Felipe Jimnez-Aspee

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

38 papers	568 citations	17 h-index	22 g-index
40 ext. papers	706 ext. citations	5.6 avg, IF	4.07 L-index

#	Paper	IF	Citations
38	Iridoids and polyphenols from chilean Gaultheria spp. berries decrease the glucose uptake in Caco-2 cells after simulated gastrointestinal digestion. *Food Chemistry*, **2022**, 369, 130940	8.5	4
37	An In Vitro and In Silico Study of Antioxidant Properties of Curcuminoid N-alkylpyridinium Salts: Initial Assessment of Their Antitumoral Properties. *Antioxidants*, **2022**, 11, 1104	7.1	0
36	Antiglycating Effect of Phenolics from the Chilean Currant under Thermal Treatment. *Antioxidants*, **2021**, 10,	7.1	2
35	Genome-wide association study of cyanogenic glycosides, proline, sugars, and pigments in Eucalyptus cladocalyx after 18 consecutive dry summers. *Physiologia Plantarum*, **2021**, 172, 1550-1569	4.6	4
34	Phenolic composition, antioxidant capacity and □glucosidase inhibitory activity of raw and boiled Chilean Araucaria araucana kernels. *Food Chemistry*, **2021**, 350, 129241	8.5	4
33	A cyclic dipeptide from the Chilean hazelnut cotyledons (Gevuina avellana Mol., Proteaceae). *Scientific Reports*, **2020**, 10, 7070	4.9	2
32	Integral use of Argentinean red fruits as functional food ingredient to prevent metabolic syndrome: effect of simulated gastroduodenal digestion. *Heliyon*, **2020**, 6, e03387	3.6	11
31	Phenolic Fingerprinting, Antioxidant, and Deterrent Potentials of Extracts. *Molecules*, **2020**, 25,	4.8	4
30	Bioactive Constituents from South American Prosopis and their Use and Toxicity. *Current Pharmaceutical Design*, **2020**, 26, 542-555	3.3	5
29	Effects of gastrointestinal digested polyphenolic enriched extracts of Chilean currants (Ribes magellanicum and Ribes punctatum) on in vitro fecal microbiota. *Food Research International*, **2020**, 129, 108848	7	7
28	Isolation and characterization of secondary metabolites from Gaultheria tenuifolia berries. *Journal of Food Science*, **2020**, 85, 2792-2802	3.4	2
27	Polyphenol Composition and (Bio)Activity of Species and Wild Strawberry from the Argentinean Patagonia. *Molecules*, **2019**, 24,	4.8	19
26	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (Gevuina avellana): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. *Food Chemistry*, **2019**, 298, 125026	8.5	17
25	Patagonian berries as native food and medicine. *Journal of Ethnopharmacology*, **2019**, 241, 111979	5	22
24	Anti-inflammatory effect of polyphenols from Chilean currants (Ribes magellanicum and R. punctatum) after in vitro gastrointestinal digestion on Caco-2 cells: Anti-inflammatory activity of in vitro digested Chilean currants. *Journal of Functional Foods*, **2019**, 59, 329-336	5.1	11
23	Effect of simulated gastrointestinal digestion on polyphenols and bioactivity of the native Chilean red strawberry (Fragaria chiloensis ssp. chiloensis f. patagonica). *Food Research International*, **2019**, 123, 106-114	7	20
22	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean Gaultheria phillyreifolia and G. poeppigii berries. *Food Chemistry*, **2019**, 291, 167-179	8.5	16

21	Additive effect of maqui (Aristotelia chilensis) and lemon (Citrus x limon) juice in the postprandial glycemic responses after the intake of high glycemic index meals in healthy men. *NFS Journal*, **2019**, 17, 8-16	6.5	7
20	Andean (Podocarpacae) Fruit Extracts: Characterization of Secondary Metabolites and Potential Cytoprotective Effect. *Molecules*, **2019**, 24,	4.8	7
19	Male sexual enhancers from the Peruvian Amazon. *Journal of Ethnopharmacology*, **2019**, 229, 167-179	5	2
18	Inhibition of key enzymes in the inflammatory pathway by hybrid molecules of terpenes and synthetic drugs: In vitro and in silico studies. *Chemical Biology and Drug Design*, **2019**, 93, 290-299	2.9	3
17	Colonic fermentation of polyphenols from Chilean currants (Ribes spp.) and its effect on antioxidant capacity and metabolic syndrome-associated enzymes. *Food Chemistry*, **2018**, 258, 144-155	8.5	22
16	Polyphenolic profile and antioxidant activity of meristem and leaves from "chagual" (Puya chilensis Mol.), a salad from central Chile. *Food Research International*, **2018**, 114, 90-96	7	6
15	Effect of polyphenols from wild Chilean currants (Ribes spp.) on the activity of intracellular antioxidant enzymes in human gastric AGS cells. *Food Bioscience*, **2018**, 24, 80-88	4.9	12
14	Changes in polyphenol composition and bioactivity of the native Chilean white strawberry (Fragaria chiloensis spp. chiloensis f. chiloensis) after in vitro gastrointestinal digestion. *Food Research International*, **2018**, 105, 10-18	7	26
13	Inhibition of pro-inflammatory enzymes by medicinal plants from the Argentinean highlands (Puna). *Journal of Ethnopharmacology*, **2017**, 205, 57-68	5	24
12	Qualitative and quantitative changes in polyphenol composition and bioactivity of Ribes magellanicum and R. punctatum after in vitro gastrointestinal digestion. *Food Chemistry*, **2017**, 237, 1073-1082	8.5	46
11	Chemical and functional characterization of seed, pulp and skin powder from chilto (Solanum betaceum), an Argentine native fruit. Phenolic fractions affect key enzymes involved in metabolic syndrome and oxidative stress. *Food Chemistry*, **2017**, 216, 70-9	8.5	35
10	The Native Fruit Geoffroea decorticans from Arid Northern Chile: Phenolic Composition, Antioxidant Activities and In Vitro Inhibition of Pro-Inflammatory and Metabolic Syndrome-Associated Enzymes. *Molecules*, **2017**, 22,	4.8	18
9	Phenolics from the Patagonian currants Ribes spp.: Isolation, characterization and cytoprotective effect in human AGS cells. *Journal of Functional Foods*, **2016**, 26, 11-26	5.1	25
8	The Chilean wild raspberry (Rubus geoides Sm.) increases intracellular GSH content and protects against H2O2 and methylglyoxal-induced damage in AGS cells. *Food Chemistry*, **2016**, 194, 908-19	8.5	27
7	Chemical profiling and antioxidant activity of Bolivian propolis. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2142-53	4.3	31
6	Antioxidant activity and phenolic profiles of the wild currant Ribes magellanicum from Chilean and Argentinean Patagonia. *Food Science and Nutrition*, **2016**, 4, 595-610	3.2	20
5	Chilean prosopis mesocarp flour: phenolic profiling and antioxidant activity. *Molecules*, **2015**, 20, 7017-33	4.8	20
4	Antibacterial Activity, Antioxidant Effect and Chemical Composition of Propolis from the Regi□ del Maule, Central Chile. *Molecules*, **2015**, 20, 18144-67	4.8	48

3	Anti-inflammatory activity of copao (Eulychnia acida Phil., Cactaceae) fruits. *Plant Foods for Human Nutrition*, **2015**, 70, 135-40	3.9	7
2	Antioxidant activity and characterization of constituents in copao fruits (Eulychnia acida Phil., Cactaceae) by HPLC□DAD□MS/MSn. *Food Research International*, **2014**, 62, 286-298	7	28
1	A new isoxazolic compound acts as alpha7 nicotinic receptor agonist in human umbilical vein endothelial cells. *Zeitschrift Fur Naturforschung - Section C Journal of Biosciences*, **2014**, 69, 291-9	1.7	4