Luis F Guido

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2127402/publications.pdf

Version: 2024-02-01

55 papers	1,698 citations	236612 25 h-index	288905 40 g-index
56 all docs	56 docs citations	56 times ranked	2253 citing authors

#	Article	IF	Citations
1	Brewer's spent grain from different types of malt: Evaluation of the antioxidant activity and identification of the major phenolic compounds. Food Research International, 2013, 54, 382-388.	2.9	106
2	Antioxidant Properties of Free, Soluble Ester and Insoluble-Bound Phenolic Compounds in Different Barley Varieties and Corresponding Malts. Journal of the Institute of Brewing, 2008, 114, 27-33.	0.8	105
3	Isolation of phenolic compounds from hop extracts using polyvinylpolypyrrolidone: Characterization by high-performance liquid chromatographyâ€“diode array detectionâ€“electrospray tandem mass spectrometry. Journal of Chromatography A, 2010, 1217, 3258-3268.	1.8	99
4	Impact of Wort Amino Acids on Beer Flavour: A Review. Fermentation, 2018, 4, 23.	1.4	91
5	A novel application of microwave-assisted extraction of polyphenols from brewerâ€™s spent grain with HPLC-DAD-MS analysis. Analytical and Bioanalytical Chemistry, 2012, 403, 1019-1029.	1.9	81
6	Fundamentals and health benefits of xanthohumol, a natural product derived from hops and beer. Natural Product Communications, 2009, 4, 591-610.	0.2	68
7	Determination of Phenolic Content in Different Barley Varieties and Corresponding Malts by Liquid Chromatography-diode Array Detection-Electrospray Ionization Tandem Mass Spectrometry. Antioxidants, 2015, 4, 563-576.	2.2	67
8	Characterization of monomeric and oligomeric flavan-3-ols from barley and malt by liquid chromatographyâ€“ultraviolet detectionâ€“electrospray ionization mass spectrometry. Journal of Chromatography A, 2008, 1189, 398-405.	1.8	66
9	Techniques for Extraction of Brewerâ€™s Spent Grain Polyphenols: a Review. Food and Bioprocess Technology, 2017, 10, 1192-1209.	2.6	62
10	Analysis of xanthohumol and isoxanthohumol in different hop products by liquid chromatography-diode array detection-electrospray ionization tandem mass spectrometry. Journal of Chromatography A, 2007, 1150, 295-301.	1.8	56
11	The impact of the physiological condition of the pitching yeast on beer flavour stability: an industrial approach. Food Chemistry, 2004, 87, 187-193.	4.2	55
12	Sulfites in beer: reviewing regulation, analysis and role. Scientia Agricola, 2016, 73, 189-197.	0.6	53
13	Overall Antioxidant Properties of Malt and How They Are Influenced by the Individual Constituents of Barley and the Malting Process. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 927-943.	5.9	52
14	Fundamentals and Health Benefits of Xanthohumol, a Natural Product Derived from Hops and Beer. Natural Product Communications, 2009, 4, 1934578X0900400.	0.2	49
15	Response surface evaluation of microwave-assisted extraction conditions for Lycium barbarum bioactive compounds. Innovative Food Science and Emerging Technologies, 2016, 33, 319-326.	2.7	49
16	Further insights into the role of melanoidins on the antioxidant potential of barley malt. Food Chemistry, 2014, 160, 127-133.	4.2	48
17	Transthyretin Stabilization by Iododiflunisal Promotes Amyloid-Î² Peptide Clearance, Decreases its Deposition, and Ameliorates Cognitive Deficits in an Alzheimer's Disease Mouse Model. Journal of Alzheimer's Disease, 2014, 39, 357-370.	1.2	45
18	Correlation of Malt Quality Parameters and Beer Flavor Stability:Â Multivariate Analysis. Journal of Agricultural and Food Chemistry, 2007, 55, 728-733.	2.4	43

#	Article	IF	Citations
19	The Impact of a Xanthohumol-Enriched Hop Product on the Behavior of Xanthohumol and Isoxanthohumol in Pale and Dark Beers: A Pilot Scale Approach. Journal of the Institute of Brewing, 2008, 114, 246-256.	0.8	43
20	An early development of the nonenal potential in the malting process. European Food Research and Technology, 2005, 220, 200-206.	1.6	30
21	Determination of E-2-nonenal by high-performance liquid chromatography with UV detection. Journal of Chromatography A, 2003, 985, 395-402.	1.8	29
22	Simultaneous determination of E-2-nonenal and Î²-damascenone in beer by reversed-phase liquid chromatography with UV detection. Journal of Chromatography A, 2004, 1032, 17-22.	1.8	29
23	Influence of malt on the xanthohumol and isoxanthohumol behavior in pale and dark beers: A micro-scale approach. Food Research International, 2011, 44, 351-359.	2.9	28
24	Online HPLC-DPPH screening method for evaluation of radical scavenging phenols extracted from Moringa oleifera leaves. South African Journal of Botany, 2020, 129, 146-154.	1.2	27
25	Chemical sensing of chalcones by voltammetry: trans-Chalcone, cardamonin and xanthohumol. Electrochimica Acta, 2013, 90, 440-444.	2.6	26
26	Voltammetric Assay for the Aging of Beer. Journal of Agricultural and Food Chemistry, 2003, 51, 3911-3915.	2.4	25
27	Determination of Acrylamide in Biscuits by High-Resolution Orbitrap Mass Spectrometry: A Novel Application. Foods, 2019, 8, 597.	1.9	23
28	High molecular weight compounds generated by roasting barley malt are pro-oxidants in metal-catalyzed oxidations. European Food Research and Technology, 2016, 242, 1545-1553.	1.6	21
29	Detection and Quantification of Provitamin D ₂ and Vitamin D ₂ in Hop (Humulus lupulus L.) by Liquid Chromatographyâ€“Diode Array Detectionâ€“Electrospray Ionization Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2007, 55, 7995-8002.	2.4	17
30	Xanthohumol inhibits cell proliferation and induces apoptosis in human thyroid cells. Food and Chemical Toxicology, 2018, 121, 450-457.	1.8	16
31	A review on the fate of phenolic compounds during malting and brewing: Technological strategies and beer styles. Food Chemistry, 2022, 372, 131093.	4.2	15
32	Brewing and Craft Beer. Beverages, 2019, 5, 51.	1.3	14
33	Impact of temperature during beer storage on beer chemical profile. LWT - Food Science and Technology, 2022, 154, 112688.	2.5	14
34	Predicting the organoleptic stability of beer from chemical data using multivariate analysis. European Food Research and Technology, 2007, 226, 57-62.	1.6	13
35	Monomeric and oligomeric flavan-3-ols and antioxidant activity of leaves from different Laurus sp.. Food and Function, 2015, 6, 1944-1949.	2.1	13
36	Determination of Î²-damascenone in alcoholic beverages by reversed-phase liquid chromatography with ultraviolet detection. Food Chemistry, 2006, 99, 51-56.	4.2	12

#	Article	IF	Citations
37	Novel Application of Square-Wave Adsorptive-Stripping Voltammetry for the Determination of Xanthohumol in Spent Hops. Journal of Agricultural and Food Chemistry, 2011, 59, 7654-7658.	2.4	12
38	Dose-Dependent Protective and Inductive Effects of Xanthohumol on Oxidative DNA Damage in Saccharomyces cerevisiae. Food Technology and Biotechnology, 2016, 54, 60-69.	0.9	12
39	The Impact of Xanthohumol on a Brewing Yeast's Viability, Vitality and Metabolite Formation. Journal of the Institute of Brewing, 2011, 117, 368-376.	0.8	11
40	Composition of pectic polysaccharides in a Portuguese apple (Malus domestica Borkh. cv Bravo de) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.6	11
41	Profiling the volatile carbonyl compounds of barley and malt samples using a low-pressure assisted extraction system. Food Control, 2021, 121, 107568.	2.8	11
42	Antiangiogenic and Antioxidant In Vitro Properties of Hydroethanolic Extract from aÃ§aÃ-(Euterpe) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	11
43	The impact of sulphur dioxide and oxygen on the behaviour of 2-furaldehyde in beer: an industrial approach. International Journal of Food Science and Technology, 2006, 41, 545-552.	1.3	9
44	Determination of galacturonic acid content in pectin from fruit juices by liquid chromatographydiode array detection-electrospray ionization tandem mass spectrometry. Open Chemistry, 2010, 8, 1236-1243.	1.0	6
45	Determination of Aldoses, Deoxy-aldoses and Uronic Acids Content in a Pectin-Rich Extract by RP-HPLC-FLD after p-AMBA Derivatization. Chromatographia, 2013, 76, 1117-1124.	0.7	5
46	Gas-Diffusion Microextraction (GDME) Combined with Derivatization for Assessing Beer Staling Aldehydes: Validation and Application. Foods, 2021, 10, 1704.	1.9	5
47	Malting. Contemporary Food Engineering, 2013, , .	0.2	4
48	Study of Electrochemical Oxidation of Xanthohumol by Ultra-Performance Liquid Chromatography Coupled to High Resolution Tandem Mass Spectrometry and Ion Mobility Mass Spectrometry. Chromatographia, 2015, 78, 1233-1243.	0.7	3
49	Implications of Xanthohumol Enrichment on the Oxidative Stability of Pale and Dark Beers. Journal of the American Society of Brewing Chemists, 2016, 74, 24-29.	0.8	3
50	Measurement of catechin-7-O -glucoside from barley to malt. Journal of the Institute of Brewing, 2018, 124, 359-364.	0.8	2
51	Brewerâ€™s Spent Grains Protects against Oxidative DNA Damage in Saccharomyces cerevisiae. Journal of Agricultural Science, 2017, 9, 12.	0.1	1
52	Development of a new procedure for the determination of the reactivity of brandies used in wine fortification. Oeno One, 2021, 55, 161-172.	0.7	1
53	Barley and malt polyphenols and their antioxidant properties.. KvasnÃ½ PrÅ¯mysl, 2010, 56, 160-163.	0.1	1
54	EFFECT OF XANTHOHUMOL ON BREWING YEAST CELLS. Acta Horticulturae, 2013, , 233-238.	0.1	0

#	Article	IF	Citations
55	The impact of xanthohumol on a brewing yeast's viability, vitality and metabolite formation. Journal of the Institute of Brewing, 2016, 122, 363-363.	0.8	0