

# Carmen Hernández-Brenes

## List of Publications by Year in descending order

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Version: 2024-02-01

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	The Enigmatic Aliphatic Acetogenins and Their Correlations With Lipids During Seed Germination and Leaf Development of Avocado ( <i>Persea americana</i> Mill.). <i>Frontiers in Plant Science</i> , 2022, 13, 839326.	1.7	3
2	High Hydrostatic Pressure Modulates the Folate and Ascorbic Acid Accumulation in Papaya ( <i>Carica</i> )	3.1	1
3	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
4	Smart Detection of Faults in Beers Using Near-Infrared Spectroscopy, a Low-Cost Electronic Nose and Artificial Intelligence. <i>Fermentation</i> , 2021, 7, 117.	1.4	21
5	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
6	Gut microbiota associations with metabolic syndrome and relevance of its study in pediatric subjects. <i>Gut Microbes</i> , 2021, 13, 1960135.	4.3	24
7	Insights into Drivers of Liking for Avocado Pulp ( <i>Persea americana</i> ): Integration of Descriptive Variables and Predictive Modeling. <i>Foods</i> , 2021, 10, 99.	1.9	9
8	Rapid Method for Faults Detection in Beer Using a Low-Cost Electronic Nose and Machine Learning Modelling. , 2021, 6, .		0
9	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
10	Beer and Consumer Response Using Biometrics: Associations Assessment of Beer Compounds and Elicited Emotions. <i>Foods</i> , 2020, 9, 821.	1.9	15
11	Integrative Analysis of Lipid Profiles in Plasma Allows Cardiometabolic Risk Factor Clustering in Children with Metabolically Unhealthy Obesity. <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-15.	1.9	7
12	Chemical Profile and Safety Assessment of a Food-Grade Acetogenin-Enriched Antimicrobial Extract from Avocado Seed. <i>Molecules</i> , 2019, 24, 2354.	1.7	13
13	Purified avocado seed acetogenins: Antimicrobial spectrum and complete inhibition of <i>Listeria monocytogenes</i> in a refrigerated food matrix. <i>CYTA - Journal of Food</i> , 2019, 17, 228-239.	0.9	16
14	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/ $\beta$ -catenin and TGF $\beta$ signaling pathways. <i>European Journal of Nutrition</i> , 2019, 58, 3207-3219.	1.8	42
15	High hydrostatic pressure treatments trigger de novo carotenoid biosynthesis in papaya fruit ( <i>Carica</i> )	4.2	31
16	Ex Vivo Cardiotoxicity of Antineoplastic Casiopeinas Is Mediated through Energetic Dysfunction and Triggered Mitochondrial-Dependent Apoptosis. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-13.	1.9	13
17	Stability of the antimicrobial activity of acetogenins from avocado seed, under common food processing conditions, against <i>Clostridium sporogenes</i> vegetative cell growth and endospore germination. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2311-2323.	1.3	16
18	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

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19	Inhibitory Activity of Avocado Seed Fatty Acid Derivatives (Acetogenins) Against <i>Listeria Monocytogenes</i> . <i>Journal of Food Science</i> , 2017, 82, 134-144.	1.5	31
20	Avocado fruit maturation and ripening: dynamics of aliphatic acetogenins and lipidomic profiles from mesocarp, idioblasts and seed. <i>BMC Plant Biology</i> , 2017, 17, 159.	1.6	34
21	A targeted metabolomics approach to characterize acetogenin profiles in avocado fruit ( <i>Persea</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1074-1082.	1.7	23
22	Use of Modified Phenolic Thyme Extracts ( <i>Thymus vulgaris</i> ) with Reduced Polyphenol Oxidase Substrates as Anthocyanin Color and Stability Enhancing Agents. <i>Molecules</i> , 2015, 20, 22422-22434.	1.7	11
23	High hydrostatic pressure processing reduces the glycemic index of fresh mango puree in healthy subjects. <i>Food and Function</i> , 2015, 6, 1352-1360.	2.1	28
24	Dietary fiber, phytochemical composition and antioxidant activity of Mexican commercial varieties of cactus pear. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 66-73.	1.9	56
25	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
26	Isolation and chemical identification of lipid derivatives from avocado ( <i>Persea americana</i> ) pulp with antiplatelet and antithrombotic activities. <i>Food and Function</i> , 2015, 6, 192-202.	2.1	35
27	Isolation and Structure Elucidation of Avocado Seed ( <i>Persea americana</i> ) Lipid Derivatives That Inhibit <i>Clostridium sporogenes</i> Endospore Germination. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7403-7411.	2.4	30
28	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
29	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
30	Folate Levels and Polyglutamylation Profiles of Papaya ( <i>Carica papaya</i> cv. Maradol) during Fruit Development and Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3949-3956.	2.4	23
31	Activity-guided identification of acetogenins as novel lipophilic antioxidants present in avocado pulp ( <i>Persea americana</i> ). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 942-943, 37-45.	1.2	22
32	Cardiotoxicity of acetogenins from <i>Persea americana</i> occurs through the mitochondrial permeability transition pore and caspase-dependent apoptosis pathways. <i>Journal of Bioenergetics and Biomembranes</i> , 2012, 44, 461-471.	1.0	19
33	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
34	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
35	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
36	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

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37	Partial purification and enzymatic characterization of avocado ( <i>Persea americana</i> Mill, cv. Hass) lipoxigenase. <i>Food Research International</i> , 2010, 43, 1079-1085.	2.9	23
38	Effect of Mixing During Fermentation in Yogurt Manufacturing. <i>Journal of Dairy Science</i> , 2008, 91, 4454-4465.	1.4	23
39	Polyphenolics and Antioxidant Capacity of White and Blue Corns Processed into Tortillas and Chips. <i>Cereal Chemistry</i> , 2007, 84, 162-168.	1.1	46
40	Stability of Copigmented Anthocyanins and Ascorbic Acid in Muscadine Grape Juice Processed by High Hydrostatic Pressure. <i>Journal of Food Science</i> , 2007, 72, S247-S253.	1.5	84
41	Polyphenolic and antioxidant content of white and blue corn ( <i>Zea mays</i> L.) products. <i>Food Research International</i> , 2006, 39, 696-703.	2.9	149
42	Stability of Copigmented Anthocyanins and Ascorbic Acid in a Grape Juice Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 49-56.	2.4	85
43	Red clover isoflavonoids as anthocyanin color enhancing agents in muscadine wine and juice. <i>Food Research International</i> , 2005, 38, 1205-1212.	2.9	22
44	Effect of Amyloglucosidase on Wort Composition and Fermentable Carbohydrate Depletion in Sorghum Lager Beers. <i>Journal of the Institute of Brewing</i> , 2004, 110, 124-132.	0.8	33
45	Recovery in aqueous two-phase systems of lutein produced by the green microalga <i>Chlorella protothecoides</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 807, 105-110.	1.2	55
46	Phytochemical Composition and Pigment Stability of Añai ( <i>Euterpe oleracea</i> Mart.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1539-1545.	2.4	193
47	Phytochemical Stability and Color Retention of Copigmented and Processed Muscadine Grape Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 957-963.	2.4	135
48	Factors contributing to taste and quality of commercially processed strained carrots. <i>Food Research International</i> , 2001, 34, 31-38.	2.9	28
49	Changes in Phytochemical and Antioxidant Activity of Selected Pepper Cultivars ( <i>Capsicum</i> Species) As Influenced by Maturity. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1713-1720.	2.4	528
50	Contribution of Periderm Material and Blanching Time to the Quality of Pasteurized Peach Puree. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4590-4596.	2.4	24
51	Antioxidant Changes and Sensory Properties of Carrot Puree Processed with and without Periderm Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1315-1321.	2.4	43