

Celia Rodriguez-Perez

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

2,090
citations

304602

22
h-index

345118

36
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all docs

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docs citations

44
times ranked

3605
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive compounds from <i>Moringa oleifera</i> as promising protectors of in vivo inflammation and oxidative stress processes. , 2022, , 379-399.		1
2	Comprehensive Characterization and Quantification of Antioxidant Compounds in Finger Lime (<i>Citrus</i>) Tj ETQq0 0 0 ggBT /Overlock 10 T	1.35	9
3	Methanolic extracts of a selected Egyptian <i>Vicia faba</i> cultivar mitigate the oxidative/inflammatory burden and afford neuroprotection in a mouse model of Parkinsonâ€™s disease. <i>Inflammopharmacology</i> , 2021, 29, 221-235.	1.9	12
4	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.	1.6	43
5	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.	1.6	17
6	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021, 10, 1120.	1.9	28
7	USE OF DIGITAL TOOLS TO FACILITATE SELF-LEARNING AND REINFORCE CONCEPTS IN THE FIELD OF NUTRITION: THE DIGINUT TEACHING INNOVATION PROJECT. <i>EDULEARN Proceedings</i> , 2021, , .	0.0	0
8	ASSESSMENT OF TRANSVERSAL KEY COMPETENCES FROM UNIVERSITY STUDENTS WHO PARTICIPATED IN THE DIGINUT TEACHING INNOVATION PROJECT: PRELIMINARY RESULTS. <i>EDULEARN Proceedings</i> , 2021, , .	0.0	0
9	Relationship in dietary habits variations during COVID-19 lockdown in Kosovo: The COVIDiet study. <i>Appetite</i> , 2021, 164, 105244.	1.8	19
10	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.	3.7	7
11	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.	2.3	54
12	Optimization of Ultrasound Assisted Extraction of Phenolic Compounds from Orange By-Product. <i>Proceedings (mdpi)</i> , 2021, 70, 49.	0.2	1
13	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.	2.9	29
14	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.	1.6	102
15	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.	1.7	174
16	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. <i>Nutrients</i> , 2020, 12, 1730.	1.7	387
17	Recent advances in extraction technologies of phytochemicals applied for the reevaluation of agri-food by-products. , 2020, , 209-239.		18
18	Grape Seeds Proanthocyanidins: An Overview of In Vivo Bioactivity in Animal Models. <i>Nutrients</i> , 2019, 11, 2435.	1.7	101

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19	Symphytum Species: A Comprehensive Review on Chemical Composition, Food Applications and Phytopharmacology. <i>Molecules</i> , 2019, 24, 2272.	1.7	52
20	New Trends and Perspectives in Functional Dairy-Based Beverages. , 2019, , 95-138.		5
21	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. <i>Biomolecules</i> , 2019, 9, 771.	1.8	21
22	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.	1.2	13
23	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1212-1229.	5.4	112
24	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.	4.2	18
25	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.	3.7	15
26	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.	2.9	41
27	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.	1.0	19
28	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.	1.1	24
29	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.	1.3	78
30	Green downstream processing using supercritical carbon dioxide, CO ₂ -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.	1.6	72
31	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.	1.0	12
32	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.	0.7	13
33	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.	2.1	36
34	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS ² metabolite profiling of green asparagus (<i>Asparagus officinalis</i>). <i>Journal of Food Composition and Analysis</i> , 2016, 46, 78-87.	1.9	74
35	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.	2.5	182
36	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.	1.6	10

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37	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.	4.2	32
38	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014, 58, 35-46.	2.9	65
39	Tentative Characterisation of Iridoids, Phenylethanoid Glycosides and Flavonoid Derivatives from <i>Globularia alypum</i> L. (Globulariaceae) Leaves by LC-ESI-QTOF-MS. <i>Phytochemical Analysis</i> , 2014, 25, 389-398.	1.2	44
40	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.	2.9	72
41	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.	1.4	77