

JosÃ© Luis OrdÃ³ñez

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

415
citations

932766

10
h-index

887659

17
g-index

17
all docs

17
docs citations

17
times ranked

617
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.2	6
2	Changes in the Organosulfur and Polyphenol Compound Profiles of Black and Fresh Onion during Simulated Gastrointestinal Digestion. <i>Foods</i> , 2021, 10, 337.	1.9	6
3	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 /Ov Colonic Fermentation. <i>Foods</i> , 2021, 10, 457.	1.9	11
4	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.	2.2	47
5	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.	1.3	7
6	A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. <i>Fermentation</i> , 2021, 7, 72.	1.4	7
7	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. <i>Processes</i> , 2021, 9, 1044.	1.3	2
8	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.	4.2	20
9	In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (<i>Mangifera indica</i> L.) Pulp Polyphenols. <i>Foods</i> , 2020, 9, 1836.	1.9	26
10	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.	1.3	7
11	Bioaccessibility of Bioactive Compounds of “Fresh Garlic” and “Black Garlic” through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582.	1.9	23
12	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020, 11, 3986-4001.	2.1	27
13	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, 1212.	1.3	21
14	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.	4.2	27
15	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.	1.8	23
16	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.	2.5	32
17	Recent trends in the determination of biogenic amines in fermented beverages “ A review. <i>Analytica Chimica Acta</i> , 2016, 939, 10-25.	2.6	123