

# Lena Gálvez Ranilla

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

1,429  
citations

430843

18  
h-index

677123

22  
g-index

26  
all docs

26  
docs citations

26  
times ranked

2194  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds, antioxidant activity and in vitro inhibitory potential against key enzymes relevant for hyperglycemia and hypertension of commonly used medicinal plants, herbs and spices in Latin America. <i>Bioresource Technology</i> , 2010, 101, 4676-4689.	9.6	483
2	Polyphenols and Antioxidant Capacity of Seed Coat and Cotyledon from Brazilian and Peruvian Bean Cultivars ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 90-98.	5.2	111
3	Industrial avocado waste: Functional compounds preservation by convective drying process. <i>Journal of Food Engineering</i> , 2017, 198, 81-90.	5.2	110
4	Effect of Different Cooking Conditions on Phenolic Compounds and Antioxidant Capacity of Some Selected Brazilian Bean ( <i>Phaseolus vulgaris</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5734-5742.	5.2	103
5	Evaluation of Antihyperglycemia and Antihypertension Potential of Native Peruvian Fruits Using <i>In Vitro</i> Models. <i>Journal of Medicinal Food</i> , 2009, 12, 278-291.	1.5	70
6	Evaluation of Indigenous Grains from the Peruvian Andean Region for Antidiabetes and Antihypertension Potential Using <i>In Vitro</i> Methods. <i>Journal of Medicinal Food</i> , 2009, 12, 704-713.	1.5	69
7	Antidiabetes and Antihypertension Potential of Commonly Consumed Carbohydrate Sweeteners Using <i>In Vitro</i> Models. <i>Journal of Medicinal Food</i> , 2008, 11, 337-348.	1.5	56
8	Potential of Chilean Native Corn ( <i>Zea mays</i> L.) Accessions as Natural Sources of Phenolic Antioxidants and in Vitro Bioactivity for Hyperglycemia and Hypertension Management. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10995-11007.	5.2	44
9	Phenolic Composition and Evaluation of the Antimicrobial Activity of Free and Bound Phenolic Fractions from a Peruvian Purple Corn ( <i>Zea mays</i> L.) Accession. <i>Journal of Food Science</i> , 2017, 82, 2968-2976.	3.1	44
10	Isoflavones and antioxidant capacity of Peruvian and Brazilian lupin cultivars. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 397-404.	3.9	42
11	Changes in bioactive compounds and antioxidant activity during convective drying of murta ( <i>Ugni</i> ) Tj ETQq1 1 0.784314 rgBT /Over 990-1000.	2.7	40
12	Bioactive Potential of Andean Fruits, Seeds, and Tubers. <i>Advances in Food and Nutrition Research</i> , 2018, 84, 287-343.	3.0	40
13	Principal Component Analysis as an exploration tool for kinetic modeling of food quality: A case study of a dried apple cluster snack. <i>Journal of Food Engineering</i> , 2013, 119, 229-235.	5.2	37
14	EFFECT OF THERMAL TREATMENT ON PHENOLIC COMPOUNDS AND FUNCTIONALITY LINKED TO TYPE 2 DIABETES AND HYPERTENSION MANAGEMENT OF PERUVIAN AND BRAZILIAN BEAN CULTIVARS ( <i>PHASEOLUS VULGARIS</i> L.) USING <i>IN VITRO</i> METHODS. <i>Journal of Food Biochemistry</i> , 2010, 34, 329-355.	2.9	31
15	Characterization of main primary and secondary metabolites and in vitro antioxidant and antihyperglycemic properties in the mesocarp of three biotypes of <i>Pouteria lucuma</i> . <i>Food Chemistry</i> , 2016, 190, 403-411.	8.2	27
16	Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn ( <i>Zea mays</i> L.) diversity targeting for potential management of hyperglycemia and obesity. <i>Journal of Food Science and Technology</i> , 2019, 56, 2909-2924.	2.8	22
17	The Application of Metabolomics for the Study of Cereal Corn ( <i>Zea mays</i> L.). <i>Metabolites</i> , 2020, 10, 300.	2.9	22
18	Antimicrobial Activity of an Amazon Medicinal Plant ( <i>Chancapiedra</i> ) ( <i>Phyllanthus niruri</i> L.) against <i>Helicobacter pylori</i> and Lactic Acid Bacteria. <i>Phytotherapy Research</i> , 2012, 26, 791-799.	5.8	19

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19	Phenolic compounds, antioxidant capacity, and <i>in vitro</i> $\alpha$ -amylase inhibitory potential of tea infusions ( <i>Camellia sinensis</i> ) commercialized in Chile. <i>CYTA - Journal of Food</i> , 2013, 11, 60-67.	1.9	19
20	Ancestral Peruvian ethnic fermented beverage "Chicha" based on purple corn ( <i>Zea mays</i> L.): unraveling the health-relevant functional benefits. <i>Journal of Ethnic Foods</i> , 2020, 7, .	1.9	14
21	Primary and Phenolic Metabolites Analyses, <i>In Vitro</i> Health-Relevant Bioactivity and Physical Characteristics of Purple Corn ( <i>Zea mays</i> L.) Grown at Two Andean Geographical Locations. <i>Metabolites</i> , 2021, 11, 722.	2.9	13
22	Bioactive compounds of loquat ( <i>Eriobotrya japonica</i> Lindl.) cv. Golden Nugget and analysis of the <i>in vitro</i> functionality for hyperglycemia management. , 2017, 44, 271-283.		11
23	ULTRAVIOLET PROTECTIVE PROPERTIES OF LATIN AMERICAN HERBS ON <i>SACCHAROMYCES CEREVISIAE</i> AND LIKELY MODE OF ACTION THROUGH THE PROLINE-LINKED PENTOSE PHOSPHATE PATHWAY: FOCUS ON THE YERBA MATE TEA ( <i>ILEX PARAGUARIENSIS</i> ). <i>Journal of Food Biochemistry</i> , 2012, 36, 322-333.	2.9	1
24	Optimized methodology for the extraction of free and bound phenolic acids from Chilean Crisalinocorn ( <i>Zea mays</i> L.) accession. <i>CYTA - Journal of Food</i> , 2016, , 1-8.	1.9	0