

Alejandra Bermúdez-Oria

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

544
citations

686830

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657
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage. <i>Meat Science</i> , 2019, 148, 213-218.	2.7	90
2	Strawberry dietary fiber functionalized with phenolic antioxidants from olives. Interactions between polysaccharides and phenolic compounds. <i>Food Chemistry</i> , 2019, 280, 310-320.	4.2	62
3	Physical and functional properties of pectin-fish gelatin films containing the olive phenols hydroxytyrosol and 3,4-dihydroxyphenylglycol. <i>Carbohydrate Polymers</i> , 2017, 178, 368-377.	5.1	55
4	Cocoa bean husk: industrial source of antioxidant phenolic extract. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 325-333.	1.7	40
5	Molecular interactions between 3,4-dihydroxyphenylglycol and pectin and antioxidant capacity of this complex in vitro. <i>Carbohydrate Polymers</i> , 2018, 197, 260-268.	5.1	27
6	The use of industrial thermal techniques to improve the bioactive compounds extraction and the olive oil solid waste utilization. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 55, 11-17.	2.7	27
7	Complexation of hydroxytyrosol and 3,4-dihydroxyphenylglycol with pectin and their potential use for colon targeting. <i>Carbohydrate Polymers</i> , 2017, 163, 292-300.	5.1	25
8	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. <i>Food and Function</i> , 2019, 10, 4844-4853.	2.1	22
9	Anti-Inflammatory and Antioxidant Activity of Hydroxytyrosol and 3,4-Dihydroxyphenylglycol Purified from Table Olive Effluents. <i>Foods</i> , 2021, 10, 227.	1.9	21
10	Confirmation by solid-state NMR spectroscopy of a strong complex phenol-dietary fiber with retention of antioxidant activity in vitro. <i>Food Hydrocolloids</i> , 2020, 102, 105584.	5.6	19
11	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. <i>Journal of Functional Foods</i> , 2019, 62, 103530.	1.6	16
12	Antiproliferative Activity of Olive Extract Rich in Polyphenols and Modified Pectin on Bladder Cancer Cells. <i>Journal of Medicinal Food</i> , 2020, 23, 719-727.	0.8	15
13	Deep eutectic solvents improve the biorefinery of alperujo by extraction of bioactive molecules in combination with industrial thermal treatments. <i>Food and Bioprocess Processing</i> , 2020, 121, 131-142.	1.8	14
14	Anti-Inflammatory Local Effect of Hydroxytyrosol Combined with Pectin-Alginate and Olive Oil on Trinitrobenzene Sulfonic Acid-Induced Colitis in Wistar Rats. <i>Journal of Investigative Surgery</i> , 2020, 33, 8-14.	0.6	13
15	New Liquid Source of Antioxidant Phenolic Compounds in the Olive Oil Industry: Alperujo Water. <i>Foods</i> , 2020, 9, 962.	1.9	13
16	Antioxidant Capacity and Phenolic and Sugar Profiles of Date Fruits Extracts from Six Different Algerian Cultivars as Influenced by Ripening Stages and Extraction Systems. <i>Foods</i> , 2021, 10, 503.	1.9	12
17	Effect of olive-derived antioxidants (3,4-dihydroxyphenylethanol and 3,4 dihydroxyphenylglycol) on sperm motility and fertility in liquid ram sperm stored at 15°C or 5°C. <i>Reproduction in Domestic Animals</i> , 2020, 55, 325-332.	0.6	9
18	Bayesian Analysis of the Effects of Olive Oil-Derived Antioxidants on Cryopreserved Buck Sperm Parameters. <i>Animals</i> , 2021, 11, 2032.	1.0	9

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19	Effect of the Olive Oil Extraction Process on the Formation of Complex Pectinâ€“Polyphenols and Their Antioxidant and Antiproliferative Activities. <i>Antioxidants</i> , 2021, 10, 1858.	2.2	9
20	Viability of near infrared spectroscopy for a rapid analysis of the bioactive compounds in intact cocoa bean husk. <i>Food Control</i> , 2021, 120, 107526.	2.8	8
21	Extra Virgin Oil Polyphenols Improve the Protective Effects of Hydroxytyrosol in an In Vitro Model of Hypoxia-Reoxygenation of Rat Brain. <i>Brain Sciences</i> , 2021, 11, 1133.	1.1	7
22	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and Î±-tocopherol on the Rancimat oxidative stability of vegetable oils. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 100-106.	2.7	6
23	Strawberry Puree Functionalized with Natural Hydroxytyrosol: Effects on Vitamin C and Antioxidant Activity. <i>Molecules</i> , 2020, 25, 5829.	1.7	6
24	Nephroprotective Effect of the Virgin Olive Oil Polyphenol Hydroxytyrosol in Type 1-like Experimental Diabetes Mellitus: Relationships with Its Antioxidant Effect. <i>Antioxidants</i> , 2021, 10, 1783.	2.2	6
25	Synergistic Effect of 3,4-Dihydroxyphenylglycol and Hydroxytyrosol on Oxidative and Nitrosative Stress and Some Cardiovascular Biomarkers in an Experimental Model of Type 1 Diabetes Mellitus. <i>Antioxidants</i> , 2021, 10, 1983.	2.2	5
26	Inhibitory Effect of Olive Phenolic Compounds Isolated from Olive Oil By-Product on Melanosis of Shrimps. <i>Antioxidants</i> , 2021, 10, 728.	2.2	4
27	Neuroprotective Effect of 3,4-Dihydroxyphenylglycol in Type-1-like Diabetic Ratsâ€“Influence of the Hydroxytyrosol/3,4-dihydroxyphenylglycol Ratio. <i>Nutrients</i> , 2022, 14, 1146.	1.7	4