

Felipe JimÃ©nez-Aspee

List of Publications by Year in descending order

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39
papers

843
citations

393982

19
h-index

500791

28
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40
all docs

40
docs citations

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times ranked

1171
citing authors

#	ARTICLE	IF	CITATIONS
1	Iridoids and polyphenols from Chilean <i>Gaultheria</i> spp. berries decrease the glucose uptake in Caco-2 cells after simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2022, 369, 130940.	4.2	12
2	An In Vitro and In Silico Study of Antioxidant Properties of Curcuminoid N-alkylpyridinium Salts: Initial Assessment of Their Antitumoral Properties. <i>Antioxidants</i> , 2022, 11, 1104.	2.2	6
3	Genome-wide association study of cyanogenic glycosides, proline, sugars, and pigments in <i>Eucalyptus cladocalyx</i> after 18 consecutive dry summers. <i>Physiologia Plantarum</i> , 2021, 172, 1550-1569.	2.6	8
4	Antiglycating Effect of Phenolics from the Chilean Currant <i>Ribes cucullatum</i> under Thermal Treatment. <i>Antioxidants</i> , 2021, 10, 665.	2.2	8
5	Phenolic composition, antioxidant capacity and α -glucosidase inhibitory activity of raw and boiled Chilean <i>Araucaria araucana</i> kernels. <i>Food Chemistry</i> , 2021, 350, 129241.	4.2	13
6	Effects of gastrointestinal digested polyphenolic enriched extracts of Chilean currants (<i>Ribes</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 129, 108848.	2.9	13
7	Isolation and characterization of secondary metabolites from <i>Gaultheria tenuifolia</i> berries. <i>Journal of Food Science</i> , 2020, 85, 2792-2802.	1.5	5
8	A cyclic dipeptide from the Chilean hazelnut cotyledons (<i>Gevuina avellana</i> Mol., Proteaceae). <i>Scientific Reports</i> , 2020, 10, 7070.	1.6	5
9	Integral use of Argentinean <i>Solanum betaceum</i> red fruits as functional food ingredient to prevent metabolic syndrome: effect of in vitro simulated gastroduodenal digestion. <i>Heliyon</i> , 2020, 6, e03387.	1.4	23
10	Phenolic Fingerprinting, Antioxidant, and Deterrent Potentials of <i>Persicaria maculosa</i> Extracts. <i>Molecules</i> , 2020, 25, 3054.	1.7	7
11	Iridoids and Amino Acid Derivatives from the Paraguayan Crude Drug <i>Adenocalymma marginatum</i> (ysypã hã»). <i>Molecules</i> , 2020, 25, 180.	1.7	1
12	Bioactive Constituents from South American <i>Prosopis</i> and their Use and Toxicity. <i>Current Pharmaceutical Design</i> , 2020, 26, 542-555.	0.9	10
13	Additive effect of maqui (<i>Aristotelia chilensis</i>) and lemon (<i>Citrus x limon</i>) 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.	1.9	15
14	Andean <i>Prumnopitys Andina</i> (Podocarpaceae) Fruit Extracts: Characterization of Secondary Metabolites and Potential Cytoprotective Effect. <i>Molecules</i> , 2019, 24, 4028.	1.7	9
15	Polyphenol Composition and (Bio)Activity of <i>Berberis</i> Species and Wild Strawberry from the Argentinean Patagonia. <i>Molecules</i> , 2019, 24, 3331.	1.7	29
16	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.	4.2	33
17	Patagonian berries as native food and medicine. <i>Journal of Ethnopharmacology</i> , 2019, 241, 111979.	2.0	33
18	Anti-inflammatory effect of polyphenols from Chilean currants (<i>Ribes magellanicum</i> and R.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td 2019, 59, 329-336.	1.6	14

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19	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.	2.9	23
20	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean <i>Gaultheria phillyreifolia</i> and <i>G. poeppigii</i> berries. <i>Food Chemistry</i> , 2019, 291, 167-179.	4.2	25
21	Male sexual enhancers from the Peruvian Amazon. <i>Journal of Ethnopharmacology</i> , 2019, 229, 167-179.	2.0	3
22	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.	1.5	5
23	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.	4.2	36
24	Changes in polyphenol composition and bioactivity of the native Chilean white strawberry (<i>Fragaria</i>) <i>Food Research International</i> , 2018, 105, 10-18.	2.9	36
25	Polyphenolic profile and antioxidant activity of meristem and leaves from <i>Puya chilensis</i> <i>Food Chemistry</i> , 2018, 258, 144-155.	2.9	11
26	Effect of polyphenols from wild Chilean currants (<i>Ribes</i> spp.) on the activity of intracellular antioxidant enzymes in human gastric AGS cells. <i>Food Bioscience</i> , 2018, 24, 80-88.	2.0	19
27	Inhibition of pro-inflammatory enzymes by medicinal plants from the Argentinean highlands (Puna). <i>Journal of Ethnopharmacology</i> , 2017, 205, 57-68.	2.0	29
28	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.	4.2	63
29	Chemical and functional characterization of seed, pulp and skin powder from chilito (<i>Solanum</i>) <i>Food Chemistry</i> , 2017, 216, 70-79.	4.2	50
30	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, 1565.	1.7	22
31	Chemical profiling and antioxidant activity of Bolivian propolis. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2142-2153.	1.7	46
32	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.	1.5	21
33	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.	1.6	30
34	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, 908-919.	4.2	31
35	Antibacterial Activity, Antioxidant Effect and Chemical Composition of Propolis from the Región del Maule, Central Chile. <i>Molecules</i> , 2015, 20, 18144-18167.	1.7	70
36	Anti-Inflammatory Activity of Copao (<i>Eulychnia Acida</i> Phil., Cactaceae) Fruits. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 135-140.	1.4	9

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37	Chilean Prosopis Mesocarp Flour: Phenolic Profiling and Antioxidant Activity. <i>Molecules</i> , 2015, 20, 7017-7033.	1.7	27
38	A New Isoxazolic Compound Acts as $\alpha 7$ Nicotinic Receptor Agonist in Human Umbilical Vein Endothelial Cells. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2014, 69, 291-299.	0.6	4
39	Antioxidant activity and characterization of constituents in copao fruits (<i>Eulychnia acida</i> Phil.,) Tj ETQq1 1 0.784314 rgBT / Overlock 10	2.9	39