

Rafael GuillÃ©n-Bejarano

List of Publications by Year in descending order

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57
papers

2,644
citations

172386
29
h-index

182361
51
g-index

58
all docs

58
docs citations

58
times ranked

2882
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fibre from vegetable products as source of functional ingredients. Trends in Food Science and Technology, 2006, 17, 3-15.	7.8	393
2	Olive stone an attractive source of bioactive and valuable compounds. Bioresource Technology, 2008, 99, 5261-5269.	4.8	274
3	Production in Large Quantities of Highly Purified Hydroxytyrosol from Liquid~Solid Waste of Two-Phase Olive Oil Processing or ~Alperujo~. Journal of Agricultural and Food Chemistry, 2002, 50, 6804-6811.	2.4	170
4	Structural analysis of tamarind seed xyloglucan oligosaccharides using β -galactosidase digestion and spectroscopic methods. Carbohydrate Research, 1993, 248, 285-301.	1.1	118
5	Antioxidant Activity of Ethanolic Extracts from Several Asparagus Cultivars. Journal of Agricultural and Food Chemistry, 2005, 53, 5212-5217.	2.4	98
6	The Flavonol Isorhamnetin Exhibits Cytotoxic Effects on Human Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 10869-10875.	2.4	88
7	Extraction of interesting organic compounds from olive oil waste. Grasas Y Aceites, 2006, 57, .	0.3	88
8	Structure and function studies of plant cell wall polysaccharides. Biochemical Society Transactions, 1994, 22, 374-378.	1.6	80
9	Total Recovery of the Waste of Two-Phase Olive Oil Processing:~ Isolation of Added-Value Compounds. Journal of Agricultural and Food Chemistry, 2004, 52, 5849-5855.	2.4	71
10	Culture Conditions Determine the Balance between Two Different Exopolysaccharides Produced by Lactobacillus pentosus LPS26. Applied and Environmental Microbiology, 2006, 72, 7495-7502.	1.4	68
11	Date Seeds: A Promising Source of Oil with Functional Properties. Foods, 2020, 9, 787.	1.9	66
12	Antioxidant activity of effluents during the purification of hydroxytyrosol and 3,4-dihydroxyphenyl glycol from olive oil waste. European Food Research and Technology, 2007, 224, 733-741.	1.6	54
13	Dietary Fiber from Tunisian Common Date Cultivars (Phoenix dactylifera L.): Chemical Composition, Functional Properties, and Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2012, 60, 3658-3664.	2.4	52
14	Olive Fruit Cell Wall:~ Degradation of Pectic Polysaccharides during Ripening. Journal of Agricultural and Food Chemistry, 2001, 49, 409-415.	2.4	51
15	Changes in Texture and Cell Wall Polysaccharides of Olive Fruit during "Spanish Green Olive" Processing. Journal of Agricultural and Food Chemistry, 1995, 43, 2240-2246.	2.4	49
16	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. Journal of Functional Foods, 2016, 26, 1-10.	1.6	47
17	Dietary fibre content of table olives processed under different European styles: study of physico-chemical characteristics. Journal of the Science of Food and Agriculture, 2000, 80, 1903-1908.	1.7	41
18	Effects of storage conditions on the accumulation of ferulic acid derivatives in white asparagus cell walls. Journal of the Science of Food and Agriculture, 2007, 87, 286-296.	1.7	39

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19	Identification of Flavonoid Diglycosides in Several Genotypes of Asparagus from the Huátor-Tájar Population Variety. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10028-10035.	2.4	38
20	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.	1.7	36
21	Cell Wall Composition of Olives. <i>Journal of Food Science</i> , 1994, 59, 1192-1196.	1.5	34
22	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.	2.4	34
23	Metabolism of xyloglucan generates xylose-deficient oligosaccharide subunits of this polysaccharide in etiolated peas. <i>Carbohydrate Research</i> , 1995, 277, 291-311.	1.1	33
24	Postharvest Changes in White Asparagus Cell Wall during Refrigerated Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3551-3557.	2.4	33
25	Fibre fraction carbohydrates in <i>Olea europaea</i> (Gordal and Manzanilla var.). <i>Food Chemistry</i> , 1992, 44, 173-178.	4.2	32
26	Activity of cell wall-associated enzymes in ripening olive fruit. <i>Physiologia Plantarum</i> , 1995, 93, 651-658.	2.6	32
27	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.	2.5	32
28	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, 136-142.	2.4	31
29	Activity of glycosidases during development and ripening of olive fruit. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 147-151.	0.7	30
30	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, 6250-6258.	2.4	30
31	3,4-Dihydroxyphenylglycol (DHPG): An Important Phenolic Compound Present in Natural Table Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6298-6304.	2.4	29
32	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.	2.5	29
33	Cell wall phenolics of white and green asparagus. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 971-978.	1.7	28
34	The phytochemical and bioactivity profiles of wild <i>Asparagus albus</i> L. plant. <i>Food Research International</i> , 2017, 99, 720-729.	2.9	25
35	Improved protocol for the formation of N-(p-nitrobenzyloxy)aminoalditol derivatives of oligosaccharides. <i>Carbohydrate Research</i> , 1996, 282, 1-12.	1.1	24
36	Saponin Profile of Wild Asparagus Species. <i>Journal of Food Science</i> , 2017, 82, 638-646.	1.5	23

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37	Olive Fruit Cell Wall: Degradation of Cellulosic and Hemicellulosic Polysaccharides during Ripening. Journal of Agricultural and Food Chemistry, 2001, 49, 2008-2013.	2.4	22
38	Saponin Profile of Green Asparagus Genotypes. Journal of Agricultural and Food Chemistry, 2013, 61, 11098-11108.	2.4	21
39	Quality Characteristics and Antioxidant Properties of Muffins Enriched with Date Fruit (<i>Phoenix</i>). Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	1.4	21
40	Bioactive Constituents from "Triguero" Asparagus Improve the Plasma Lipid Profile and Liver Antioxidant Status in Hypercholesterolemic Rats. International Journal of Molecular Sciences, 2013, 14, 21227-21239.	1.8	18
41	Molecular Weight and Ionic Characteristics of Olive Cell Wall Polysaccharides during Processing. Journal of Agricultural and Food Chemistry, 1996, 44, 913-918.	2.4	16
42	Factors Affecting the "Spanish Green Olive" Process: Their Influence on Final Texture and Industrial Losses. Journal of Agricultural and Food Chemistry, 1997, 45, 4065-4070.	2.4	16
43	Hydrothermal treatments enhance the solubility and antioxidant characteristics of dietary fiber from asparagus by-products. Food and Bioprocess Technology, 2019, 114, 175-184.	1.8	16
44	Cellulase inhibition by polyphenols in olive fruits. Food Chemistry, 1990, 38, 69-73.	4.2	13
45	Degradation of Pectic Polysaccharides in Pickled Green Olives. Journal of Food Protection, 1998, 61, 78-86.	0.8	13
46	Turnover of White Asparagus Cell Wall Polysaccharides during Postharvest Storage. Journal of Agricultural and Food Chemistry, 1999, 47, 4525-4531.	2.4	13
47	Solubilization of Cell Wall Polysaccharides from Olive Fruits into Treatment Liquids during Spanish Green Olive Processing. Journal of Agricultural and Food Chemistry, 1998, 46, 4376-4381.	2.4	12
48	Degradation of Hemicellulosic and Cellulosic Polysaccharides in Pickled Green Olives. Journal of Food Protection, 1998, 61, 87-93.	0.8	12
49	In Vitro Toxicity of Asparagus Saponins in Distinct Multidrug-Resistant Colon Cancer Cells. Chemistry and Biodiversity, 2018, 15, e1800282.	1.0	12
50	Asparagus Byproducts as a New Source of Peroxidases. Journal of Agricultural and Food Chemistry, 2013, 61, 6167-6174.	2.4	10
51	Inhibitors of cellulolytic activity in olive fruits (<i>Olea europaea</i> , Hojiblanca var.). Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1989, 189, 216-218.	0.7	8
52	Effect of dressings "aliños" on olive texture: cellulase, polygalacturonase and glycosidase activities of garlic and lemon present in brines. European Food Research and Technology, 2001, 212, 465-468.	1.6	7
53	Optimization of date seed oil extraction using the assistance of hydrothermal and ultrasound technologies. Grasas Y Aceites, 2022, 73, e457.	0.3	5
54	Nutritional composition and antioxidant activity of different walnut varieties (<i>Juglans</i>). Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	0.3	4

#	ARTICLE	IF	CITATIONS
55	Cell wall polysaccharides implied in green olive behaviour during the pitting process. European Food Research and Technology, 2000, 211, 181-184.	1.6	3
56	Effect of the temperature of extraction on the composition of cell wall polysaccharides in olives. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 228-232.	0.7	1
57	Cell Wall Bound Anionic Peroxidases from Asparagus Byproducts. Journal of Agricultural and Food Chemistry, 2014, 62, 9644-9650.	2.4	1