

Anallely LÃ³pez-Yerena

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4470817/publications.pdf>

Version: 2024-02-01

20
papers

405
citations

759233

12
h-index

752698

20
g-index

21
all docs

21
docs citations

21
times ranked

465
citing authors

#	ARTICLE	IF	CITATIONS
1	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2532-2548.	10.3	78
2	Effects of Organic and Conventional Growing Systems on the Phenolic Profile of Extra-Virgin Olive Oil. <i>Molecules</i> , 2019, 24, 1986.	3.8	35
3	Insights into the Binding of Dietary Phenolic Compounds to Human Serum Albumin and Food-Drug Interactions. <i>Pharmaceutics</i> , 2020, 12, 1123.	4.5	33
4	Traceability, authenticity and sustainability of cocoa and chocolate products: a challenge for the chocolate industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 475-489.	10.3	30
5	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. <i>Antioxidants</i> , 2021, 10, 417.	5.1	28
6	Metabolomics Technologies for the Identification and Quantification of Dietary Phenolic Compound Metabolites: An Overview. <i>Antioxidants</i> , 2021, 10, 846.	5.1	27
7	Extra virgin olive oil: A comprehensive review of efforts to ensure its authenticity, traceability, and safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2639-2664.	11.7	23
8	NMR spectroscopy: a powerful tool for the analysis of polyphenols in extra virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1842-1851.	3.5	22
9	Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats. <i>Pharmaceutics</i> , 2020, 12, 134.	4.5	21
10	Total Analysis of the Major Secoiridoids in Extra Virgin Olive Oil: Validation of an UHPLC-ESI-MS/MS Method. <i>Antioxidants</i> , 2021, 10, 540.	5.1	17
11	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of "Corbella"™ Extra-Virgin Olive Oil. <i>Antioxidants</i> , 2021, 10, 877.	5.1	17
12	Tissue Distribution of Oleocanthal and Its Metabolites after Oral Ingestion in Rats. <i>Antioxidants</i> , 2021, 10, 688.	5.1	16
13	Oleacein Intestinal Permeation and Metabolism in Rats Using an In Situ Perfusion Technique. <i>Pharmaceutics</i> , 2021, 13, 719.	4.5	13
14	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. <i>Antioxidants</i> , 2020, 9, 1009.	5.1	12
15	Current strategies to guarantee the authenticity of coffee. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 539-554.	10.3	10
16	The Effectiveness of Extra Virgin Olive Oil and the Traditional Brazilian Diet in Reducing the Inflammatory Profile of Individuals with Severe Obesity: A Randomized Clinical Trial. <i>Nutrients</i> , 2021, 13, 4139.	4.1	8
17	LC-ESI-LTQ-Orbitrap-MS for Profiling the Distribution of Oleacein and Its Metabolites in Rat Tissues. <i>Antioxidants</i> , 2021, 10, 1083.	5.1	5
18	Waste from <i>Persea schiedeana</i> Fruits as Potential Alternative for Biodiesel Production. <i>Plants</i> , 2022, 11, 252.	3.5	4

#	ARTICLE	IF	CITATIONS
19	Reply to ‘‘Comment on Lpez-Yerena et al. ‘‘Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats’’ Pharmaceutics 2020, 12, 134’’ Pharmaceutics, 2020, 12, 1221.	4.5	2
20	Nutrition during pregnancy and lactation: New evidence for the vertical transmission of extra virgin olive oil phenolic compounds in rats. Food Chemistry, 2022, 391, 133211.	8.2	2