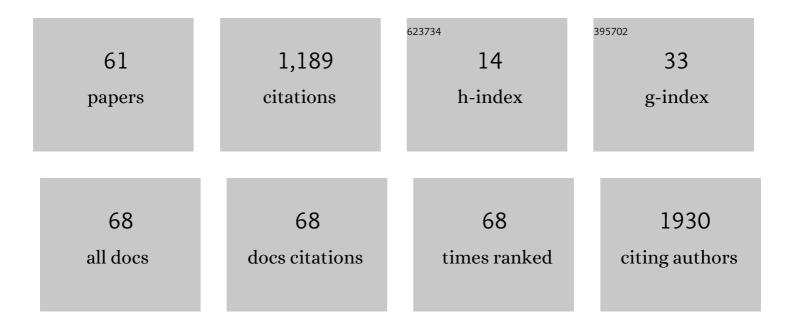
Jorge Moreno-Fernandez

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Curcumin and Health. Molecules, 2016, 21, 264.	3.8	372
2	Hydroxytyrosol: Bioavailability, toxicity, and clinical applications. Food Research International, 2018, 105, 654-667.	6.2	205
3	New perspectives in fermented dairy products and their health relevance. Journal of Functional Foods, 2020, 72, 104059.	3.4	121
4	Multifactorial Etiology of Anemia in Celiac Disease and Effect of Gluten-Free Diet: A Comprehensive Review. Nutrients, 2019, 11, 2557.	4.1	50
5	Iron Deficiency and Iron Homeostasis in Low Birth Weight Preterm Infants: A Systematic Review. Nutrients, 2019, 11, 1090.	4.1	42
6	Lockdown, Emotional Intelligence, Academic Engagement and Burnout in Pharmacy Students during the Quarantine. Pharmacy (Basel, Switzerland), 2020, 8, 194.	1.6	37
7	Impact of Early Nutrition, Physical Activity and Sleep on the Fetal Programming of Disease in the Pregnancy: A Narrative Review. Nutrients, 2020, 12, 3900.	4.1	33
8	Gender specific differences in oxidative stress and inflammatory signaling in healthy term neonates and their mothers. Pediatric Research, 2016, 80, 595-601.	2.3	31
9	Shortâ€ŧerm ubiquinol supplementation reduces oxidative stress associated with strenuous exercise in healthy adults: A randomized trial. BioFactors, 2016, 42, 612-622.	5.4	20
10	Enhancement of immune response mediated by oropharyngeal colostrum administration in preterm neonates. Pediatric Allergy and Immunology, 2019, 30, 234-241.	2.6	20
11	Oropharyngeal Colostrum Positively Modulates the Inflammatory Response in Preterm Neonates. Nutrients, 2020, 12, 413.	4.1	19
12	Influence of a Concurrent Exercise Training Intervention during Pregnancy on Maternal and Arterial and Venous Cord Serum Cytokines: The GESTAFIT Project. Journal of Clinical Medicine, 2019, 8, 1862.	2.4	17
13	Production and chemical composition of two dehydrated fermented dairy products based on cow or goat milk. Journal of Dairy Research, 2016, 83, 81-88.	1.4	16
14	Beneficial Effect of Ubiquinol on Hematological and Inflammatory Signaling during Exercise. Nutrients, 2020, 12, 424.	4.1	14
15	Fermented goat milk improves antioxidant status and protects from oxidative damage to biomolecules during anemia recovery. Journal of the Science of Food and Agriculture, 2017, 97, 1433-1442.	3.5	12
16	Inflammation and oxidative stress, the links between obesity and COVID-19: a narrative review. Journal of Physiology and Biochemistry, 2022, 78, 581-591.	3.0	11
17	Fermented Goat's Milk Consumption Improves Duodenal Expression of Iron Homeostasis Genes during Anemia Recovery. Journal of Agricultural and Food Chemistry, 2016, 64, 2560-2568.	5.2	10
18	Fermented goat milk consumption improves melatonin levels and influences positively the antioxidant status during nutritional ferropenic anemia recovery. Food and Function, 2016, 7, 834-842.	4.6	10

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19	Influence of a Concurrent Exercise Training Program During Pregnancy on Colostrum and Mature Human Milk Inflammatory Markers: Findings From the GESTAFIT Project. Journal of Human Lactation, 2018, 34, 089033441875926.	1.6	10
20	Iron Deficiency and Neuroendocrine Regulators of Basal Metabolism, Body Composition and Energy Expenditure in Rats. Nutrients, 2019, 11, 631.	4.1	10
21	Oxidative stress, DNA stability and evoked inflammatory signaling in young celiac patients consuming a gluten-free diet. European Journal of Nutrition, 2020, 59, 1577-1584.	3.9	10
22	Ubiquinol supplementation modulates energy metabolism and bone turnover during high intensity exercise. Food and Function, 2020, 11, 7523-7531.	4.6	10
23	Fermented goat milk consumption improves iron status and evokes inflammatory signalling during anemia recovery. Food and Function, 2018, 9, 3195-3201.	4.6	9
24	Implications of Vitamins in COVID-19 Prevention and Treatment through Immunomodulatory and Anti-Oxidative Mechanisms. Antioxidants, 2022, 11, 5.	5.1	9
25	Fermented goat milk consumption improves cardiovascular health during anemia recovery. Journal of the Science of Food and Agriculture, 2019, 99, 473-481.	3.5	8
26	Effect of Propolis Paste and Mouthwash Formulation on Healing after Teeth Extraction in Periodontal Disease. Plants, 2021, 10, 1603.	3.5	8
27	COVID-19 during Gestation: Maternal Implications of Evoked Oxidative Stress and Iron Metabolism Impairment. Antioxidants, 2022, 11, 184.	5.1	8
28	DHA supplementation: A nutritional strategy to improve prenatal Fe homeostasis and prevent birth outcomes related with Fe-deficiency. Journal of Functional Foods, 2015, 19, 385-393.	3.4	7
29	Fermented goat's milk modulates immune response during iron deficiency anemia recovery. Journal of the Science of Food and Agriculture, 2022, 102, 1114-1123.	3.5	6
30	Has COVID-19 Changed the Lifestyle and Dietary Habits in the Spanish Population after Confinement?. Foods, 2021, 10, 2443.	4.3	6
31	Changes in Adiposity and Body Composition during Anemia Recovery with Goat or Cow Fermented Milks. Journal of Agricultural and Food Chemistry, 2017, 65, 4057-4065.	5.2	5
32	Fermented Goat Milk Consumption Enhances Brain Molecular Functions during Iron Deficiency Anemia Recovery. Nutrients, 2019, 11, 2394.	4.1	5
33	Protective effects of fermented goat milk on genomic stability, oxidative stress and inflammatory signalling in testis during anaemia recovery. Scientific Reports, 2019, 9, 2232.	3.3	5
34	Role of Fermented Goat Milk on Liver Gene and Protein Profiles Related to Iron Metabolism during Anemia Recovery. Nutrients, 2020, 12, 1336.	4.1	5
35	Study of the Antimicrobial Effect of an Ethanolic Extract of Propolis in Periodontal Disease. Applied Sciences (Switzerland), 2021, 11, 7463.	2.5	5

Influence of Omega-3 Fatty Acids on Bone Turnover. , 2016, , 285-291.

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37	Fermented goat milk consumption during anaemia recovery: ergogenic effect and improvement of skeletal muscle homeostasis. European Journal of Nutrition, 2017, 56, 2277-2287.	3.9	3
38	The Role of Early Programming and Early Nutrition on the Development and Progression of Celiac Disease: A Review. Nutrients, 2020, 12, 3427.	4.1	3
39	Interactions Between Omega-3 Fatty Acids and Iron. , 2016, , 293-299.		2
40	Implementation of a Physical Activity Program Protocol in Schoolchildren: Effects on the Endocrine Adipose Tissue and Cognitive Functions. Frontiers in Nutrition, 2021, 8, 761213.	3.7	2
41	Role of Melatonin Supplementation During Strenuous Exercise. , 2017, , 95-103.		1
42	Influence of Goat Milk on Bone and Mineral Metabolism During Iron Deficiency Recovery. , 2017, , 415-425.		1
43	Goat Milk and Oxidative Stress During Iron-Deficiency Anemia Recovery. , 2017, , 427-434.		0
44	DESIGN OF A TRAINING PLAN FOR BEGINNER PROFESSORS FROM THE DEPARTMENT OF PHYSIOLOGY. , 2021, , .		0
45	THE IMPORTANCE OF EMOTIONAL INTELLIGENCE IN THE UNIVERSITY PROFESSORS. EDULEARN Proceedings, 2021, , .	0.0	0
46	FISIO-ESCAPE: A GAMIFICATION EXPERIENCE FOR PHYSIOLOGY LEARNING – ESCAPING FROM CONFINEMENT. , 2021, , .		0
47	TUTORSHIP, FORMATIVE ACTIONS AND CYCLES OF IMPROVEMENT IN A PROGRAM OF DOCTORATE WITH QUALITY MENTION. INTED Proceedings, 2016, , .	0.0	0
48	STRATEGIES TO ACQUIRE AND TO EVALUATE TRANSVERSE COMPETENCES WITH POSTGRADUATE STUDENTS. INTED Proceedings, 2016, , .	0.0	0
49	PRELIMINARY DESIGN OF AN APPLICATION TO IMPROVE THE TEACHING AND LEARNING PROCESS. , 2017, , .		Ο
50	GAMIFICATION METHODS: APP TO IMPROVE THE LEARNING-TEACHING PROCESS IN UNDERGRADUATE AND POSTGRADUATE STUDENTS. , 2017, , .		0
51	THE TEACHING TEAM OF EXPERIENCED AND BEGINNER PROFESSORS CONTRIBUTES TO THE CONTINUOUS IMPROVEMENT OF THE TEACHING IN THE UNIVERSITY OF GRANADA. EDULEARN Proceedings, 2018, , .	0.0	Ο
52	USE OF A GAMIFICATION TOOL IN THE UNIVERSITY CLASSROOM TO MOTIVATE A NEW GENERATION OF STUDENTS. , 2018, , .		0
53	DESIGN OF AANDA (APPLICATE Y APPRUEBA: NEW DIDACTIC APPLICATION) IN PHYSIOLOGY SCIENCES. EDULEARN Proceedings, 2018, , .	0.0	Ο
54	ELABORATION OF TEACHING MATERIAL FOR STUDENTS WITH SPECIAL NEEDS. , 2019, , .		0

#	Article	IF	CITATIONS
55	EVALUATION OF THE CURRENT LEARNING SITUATION OF UNIVERSITY STUDENTS WITH VISUAL AND HEARING SPECIAL NEEDS. EDULEARN Proceedings, 2019, , .	0.0	0
56	DIDACTIC CRITERIA FOR THE ELABORATION AND IMPROVEMENT OF THE FINAL DEGREE PROJECT. , 2019, , .		0
57	PRELIMINARY WEB DESIGN FOR THE MANAGEMENT OF MULTIMEDIA RESOURCES IN THE MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY. , 2019, , .		0
58	INNOVATION IN TUTORSHIP: COOPERATION BETWEEN EXPERIENCED AND BEGINNERS UNIVERSITY PROFESSORS. EDULEARN Proceedings, 2020, , .	0.0	0
59	Effect of Propolis-Supplemented Diet on Body Composition and Endocrine Function of Adipose Tissue. Current Topics in Nutraceutical Research, 2020, 19, 217-221.	0.1	0
60	COOPERATIVE LEARNING BASED ON SIMULATION OF SCIENTIFIC CONGRESSES. EDULEARN Proceedings, 2020, , .	0.0	0
61	EXPERIENCE ON THE IMPLEMENTATION OF RUBRIC-BASED ASSESSMENT IN HIGHER EDUCATION. , 2021, , .		Ο