EfrÃ©n PÃ©rez-SantÃ-n

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3106080/publications.pdf

Version: 2024-02-01

24	1,496	471061 17	610482 24
papers	citations	h-index	g-index

24	24	24	2190
all docs	docs citations	times ranked	citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of elaboration process on chemical, biological, and sensory characteristics of E uropean pennyroyal liqueurs. Journal of the Science of Food and Agriculture, 2021, 101, 4076-4089.	1.7	4
2	Toxicity prediction based on artificial intelligence: A multidisciplinary overview. Wiley Interdisciplinary Reviews: Computational Molecular Science, 2021, 11, e1516.	6.2	48
3	Fast 1H-NMR Species Differentiation Method for Camellia Seed Oils Applied to Spanish Ornamentals Plants. Comparison with Traditional Gas Chromatography. Plants, 2021, 10, 1984.	1.6	7
4	Elicitation improves rosmarinic acid content and antioxidant activity in Thymus lotocephalus shoot cultures. Industrial Crops and Products, 2019, 137, 214-220.	2.5	29
5	The Influence of In Vitro Gastrointestinal Digestion on the Chemical Composition and Antioxidant and Enzyme Inhibitory Capacities of Carob Liqueurs Obtained with Different Elaboration Techniques. Antioxidants, 2019, 8, 563.	2.2	20
6	Effect of carob variety and roasting on the antioxidant capacity, and the phenolic and furanic contents of carob liquors. Journal of the Science of Food and Agriculture, 2019, 99, 2697-2707.	1.7	14
7	Production method and varietal source influence the volatile profiles of spirits prepared from fig fruits (Ficus carica L.). European Food Research and Technology, 2018, 244, 2213-2229.	1.6	19
8	Biotransformation and resulting biological properties of green tea polyphenols produced by probiotic bacteria. LWT - Food Science and Technology, 2014, 58, 633-638.	2.5	27
9	Survival and metabolic activity of probiotic bacteria in green tea. LWT - Food Science and Technology, 2014, 55, 314-322.	2.5	39
10	Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94.	2.5	42
11	Release of active compounds from agar and agarâ€“gelatin films with green tea extract. Food Hydrocolloids, 2013, 30, 264-271.	5.6	169
12	Bioaccessibility of green tea polyphenols incorporated into an edible agar film during simulated human digestion. Food Research International, 2012, 48, 462-469.	2.9	42
13	Modulation of RXR function through ligand design. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2012, 1821, 57-69.	1.2	134
14	Retinoid X Receptor Gamma Is Implicated in Docosahexaenoic Acid Modulation of Despair Behaviors and Working Memory in Mice. Biological Psychiatry, 2011, 69, 788-794.	0.7	52
15	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051.	2.9	195
16	Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. Food Chemistry, 2011, 125, 334-341.	4.2	227
17	Highly Potent Naphthofuranâ€Based Retinoic Acid Receptor Agonists. ChemMedChem, 2009, 4, 780-791.	1.6	16
18	Selective, potent PPARÎ³ agonists with cyclopentenone core structure. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 1883-1886.	1.0	10

#	Article	IF	Citations
19	Modulating Retinoid X Receptor with a Series of (E)-3-[4-Hydroxy-3-(3-alkoxy-5,5,8,8-tetramethyl-5,6,7,8-tetrahydronaphthalen-2-yl)phenyl]acrylic Acids and Their 4-Alkoxy Isomers. Journal of Medicinal Chemistry, 2009, 52, 3150-3158.	2.9	40
20	Nuclear receptor ligand-binding domains: reduction of helix H12 dynamics to favour crystallization. Acta Crystallographica Section F: Structural Biology Communications, 2008, 64, 614-616.	0.7	1
21	Modulators of the structural dynamics of the retinoid X receptor to reveal receptor function. Proceedings of the National Academy of Sciences of the United States of America, 2007, 104, 17323-17328.	3.3	143
22	Deuterium exchange and mass spectrometry reveal the interaction differences of two synthetic modulators of RXRÎ± LBD. Protein Science, 2007, 16, 2491-2501.	3.1	17
23	Characterization of the Interaction between Retinoic Acid Receptor/Retinoid X Receptor (RAR/RXR) Heterodimers and Transcriptional Coactivators through Structural and Fluorescence Anisotropy Studies. Journal of Biological Chemistry, 2005, 280, 1625-1633.	1.6	118
24	Rational design of RARâ€selective ligands revealed by RARÎ² crystal stucture. EMBO Reports, 2004, 5, 877-882.	2.0	83