

JosÃ© Luis OrdÃ³ñez

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

415
citations

933447

10
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

617
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent trends in the determination of biogenic amines in fermented beverages – A review. <i>Analytica Chimica Acta</i> , 2016, 939, 10-25.	5.4	123
2	Ultrasonic-Assisted Extraction and Natural Deep Eutectic Solvents Combination: A Green Strategy to Improve the Recovery of Phenolic Compounds from <i>Lavandula pedunculata</i> subsp. <i>lusitanica</i> (Chaytor) Franco. <i>Antioxidants</i> , 2021, 10, 582.	5.1	47
3	Development and validation of UHPLC-HRMS methodology for the determination of flavonoids, amino acids and organosulfur compounds in black onion, a novel derived product from fresh shallot onions (<i>Allium cepa</i> var. <i>aggregatum</i>). <i>LWT - Food Science and Technology</i> , 2018, 97, 376-383.	5.2	32
4	Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. <i>Food Chemistry</i> , 2018, 252, 49-60.	8.2	27
5	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020, 11, 3986-4001.	4.6	27
6	In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (<i>Mangifera indica</i> L.) Pulp Polyphenols. <i>Foods</i> , 2020, 9, 1836.	4.3	26
7	A critical evaluation of the use of gas chromatography- and high performance liquid chromatography-mass spectrometry techniques for the analysis of microbial metabolites in human urine after consumption of orange juice. <i>Journal of Chromatography A</i> , 2018, 1575, 100-112.	3.7	23
8	Bioaccessibility of Bioactive Compounds of –Fresh Garlic–™ and –Black Garlic–™ through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582.	4.3	23
9	Effect of Rootstock and Harvesting Period on the Bioactive Compounds and Antioxidant Activity of Two Orange Cultivars (–Salustiana–™ and –Sanguinelli–™) Widely Used in Juice Industry. <i>Processes</i> , 2020, 8, 81212.	8.8	21
10	Changes in the antioxidant activity and metabolite profile of three onion varieties during the elaboration of –black onion–™. <i>Food Chemistry</i> , 2020, 311, 125958.	8.2	20
11	Antioxidant Activity and Bio-Accessibility of Polyphenols in Black Carrot (<i>Daucus carota</i> L. ssp. <i>sativus</i>) Tj ETQq1 1 0.784314 rgBT /Over Colonic Fermentation. <i>Foods</i> , 2021, 10, 457.	4.3	11
12	Study of the Quality Attributes of Selected Blueberry (<i>Vaccinium corymbosum</i> L.) Varieties Grown under Different Irrigation Regimes and Cultivation Systems. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8459.	2.5	7
13	Influence of Harvesting Season on Morphological and Sensory Quality, Bioactive Compounds and Antioxidant Activity of Three Late-Season Orange Cultivars –Barberina–™, –Valencia Midnight–™ and –Valencia Delta Seedless–™. <i>Agronomy</i> , 2021, 11, 673.	3.0	7
14	A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. <i>Fermentation</i> , 2021, 7, 72.	3.0	7
15	Changes in the Organosulfur and Polyphenol Compound Profiles of Black and Fresh Onion during Simulated Gastrointestinal Digestion. <i>Foods</i> , 2021, 10, 337.	4.3	6
16	Evaluation of Phenolic Profile and Antioxidant Activity of Eleven Pistachio Cultivars (<i>Pistacia vera</i> L.) Cultivated in Andalusia. <i>Antioxidants</i> , 2022, 11, 609.	5.1	6
17	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. <i>Processes</i> , 2021, 9, 1044.	2.8	2