JosÃ© Luis OrdÃ³Ã±ez

List of Publications by Year
in descending order

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	Evaluation of Phenolic Profile and Antioxidant Activity of Eleven Pistachio Cultivars (Pistacia vera L.) Cultivated in Andalusia. Antioxidants, 2022, 11, 609.	5.1	6
2	Changes in the Organosulfur and Polyphenol Compound Profiles of Black and Fresh Onion during Simulated Gastrointestinal Digestion. Foods, 2021, 10, 337.	4.3	6
3	Antioxidant Activity and Bio-Accessibility of Polyphenols in Black Carrot (Daucus carota L. ssp. sativus) Tj ETQq1 1 0.784314 rgBT /Overl Colonic Fermentation. Foods, 2021, 10, 457.	4.3	11
4	Ultrasonic-Assisted Extraction and Natural Deep Eutectic Solvents Combination: A Green Strategy to Improve the Recovery of Phenolic Compounds from Lavandula pedunculata subsp. lusitanica (Chaytor) Franco. Antioxidants, 2021, 10, 582.	5.1	47
5	Influence of Harvesting Season on Morphological and Sensory Quality, Bioactive Compounds and Antioxidant Activity of Three Late-Season Orange Cultivars â€˜Barberinaâ€™, â€˜Valencia Midknightâ€™ and â€˜Valencia Delta Seedlessâ€™. Agronomy, 2021, 11, 673.	3.0	7
6	A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. Fermentation, 2021, 7, 72.	3.0	7
7	Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. Processes, 2021, 9, 1044.	2.8	2
8	Changes in the antioxidant activity and metabolite profile of three onion varieties during the elaboration of â€˜black onionâ€™. Food Chemistry, 2020, 311, 125958.	8.2	20
9	In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (Mangifera indica L.) Pulp Polyphenols. Foods, 2020, 9, 1836.	4.3	26
10	Study of the Quality Attributes of Selected Blueberry (Vaccinium corymbosum L.) Varieties Grown under Different Irrigation Regimes and Cultivation Systems. Applied Sciences (Switzerland), 2020, 10, 8459.	2.5	7
11	Bioaccessibility of Bioactive Compounds of â€˜Fresh Garlicâ€™ and â€˜Black Garlicâ€™ through In Vitro Gastrointestinal Digestion. Foods, 2020, 9, 1582.	4.3	23
12	Bioavailability of red wine and grape seed proanthocyanidins in rats. Food and Function, 2020, 11, 3986-4001.	4.6	27
13	Effect of Rootstock and Harvesting Period on the Bioactive Compounds and Antioxidant Activity of Two Orange Cultivars (â€˜Salustianaâ€™ and â€˜Sanguinelliâ€™) Widely Used in Juice Industry. Processes, 2020, 8, 1212.	2.8	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. Food Chemistry, 2018, 252, 49-60.	8.2	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. Journal of Chromatography A, 2018, 1575, 100-112.	3.7	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 (Allium cepa var. aggregatum). LWT - Food Science and Technology, 2018, 97, 376-383.	5.2	32
17	Recent trends in the determination of biogenic amines in fermented beverages â€“ A review. Analytica Chimica Acta, 2016, 939, 10-25.	5.4	123