10, 291-302.	2.9	19
59	The Beneficial Effects of Lippia Citriodora Extract on Dietâ€Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. Molecular Nutrition and Food Research, 2020, 64, e2000005.	1.5	19
60	Physicochemical properties and biological activities of honeys from different geographical and botanical origins in Iran. European Food Research and Technology, 2017, 243, 1019-1030.	1.6	18
61	Revalorization of Broccoli By-Products for Cosmetic Uses Using Supercritical Fluid Extraction. Antioxidants, 2020, 9, 1195.	2.2	18
62	Sweet Cherry Byproducts Processed by Green Extraction Techniques as a Source of Bioactive Compounds with Antiaging Properties. Antioxidants, 2020, 9, 418.	2.2	18
63	A new extraction approach to correct the effect of apparent increase in the secoiridoid content after filtration of virgin olive oil. Talanta, 2014, 127, 18-25.	2.9	16
64	Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. Energies, 2019, 12, 947.	1.6	16
65	The Potential Synergistic Modulation of AMPK by Lippia citriodora Compounds as a Target in Metabolic Disorders. Nutrients, 2019, 11, 2961.	1.7	16
66	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. Foods, 2020, 9, 931.	1.9	16
67	Misdescription of edible oils: Flowcharts of analytical choices in a forensic view. European Journal of Lipid Science and Technology, 2013, 115, 1205-1223.	1.0	15
68	Byproduct Generated During the Elaboration Process of Isotonic Beverage as a Natural Source of Bioactive Compounds. Journal of Food Science, 2018, 83, 2478-2488.	1.5	15
69	Computational de-orphanization of the olive oil biophenol oleacein: Discovery of new metabolic and epigenetic targets. Food and Chemical Toxicology, 2019, 131, 110529.	1.8	15
70	Effect of Microwave Hydrodiffusion and Gravity on the Extraction of Phenolic Compounds and Antioxidant Properties of Blackberries (Rubus spp.): Scale-Up Extraction. Food and Bioprocess Technology, 2020, 13, 2200-2216.	2.6	15
71	Artichoke By-Products as Natural Source of Phenolic Food Ingredient. Applied Sciences (Switzerland), 2021, 11, 3788.	1.3	15
72	Manufacturing design to improve the attainment of functional ingredients from Aloysia citriodora leaves by advanced microwave technology. Journal of Industrial and Engineering Chemistry, 2019, 79, 52-61.	2.9	14

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73	An olive oil phenolic is a new chemotype of mutant isocitrate dehydrogenase 1 (IDH1) inhibitors. Carcinogenesis, 2019, 40, 27-40.	1.3	14
74	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. Food Research International, 2020, 137, 109466.	2.9	14
75	Time course of Algerian Azeradj extra-virgin olive oil quality during olive ripening. European Journal of Lipid Science and Technology, 2015, 117, 389-397.	1.0	13
76	Micronization increases the bioaccessibility of polyphenols from granulometrically separated olive pomace fractions. Food Chemistry, 2021, 344, 128689.	4.2	13
77	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. Foods, 2020, 9, 1547.	1.9	11
78	RP-HPLC-ESI-QTOF-MS Qualitative Profiling, Antioxidant, Anti-Enzymatic, Anti-Inflammatory, and Non-Cytotoxic Properties of Ephedra alata Monjauzeana. Foods, 2022, 11, 145.	1.9	11
79	Phytochemical characterization of bioactive compounds composition of Rosmarinus eriocalyx by RPâ€“HPLCâ€“ESIâ€“QTOFâ€“MS. Natural Product Research, 2019, 33, 2208-2214.	1.0	9
80	Incorporation of Lippia citriodora Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. Nanomaterials, 2020, 10, 765.	1.9	9
81	Characterization and Influence of Static In Vitro Digestion on Bioaccessibility of Bioactive Polyphenols from an Olive Leaf Extract. Foods, 2022, 11, 743.	1.9	9
82	Chromatographic Technique: High-Performance Liquid Chromatography (HPLC). , 2018, , 459-526.		8
83	Antioxidant activity and characterization of flavonoids and phenolic acids of Ammoides atlantica by RPâ€“UHPLCâ€“ESIâ€“QTOFâ€“MSⁿ. Natural Product Research, 2021, 35, 1639-1643.	1.0	8
84	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. Food Chemistry, 2021, 337, 127746.	4.2	8
85	Potential Antioxidant and Antiviral Activities of Hydroethanolic Extracts of Selected Lamiaceae Species. Foods, 2022, 11, 1862.	1.9	8
86	Water Extract of Cryphaea heteromalla (Hedw.) D. Mohr Bryophyte as a Natural Powerful Source of Biologically Active Compounds. International Journal of Molecular Sciences, 2019, 20, 5560.	1.8	7
87	Application and comparison of highâ€speed countercurrent chromatography and highâ€performance liquid chromatography in semiâ€preparative separation of decarboxymethyl oleuropein aglycone (3,4â€DHPEAâ€EDA), a bioactive secoiridoid from extraâ€virgin olive oil. European Journal of Lipid Science and Technology, 2017, 119, 1500532.	1.0	6
88	Recovery from Food Wasteâ€”Biscuit Doughs Enriched with Pomegranate Peel Powder as a Model of Fortified Aliment. Biology, 2022, 11, 416.	1.3	5
89	Grape and Grape-Based Product Polyphenols: A Systematic Review of Health Properties, Bioavailability, and Gut Microbiota Interactions. Horticulturae, 2022, 8, 583.	1.2	5
90	Identification of Bioactive Compounds of Asparagus officinalis L.: Permutation Test Allows Differentiation among â€œTrigueroâ€•and Hybrid Green Varieties. Molecules, 2021, 26, 1640.	1.7	4

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91	Preliminary Investigation of Different Drying Systems to Preserve Hydroxytyrosol and Its Derivatives in Olive Oil Filter Cake Pressurized Liquid Extracts. Foods, 2021, 10, 1407.	1.9	3
92	The Carao (Cassia grandis L.): Its Potential Usage in Pharmacological, Nutritional, and Medicinal Applications. , 2021, , 403-427.		3
93	Moringa oleifera Leaf Powder as Functional Additive in Cookies to Protect SH-SY5Y Cells. Applied Sciences (Switzerland), 2021, 11, 9995.	1.3	2
94	Mimetics of extra virgin olive oil phenols with anti-cancer stem cell activity. Aging, 2020, 12, 21057-21075.	1.4	2
95	Chemical characterization of polyphenols from Daucus muricatus growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. Natural Product Research, 2018, 32, 982-986.	1.0	1