

Rafael Guilln-Bejarano

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.

56
papers

2,136
citations

27
h-index

45
g-index

58
ext. papers

2,347
ext. citations

4.9
avg, IF

4.24
L-index

#	Paper	IF	Citations
56	Date Seeds: A Promising Source of Oil with Functional Properties. <i>Foods</i> , 2020 , 9,	4.9	25
55	Nutritional composition and antioxidant activity of different walnut varieties (<i>Juglans regia</i> L.) from Nerpio (Spain) in comparison to commercial varieties. <i>Grasas Y Aceites</i> , 2019 , 70, 310	1.3	4
54	Hydrothermal treatments enhance the solubility and antioxidant characteristics of dietary fiber from asparagus by-products. <i>Food and Bioprocess Technology</i> , 2019 , 114, 175-184	4.9	11
53	In Vitro Toxicity of Asparagus Saponins in Distinct Multidrug-Resistant Colon Cancer Cells. <i>Chemistry and Biodiversity</i> , 2018 , 15, e1800282	2.5	7
52	Saponin Profile of Wild Asparagus Species. <i>Journal of Food Science</i> , 2017 , 82, 638-646	3.4	14
51	The phytochemical and bioactivity profiles of wild Asparagus albus L. plant. <i>Food Research International</i> , 2017 , 99, 720-729	7	9
50	Enzymatic conversion of date fruit fiber concentrates into a new product enriched in antioxidant soluble fiber. <i>LWT - Food Science and Technology</i> , 2017 , 75, 727-734	5.4	22
49	Saponins from edible spears of wild asparagus inhibit AKT, p70S6K, and ERK signalling, and induce apoptosis through G0/G1 cell cycle arrest in human colon cancer HCT-116 cells. <i>Journal of Functional Foods</i> , 2016 , 26, 1-10	5.1	28
48	Quality Characteristics and Antioxidant Properties of Muffins Enriched with Date Fruit (<i>Phoenix Dactylifera</i> L.) Fiber Concentrates. <i>Journal of Food Quality</i> , 2016 , 39, 237-244	2.7	17
47	Valorization of Tunisian secondary date varieties (<i>Phoenix dactylifera</i> L.) by hydrothermal treatments: New fiber concentrates with antioxidant properties. <i>LWT - Food Science and Technology</i> , 2015 , 60, 518-524	5.4	22
46	Cell wall bound anionic peroxidases from asparagus byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9644-50	5.7	1
45	Asparagus byproducts as a new source of peroxidases. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6167-74	5.7	9
44	Saponin profile of green asparagus genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11098-11010	5.7	10
43	Optimization of a method for the profiling and quantification of saponins in different green asparagus genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6250-8	5.7	20
42	Bioactive constituents from "triguero" asparagus improve the plasma lipid profile and liver antioxidant status in hypercholesterolemic rats. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 21227-39	6.3	13
41	Dietary fiber from Tunisian common date cultivars (<i>Phoenix dactylifera</i> L.): chemical composition, functional properties, and antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3658-64	5.7	39
40	The flavonol isorhamnetin exhibits cytotoxic effects on human colon cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10869-75	5.7	69

39	3,4-Dihydroxyphenylglycol (DHPG): an important phenolic compound present in natural table olives. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6298-304	5-7	22
38	Olive stone an attractive source of bioactive and valuable compounds. <i>Bioresource Technology</i> , 2008 , 99, 5261-9	11	218
37	Effect of steam treatment of alperujo on the composition, enzymatic saccharification, and in vitro digestibility of alperujo. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 136-42	5-7	27
36	Identification of flavonoid diglycosides in several genotypes of asparagus from the HuĖor-TĖar population variety. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10028-35	5-7	29
35	Effects of storage conditions on the accumulation of ferulic acid derivatives in white asparagus cell walls. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 286-296	4-3	33
34	Antioxidant activity of effluents during the purification of hydroxytyrosol and 3,4-dihydroxyphenyl glycol from olive oil waste. <i>European Food Research and Technology</i> , 2007 , 224, 733-741	3-4	46
33	Culture conditions determine the balance between two different exopolysaccharides produced by <i>Lactobacillus pentosus</i> LPS26. <i>Applied and Environmental Microbiology</i> , 2006 , 72, 7495-502	4.8	53
32	Dietary fibre from vegetable products as source of functional ingredients. <i>Trends in Food Science and Technology</i> , 2006 , 17, 3-15	15.3	320
31	Extraction of interesting organic compounds from olive oil waste. <i>Grasas Y Aceites</i> , 2006 , 57,	1-3	75
30	Antioxidant activity of ethanolic extracts from several asparagus cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5212-7	5-7	77
29	Cell wall phenolics of white and green asparagus. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 971-978	4-3	22
28	Mechanical properties of white and green asparagus: changes related to modifications of cell wall components. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1478-1486	4-3	33
27	Total recovery of the waste of two-phase olive oil processing: isolation of added-value compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5849-55	5-7	60
26	Production in large quantities of highly purified hydroxytyrosol from liquid-solid waste of two-phase olive oil processing or "Alperujo". <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6804-11	5-7	147
25	Effect of dressings "(aliĖs)" on olive texture: cellulase, polygalacturonase and glycosidase activities of garlic and lemon present in brines. <i>European Food Research and Technology</i> , 2001 , 212, 465-468	2-4	7
24	Olive fruit cell wall: degradation of pectic polysaccharides during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 409-15	5-7	45
23	Olive fruit cell wall: degradation of cellulosic and hemicellulosic polysaccharides during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2008-13	5-7	17
22	Dietary fibre content of table olives processed under different European styles: study of physico-chemical characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1903-1908	4-3	36

21	Cell wall polysaccharides implied in green olive behaviour during the pitting process. <i>European Food Research and Technology</i> , 2000 , 211, 181-184	3.4	3
20	Postharvest changes in white asparagus cell wall during refrigerated storage. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3551-7	5.7	27
19	Turnover of white asparagus cell wall polysaccharides during postharvest storage. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4525-31	5.7	12
18	Solubilization of Cell Wall Polysaccharides from Olive Fruits into Treatment Liquids during Spanish Green Olive Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4376-4381	5.7	11
17	Degradation of pectic polysaccharides in pickled green olives. <i>Journal of Food Protection</i> , 1998 , 61, 78-86.	5.5	11
16	Degradation of hemicellulosic and cellulosic polysaccharides in pickled green olives. <i>Journal of Food Protection</i> , 1998 , 61, 87-93	2.5	12
15	Correlation between Soaking Conditions, Cation Content of Cell Wall, and Olive Firmness during Spanish Green Olive Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1653-1658	5.7	30
14	Factors Affecting the Spanish Green Olive Process: Their Influence on Final Texture and Industrial Losses. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4065-4070	5.7	13
13	Molecular Weight and Ionic Characteristics of Olive Cell Wall Polysaccharides during Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 913-918	5.7	16
12	Effect of the temperature of extraction on the composition of cell wall polysaccharides in olives. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 228-232		1
11	Improved protocol for the formation of N-(p-nitrobenzyloxy)aminoalditol derivatives of oligosaccharides. <i>Carbohydrate Research</i> , 1996 , 282, 1-12	2.9	22
10	Activity of cell wall-associated enzymes in ripening olive fruit. <i>Physiologia Plantarum</i> , 1995 , 93, 651-658	4.6	28
9	Changes in Texture and Cell Wall Polysaccharides of Olive Fruit during "Spanish Green Olive" Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2240-2246	5.7	43
8	Metabolism of xyloglucan generates xylose-deficient oligosaccharide subunits of this polysaccharide in etiolated peas. <i>Carbohydrate Research</i> , 1995 , 277, 291-311	2.9	30
7	Structure and function studies of plant cell wall polysaccharides. <i>Biochemical Society Transactions</i> , 1994 , 22, 374-8	5.1	73
6	Cell Wall Composition of Olives. <i>Journal of Food Science</i> , 1994 , 59, 1192-1196	3.4	30
5	Structural analysis of tamarind seed xyloglucan oligosaccharides using beta-galactosidase digestion and spectroscopic methods. <i>Carbohydrate Research</i> , 1993 , 248, 285-301	2.9	108
4	Activity of glycosidases during development and ripening of olive fruit. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993 , 196, 147-151		28

3	Fibre fraction carbohydrates in <i>Olea europaea</i> (Gordal and Manzanilla var.). <i>Food Chemistry</i> , 1992 , 44, 173-178	8.5	30
2	Cellulase inhibition by polyphenols in olive fruits. <i>Food Chemistry</i> , 1990 , 38, 69-73	8.5	12
1	Inhibitors of cellulolytic activity in olive fruits (<i>Olea europaea</i> , Hojiblanca var.). <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1989 , 189, 216-218		8