

Eduardo J Guerra-Hernandez

List of Publications by Year in descending order

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70
papers

3,143
citations

159358

30
h-index

161609

54
g-index

70
all docs

70
docs citations

70
times ranked

4361
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. <i>Nutrients</i> , 2020, 12, 1730.	1.7	387
2	Antioxidant capacity, phenolic content and vitamin C in pulp, peel and seed from 24 exotic fruits from Colombia. <i>Food Research International</i> , 2011, 44, 2047-2053.	2.9	317
3	Phytic acid content in milled cereal products and breads. <i>Food Research International</i> , 1999, 32, 217-221.	2.9	167
4	Probiotics Prevent Dysbiosis and the Rise in Blood Pressure in Genetic Hypertension: Role of Shortâ€Chain Fatty Acids. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900616.	1.5	113
5	The combination of fructooligosaccharides and resistant starch shows prebiotic additive effects in rats. <i>Clinical Nutrition</i> , 2010, 29, 832-839.	2.3	108
6	Hydroxymethylfurfural and methylfurfural content of selected bakery products. <i>Food Research International</i> , 2000, 33, 833-838.	2.9	107
7	Grape Seeds Proanthocyanidins: An Overview of In Vivo Bioactivity in Animal Models. <i>Nutrients</i> , 2019, 11, 2435.	1.7	101
8	Browning Indicators in Model Systems and Baby Cereals. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2872-2878.	2.4	87
9	Liquid chromatography for the determination of 5-(hydroxymethyl)-2-furaldehyde in breakfast cereals. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1254-1255.	2.4	84
10	Effect of toasting time on the browning of sliced bread. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 513-518.	1.7	81
11	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013, 141, 869-878.	4.2	73
12	Determination of Furan Precursors and Some Thermal Damage Markers in Baby Foods: Ascorbic Acid, Dehydroascorbic Acid, Hydroxymethylfurfural and Furfural. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6027-6032.	2.4	63
13	Effect of storage on non-enzymatic browning of liquid infant milk formulae. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 587-592.	1.7	57
14	Evolution of non-enzymatic browning during storage of infant rice cereal. <i>Food Chemistry</i> , 2003, 83, 219-225.	4.2	56
15	Intestinal anti-inflammatory effects of <i>Passiflora edulis</i> peel in the dextran sodium sulphate model of mouse colitis. <i>Journal of Functional Foods</i> , 2016, 26, 565-576.	1.6	55
16	A Review of A Priori Defined Oxidative Balance Scores Relative to Their Components and Impact on Health Outcomes. <i>Nutrients</i> , 2019, 11, 774.	1.7	55
17	Dietary Fiber in Three Raw Legumes and Processing Effect on Chick Peas by an Enzymatic-Gravimetric Method. <i>Journal of Food Composition and Analysis</i> , 1997, 10, 66-72.	1.9	52
18	DESCRIPTION OF INDEXES BASED ON THE ADHERENCE TO THE MEDITERRANEAN DIETARY PATTERN: A REVIEW. <i>Nutricion Hospitalaria</i> , 2015, 32, 1872-84.	0.2	50

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19	Chemical changes in powdered infant formulas during storage. <i>International Journal of Dairy Technology</i> , 2002, 55, 171-176.	1.3	47
20	Recent developments in extraction and encapsulation techniques of orange essential oil. <i>Food Chemistry</i> , 2021, 354, 129575.	4.2	47
21	Di-fructose Dianhydride-Enriched Caramels: Effect on Colon Microbiota, Inflammation, and Tissue Damage in Trinitrobenzenesulfonic Acid-Induced Colitic Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6476-6484.	2.4	46
22	Probiotic <i>Bifidobacterium breve</i> prevents DOCA-salt hypertension. <i>FASEB Journal</i> , 2020, 34, 13626-13640.	0.2	45
23	Generation of Furosine and Color in Infant/Enteral Formula-Resembling Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5354-5358.	2.4	42
24	Colour measurement as indicator for controlling the manufacture and storage of enteral formulas. <i>Food Control</i> , 2006, 17, 489-493.	2.8	42
25	Utility of some indicators related to the Maillard browning reaction during processing of infant formulas. <i>Food Chemistry</i> , 2009, 114, 1265-1270.	4.2	42
26	Comprehensive metabolite profiling of <i>Solanum tuberosum</i> L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 112, 390-399.	2.9	41
27	Occurrence of furosine and hydroxymethylfurfural as markers of thermal damage in dehydrated vegetables. <i>European Food Research and Technology</i> , 2008, 228, 249-256.	1.6	39
28	Intestinal Anti-inflammatory Effects of Oligosaccharides Derived from Lactulose in the Trinitrobenzenesulfonic Acid Model of Rat Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4285-4297.	2.4	39
29	Maillard reaction in enteral formula processing: furosine, loss of o-phthaldialdehyde reactivity, and fluorescence. <i>Food Research International</i> , 2002, 35, 527-533.	2.9	38
30	DETERMINATION OF FURFURAL COMPOUNDS IN ENTERAL FORMULA. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 3049-3061.	0.5	32
31	Tramadol effects on physical performance and sustained attention during a 20-min indoor cycling time-trial: A randomised controlled trial. <i>Journal of Science and Medicine in Sport</i> , 2018, 21, 654-660.	0.6	32
32	Antioxidant capacity, polyphenol content and contribution to dietary intake of 52 fruits sold in Spain. <i>CYTA - Journal of Food</i> , 2018, 16, 1131-1138.	0.9	32
33	Pyrraline content in enteral formula processing and storage and model systems. <i>European Food Research and Technology</i> , 2004, 219, 42-47.	1.6	31
34	Indicators of non-enzymatic browning in the evaluation of heat damage of ingredient proteins used in manufactured infant formulas. <i>European Food Research and Technology</i> , 2008, 227, 117-124.	1.6	30
35	A Survey on Dietary Supplement Consumption in Amateur and Professional Rugby Players. <i>Foods</i> , 2021, 10, 7.	1.9	29
36	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021, 10, 1120.	1.9	28

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37	Glucosylisomaltol, a New Indicator of Browning Reaction in Baby Cereals and Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7282-7287.	2.4	27
38	Effect of red sweet pepper dehydration conditions on Maillard reaction, ascorbic acid and antioxidant activity. <i>Journal of Food Engineering</i> , 2013, 118, 150-156.	2.7	27
39	The benefits of four weeks of melatonin treatment on circadian patterns in resistance-trained athletes. <i>Chronobiology International</i> , 2015, 32, 1125-1134.	0.9	26
40	Blockage of available lysine at different stages of infant cereal production. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 851-854.	1.7	25
41	Furosine is a useful indicator in pre-baked breads. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 366-370.	1.7	25
42	Effect of storage conditions and inclusion of milk on available lysine in infant cereals. <i>Food Chemistry</i> , 2004, 85, 239-244.	4.2	25
43	Analysis of Sports Supplements Consumption in Young Spanish Elite Dinghy Sailors. <i>Nutrients</i> , 2020, 12, 993.	1.7	24
44	Changes in sugar profile during infant cereal manufacture. <i>Food Chemistry</i> , 2001, 74, 499-505.	4.2	22
45	Redox status and antioxidant response in professional cyclists during training. <i>European Journal of Sport Science</i> , 2014, 14, 830-838.	1.4	21
46	Available lysine and fluorescence in heated milk proteins/dextrinomaltose or lactose solutions. <i>Food Chemistry</i> , 2006, 98, 685-692.	4.2	20
47	New Advances in the Determination of Free and Bound Phenolic Compounds of Banana Passion Fruit Pulp (<i>Passiflora tripartita</i> , var. <i>Mollissima</i> (Kunth) L.H. Bailey) and Their In Vitro Antioxidant and Hypoglycemic Capacities. <i>Antioxidants</i> , 2020, 9, 628.	2.2	18
48	Comparison of the Dietary Antioxidant Profiles of 21 a priori Defined Mediterranean Diet Indexes. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2018, 118, 2254-2268.e8.	0.4	17
49	Exploring Dietary Behavior Changes Due to the COVID-19 Confinement in Colombia: A National and Regional Survey Study. <i>Frontiers in Nutrition</i> , 2021, 8, 644800.	1.6	17
50	Furosine content, loss of o-phthaldialdehyde reactivity, fluorescence and colour in stored enteral formulas. <i>International Journal of Dairy Technology</i> , 2002, 55, 121-126.	1.3	13
51	Bioactive Compounds and Antioxidant Capacity of Moringa Leaves Grown in Spain Versus 28 Leaves Commonly Consumed in Pre-Packaged Salads. <i>Processes</i> , 2020, 8, 1297.	1.3	11
52	Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. <i>Biology</i> , 2021, 10, 1091.	1.3	11
53	Oxidative Balance Scores (OBSs) Integrating Nutrient, Food and Lifestyle Dimensions: Development of the NutrientL-OBS and FoodL-OBS. <i>Antioxidants</i> , 2022, 11, 300.	2.2	11
54	Determination of Reducing Sugar and Asparagine in Potatoes. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 2556-2568.	0.5	10

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55	Non-enzymatic antioxidant capacity (NEAC) estimated by two different dietary assessment methods and its relationship with NEAC plasma levels. <i>European Journal of Nutrition</i> , 2017, 56, 1561-1576.	1.8	10
56	Quality analysis of commercial protein powder supplements and relation to characteristics declared by manufacturer. <i>LWT - Food Science and Technology</i> , 2018, 97, 100-108.	2.5	10
57	New Advances in the Phenolic Composition of Tiger Nut (<i>Cyperus esculentus</i> L.) by-Products. <i>Foods</i> , 2022, 11, 343.	1.9	10
58	Evolution of Fatty Acid Profile and Lipid Oxidation During Enteral Formula Storage. <i>Journal of Parenteral and Enteral Nutrition</i> , 2005, 29, 204-211.	1.3	9
59	Differences in non-enzymatic glycation products in human dentine and clavicle: changes with aging. <i>International Journal of Legal Medicine</i> , 2018, 132, 1749-1758.	1.2	9
60	Evolution of the Maillard Reaction in Glutamine or Arginine-Dextrinomaltose Model Systems. <i>Foods</i> , 2016, 5, 86.	1.9	8
61	Plasma Non-Enzymatic Antioxidant Capacity (NEAC) in Relation to Dietary NEAC, Nutrient Antioxidants and Inflammation-Related Biomarkers. <i>Antioxidants</i> , 2020, 9, 301.	2.2	8
62	Influence of infant cereal formulation on phenolic compounds and formation of Maillard reaction products. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104187.	1.9	8
63	Loss of o-phthalaldehyde reactivity during storage of infant cereals. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 143-148.	1.3	7
64	Estimation of exposure to furan in the Spanish population. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 16-22.	1.3	5
65	Sugar Content and Sources in Commercial Infant Cereals in Spain. <i>Children</i> , 2022, 9, 115.	0.6	5
66	Determination of Furosine in Honey. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2003, 26, 317-326.	0.5	4
67	New spectrophotometric method for measuring hydroxymethylfurfural in powdered milk. <i>Journal of Dairy Research</i> , 1992, 59, 225-228.	0.7	3
68	Bioactive compounds from <i>Moringa oleifera</i> as promising protectors of in vivo inflammation and oxidative stress processes. , 2022, , 379-399.		1
69	Optimization of Ultrasound Assisted Extraction of Phenolic Compounds from Orange By-Product. <i>Proceedings (mdpi)</i> , 2021, 70, 49.	0.2	1
70	INTENTIONAL ERRORS AND GAME-BASED PLATFORMS AS MECHANISMS TO IMPROVE LEARNING AMONG UNIVERSITY STUDENTS: A PILOT STUDY CARRIED OUT IN THE DEGREE IN NUTRITION. <i>EDULEARN Proceedings</i> , 2022, , .	0.0	0