Daniel Alberto Jacobo-VelÃ¡zquez

List of Publications by Year
in descending order

88 papers	3,707 citations	159358 30 h-index	138251 58 g-index
91 all docs	91 docs citations	91 times ranked	4298 citing authors

#	ARTICLE	IF	CITATIONS
1	The Folinâ€“Ciocalteu assay revisited: improvement of its specificity for total phenolic content determination. Analytical Methods, 2013, 5, 5990.	1.3	467
2	Chlorogenic Acid: Recent Advances on Its Dual Role as a Food Additive and a Nutraceutical against Metabolic Syndrome. Molecules, 2017, 22, 358.	1.7	439
3	Plants as Biofactories: Physiological Role of Reactive Oxygen Species on the Accumulation of Phenolic Antioxidants in Carrot Tissue under Wounding and Hyperoxia Stress. Journal of Agricultural and Food Chemistry, 2011, 59, 6583-6593.	2.4	205
4	Cross-talk between signaling pathways: The link between plant secondary metabolite production and wounding stress response. Scientific Reports, 2015, 5, 8608.	1.6	182
5	Correlations of Antioxidant Activity against Phenolic Content Revisited: A New Approach in Data Analysis for Food and Medicinal Plants. Journal of Food Science, 2009, 74, R107-13.	1.5	177
6	UVA, UVB Light, and Methyl Jasmonate, Alone or Combined, Redirect the Biosynthesis of Glucosinolates, Phenolics, Carotenoids, and Chlorophylls in Broccoli Sprouts. International Journal of Molecular Sciences, 2017, 18, 2330.	1.8	114
7	Combined effect of water loss and wounding stress on gene activation of metabolic pathways associated with phenolic biosynthesis in carrot. Frontiers in Plant Science, 2015, 6, 837.	1.7	112
8	An Alternative Use of Horticultural Crops: Stressed Plants as Biofactories of Bioactive Phenolic Compounds. Agriculture (Switzerland), 2012, 2, 259-271.	1.4	92
9	Stability of avocado paste carotenoids as affected by high hydrostatic pressure processing and storage. Innovative Food Science and Emerging Technologies, 2012, 16, 121-128.	2.7	85
10	UVA, UVB and UVC Light Enhances the Biosynthesis of Phenolic Antioxidants in Fresh-Cut Carrot through a Synergistic Effect with Wounding. Molecules, 2017, 22, 668.	1.7	83
11	UVA, UVB Light Doses and Harvesting Time Differentially Tailor Glucosinolate and Phenolic Profiles in Broccoli Sprouts. Molecules, 2017, 22, 1065.	1.7	79
12	Plants as Biofactories: Postharvest Stress-Induced Accumulation of Phenolic Compounds and Glucosinolates in Broccoli Subjected to Wounding Stress and Exogenous Phytohormones. Frontiers in Plant Science, 2016, 7, 45.	1.7	76
13	Biochemical Changes during the Storage of High Hydrostatic Pressure Processed Avocado Paste. Journal of Food Science, 2010, 75, S264-70.	1.5	69
14	Effects of postharvest ripening on the nutraceutical and physicochemical properties of mango (Mangifera indica L. cv Keitt). Postharvest Biology and Technology, 2015, 103, 45-54.	2.9	68
15	Plants as biofactories: Stress-induced production of chlorogenic acid isomers in potato tubers as affected by wounding intensity and storage time. Industrial Crops and Products, 2014, 62, 61-66.	2.5	66
16	Plants as Biofactories: Glyphosate-Induced Production of Shikimic Acid and Phenolic Antioxidants in Wounded Carrot Tissue. Journal of Agricultural and Food Chemistry, 2012, 60, 11378-11386.	2.4	61
17	Effect of sodium selenite on isoflavonoid contents and antioxidant capacity of chickpea (Cicer) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	58
18	Effects of ultrasound treatment and storage time on the extractability and biosynthesis of nutraceuticals in carrot (Daucus carota). Postharvest Biology and Technology, 2016, 119, 18-26.	2.9	57

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19	Controlled Abiotic Stresses Revisited: From Homeostasis through Hormesis to Extreme Stresses and the Impact on Nutraceuticals and Quality during Pre- and Postharvest Applications in Horticultural Crops. Journal of Agricultural and Food Chemistry, 2020, 68, 11877-11879.	2.4	57
20	Stability of Bioactive Compounds in Broccoli as Affected by Cutting Styles and Storage Time. Molecules, 2017, 22, 636.	1.7	52
21	Nonthermal processing technologies as elicitors to induce the biosynthesis and accumulation of nutraceuticals in plant foods. Trends in Food Science and Technology, 2017, 60, 80-87.	7.8	51
22	A practical guide for designing effective nutraceutical combinations in the form of foods, beverages, and dietary supplements against chronic degenerative diseases. Trends in Food Science and Technology, 2019, 88, 179-193.	7.8	41
23	Primary recovery of bioactive compounds from stressed carrot tissue using aqueous twoâ€phase systems strategies. Journal of Chemical Technology and Biotechnology, 2016, 91, 144-154.	1.6	40
24	Solid-state fermentation for enhancing the nutraceutical content of agrifood by-products: Recent advances and its industrial feasibility. Food Bioscience, 2021, 41, 100926.	2.0	39
25	Microstructural and Physiological Changes in Plant Cell Induced by Pressure: Their Role on the Availability and Pressure-Temperature Stability of Phytochemicals. Food Engineering Reviews, 2017, 9, 314-334.	3.1	37
26	Genes differentially expressed in broccoli as an early and late response to wounding stress. Postharvest Biology and Technology, 2018, 145, 172-182.	2.9	36
27	Effect of Exogenous Amylolytic Enzymes on the Accumulation of Chlorogenic Acid Isomers in Wounded Potato Tubers. Journal of Agricultural and Food Chemistry, 2014, 62, 7671-7675.	2.4	34
28	Kale: An excellent source of vitamin C, pro-vitamin A, lutein and glucosinolates. CYTA - Journal of Food, 2014, 12, 298-303.	0.9	33
29	Combined effect of ultrasound treatment and exogenous phytohormones on the accumulation of bioactive compounds in broccoli florets. Ultrasonics Sonochemistry, 2019, 50, 289-301.	3.8	33
30	Application of wounding stress to produce a nutraceutical-rich carrot powder ingredient and its incorporation to nixtamalized corn flour tortillas. Journal of Functional Foods, 2016, 27, 655-666.	1.6	32
31	Postharvest Wounding Stress in Horticultural Crops as a Tool for Designing Novel Functional Foods and Beverages with Enhanced Nutraceutical Content: Carrot Juice as a Case Study. Journal of Food Science, 2019, 84, 1151-1161.	1.5	30
32	Wounding and UVB Light Synergistically Induce the Biosynthesis of Phenolic Compounds and Ascorbic Acid in Red Prickly Pears (Opuntia ficus-indica cv. Rojo Vigor). International Journal of Molecular Sciences, 2019, 20, 5327.	1.8	30
33	Physiological role of reactive oxygen species, ethylene, and jasmonic acid on UV light induced phenolic biosynthesis in wounded carrot tissue. Postharvest Biology and Technology, 2021, 172, 111388.	2.9	30
34	UVCÂlight modulates vitamin C and phenolic biosynthesis in acerola fruit: role of increased mitochondria activity and ROS production. Scientific Reports, 2020, 10, 21972.	1.6	29
35	Sensory Shelfâ€Life Limiting Factor of High Hydrostatic Pressure Processed Avocado Paste. Journal of Food Science, 2011, 76, S388-95.	1.5	28
36	Anticancer potential of dihydrocaffeic acid: a chlorogenic acid metabolite. CYTA - Journal of Food, 2020, 18, 245-248.	0.9	28

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37	Characterization of concentrated agave saps and storage effects on browning, antioxidant capacity and amino acid content. Journal of Food Composition and Analysis, 2016, 45, 113-120.	1.9	26
38	Effects of UVB Light, Wounding Stress, and Storage Time on the Accumulation of Betalains, Phenolic Compounds, and Ascorbic Acid in Red Prickly Pear (Opuntia ficus-indica cv. Rojo Vigor). Food and Bioprocess Technology, 2018, 11, 2265-2274.	2.6	25
39	Sequential application of postharvest wounding stress and extrusion as an innovative tool to increase the concentration of free and bound phenolics in carrots. Food Chemistry, 2020, 307, 125551.	4.2	25
40	Effect of industrial freezing on the stability of chemopreventive compounds in broccoli. International Journal of Food Sciences and Nutrition, 2015, 66, 282-288.	1.3	24
41	Designing Next-Generation Functional Food and Beverages: Combining Nonthermal Processing Technologies and Postharvest Abiotic Stresses. Food Engineering Reviews, 2021, 13, 592-600.	3.1	24
42	Partial purification and enzymatic characterization of avocado (Persea americana Mill, cv. Hass) lipoxygenase. Food Research International, 2010, 43, 1079-1085.	2.9	23
43	Using a Functional Carrot Powder Ingredient to Produce Sausages with High Levels of Nutraceuticals. Journal of Food Science, 2018, 83, 2351-2361.	1.5	23
44	Synergistic Combinations of Curcumin, Sulforaphane, and Dihydrocaffeic Acid against Human Colon Cancer Cells. International Journal of Molecular Sciences, 2020, 21, 3108.	1.8	20
45	Survival Analysis Applied to the Sensory Shelfâ€Life Dating of High Hydrostatic Pressure Processed Avocado and Mango Pulps. Journal of Food Science, 2010, 75, S286-91.	1.5	19
46	Effect of Germination and UVâ€C Radiation on the Accumulation of Flavonoids and Saponins in Black Bean Seed Coats. Cereal Chemistry, 2014, 91, 276-279.	1.1	19
47	Chocolate as Carrier to Deliver Bioactive Ingredients: Current Advances and Future Perspectives. Foods, 2021, 10, 2065.	1.9	18
48	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. Food and Bioprocess Technology, 2020, 13, 1717-1727.	2.6	14
49	High hydrostatic pressure stabilized micronutrients and shifted dietary fibers, from insoluble to soluble, producing a low-glycemic index mango pulp. CYTA - Journal of Food, 2020, 18, 203-215.	0.9	14
50	Sanitizing after freshâ€cutting carrots reduces the woundâ€induced accumulation of phenolic antioxidants compared to sanitizing before freshâ€cutting. Journal of the Science of Food and Agriculture, 2020, 100, 4995-4998.	1.7	13
51	Hypobaria and hypoxia affects phytochemical production, gas exchange, and growth of lettuce. Photosynthetica, 2013, 51, 465-473.	0.9	12
52	Effects of different defrosting methods on the stability of bioactive compounds and consumer acceptability of frozen broccoli. CYTA - Journal of Food, 2015, 13, 312-320.	0.9	12
53	Physicochemical Properties and Sensory Acceptability of a Next-Generation Functional Chocolate Added with Omega-3 Polyunsaturated Fatty Acids and Probiotics. Foods, 2021, 10, 333.	1.9	12
54	Opportunities and Challenges of Ultrasound for Food Processing. , 2017, , 457-497.		11

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55	UVA and UVB Radiation as Innovative Tools to Biofortify Horticultural Crops with Nutraceuticals. Horticulturae, 2022, 8, 387.	1.2	11
56	Cambios bioquÃmicos durante el almacenamiento de purÃ© de aguacate adicionado con antioxidantes naturales y procesado con alta presiÃ³n hidrostÃ¡tica. CYTA - Journal of Food, 2013, 11, 379-391.	0.9	10
57	Addressing key features involved in bioactive extractability of vigor prickly pears submitted to high hydrostatic pressurization. Journal of Food Process Engineering, 2020, 43, e13202.	1.5	10
58	Wounding and UVB light synergistically induce the postharvest biosynthesis of indicaxanthin and betanin in red prickly pears. Postharvest Biology and Technology, 2020, 167, 111247.	2.9	10
59	Fighting the COVID-19 Pandemic through Biofortification: Innovative Approaches to Improve the Immunomodulating Capacity of Foods. ACS Food Science & Technology, 2021, 1, 480-486.	1.3	10
60	Improving the Health-Benefits of Kales (Brassica oleracea L. var. acephala DC) through the Application of Controlled Abiotic Stresses: A Review. Plants, 2021, 10, 2629.	1.6	10
61	Recent Advances in Plant Phenolics. Molecules, 2017, 22, 1249.	1.7	9
62	Phytochemical characterization of sesame bran: an unexploited by-product rich in bioactive compounds. CYTA - Journal of Food, 2018, 16, 814-821.	0.9	9
63	Valorization of Carrot Pomace: UVC Induced Accumulation of Antioxidant Phenolic Compounds. Applied Sciences (Switzerland), 2021, 11, 10951.	1.3	9
64	Definition of Biofortification Revisited. ACS Food Science & Technology, 0, , .	1.3	9
65	Role of Nitric Oxide in Plant Development. , 2014, , 247-256.		8
66	Effects of carrot puree with enhanced levels of chlorogenic acid on rat cognitive abilities and neural development. CYTA - Journal of Food, 2020, 18, 68-75.	0.9	8
67	High Hydrostatic Pressure Processing of Whole Carrots: Effect of Static and Multi-Pulsed Mild Intensity Hydrostatic Pressure Treatments on Bioactive Compounds. Foods, 2021, 10, 219.	1.9	8
68	Gold nanoparticles enhance microRNA 31 detection in colon cancer cells after inhibition with chlorogenic acid<i />. Oncology Letters, 2021, 22, 742.	0.8	8
69	Sugar-Free Milk Chocolate as a Carrier of Omega-3 Polyunsaturated Fatty Acids and Probiotics: A Potential Functional Food for the Diabetic Population. Foods, 2021, 10, 1866.	1.9	8
70	High Hydrostatic Pressure Processing as a Strategy To Increase Carotenoid Contents of Tropical Fruits. ACS Symposium Series, 2013, , 29-42.	0.5	7
71	Non-Thermal Technologies as Tools to Increase the Content of Health-Promoting Compounds in Whole Fruits and Vegetables While Retaining Quality Attributes. Foods, 2021, 10, 2904.	1.9	7
72	Bioactive Phenolics and Polyphenols: Current Advances and Future Trends. International Journal of Molecular Sciences, 2020, 21, 6142.	1.8	6

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73	Physicochemical properties and sensory acceptability of sugar free dark chocolate formulations added with probiotics. Revista Mexicana De Ingeniera Quimica, 2021, 20, 697-709.	0.2	6
74	The complex relationship between metabolic syndrome and sweeteners. Journal of Food Science, 2021, 86, 1511-1531.	1.5	6
75	Classification of Phenolic Compounds. , 2018, , 3-20.		6
76	Effects of Wounding Stress and Storage Temperature on the Accumulation of Chlorogenic Acid Isomers in Potatoes (Solanum tuberosum). Applied Sciences (Switzerland), 2021, 11, 8891.	1.3	5
77	Chemical Genetics Applied to Elucidate the Physiological Role of Stress-Signaling Molecules on the Wound-Induced Accumulation of Glucosinolates in Broccoli. Plants, 2021, 10, 2660.	1.6	5
78	Selenium, Sulfur, and Methyl Jasmonate Treatments Improve the Accumulation of Lutein and Glucosinolates in Kale Sprouts. Plants, 2022, 11, 1271.	1.6	5
79	An alternative use of horticultural crops: stressed plants as biofactories of bioactive glucosinolate and phenolic compounds. Acta Horticulturae, 2018, , 947-952.	0.1	4
80	Association of Dietary Fiber to Food Components. Food Engineering Series, 2020, , 45-70.	0.3	4
81	PRODUCTION OF NUTRACEUTICALS IN CARROT BAGASSE USING ABIOTIC STRESSES. Acta Horticulturae, 2013, , 1475-1479.	0.1	3
82	Combined application of wounding stress and extrusion as an innovative tool to obtain carrot powders with modified functional properties. CYTA - Journal of Food, 2019, 17, 613-621.	0.9	3
83	THE APPLICATION OF CHEMICAL ELICITORS IMPROVES THE FLAVONOID AND SAPONIN PROFILES OF BLACK BEANS AFTER SOAKING. Revista Mexicana De Ingeniera Quimica, 2018, 17, 123-130.	0.2	3
84	Role of reactive oxygen species and ethylene as signaling molecules for the wound-induced biosynthesis of glucosinolates in broccoli (Brassica oleracea L. â€˜Italicaâ€™). Acta Horticulturae, 2018, , 909-914.	0.1	2
85	Aqueous Two-Phase System Strategies for the Recovery and Partial Purification of Bioactive Low Molecular Weight Compounds. Food Engineering Series, 2017, , 79-96.	0.3	2
86	Date Syrup. , 2016, , 241-254.		2
87	Phytochemical Characterization of Twenty-Seven Peruvian Mashua (Tropaeolum tuberosum RuÃz &) Tj ETQq1 1 0.784314 rgBT /O of Antioxidants. Horticulturae, 2022, 8, 471.	1.2	2
88	Chitosan enhances the production of antioxidant phenolic compounds in carrot through a synergistic effect with wounding stress. Revista Mexicana De Ingeniera Quimica, 2020, 19, 375-384.	0.2	0