Eduardo J Guerra-Hernandez

List of Publications by Year in Descending Order

65 papers	2,254 citations	27 h-index	46 g-index
70 ext. papers	2,702 ext. citations	4.8 avg, IF	5.13 L-index

#	Paper	IF	Citations
65	Bioactive compounds from Moringa oleifera as promising protectors of in vivo inflammation and oxidative stress processes **2022**, 379-399		
64	Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. *Biology*, **2021**, 10,	4.9	3
63	Exploring Dietary Behavior Changes Due to the COVID-19 Confinement in Colombia: A National and Regional Survey Study. *Frontiers in Nutrition*, **2021**, 8, 644800	6.2	5
62	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. *Foods*, **2021**, 10,	4.9	7
61	Recent developments in extraction and encapsulation techniques of orange essential oil. *Food Chemistry*, **2021**, 354, 129575	8.5	19
60	Influence of infant cereal formulation on phenolic compounds and formation of Maillard reaction products. *Journal of Food Composition and Analysis*, **2021**, 104, 104187	4.1	4
59	Bioactive Compounds and Antioxidant Capacity of Moringa Leaves Grown in Spain Versus 28 Leaves Commonly Consumed in Pre-Packaged Salads. *Processes*, **2020**, 8, 1297	2.9	8
58	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. *Nutrients*, **2020**, 12,	6.7	216
57	Probiotics Prevent Dysbiosis and the Rise in Blood Pressure in Genetic Hypertension: Role of Short-Chain Fatty Acids. *Molecular Nutrition and Food Research*, **2020**, 64, e1900616	5.9	53
56	Analysis of Sports Supplements Consumption in Young Spanish Elite Dinghy Sailors. *Nutrients*, **2020** , 12,	6.7	10
55	A Survey on Dietary Supplement Consumption in Amateur and Professional Rugby Players. *Foods*, **2020**, 10,	4.9	6
54	New Advances in the Determination of Free and Bound Phenolic Compounds of Banana Passion Fruit Pulp (, var. Mollissima (Kunth) L.H. Bailey) and Their In Vitro Antioxidant and Hypoglycemic Capacities. *Antioxidants*, **2020**, 9,	7.1	6
53	Probiotic Bifidobacterium breve prevents DOCA-salt hypertension. *FASEB Journal*, **2020**, 34, 13626-13640	4.9	17
52	Plasma Non-Enzymatic Antioxidant Capacity (NEAC) in Relation to Dietary NEAC, Nutrient Antioxidants and Inflammation-Related Biomarkers. *Antioxidants*, **2020**, 9,	7.1	3
51	A Review of Defined Oxidative Balance Scores Relative to Their Components and Impact on Health Outcomes. *Nutrients*, **2019**, 11,	6.7	18
50	Grape Seeds Proanthocyanidins: An Overview of In Vivo Bioactivity in Animal Models. *Nutrients*, **2019**, 11,	6.7	53
49	Comparison of the Dietary Antioxidant Profiles of 21 a priori Defined Mediterranean Diet Indexes. *Journal of the Academy of Nutrition and Dietetics*, **2018**, 118, 2254-2268.e8	3.9	11

48	Comprehensive metabolite profiling of Solanum tuberosum L. (potato) leaves by HPLC-ESI-QTOF-MS. *Food Research International*, **2018**, 112, 390-399	7	21
47	Differences in non-enzymatic glycation products in human dentine and clavicle: changes with aging. *International Journal of Legal Medicine*, **2018**, 132, 1749-1758	3.1	6
46	Tramadol effects on physical performance and sustained attention during a 20-min indoor cycling time-trial: A randomised controlled trial. *Journal of Science and Medicine in Sport*, **2018**, 21, 654-660	4.4	25
45	Antioxidant capacity, polyphenol content and contribution to dietary intake of 52 fruits sold in Spain. *CYTA - Journal of Food*, **2018**, 16, 1131-1138	2.3	18
44	Quality analysis of commercial protein powder supplements and relation to characteristics declared by manufacturer. *LWT - Food Science and Technology*, **2018**, 97, 100-108	5.4	5
43	Non-enzymatic antioxidant capacity (NEAC) estimated by two different dietary assessment methods and its relationship with NEAC plasma levels. *European Journal of Nutrition*, **2017**, 56, 1561-1576	5.2	8
42	Intestinal anti-inflammatory effects of Passiflora edulis peel in the dextran sodium sulphate model of mouse colitis. *Journal of Functional Foods*, **2016**, 26, 565-576	5.1	39
41	Evolution of the Maillard Reaction in Glutamine or Arginine-Dextrinomaltose Model Systems. *Foods* , **2016**, 5,	4.9	7
40	The benefits of four weeks of melatonin treatment on circadian patterns in resistance-trained athletes. *Chronobiology International*, **2015**, 32, 1125-34	3.6	20
39	DESCRIPTION OF INDEXES BASED ON THE ADHERENCE TO THE MEDITERRANEAN DIETARY PATTERN: A REVIEW. *Nutricion Hospitalaria*, **2015**, 32, 1872-84	1	37
38	Redox status and antioxidant response in professional cyclists during training. *European Journal of Sport Science*, **2014**, 14, 830-8	3.9	19
37	Intestinal anti-inflammatory effects of oligosaccharides derived from lactulose in the trinitrobenzenesulfonic acid model of rat colitis. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4285-97	5.7	34
36	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. *Food Chemistry*, **2013**, 141, 869-78	8.5	53
35	Effect of red sweet pepper dehydration conditions on Maillard reaction, ascorbic acid and antioxidant activity. *Journal of Food Engineering*, **2013**, 118, 150-156	6	21
34	Estimation of exposure to furan in the Spanish population. *International Journal of Food Sciences and Nutrition*, **2012**, 63, 16-22	3.7	3
33	Antioxidant capacity, phenolic content and vitamin C in pulp, peel and seed from 24 exotic fruits from Colombia. *Food Research International*, **2011**, 44, 2047-2053	7	246
32	Determination of furan precursors and some thermal damage markers in baby foods: ascorbic acid, dehydroascorbic acid, hydroxymethylfurfural and furfural. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6027-32	5.7	50
31	Di-D-fructose dianhydride-enriched caramels: effect on colon microbiota, inflammation, and tissue damage in trinitrobenzenesulfonic acid-induced colitic rats. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6476-84	5.7	41

30	The combination of fructooligosaccharides and resistant starch shows prebiotic additive effects in rats. *Clinical Nutrition*, **2010**, 29, 832-9	5.9	94
29	Utility of some indicators related to the Maillard browning reaction during processing of infant formulas. *Food Chemistry*, **2009**, 114, 1265-1270	8.5	35
28	Determination of Reducing Sugar and Asparagine in Potatoes. *Journal of Liquid Chromatography and Related Technologies*, **2009**, 32, 2556-2568	1.3	9
27	Indicators of non-enzymatic browning in the evaluation of heat damage of ingredient proteins used in manufactured infant formulas. *European Food Research and Technology*, **2008**, 227, 117-124	3.4	22
26	Occurrence of furosine and hydroxymethylfurfural as markers of thermal damage in dehydrated vegetables. *European Food Research and Technology*, **2008**, 228, 249-256	3.4	34
25	Colour measurement as indicator for controlling the manufacture and storage of enteral formulas. *Food Control*, **2006**, 17, 489-493	6.2	32
24	Available lysine and fluorescence in heated milk proteins/dextrinomaltose or lactose solutions. *Food Chemistry*, **2006**, 98, 685-692	8.5	18
23	Evolution of fatty acid profile and lipid oxidation during enteral formula storage. *Journal of Parenteral and Enteral Nutrition*, **2005**, 29, 204-11	4.2	6
22	Pyrraline content in enteral formula processing and storage and model systems. *European Food Research and Technology*, **2004**, 219, 42-47	3.4	28
21	Furosine is a useful indicator in pre-baked breads. *Journal of the Science of Food and Agriculture*, **2004**, 84, 366-370	4.3	20
20	Effect of storage conditions and inclusion of milk on available lysine in infant cereals. *Food Chemistry*, **2004**, 85, 239-244	8.5	22
19	Loss of o-phthaldialdehyde reactivity during storage of infant cereals. *International Journal of Food Sciences and Nutrition*, **2004**, 55, 143-8	3.7	7
18	Generation of furosine and color in infant/enteral formula-resembling systems. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5354-8	5.7	38
17	Determination of Furosine in Honey. *Journal of Liquid Chromatography and Related Technologies*, **2003**, 26, 317-326	1.3	4
16	Evolution of non-enzymatic browning during storage of infant rice cereal. *Food Chemistry*, **2003**, 83, 219-225	4.2	50
15	Effect of storage on non-enzymatic browning of liquid infant milk formulae. *Journal of the Science of Food and Agriculture*, **2002**, 82, 587-592	4.3	53
14	Furosine content, loss of o-phthaldiadehyde reactivity, fluorescence and colour in stored enteral formulas. *International Journal of Dairy Technology*, **2002**, 55, 121-126	3.7	13
13	Chemical changes in powdered infant formulas during storage. *International Journal of Dairy Technology*, **2002**, 55, 171-176	3.7	42

12	Glucosylisomaltol, a new indicator of browning reaction in baby cereals and bread. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7282-7	5.7	26
11	Maillard reaction in enteral formula processing: furosine, loss of o-phthaldialdehyde reactivity, and fluorescence. *Food Research International*, **2002**, 35, 527-533	7	29
10	Effect of toasting time on the browning of sliced bread. *Journal of the Science of Food and Agriculture*, **2001**, 81, 513-518	4.3	70
9	Changes in sugar profile during infant cereal manufacture. *Food Chemistry*, **2001**, 74, 499-505	8.5	20
8	DETERMINATION OF FURFURAL COMPOUNDS IN ENTERAL FORMULA. *Journal of Liquid Chromatography and Related Technologies*, **2001**, 24, 3049-3061	1.3	28
7	Hydroxymethylfurfural and methylfurfural content of selected bakery products. *Food Research International*, **2000**, 33, 833-838	7	96
6	Blockage of available lysine at different stages of infant cereal production. *Journal of the Science of Food and Agriculture*, **1999**, 79, 851-854	4.3	21
5	Phytic acid content in milled cereal products and breads. *Food Research International*, **1999**, 32, 217-221	7	138
4	Browning indicators in model systems and baby cereals. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2872-8	5.7	76
3	Dietary Fiber in Three Raw Legumes and Processing Effect on Chick Peas by an Enzymatic-Gravimetric Method. *Journal of Food Composition and Analysis*, **1997**, 10, 66-72	4.1	48
2	Liquid chromatography for the determination of 5-(hydroxymethyl)-2-furaldehyde in breakfast cereals. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 1254-1255	5.7	76
1	New spectrophotometric method for measuring hydroxymethylfurfural in powdered milk. *Journal of Dairy Research*, **1992**, 59, 225-228	1.6	3