Jorge Luis ChÃ¡vez-ServÃ-n

List of Publications by Year
in descending order

32 papers	968 citations	566801 15 h-index	476904 29 g-index
32 all docs	32 docs citations	32 times ranked	1356 citing authors

#	Article	IF	Citations
1	Analysis of mono- and disaccharides in milk-based formulae by high-performance liquid chromatography with refractive index detection. Journal of Chromatography A, 2004, 1043, 211-215.	1.8	146
2	Elevated Circulating LDL Phenol Levels in Men Who Consumed Virgin Rather Than Refined Olive Oil Are Associated with Less Oxidation of Plasma LDL ,. Journal of Nutrition, 2010, 140, 501-508.	1.3	103
3	Total phenolic compounds in milk from different species. Design of an extraction technique for quantification using the Folinâ€“Ciocalteu method. Food Chemistry, 2015, 176, 480-486.	4.2	90
4	Oxidation stability of the lipid fraction in milk powder formulas. Food Chemistry, 2007, 100, 756-763.	4.2	79
5	Analysis of potential and free furfural compounds in milk-based formulae by high-performance liquid chromatography. Journal of Chromatography A, 2005, 1076, 133-140.	1.8	67
6	Presence of virgin olive oil phenolic metabolites in human low density lipoprotein fraction: Determination by high-performance liquid chromatographyâ€“electrospray ionization tandem mass spectrometry. Analytica Chimica Acta, 2007, 583, 402-410.	2.6	65
7	Simultaneous analysis of Vitamins A and E in infant milk-based formulae by normal-phase high-performance liquid chromatographyâ€“diode array detection using a short narrow-bore column. Journal of Chromatography A, 2006, 1122, 138-143.	1.8	60
8	Effects of feeding system, heat treatment and season on phenolic compounds and antioxidant capacity in goat milk, whey and cheese. Small Ruminant Research, 2018, 160, 54-58.	0.6	53
9	Content and evolution of potential furfural compounds in commercial milk-based infant formula powder after opening the packet. Food Chemistry, 2015, 166, 486-491.	4.2	39
10	Evolution of potential and free furfural compounds in milk-based infant formula during storage. Food Research International, 2006, 39, 536-543.	2.9	37
11	Analysis of vitamins A, E and C, iron and selenium contents in infant milk-based powdered formula during full shelf-life. Food Chemistry, 2008, 107, 1187-1197.	4.2	33
12	Volatile compounds and fatty acid profiles in commercial milk-based infant formulae by static headspace gas chromatography: Evolution after opening the packet. Food Chemistry, 2008, 107, 558-569.	4.2	27
13	Vitamins A and E content in infant milk-based powdered formulae after opening the packet. Food Chemistry, 2008, 106, 299-309.	4.2	25
14	Stability during storage of LC-PUFA-supplemented infant formula containing single cell oil or egg yolk. Food Chemistry, 2009, 113, 484-492.	4.2	20
15	Phenolic profile and antioxidant capacity of Cnidoscolus chayamansa and Cnidoscolus aconitifolius: A review. Journal of Medicinal Plants Research, 2017, 11, 713-727.	0.2	19
16	Relationship between Emotional Eating, Consumption of Hyperpalatable Energy-Dense Foods, and Indicators of Nutritional Status: A Systematic Review. Journal of Obesity, 2022, 2022, 1-11.	1.1	16
17	Evolution of free mono- and di-saccharide content of milk-based formula powder during storage. Food Chemistry, 2006, 97, 103-108.	4.2	13
18	Evolution of available lysine and lactose contents in supplemented microencapsulated fish oil infant formula powder during storage. International Journal of Food Science and Technology, 2008, 43, 1121-1128.	1.3	13

#	Article	IF	Citations
19	Preventive Effect of an Infusion of the Aqueous Extract of Chaya Leaves (Cnidoscolus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Sodium. Journal of Medicinal Food, 2019, 22, 851-860.	0.8	13
20	Rapid and reversible cell volume changes in response to osmotic stress in yeast. Brazilian Journal of Microbiology, 2021, 52, 895-903.	0.8	11
21	Phenolic profile and antioxidant capacity of Pithecellobium dulce (Roxb) Benth: a review. Journal of Food Science and Technology, 2020, 57, 4316-4336.	1.4	8
22	CaracterizaciÃ³n fenÃ³lica y capacidad antioxidante de extractos alcohÃ³licos de hojas crudas y hervidas de Cnidoscolus aconitifolius (Euphorbiaceae). Acta Botanica Mexicana, 2019, , .	0.1	5
23	Comparison of Chemical Composition and Growth of Amaranth (Amaranthus hypochondriacus) between Greenhouse and Open Field Systems. International Journal of Agriculture and Biology, 2017, 19, 577-583.	0.2	5
24	Numerical study of thermal environment of a greenhouse dedicated to amaranth seed cultivation. Solar Energy, 2015, 120, 536-548.	2.9	4
25	Changes in Lipid Profile of Wistar Rats after Sustained Consumption of Different Types of Commercial Vegetable Oil: A Preliminary Study. Universal Journal of Food and Nutrition Science, 2015, 3, 10-18.	0.2	4
26	Evaluation of Different Concentrations of Nitrogen for Tomato Seedling Production (Lycopersicon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.1	4
27	Phenolic profile and antioxidant capacity of fruit Averrhoa carambola L.: a review. Food Science and Technology, 0, 42, .	0.8	3
28	Content of industrially produced trans fatty acids in breast milk: An observational study. Food Science and Nutrition, 2022, 10, 2568-2581.	1.5	3
29	Evaluation of the effect of a school garden as an educational didactic tool in vegetable and fruit consumption in teenagers. Nutrition Research and Practice, 2021, 15, 235.	0.7	2
30	Effect on nutritional markers of a model of aberrant crypt foci induced by azoxymethane and sodium dextran sulfate in Sprague Dawley rats. Nutricion Hospitalaria, 2019, 36, 1163-1170.	0.2	1
31	Sustained Consumption of an Infusion of Chaya Leaf (Cnidoscolus Aconitifolius) Does Not Affect Nutritional Biomarkers in Sprague Dawley Rats. Current Topics in Nutraceutical Research, 2019, 18, 373-377.	0.1	0
32	AnÃ¡lisis nutrimental de un recetario mexicano de cocina de 1943. Estudios Sociales, 2019, 30, .	0.2	0