

Andrea Del Pilar SÃ¡nchez-Camargo

List of Publications by Year in descending order

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39
papers

1,915
citations

201674

27
h-index

361022

35
g-index

40
all docs

40
docs citations

40
times ranked

2385
citing authors

#	ARTICLE	IF	CITATIONS
1	Plants, seaweeds, microalgae and food by-products as natural sources of functional ingredients obtained using pressurized liquid extraction and supercritical fluid extraction. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 26-38.	11.4	244
2	Anti-proliferative activity and chemical characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry of phlorotannins from the brown macroalga <i>Sargassum muticum</i> collected on North-Atlantic coasts. <i>Journal of Chromatography A</i> , 2016, 1428, 115-125.	3.7	116
3	Supercritical CO ₂ extraction of lipids and astaxanthin from Brazilian redspotted shrimp waste (<i>Farfantepenaeus paulensis</i>). <i>Journal of Supercritical Fluids</i> , 2011, 56, 164-173.	3.2	113
4	Considerations on the use of enzyme-assisted extraction in combination with pressurized liquids to recover bioactive compounds from algae. <i>Food Chemistry</i> , 2016, 192, 67-74.	8.2	108
5	Valorisation of mango peel: Proximate composition, supercritical fluid extraction of carotenoids, and application as an antioxidant additive for an edible oil. <i>Journal of Supercritical Fluids</i> , 2019, 152, 104574.	3.2	105
6	Proximate composition and extraction of carotenoids and lipids from Brazilian redspotted shrimp waste (<i>Farfantepenaeus paulensis</i>). <i>Journal of Food Engineering</i> , 2011, 102, 87-93.	5.2	95
7	Hansen solubility parameters for selection of green extraction solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 227-237.	11.4	86
8	NADES as potential solvents for anthocyanin and pectin extraction from <i>Myrciaria cauliflora</i> fruit by-product: In silico and experimental approaches for solvent selection. <i>Journal of Molecular Liquids</i> , 2020, 315, 113761.	4.9	68
9	An integrated approach for the valorization of mango seed kernel: Efficient extraction solvent selection, phytochemical profiling and antiproliferative activity assessment. <i>Food Research International</i> , 2019, 126, 108616.	6.2	61
10	Extraction of ω -3 fatty acids and astaxanthin from Brazilian redspotted shrimp waste using supercritical CO ₂ +ethanol mixtures. <i>Journal of Supercritical Fluids</i> , 2012, 61, 71-77.	3.2	60
11	Study of the fatty acid profile and the aroma composition of oil obtained from roasted Colombian coffee beans by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2016, 113, 44-52.	3.2	60
12	Recent applications of on-line supercritical fluid extraction coupled to advanced analytical techniques for compounds extraction and identification. <i>Journal of Separation Science</i> , 2019, 42, 243-257.	2.5	59
13	New approaches for the selective extraction of bioactive compounds employing bio-based solvents and pressurized green processes. <i>Journal of Supercritical Fluids</i> , 2017, 128, 112-120.	3.2	57
14	Rosemary (<i>Rosmarinus officinalis</i>) as a functional ingredient: recent scientific evidence. <i>Current Opinion in Food Science</i> , 2017, 14, 13-19.	8.0	54
15	On-line coupling of supercritical fluid extraction and chromatographic techniques. <i>Journal of Separation Science</i> , 2017, 40, 213-227.	2.5	53
16	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. <i>Journal of Supercritical Fluids</i> , 2016, 107, 581-589.	3.2	45
17	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. <i>Journal of Functional Foods</i> , 2014, 11, 293-303.	3.4	44
18	Phenolic Compounds from Edible Algae: Bioactivity and Health Benefits. <i>Current Medicinal Chemistry</i> , 2019, 25, 4808-4826.	2.4	44

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19	Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from <i>Cystoseira abies-marina</i> . RSC Advances, 2016, 6, 94884-94895.	3.6	37
20	Extracts from the leaves of <i>Baccharis dracunculifolia</i> obtained by a combination of extraction processes with supercritical CO ₂ , ethanol and water. Journal of Supercritical Fluids, 2012, 63, 31-39.	3.2	35
21	Comparative Study of Green Sub- and Supercritical Processes to Obtain Carnosic Acid and Carnosol-Enriched Rosemary Extracts with in Vitro Anti-Proliferative Activity on Colon Cancer Cells. International Journal of Molecular Sciences, 2016, 17, 2046.	4.1	34
22	Predicting miscibility in polymer blends using the Bagley plot: Blends with poly(ethylene oxide). Polymer, 2017, 113, 295-309.	3.8	33
23	Selectivity of supercritical carbon dioxide in the fractionation of fish oil with a lower content of EPA+DHA. Journal of Supercritical Fluids, 2012, 61, 78-85.	3.2	32
24	A multi-analytical platform based on pressurized-liquid extraction, in vitro assays and liquid chromatography/gas chromatography coupled to high resolution mass spectrometry for food by-products valorisation. Part 1: Withanolides-rich fractions from goldenberry (<i>Physalis peruviana</i> L.) calyces obtained after extraction optimization as case study. Journal of Chromatography A, 2019, 1584, 155-164.	3.7	32
25	Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO ₂ pre-extracted mango peel as valorization strategy. LWT - Food Science and Technology, 2021, 137, 110414.	5.2	32
26	Supercritical CO ₂ extraction of raw propolis and its dry ethanolic extract. Brazilian Journal of Chemical Engineering, 2012, 29, 243-251.	1.3	31
27	High-pressure fluid technologies: Recent approaches to the production of natural pigments for food and pharmaceutical applications. Trends in Food Science and Technology, 2021, 118, 850-869.	15.1	30
28	Selective extraction of high-value phenolic compounds from distillation wastewater of basil (<i>Ocimum basilicum</i> L.) by pressurized liquid extraction. Electrophoresis, 2018, 39, 1884-1891.	2.4	29
29	Bioactives Obtained From Plants, Seaweeds, Microalgae and Food By-Products Using Pressurized Liquid Extraction and Supercritical Fluid Extraction. Comprehensive Analytical Chemistry, 2017, 76, 27-51.	1.3	27
30	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. Electrophoresis, 2018, 39, 1875-1883.	2.4	25
31	Supercritical antisolvent fractionation as a tool for enhancing antiproliferative activity of mango seed kernel extracts against colon cancer cells. Journal of Supercritical Fluids, 2019, 152, 104563.	3.2	16
32	Supercritical Fluid Extraction of Phenolic Compounds from Mango (<i>Mangifera indica</i> L.) Seed Kernels and Their Application as an Antioxidant in an Edible Oil. Molecules, 2021, 26, 7516.	3.8	15
33	Supercritical Fluid Extraction. , 2014, , .		10
34	Selective Extraction of Piceatannol from <i>Passiflora edulis</i> by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. International Journal of Molecular Sciences, 2021, 22, 6248.	4.1	10
35	Proximal composition, bioactive compounds and biorefinery approach in potato tubers of <i>Solanum tuberosum</i> Group Phureja: a review. International Journal of Food Science and Technology, 2020, 55, 2282-2295.	2.7	4
36	Pressurized Liquid Extraction of Bioactives. , 2021, , 754-770.		3

#	ARTICLE	IF	CITATIONS
37	Hansen Solubility Parameters for Selection of Green Extraction Solvents. , 2021, , 710-724.		1
38	CHAPTER 17. Gas Expanded-liquids. RSC Green Chemistry, 2018, , 512-531.	0.1	1
39	Supercritical fluid extraction of lipids, carotenoids, and other compounds from marine sources. , 2022, , 277-317.		1