

Miguel Herrero

List of Publications by Year in descending order

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139
papers

11,223
citations

29994

54
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31759

101
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147
all docs

147
docs citations

147
times ranked

11168
citing authors

#	ARTICLE	IF	CITATIONS
1	Sub- and supercritical fluid extraction of functional ingredients from different natural sources: Plants, food-by-products, algae and microalgae A review. <i>Food Chemistry</i> , 2006, 98, 136-148.	4.2	1,004
2	Supercritical fluid extraction: Recent advances and applications. <i>Journal of Chromatography A</i> , 2010, 1217, 2495-2511.	1.8	575
3	Innovative Natural Functional Ingredients from Microalgae. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7159-7170.	2.4	391
4	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 450-455.	1.4	349
5	Foodomics: MS-based strategies in modern food science and nutrition. <i>Mass Spectrometry Reviews</i> , 2012, 31, 49-69.	2.8	327
6	Compressed fluids for the extraction of bioactive compounds. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 67-83.	5.8	267
7	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.	5.8	244
8	Use of compressed fluids for sample preparation: Food applications. <i>Journal of Chromatography A</i> , 2007, 1152, 234-246.	1.8	236
9	Present and Future Challenges in Food Analysis: Foodomics. <i>Analytical Chemistry</i> , 2012, 84, 10150-10159.	3.2	223
10	Green processes for the extraction of bioactives from Rosemary: Chemical and functional characterization via ultra-performance liquid chromatography-tandem mass spectrometry and in-vitro assays. <i>Journal of Chromatography A</i> , 2010, 1217, 2512-2520.	1.8	209
11	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. <i>Food Research International</i> , 2010, 43, 2341-2348.	2.9	202
12	Sub- and supercritical fluid extraction of bioactive compounds from plants, food-by-products, seaweeds and microalgae – An update. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 198-213.	5.8	184
13	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. <i>Food Chemistry</i> , 2005, 93, 417-423.	4.2	183
14	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1560-1565.	1.4	163
15	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2010, 31, 205-228.	1.3	163
16	Optimization of the Extraction of Antioxidants from <i>Dunaliella salina</i> Microalga by Pressurized Liquids. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5597-5603.	2.4	162
17	New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011, 1218, 7511-7520.	1.8	154
18	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015, 17, 4599-4609.	4.6	140

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19	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. <i>Green Chemistry</i> , 2016, 18, 6160-6204.	4.6	136
20	Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates. , 2012, , 55-98.		132
21	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 1817-1825.	1.8	130
22	HPLC-ESI-QTOF-MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Olive-Leaf Extracts. <i>Phytochemical Analysis</i> , 2013, 24, 213-223.	1.2	130
23	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. <i>Journal of Chromatography A</i> , 2011, 1218, 4918-4927.	1.8	123
24	Metabolomics approaches based on mass spectrometry for food safety, quality and traceability. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 74-87.	5.8	123
25	Capillary electrophoresis-electrospray-mass spectrometry in peptide analysis and peptidomics. <i>Electrophoresis</i> , 2008, 29, 2148-2160.	1.3	119
26	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012, 1261, 179-188.	1.8	118
27	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.	1.8	116
28	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. <i>Journal of Separation Science</i> , 2005, 28, 2111-2119.	1.3	114
29	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. <i>Food Research International</i> , 2010, 43, 1123-1129.	2.9	111
30	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.	4.2	108
31	Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012, 1248, 139-153.	1.8	107
32	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. <i>Journal of Chromatography A</i> , 2014, 1327, 118-131.	1.8	105
33	Green extraction processes, biorefineries and sustainability: Recovery of high added-value products from natural sources. <i>Journal of Supercritical Fluids</i> , 2018, 134, 252-259.	1.6	103
34	Multidimensional chromatography in food analysis. <i>Journal of Chromatography A</i> , 2009, 1216, 7110-7129.	1.8	99
35	Enrichment of antioxidant compounds from lemon balm (<i>Melissa officinalis</i>) by pressurized liquid extraction and enzyme-assisted extraction. <i>Journal of Chromatography A</i> , 2013, 1288, 1-9.	1.8	95
36	Metabolite profiling of licorice (<i>Glycyrrhiza glabra</i>) from different locations using comprehensive two-dimensional liquid chromatography coupled to diode array and tandem mass spectrometry detection. <i>Analytica Chimica Acta</i> , 2016, 913, 145-159.	2.6	95

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37	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7682-7690.	1.8	94
38	<i>Dunaliella salina</i> Microalga Pressurized Liquid Extracts as Potential Antimicrobials. <i>Journal of Food Protection</i> , 2006, 69, 2471-2477.	0.8	93
39	Profiling of phenolic compounds from different apple varieties using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2013, 1313, 275-283.	1.8	93
40	Application of mass spectrometry-based metabolomics approaches for food safety, quality and traceability. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 93, 102-118.	5.8	85
41	Pressurized liquid extraction–capillary electrophoresis–mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005, 1084, 54-62.	1.8	82
42	Comprehensive normal-phase – reversed-phase liquid chromatography coupled to photodiode array and mass spectrometry detection for the analysis of free carotenoids and carotenoid esters from mandarin. <i>Journal of Chromatography A</i> , 2008, 1189, 196-206.	1.8	82
43	Characterization of grape seed procyanidins by comprehensive two-dimensional hydrophilic interaction – reversed phase liquid chromatography coupled to diode array detection and tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4627-4638.	1.9	82
44	Optimization of clean extraction methods to isolate carotenoids from the microalga <i>Neochloris oleoabundans</i> and subsequent chemical characterization using liquid chromatography tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4607-4616.	1.9	80
45	Development of new green processes for the recovery of bioactives from <i>Phaeodactylum tricornutum</i> . <i>Food Research International</i> , 2017, 99, 1056-1065.	2.9	77
46	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012, 24, 731-741.	1.5	75
47	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. <i>Journal of Chromatography A</i> , 2009, 1216, 7483-7487.	1.8	74
48	Green processes and sustainability: An overview on the extraction of high added-value products from seaweeds and microalgae. <i>Journal of Supercritical Fluids</i> , 2015, 96, 211-216.	1.6	73
49	Use of partially porous column as second dimension in comprehensive two-dimensional system for analysis of polyphenolic antioxidants. <i>Journal of Separation Science</i> , 2008, 31, 3297-3308.	1.3	72
50	Green compressed fluid technologies for downstream processing of <i>Scenedesmus obliquus</i> in a biorefinery approach. <i>Algal Research</i> , 2017, 24, 111-121.	2.4	71
51	Separation and characterization of phlorotannins from brown algae <i>Cystoseira abies-marina</i> by comprehensive two-dimensional liquid chromatography. <i>Electrophoresis</i> , 2014, 35, 1644-1651.	1.3	70
52	Application of Comprehensive Two-Dimensional Liquid Chromatography To Elucidate the Native Carotenoid Composition in Red Orange Essential Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3478-3485.	2.4	64
53	Chiral capillary electrophoresis in food analysis. <i>Electrophoresis</i> , 2010, 31, 2106-2114.	1.3	64
54	Valorization of solid wastes from essential oil industry. <i>Journal of Food Engineering</i> , 2011, 104, 196-201.	2.7	64

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55	Analysis of natural antioxidants by capillary electromigration methods. <i>Journal of Separation Science</i> , 2005, 28, 883-897.	1.3	60
56	Gas expanded liquids and switchable solvents. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017, 5, 24-30.	3.2	58
57	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.	1.6	57
58	Functional characterization of pressurized liquid extracts of <i>Spirulina platensis</i> . <i>European Food Research and Technology</i> , 2006, 224, 75-81.	1.6	55
59	Rosemary (<i>Rosmarinus officinalis</i>) as a functional ingredient: recent scientific evidence. <i>Current Opinion in Food Science</i> , 2017, 14, 13-19.	4.1	54
60	Quantification in Comprehensive Two-Dimensional Liquid Chromatography. <i>Analytical Chemistry</i> , 2008, 80, 5418-5424.	3.2	53
61	Analysis of Chiral Amino Acids in Conventional and Transgenic Maize. <i>Analytical Chemistry</i> , 2007, 79, 5071-5077.	3.2	52
62	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga†Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	1.8	51
63	Synthesis of novel bioactive lactose-derived oligosaccharides by microbial glycoside hydrolases. <i>Microbial Biotechnology</i> , 2014, 7, 315-331.	2.0	51
64	Supercritical fluid extraction as a tool to valorize underexploited freshwater green algae. <i>Algal Research</i> , 2016, 19, 237-245.	2.4	51
65	Epoxy-carotenoids esters analysis in intact orange juices using two-dimensional comprehensive liquid chromatography. <i>Journal of Separation Science</i> , 2009, 32, 973-980.	1.3	49
66	Determination of quinolone residues in infant and young children powdered milk combining solid-phase extraction and ultra-performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7608-7614.	1.8	48
67	Structural differences of prebiotic oligosaccharides influence their capability to enhance iron absorption in deficient rats. <i>Food and Function</i> , 2014, 5, 2430-2437.	2.1	47
68	Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries (<i>Aronia melanocarpa</i>) pomace. <i>Journal of Chromatography A</i> , 2016, 1468, 126-135.	1.8	47
69	Profiling of <i>Vitis vinifera</i> L. canes (poly)phenolic compounds using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2018, 1536, 205-215.	1.8	47
70	Optimization of microwave-assisted extraction recovery of bioactive compounds from <i>Origanum glandulosum</i> and <i>Thymus fontanesii</i> . <i>Industrial Crops and Products</i> , 2019, 129, 395-404.	2.5	47
71	Characterization by high-performance liquid chromatography/electrospray ionization quadrupole time-of-flight mass spectrometry of the lipid fraction of <i>Spirulina platensis</i> pressurized ethanol extract. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 1729-1738.	0.7	46
72	Analysis of native carotenoid composition in orange juice using C ₃₀ columns in tandem. <i>Journal of Separation Science</i> , 2008, 31, 2151-2160.	1.3	46

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73	Reprint of: Application of mass spectrometry-based metabolomics approaches for food safety, quality and traceability. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 62-78.	5.8	46
74	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	1.8	46
75	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 208-215.	1.8	45
76	Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014, 59, 101-107.	2.5	45
77	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.	1.6	45
78	Characterization of proteins from <i>Spirulina platensis</i> microalga using capillary electrophoresis-ion trap-mass spectrometry and capillary electrophoresis-time of flight-mass spectrometry. <i>Electrophoresis</i> , 2005, 26, 2674-2683.	1.3	44
79	Selective fermentation of potential prebiotic lactose-derived oligosaccharides by probiotic bacteria. <i>International Dairy Journal</i> , 2014, 38, 11-15.	1.5	44
80	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. <i>Journal of Functional Foods</i> , 2014, 11, 293-303.	1.6	44
81	Green Extraction of Bioactive Compounds from Microalgae. <i>Journal of Analysis and Testing</i> , 2018, 2, 109-123.	2.5	43
82	Capillary electrophoresis-mass spectrometry of <i>Spirulina platensis</i> proteins obtained by pressurized liquid extraction. <i>Electrophoresis</i> , 2005, 26, 4215-4224.	1.3	42
83	Enzymatic Synthesis and Characterization of Fructooligosaccharides and Novel Maltosylfructosides by Inulosucrase from <i>Lactobacillus gasser</i> DSM 20604. <i>Applied and Environmental Microbiology</i> , 2013, 79, 4129-4140.	1.4	42
84	Insights on the health benefits of the bioactive compounds of coffee silverskin extract. <i>Journal of Functional Foods</i> , 2016, 25, 197-207.	1.6	42
85	Two-dimensional liquid chromatography approaches in Foodomics – A review. <i>Analytica Chimica Acta</i> , 2019, 1083, 1-18.	2.6	42
86	Quantitation of chiral amino acids from microalgae by MEKC and LIF detection. <i>Electrophoresis</i> , 2007, 28, 2701-2709.	1.3	40
87	Determination of phenolic compounds in ancient and modern durum wheat genotypes. <i>Electrophoresis</i> , 2018, 39, 2001-2010.	1.3	40
88	Foodomics: Analytical Opportunities and Challenges. <i>Analytical Chemistry</i> , 2022, 94, 366-381.	3.2	39
89	Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from <i>Cystoseira abies-marina</i> . <i>RSC Advances</i> , 2016, 6, 94884-94895.	1.7	37
90	Development of a Green Downstream Process for the Valorization of <i>Porphyridium cruentum</i> Biomass. <i>Molecules</i> , 2019, 24, 1564.	1.7	37

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91	Supercritical CO ₂ impregnation of lactulose on chitosan: A comparison between scaffolds and microspheres form. <i>Journal of Supercritical Fluids</i> , 2011, 57, 73-79.	1.6	36
92	Metabolomic assessment with CE-MS of the nutraceutical effect of <i>Cystoseira</i> spp extracts in an animal model. <i>Electrophoresis</i> , 2011, 32, 2055-2062.	1.3	35
93	Formation and relevance of 5-hydroxymethylfurfural in bioactive subcritical water extracts from olive leaves. <i>Food Research International</i> , 2012, 47, 31-37.	2.9	34
94	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. <i>International Journal of Molecular Sciences</i> , 2016, 17, 2046.	1.8	34
95	Characterization of secondary metabolites from green cocoa beans using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018, 1036, 204-213.	2.6	34
96	Focusing and non-focusing modulation strategies for the improvement of on-line two-dimensional hydrophilic interaction chromatography—Reversed phase profiling of complex food samples. <i>Analytica Chimica Acta</i> , 2017, 985, 202-212.	2.6	32
97	Design, Fabrication, Characterization, and In Vitro Digestion of Alkaloid-, Catechin-, and Cocoa Extract-Loaded Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12051-12065.	2.4	30
98	Optimization of rutin isolation from <i>Amaranthus paniculatus</i> leaves by high pressure extraction and fractionation techniques. <i>Journal of Supercritical Fluids</i> , 2015, 104, 234-242.	1.6	28
99	Inhibition of the Maillard Reaction by Phytochemicals Composing an Aqueous Coffee Silverskin Extract via a Mixed Mechanism of Action. <i>Foods</i> , 2019, 8, 438.	1.9	28
100	Insight of Stability of Procyanidins in Free and Liposomal Form under an in Vitro Digestion Model: Study of Bioaccessibility, Kinetic Release Profile, Degradation, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1990-2003.	2.4	28
101	Bioactives Obtained From Plants, Seaweeds, Microalgae and Food By-Products Using Pressurized Liquid Extraction and Supercritical Fluid Extraction. <i>Comprehensive Analytical Chemistry</i> , 2017, 76, 27-51.	0.7	27
102	A sustainable biotechnological process for the efficient synthesis of kojibiose. <i>Green Chemistry</i> , 2014, 16, 2219-2226.	4.6	26
103	Green ultra-high pressure extraction of bioactive compounds from <i>Haematococcus pluvialis</i> and <i>Porphyridium cruentum</i> microalgae. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102532.	2.7	26
104	Extraction Techniques for the Determination of Phenolic Compounds in Food. , 2012, , 159-180.		25
105	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018, 39, 1875-1883.	1.3	25
106	Quantitative analysis of aqueous phases of bio-oils resulting from pyrolysis of different biomasses by two-dimensional comprehensive liquid chromatography. <i>Journal of Chromatography A</i> , 2019, 1602, 359-367.	1.8	25
107	Assessment of nutritional and metabolic profiles of pea shoots: The new ready-to-eat baby-leaf vegetable. <i>Food Research International</i> , 2014, 58, 105-111.	2.9	24
108	In vitro faecal fermentation of novel oligosaccharides enzymatically synthesized using microbial transglycosidases acting on sucrose. <i>Journal of Functional Foods</i> , 2016, 20, 532-544.	1.6	24

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109	Intensified aqueous-based processes to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , 2017, 119, 64-71.	1.6	24
110	Dissipation kinetics of organophosphorus pesticides in milled toasted maize and wheat flour (gofio) during storage. <i>Food Chemistry</i> , 2017, 229, 854-859.	4.2	23
111	Separation of di- and trisaccharide mixtures by comprehensive two-dimensional liquid chromatography. Application to prebiotic oligosaccharides. <i>Analytica Chimica Acta</i> , 2019, 1060, 125-132.	2.6	22
112	Efficient Synthesis and Characterization of Lactulosucrose by <i>Leuconostoc mesenteroides</i> B-512F Dextranucrase. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10564-10571.	2.4	21
113	Compressed CO ₂ Technologies for the Recovery of Carotenoid-Enriched Extracts from <i>Dunaliella salina</i> with Potential Neuroprotective Activity. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 11413-11423.	3.2	20
114	Application of compressed fluid-based extraction and purification procedures to obtain astaxanthin-enriched extracts from <i>Haematococcus pluvialis</i> and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 589-599.	1.9	19
115	Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from <i>Nannochloropsis oceanica</i> microalgae. <i>Journal of Supercritical Fluids</i> , 2021, 167, 105039.	1.6	18
116	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	1.8	17
117	Synthesis and structural characterization of raffinose-oligofructosides upon transfructosylation by <i>Lactobacillus gasseri</i> DSM 20604 inulosucrase. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 6251-6263.	1.7	17
118	Simultaneous extraction and purification of fucoxanthin from <i>Tisochrysis lutea</i> microalgae using compressed fluids. <i>Journal of Separation Science</i> , 2020, 43, 1967-1977.	1.3	17
119	Comparison of Extraction Techniques and Surfactants for the Isolation of Total Polyphenols and Phlorotannins from the Brown Algae <i>Lobophora variegata</i> . <i>Analytical Letters</i> , 2019, 52, 2724-2740.	1.0	16
120	Kojibiose ameliorates arachidic acid-induced metabolic alterations in hyperglycaemic rats. <i>British Journal of Nutrition</i> , 2015, 114, 1395-1402.	1.2	15
121	Comprehensive two-dimensional liquid chromatography-based qualitative screening of aqueous phases from pyrolysis bio-oils. <i>Electrophoresis</i> , 2021, 42, 58-67.	1.3	15
122	Subcritical water extraction of bioactive components from algae. , 2013, , 534-560.		14
123	Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019–February 2021. <i>Electrophoresis</i> , 2022, 43, 37-56.	1.3	14
124	In vitro Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. <i>Frontiers in Nutrition</i> , 2021, 8, 769218.	1.6	12
125	Connections between structure and performance of four cationic copolymers used as physically adsorbed coatings in capillary electrophoresis. <i>Journal of Chromatography A</i> , 2010, 1217, 7586-7592.	1.8	11
126	Supercritical Fluid Extraction. , 2014, , .		10

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127	Synthesis of potentially-bioactive lactosyl-oligofructosides by a novel bi-enzymatic system using bacterial fructansucrases. Food Research International, 2015, 78, 258-265.	2.9	9
128	Subcritical Water Extraction and Neoformation of Antioxidants. , 2017, , 109-130.		9
129	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. ACS Symposium Series, 2006, , 65-78.	0.5	8
130	Screening for Bioactive Compounds from Algae. , 2013, , 833-872.		7
131	Study of the potential neuroprotective effect of Dunaliella salina extract in SH-SY5Y cell model. Analytical and Bioanalytical Chemistry, 2022, 414, 5357-5371.	1.9	7
132	Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. Molecules, 2020, 25, 2842.	1.7	6
133	Extraction Techniques for the Determination of Carotenoids and Vitamins in Food. , 2012, , 181-201.		4
134	Compositional Analysis of Foods. , 2013, , 295-317.		4
135	Compositional analysis of foods. , 2017, , 359-380.		4
136	Chemometric optimisation of pressurised liquid extraction for the determination of alliin and S-allylcysteine in giant garlic (<sc><i>Allium ampeloprasum</i></sc> L.) by liquid chromatography tandem mass spectrometry. Phytochemical Analysis, 2021, 32, 1051-1058.	1.2	2
137	Liquid Chromatography Food Applications. , 2018, , 64-64.		0
138	Liquid phase extraction and separation of natural compounds. Electrophoresis, 2018, 39, 1833-1834.	1.3	0
139	Nicholas Snow (Ed.): Basic multidimensional gas chromatography. Analytical and Bioanalytical Chemistry, 2020, 412, 6637-6638.	1.9	0