

Josefa Escribano Cebrian

List of Publications by Year in descending order

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47
papers

2,534
citations

159525

30
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214721

47
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all docs

47
docs citations

47
times ranked

2400
citing authors

#	ARTICLE	IF	CITATIONS
1	Biological Activities of Plant Pigments Betalains. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 937-945.	5.4	166
2	Structural implications on color, fluorescence, and antiradical activity in betalains. <i>Planta</i> , 2010, 232, 449-460.	1.6	147
3	Characterization of betalains, saponins and antioxidant power in differently colored quinoa (<i>Chenopodium quinoa</i>) varieties. <i>Food Chemistry</i> , 2017, 234, 285-294.	4.2	139
4	Competitive Inhibition of Mushroom Tyrosinase by 4-Substituted Benzaldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4060-4063.	2.4	138
5	A Continuous Spectrophotometric Method for the Determination of Monophenolase Activity of Tyrosinase Using 3-Methyl-2-benzothiazolinone Hydrazone. <i>Analytical Biochemistry</i> , 1994, 216, 205-212.	1.1	114
6	Correlation between antiradical activity and stability of betanine from <i>Beta vulgaris</i> L roots under different pH, temperature and light conditions. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 627-631.	1.7	110
7	Floral fluorescence effect. <i>Nature</i> , 2005, 437, 334-334.	13.7	95
8	The Role of Phenolic Hydroxy Groups in the Free Radical Scavenging Activity of Betalains. <i>Journal of Natural Products</i> , 2009, 72, 1142-1146.	1.5	89
9	Betaxanthins as Substrates for Tyrosinase. An Approach to the Role of Tyrosinase in the Biosynthetic Pathway of Betalains. <i>Plant Physiology</i> , 2005, 138, 421-432.	2.3	88
10	Stabilization of the Bioactive Pigment of <i>Opuntia</i> Fruits through Maltodextrin Encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10646-10652.	2.4	87
11	Betaxanthins as pigments responsible for visible fluorescence in flowers. <i>Planta</i> , 2005, 222, 586-593.	1.6	80
12	Synthesis of intermediates in the ^1H activation of acetone with 2-phenylazophenylgold(III) complexes and in the ^1C coupling of aryl groups from diarylgold(III) complexes. Crystal and molecular structures of $[\text{Au}\{\text{C}_6\text{H}_3(\text{N}=\text{NC}_6\text{H}_4\text{Me}-2-\text{Me}-5)\}(\text{acac}-\text{C})\text{Cl}]$ (acac = acetylacetonate), $\text{cis}-[\text{Au}(\text{C}_6\text{H}_4\text{N}=\text{NPh}-2)\text{Cl}_2(\text{PPh}_3)]$, and $[\text{Au}(\text{C}_6\text{H}_4\text{CH}_2\text{NMe}_2-2)(\text{C}_6\text{F}_5)\text{Cl}]$. <i>Journal of the Chemical Society Dalton Transactions</i> , 1990, , 3083-3089.	1.1	79
13	Encapsulation of the Most Potent Antioxidant Betalains in Edible Matrixes as Powders of Different Colors. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4294-4302.	2.4	79
14	Comparative inhibitory activity of the stilbenes resveratrol and oxyresveratrol on African swine fever virus replication. <i>Antiviral Research</i> , 2011, 91, 57-63.	1.9	77
15	Partial Purification and Characterization of Latent Polyphenol Oxidase in Iceberg Lettuce (<i>Lactuca sativa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 984-988.	2.4	70
16	Purification and Antiradical Properties of the Structural Unit of Betalains. <i>Journal of Natural Products</i> , 2012, 75, 1030-1036.	1.5	66
17	Purification and Characterization of a Latent Polyphenol Oxidase from Beet Root (<i>Beta vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 609-615.	2.4	63
18	Studying the oxidation and the antiradical activity of betalain from beetroot. <i>Journal of Biological Education</i> , 2000, 35, 49-51.	0.8	60

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19	Subcellular Localization and Isoenzyme Pattern of Peroxidase and Polyphenol Oxidase in Beet Root (<i>Beta vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6123-6129.	2.4	60
20	Development of a protocol for the semi-synthesis and purification of betaxanthins. <i>Phytochemical Analysis</i> , 2006, 17, 262-269.	1.2	50
21	Characterization of the Activity of Tyrosinase on Betanidin. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1546-1551.	2.4	46
22	A novel method using high-performance liquid chromatography with fluorescence detection for the determination of betaxanthins. <i>Journal of Chromatography A</i> , 2005, 1078, 83-89.	1.8	42
23	Differential Activation of a Latent Polyphenol Oxidase Mediated by Sodium Dodecyl Sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6825-6830.	2.4	42
24	Partial Purification of Latent Polyphenol Oxidase from Peach (<i>Prunus persica</i> L. Cv. Catherina). Molecular Properties and Kinetic Characterization of Soluble and Membrane-Bound Forms. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10446-10451.	2.4	42
25	Characterization of the monophenolase activity of tyrosinase on betaxanthins: the tyramine-betaxanthin/dopamine-betaxanthin pair. <i>Planta</i> , 2005, 222, 307-318.	1.6	39
26	Tyrosinase Inhibitory Activity of Cucumber Compounds: Enzymes Responsible for Browning in Cucumber. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7764-7769.	2.4	38
27	A continuous spectrophotometric assay for phospholipase A2 activity. <i>Analytical Biochemistry</i> , 2003, 319, 131-137.	1.1	34
28	Fluorescence Detection of Tyrosinase Activity on Dopamine-Betaxanthin Purified from <i>Portulaca oleracea</i> (Common Purslane) Flowers. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2523-2528.	2.4	33
29	Production of a cytotoxic proteoglycan using callus culture of saffron corms (<i>Crocus sativus</i> L.). <i>Journal of Biotechnology</i> , 1999, 73, 53-59.	1.9	32
30	Oxidation of the flavonoid eriodictyol by tyrosinase. <i>Plant Physiology and Biochemistry</i> , 2005, 43, 866-873.	2.8	32
31	Evidence for a common regulation in the activation of a polyphenol oxidase by trypsin and sodium dodecyl sulfate. <i>Biological Chemistry</i> , 2005, 386, 601-607.	1.2	30
32	Fluorescent pigments: New perspectives in betalain research and applications. <i>Food Research International</i> , 2005, 38, 879-884.	2.9	30
33	Characterization of Monophenolase Activity of Table Beet Polyphenol Oxidase. Determination of Kinetic Parameters on the Tyramine/Dopamine Pair. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4209-4214.	2.4	29
34	Cyclic AMP increasing agents rapidly stimulate vimentin phosphorylation in quiescent cultures of Swiss 3T3 cells. <i>Journal of Cellular Physiology</i> , 1988, 137, 223-234.	2.0	27
35	Kinetic study of the suicide inactivation of latent polyphenoloxidase from iceberg lettuce (<i>Lactuca</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1339, 297-303.	2.1	25
36	Quantitative determination of tryptophanyl and tyrosyl residues of proteins by second-derivative fluorescence spectroscopy. <i>Analytical Biochemistry</i> , 1982, 125, 277-285.	1.1	24

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37	Kinetic study of the transient phase of a second-order chemical reaction coupled to an enzymic step: application to the oxidation of chlorpromazine by peroxidase-hydrogen peroxide. <i>BBA - Proteins and Proteomics</i> , 1985, 831, 313-320.	2.1	24
38	Oxidation of the flavonol fisetin by polyphenol oxidase. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1998, 1425, 534-542.	1.1	23
39	Determination of Beet Root Betanin in Dairy Products by High-Performance Liquid Chromatography (HPLC). <i>Journal of Chemical Education</i> , 2012, 89, 660-664.	1.1	18
40	One-Step Synthesis of Betalains Using a Novel Betalamic Acid Derivatized Support. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3776-3782.	2.4	14
41	Determination of the phospholipase activity of patatin by a continuous spectrophotometric assay. <i>Lipids</i> , 2003, 38, 677-682.	0.7	11
42	Fluorescent bioinspired protein labeling with betalamic acid. Derivatization and characterization of novel protein-betaxanthins. <i>Dyes and Pigments</i> , 2016, 133, 458-466.	2.0	11
43	An octaethylene glycol monododecyl ether-based mixed micellar assay for determining the lipid acyl hydrolase activity of patatin. <i>Lipids</i> , 2001, 36, 1169-1174.	0.7	10
44	Characterization of Patatin Esterase Activity in AOT-Isooctane Reverse Micelles. <i>Biotechnology Progress</i> , 2002, 18, 635-640.	1.3	10
45	Kinetic study of the transient phase of a chemical reaction system coupled to an enzymatically catalyzed step. <i>Biophysical Chemistry</i> , 1987, 27, 15-25.	1.5	5
46	Characterization of the Activity of Tyrosinase on Betaxanthins Derived from (R)-Amino Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9207-9212.	2.4	4
47	A continuous spectrophotometric assay for determination of the aureusidin synthase activity of tyrosinase. <i>Phytochemical Analysis</i> , 2010, 21, 273-278.	1.2	2