Alejandro Cifuentes

List of Publications by Year
in descending order

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353 papers	20,628 citations	11608 70 h-index	16605 123 g-index
377 all docs	377 docs citations	377 times ranked	16602 citing authors

#	Article	IF	Citations
1	Natural products in drug discovery: advances and opportunities. Nature Reviews Drug Discovery, 2021, 20, 200-216.	21.5	1,990
2	Sub- and supercritical fluid extraction of functional ingredients from different natural sources: Plants, food-by-products, algae and microalgaeA review. Food Chemistry, 2006, 98, 136-148.	4.2	1,004
3	Supercritical fluid extraction: Recent advances and applications. Journal of Chromatography A, 2010, 1217, 2495-2511.	1.8	575
4	In the search of new functional food ingredients from algae. Trends in Food Science and Technology, 2008, 19, 31-39.	7.8	405
5	Innovative Natural Functional Ingredients from Microalgae. Journal of Agricultural and Food Chemistry, 2009, 57, 7159-7170.	2.4	391
6	Foodomics: MSâ€based strategies in modern food science and nutrition. Mass Spectrometry Reviews, 2012, 31, 49-69.	2.8	327
7	Food analysis and Foodomics. Journal of Chromatography A, 2009, 1216, 7109.	1.8	262
8	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.	5.8	244
9	Use of compressed fluids for sample preparation: Food applications. Journal of Chromatography A, 2007, 1152, 234-246.	1.8	236
10	Determination of Critical Micelle Concentration Values Using Capillary Electrophoresis Instrumentation. Analytical Chemistry, 1997, 69, 4271-4274.	3.2	233
11	Advanced analysis of nutraceuticals. Journal of Pharmaceutical and Biomedical Analysis, 2011, 55, 758-774.	1.4	231
12	Present and Future Challenges in Food Analysis: Foodomics. Analytical Chemistry, 2012, 84, 10150-10159.	3.2	223
13	Benefits of using algae as natural sources of functional ingredients. Journal of the Science of Food and Agriculture, 2013, 93, 703-709.	1.7	214
14	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. Journal of Chromatography A, 2010, 1217, 2512-2520.	1.8	209
15	Optimization of accelerated solvent extraction of antioxidants from Spirulina platensis microalga. Food Chemistry, 2005, 93, 417-423.	4.2	183
16	On-line capillary electrophoresis-mass spectrometry for the analysis of biomolecules. Electrophoresis, 2004, 25, 2257-2281.	1.3	181
17	Subcritical water extraction and characterization of bioactive compounds from Haematococcus pluvialis microalga. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 456-463.	1.4	176
18	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1560-1565.	1.4	163

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19	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2010, 31, 205-228.	1.3	163
20	Optimization of the Extraction of Antioxidants fromDunaliella salinaMicroalga by Pressurized Liquids. Journal of Agricultural and Food Chemistry, 2006, 54, 5597-5603.	2.4	162
21	Performance of a physically adsorbed high-molecular-mass polyethyleneimine layer as coating for the separation of basic proteins and peptides by capillary electrophoresis. Journal of Chromatography A, 1995, 708, 356-361.	1.8	157
22	Toward a Predictive Model of Alzheimerâ€™s Disease Progression Using Capillary Electrophoresisâ€“Mass Spectrometry Metabolomics. Analytical Chemistry, 2012, 84, 8532-8540.	3.2	152
23	Recent advances in the application of capillary electromigration methods for food analysis. Electrophoresis, 2006, 27, 283-303.	1.3	147
24	Screening of functional compounds in supercritical fluid extracts from Spirulina platensis. Food Chemistry, 2007, 102, 1357-1367.	4.2	142
25	Downstream processing of Isochrysis galbana: a step towards microalgal biorefinery. Green Chemistry, 2015, 17, 4599-4609.	4.6	140
26	New Trends in Food Processing. Critical Reviews in Food Science and Nutrition, 2003, 43, 507-526.	5.4	127
27	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresisâ€“time-of-flight mass spectrometry. Journal of Chromatography A, 2008, 1195, 164-173.	1.8	123
28	Capillary electrophoresisâ€electrosprayâ€mass spectrometry in peptide analysis and peptidomics. Electrophoresis, 2008, 29, 2148-2160.	1.3	119
29	Pressurized liquids as an alternative process to antioxidant carotenoids' extraction from Haematococcus pluvialis microalgae. LWT - Food Science and Technology, 2010, 43, 105-112.	2.5	119
30	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.	1.8	116
31	Capillary Electrophoresis Time-of-Flight Mass Spectrometry for Comparative Metabolomics of Transgenic versus Conventional Maize. Analytical Chemistry, 2008, 80, 6329-6335.	3.2	115
32	Separation and characterization of antioxidants fromSpirulina platensis microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. Journal of Separation Science, 2005, 28, 2111-2119.	1.3	114
33	Capillary electrophoresis-mass spectrometry in food analysis. Electrophoresis, 2005, 26, 1306-1318.	1.3	112
34	CEâ€TOF MS analysis of complex protein hydrolyzates from genetically modified soybeans â€“ A tool for foodomics. Electrophoresis, 2010, 31, 1175-1183.	1.3	109
35	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.	4.2	108
36	Global Foodomics strategy to investigate the health benefits of dietary constituents. Journal of Chromatography A, 2012, 1248, 139-153.	1.8	107

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37	Recent advances in the application of capillary electromigration methods for food analysis. Electrophoresis, 2008, 29, 294-309.	1.3	104
38	Behavior of peptides in capillary electrophoresis: Effect of peptide charge, mass and structure. Electrophoresis, 1997, 18, 2362-2376.	1.3	101
39	Multidimensional chromatography in food analysis. Journal of Chromatography A, 2009, 1216, 7110-7129.	1.8	99
40	Metabolomics, peptidomics and proteomics applications of capillary electrophoresis-mass spectrometry in Foodomics: A review. Analytica Chimica Acta, 2013, 802, 1-13.	2.6	97
41	New Analytical Techniques in Food Science. Critical Reviews in Food Science and Nutrition, 2001, 41, 413-450.	5.4	96
42	Covalent Polymer-Drug Conjugates. Molecules, 2005, 10, 114-125.	1.7	96
43	Metabolite profiling of licorice (Glycyrrhiza glabra) from different locations using comprehensive two-dimensional liquid chromatography coupled to diode array and tandem mass spectrometry detection. Analytica Chimica Acta, 2016, 913, 145-159.	2.6	95
44	Capillary electrophoresis-mass spectrometry of basic proteins using a new physically adsorbed polymer coating. Some applications in food analysis. Electrophoresis, 2004, 25, 2056-2064.	1.3	93
45	Dunaliella salina Microalga Pressurized Liquid Extracts as Potential Antimicrobials. Journal of Food Protection, 2006, 69, 2471-2477.	0.8	93
46	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from Chlorella vulgaris. LWT - Food Science and Technology, 2012, 46, 245-253.	2.5	93
47	Profiling of phenolic compounds from different apple varieties using comprehensive two-dimensional liquid chromatography. Journal of Chromatography A, 2013, 1313, 275-283.	1.8	93
48	Response surface methodology to optimize supercritical carbon dioxide/co-solvent extraction of brown onion skin by-product as source of nutraceutical compounds. Food Chemistry, 2018, 269, 495-502.	4.2	93
49	Metabolomics of transgenic maize combining Fourier transform-ion cyclotron resonance-mass spectrometry, capillary electrophoresis-mass spectrometry and pressurized liquid extraction. Journal of Chromatography A, 2009, 1216, 7314-7323.	1.8	92
50	Advances in Nutrigenomics research: Novel and future analytical approaches to investigate the biological activity of natural compounds and food functions. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 290-304.	1.4	92
51	Hansen solubility parameters for selection of green extraction solvents. TrAC - Trends in Analytical Chemistry, 2019, 118, 227-237.	5.8	86
52	A new metabolomic workflow for early detection of Alzheimer's disease. Journal of Chromatography A, 2013, 1302, 65-71.	1.8	83
53	Pressurized liquid extractionâ€“capillary electrophoresisâ€“mass spectrometry for the analysis of polar antioxidants in rosemary extracts. Journal of Chromatography A, 2005, 1084, 54-62.	1.8	82
54	Pressurized Fluid Extraction of Bioactive Compounds from Phormidium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 3517-3523.	2.4	82

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55	<scp>CE</scp>/<scp>LC</scp>â€<scp>MS</scp> multiplatform for broad metabolomic analysis of dietary polyphenols effect on colon cancer cells proliferation. Electrophoresis, 2012, 33, 2328-2336.	1.3	82
56	Characterization of grape seed procyanidins by comprehensive two-dimensional hydrophilic interactionâ€‰Ã—â€‰reversed phase liquid chromatography coupled to diode array detection and tandem mass spectrometry. Analytical and Bioanalytical Chemistry, 2013, 405, 4627-4638.	1.9	82
57	Recent applications of high resolution mass spectrometry for the characterization of plant natural products. TrAC - Trends in Analytical Chemistry, 2019, 112, 87-101.	5.8	82
58	Chiral capillary electrophoresis-mass spectrometry of amino acids in foods. Electrophoresis, 2005, 26, 1432-1441.	1.3	81
59	Metabolomics of Genetically Modified Crops. International Journal of Molecular Sciences, 2014, 15, 18941-18966.	1.8	81
60	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2012, 33, 147-167.	1.3	80
61	Optimization of clean extraction methods to isolate carotenoids from the microalga Neochloris oleoabundans and subsequent chemical characterization using liquid chromatography tandem mass spectrometry. Analytical and Bioanalytical Chemistry, 2013, 405, 4607-4616.	1.9	80
62	Simulation and optimization of peptide separation by capillary electrophoresis. Journal of Chromatography A, 1994, 680, 321-340.	1.8	79
63	Pesticide analysis by capillary electrophoresis. Journal of Separation Science, 2004, 27, 947-963.	1.3	79
64	Green processes based on the extraction with pressurized fluids to obtain potent antimicrobials from Haematococcus pluvialis microalgae. LWT - Food Science and Technology, 2009, 42, 1213-1218.	2.5	79
65	MSâ€based analytical methodologies to characterize genetically modified crops. Mass Spectrometry Reviews, 2011, 30, 396-416.	2.8	79
66	Separation of basic proteins in free solution capillary electrophoresis: effect of additive, temperature and voltage. Journal of Chromatography A, 1996, 742, 257-266.	1.8	78
67	Food by-products and food wastes: are they safe enough for their valorization?. Trends in Food Science and Technology, 2021, 114, 133-147.	7.8	78
68	Development of new green processes for the recovery of bioactives from Phaeodactylum tricornutum. Food Research International, 2017, 99, 1056-1065.	2.9	77
69	DNA methylation dynamics and MET1a-like gene expression changes during stress-induced pollen reprogramming to embryogenesis. Journal of Experimental Botany, 2012, 63, 6431-6444.	2.4	75
70	Food Analysis: Present, Future, and Foodomics. , 2012, 2012, 1-16.		74
71	Capillary isoelectric focusing of erythropoietin glycoforms and its comparison with flat-bed isoelectric focusing and capillary zone electrophoresis. Journal of Chromatography A, 1999, 830, 453-463.	1.8	73
72	Analysis of carboxylic acids in biological fluids by capillary electrophoresis. Electrophoresis, 2005, 26, 2622-2636.	1.3	73

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73	Chiral MEKC-LIF of amino acids in foods: Analysis of vinegars. Electrophoresis, 2006, 27, 2551-2557.	1.3	73
74	Ion-trap versus time-of-flight mass spectrometry coupled to capillary electrophoresis to analyze biogenic amines in wine. Journal of Chromatography A, 2008, 1195, 150-156.	1.8	72
75	Highly sensitive analysis of multiple pesticides in foods combining solid-phase microextraction, capillary electrophoresis-mass spectrometry, and chemometrics. Electrophoresis, 2004, 25, 2065-2076.	1.3	71
76	Effect of rosemary polyphenols on human colon cancer cells: transcriptomic profiling and functional enrichment analysis. Genes and Nutrition, 2013, 8, 43-60.	1.2	71
77	Green compressed fluid technologies for downstream processing of Scenedesmus obliquus in a biorefinery approach. Algal Research, 2017, 24, 111-121.	2.4	71
78	Separation and characterization of phlorotannins from brown algae Cystoseira abiesâ€marina by comprehensive twoâ€dimensional liquid chromatography. Electrophoresis, 2014, 35, 1644-1651.	1.3	70
79	Modified cyclodextrins for fast and sensitive chiralâ€capillary electrophoresisâ€mass spectrometry. Electrophoresis, 2009, 30, 1734-1742.	1.3	69
80	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2014, 35, 147-169.	1.3	69
81	Foodomics evaluation of bioactive compounds in foods. TrAC - Trends in Analytical Chemistry, 2017, 96, 2-13.	5.8	68
82	New physically adsorbed polymer coating for reproducible separations of basic and acidic proteins by capillary electrophoresis. Journal of Chromatography A, 2003, 1012, 95-101.	1.8	67
83	Detection of Genetically Modified Maize by the Polymerase Chain Reaction and Capillary Gel Electrophoresis with UV Detection and Laser-Induced Fluorescence. Journal of Agricultural and Food Chemistry, 2002, 50, 1016-1021.	2.4	66
84	Chiral electromigration methods in food analysis. Electrophoresis, 2003, 24, 2431-2441.	1.3	66
85	Use of supercritical CO2 to obtain extracts with antimicrobial activity from Chaetoceros muelleri microalga. A correlation with their lipidic content. European Food Research and Technology, 2007, 224, 505-510.	1.6	65
86	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2018, 39, 136-159.	1.3	65
87	Chiral analysis in food science. TrAC - Trends in Analytical Chemistry, 2020, 123, 115761.	5.8	65
88	Enrichment of vitamin E from Spirulina platensis microalga by SFE. Journal of Supercritical Fluids, 2008, 43, 484-489.	1.6	64
89	Chiral capillary electrophoresis in food analysis. Electrophoresis, 2010, 31, 2106-2114.	1.3	64
90	Ultrasensitive Detection of Genetically Modified Maize DNA by Capillary Gel Electrophoresis with Laser-Induced Fluorescence Using Different Fluorescent Intercalating Dyes. Journal of Agricultural and Food Chemistry, 2002, 50, 4497-4502.	2.4	63

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91	Analysis of pesticides in soy milk combining solid-phase extraction and capillary electrophoresis-mass spectrometry. Journal of Separation Science, 2005, 28, 948-956.	1.3	63
92	The role of direct high-resolution mass spectrometry in foodomics. Analytical and Bioanalytical Chemistry, 2015, 407, 6275-6287.	1.9	63
93	Capillary electrophoresis of glutathione to monitor oxidative stress and response to antioxidant treatments in an animal model. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2005, 822, 61-69.	1.2	62
94	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2016, 37, 111-141.	1.3	62
95	Sensitive and simultaneous analysis of five transgenic maizes using multiplex polymerase chain reaction, capillary gel electrophoresis, and laser-induced fluorescence. Electrophoresis, 2004, 25, 2219-2226.	1.3	61
96	Detection of Genetically Modified Organisms in Foods by DNA Amplification Techniques. Critical Reviews in Food Science and Nutrition, 2004, 44, 425-436.	5.4	61
97	Î²-Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. Journal of Agricultural and Food Chemistry, 2007, 55, 10585-10590.	2.4	61
98	Analysis of chiral amino acids in cerebrospinal fluid samples linked to different stages of Alzheimer disease. Electrophoresis, 2011, 32, 2757-2764.	1.3	61
99	Pressurized liquid extraction of Neochloris oleoabundans for the recovery of bioactive carotenoids with anti-proliferative activity against human colon cancer cells. Food Research International, 2017, 99, 1048-1055.	2.9	61
100	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.	2.9	61
101	Analysis of natural antioxidants by capillary electromigration methods. Journal of Separation Science, 2005, 28, 883-897.	1.3	60
102	Antimicrobial Activity of Sub- and Supercritical CO2 Extracts of the Green Alga Dunaliella salina. Journal of Food Protection, 2008, 71, 2138-2143.	0.8	60
103	Faecal Metabolomic Fingerprint after Moderate Consumption of Red Wine by Healthy Subjects. Journal of Proteome Research, 2015, 14, 897-905.	1.8	59
104	Recent applications of onâ€line supercritical fluid extraction coupled to advanced analytical techniques for compounds extraction and identification. Journal of Separation Science, 2019, 42, 243-257.	1.3	59
105	Simultaneous and Sensitive Detection of Three Foodborne Pathogens by Multiplex PCR, Capillary Gel Electrophoresis, and Laser-Induced Fluorescence. Journal of Agricultural and Food Chemistry, 2004, 52, 7180-7186.	2.4	58
106	Metabolomics study of COVID-19 patients in four different clinical stages. Scientific Reports, 2022, 12, 1650.	1.6	58
107	Combining solid-phase microextraction and on-line preconcentration-capillary electrophoresis for sensitive analysis of pesticides in foods. Electrophoresis, 2005, 26, 980-989.	1.3	57
108	Liquid separation techniques coupled with mass spectrometry for chiral analysis of pharmaceuticals compounds and their metabolites in biological fluids. Journal of Pharmaceutical and Biomedical Analysis, 2006, 40, 509-515.	1.4	57

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109	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.	1.6	57
110	High-efficiency capillary electrophoretic separation of basic proteins using coated capillaries and cationic buffer additives. Journal of Chromatography A, 1993, 652, 161-170.	1.8	56
111	Functional characterization of pressurized liquid extracts of Spirulina platensis. European Food Research and Technology, 2006, 224, 75-81.	1.6	55
112	Quantitation of Transgenic Bt Event-176 Maize Using Double Quantitative Competitive Polymerase Chain Reaction and Capillary Gel Electrophorsesis Laser-Induced Fluorescence. Analytical Chemistry, 2004, 76, 2306-2313.	3.2	54
113	Comprehensive Foodomics Study on the Mechanisms Operating at Various Molecular Levels in Cancer Cells in Response to Individual Rosemary Polyphenols. Analytical Chemistry, 2014, 86, 9807-9815.	3.2	54
114	Preparation of linear polyacrylamide-coated capillaries. Journal of Chromatography A, 1999, 830, 423-438.	1.8	53
115	Sample treatments prior to capillary electrophoresisâ€“mass spectrometry. Journal of Chromatography A, 2007, 1153, 214-226.	1.8	53
116	Metabolomic Approach with LC-QTOF to Study the Effect of a Nutraceutical Treatment on Urine of Diabetic Rats. Journal of Proteome Research, 2011, 10, 837-844.	1.8	53
117	Onâ€line coupling of supercritical fluid extraction and chromatographic techniques. Journal of Separation Science, 2017, 40, 213-227.	1.3	53
118	Sensitive Micellar Electrokinetic Chromatographyâ˜Laser-Induced Fluorescence Method To Analyze Chiral Amino Acids in Orange Juices. Journal of Agricultural and Food Chemistry, 2002, 50, 5288-5293.	2.4	52
119	Analysis of Chiral Amino Acids in Conventional and Transgenic Maize. Analytical Chemistry, 2007, 79, 5071-5077.	3.2	52
120	Recovering Bioactive Compounds from Olive Oil Filter Cake by Advanced Extraction Techniques. International Journal of Molecular Sciences, 2014, 15, 16270-16283.	1.8	52
121	Chiral nano-liquid chromatographyâ€“mass spectrometry applied to amino acids analysis for orange juice profiling. Food Chemistry, 2008, 108, 1114-1121.	4.2	51
122	Effect of dietary polyphenols on <scp>K</scp>562 leukemia cells: A <scp>F</scp>oodomics approach. Electrophoresis, 2012, 33, 2314-2327.	1.3	51
123	Analysis of Whey Proteins by Capillary Electrophoresis Using Buffer-Containing Polymeric Additives. Journal of Dairy Science, 1993, 76, 1870-1875.	1.4	50
124	Polyacrylamide-Coated Capillaries Probed by Atomic Force Microscopy:Â Correlation between Surface Topography and Electrophoretic Performance. Analytical Chemistry, 1998, 70, 3458-3462.	3.2	50
125	Rosemary (Rosmarinus officinalis) extract causes ROS-induced necrotic cell death and inhibits tumor growth in vivo. Scientific Reports, 2019, 9, 808.	1.6	50
126	Selectivity change in the separation of proteins and peptides by capillary electrophoresis using high-molecular-mass polyethyleneimine. Biomedical Applications, 1996, 681, 21-27.	1.7	49

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127	Combined Use of Supercritical Fluid Extraction, Micellar Electrokinetic Chromatography, and Reverse Phase High Performance Liquid Chromatography for the Analysis of Antioxidants from Rosemary (RosmarinusofficinalisL.). Journal of Agricultural and Food Chemistry, 2000, 48, 4060-4065.	2.4	49
128	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. Food and Chemical Toxicology, 2015, 80, 215-222.	1.8	49
129	Application of stepwise discriminant analysis to classify commercial orange juices using chiral micellar electrokinetic chromatography-laser induced fluorescence data of amino acids. Electrophoresis, 2004, 25, 2885-2891.	1.3	48
130	Determination of quinolone residues in infant and young children powdered milk combining solid-phase extraction and ultra-performance liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2011, 1218, 7608-7614.	1.8	48
131	Capillary electrophoresis-mass spectrometry of peptides from enzymatic protein hydrolysis: Simulation and optimization. Electrophoresis, 2003, 24, 834-842.	1.3	47
132	Profiling of Vitis vinifera L. canes (poly)phenolic compounds using comprehensive two-dimensional liquid chromatography. Journal of Chromatography A, 2018, 1536, 205-215.	1.8	47
133	Fast determination of procyanidins and other phenolic compounds in food samples by micellar electrokinetic chromatography using acidic buffers. Electrophoresis, 2001, 22, 1561-1567.	1.3	46
134	Improved capillary isoelectric focusing method for recombinant erythropoietin analysis. Journal of Chromatography A, 2002, 968, 221-228.	1.8	46
135	Characterization by high-performance liquid chromatography/electrospray ionization quadrupole time-of-flight mass spectrometry of the lipid fraction ofSpirulina platensis pressurized ethanol extract. Rapid Communications in Mass Spectrometry, 2007, 21, 1729-1738.	0.7	46
136	Pressurized liquid extracts from Spirulina platensis microalga. Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. Journal of Chromatography A, 2004, 1047, 195-203.	1.8	46
137	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. Journal of Supercritical Fluids, 2016, 107, 581-589.	1.6	45
138	Separation of basic proteins by capillary electrophoresis using cross-linked polyacrylamide-coated capillaries and cationic buffer additives. Journal of Chromatography A, 1993, 655, 63-72.	1.8	44
139	The combined use of molecular techniques and capillary electrophoresis in food analysis. TrAC - Trends in Analytical Chemistry, 2004, 23, 637-643.	5.8	44
140	Determination of herbicides in mineral and stagnant waters at ng/L levels using capillary electrophoresis and UV detection combined with solid-phase extraction and sample stacking. Journal of Chromatography A, 2005, 1070, 171-177.	1.8	44
141	Characterization of proteins fromSpirulina platensis microalga using capillary electrophoresis-ion trap-mass spectrometry and capillary electrophoresis-time of flight-mass spectrometry. Electrophoresis, 2005, 26, 2674-2683.	1.3	44
142	Is metabolomics reachable? Different purification strategies of human colon cancer cells provide different CEâ€MS metabolite profiles. Electrophoresis, 2011, 32, 1765-1777.	1.3	44
143	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. Journal of Functional Foods, 2014, 11, 293-303.	1.6	44
144	Effect of pH and ionic strength of running buffer on peptide behavior in capillary electrophoresis: Theoretical calculation and experimental evaluation. Electrophoresis, 1995, 16, 516-524.	1.3	43

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145	Micellar Electrokinetic Chromatography Applied to Copolymer Systems with Heterogeneous Distribution. Macromolecules, 1999, 32, 610-617.	2.2	43
146	CEâ€MS of zein proteins from conventional and transgenic maize. Electrophoresis, 2007, 28, 4192-4201.	1.3	43
147	Green Extraction of Bioactive Compounds from Microalgae. Journal of Analysis and Testing, 2018, 2, 109-123.	2.5	43
148	Rectangular capillary electrophoresis: Some theoretical considerations. Chromatographia, 1994, 39, 391-404.	0.7	42
149	Nonaqueous and aqueous capillary electrophoresis of synthetic polymers. Journal of Chromatography A, 2005, 1068, 59-73.	1.8	42
150	Chiral analysis of pollutants and their metabolites by capillary electromigration methods. Electrophoresis, 2005, 26, 3799-3813.	1.3	42
151	Capillary electrophoresis-mass spectrometry ofSpirulina platensis proteins obtained by pressurized liquid extraction. Electrophoresis, 2005, 26, 4215-4224.	1.3	42
152	Anionic metabolite profiling by capillary electrophoresisâ€“mass spectrometry using a noncovalent polymeric coating. Orange juice and wine as case studies. Journal of Chromatography A, 2016, 1428, 326-335.	1.8	42
153	Treatments of fused-silica capillaries and their influence on the electrophoretic characteristics of these columns before and after coating. Journal of Chromatography A, 1998, 823, 561-571.	1.8	40
154	Capillary electrophoresis using copolymers of different composition as physical coatings: A comparative study. Electrophoresis, 2006, 27, 1041-1049.	1.3	40
155	Quantitation of chiral amino acids from microalgae by MEKC and LIF detection. Electrophoresis, 2007, 28, 2701-2709.	1.3	40
156	Determination of phenolic compounds in ancient and modern durum wheat genotypes. Electrophoresis, 2018, 39, 2001-2010.	1.3	40
157	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 2: Characterization of bioactive compounds from goldenberry (Physalis peruviana L.) calyx extracts using hyphenated techniques. Journal of Chromatography A, 2018, 1584, 144-154.	1.8	39
158	Foodomics: Analytical Opportunities and Challenges. Analytical Chemistry, 2022, 94, 366-381.	3.2	39
159	Highly reproducible capillary gel electrophoresis (CGE) of DNA fragments using uncoated columns. Detection of genetically modified maize by PCR-cGE. Journal of Separation Science, 2002, 25, 577-583.	1.3	38
160	Optimization of pressurized liquid extraction by response surface methodology of Goji berry (Lycium barbarum L.) phenolic bioactive compounds. Electrophoresis, 2018, 39, 1673-1682.	1.3	38
161	In vitro neuroprotective potential of terpenes from industrial orange juice by-products. Food and Function, 2021, 12, 302-314.	2.1	38
162	Drug delivery systems: polymers and drugs monitored by capillary electromigration methods. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2003, 797, 37-49.	1.2	37

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163	Chiral CEâ€MS. Electrophoresis, 2010, 31, 1442-1456.	1.3	37
164	Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from Cystoseira abies-marina. RSC Advances, 2016, 6, 94884-94895.	1.7	37
165	Development of a Green Downstream Process for the Valorization of Porphyridium cruentum Biomass. Molecules, 2019, 24, 1564.	1.7	37
166	Analysis of triazolopyrimidine herbicides in soils using field-enhanced sample injection-coelectroosmotic capillary electrophoresis combined with solid-phase extraction. Journal of Chromatography A, 2005, 1100, 236-242.	1.8	36
167	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 234-241.	1.8	36
168	Comprehensive Proteomic Study of the Antiproliferative Activity of a Polyphenol-Enriched Rosemary Extract on Colon Cancer Cells Using Nanoliquid Chromatographyâ€“Orbitrap MS/MS. Journal of Proteome Research, 2016, 15, 1971-1985.	1.8	36
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