

# Francisco-Javier Leyva-Jimenez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6983945/publications.pdf>

Version: 2024-02-01

30  
papers

533  
citations

623574

14  
h-index

642610

23  
g-index

30  
all docs

30  
docs citations

30  
times ranked

709  
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO <sub>2</sub> : A response surface methodology approach. <i>Journal of CO<sub>2</sub> Utilization</i> , 2020, 40, 101194.	3.3	63
2	Recovery of Bioactive Compounds from Pomegranate ( <i>Punica granatum</i> L.) Peel Using Pressurized Liquid Extraction. <i>Foods</i> , 2021, 10, 203.	1.9	54
3	Potential antimicrobial activity of honey phenolic compounds against Gram positive and Gram negative bacteria. <i>LWT - Food Science and Technology</i> , 2019, 101, 236-245.	2.5	50
4	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. <i>Food Research International</i> , 2020, 138, 109786.	2.9	47
5	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from <i>Lippia citriodora</i> leaves. <i>Food Research International</i> , 2018, 109, 213-222.	2.9	41
6	Characterization of a new blackberry cultivar BRS Xingu: Chemical composition, phenolic compounds, and antioxidant capacity in vitro and in vivo. <i>Food Chemistry</i> , 2020, 322, 126783.	4.2	27
7	LC-MS and Spectrophotometric Approaches for Evaluation of Bioactive Compounds from Peru Cocoa By-Products for Commercial Applications. <i>Molecules</i> , 2020, 25, 3177.	1.7	26
8	Extraction of the antioxidant phytocomplex from wine-making by-products and sustainable loading in phospholipid vesicles specifically tailored for skin protection. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 111959.	2.5	25
9	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different <i>Morus alba</i> Genotypes in High Fat Diet-Induced Obesity in Mice. <i>Antioxidants</i> , 2020, 9, 733.	2.2	24
10	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: <i>Lippia</i> Genus. <i>Nutrients</i> , 2019, 11, 1646.	1.7	19
11	The Beneficial Effects of <i>Lippia Citriodora</i> Extract on Diet-Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000005.	1.5	19
12	Innovative perspectives on <i>Pulicaria dysenterica</i> extracts: phyto-pharmaceutical properties, chemical characterization and multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6001-6010.	1.7	16
13	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. <i>Foods</i> , 2020, 9, 931.	1.9	16
14	Effect of Microwave Hydrodiffusion and Gravity on the Extraction of Phenolic Compounds and Antioxidant Properties of Blackberries ( <i>Rubus</i> spp.): Scale-Up Extraction. <i>Food and Bioprocess Technology</i> , 2020, 13, 2200-2216.	2.6	15
15	Manufacturing design to improve the attainment of functional ingredients from <i>Aloysia citriodora</i> leaves by advanced microwave technology. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 79, 52-61.	2.9	14
16	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. <i>Foods</i> , 2020, 9, 1547.	1.9	11
17	Incorporation of <i>Lippia citriodora</i> Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , 2020, 10, 765.	1.9	9
18	Comprehensive Analysis of Antioxidant Compounds from <i>Lippia citriodora</i> and <i>Hibiscus sabdariffa</i> Green Extracts Attained by Response Surface Methodology. <i>Antioxidants</i> , 2020, 9, 1175.	2.2	8

#	ARTICLE	IF	CITATIONS
19	Development of advanced phospholipid vesicles loaded with <i>Lippia citriodora</i> pressurized liquid extract for the treatment of gastrointestinal disorders. <i>Food Chemistry</i> , 2021, 337, 127746.	4.2	8
20	Bioactivity assays, chemical characterization, ADMET predictions and network analysis of <i>Khaya senegalensis</i> A. Juss (Meliaceae) extracts. <i>Food Research International</i> , 2021, 139, 109970.	2.9	8
21	A comparative assessment of biological activities of <i>Gundelia dersim</i> Miller and <i>Gundelia glabra</i> Vitek, Yâ¼ce & Ergin extracts and their chemical characterization via HPLC-ESI-TOF-MS. <i>Process Biochemistry</i> , 2020, 94, 143-151.	1.8	7
22	The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3220.	1.8	7
23	Revalorisation of Agro-Industrial Wastes into High Value-Added Products. <i>Advances in Science, Technology and Innovation</i> , 2021, , 229-245.	0.2	5
24	Phenolic compounds. , 2022, , 27-53.		5
25	A Prospective of Multiple Biopharmaceutical Activities of Procyanidinsâ€Rich <i>Uapaca togoensis</i> Pax Extracts: HPLCâ€ESIâ€TOFâ€MS Coupled with Bioinformatics Analysis. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100299.	1.0	3
26	New insights on <i>Phyllanthus reticulatus</i> Poir. leaves and stem bark extracts: UPLC-ESI-TOF-MS profiles, and biopharmaceutical and in silico analysis. <i>New Journal of Chemistry</i> , 0, , .	1.4	3
27	Recent advances and new challenges of green solvents for the extraction of phenolic compounds from tropical fruits. , 2021, , 271-287.		1
28	Encapsulation technologies applied to bioactive phenolic compounds and probiotics with potential application on chronic inflammation. , 2022, , 447-476.		1
29	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. <i>Food Control</i> , 2022, 135, 108791.	2.8	1
30	Modern tools and techniques for bioactive food ingredients. , 2022, , 447-472.		0