

Alejandra Bermdez-Oria

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

21
papers

284
citations

9
h-index

16
g-index

27
ext. papers

405
ext. citations

5.9
avg, IF

3.82
L-index

#	Paper	IF	Citations
21	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	6.4	57
20	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	10.3	41
19	Strawberry dietary fiber functionalized with phenolic antioxidants from olives. Interactions between polysaccharides and phenolic compounds. <i>Food Chemistry</i> , 2019 , 280, 310-320	8.5	38
18	Cocoa bean husk: industrial source of antioxidant phenolic extract. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 325-333	4.3	27
17	Complexation of hydroxytyrosol and 3,4-dihydroxyphenylglycol with pectin and their potential use for colon targeting. <i>Carbohydrate Polymers</i> , 2017 , 163, 292-300	10.3	20
16	Molecular interactions between 3,4-dihydroxyphenylglycol and pectin and antioxidant capacity of this complex in vitro. <i>Carbohydrate Polymers</i> , 2018 , 197, 260-268	10.3	20
15	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	5.1	12
14	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	6.8	11
13	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	1.2	9
12	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	10.6	8
11	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. <i>Food and Function</i> , 2019 , 10, 4844-4853	6.1	7
10	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	4.9	6
9	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	2.8	4
8	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	1.6	4
7	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	6.2	4
6	Anti-Inflammatory and Antioxidant Activity of Hydroxytyrosol and 3,4-Dihydroxyphenylglycol Purified from Table Olive Effluents. <i>Foods</i> , 2021 , 10,	4.9	4
5	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and Tocopherol on the Rancimat oxidative stability of vegetable oils. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 100-106	6.8	3

4	New Liquid Source of Antioxidant Phenolic Compounds in the Olive Oil Industry: Alperujo Water. <i>Foods</i> , 2020 , 9,	4.9	2
3	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,	4.9	2
2	Strawberry Puree Functionalized with Natural Hydroxytyrosol: Effects on Vitamin C and Antioxidant Activity. <i>Molecules</i> , 2020 , 25,	4.8	1
1	Inhibitory Effect of Olive Phenolic Compounds Isolated from Olive Oil By-Product on Melanosis of Shrimps. <i>Antioxidants</i> , 2021 , 10,	7.1	1