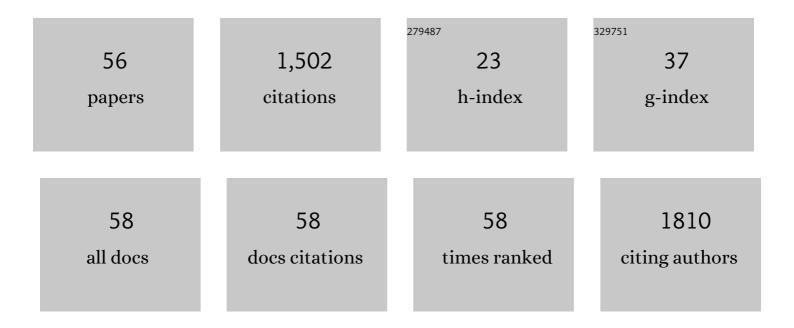
Alberto Valdes

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Global Foodomics strategy to investigate the health benefits of dietary constituents. Journal of Chromatography A, 2012, 1248, 139-153.	1.8	107
2	Metabolomics of Genetically Modified Crops. International Journal of Molecular Sciences, 2014, 15, 18941-18966.	1.8	81
3	Novel MS-based approaches and applications in food metabolomics. TrAC - Trends in Analytical Chemistry, 2013, 52, 100-111.	5.8	80
4	Food by-products and food wastes: are they safe enough for their valorization?. Trends in Food Science and Technology, 2021, 114, 133-147.	7.8	78
5	Effect of rosemary polyphenols on human colon cancer cells: transcriptomic profiling and functional enrichment analysis. Genes and Nutrition, 2013, 8, 43-60.	1.2	71
6	Foodomics evaluation of bioactive compounds in foods. TrAC - Trends in Analytical Chemistry, 2017, 96, 2-13.	5.8	68
7	Pressurized liquid extraction of Neochloris oleoabundans for the recovery of bioactive carotenoids with anti-proliferative activity against human colon cancer cells. Food Research International, 2017, 99, 1048-1055.	2.9	61
8	A fully automated method for simultaneous determination of aflatoxins and ochratoxin A in dried fruits by pressurized liquid extraction and online solid-phase extraction cleanup coupled to ultra-high-pressure liquid chromatography–tandem mass spectrometry. Analytical and Bioanalytical Chemistry, 2015, 407, 2899-2911.	1.9	57
9	Recent transcriptomics advances and emerging applications in food science. TrAC - Trends in Analytical Chemistry, 2013, 52, 142-154.	5.8	54
10	Comprehensive Foodomics Study on the Mechanisms Operating at Various Molecular Levels in Cancer Cells in Response to Individual Rosemary Polyphenols. Analytical Chemistry, 2014, 86, 9807-9815.	3.2	54
11	Effect of dietary polyphenols on <scp>K</scp> 562 leukemia cells: A <scp>F</scp> oodomics approach. Electrophoresis, 2012, 33, 2314-2327.	1.3	51
12	Rosemary (Rosmarinus officinalis) extract causes ROS-induced necrotic cell death and inhibits tumor growth in vivo. Scientific Reports, 2019, 9, 808.	1.6	50
13	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. Journal of Supercritical Fluids, 2016, 107, 581-589.	1.6	45
14	Foodomics strategies for the analysis of transgenic foods. TrAC - Trends in Analytical Chemistry, 2013, 52, 2-15.	5.8	44
15	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. Journal of Functional Foods, 2014, 11, 293-303.	1.6	44
16	Foodomics: Analytical Opportunities and Challenges. Analytical Chemistry, 2022, 94, 366-381.	3.2	39
17	Comprehensive Proteomic Study of the Antiproliferative Activity of a Polyphenol-Enriched Rosemary Extract on Colon Cancer Cells Using Nanoliquid Chromatography–Orbitrap MS/MS. Journal of Proteome Research, 2016, 15, 1971-1985.	1.8	36
18	Rosemary polyphenols induce unfolded protein response and changes in cholesterol metabolism in colon cancer cells. Journal of Functional Foods, 2015, 15, 429-439.	1.6	34

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19	Metabolomics of adherent mammalian cells by capillary electrophoresis-mass spectrometry: HT-29 cells as case study. Journal of Pharmaceutical and Biomedical Analysis, 2015, 110, 83-92.	1.4	30
20	Anti-proliferative bioactivity against HT-29 colon cancer cells of a withanolides-rich extract from golden berry (Physalis peruviana L.) calyx investigated by Foodomics. Journal of Functional Foods, 2019, 63, 103567.	1.6	29
21	Nano-liquid Chromatography-orbitrap MS-based Quantitative Proteomics Reveals Differences Between the Mechanisms of Action of Carnosic Acid and Carnosol in Colon Cancer Cells. Molecular and Cellular Proteomics, 2017, 16, 8-22.	2.5	27
22	Neuroprotective Effect of Terpenoids Recovered from Olive Oil By-Products. Foods, 2021, 10, 1507.	1.9	25
23	Foodomics study on the effects of extracellular production of hydrogen peroxide by rosemary polyphenols on the antiâ€proliferative activity of rosemary polyphenols against HTâ€29 cells. Electrophoresis, 2016, 37, 1795-1804.	1.3	24
24	Comprehensive metabolomic study of the response of HK-2 cells to hyperglycemic hypoxic diabetic-like milieu. Scientific Reports, 2021, 11, 5058.	1.6	24
25	Isolation of proteins from spent coffee grounds. Polyphenol removal and peptide identification in the protein hydrolysates by RP-HPLC-ESI-Q-TOF. Food Research International, 2020, 137, 109368.	2.9	22
26	Shotgun proteomic analysis to study the decrease of xenograft tumor growth after rosemary extract treatment. Journal of Chromatography A, 2017, 1499, 90-100.	1.8	21
27	Time-resolved proteomics of adenovirus infected cells. PLoS ONE, 2018, 13, e0204522.	1.1	18
28	Foodomics evaluation of the anti-proliferative potential of Passiflora mollissima seeds. Food Research International, 2020, 130, 108938.	2.9	18
29	Blood–Brain Barrier Permeability Study of Potential Neuroprotective Compounds Recovered From Plants and Agri-Food by-Products. Frontiers in Nutrition, 0, 9, .	1.6	17
30	Parallel Proteomic Workflow for Mass Spectrometric Analysis of Tissue Samples Preserved by Different Methods. Analytical Chemistry, 2018, 90, 5841-5849.	3.2	14
31	Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019–February 2021. Electrophoresis, 2022, 43, 37-56.	1.3	14
32	<scp>CGE</scp> â€laser induced fluorescence of doubleâ€stranded <scp>DNA</scp> fragments using <scp>G</scp> el <scp>G</scp> reen dye. Electrophoresis, 2013, 34, 1555-1562.	1.3	13
33	Metabolomics study of early metabolic changes in hepatic HepaRG cells in response to rosemary diterpenes exposure. Analytica Chimica Acta, 2018, 1037, 140-151.	2.6	13
34	Foodomics Applications. Comprehensive Analytical Chemistry, 2018, , 643-685.	0.7	12
35	In vitro Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. Frontiers in Nutrition, 2021, 8, 769218.	1.6	12
36	Capillary Electrophoresis in Food and Foodomics. Methods in Molecular Biology, 2016, 1483, 471-507.	0.4	11

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37	Neuroprotective Potential of Tamarillo (Cyphomandra betacea) Epicarp Extracts Obtained by Sustainable Extraction Process. Frontiers in Nutrition, 2021, 8, 769617.	1.6	11
38	Transcriptomic and proteomic analyses reveal new insights into the regulation of immune pathways during adenovirus type 2 infection. BMC Microbiology, 2019, 19, 15.	1.3	10
39	Neuroprotective potential of terpenoid-rich extracts from orange juice by-products obtained by pressurized liquid extraction. Food Chemistry: X, 2022, 13, 100242.	1.8	10
40	Temporal characterization of the non-structural Adenovirus type 2 proteome and phosphoproteome using high-resolving mass spectrometry. Virology, 2017, 511, 240-248.	1.1	8
41	Development of MS-based methods for identification and quantification of proteins altered during early pregnancy in dogs. Journal of Proteomics, 2019, 192, 223-232.	1.2	8
42	Metataxonomic and metabolomic evidence of biofilm homeostasis disruption related to caries: An in vitro study. Molecular Oral Microbiology, 2022, 37, 81-96.	1.3	7
43	Study of the potential neuroprotective effect of Dunaliella salina extract in SH-SY5Y cell model. Analytical and Bioanalytical Chemistry, 2022, 414, 5357-5371.	1.9	7
44	Proteomic comparison between different tissue preservation methods for identification of promising biomarkers of urothelial bladder cancer. Scientific Reports, 2021, 11, 7595.	1.6	6
45	Foodomics: LC and LC-MS-based omics strategies in food science and nutrition. , 2017, , 267-299.		5
46	Development of a Parallel Reaction Monitoring-MS Method To Quantify IGF Proteins in Dogs and a Case of Nonislet Cell Tumor Hypoglycemia. Journal of Proteome Research, 2019, 18, 18-29.	1.8	5
47	Profiling of Genetically Modified Organisms Using Omics Technologies. Comprehensive Analytical Chemistry, 2014, , 349-373.	0.7	4
48	Time-series proteomic study of the response of HK-2 cells to hyperglycemic, hypoxic diabetic-like milieu. PLoS ONE, 2020, 15, e0235118.	1.1	4
49	Phosphorylation Time ourse Study of the Response during Adenovirus Type 2 Infection. Proteomics, 2020, 20, e1900327.	1.3	4
50	Chapter 1. Foodomics – Fundamentals, State of the Art and Future Trends. Food Chemistry, Function and Analysis, 2021, , 1-53.	0.1	4
51	Direct Mass Spectrometry-Based Approaches in Metabolomics. Comprehensive Analytical Chemistry, 2014, , 235-253.	0.7	3
52	Emerging RNA-Seq Applications in Food Science. Comprehensive Analytical Chemistry, 2014, , 107-128.	0.7	2
53	Metabolomics in the Study of Alzheimer's Disease. Comprehensive Analytical Chemistry, 2014, 64, 249-278.	0.7	2
54	Mass Spectrometryâ€Based Analysis of Timeâ€Resolved Proteome Quantification. Proteomics, 2020, 20, e1800425.	1.3	2

#	Article	IF	CITATIONS
55	Foodomics Strategies for the Analysis of Genetically Modified Crops. , 2014, , 15-44.		1
56	Front Cover: Phosphorylation Time ourse Study of the Response during Adenovirus Type 2 Infection. Proteomics, 2020, 20, 2070041.	1.3	0