

Celia Rodriguez-Perez

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

2,090
citations

304743

22
h-index

345221

36
g-index

44
all docs

44
docs citations

44
times ranked

3605
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. <i>Nutrients</i> , 2020, 12, 1730.	4.1	387
2	Optimization of extraction method to obtain a phenolic compounds-rich extract from <i>Moringa oleifera</i> Lam leaves. <i>Industrial Crops and Products</i> , 2015, 66, 246-254.	5.2	182
3	Associations between Changes in Health Behaviours and Body Weight during the COVID-19 Quarantine in Lithuania: The Lithuanian COVIDiet Study. <i>Nutrients</i> , 2020, 12, 3119.	4.1	174
4	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1212-1229.	10.3	112
5	Reported Changes in Dietary Habits During the COVID-19 Lockdown in the Danish Population: The Danish COVIDiet Study. <i>Frontiers in Nutrition</i> , 2020, 7, 592112.	3.7	102
6	Grape Seeds Proanthocyanidins: An Overview of In Vivo Bioactivity in Animal Models. <i>Nutrients</i> , 2019, 11, 2435.	4.1	101
7	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from <i>Moringa oleifera</i> leaves by multiresponse surface methodology. <i>Electrophoresis</i> , 2016, 37, 1938-1946.	2.4	78
8	A metabolite-profiling approach allows the identification of new compounds from <i>Pistacia lentiscus</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 167-174.	2.8	77
9	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (<i>Asparagus officinalis</i>). <i>Journal of Food Composition and Analysis</i> , 2016, 46, 78-87.	3.9	74
10	Comparative characterization of phenolic and other polar compounds in Spanish melon cultivars by using high-performance liquid chromatography coupled to electrospray ionization quadrupole-time of flight mass spectrometry. <i>Food Research International</i> , 2013, 54, 1519-1527.	6.2	72
11	Green downstream processing using supercritical carbon dioxide, CO2-expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from <i>Moringa oleifera</i> leaves. <i>Journal of Supercritical Fluids</i> , 2016, 116, 90-100.	3.2	72
12	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014, 58, 35-46.	6.2	65
13	Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study. <i>Food Quality and Preference</i> , 2021, 93, 104231.	4.6	54
14	<i>Symphytum</i> Species: A Comprehensive Review on Chemical Composition, Food Applications and Phytopharmacology. <i>Molecules</i> , 2019, 24, 2272.	3.8	52
15	Tentative Characterisation of Iridoids, Phenylethanoid Glycosides and Flavonoid Derivatives from <i>Globularia alypum</i> L. (<i>Globulariaceae</i>) Leaves by LC-ESI-QTOF-MS. <i>Phytochemical Analysis</i> , 2014, 25, 389-398.	2.4	44
16	Cooking at Home and Adherence to the Mediterranean Diet During the COVID-19 Confinement: The Experience From the Croatian COVIDiet Study. <i>Frontiers in Nutrition</i> , 2021, 8, 617721.	3.7	43
17	Comprehensive metabolite profiling of <i>Solanum tuberosum</i> L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 112, 390-399.	6.2	41
18	Antibacterial activity of isolated phenolic compounds from cranberry (<i>Vaccinium macrocarpon</i>) against <i>Escherichia coli</i> . <i>Food and Function</i> , 2016, 7, 1564-1573.	4.6	36

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19	Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage. <i>Food Chemistry</i> , 2015, 174, 392-399.	8.2	32
20	Comparative metabolite profiling and antioxidant potentials of seeds and sprouts of three Egyptian cultivars of <i>Vicia faba</i> L.. <i>Food Research International</i> , 2020, 136, 109537.	6.2	29
21	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021, 10, 1120.	4.3	28
22	AMPK modulatory activity of olive tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. <i>PLoS ONE</i> , 2017, 12, e0173074.	2.5	24
23	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. <i>Biomolecules</i> , 2019, 9, 771.	4.0	21
24	Olive oil enrichment in phenolic compounds during malaxation in the presence of olive leaves or olive mill wastewater extracts. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600425.	1.5	19
25	Relationship in dietary habits variations during COVID-19 lockdown in Kosovo: The COVIDiet study. <i>Appetite</i> , 2021, 164, 105244.	3.7	19
26	Development and stability evaluation of water-in-edible oils emulsions formulated with the incorporation of hydrophilic Hibiscus sabdariffa extract. <i>Food Chemistry</i> , 2018, 260, 200-207.	8.2	18
27	Recent advances in extraction technologies of phytochemicals applied for the revaluation of agri-food by-products. , 2020, , 209-239.		18
28	Exploring Dietary Behavior Changes Due to the COVID-19 Confinement in Colombia: A National and Regional Survey Study. <i>Frontiers in Nutrition</i> , 2021, 8, 644800.	3.7	17
29	Socio-demographic, lifestyle, and dietary determinants of essential and possibly-essential trace element levels in adipose tissue from an adult cohort. <i>Environmental Pollution</i> , 2018, 236, 878-888.	7.5	15
30	Docosahexaenoic Acid Attenuates Cardiovascular Risk Factors via a Decline in Proprotein Convertase Subtilisin/Kexin Type 9 (PCSK9) Plasma Levels. <i>Lipids</i> , 2016, 51, 75-83.	1.7	13
31	Chemical fingerprint and bioactivity evaluation of <i>Globularia orientalis</i> L. and <i>Globularia trichosantha</i> Fisch. & C. A. Mey. using non-targeted HPLC-ESI-QTOF-MS approach. <i>Phytochemical Analysis</i> , 2019, 30, 237-252.	2.4	13
32	Dietary high oleic canola oil supplemented with docosahexaenoic acid attenuates plasma proprotein convertase subtilisin kexin type 9 (PCSK9) levels in participants with cardiovascular disease risk: A randomized control trial. <i>Vascular Pharmacology</i> , 2016, 87, 60-65.	2.1	12
33	Methanolic extracts of a selected Egyptian <i>Vicia faba</i> cultivar mitigate the oxidative/inflammatory burden and afford neuroprotection in a mouse model of Parkinson's disease. <i>Inflammopharmacology</i> , 2021, 29, 221-235.	3.9	12
34	Phenolic acid content and antiadherence activity in the urine of patients treated with cranberry syrup (<i>Vaccinium macrocarpon</i>) vs. trimethoprim for recurrent urinary tract infection. <i>Journal of Functional Foods</i> , 2015, 18, 608-616.	3.4	10
35	Comprehensive Characterization and Quantification of Antioxidant Compounds in Finger Lime (<i>Citrus</i>) Tj ETQq1 1 0.784314 9gBT /Over	2.5	
36	Trace elements concentration in adipose tissue and the risk of incident type 2 diabetes in a prospective adult cohort. <i>Environmental Pollution</i> , 2021, 286, 117496.	7.5	7

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37	New Trends and Perspectives in Functional Dairy-Based Beverages. , 2019, , 95-138.		5
38	Bioactive compounds from Moringa oleifera as promising protectors of in vivo inflammation and oxidative stress processes. , 2022, , 379-399.		1
39	Optimization of Ultrasound Assisted Extraction of Phenolic Compounds from Orange By-Product. Proceedings (mdpi), 2021, 70, 49.	0.2	1
40	USE OF DIGITAL TOOLS TO FACILITATE SELF-LEARNING AND REINFORCE CONCEPTS IN THE FIELD OF NUTRITION: THE DIGINUT TEACHING INNOVATION PROJECT. EDULEARN Proceedings, 2021, , .	0.0	0
41	ASSESSMENT OF TRANSVERSAL KEY COMPETENCES FROM UNIVERSITY STUDENTS WHO PARTICIPATED IN THE DIGINUT TEACHING INNOVATION PROJECT: PRELIMINARY RESULTS. EDULEARN Proceedings, 2021, , .	0.0	0