

Ana B Cerezo

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,375
citations

304368

22
h-index

344852

36
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43
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43
docs citations

43
times ranked

2228
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-VEGF Effect of Bioactive Indolic Compounds and Hydroxytyrosol Metabolites. <i>Foods</i> , 2022, 11, 526.	1.9	6
2	SALBi educa (Tailored Nutrition App for Improving Dietary Habits): Initial Evaluation of Usability. <i>Frontiers in Nutrition</i> , 2022, 9, 782430.	1.6	2
3	Short-Term Pilot Study to Evaluate the Impact of Salbi Educa Nutrition App in Macronutrients Intake and Adherence to the Mediterranean Diet: Randomized Controlled Trial. <i>Nutrients</i> , 2022, 14, 2061.	1.7	9
4	Microglia-mediated neuroinflammation and Mediterranean diet. , 2020, , 347-356.		1
5	Anthocyanins in Blueberries Grown in Hot Climate Exert Strong Antioxidant Activity and May Be Effective against Urinary Tract Bacteria. <i>Antioxidants</i> , 2020, 9, 478.	2.2	26
6	Factors influencing the production of the antioxidant hydroxytyrosol during alcoholic fermentation: Yeast strain, initial tyrosine concentration and initial must. <i>LWT - Food Science and Technology</i> , 2020, 130, 109631.	2.5	6
7	Anti-VEGF Signalling Mechanism in HUVECs by Melatonin, Serotonin, Hydroxytyrosol and Other Bioactive Compounds. <i>Nutrients</i> , 2019, 11, 2421.	1.7	11
8	Melatonin, protocatechuic acid and hydroxytyrosol effects on vitagenes system against alpha-synuclein toxicity. <i>Food and Chemical Toxicology</i> , 2019, 134, 110817.	1.8	32
9	Inhibition of VEGFR-2 Phosphorylation and Effects on Downstream Signaling Pathways in Cultivated Human Endothelial Cells by Stilbenes from <i>Vitis</i> Spp. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3909-3918.	2.4	16
10	Time course of α -tryptophan metabolites when fermenting natural grape musts: effect of inoculation treatments and cultivar on the occurrence of melatonin and related indolic compounds. <i>Australian Journal of Grape and Wine Research</i> , 2019, 25, 92-100.	1.0	16
11	In Vitro Effects of Serotonin, Melatonin, and Other Related Indole Compounds on Amyloid β Kinetics and Neuroprotection. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700383.	1.5	35
12	Phenolic Compounds Characteristic of the Mediterranean Diet in Mitigating Microglia-Mediated Neuroinflammation. <i>Frontiers in Cellular Neuroscience</i> , 2018, 12, 373.	1.8	84
13	Protective effects of hydroxytyrosol against α -synuclein toxicity on PC12 cells and fibril formation. <i>Food and Chemical Toxicology</i> , 2018, 120, 41-49.	1.8	26
14	Influence of Fermentation Process on the Anthocyanin Composition of Wine and Vinegar Elaborated from Strawberry. <i>Journal of Food Science</i> , 2017, 82, 364-372.	1.5	36
15	Inhibition of VEGF-Induced VEGFR-2 Activation and HUVEC Migration by Melatonin and Other Bioactive Indolic Compounds. <i>Nutrients</i> , 2017, 9, 249.	1.7	50
16	Influence of storage conditions on the anthocyanin profile and colour of an innovative beverage elaborated by gluconic fermentation of strawberry. <i>Journal of Functional Foods</i> , 2016, 23, 198-209.	1.6	15
17	Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid β and α -Synuclein, and Neuroprotection. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7722-7732.	2.4	65
18	Changes in orange juice (poly)phenol composition induced by controlled alcoholic fermentation. <i>Analytical Methods</i> , 2016, 8, 8151-8164.	1.3	12

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19	Determination of Nonanthocyanin Phenolic Compounds Using High-Resolution Mass Spectrometry (UHPLC-Orbitrap-MS/MS) and Impact of Storage Conditions in a Beverage Made from Strawberry by Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1367-1376.	2.4	20
20	Quality control and determination of melatonin in food supplements. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 80-86.	1.9	39
21	Molecular structure–function relationship of dietary polyphenols for inhibiting VEGF-induced VEGFR α activity. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2119-2131.	1.5	27
22	Potent inhibition of VEGFR α activation by tight binding of green tea epigallocatechin gallate and apple procyanidins to VEGF: Relevance to angiogenesis. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 401-412.	1.5	45
23	Composition of Nonanthocyanin Polyphenols in Alcoholic-Fermented Strawberry Products Using LC–MS (QTRAP), High-Resolution MS (UHPLC-Orbitrap-MS), LC-DAD, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2041-2051.	2.4	54
24	Melatonin and Other Tryptophan Metabolites Produced by Yeasts: Implications in Cardiovascular and Neurodegenerative Diseases. <i>Frontiers in Microbiology</i> , 2015, 6, 1565.	1.5	25
25	Bioactive Compounds Derived from the Yeast Metabolism of Aromatic Amino Acids during Alcoholic Fermentation. <i>BioMed Research International</i> , 2014, 2014, 1-7.	0.9	61
26	Non-anthocyanin phenolic compounds and antioxidant activity of beverages obtained by gluconic fermentation of strawberry. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 469-481.	2.7	15
27	Phenolic Composition of Vinegars over an Accelerated Aging Process Using Different Wood Species (Acacia, Cherry, Chestnut, and Oak): Effect of Wood Toasting. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4369-4376.	2.4	16
28	Effects of the strawberry (<i>Fragaria ananassa</i>) purification elaboration process on non-anthocyanin phenolic composition and antioxidant activity. <i>Food Chemistry</i> , 2014, 164, 104-112.	4.2	35
29	Intake of alcohol-free red wine modulates antioxidant enzyme activities in a human intervention study. <i>Pharmacological Research</i> , 2012, 65, 609-614.	3.1	53
30	Stability, antioxidant activity and phenolic composition of commercial and reverse osmosis obtained dealcoholised wines. <i>LWT - Food Science and Technology</i> , 2011, 44, 1369-1375.	2.5	19
31	Determination of the melatonin content of different varieties of tomatoes (<i>Lycopersicon esculentum</i>) and strawberries (<i>Fragaria ananassa</i>). <i>Food Chemistry</i> , 2011, 127, 1329-1334.	4.2	132
32	Effect of barrel design and the inoculation of <i>Acetobacter pasteurianus</i> in wine vinegar production. <i>International Journal of Food Microbiology</i> , 2010, 141, 56-62.	2.1	54
33	Effect of wood on the phenolic profile and sensory properties of wine vinegars during ageing. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 175-184.	1.9	42
34	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , 2010, 123, 574-582.	4.2	102
35	DESCRIPTIVE SENSORY ANALYSIS OF WINE VINEGAR: TASTING PROCEDURE AND RELIABILITY OF NEW ATTRIBUTES. <i>Journal of Sensory Studies</i> , 2010, 25, 216-230.	0.8	30
36	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , 2010, 43, 1577-1584.	2.9	28

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37	(+)-Dihydrorobinetin: a Marker of Vinegar Aging in Acacia (Robinia pseudoacacia) Wood. Journal of Agricultural and Food Chemistry, 2009, 57, 9551-9554.	2.4	22
38	The phenolic composition of red wine vinegar produced in barrels made from different woods. Food Chemistry, 2008, 109, 606-615.	4.2	74
39	Simulated Digestion and Antioxidant Activity of Red Wine Fractions Separated by High Speed Countercurrent Chromatography. Journal of Agricultural and Food Chemistry, 2008, 56, 8879-8884.	2.4	33
40	SALBi educa: A promising, tailored nutrition app for promoting healthy eating habits (Preprint). JMIR Formative Research, 0, , .	0.7	0