

Felipe Jimnez-Aspee

List of Publications by Citations

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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	Antibacterial Activity, Antioxidant Effect and Chemical Composition of Propolis from the Región del Maule, Central Chile. <i>Molecules</i> , 2015 , 20, 18144-67	4.8	48
37	Qualitative and quantitative changes in polyphenol composition and bioactivity of <i>Ribes magellanicum</i> and <i>R. punctatum</i> after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2017 , 237, 1073-1082	8.5	46
36	Chemical and functional characterization of seed, pulp and skin powder from chilito (<i>Solanum betaceum</i>), an Argentine native fruit. Phenolic fractions affect key enzymes involved in metabolic syndrome and oxidative stress. <i>Food Chemistry</i> , 2017 , 216, 70-9	8.5	35
35	Chemical profiling and antioxidant activity of Bolivian propolis. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2142-53	4.3	31
34	Antioxidant activity and characterization of constituents in copao fruits (<i>Eulychnia acida</i> Phil., Cactaceae) by HPLC-DAD-MS/MSn. <i>Food Research International</i> , 2014 , 62, 286-298	7	28
33	The Chilean wild raspberry (<i>Rubus geoides</i> Sm.) increases intracellular GSH content and protects against H ₂ O ₂ and methylglyoxal-induced damage in AGS cells. <i>Food Chemistry</i> , 2016 , 194, 908-19	8.5	27
32	Changes in polyphenol composition and bioactivity of the native Chilean white strawberry (<i>Fragaria chiloensis</i> spp. <i>chiloensis</i> f. <i>chiloensis</i>) after in vitro gastrointestinal digestion. <i>Food Research International</i> , 2018 , 105, 10-18	7	26
31	Phenolics from the Patagonian currants <i>Ribes</i> spp.: Isolation, characterization and cytoprotective effect in human AGS cells. <i>Journal of Functional Foods</i> , 2016 , 26, 11-26	5.1	25
30	Inhibition of pro-inflammatory enzymes by medicinal plants from the Argentinean highlands (Puna). <i>Journal of Ethnopharmacology</i> , 2017 , 205, 57-68	5	24
29	Patagonian berries as native food and medicine. <i>Journal of Ethnopharmacology</i> , 2019 , 241, 111979	5	22
28	Colonic fermentation of polyphenols from Chilean currants (<i>Ribes</i> spp.) and its effect on antioxidant capacity and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2018 , 258, 144-155	8.5	22
27	Effect of simulated gastrointestinal digestion on polyphenols and bioactivity of the native Chilean red strawberry (<i>Fragaria chiloensis</i> ssp. <i>chiloensis</i> f. <i>patagonica</i>). <i>Food Research International</i> , 2019 , 123, 106-114	7	20
26	Chilean prosopis mesocarp flour: phenolic profiling and antioxidant activity. <i>Molecules</i> , 2015 , 20, 7017-33	4.8	20
25	Antioxidant activity and phenolic profiles of the wild currant <i>Ribes magellanicum</i> from Chilean and Argentinean Patagonia. <i>Food Science and Nutrition</i> , 2016 , 4, 595-610	3.2	20
24	Polyphenol Composition and (Bio)Activity of Species and Wild Strawberry from the Argentinean Patagonia. <i>Molecules</i> , 2019 , 24,	4.8	19
23	The Native Fruit <i>Geoffroea decorticans</i> from Arid Northern Chile: Phenolic Composition, Antioxidant Activities and In Vitro Inhibition of Pro-Inflammatory and Metabolic Syndrome-Associated Enzymes. <i>Molecules</i> , 2017 , 22,	4.8	18
22	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (<i>Gevuina avellana</i>): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2019 , 298, 125026	8.5	17

21	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean Gaultheria phillyreifolia and G. poeppigii berries. <i>Food Chemistry</i> , 2019 , 291, 167-179	8.5	16
20	Effect of polyphenols from wild Chilean currants (Ribes spp.) on the activity of intracellular antioxidant enzymes in human gastric AGS cells. <i>Food Bioscience</i> , 2018 , 24, 80-88	4.9	12
19	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. <i>Journal of Functional Foods</i> , 2019 , 59, 329-336	5.1	11
18	Integral use of Argentinean red fruits as functional food ingredient to prevent metabolic syndrome: effect of simulated gastroduodenal digestion. <i>Heliyon</i> , 2020 , 6, e03387	3.6	11
17	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. <i>NFS Journal</i> , 2019 , 17, 8-16	6.5	7
16	Andean (Podocarpaceae) Fruit Extracts: Characterization of Secondary Metabolites and Potential Cytoprotective Effect. <i>Molecules</i> , 2019 , 24,	4.8	7
15	Anti-inflammatory activity of copao (Eulychnia acida Phil., Cactaceae) fruits. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 135-40	3.9	7
14	Effects of gastrointestinal digested polyphenolic enriched extracts of Chilean currants (Ribes magellanicum and Ribes punctatum) on in vitro fecal microbiota. <i>Food Research International</i> , 2020 , 129, 108848	7	7
13	Polyphenolic profile and antioxidant activity of meristem and leaves from "chagual" (Puya chilensis Mol.), a salad from central Chile. <i>Food Research International</i> , 2018 , 114, 90-96	7	6
12	Bioactive Constituents from South American Prosopis and their Use and Toxicity. <i>Current Pharmaceutical Design</i> , 2020 , 26, 542-555	3.3	5
11	Phenolic Fingerprinting, Antioxidant, and Deterrent Potentials of Extracts. <i>Molecules</i> , 2020 , 25,	4.8	4
10	A new isoxazolic compound acts as alpha7 nicotinic receptor agonist in human umbilical vein endothelial cells. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2014 , 69, 291-9	1.7	4
9	Genome-wide association study of cyanogenic glycosides, proline, sugars, and pigments in Eucalyptus cladocalyx after 18 consecutive dry summers. <i>Physiologia Plantarum</i> , 2021 , 172, 1550-1569	4.6	4
8	Phenolic composition, antioxidant capacity and α -glucosidase inhibitory activity of raw and boiled Chilean Araucaria araucana kernels. <i>Food Chemistry</i> , 2021 , 350, 129241	8.5	4
7	Iridoids and polyphenols from chilean Gaultheria spp. berries decrease the glucose uptake in Caco-2 cells after simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2022 , 369, 130940	8.5	4
6	Inhibition of key enzymes in the inflammatory pathway by hybrid molecules of terpenes and synthetic drugs: In vitro and in silico studies. <i>Chemical Biology and Drug Design</i> , 2019 , 93, 290-299	2.9	3
5	A cyclic dipeptide from the Chilean hazelnut cotyledons (Gevuina avellana Mol., Proteaceae). <i>Scientific Reports</i> , 2020 , 10, 7070	4.9	2
4	Isolation and characterization of secondary metabolites from Gaultheria tenuifolia berries. <i>Journal of Food Science</i> , 2020 , 85, 2792-2802	3.4	2

- 3 Antiglycating Effect of Phenolics from the Chilean Currant under Thermal Treatment. *Antioxidants*, **2021**, 10, 7.1 2
- 2 Male sexual enhancers from the Peruvian Amazon. *Journal of Ethnopharmacology*, **2019**, 229, 167-179 5 2
- 1 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