

# Jess Lozano Snchez

## List of Publications by Year in Descending Order

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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.

89  
papers

2,312  
citations

28  
h-index

44  
g-index

95  
ext. papers

2,905  
ext. citations

5.5  
avg, IF

5.34  
L-index

#	Paper	IF	Citations
89	Characterization and Influence of Static In Vitro Digestion on Bioaccessibility of Bioactive Polyphenols from an Olive Leaf Extract.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
88	The Carao (Cassia grandis L.): Its Potential Usage in Pharmacological, Nutritional, and Medicinal Applications <b>2021</b> , 403-427		1
87	Moringa oleifera Leaf Powder as Functional Additive in Cookies to Protect SH-SY5Y Cells. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 9995	2.6	0
86	Artichoke By-Products as Natural Source of Phenolic Food Ingredient. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 3788	2.6	4
85	Antioxidant activity and characterization of flavonoids and phenolic acids of by RP-UHPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , <b>2021</b> , 35, 1639-1643	2.3	3
84	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. <i>Food Chemistry</i> , <b>2021</b> , 337, 127746	8.5	2
83	Micronization increases the bioaccessibility of polyphenols from granulometrically separated olive pomace fractions. <i>Food Chemistry</i> , <b>2021</b> , 344, 128689	8.5	7
82	Olive oil varieties and ripening stages containing the antioxidants hydroxytyrosol and derivatives in compliance with EFSA health claim. <i>Food Chemistry</i> , <b>2021</b> , 342, 128291	8.5	10
81	Development of an Innovative Pressurized Liquid Extraction Procedure by Response Surface Methodology to Recover Bioactive Compounds from Carao Tree Seeds. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
80	Functional ingredient from avocado peel: Microwave-assisted extraction, characterization and potential applications for the food industry. <i>Food Chemistry</i> , <b>2021</b> , 352, 129300	8.5	19
79	Extraction of the antioxidant phytocomplex from wine-making by-products and sustainable loading in phospholipid vesicles specifically tailored for skin protection. <i>Biomedicine and Pharmacotherapy</i> , <b>2021</b> , 142, 111959	7.5	7
78	Recovery of Bioactive Compounds from Pomegranate ( L.) Peel Using Pressurized Liquid Extraction. <i>Foods</i> , <b>2021</b> , 10,	4.9	19
77	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
76	Sweet Cherry Byproducts Processed by Green Extraction Techniques as a Source of Bioactive Compounds with Antiaging Properties. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	9
75	The Beneficial Effects of Lippia Citriodora Extract on Diet-Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , <b>2020</b> , 64, e2000005	5.9	11
74	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. <i>Food Research International</i> , <b>2020</b> , 137, 109466	7	7
73	Comparative Assessment of Phytochemical Profiles of Comfrey ( L.) Root Extracts Obtained by Different Extraction Techniques. <i>Molecules</i> , <b>2020</b> , 25,	4.8	15

72	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl-Induced Liver Damage. <i>Foods</i> , <b>2020</b> , 9,	4.9	12
71	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. <i>Molecules</i> , <b>2020</b> , 25,	4.8	13
70	Characterization of a new blackberry cultivar BRS Xingu: Chemical composition, phenolic compounds, and antioxidant capacity in vitro and in vivo. <i>Food Chemistry</i> , <b>2020</b> , 322, 126783	8.5	12
69	Incorporation of Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	6
68	Mimetics of extra virgin olive oil phenols with anti-cancer stem cell activity. <i>Aging</i> , <b>2020</b> , 12, 21057-21075	5.6	1
67	Agarose/Ecarrageenan-based hydrogel film enriched with natural plant extracts for the treatment of cutaneous wounds. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 2818-2830	7.9	11
66	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
65	Effect of Microwave Hydrodiffusion and Gravity on the Extraction of Phenolic Compounds and Antioxidant Properties of Blackberries ( <i>Rubus</i> spp.): Scale-Up Extraction. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 2200-2216	5.1	4
64	Revalorization of Broccoli By-Products for Cosmetic Uses Using Supercritical Fluid Extraction. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	8
63	Structure-Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	16
62	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Genotypes in High Fat Diet-Induced Obesity in Mice. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	12
61	New technological approaches for recovering bioactive food constituents from sweet cherry ( <i>Prunus avium</i> L.) stems. <i>Phytochemical Analysis</i> , <b>2020</b> , 31, 119-130	3.4	13
60	Obtaining an Extract Rich in Phenolic Compounds from Olive Pomace by Pressurized Liquid Extraction. <i>Molecules</i> , <b>2019</b> , 24,	4.8	28
59	Manufacturing design to improve the attainment of functional ingredients from <i>Aloysia citriodora</i> leaves by advanced microwave technology. <i>Journal of Industrial and Engineering Chemistry</i> , <b>2019</b> , 79, 52-61	6.3	12
58	Computational de-orphanization of the olive oil biophenol oleacein: Discovery of new metabolic and epigenetic targets. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 131, 110529	4.7	8
57	Enhancing the Yield of Bioactive Compounds from Bark by Green Extraction Approaches. <i>Molecules</i> , <b>2019</b> , 24,	4.8	15
56	Monitoring the Bioactive Compounds Status in <i>Olea europaea</i> According to Collecting Period and Drying Conditions. <i>Energies</i> , <b>2019</b> , 12, 947	3.1	12
55	The extra virgin olive oil phenolic oleacein is a dual substrate-inhibitor of catechol-O-methyltransferase. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 128, 35-45	4.7	20

54	Relationships Between Chemical Structure and Antioxidant Activity of Isolated Phytocompounds from Lemon Verbena. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	26
53	In-Depth Characterization of Bioactive Extracts from Waste Biomass. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	26
52	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Genus. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	13
51	Extra Virgin Olive Oil Contains a Phenolic Inhibitor of the Histone Demethylase LSD1/KDM1A. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	16
50	Water Extract of (Hedw.) D. Mohr Bryophyte as a Natural Powerful Source of Biologically Active Compounds. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	5
49	The Potential Synergistic Modulation of AMPK by Compounds as a Target in Metabolic Disorders. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	11
48	Potential antimicrobial activity of honey phenolic compounds against Gram positive and Gram negative bacteria. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 101, 236-245	5.4	29
47	Supercritical CO <sub>2</sub> extraction of bioactive compounds from Hibiscus sabdariffa. <i>Journal of Supercritical Fluids</i> , <b>2019</b> , 147, 213-221	4.2	55
46	An olive oil phenolic is a new chemotype of mutant isocitrate dehydrogenase 1 (IDH1) inhibitors. <i>Carcinogenesis</i> , <b>2019</b> , 40, 27-40	4.6	9
45	Phytochemical characterization of bioactive compounds composition of by RP-HPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , <b>2019</b> , 33, 2208-2214	2.3	4
44	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. <i>Advances in Nutrition</i> , <b>2019</b> , 10, 291-302	10	14
43	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel by-product. <i>Electrophoresis</i> , <b>2018</b> , 39, 1908	3.6	27
42	Extra-virgin olive oil contains a metabolo-epigenetic inhibitor of cancer stem cells. <i>Carcinogenesis</i> , <b>2018</b> , 39, 601-613	4.6	35
41	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2018</b> , 156, 313-322	3.5	74
40	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from Lippia citriodora leaves. <i>Food Research International</i> , <b>2018</b> , 109, 213-222	7	31
39	Chemical characterization of polyphenols from Daucus muricatus growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. <i>Natural Product Research</i> , <b>2018</b> , 32, 982-986	2.3	0
38	Optimization of the extraction of phytochemicals from black mulberry (Morus nigra L.) leaves. <i>Journal of Industrial and Engineering Chemistry</i> , <b>2018</b> , 68, 282-292	6.3	21
37	Chromatographic Technique: High-Performance Liquid Chromatography (HPLC) <b>2018</b> , 459-526		4

36	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. <i>Food Research International</i> , <b>2018</b> , 105, 752-763	7	67
35	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. <i>Food Chemistry</i> , <b>2018</b> , 245, 707-716	8.5	53
34	Byproduct Generated During the Elaboration Process of Isotonic Beverage as a Natural Source of Bioactive Compounds. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2478-2488	3.4	12
33	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. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 637-652	11.5	53
32	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 501-523	11.5	69
31	Application and comparison of high-speed countercurrent chromatography and high-performance liquid chromatography in semi-preparative separation of decarboxymethyl oleuropein aglycone (3,4-DHPEA-EDA), a bioactive secoiridoid from extra-virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1500-1508	3	5
30	Macro and micro functional components of a spreadable olive by-product (pff) generated by new concept of two-phase decanter. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600096	3	21
29	AMPK modulatory activity of olive-tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. <i>PLoS ONE</i> , <b>2017</b> , 12, e0173074	3.7	20
28	Physicochemical properties and biological activities of honeys from different geographical and botanical origins in Iran. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1019-1030	3.4	10
27	Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	65
26	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus ( <i>Asparagus officinalis</i> ). <i>Journal of Food Composition and Analysis</i> , <b>2016</b> , 46, 78-87	4.1	52
25	RP-HPLC-ESI-QTOF/MS2 based strategy for the comprehensive metabolite profiling of <i>Sclerocarya birrea</i> (marula) bark. <i>Industrial Crops and Products</i> , <b>2015</b> , 71, 214-234	5.9	17
24	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. <i>Food Chemistry</i> , <b>2015</b> , 182, 282-91	8.5	47
23	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 80, 215-222	4.7	38
22	Time course of Algerian Azeradj extra-virgin olive oil quality during olive ripening. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 389-397	3	13
21	Olive oil mill wastewaters: phenolic content characterization during degradation by <i>Coriopsis gallica</i> . <i>Chemosphere</i> , <b>2014</b> , 113, 62-70	8.4	27
20	Monitoring the moisture reduction and status of bioactive compounds in extra-virgin olive oil over the industrial filtration process. <i>Food Control</i> , <b>2014</b> , 40, 292-299	6.2	23
19	Isolation, comprehensive characterization and antioxidant activities of <i>Theobroma cacao</i> extract. <i>Journal of Functional Foods</i> , <b>2014</b> , 10, 485-498	5.1	56

18	A new extraction approach to correct the effect of apparent increase in the secoiridoid content after filtration of virgin olive oil. <i>Talanta</i> , <b>2014</b> , 127, 18-25	6.2	14
17	Recovering bioactive compounds from olive oil filter cake by advanced extraction techniques. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 16270-83	6.3	43
16	Phytochemical characterisation of green beans ( <i>Phaseolus vulgaris</i> L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry. <i>Phytochemical Analysis</i> , <b>2013</b> , 24, 105-16	3.4	51
15	Profiling of phenolic and other polar compounds in zucchini ( <i>Cucurbita pepo</i> L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , <b>2013</b> , 50, 77-84	7	46
14	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. <i>Food Research International</i> , <b>2013</b> , 54, 1868-1875	7	66
13	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. <i>Food Control</i> , <b>2013</b> , 30, 606-615	6.2	36
12	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. <i>Food Research International</i> , <b>2013</b> , 50, 401-408	7	86
11	Literature review on production process to obtain extra virgin olive oil enriched in bioactive compounds. Potential use of byproducts as alternative sources of polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5179-88	5.7	77
10	HPLC-ESI-QTOF-MS as a powerful analytical tool for characterising phenolic compounds in olive-leaf extracts. <i>Phytochemical Analysis</i> , <b>2013</b> , 24, 213-23	3.4	98
9	Misdescription of edible oils: Flowcharts of analytical choices in a forensic view. <i>European Journal of Lipid Science and Technology</i> , <b>2013</b> , 115, 1205-1223	3	12
8	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil: a new family of gerosuppressant agents. <i>Cell Cycle</i> , <b>2013</b> , 12, 555-78	4.7	113
7	New filtration systems for extra-virgin olive oil: effect on antioxidant compounds, oxidative stability, and physicochemical and sensory properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3754-62	5.7	33
6	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. <i>Rejuvenation Research</i> , <b>2012</b> , 15, 3-21	2.6	34
5	Wastes generated during the storage of extra virgin olive oil as a natural source of phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11491-500	5.7	51
4	Characterisation of the phenolic compounds retained in different organic and inorganic filter aids used for filtration of extra virgin olive oil. <i>Food Chemistry</i> , <b>2011</b> , 124, 1146-1150	8.5	24
3	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. <i>International Journal of Oncology</i> , <b>2011</b> , 38, 1533-47	4.4	19
2	Prediction of extra virgin olive oil varieties through their phenolic profile. Potential cytotoxic activity against human breast cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 9942-55	5.7	72
1	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 201-211	15.3	48

