# Jos Fernando Rinaldi Alvarenga

## List of Publications by Year in Descending Order



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|---|---|---|---|
| 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 | 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 |
| 22 | High Fruit and Vegetable Consumption and Moderate Fat Intake Are Associated with Higher Carotenoid Concentration in Human Plasma. *Antioxidants*, **2021**, 10, | 7.1 | 2 |
| 21 | 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 |
| 20 | Monoterpenes: current knowledge on food source, metabolism, and health effects. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-38 | 11.5 | 1 |
| 19 | Domestic Sautﾎng with EVOO: Change in the Phenolic Profile. *Antioxidants*, **2020**, 9, | 7.1 | 14 |
| 18 | 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 |
| 17 | Cuisinomics: MS-based untargeted approach reveals chemical modulation by a recipe during home cooking. *Food Research International*, **2020**, 138, 109787 | 7 | 1 |
| 16 | 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 |
| 15 | Increase of 4-Hydroxybenzoic, a Bioactive Phenolic Compound, after an Organic Intervention Diet. *Antioxidants*, **2019**, 8, | 7.1 | 2 |
| 14 | Acute Effect of a Single Dose of Tomato on Plasmatic Inflammatory Biomarkers in Healthy Men. *Nutrients*, **2019**, 11, | 6.7 | 5 |
| 13 | Using Extra Virgin Olive Oil to Cook Vegetables Enhances Polyphenol and Carotenoid Extractability: A Study Applying the Technique. *Molecules*, **2019**, 24, | 4.8 | 16 |
| 12 | 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 |
| 11 | Changing to a Low-Polyphenol Diet Alters Vascular Biomarkers in Healthy Men after Only Two Weeks. *Nutrients*, **2018**, 10, | 6.7 | 12 |
| 10 | 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 |
| 9 | Home cooking and ingredient synergism improve lycopene isomer production in Sofrito. *Food Research International*, **2017**, 99, 851-861 | 7 | 34 |
| 8 | 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 |
| 7 | Design, synthesis and multitarget biological profiling of second-generation anti-Alzheimer rhein-huprine hybrids. *Future Medicinal Chemistry*, **2017**, 9, 965-981 | 4.1 | 29 |

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| 6 | 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 |
| 5 | 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 |
| 4 | 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 |
| 3 | 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 |
| 2 | 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 |
| 1 | Bioactive compounds present in the Mediterranean sofrito. *Food Chemistry*, **2013**, 141, 3365-72 | 8.5 | 46 |