Jos Fernando Rinaldi Alvarenga

List of Publications by Citations

23 papers	573 citations	11 h-index	23 g-index
26 ext. papers	720 ext. citations	5.9 avg, IF	3.86 L-index

#	Paper	IF	Citations
23	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: rosemary, thyme, oregano, cinnamon, cumin and bay. *Food Chemistry*, **2014**, 154, 299-307	8.5	219
22	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. *Food Science and Technology*, **2015**, 35, 189-195	2	59
21	Bioactive compounds present in the Mediterranean sofrito. *Food Chemistry*, **2013**, 141, 3365-72	8.5	46
20	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2532-2548	11.5	41
19	Home cooking and ingredient synergism improve lycopene isomer production in Sofrito. *Food Research International*, **2017**, 99, 851-861	7	34
18	Home Cooking and Phenolics: Effect of Thermal Treatment and Addition of Extra Virgin Olive Oil on the Phenolic Profile of Tomato Sauces. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3314-3320	5.7	34
17	Design, synthesis and multitarget biological profiling of second-generation anti-Alzheimer rhein-huprine hybrids. *Future Medicinal Chemistry*, **2017**, 9, 965-981	4.1	29
16	Carotenoid profile of tomato sauces: effect of cooking time and content of extra virgin olive oil. *International Journal of Molecular Sciences*, **2015**, 16, 9588-99	6.3	27
15	Using Extra Virgin Olive Oil to Cook Vegetables Enhances Polyphenol and Carotenoid Extractability: A Study Applying the Technique. *Molecules*, **2019**, 24,	4.8	16
14	Domestic Sauting with EVOO: Change in the Phenolic Profile. *Antioxidants*, **2020**, 9,	7.1	14
13	Changing to a Low-Polyphenol Diet Alters Vascular Biomarkers in Healthy Men after Only Two Weeks. *Nutrients*, **2018**, 10,	6.7	12
12	Mediterranean tomato-based sofrito protects against vascular alterations in obese Zucker rats by preserving NO bioavailability. *Molecular Nutrition and Food Research*, **2017**, 61, 1601010	5.9	10
11	Polyphenol analysis using high-resolution mass spectrometry allows differentiation of drought tolerant peanut genotypes. *Journal of the Science of Food and Agriculture*, **2020**, 100, 721-731	4.3	8
10	Mediterranean sofrito home-cooking technique enhances polyphenol content in tomato sauce. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6535-6545	4.3	7
9	Acute Effect of a Single Dose of Tomato on Plasmatic Inflammatory Biomarkers in Healthy Men. *Nutrients*, **2019**, 11,	6.7	5
8	Increase of 4-Hydroxybenzoic, a Bioactive Phenolic Compound, after an Organic Intervention Diet. *Antioxidants*, **2019**, 8,	7.1	2
7	Effect of High Hydrostatic Pressure on Ascorbic Acid, Phenolic Compounds and Antioxidant Activity of Pera Rio Orange Juice. *Journal of Food Processing & Technology*, **2015**, 06,	2	2

List of Publications

6	High Fruit and Vegetable Consumption and Moderate Fat Intake Are Associated with Higher Carotenoid Concentration in Human Plasma. *Antioxidants*, **2021**, 10,	7.1	2
5	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. *ACS Symposium Series*, **2018**, 305-314	0.4	2
4	Cuisinomics: MS-based untargeted approach reveals chemical modulation by a recipe during home cooking. *Food Research International*, **2020**, 138, 109787	7	1
3	Do drought-adapted peanut genotypes have different bioactive compounds and ROS-scavenging activity?. *European Food Research and Technology*, **2021**, 247, 1369-1378	3.4	1
2	Monoterpenes: current knowledge on food source, metabolism, and health effects. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-38	11.5	1
1	Cooking with extra-virgin olive oil: A mixture of food components to prevent oxidation and degradation. *Trends in Food Science and Technology*, **2022**, 123, 28-36	15.3	0