

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	Supercritical fluid extraction of lipids, carotenoids, and other compounds from marine sources. , 2022, , 277-317.		1
2	Pressurized Liquid Extraction of Bioactives. , 2021, , 754-770.		3
3	Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO2 pre-extracted mango peel as valorization strategy. LWT - Food Science and Technology, 2021, 137, 110414.	5.2	32
4	Hansen Solubility Parameters for Selection of Green Extraction Solvents. , 2021, , 710-724.		1
5	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
6	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
7	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
8	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
9	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. Journal of Molecular Liquids, 2020, 315, 113761.	4.9	68
10	Valorisation of mango peel: Proximate composition, supercritical fluid extraction of carotenoids, and application as an antioxidant additive for an edible oil. Journal of Supercritical Fluids, 2019, 152, 104574.	3.2	105
11	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
12	An integrated approach for the valorization of mango seed kernel: Efficient extraction solvent selection, phytochemical profiling and antiproliferative activity assessment. Food Research International, 2019, 126, 108616.	6.2	61
13	Hansen solubility parameters for selection of green extraction solvents. TrAC - Trends in Analytical Chemistry, 2019, 118, 227-237.	11.4	86
14	Phenolic Compounds from Edible Algae: Bioactivity and Health Benefits. Current Medicinal Chemistry, 2019, 25, 4808-4826.	2.4	44
15	Recent applications of online supercritical fluid extraction coupled to advanced analytical techniques for compounds extraction and identification. Journal of Separation Science, 2019, 42, 243-257.	2.5	59
16	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
17	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. Electrophoresis, 2018, 39, 1875-1883.	2.4	25
18	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

#	ARTICLE	IF	CITATIONS
19	CHAPTER 17. Gas Expanded-liquids. RSC Green Chemistry, 2018, , 512-531.	0.1	1
20	Predicting miscibility in polymer blends using the Bagley plot: Blends with poly(ethylene oxide). Polymer, 2017, 113, 295-309.	3.8	33
21	New approaches for the selective extraction of bioactive compounds employing bio-based solvents and pressurized green processes. Journal of Supercritical Fluids, 2017, 128, 112-120.	3.2	57
22	Rosemary (Rosmarinus officinalis) as a functional ingredient: recent scientific evidence. Current Opinion in Food Science, 2017, 14, 13-19.	8.0	54
23	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
24	Online coupling of supercritical fluid extraction and chromatographic techniques. Journal of Separation Science, 2017, 40, 213-227.	2.5	53
25	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
26	Study of the fatty acid profile and the aroma composition of oil obtained from roasted Colombian coffee beans by supercritical fluid extraction. Journal of Supercritical Fluids, 2016, 113, 44-52.	3.2	60
27	Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from Cystoseira abies-marina. RSC Advances, 2016, 6, 94884-94895.	3.6	37
28	Anti-proliferative activity and chemical characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry of phlorotannins from the brown macroalga Sargassum muticum collected on North-Atlantic coasts. Journal of Chromatography A, 2016, 1428, 115-125.	3.7	116
29	Considerations on the use of enzyme-assisted extraction in combination with pressurized liquids to recover bioactive compounds from algae. Food Chemistry, 2016, 192, 67-74.	8.2	108
30	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. Journal of Supercritical Fluids, 2016, 107, 581-589.	3.2	45
31	Plants, seaweeds, microalgae and food by-products as natural sources of functional ingredients obtained using pressurized liquid extraction and supercritical fluid extraction. TrAC - Trends in Analytical Chemistry, 2015, 71, 26-38.	11.4	244
32	Supercritical Fluid Extraction. , 2014, , .		10
33	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. Journal of Functional Foods, 2014, 11, 293-303.	3.4	44
34	Supercritical CO2 extraction of raw propolis and its dry ethanolic extract. Brazilian Journal of Chemical Engineering, 2012, 29, 243-251.	1.3	31
35	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
36	Extraction of ω -3 fatty acids and astaxanthin from Brazilian redspotted shrimp waste using supercritical CO2+ethanol mixtures. Journal of Supercritical Fluids, 2012, 61, 71-77.	3.2	60

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37	Extracts from the leaves of <i>Baccharis dracunculifolia</i> obtained by a combination of extraction processes with supercritical CO ₂ , ethanol and water. <i>Journal of Supercritical Fluids</i> , 2012, 63, 31-39.	3.2	35
38	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
39	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