Ana M Gonzlez-Params

List of Publications by Year in Descending Order

105 papers	4,331 citations	39 h-index	63 g-index
109 ext. papers	4,981 ext. citations	5.3 avg, IF	5.4 L-index

#	Paper	IF	Citations
105	Caffeic and Dihydrocaffeic Acids Promote Longevity and Increase Stress Resistance in by Modulating Expression of Stress-Related Genes. *Molecules*, **2021**, 26,	4.8	3
104	Antioxidant and Antimicrobial Influence on Oyster Mushrooms (Pleurotus ostreatus) from Substrate Supplementation of Calcium Silicate. *Sustainability*, **2021**, 13, 5019	3.6	4
103	Combined effects of irradiation and storage time on the nutritional and chemical parameters of dried Agaricus bisporus Portobello mushroom flour. *Journal of Food Science*, **2021**, 86, 2276-2287	3.4	0
102	A Case Study on Surplus Mushrooms Production: Extraction and Recovery of Vitamin D2. *Agriculture (Switzerland)*, **2021**, 11, 579	3	1
101	Honey quality parameters, chemical composition and antimicrobial activity in twelve Ecuadorian stingless bees (Apidae: Apinae: Meliponini) tested against multiresistant human pathogens. *LWT - Food Science and Technology*, **2021**, 140, 110737	5.4	5
100	Novel approaches in anthocyanin research - Plant fortification and bioavailability issues. *Trends in Food Science and Technology*, **2021**,	15.3	15
99	Roots and rhizomes of wild Asparagus: Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. *Food Bioscience*, **2021**, 45, 101334	4.9	0
98	Wine, Polyphenols, and Mediterranean Diets. What Else Is There to Say?. *Molecules*, **2021**, 26,	4.8	4
97	Assessment of the In Vivo Antioxidant Activity of an Anthocyanin-Rich Bilberry Extract Using the Model. *Antioxidants*, **2020**, 9,	7.1	4
96	Current and future experimental approaches in the study of grape and wine polyphenols interacting gut microbiota. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3789-3802	4.3	18
95	Protective effect of the medicinal herb infusion "horchata" against oxidative damage in cigarette smokers: An ex vivo study. *Food and Chemical Toxicology*, **2020**, 143, 111538	4.7	2
94	Pechiche (Berteo ex Speng), a Nontraditional Fruit from Ecuador, is a Dietary Source of Phenolic Acids and Nutrient Minerals, in Addition to Efficiently Counteracting the Oxidative-Induced Damage in Human Dermal Fibroblasts. *Antioxidants*, **2020**, 9,	7.1	2
93	Bioactive compounds, phenolic profile, antioxidant capacity and effectiveness against lipid peroxidation of cell membranes of L. fruit extracts from three biomes in the Ecuadorian Amazon. *Heliyon*, **2020**, 6, e05211	3.6	13
92	Influence of Calcium Silicate on the Chemical Properties of var. florida (Jacq.) P. Kumm. *Journal of Fungi (Basel, Switzerland)*, **2020**, 6,	5.6	6
91	as a Model Organism to Evaluate the Antioxidant Effects of Phytochemicals. *Molecules*, **2020**, 25,	4.8	13
90	Baking Optimization as a Strategy to Extend Shelf-Life through the Enhanced Quality and Bioactive Properties of Pulse-Based Snacks. *Molecules*, **2020**, 25,	4.8	1
89	Chemical composition and enzyme inhibition of Phytolacca dioica L. seeds extracts. *Journal of Enzyme Inhibition and Medicinal Chemistry*, **2019**, 34, 519-527	5.6	7

88	Preparation and Characterization of Protocatechuic Acid Sulfates. *Molecules*, **2019**, 24,	4.8	7
87	Anti-inflammatory effect of the medicinal herbal mixture infusion, Horchata, from southern Ecuador against LPS-induced cytotoxic damage in RAW 264.7 macrophages. *Food and Chemical Toxicology*, **2019**, 131, 110594	4.7	14
86	Phenolic acids, cinnamic acid, and ergosterol as cosmeceutical ingredients: Stabilization by microencapsulation to ensure sustained bioactivity. *Microchemical Journal*, **2019**, 147, 469-477	4.8	22
85	Plant phenolics as functional food ingredients. *Advances in Food and Nutrition Research*, **2019**, 90, 183-257		41
84	Anthocyanins **2019**, 10-21		5
83	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. *Journal of Food Biochemistry*, **2019**, 43, e13012	3.3	6
82	Phytochemical composition and the cholinesterase and xanthine oxidase inhibitory properties of seed extracts from the palm fruit.. *RSC Advances*, **2019**, 9, 21278-21287	3.7	11
81	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from Agaricus blazei Murrill. *Food Research International*, **2019**, 125, 108541	7	12
80	Flour fortification for nutritional and health improvement: A review. *Food Research International*, **2019**, 125, 108576	7	25
79	The Mechanisms Behind the Biological Activity of Flavonoids. *Current Medicinal Chemistry*, **2019**, 26, 6976-6990	4.9	24
78	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in. *Foods*, **2019**, 8,	4.9	15
77	Epicatechin modulates stress-resistance in C. elegans via insulin/IGF-1 signaling pathway. *PLoS ONE*, **2019**, 14, e0199483	3.7	26
76	Exploring Target Genes Involved in the Effect of Quercetin on the Response to Oxidative Stress in. *Antioxidants*, **2019**, 8,	7.1	12
75	Physicochemical characterization and microbiology of wheat and rye flours. *Food Chemistry*, **2019**, 280, 123-129	8.5	28
74	Effectiveness of gamma and electron beam irradiation as preserving technologies of fresh Agaricus bisporus Portobello: A comparative study. *Food Chemistry*, **2019**, 278, 760-766	8.5	24
73	Revalorization of wild Asparagus stipularis Forssk. as a traditional vegetable with nutritional and functional properties. *Food and Function*, **2018**, 9, 1578-1586	6.1	5
72	Apis mellifera vs Melipona beecheii Cuban polifloral honeys: A comparison based on their physicochemical parameters, chemical composition and biological properties. *LWT - Food Science and Technology*, **2018**, 87, 272-279	5.4	57
71	Mushroom-based cosmeceutical ingredients: Microencapsulation and in vitro release profile. *Industrial Crops and Products*, **2018**, 124, 44-52	5.9	15

70	Sardinian honeys as sources of xanthine oxidase and tyrosinase inhibitors. *Food Science and Biotechnology*, **2018**, 27, 139-146	3	12
69	In vitro antioxidant activity, □glucosidase inhibitory potential and in vivo protective effect of Asparagus stipularis Forssk aqueous extract against high-fructose diet-induced metabolic syndrome in rats. *Journal of Functional Foods*, **2018**, 47, 521-530	5.1	7
68	Evaluation of antioxidant and tyrosinase inhibitory activities of the extracts of Sarcopoterium spinosum (L.) Spach fruits. *Natural Product Research*, **2017**, 31, 2900-2904	2.3	3
67	Strawberry consumption improves aging-associated impairments, mitochondrial biogenesis and functionality through the AMP-activated protein kinase signaling cascade. *Food Chemistry*, **2017**, 234, 464-471	8.5	81
66	Broad-range potential of Asphodelus microcarpus leaves extract for drug development. *BMC Microbiology*, **2017**, 17, 159	4.5	14
65	Phenolic Composition of Propolis **2017**, 99-111		6
64	Chemical Composition of Honey **2017**, 43-82		18
63	The potential of Ganoderma lucidum extracts as bioactive ingredients in topical formulations, beyond its nutritional benefits. *Food and Chemical Toxicology*, **2017**, 108, 139-147	4.7	53
62	The protective effect of acerola (Malpighia emarginata) against oxidative damage in human dermal fibroblasts through the improvement of antioxidant enzyme activity and mitochondrial functionality. *Food and Function*, **2017**, 8, 3250-3258	6.1	28
61	Hydroxycinnamic Acids and Their Derivatives: Cosmeceutical Significance, Challenges and Future Perspectives, a Review. *Molecules*, **2017**, 22,	4.8	151
60	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. *Molecules*, **2017**, 22,	4.8	79
59	Strawberry (cv. Romina) Methanolic Extract and Anthocyanin-Enriched Fraction Improve Lipid Profile and Antioxidant Status in HepG2 Cells. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	33
58	Phenolic composition and antioxidant capacity of yellow and purple-red Ecuadorian cultivars of tree tomato (Solanum betaceum Cav.). *Food Chemistry*, **2016**, 194, 1073-80	8.5	47
57	Flavonoids: Functions, Metabolism and Biotechnology **2016**, 469-495		3
56	Tyrosinase inhibition and antioxidant properties of Asphodelus microcarpus extracts. *BMC Complementary and Alternative Medicine*, **2016**, 16, 453	4.7	48
55	Strawberry consumption alleviates doxorubicin-induced toxicity by suppressing oxidative stress. *Food and Chemical Toxicology*, **2016**, 94, 128-37	4.7	37
54	Mushrooms extracts and compounds in cosmetics, cosmeceuticals and nutricosmetics□ review. *Industrial Crops and Products*, **2016**, 90, 38-48	5.9	95
53	Dietary and microbiome factors determine longevity in Caenorhabditis elegans. *Aging*, **2016**, 8, 1513-39	5.6	13

52	Development of Mushroom-Based Cosmeceutical Formulations with Anti-Inflammatory, Anti-Tyrosinase, Antioxidant, and Antibacterial Properties. *Molecules*, **2016**, 21,	4.8	44
51	Activation of AMPK/Nrf2 signalling by Manuka honey protects human dermal fibroblasts against oxidative damage by improving antioxidant response and mitochondrial function promoting wound healing. *Journal of Functional Foods*, **2016**, 25, 38-49	5.1	110
50	A Pilot Study of the Photoprotective Effects of Strawberry-Based Cosmetic Formulations on Human Dermal Fibroblasts. *International Journal of Molecular Sciences*, **2015**, 16, 17870-84	6.3	13
49	Flavan hetero-dimers in the Cymbopogon citratus infusion tannin fraction and their contribution to the antioxidant activity. *Food and Function*, **2015**, 6, 932-7	6.1	12
48	One-month strawberry-rich anthocyanin supplementation ameliorates cardiovascular risk, oxidative stress markers and platelet activation in humans. *Journal of Nutritional Biochemistry*, **2014**, 25, 289-94	6.3	251
47	Strawberry intake increases blood fluid, erythrocyte and mononuclear cell defenses against oxidative challenge. *Food Chemistry*, **2014**, 156, 87-93	8.5	44
46	An anthocyanin-rich strawberry extract protects against oxidative stress damage and improves mitochondrial functionality in human dermal fibroblasts exposed to an oxidizing agent. *Food and Function*, **2014**, 5, 1939-48	6.1	89
45	Doxorubicin-induced oxidative stress in rats is efficiently counteracted by dietary anthocyanin differently enriched strawberry (Fragaria ananassa Duch.). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3935-43	5.7	39
44	Strategies in the Analysis of Plant Flavonoids **2014**, 1-25		
43	Polyphenol-rich strawberry extract protects human dermal fibroblasts against hydrogen peroxide oxidative damage and improves mitochondrial functionality. *Molecules*, **2014**, 19, 7798-816	4.8	72
42	Deglycosylation is a key step in biotransformation and lifespan effects of quercetin-3-O-glucoside in Caenorhabditis elegans. *Pharmacological Research*, **2013**, 76, 41-8	10.2	32
41	Study of zalema grape pomace: phenolic composition and biological effects in Caenorhabditis elegans. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5114-21	5.7	38
40	Photoprotective potential of strawberry (Fragaria ananassa) extract against UV-A irradiation damage on human fibroblasts. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2322-7	5.7	79
39	Oxidative status of stressed Caenorhabditis elegans treated with epicatechin. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8911-6	5.7	34
38	Phenolics from monofloral honeys protect human erythrocyte membranes against oxidative damage. *Food and Chemical Toxicology*, **2012**, 50, 1508-16	4.7	109
37	Influence of catechins and their methylated metabolites on lifespan and resistance to oxidative and thermal stress of Caenorhabditis elegans and epicatechin uptake. *Food Research International*, **2012** , 46, 514-521	7	36
36	Analysis and Characterisation of Flavonoid Phase II Metabolites **2012**, 249-286		7
35	Different cardiovascular protective effects of quercetin administered orally or intraperitoneally in spontaneously hypertensive rats. *Food and Function*, **2012**, 3, 643-50	6.1	37

34	Characterization of sulfated quercetin and epicatechin metabolites. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3592-8	5.7	23
33	Extraction and isolation of phenolic compounds. *Methods in Molecular Biology*, **2012**, 864, 427-64	1.4	47
32	Antioxidant properties of major metabolites of quercetin. *European Food Research and Technology*, **2011**, 232, 103-111	3.4	52
31	In vitro evaluation of the antioxidant and anti-inflammatory activities of sulphated metabolites of catechins Evaluación in vitro de las actividades antioxidante y antiinflamatoria de metabolitos sulfatados de catequinas. *CYTA - Journal of Food*, **2011**, 9, 257-264	2.3	6
30	Effects of O-methylated metabolites of quercetin on oxidative stress, thermotolerance, lifespan and bioavailability on Caenorhabditis elegans. *Food and Function*, **2011**, 2, 445-56	6.1	52
29	Strawberry polyphenols attenuate ethanol-induced gastric lesions in rats by activation of antioxidant enzymes and attenuation of MDA increase. *PLoS ONE*, **2011**, 6, e25878	3.7	139
28	Antioxidant characterization of native monofloral Cuban honeys. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9817-24	5.7	81
27	A multi-year survey of organic disinfection by-products in drinking waters of Castilla y León, Spain. The need and difficulty to comply with the legal limit of 2009. *Journal of Environmental Monitoring*, **2010**, 12, 200-7		4
26	A role for differential glycoconjugation in the emission of phenylpropanoid volatiles from tomato fruit discovered using a metabolic data fusion approach. *Plant Physiology*, **2010**, 152, 55-70	6.6	74
25	Antioxidant evaluation of O-methylated metabolites of catechin, epicatechin and quercetin. *Journal of Pharmaceutical and Biomedical Analysis*, **2010**, 51, 443-9	3.5	128
24	Preparation and characterization of catechin sulfates, glucuronides, and methylethers with metabolic interest. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1231-8	5.7	50
23	Glucuronidated and sulfated metabolites of the flavonoid quercetin prevent endothelial dysfunction but lack direct vasorelaxant effects in rat aorta. *Atherosclerosis*, **2009**, 204, 34-9	3.1	99
22	Preparation of quercetin glucuronides and characterization by HPLC–DAD–ESI/MS. *European Food Research and Technology*, **2008**, 227, 1069-1076	3.4	46
21	Structural and chromatic characterization of a new Malvidin 3-glucoside–vanillyl–catechin pigment. *Food Chemistry*, **2007**, 102, 1344-1351	8.5	26
20	Botanical origin of monovarietal dark honeys (from heather, holm oak, pyrenean oak and sweet chestnut) based on their chromatic characters and amino acid profiles. *European Food Research and Technology*, **2007**, 226, 87-92	3.4	23
19	Polyphenolic profile characterization of Agrimonia eupatoria L. by HPLC with different detection devices. *Biomedical Chromatography*, **2006**, 20, 88-94	1.7	47
18	New flavanol-anthocyanin condensed pigments and anthocyanin composition in guatemalan beans (Phaseolus spp.). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 536-42	5.7	30
17	Natural occurrence of free anthocyanin aglycones in beans (Phaseolus vulgaris L.). *Food Chemistry*, **2006**, 94, 448-456	8.5	40

16	Flavanol–anthocyanin condensed pigments in plant extracts. *Food Chemistry*, **2006**, 94, 428-436	8.5	83
15	HPLC-fluorimetric method for analysis of amino acids in products of the hive (honey and bee-pollen). *Food Chemistry*, **2006**, 95, 148-156	8.5	118
14	A new vinylpyranoanthocyanin pigment occurring in aged red wine. *Food Chemistry*, **2006**, 97, 689-695	8.5	54
13	Isolation and structural characterization of new anthocyanin-alkyl-catechin pigments. *Food Chemistry*, **2005**, 90, 81-87	8.5	25
12	Characterisation of polyphenols by HPLC-PAD-ESI/MS and antioxidant activity in Equisetum telmateia. *Phytochemical Analysis*, **2005**, 16, 380-7	3.4	20
11	Screening of Portisins (Vinylpyranoanthocyanin Pigments) in Port Wine by LC/DAD-MS. *Food Science and Technology International*, **2005**, 11, 353-358	2.6	13
10	Distribution and contents of phenolic compounds in eighteen Scandinavian berry species. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 4477-86	5.7	285
9	Liquid chromatographic-mass spectrometric analysis of anthocyanin composition of dark blue bee pollen from Echium plantagineum. *Journal of Chromatography A*, **2004**, 1054, 205-10	4.5	43
8	Formation of new anthocyanin-alkyl/aryl-flavanol pigments in model solutions. *Analytica Chimica Acta*, **2004**, 513, 215-221	6.6	31
7	Structural characterization of new malvidin 3-glucoside-catechin aryl/alkyl-linked pigments. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5519-26	5.7	33
6	Simultaneous immunoaffinity column cleanup and HPLC analysis of aflatoxins and ochratoxin A in Spanish bee pollen. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 7235-9	5.7	54
5	Flavanol content and antioxidant activity in winery byproducts. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 234-8	5.7	153
4	Isolation and structural characterization of new acylated anthocyanin-vinyl-flavanol pigments occurring in aging red wines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 277-82	5.7	95
3	Geographical discrimination of honeys by using mineral composition and common chemical quality parameters. *Journal of the Science of Food and Agriculture*, **2000**, 80, 157-165	4.3	81
2	Geographical discrimination of honeys through the employment of sugar patterns and common chemical quality parameters. *European Food Research and Technology*, **2000**, 210, 437-444	3.4	38
1	Optimization of the capillary gas chromatographic analysis of mono- and oligosaccharides in honeys. *Chromatographia*, **1999**, 50, 461-469	2.1	16