Carmen HernÃ¡ndez-Brenes

List of Publications by Year
in descending order

51 papers	2,365 citations	257357 24 h-index	206029 48 g-index
51 all docs	51 docs citations	51 times ranked	2985 citing authors

#	Article	IF	Citations
1	Changes in Phytochemical and Antioxidant Activity of Selected Pepper Cultivars (CapsicumSpecies) As Influenced by Maturity. Journal of Agricultural and Food Chemistry, 2000, 48, 1713-1720.	2.4	528
2	Phytochemical Composition and Pigment Stability of AÃ§ai (Euterpe oleracea Mart.). Journal of Agricultural and Food Chemistry, 2004, 52, 1539-1545.	2.4	193
3	Polyphenolic and antioxidant content of white and blue corn (Zea mays L.) products. Food Research International, 2006, 39, 696-703.	2.9	149
4	Phytochemical Stability and Color Retention of Copigmented and Processed Muscadine Grape Juice. Journal of Agricultural and Food Chemistry, 2003, 51, 957-963.	2.4	135
5	Stability of Copigmented Anthocyanins and Ascorbic Acid in a Grape Juice Model System. Journal of Agricultural and Food Chemistry, 2005, 53, 49-56.	2.4	85
6	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
7	Stability of Copigmented Anthocyanins and Ascorbic Acid in Muscadine Grape Juice Processed by High Hydrostatic Pressure. Journal of Food Science, 2007, 72, S247-S253.	1.5	84
8	Biochemical Changes during the Storage of High Hydrostatic Pressure Processed Avocado Paste. Journal of Food Science, 2010, 75, S264-70.	1.5	69
9	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
10	Dietary fiber, phytochemical composition and antioxidant activity of Mexican commercial varieties of cactus pear. Journal of Food Composition and Analysis, 2015, 41, 66-73.	1.9	56
11	Recovery in aqueous two-phase systems of lutein produced by the green microalga Chlorella protothecoides. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 807, 105-110.	1.2	55
12	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
13	Polyphenolics and Antioxidant Capacity of White and Blue Corns Processed into Tortillas and Chips. Cereal Chemistry, 2007, 84, 162-168.	1.1	46
14	Antioxidant Changes and Sensory Properties of Carrot Puree Processed with and without Periderm Tissue. Journal of Agricultural and Food Chemistry, 2000, 48, 1315-1321.	2.4	43
15	Hydroxytyrosol inhibits cancer stem cells and the metastatic capacity of triple-negative breast cancer cell lines by the simultaneous targeting of epithelial-to-mesenchymal transition, Wnt/Î²-catenin and TGFÎ² signaling pathways. European Journal of Nutrition, 2019, 58, 3207-3219.	1.8	42
16	Isolation and chemical identification of lipid derivatives from avocado (Persea americana) pulp with antiplatelet and antithrombotic activities. Food and Function, 2015, 6, 192-202.	2.1	35
17	Avocado fruit maturation and ripening: dynamics of aliphatic acetogenins and lipidomic profiles from mesocarp, idioblasts and seed. BMC Plant Biology, 2017, 17, 159.	1.6	34
18	Effect of Amyloglucosidase on Wort Composition and Fermentable Carbohydrate Depletion in Sorghum Lager Beers. Journal of the Institute of Brewing, 2004, 110, 124-132.	0.8	33

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19	Inhibitory Activity of Avocado Seed Fatty Acid Derivatives (Acetogenins) Against Listeria Monocytogenes. Journal of Food Science, 2017, 82, 134-144.	1.5	31
20	High hydrostatic pressure treatments trigger de novo carotenoid biosynthesis in papaya fruit (Carica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	31
21	Isolation and Structure Elucidation of Avocado Seed (Persea americana) Lipid Derivatives That Inhibit Clostridium sporogenes Endospore Germination. Journal of Agricultural and Food Chemistry, 2013, 61, 7403-7411.	2.4	30
22	Factors contributing to taste and quality of commercially processed strained carrots. Food Research International, 2001, 34, 31-38.	2.9	28
23	Sensory Shelfâ€Life Limiting Factor of High Hydrostatic Pressure Processed Avocado Paste. Journal of Food Science, 2011, 76, S388-95.	1.5	28
24	High hydrostatic pressure processing reduces the glycemic index of fresh mango puree in healthy subjects. Food and Function, 2015, 6, 1352-1360.	2.1	28
25	Contribution of Periderm Material and Blanching Time to the Quality of Pasteurized Peach Puree. Journal of Agricultural and Food Chemistry, 2000, 48, 4590-4596.	2.4	24
26	Gut microbiota associations with metabolic syndrome and relevance of its study in pediatric subjects. Gut Microbes, 2021, 13, 1960135.	4.3	24
27	Effect of Mixing During Fermentation in Yogurt Manufacturing. Journal of Dairy Science, 2008, 91, 4454-4465.	1.4	23
28	Partial purification and enzymatic characterization of avocado (Persea americana Mill, cv. Hass) lipoxygenase. Food Research International, 2010, 43, 1079-1085.	2.9	23
29	Folate Levels and Polyglutamylation Profiles of Papaya (Carica papaya cv. Maradol) during Fruit Development and Ripening. Journal of Agricultural and Food Chemistry, 2013, 61, 3949-3956.	2.4	23
30	A targeted metabolomics approach to characterize acetogenin profiles in avocado fruit (Persea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	1.7	23
31	Red clover isoflavonoids as anthocyanin color enhancing agents in muscadine wine and juice. Food Research International, 2005, 38, 1205-1212.	2.9	22
32	Activity-guided identification of acetogenins as novel lipophilic antioxidants present in avocado pulp (Persea americana). Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 942-943, 37-45.	1.2	22
33	Smart Detection of Faults in Beers Using Near-Infrared Spectroscopy, a Low-Cost Electronic Nose and Artificial Intelligence. Fermentation, 2021, 7, 117.	1.4	21
34	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
35	Cardiotoxicity of acetogenins from Persea americana occurs through the mitochondrial permeability transition pore and caspase-dependent apoptosis pathways. Journal of Bioenergetics and Biomembranes, 2012, 44, 461-471.	1.0	19
36	Stability of the antimicrobial activity of acetogenins from avocado seed, under common food processing conditions, against Clostridium sporogenes vegetative cell growth and endospore germination. International Journal of Food Science and Technology, 2017, 52, 2311-2323.	1.3	16

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37	Purified avocado seed acetogenins: Antimicrobial spectrum and complete inhibition of Listeria monocytogenes in a refrigerated food matrix. CYTA - Journal of Food, 2019, 17, 228-239.	0.9	16
38	Beer and Consumer Response Using Biometrics: Associations Assessment of Beer Compounds and Elicited Emotions. Foods, 2020, 9, 821.	1.9	15
39	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
40	Ex Vivo Cardiotoxicity of Antineoplastic Casiopeinas Is Mediated through Energetic Dysfunction and Triggered Mitochondrial-Dependent Apoptosis. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-13.	1.9	13
41	Chemical Profile and Safety Assessment of a Food-Grade Acetogenin-Enriched Antimicrobial Extract from Avocado Seed. Molecules, 2019, 24, 2354.	1.7	13
42	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
43	Use of Modified Phenolic Thyme Extracts (Thymus vulgaris) with Reduced Polyphenol Oxidase Substrates as Anthocyanin Color and Stability Enhancing Agents. Molecules, 2015, 20, 22422-22434.	1.7	11
44	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
45	Insights into Drivers of Liking for Avocado Pulp (Persea americana): Integration of Descriptive Variables and Predictive Modeling. Foods, 2021, 10, 99.	1.9	9
46	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
47	High Hydrostatic Pressure Processing as a Strategy To Increase Carotenoid Contents of Tropical Fruits. ACS Symposium Series, 2013, , 29-42.	0.5	7
48	Integrative Analysis of Lipid Profiles in Plasma Allows Cardiometabolic Risk Factor Clustering in Children with Metabolically Unhealthy Obesity. Oxidative Medicine and Cellular Longevity, 2020, 2020, 1-15.	1.9	7
49	The Enigmatic Aliphatic Acetogenins and Their Correlations With Lipids During Seed Germination and Leaf Development of Avocado (Persea americana Mill.). Frontiers in Plant Science, 2022, 13, 839326.	1.7	3
50	High Hydrostatic Pressure Modulates the Folate and Ascorbic Acid Accumulation in Papaya (Carica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	1
51	Rapid Method for Faults Detection in Beer Using a Low-Cost Electronic Nose and Machine Learning Modelling. , 2021, 6, .		0