

Francisco-Javier Leyva-Jimenez

List of Publications by Year in descending order

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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	Phenolic compounds. , 2022, , 27-53.		5
2	Encapsulation technologies applied to bioactive phenolic compounds and probiotics with potential application on chronic inflammation. , 2022, , 447-476.		1
3	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. Food Control, 2022, 135, 108791.	2.8	1
4	Modern tools and techniques for bioactive food ingredients. , 2022, , 447-472.		0
5	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. Food Chemistry, 2021, 337, 127746.	4.2	8
6	Bioactivity assays, chemical characterization, ADMET predictions and network analysis of Khaya senegalensis A. Juss (Meliaceae) extracts. Food Research International, 2021, 139, 109970.	2.9	8
7	Recent advances and new challenges of green solvents for the extraction of phenolic compounds from tropical fruits. , 2021, , 271-287.		1
8	Revalorisation of Agro-Industrial Wastes into High Value-Added Products. Advances in Science, Technology and Innovation, 2021, , 229-245.	0.2	5
9	The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. International Journal of Molecular Sciences, 2021, 22, 3220.	1.8	7
10	A Prospective of Multiple Biopharmaceutical Activities of Procyanidinsâ€Rich <i>Uapaca togoensis</i> Pax Extracts: HPLCâ€ESIâ€TOFâ€MS Coupled with Bioinformatics Analysis. Chemistry and Biodiversity, 2021, 18, e2100299.	1.0	3
11	Extraction of the antioxidant phytocomplex from wine-making by-products and sustainable loading in phospholipid vesicles specifically tailored for skin protection. Biomedicine and Pharmacotherapy, 2021, 142, 111959.	2.5	25
12	Recovery of Bioactive Compounds from Pomegranate (Punica granatum L.) Peel Using Pressurized Liquid Extraction. Foods, 2021, 10, 203.	1.9	54
13	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. Foods, 2020, 9, 931.	1.9	16
14	Effect of Microwave Hydrodiffusion and Gravity on the Extraction of Phenolic Compounds and Antioxidant Properties of Blackberries (Rubus spp.): Scale-Up Extraction. Food and Bioprocess Technology, 2020, 13, 2200-2216.	2.6	15
15	LC-MS and Spectrophotometric Approaches for Evaluation of Bioactive Compounds from Peru Cocoa By-Products for Commercial Applications. Molecules, 2020, 25, 3177.	1.7	26
16	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. Food Research International, 2020, 138, 109786.	2.9	47
17	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Morus alba Genotypes in High Fat Diet-Induced Obesity in Mice. Antioxidants, 2020, 9, 733.	2.2	24
18	Comprehensive Analysis of Antioxidant Compounds from Lippia citriodora and Hibiscus sabdariffa Green Extracts Attained by Response Surface Methodology. Antioxidants, 2020, 9, 1175.	2.2	8

#	ARTICLE	IF	CITATIONS
19	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. <i>Foods</i> , 2020, 9, 1547.	1.9	11
20	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
21	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO ₂ : A response surface methodology approach. <i>Journal of CO₂ Utilization</i> , 2020, 40, 101194.	3.3	63
22	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
23	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
24	A comparative assessment of biological activities of <i>Gundelia darsim</i> Miller and <i>Gundelia glabra</i> Vitex, Yâ¼ce & Ergin extracts and their chemical characterization via HPLC-ESI-TOF-MS. <i>Process Biochemistry</i> , 2020, 94, 143-151.	1.8	7
25	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: <i>Lippia</i> Genus. <i>Nutrients</i> , 2019, 11, 1646.	1.7	19
26	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
27	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
28	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
29	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
30	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