Ana Jimenez-Araujo

List of Publications by Year in Descending Order

33 papers	730 citations	16 h-index	26 g-index
35 ext. papers	886 ext. citations	4.7 avg, IF	3.89 L-index

#	Paper	IF	Citations
33	Asparagus Roots: From an Agricultural By-Product to a Valuable Source of Fructans.. *Foods*, **2022**, 11,	4.9	2
32	Characterization of phenolic compounds isolated from the Fraxinus angustifolia plant and several associated bioactivities. *Journal of Herbal Medicine*, **2021**, 29, 100485	2.3	4
31	Asparagus **2020**, 121-140		1
30	Date Seeds: A Promising Source of Oil with Functional Properties. *Foods*, **2020**, 9,	4.9	25
29	Nutritional composition and antioxidant activity of different walnut varieties (Juglans regia L.) from Nerpio (Spain) in comparison to commercial varieties. *Grasas Y Aceites*, **2019**, 70, 310	1.3	4
28	Inhibitory effect of the glucosinolate□myrosinase system on Phytophthora cinnamomi and Pythium spiculum. *Plant Protection Science*, **2019**, 55, 93-101	1.1	4
27	Date Palm Fruits as a Potential Source of Functional Dietary Fiber: A Review. *Food Science and Technology Research*, **2019**, 25, 1-10	0.8	9
26	Hydrothermal treatments enhance the solubility and antioxidant characteristics of dietary fiber from asparagus by-products. *Food and Bioproducts Processing*, **2019**, 114, 175-184	4.9	11
25	Micropropagation of Asparagus macrorrhizus, a Spanish endemic species in extreme extinction risk. *Plant Cell, Tissue and Organ Culture*, **2018**, 132, 573-578	2.7	2
24	In Vitro Toxicity of Asparagus Saponins in Distinct Multidrug-Resistant Colon Cancer Cells. *Chemistry and Biodiversity*, **2018**, 15, e1800282	2.5	7
23	Saponin Profile of Wild Asparagus Species. *Journal of Food Science*, **2017**, 82, 638-646	3.4	14
22	Phenolic extracts obtained from thermally treated secondary varieties of dates: Antimicrobial and antioxidant properties. *LWT - Food Science and Technology*, **2017**, 79, 416-422	5.4	9
21	The phytochemical and bioactivity profiles of wild Asparagus albus L. plant. *Food Research International*, **2017**, 99, 720-729	7	9
20	Enzymatic conversion of date fruit fiber concentrates into a new product enriched in antioxidant soluble fiber. *LWT - Food Science and Technology*, **2017**, 75, 727-734	5.4	22
19	Saponins from edible spears of wild asparagus inhibit AKT, p70S6K, and ERK signalling, and induce apoptosis through G0/G1 cell cycle arrest in human colon cancer HCT-116 cells. *Journal of Functional Foods*, **2016**, 26, 1-10	5.1	28
18	Quality Characteristics and Antioxidant Properties of Muffins Enriched with Date Fruit (Phoenix Dactylifera L.) Fiber Concentrates. *Journal of Food Quality*, **2016**, 39, 237-244	2.7	17
17	Antioxidant phenolic extracts obtained from secondary Tunisian date varieties (Phoenix dactylifera L.) by hydrothermal treatments. *Food Chemistry*, **2016**, 196, 917-24	8.5	24

16	Date palm parthenocarpic fruits (Phoenix dactylifera L.) cv. Deglet Nour: chemical characterization, functional properties and antioxidant capacity in comparison with seeded fruits. *Scientia Horticulturae*, **2016**, 211, 352-357	4.1	6
15	Valorization of Tunisian secondary date varieties (Phoenix dactylifera L.) by hydrothermal treatments: New fiber concentrates with antioxidant properties. *LWT - Food Science and Technology* , **2015**, 60, 518-524	5.4	22
14	Valorization of pomegranate peel from 12 cultivars: dietary fibre composition, antioxidant capacity and functional properties. *Food Chemistry*, **2014**, 160, 196-203	8.5	109
13	Cell wall bound anionic peroxidases from asparagus byproducts. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9644-50	5.7	1
12	Asparagus byproducts as a new source of peroxidases. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6167-74	5.7	9
11	Saponin profile of green asparagus genotypes. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11098-108	5.7	10
10	Preparation of bioactive extracts from asparagus by-product. *Food and Bioproducts Processing*, **2013**, 91, 74-82	4.9	45
9	Optimization of a method for the profiling and quantification of saponins in different green asparagus genotypes. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6250-8	5.7	20
8	Dietary fiber from Tunisian common date cultivars (Phoenix dactylifera L.): chemical composition, functional properties, and antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3658-64	5.7	39
7	Cell wall polysaccharides of near-isogenic lines of melon (Cucumis melo L.) and their inbred parentals which show differential flesh firmness or physiological behavior. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7773-84	5.7	28
6	Effect of extraction method on chemical composition and functional characteristics of high dietary fibre powders obtained from asparagus by-products. *Food Chemistry*, **2009**, 113, 665-671	8.5	100
5	Effect of the extraction method on phytochemical composition and antioxidant activity of high dietary fibre powders obtained from asparagus by-products. *Food Chemistry*, **2009**, 116, 484-490	8.5	54
4	3,4-Dihydroxyphenylglycol (DHPG): an important phenolic compound present in natural table olives. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6298-304	5.7	22
3	Characterization of asparagus lignin by HPLC. *Journal of Food Science*, **2008**, 73, C526-32	3.4	5
2	Flavonoid profile of green asparagus genotypes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6977-84	5.7	46
1	Multivariate analysis for the evaluation of fiber, sugars, and organic acids in commercial presentations of table olives. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10803-11	5.7	20