

# Alejandro Cifuentes

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019â€“February 2021. <i>Electrophoresis</i> , 2022, 43, 37-56.	1.3	14
2	Neuroprotective potential of extracts from leaves of ora-pro-nobis ( <i>Pereskia aculeata</i> ) recovered by clean compressed fluids. <i>Journal of Supercritical Fluids</i> , 2022, 179, 105390.	1.6	4
3	Foodomics: Analytical Opportunities and Challenges. <i>Analytical Chemistry</i> , 2022, 94, 366-381.	3.2	39
4	Metabolomics study of COVID-19 patients in four different clinical stages. <i>Scientific Reports</i> , 2022, 12, 1650.	1.6	58
5	Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102926.	2.7	8
6	Neuroprotective potential of terpenoid-rich extracts from orange juice by-products obtained by pressurized liquid extraction. <i>Food Chemistry: X</i> , 2022, 13, 100242.	1.8	10
7	Safety assessment of citrus and olive by-products using a sustainable methodology based on natural deep eutectic solvents. <i>Journal of Chromatography A</i> , 2022, 1669, 462922.	1.8	12
8	Study of the potential neuroprotective effect of <i>Dunaliella salina</i> extract in SH-SY5Y cell model. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 5357-5371.	1.9	7
9	Study of the reaction between genipin and amino acids, dairy proteins, and milk to form a blue colorant ingredient. <i>Food Research International</i> , 2022, 157, 111240.	2.9	10
10	One-step sustainable extraction of Silymarin compounds of wild Algerian milk thistle ( <i>Silybum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	1.8	2
11	Comparison of Four Oil Extraction Methods for Sinami Fruit ( <i>Oenocarpus mapora</i> H. Karst): Evaluating Quality, Polyphenol Content and Antioxidant Activity. <i>Foods</i> , 2022, 11, 1518.	1.9	7
12	Metabolite Profiling of Soy By-Products: A Comprehensive Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7321-7341.	2.4	3
13	Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO2 pre-extracted mango peel as valorization strategy. <i>LWT - Food Science and Technology</i> , 2021, 137, 110414.	2.5	32
14	<i>In vitro</i> neuroprotective potential of terpenes from industrial orange juice by-products. <i>Food and Function</i> , 2021, 12, 302-314.	2.1	38
15	Impact of Extreme Obesity and Dietâ€“Induced Weight Loss on the Fecal Metabolome and Gut Microbiota. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2000030.	1.5	19
16	Hansen Solubility Parameters for Selection of Green Extraction Solvents. , 2021, , 710-724.		1
17	Foodomics of Bioactive Compounds From Tropical Fruits By-Products. , 2021, , 672-688.		3
18	Phytochemical and Functional Characterization of Phenolic Compounds from Cowpea ( <i>Vigna</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	1.3	19

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19	Comprehensive Phenolic and Free Amino Acid Analysis of Rosemary Infusions: Influence on the Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 500.	2.2	13
20	Extraction and Characterization of the Polar Lipid Fraction of Blackberry and Passion Fruit Seeds Oils Using Supercritical Fluid Extraction. <i>Food Analytical Methods</i> , 2021, 14, 2026-2037.	1.3	10
21	Phytosterol-rich compressed fluids extracts from <i>Phormidium autumnale</i> cyanobacteria with neuroprotective potential. <i>Algal Research</i> , 2021, 55, 102264.	2.4	14
22	Extraction and Mass Spectrometric Characterization of Terpenes Recovered from Olive Leaves Using a New Adsorbent-Assisted Supercritical CO <sub>2</sub> Process. <i>Foods</i> , 2021, 10, 1301.	1.9	14
23	Neuroprotective Effect of Terpenoids Recovered from Olive Oil By-Products. <i>Foods</i> , 2021, 10, 1507.	1.9	25
24	Metabolomics as a Tool to Study Underused Soy Parts: In Search of Bioactive Compounds. <i>Foods</i> , 2021, 10, 1308.	1.9	16
25	Selective Extraction of Piceatannol from <i>Passiflora edulis</i> by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6248.	1.8	10
26	Mycotoxin extraction from edible insects with natural deep eutectic solvents: a green alternative to conventional methods. <i>Journal of Chromatography A</i> , 2021, 1648, 462180.	1.8	14
27	Recovery of ascorbic acid, phenolic compounds and carotenoids from acerola by-products: An opportunity for their valorization. <i>LWT - Food Science and Technology</i> , 2021, 146, 111654.	2.5	21
28	Metabolite Profiling of Rosemary Cell Lines with Antiproliferative Potential against Human HT-29 Colon Cancer Cells. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 319-325.	1.4	4
29	Carotenogenesis of <i>Staphylococcus aureus</i> : New insights and impact on membrane biophysical properties. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2021, 1866, 158941.	1.2	8
30	Food by-products and food wastes: are they safe enough for their valorization?. <i>Trends in Food Science and Technology</i> , 2021, 114, 133-147.	7.8	78
31	HPLC-DAD-APCI-MS as a Tool for Carotenoid Assessment of Wild and Cultivated Cherry Tomatoes. <i>Horticulturae</i> , 2021, 7, 272.	1.2	1
32	Green food analysis: Current trends and perspectives. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2021, 31, 100522.	3.2	12
33	Integrated green-based methods to recover bioactive compounds from by-product of acerola processing. <i>LWT - Food Science and Technology</i> , 2021, 151, 112104.	2.5	4
34	Natural products in drug discovery: advances and opportunities. <i>Nature Reviews Drug Discovery</i> , 2021, 20, 200-216.	21.5	1,990
35	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
36	Comparison of different extraction methods of Brazilian <i>Renealmia petasites</i> Gagnep.) oilseeds for the determination of lipid and terpene composition, antioxidant capacity, and inhibitory effect on neurodegenerative enzymes. <i>Food Chemistry: X</i> , 2021, 12, 100140.	1.8	1

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37	Neuroprotective Potential of Tamarillo ( <i>Cyphomandra betacea</i> ) Epicarp Extracts Obtained by Sustainable Extraction Process. <i>Frontiers in Nutrition</i> , 2021, 8, 769617.	1.6	11
38	Chemical characterization of leaves and calli extracts of <i>Rosmarinus officinalis</i> by UHPLC-MS. <i>Electrophoresis</i> , 2020, 41, 1776-1783.	1.3	10
39	Foodomics evaluation of the anti-proliferative potential of <i>Passiflora mollissima</i> seeds. <i>Food Research International</i> , 2020, 130, 108938.	2.9	18
40	Chiral analysis in food science. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 123, 115761.	5.8	65
41	Compressed CO <sub>2</sub> 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
42	Stability Studies of Starch Aerogel Formulations for Biomedical Applications. <i>Biomacromolecules</i> , 2020, 21, 5336-5344.	2.6	12
43	Special issue on "Foodomics and Advanced Food Analysis", Autumn 2020. <i>Electrophoresis</i> , 2020, 41, 1663-1664.	1.3	1
44	Compressed fluids and phytochemical profiling tools to obtain and characterize antiviral and anti-inflammatory compounds from natural sources. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 129, 115942.	5.8	16
45	Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. <i>Food and Function</i> , 2020, 11, 3471-3482.	2.1	15
46	Foodomics evaluation of genetically modified organisms. , 2020, , 657-695.		1
47	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151.	3.7	29
48	Effect of the formation of capsules of tetra(propyl) pyrogallol[4]arene on the host-guest interaction with neurotransmitters. <i>Journal of Molecular Structure</i> , 2020, 1210, 128063.	1.8	3
49	Supercritical antisolvent fractionation as a tool for enhancing antiproliferative activity of mango seed kernel extracts against colon cancer cells. <i>Journal of Supercritical Fluids</i> , 2019, 152, 104563.	1.6	16
50	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.	2.9	61
51	Current research in biotechnology: Exploring the biotech forefront. <i>Current Research in Biotechnology</i> , 2019, 1, 34-40.	1.9	17
52	Anti-proliferative bioactivity against HT-29 colon cancer cells of a withanolides-rich extract from golden berry ( <i>Physalis peruviana</i> L.) calyx investigated by Foodomics. <i>Journal of Functional Foods</i> , 2019, 63, 103567.	1.6	29
53	Rosemary ( <i>Rosmarinus officinalis</i> ) extract causes ROS-induced necrotic cell death and inhibits tumor growth in vivo. <i>Scientific Reports</i> , 2019, 9, 808.	1.6	50
54	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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55	Hansen solubility parameters for selection of green extraction solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 227-237.	5.8	86
56	Recent advances in mass spectrometry studies of non-covalent complexes of macrocycles - A review. <i>Analytica Chimica Acta</i> , 2019, 1081, 32-50.	2.6	18
57	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
58	Integrated strategy for the extraction and profiling of bioactive metabolites from <i>Passiflora mollissima</i> seeds combining pressurized-liquid extraction and gas/liquid chromatography coupled to high resolution mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1595, 144-157.	1.8	30
59	Polymethoxylated Flavones Target Cancer Stemness and Improve the Antiproliferative Effect of 5-Fluorouracil in a 3D Cell Model of Colorectal Cancer. <i>Nutrients</i> , 2019, 11, 326.	1.7	30
60	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.	1.3	59
61	A Foodomics Approach: CE-MS for Comparative Metabolomics of Colon Cancer Cells Treated with Dietary Polyphenols. <i>Methods in Molecular Biology</i> , 2019, 1855, 303-313.	0.4	3
62	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 ( <i>Physalis peruviana</i> L.) calyx extracts using hyphenated techniques. <i>Journal of Chromatography A</i> , 2019, 1584, 155-164.	1.8	39
63	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. <i>Journal of Chromatography A</i> , 2019, 1584, 155-164.	1.8	32
64	Recent applications of high resolution mass spectrometry for the characterization of plant natural products. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 112, 87-101.	5.8	82
65	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018, 39, 1875-1883.	1.3	25
66	Determination of phenolic compounds in ancient and modern durum wheat genotypes. <i>Electrophoresis</i> , 2018, 39, 2001-2010.	1.3	40
67	Selective extraction of high-value phenolic compounds from distillation wastewater of basil ( <i>Ocimum basilicum</i> L.) by pressurized liquid extraction. <i>Electrophoresis</i> , 2018, 39, 1884-1891.	1.3	29
68	Optimization of pressurized liquid extraction by response surface methodology of Goji berry ( <i>Lycium barbarum</i> L.) phenolic bioactive compounds. <i>Electrophoresis</i> , 2018, 39, 1673-1682.	1.3	38
69	Metabolomics study of early metabolic changes in hepatic HepaRG cells in response to rosemary diterpenes exposure. <i>Analytica Chimica Acta</i> , 2018, 1037, 140-151.	2.6	13
70	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
71	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2018, 39, 136-159.	1.3	65
72	Omics Technology: Foodomics. , 2018, , 53-53.		1

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73	Pressurized Liquid Extraction of Pigments from <i>Chlamydomonas</i> sp. and Chemical Characterization by HPLC-MS/MS. <i>Journal of Analysis and Testing</i> , 2018, 2, 149-157.	2.5	12
74	Foodomics Applications. <i>Comprehensive Analytical Chemistry</i> , 2018, , 643-685.	0.7	12
75	Advanced food analysis, foodome and foodomics. <i>Electrophoresis</i> , 2018, 39, 1525-1526.	1.3	5
76	Response surface methodology to optimize supercritical carbon dioxide/co-solvent extraction of brown onion skin by-product as source of nutraceutical compounds. <i>Food Chemistry</i> , 2018, 269, 495-502.	4.2	93
77	Electrophoretic Technique: Capillary Zone Electrophoresis. , 2018, , 659-685.		3
78	Green Extraction of Bioactive Compounds from Microalgae. <i>Journal of Analysis and Testing</i> , 2018, 2, 109-123.	2.5	43
79	Recent developments in foodomics. <i>Inform</i> , 2018, 29, 26-29.	0.1	0
80	Pressurized liquid extraction of <i>Neochloris oleoabundans</i> for the recovery of bioactive carotenoids with anti-proliferative activity against human colon cancer cells. <i>Food Research International</i> , 2017, 99, 1048-1055.	2.9	61
81	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
82	Background correction in separation techniques hyphenated to high-resolution mass spectrometry "Thorough correction with mass spectrometry scans recorded as profile spectra. <i>Journal of Chromatography A</i> , 2017, 1492, 98-105.	1.8	11
83	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
84	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
85	Shotgun proteomic analysis to study the decrease of xenograft tumor growth after rosemary extract treatment. <i>Journal of Chromatography A</i> , 2017, 1499, 90-100.	1.8	21
86	Foodomics, foodome and modern food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 1.	5.8	25
87	GC-MS based metabolomics of colon cancer cells using different extraction solvents. <i>Analytica Chimica Acta</i> , 2017, 986, 48-56.	2.6	28
88	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
89	Foodomics evaluation of bioactive compounds in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 2-13.	5.8	68
90	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

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91	Nano-liquid Chromatography-orbitrap MS-based Quantitative Proteomics Reveals Differences Between the Mechanisms of Action of Carnosic Acid and Carnosol in Colon Cancer Cells. <i>Molecular and Cellular Proteomics</i> , 2017, 16, 8-22.	2.5	27
92	Online coupling of supercritical fluid extraction and chromatographic techniques. <i>Journal of Separation Science</i> , 2017, 40, 213-227.	1.3	53
93	Foodomics: LC and LC-MS-based omics strategies in food science and nutrition. , 2017, , 267-299.		5
94	Compositional analysis of foods. , 2017, , 359-380.		4
95	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
96	Foodomics study on the effects of extracellular production of hydrogen peroxide by rosemary polyphenols on the anti-proliferative activity of rosemary polyphenols against HT29 cells. <i>Electrophoresis</i> , 2016, 37, 1795-1804.	1.3	24
97	Foreword. <i>Journal of Chromatography A</i> , 2016, 1428, 1-2.	1.8	1
98	Finnee – A Matlab toolbox for separation techniques hyphenated high resolution mass spectrometry dataset. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 155, 138-144.	1.8	8
99	Comprehensive Proteomic Study of the Antiproliferative Activity of a Polyphenol-Enriched Rosemary Extract on Colon Cancer Cells Using Nanoliquid Chromatography–Orbitrap MS/MS. <i>Journal of Proteome Research</i> , 2016, 15, 1971-1985.	1.8	36
100	Capillary Electrophoresis in Food and Foodomics. <i>Methods in Molecular Biology</i> , 2016, 1483, 471-507.	0.4	11
101	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
102	Non-invasive metabolomics for improved determination of embryonic sex markers in chemically defined culture medium. <i>Journal of Chromatography A</i> , 2016, 1474, 138-144.	1.8	13
103	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
104	Algorithm for comprehensive analysis of datasets from hyphenated high resolution mass spectrometric techniques using single ion profiles and cluster analysis. <i>Journal of Chromatography A</i> , 2016, 1429, 134-141.	1.8	5
105	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2016, 37, 111-141.	1.3	62
106	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
107	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
108	Anionic metabolite profiling by capillary electrophoresis–mass spectrometry using a noncovalent polymeric coating. Orange juice and wine as case studies. <i>Journal of Chromatography A</i> , 2016, 1428, 326-335.	1.8	42

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109	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
110	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
111	Faecal Metabolomic Fingerprint after Moderate Consumption of Red Wine by Healthy Subjects. <i>Journal of Proteome Research</i> , 2015, 14, 897-905.	1.8	59
112	Metabolomics of adherent mammalian cells by capillary electrophoresis-mass spectrometry: HT-29 cells as case study. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 110, 83-92.	1.4	30
113	Green extraction techniques 2015. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 1.	5.8	9
114	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015, 17, 4599-4609.	4.6	140
115	Recent Advances and Applications of Metabolomics to Investigate Neurodegenerative Diseases. <i>International Review of Neurobiology</i> , 2015, 122, 95-132.	0.9	18
116	Potential of prodendronic polyamines with modulated segmental charge density as novel coating for fast and efficient analysis of peptides and basic proteins by CE and CE-MS. <i>Electrophoresis</i> , 2015, 36, 1564-1571.	1.3	11
117	Rosemary polyphenols induce unfolded protein response and changes in cholesterol metabolism in colon cancer cells. <i>Journal of Functional Foods</i> , 2015, 15, 429-439.	1.6	34
118	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. <i>Food and Chemical Toxicology</i> , 2015, 80, 215-222.	1.8	49
119	The role of direct high-resolution mass spectrometry in foodomics. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 6275-6287.	1.9	63
120	Editorial overview: Foodomics technologies: Foodomics: exploring safety, quality and bioactivity of foods in the 21st century. <i>Current Opinion in Food Science</i> , 2015, 4, 136-138.	4.1	7
121	Foodomics. <i>Comprehensive Analytical Chemistry</i> , 2014, , 395-440.	0.7	9
122	Metabolomics of Genetically Modified Crops. <i>International Journal of Molecular Sciences</i> , 2014, 15, 18941-18966.	1.8	81
123	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
124	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2014, 35, 147-169.	1.3	69
125	Introducing the concept of centergram. A new tool to squeeze data from separation techniques' mass spectrometry couplings. <i>Journal of Chromatography A</i> , 2014, 1330, 89-96.	1.8	7
126	Decreased Cerebrospinal Fluid Levels of L-Carnitine in Non-Apolipoprotein E4 Carriers at Early Stages of Alzheimer's Disease. <i>Journal of Alzheimer's Disease</i> , 2014, 41, 223-232.	1.2	13



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127	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
128	Foodomics: The necessary route to boost quality, safety and bioactivity of foods. <i>Electrophoresis</i> , 2014, 35, 1517-1518.	1.3	11
129	Comprehensive Foodomics Study on the Mechanisms Operating at Various Molecular Levels in Cancer Cells in Response to Individual Rosemary Polyphenols. <i>Analytical Chemistry</i> , 2014, 86, 9807-9815.	3.2	54
130	Recovering Bioactive Compounds from Olive Oil Filter Cake by Advanced Extraction Techniques. <i>International Journal of Molecular Sciences</i> , 2014, 15, 16270-16283.	1.8	52
131	Foodomics Strategies for the Analysis of Genetically Modified Crops. , 2014, , 15-44.		1
132	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
133	Metabolomics, peptidomics and proteomics applications of capillary electrophoresis-mass spectrometry in Foodomics: A review. <i>Analytica Chimica Acta</i> , 2013, 802, 1-13.	2.6	97
134	Benefits of using algae as natural sources of functional ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 703-709.	1.7	214
135	Advances in Food Analysis. <i>Journal of Chromatography A</i> , 2013, 1313, 1.	1.8	3
136	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
137	Capillary Electrophoresis-Mass Spectrometry for Peptide Analysis: Target-Based Approaches and Proteomics/Peptidomics Strategies. <i>Methods in Molecular Biology</i> , 2013, 984, 139-151.	0.4	15
138	Metabolomics in Alzheimer's disease research. <i>Electrophoresis</i> , 2013, 34, 2799-2811.	1.3	8
139	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
140	A new metabolomic workflow for early detection of Alzheimer's disease. <i>Journal of Chromatography A</i> , 2013, 1302, 65-71.	1.8	83
141	Effect of rosemary polyphenols on human colon cancer cells: transcriptomic profiling and functional enrichment analysis. <i>Genes and Nutrition</i> , 2013, 8, 43-60.	1.2	71
142	CGE Laser induced fluorescence of double stranded DNA fragments using Green dye. <i>Electrophoresis</i> , 2013, 34, 1555-1562.	1.3	13
143	Food Analysis: Present, Future, and Foodomics. , 2012, 2012, 1-16.		74
144	DNA methylation dynamics and MET1a-like gene expression changes during stress-induced pollen reprogramming to embryogenesis. <i>Journal of Experimental Botany</i> , 2012, 63, 6431-6444.	2.4	75

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145	Chiral separation of amino acids derivatised with fluorescein isothiocyanate by single isomer derivatives 3-monodeoxy-3-monoamino- $\beta$ - and $\gamma$ -cyclodextrins: the effect of the cavity size. <i>Journal of Chromatography A</i> , 2012, 1269, 360-365.	1.8	23
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