

Luis Cisneros-Zevallos

List of Publications by Year in descending order

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89
papers

6,013
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81743

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71532

76
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docs citations

91
times ranked

6837
citing authors

#	ARTICLE	IF	CITATIONS
1	Physiological maturity and wound-based orchard practices influence the antioxidant content and metabolic activity of two species of aÃ§ai fruit at harvest and during storage. <i>Food Chemistry</i> , 2022, 382, 132279.	4.2	1
2	Postharvest Ultraviolet Radiation in Fruit and Vegetables: Applications and Factors Modulating Its Efficacy on Bioactive Compounds and Microbial Growth. <i>Foods</i> , 2022, 11, 653.	1.9	30
3	Reduction of Bacterial Enteric Pathogens and Hygiene Indicator Bacteria on Tomato Skin Surfaces by a Polymeric Nanoparticle-Loaded Plant-Derived Antimicrobial. <i>Microorganisms</i> , 2022, 10, 448.	1.6	0
4	Selenium, Sulfur, and Methyl Jasmonate Treatments Improve the Accumulation of Lutein and Glucosinolates in Kale Sprouts. <i>Plants</i> , 2022, 11, 1271.	1.6	5
5	Facile, fluorine-free fabrication of bacterial antifouling titanium alloy Ti6Al4V surfaces for surgically implanted devices. <i>Surface and Coatings Technology</i> , 2022, 443, 128580.	2.2	5
6	Novel Biopesticides Based on Nanoencapsulation of Azadirachtin with Whey Protein to Control Fall Armyworm. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7900-7910.	2.4	12
7	The power of plants: how fruit and vegetables work as source of nutraceuticals and supplements. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 660-664.	1.3	24
8	Designing Next-Generation Functional Food and Beverages: Combining Nonthermal Processing Technologies and Postharvest Abiotic Stresses. <i>Food Engineering Reviews</i> , 2021, 13, 592-600.	3.1	24
9	Physiological role of reactive oxygen species, ethylene, and jasmonic acid on UV light induced phenolic biosynthesis in wounded carrot tissue. <i>Postharvest Biology and Technology</i> , 2021, 172, 111388.	2.9	30
10	Antimicrobial-Loaded Polymeric Micelles Inhibit Enteric Bacterial Pathogens on Spinach Leaf Surfaces During Multiple Simulated Pathogen Contamination Events. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	3
11	Nanotoxicity of 2D Molybdenum Disulfide, MoS ₂ , Nanosheets on Beneficial Soil Bacteria, <i>Bacillus cereus</i> and <i>Pseudomonas aeruginosa</i> . <i>Nanomaterials</i> , 2021, 11, 1453.	1.9	10
12	Recent developments in antimicrobial and antifouling coatings to reduce or prevent contamination and cross-contamination of food contact surfaces by bacteria. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3093-3134.	5.9	54
13	Assessment of Concentrated Liquid Coffee Acceptance during Storage: Sensory and Physicochemical Perspective. <i>Molecules</i> , 2021, 26, 3545.	1.7	4
14	Development of durable and superhydrophobic nanodiamond coating on aluminum surfaces for improved hygiene of food contact surfaces. <i>Journal of Food Engineering</i> , 2021, 298, 110487.	2.7	22
15	Fabrication of Robust Superhydrophobic Coatings onto High-Density Polyethylene Food Contact Surfaces for Enhanced Microbiological Food Safety. <i>ACS Food Science & Technology</i> , 2021, 1, 1180-1189.	1.3	5
16	Bacterial Antifouling Characteristics of Heliceneâ€”Graphene Films. <i>Nanomaterials</i> , 2021, 11, 89.	1.9	4
17	Encapsulated Plant-Derived Antimicrobial Reduces Enteric Bacterial Pathogens on Melon Surfaces during Differing Contamination and Sanitization Treatment Scenarios. <i>Applied Microbiology</i> , 2021, 1, 460-470.	0.7	1
18	Chemical Genetics Applied to Elucidate the Physiological Role of Stress-Signaling Molecules on the Wound-Induced Accumulation of Glucosinolates in Broccoli. <i>Plants</i> , 2021, 10, 2660.	1.6	5

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19	Sequential application of postharvest wounding stress and extrusion as an innovative tool to increase the concentration of free and bound phenolics in carrots. <i>Food Chemistry</i> , 2020, 307, 125551.	4.2	25
20	Controlled Abiotic Stresses Revisited: From Homeostasis through Hormesis to Extreme Stresses and the Impact on Nutraceuticals and Quality during Pre- and Postharvest Applications in Horticultural Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11877-11879.	2.4	57
21	Goat's Milk Intake Prevents Obesity, Hepatic Steatosis and Insulin Resistance in Mice Fed A High-Fat Diet by Reducing Inflammatory Markers and Increasing Energy Expenditure and Mitochondrial Content in Skeletal Muscle. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5530.	1.8	20
22	Bioactive Phenolics and Polyphenols: Current Advances and Future Trends. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6142.	1.8	6
23	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. <i>Food and Bioprocess Technology</i> , 2020, 13, 1717-1727.	2.6	14
24	UV-C light modulates vitamin C and phenolic biosynthesis in acerola fruit: role of increased mitochondria activity and ROS production. <i>Scientific Reports</i> , 2020, 10, 21972.	1.6	29
25	Sanitizing after fresh-cutting carrots reduces the wound-induced accumulation of phenolic antioxidants compared to sanitizing before fresh-cutting. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4995-4998.	1.7	13
26	Wounding and UVB light synergistically induce the postharvest biosynthesis of indicaxanthin and betanin in red prickly pears. <i>Postharvest Biology and Technology</i> , 2020, 167, 111247.	2.9	10
27	Ellagic Acid and Urolithins A and B Differentially Regulate Fat Accumulation and Inflammation in 3T3-L1 Adipocytes While Not Affecting Adipogenesis and Insulin Sensitivity. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2086.	1.8	24
28	Synergistic Combinations of Curcumin, Sulforaphane, and Dihydrocaffeic Acid against Human Colon Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3108.	1.8	20
29	Dual-Functional, Superhydrophobic Coatings with Bacterial Anticontact and Antimicrobial Characteristics. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 21311-21321.	4.0	67
30	Postharvest Wounding Stress in Horticultural Crops as a Tool for Designing Novel Functional Foods and Beverages with Enhanced Nutraceutical Content: Carrot Juice as a Case Study. <i>Journal of Food Science</i> , 2019, 84, 1151-1161.	1.5	30
31	A practical guide for designing effective nutraceutical combinations in the form of foods, beverages, and dietary supplements against chronic degenerative diseases. <i>Trends in Food Science and Technology</i> , 2019, 88, 179-193.	7.8	41
32	Wounding and UVB Light Synergistically Induce the Biosynthesis of Phenolic Compounds and Ascorbic Acid in Red Prickly Pears (<i>Opuntia ficus-indica</i> cv. Rojo Vigor). <i>International Journal of Molecular Sciences</i> , 2019, 20, 5327.	1.8	30
33	Solving the controversy of healthier organic fruit: Leaf wounding triggers distant gene expression response of polyphenol biosynthesis in strawberry fruit (<i>Fragaria x ananassa</i>). <i>Scientific Reports</i> , 2019, 9, 19239.	1.6	13
34	Modification of aluminum surfaces with superhydrophobic nanotextures for enhanced food safety and hygiene. <i>Food Control</i> , 2019, 96, 463-469.	2.8	18
35	Characterization of Starch from Two Andean Potatoes: <i>C. compis</i> (<i>Solanum tuberosum</i> spp.) Tj ETQq1 1 0.784314,rgBT /Overlock 10 1.1 6	1.1	6
36	The influence of surface chemistry on the kinetics and thermodynamics of bacterial adhesion. <i>Scientific Reports</i> , 2018, 8, 17247.	1.6	124

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37	Geraniol-Loaded Polymeric Nanoparticles Inhibit Enteric Pathogens on Spinach during Posttreatment Refrigerated and Temperature Abuse Storage. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	1.8	11
38	Genes differentially expressed in broccoli as an early and late response to wounding stress. <i>Postharvest Biology and Technology</i> , 2018, 145, 172-182.	2.9	36
39	Using a Functional Carrot Powder Ingredient to Produce Sausages with High Levels of Nutraceuticals. <i>Journal of Food Science</i> , 2018, 83, 2351-2361.	1.5	23
40	Postharvest behavior of camu-camu fruits based on harvesting time and nutraceutical properties. <i>Scientia Horticulturae</i> , 2017, 217, 276-284.	1.7	10
41	Corrigendum to "Postharvest behavior of camu-camu fruits based on harvesting time and nutraceutical properties" [Scientia Horticulturae, volume 217(2017), pages 276-284]. <i>Scientia Horticulturae</i> , 2017, 224, e1.	1.7	0
42	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
43	UVA, UVB Light Doses and Harvesting Time Differentially Tailor Glucosinolate and Phenolic Profiles in Broccoli Sprouts. <i>Molecules</i> , 2017, 22, 1065.	1.7	79
44	UVA, UVB Light, and Methyl Jasmonate, Alone or Combined, Redirect the Biosynthesis of Glucosinolates, Phenolics, Carotenoids, and Chlorophylls in Broccoli Sprouts. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2330.	1.8	114
45	Chlorogenic Acid: Recent Advances on Its Dual Role as a Food Additive and a Nutraceutical against Metabolic Syndrome. <i>Molecules</i> , 2017, 22, 358.	1.7	439
46	Stability of Bioactive Compounds in Broccoli as Affected by Cutting Styles and Storage Time. <i>Molecules</i> , 2017, 22, 636.	1.7	52
47	Recent Advances in Plant Phenolics. <i>Molecules</i> , 2017, 22, 1249.	1.7	9
48	UVA, UVB and UVC Light Enhances the Biosynthesis of Phenolic Antioxidants in Fresh-Cut Carrot through a Synergistic Effect with Wounding. <i>Molecules</i> , 2017, 22, 668.	1.7	83
49	Primary recovery of bioactive compounds from stressed carrot tissue using aqueous two-phase systems strategies. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 144-154.	1.6	40
50	Plants as Biofactories: Postharvest Stress-Induced Accumulation of Phenolic Compounds and Glucosinolates in Broccoli Subjected to Wounding Stress and Exogenous Phytohormones. <i>Frontiers in Plant Science</i> , 2016, 7, 45.	1.7	76
51	Nanoporous aerogel as a bacteria repelling hygienic material for healthcare environment. <i>Nanotechnology</i> , 2016, 27, 085705.	1.3	18
52	Surface modification of food processing and handling gloves for enhanced food safety and hygiene. <i>Journal of Food Engineering</i> , 2016, 187, 82-91.	2.7	21
53	Protective role of terpenes and polyphenols from three species of Oregano (<i>Lippia graveolens</i> , <i>Lippia</i>) Tj ETQq1 1 0.784314 rgBT /Ove 264.7 macrophage cells. <i>Journal of Ethnopharmacology</i> , 2016, 187, 302-312.	2.0	76
54	Effects of ultrasound treatment and storage time on the extractability and biosynthesis of nutraceuticals in carrot (<i>Daucus carota</i>). <i>Postharvest Biology and Technology</i> , 2016, 119, 18-26.	2.9	57

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55	Peel removal improves quality without antioxidant loss, through wound-induced phenolic biosynthesis in shredded carrot. <i>Postharvest Biology and Technology</i> , 2016, 120, 232-239.	2.9	26
56	Application of wounding stress to produce a nutraceutical-rich carrot powder ingredient and its incorporation to nixtamalized corn flour tortillas. <i>Journal of Functional Foods</i> , 2016, 27, 655-666.	1.6	32
57	Protective Role of Flavonoids and Lipophilic Compounds from <i>Jatropha platyphylla</i> on the Suppression of Lipopolysaccharide (LPS)-Induced Inflammation in Macrophage Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1899-1909.	2.4	27
58	Combined effect of water loss and wounding stress on gene activation of metabolic pathways associated with phenolic biosynthesis in carrot. <i>Frontiers in Plant Science</i> , 2015, 6, 837.	1.7	112
59	Hydrophobically-modified silica aerogels: Novel food-contact surfaces with bacterial anti-adhesion properties. <i>Food Control</i> , 2015, 52, 132-141.	2.8	27
60	Cross-talk between signaling pathways: The link between plant secondary metabolite production and wounding stress response. <i>Scientific Reports</i> , 2015, 5, 8608.	1.6	182
61	Bacterially Antiadhesive, Optically Transparent Surfaces Inspired from Rice Leaves. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 19274-19281.	4.0	53
62	Priming with nano-aerosolized water and sequential dip-washing with hydrogen peroxide: An efficient sanitization method to inactivate <i>Salmonella Typhimurium</i> LT2 on spinach. <i>Journal of Food Engineering</i> , 2015, 161, 8-15.	2.7	15
63	Post-harvest nutraceutical behaviour during ripening and senescence of 8 highly perishable fruit species from the Northern Brazilian Amazon region. <i>Food Chemistry</i> , 2015, 174, 188-196.	4.2	68
64	Polyphenolics from peach (<i>Prunus persica</i> var. Rich Lady) inhibit tumor growth and metastasis of MDA-MB-435 breast cancer cells in vivo. <i>Journal of Nutritional Biochemistry</i> , 2014, 25, 796-800.	1.9	50
65	Effect of Exogenous Amylolytic Enzymes on the Accumulation of Chlorogenic Acid Isomers in Wounded Potato Tubers. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7671-7675.	2.4	34
66	Plants as biofactories: Stress-induced production of chlorogenic acid isomers in potato tubers as affected by wounding intensity and storage time. <i>Industrial Crops and Products</i> , 2014, 62, 61-66.	2.5	66
67	Polyphenols of selected peach and plum genotypes reduce cell viability and inhibit proliferation of breast cancer cells while not affecting normal cells. <i>Food Chemistry</i> , 2014, 164, 363-370.	4.2	58
68	Preventing adhesion of <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> LT2 on tomato surfaces via ultrathin polyethylene glycol film. <i>International Journal of Food Microbiology</i> , 2014, 185, 73-81.	2.1	25
69	Bactericidal effects of nonthermal low-pressure oxygen plasma on <i>S. typhimurium</i> LT2 attached to fresh produce surfaces. <i>Journal of Food Engineering</i> , 2013, 119, 425-432.	2.7	69
70	The Folin-Ciocalteu assay revisited: improvement of its specificity for total phenolic content determination. <i>Analytical Methods</i> , 2013, 5, 5990.	1.3	467
71	Plants as Biofactories: Glyphosate-Induced Production of Shikimic Acid and Phenolic Antioxidants in Wounded Carrot Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11378-11386.	2.4	61
72	An Alternative Use of Horticultural Crops: Stressed Plants as Biofactories of Bioactive Phenolic Compounds. <i>Agriculture (Switzerland)</i> , 2012, 2, 259-271.	1.4	92

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73	Biosynthesis of phenolic antioxidants in carrot tissue increases with wounding intensity. <i>Food Chemistry</i> , 2012, 134, 615-624.	4.2	122
74	Plants as Biofactories: Physiological Role of Reactive Oxygen Species on the Accumulation of Phenolic Antioxidants in Carrot Tissue under Wounding and Hyperoxia Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6583-6593.	2.4	205
75	Postharvest studies beyond fresh market eating quality: Phytochemical antioxidant changes in peach and plum fruit during ripening and advanced senescence. <i>Postharvest Biology and Technology</i> , 2011, 60, 220-224.	2.9	44
76	The effect of exogenous ethylene and methyl jasmonate on pal activity, phenolic profiles and antioxidant capacity of carrots (<i>Daucus carota</i>) under different wounding intensities. <i>Postharvest Biology and Technology</i> , 2009, 51, 242-249.	2.9	133
77	The effects of exogenous ethylene and methyl jasmonate on the accumulation of phenolic antioxidants in selected whole and wounded fresh produce. <i>Food Chemistry</i> , 2009, 115, 1500-1508.	4.2	94
78	Characterization of Starch from two Ecotypes of Andean Achira Roots (<i>Canna edulis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7363-7368.	2.4	33
79	Identifying Peach and Plum Polyphenols with Chemopreventive Potential against Estrogen-Independent Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5219-5226.	2.4	150
80	Effect of genotype, maturity stage and post-harvest storage on phenolic compounds, carotenoid content and antioxidant capacity, of Andean mashua tubers (<i>Tropaeolum tuberosum</i> Ruiz & Pavón). <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 437-446.	1.7	30
81	The increase in antioxidant capacity after wounding depends on the type of fruit or vegetable tissue. <i>Food Chemistry</i> , 2007, 101, 1254-1262.	4.2	298
82	Large Variation Found in the Phytochemical and Antioxidant Activity of Peach and Plum Germplasm. <i>Journal of the American Society for Horticultural Science</i> , 2007, 132, 334-340.	0.5	115
83	Antioxidant capacity and secondary metabolites in four species of Andean tuber crops: native potato (<i>Solanum</i> sp.), mashua (<i>Tropaeolum tuberosum</i> Ruiz & Pavón), Oca (<i>Oxalis tuberosa</i> Molina) and ulluco (<i>Ullucus tuberosus</i> Caldas). <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1481-1488.	1.7	91
84	Dependence of Coating Thickness on Viscosity of Coating Solution Applied to Fruits and Vegetables by Dipping Method. <i>Journal of Food Science</i> , 2003, 68, 503-510.	1.5	127
85	Wounding Stress Increases the Phenolic Content and Antioxidant Capacity of Purple-Flesh Potatoes (<i>Solanum tuberosum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5296-5300.	2.4	156
86	Screening Methods To Measure Antioxidant Activity of Sorghum (<i>Sorghum bicolor</i>) and Sorghum Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6657-6662.	2.4	611
87	Stoichiometric and Kinetic Studies of Phenolic Antioxidants from Andean Purple Corn and Red-Fleshed Sweetpotato. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3313-3319.	2.4	215
88	Hygroscopic Coatings Control Surface White Discoloration of Peeled (Minimally Processed) Carrots During Storage. <i>Journal of Food Science</i> , 1997, 62, 363-366.	1.5	60
89	Mechanism of Surface White Discoloration of Peeled (Minimally Processed) Carrots During Storage. <i>Journal of Food Science</i> , 1995, 60, 320-323.	1.5	78