

Daniel Alberto Jacobo-Velázquez

List of Publications by Year in descending order

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88
papers

3,707
citations

159358

30
h-index

138251

58
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91
all docs

91
docs citations

91
times ranked

4298
citing authors

#	ARTICLE	IF	CITATIONS
1	UVA and UVB Radiation as Innovative Tools to Biofortify Horticultural Crops with Nutraceuticals. <i>Horticulturae</i> , 2022, 8, 387.	1.2	11
2	Selenium, Sulfur, and Methyl Jasmonate Treatments Improve the Accumulation of Lutein and Glucosinolates in Kale Sprouts. <i>Plants</i> , 2022, 11, 1271.	1.6	5
3	Phytochemical Characterization of Twenty-Seven Peruvian Mashua (<i>Tropaeolum tuberosum</i> Ruíz & Pavón) of Antioxidants. <i>Horticulturae</i> , 2022, 8, 471.	1.2	2
4	Designing Next-Generation Functional Food and Beverages: Combining Nonthermal Processing Technologies and Postharvest Abiotic Stresses. <i>Food Engineering Reviews</i> , 2021, 13, 592-600.	3.1	24
5	Physiological role of reactive oxygen species, ethylene, and jasmonic acid on UV light induced phenolic biosynthesis in wounded carrot tissue. <i>Postharvest Biology and Technology</i> , 2021, 172, 111388.	2.9	30
6	Physicochemical properties and sensory acceptability of sugar free dark chocolate formulations added with probiotics. <i>Revista Mexicana De Ingeniera Quimica</i> , 2021, 20, 697-709.	0.2	6
7	High Hydrostatic Pressure Processing of Whole Carrots: Effect of Static and Multi-Pulsed Mild Intensity Hydrostatic Pressure Treatments on Bioactive Compounds. <i>Foods</i> , 2021, 10, 219.	1.9	8
8	Physicochemical Properties and Sensory Acceptability of a Next-Generation Functional Chocolate Added with Omega-3 Polyunsaturated Fatty Acids and Probiotics. <i>Foods</i> , 2021, 10, 333.	1.9	12
9	The complex relationship between metabolic syndrome and sweeteners. <i>Journal of Food Science</i> , 2021, 86, 1511-1531.	1.5	6
10	Fighting the COVID-19 Pandemic through Biofortification: Innovative Approaches to Improve the Immunomodulating Capacity of Foods. <i>ACS Food Science & Technology</i> , 2021, 1, 480-486.	1.3	10
11	Solid-state fermentation for enhancing the nutraceutical content of agrifood by-products: Recent advances and its industrial feasibility. <i>Food Bioscience</i> , 2021, 41, 100926.	2.0	39
12	Gold nanoparticles enhance microRNA 31 detection in colon cancer cells after inhibition with chlorogenic acid. <i>Oncology Letters</i> , 2021, 22, 742.	0.8	8
13	Sugar-Free Milk Chocolate as a Carrier of Omega-3 Polyunsaturated Fatty Acids and Probiotics: A Potential Functional Food for the Diabetic Population. <i>Foods</i> , 2021, 10, 1866.	1.9	8
14	Chocolate as Carrier to Deliver Bioactive Ingredients: Current Advances and Future Perspectives. <i>Foods</i> , 2021, 10, 2065.	1.9	18
15	Effects of Wounding Stress and Storage Temperature on the Accumulation of Chlorogenic Acid Isomers in Potatoes (<i>Solanum tuberosum</i>). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8891.	1.3	5
16	Non-Thermal Technologies as Tools to Increase the Content of Health-Promoting Compounds in Whole Fruits and Vegetables While Retaining Quality Attributes. <i>Foods</i> , 2021, 10, 2904.	1.9	7
17	Improving the Health-Benefits of Kales (<i>Brassica oleracea</i> L. var. <i>acephala</i> DC) through the Application of Controlled Abiotic Stresses: A Review. <i>Plants</i> , 2021, 10, 2629.	1.6	10
18	Valorization of Carrot Pomace: UVC Induced Accumulation of Antioxidant Phenolic Compounds. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10951.	1.3	9

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19	Chemical Genetics Applied to Elucidate the Physiological Role of Stress-Signaling Molecules on the Wound-Induced Accumulation of Glucosinolates in Broccoli. <i>Plants</i> , 2021, 10, 2660.	1.6	5
20	Sequential application of postharvest wounding stress and extrusion as an innovative tool to increase the concentration of free and bound phenolics in carrots. <i>Food Chemistry</i> , 2020, 307, 125551.	4.2	25
21	Addressing key features involved in bioactive extractability of vigor prickly pears submitted to high hydrostatic pressurization. <i>Journal of Food Process Engineering</i> , 2020, 43, e13202.	1.5	10
22	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. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11877-11879.	2.4	57
23	Bioactive Phenolics and Polyphenols: Current Advances and Future Trends. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6142.	1.8	6
24	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. <i>Food and Bioprocess Technology</i> , 2020, 13, 1717-1727.	2.6	14
25	UV-Visible light modulates vitamin C and phenolic biosynthesis in acerola fruit: role of increased mitochondria activity and ROS production. <i>Scientific Reports</i> , 2020, 10, 21972.	1.6	29
26	Sanitizing after fresh-cutting carrots reduces the wound-induced accumulation of phenolic antioxidants compared to sanitizing before fresh-cutting. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4995-4998.	1.7	13
27	Wounding and UVB light synergistically induce the postharvest biosynthesis of indicaxanthin and betanin in red prickly pears. <i>Postharvest Biology and Technology</i> , 2020, 167, 111247.	2.9	10
28	High hydrostatic pressure stabilized micronutrients and shifted dietary fibers, from insoluble to soluble, producing a low-glycemic index mango pulp. <i>CYTA - Journal of Food</i> , 2020, 18, 203-215.	0.9	14
29	Effects of carrot puree with enhanced levels of chlorogenic acid on rat cognitive abilities and neural development. <i>CYTA - Journal of Food</i> , 2020, 18, 68-75.	0.9	8
30	Synergistic Combinations of Curcumin, Sulforaphane, and Dihydrocaffeic Acid against Human Colon Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3108.	1.8	20
31	Anticancer potential of dihydrocaffeic acid: a chlorogenic acid metabolite. <i>CYTA - Journal of Food</i> , 2020, 18, 245-248.	0.9	28
32	Association of Dietary Fiber to Food Components. <i>Food Engineering Series</i> , 2020, , 45-70.	0.3	4
33	Chitosan enhances the production of antioxidant phenolic compounds in carrot through a synergistic effect with wounding stress. <i>Revista Mexicana De Ingeniera Quimica</i> , 2020, 19, 375-384.	0.2	0
34	Combined application of wounding stress and extrusion as an innovative tool to obtain carrot powders with modified functional properties. <i>CYTA - Journal of Food</i> , 2019, 17, 613-621.	0.9	3
35	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. <i>Journal of Food Science</i> , 2019, 84, 1151-1161.	1.5	30
36	A practical guide for designing effective nutraceutical combinations in the form of foods, beverages, and dietary supplements against chronic degenerative diseases. <i>Trends in Food Science and Technology</i> , 2019, 88, 179-193.	7.8	41

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37	Wounding and UVB Light Synergistically Induce the Biosynthesis of Phenolic Compounds and Ascorbic Acid in Red Prickly Pears (<i>Opuntia ficus-indica</i> cv. Rojo Vigor). <i>International Journal of Molecular Sciences</i> , 2019, 20, 5327.	1.8	30
38	Combined effect of ultrasound treatment and exogenous phytohormones on the accumulation of bioactive compounds in broccoli florets. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 289-301.	3.8	33
39	Role of reactive oxygen species and ethylene as signaling molecules for the wound-induced biosynthesis of glucosinolates in broccoli (<i>Brassica oleracea</i> L. "Italica"™). <i>Acta Horticulturae</i> , 2018, , 909-914.	0.1	2
40	An alternative use of horticultural crops: stressed plants as biofactories of bioactive glucosinolate and phenolic compounds. <i>Acta Horticulturae</i> , 2018, , 947-952.	0.1	4
41	Effects of UVB Light, Wounding Stress, and Storage Time on the Accumulation of Betalains, Phenolic Compounds, and Ascorbic Acid in Red Prickly Pear (<i>Opuntia ficus-indica</i> cv. Rojo Vigor). <i>Food and Bioprocess Technology</i> , 2018, 11, 2265-2274.	2.6	25
42	Genes differentially expressed in broccoli as an early and late response to wounding stress. <i>Postharvest Biology and Technology</i> , 2018, 145, 172-182.	2.9	36
43	Using a Functional Carrot Powder Ingredient to Produce Sausages with High Levels of Nutraceuticals. <i>Journal of Food Science</i> , 2018, 83, 2351-2361.	1.5	23
44	Phytochemical characterization of sesame bran: an unexploited by-product rich in bioactive compounds. <i>CYTA - Journal of Food</i> , 2018, 16, 814-821.	0.9	9
45	Classification of Phenolic Compounds. , 2018, , 3-20.		6
46	THE APPLICATION OF CHEMICAL ELICITORS IMPROVES THE FLAVONOID AND SAPONIN PROFILES OF BLACK BEANS AFTER SOAKING. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 17, 123-130.	0.2	3
47	Effect of sodium selenite on isoflavonoid contents and antioxidant capacity of chickpea (<i>Cicer</i>) Tj ETQq1 1 0.784314,rgBT /Oyerlock 10	4.2	38
48	Microstructural and Physiological Changes in Plant Cell Induced by Pressure: Their Role on the Availability and Pressure-Temperature Stability of Phytochemicals. <i>Food Engineering Reviews</i> , 2017, 9, 314-334.	3.1	37
49	Nonthermal processing technologies as elicitors to induce the biosynthesis and accumulation of nutraceuticals in plant foods. <i>Trends in Food Science and Technology</i> , 2017, 60, 80-87.	7.8	51
50	UVA, UVB Light Doses and Harvesting Time Differentially Tailor Glucosinolate and Phenolic Profiles in Broccoli Sprouts. <i>Molecules</i> , 2017, 22, 1065.	1.7	79
51	UVA, UVB Light, and Methyl Jasmonate, Alone or Combined, Redirect the Biosynthesis of Glucosinolates, Phenolics, Carotenoids, and Chlorophylls in Broccoli Sprouts. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2330.	1.8	114
52	Chlorogenic Acid: Recent Advances on Its Dual Role as a Food Additive and a Nutraceutical against Metabolic Syndrome. <i>Molecules</i> , 2017, 22, 358.	1.7	439
53	Stability of Bioactive Compounds in Broccoli as Affected by Cutting Styles and Storage Time. <i>Molecules</i> , 2017, 22, 636.	1.7	52
54	Recent Advances in Plant Phenolics. <i>Molecules</i> , 2017, 22, 1249.	1.7	9

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55	UVA, UVB and UVC Light Enhances the Biosynthesis of Phenolic Antioxidants in Fresh-Cut Carrot through a Synergistic Effect with Wounding. <i>Molecules</i> , 2017, 22, 668.	1.7	83
56	Opportunities and Challenges of Ultrasound for Food Processing. , 2017, , 457-497.		11
57	Aqueous Two-Phase System Strategies for the Recovery and Partial Purification of Bioactive Low Molecular Weight Compounds. <i>Food Engineering Series</i> , 2017, , 79-96.	0.3	2
58	Primary recovery of bioactive compounds from stressed carrot tissue using aqueous two-phase systems strategies. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 144-154.	1.6	40
59	Plants as Biofactories: Postharvest Stress-Induced Accumulation of Phenolic Compounds and Glucosinolates in Broccoli Subjected to Wounding Stress and Exogenous Phytohormones. <i>Frontiers in Plant Science</i> , 2016, 7, 45.	1.7	76
60	Effects of ultrasound treatment and storage time on the extractability and biosynthesis of nutraceuticals in carrot (<i>Daucus carota</i>). <i>Postharvest Biology and Technology</i> , 2016, 119, 18-26.	2.9	57
61	Application of wounding stress to produce a nutraceutical-rich carrot powder ingredient and its incorporation to nixtamalized corn flour tortillas. <i>Journal of Functional Foods</i> , 2016, 27, 655-666.	1.6	32
62	Characterization of concentrated agave saps and storage effects on browning, antioxidant capacity and amino acid content. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 113-120.	1.9	26
63	Date Syrup. , 2016, , 241-254.		2
64	Combined effect of water loss and wounding stress on gene activation of metabolic pathways associated with phenolic biosynthesis in carrot. <i>Frontiers in Plant Science</i> , 2015, 6, 837.	1.7	112
65	Cross-talk between signaling pathways: The link between plant secondary metabolite production and wounding stress response. <i>Scientific Reports</i> , 2015, 5, 8608.	1.6	182
66	Effect of industrial freezing on the stability of chemopreventive compounds in broccoli. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 282-288.	1.3	24
67	Effects of postharvest ripening on the nutraceutical and physicochemical properties of mango (<i>Mangifera indica</i> L. cv Keitt). <i>Postharvest Biology and Technology</i> , 2015, 103, 45-54.	2.9	68
68	Effects of different defrosting methods on the stability of bioactive compounds and consumer acceptability of frozen broccoli. <i>CYTA - Journal of Food</i> , 2015, 13, 312-320.	0.9	12
69	Effect of Germination and UV-C Radiation on the Accumulation of Flavonoids and Saponins in Black Bean Seed Coats. <i>Cereal Chemistry</i> , 2014, 91, 276-279.	1.1	19
70	Kale: An excellent source of vitamin C, pro-vitamin A, lutein and glucosinolates. <i>CYTA - Journal of Food</i> , 2014, 12, 298-303.	0.9	33
71	Effect of Exogenous Amylolytic Enzymes on the Accumulation of Chlorogenic Acid Isomers in Wounded Potato Tubers. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7671-7675.	2.4	34
72	Plants as biofactories: Stress-induced production of chlorogenic acid isomers in potato tubers as affected by wounding intensity and storage time. <i>Industrial Crops and Products</i> , 2014, 62, 61-66.	2.5	66

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73	Role of Nitric Oxide in Plant Development. , 2014, , 247-256.		8
74	Hypobaría and hypoxia affects phytochemical production, gas exchange, and growth of lettuce. <i>Photosynthetica</i> , 2013, 51, 465-473.	0.9	12
75	The Folin-Ciocalteu assay revisited: improvement of its specificity for total phenolic content determination. <i>Analytical Methods</i> , 2013, 5, 5990.	1.3	467
76	Cambios bioquímicos durante el almacenamiento de puré de aguacate adicionado con antioxidantes naturales y procesado con alta presión hidrostática. <i>CYTA - Journal of Food</i> , 2013, 11, 379-391.	0.9	10
77	High Hydrostatic Pressure Processing as a Strategy To Increase Carotenoid Contents of Tropical Fruits. <i>ACS Symposium Series</i> , 2013, , 29-42.	0.5	7
78	PRODUCTION OF NUTRACEUTICALS IN CARROT BAGASSE USING ABIOTIC STRESSES. <i>Acta Horticulturae</i> , 2013, , 1475-1479.	0.1	3
79	Plants as Biofactories: Glyphosate-Induced Production of Shikimic Acid and Phenolic Antioxidants in Wounded Carrot Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11378-11386.	2.4	61
80	An Alternative Use of Horticultural Crops: Stressed Plants as Biofactories of Bioactive Phenolic Compounds. <i>Agriculture (Switzerland)</i> , 2012, 2, 259-271.	1.4	92
81	Stability of avocado paste carotenoids as affected by high hydrostatic pressure processing and storage. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 121-128.	2.7	85
82	Plants as Biofactories: Physiological Role of Reactive Oxygen Species on the Accumulation of Phenolic Antioxidants in Carrot Tissue under Wounding and Hyperoxia Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6583-6593.	2.4	205
83	Sensory Shelf-Life Limiting Factor of High Hydrostatic Pressure Processed Avocado Paste. <i>Journal of Food Science</i> , 2011, 76, S388-95.	1.5	28
84	Biochemical Changes during the Storage of High Hydrostatic Pressure Processed Avocado Paste. <i>Journal of Food Science</i> , 2010, 75, S264-70.	1.5	69
85	Survival Analysis Applied to the Sensory Shelf-Life Dating of High Hydrostatic Pressure Processed Avocado and Mango Pulps. <i>Journal of Food Science</i> , 2010, 75, S286-91.	1.5	19
86	Partial purification and enzymatic characterization of avocado (<i>Persea americana</i> Mill, cv. Hass) lipoxygenase. <i>Food Research International</i> , 2010, 43, 1079-1085.	2.9	23
87	Correlations of Antioxidant Activity against Phenolic Content Revisited: A New Approach in Data Analysis for Food and Medicinal Plants. <i>Journal of Food Science</i> , 2009, 74, R107-13.	1.5	177
88	Definition of Biofortification Revisited. <i>ACS Food Science & Technology</i> , 0, , .	1.3	9