Merichel Plaza

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7006591/publications.pdf

Version: 2024-02-01

62 papers	4,458 citations	147801 31 h-index	149698 56 g-index
64 all docs	64 docs citations	64 times ranked	5901 citing authors

#	Article	IF	Citations
1	In the search of new functional food ingredients from algae. Trends in Food Science and Technology, 2008, 19, 31-39.	15.1	405
2	Innovative Natural Functional Ingredients from Microalgae. Journal of Agricultural and Food Chemistry, 2009, 57, 7159-7170.	5.2	391
3	Pressurized hot water extraction of bioactives. TrAC - Trends in Analytical Chemistry, 2015, 71, 39-54.	11.4	389
4	Screening for bioactive compounds from algae. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 450-455.	2.8	349
5	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.	3.7	209
6	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. Food Research International, 2010, 43, 2341-2348.	6.2	202
7	Substituent Effects on in Vitro Antioxidizing Properties, Stability, and Solubility in Flavonoids. Journal of Agricultural and Food Chemistry, 2014, 62, 3321-3333.	5.2	176
8	New possibilities for the valorization of olive oil by-products. Journal of Chromatography A, 2011, 1218, 7511-7520.	3.7	154
9	Hyphenated technique for the extraction and determination of isoflavones in algae: Ultrasound-assisted supercritical fluid extraction followed by fast chromatography with tandem mass spectrometry. Journal of Chromatography A, 2010, 1217, 7956-7965.	3.7	137
10	Characterization of antioxidant polyphenols from Myrciaria jaboticaba peel and their effects on glucose metabolism and antioxidant status: A pilot clinical study. Food Chemistry, 2016, 211, 185-197.	8.2	130
11	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. Journal of Chromatography A, 2011, 1218, 4918-4927.	3.7	123
12	Berry pomace â€“ a review of processing and chemical analysis ofÂits polyphenols. International Journal of Food Science and Technology, 2016, 51, 1305-1318.	2.7	114
13	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. Food Research International, 2010, 43, 1123-1129.	6.2	111
14	Water as green extraction solvent: Principles and reasons for its use. Current Opinion in Green and Sustainable Chemistry, 2017, 5, 31-36.	5.9	103
15	Strategies for the extraction and analysis of non-extractable polyphenols from plants. Journal of Chromatography A, 2017, 1514, 1-15.	3.7	96
16	Extraction and Neoformation of Antioxidant Compounds by Pressurized Hot Water Extraction from Apple Byproducts. Journal of Agricultural and Food Chemistry, 2013, 61, 5500-5510.	5.2	95
17	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.	5.2	93
18	Sustainable extraction of proteins and bioactive substances from pomegranate peel (Punica granatum) Tj ETQq0 0 0 rgBT /Overlock 10 T Technologies, 2020, 60, 102314.	5.6	79

#	Article	IF	Citations
19	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. Journal of Applied Phycology, 2012, 24, 731-741.	2.8	75
20	Enzyme-assisted extraction of bioactive non-extractable polyphenols from sweet cherry (Prunus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	8.2	69
21	Lingonberries alter the gut microbiota and prevent low-grade inflammation in high-fat diet fed mice. Food and Nutrition Research, 2016, 60, 29993.	2.6	64
22	Structure dependent antioxidant capacity of phlorotannins from Icelandic Fucus vesiculosus by UHPLC-DAD-ECD-QTOFMS. Food Chemistry, 2018, 240, 904-909.	8.2	64
23	Effects of a mixed berry beverage on cognitive functions and cardiometabolic risk markers; A randomized cross-over study in healthy older adults. PLoS ONE, 2017, 12, e0188173.	2.5	63
24	Pressurized hot water extraction of bioactives. TrAC - Trends in Analytical Chemistry, 2019, 116, 236-247.	11.4	61
25	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed Himanthalia elongata. Journal of Applied Phycology, 2011, 23, 909-917.	2.8	56
26	Pressurized Liquid Extraction as an Alternative Process To Obtain Antiviral Agents from the Edible Microalga Chlorella vulgaris. Journal of Agricultural and Food Chemistry, 2010, 58, 8522-8527.	5.2	52
27	A fast and sensitive method for the separation of carotenoids using ultra-high performance supercritical fluid chromatography-mass spectrometry. Analytical and Bioanalytical Chemistry, 2016, 408, 5883-5894.	3.7	49
28	Quantification of Individual Phenolic Compoundsâ€™ Contribution to Antioxidant Capacity in Apple: A Novel Analytical Tool Based on Liquid Chromatography with Diode Array, Electrochemical, and Charged Aerosol Detection. Journal of Agricultural and Food Chemistry, 2014, 62, 409-418.	5.2	43
29	Revalorization of Passiflora species peels as a sustainable source of antioxidant phenolic compounds. Science of the Total Environment, 2019, 696, 134030.	8.0	39
30	Development of new efficient method for isolation of phenolics from sea algae prior to their rapid resolution liquid chromatographicâ€“tandem mass spectrometric determination. Journal of Pharmaceutical and Biomedical Analysis, 2017, 135, 87-96.	2.8	38
31	Metabolomic assessment with CEâ€MS of the nutraceutical effect of Cystoseira spp extracts in an animal model. Electrophoresis, 2011, 32, 2055-2062.	2.4	35
32	Extraction Techniques for the Determination of Phenolic Compounds in Food. , 2012, , 159-180.		25
33	A non-targeted metabolomic approach based on reversed-phase liquid chromatographyâ€“mass spectrometry to evaluate coffee roasting process. Analytical and Bioanalytical Chemistry, 2018, 410, 7859-7870.	3.7	25
34	Fast determination of intact glucosinolates in broccoli leaf by pressurized liquid extraction and ultra high performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. Food Research International, 2015, 76, 498-505.	6.2	24
35	Polyphenol-rich spice-based beverages modulated postprandial early glycaemia, appetite and PYY after breakfast challenge in healthy subjects: A randomized, single blind, crossover study. Journal of Functional Foods, 2017, 35, 574-583.	3.4	22
36	Pressurized Hot Water Extraction of Bioactives. Comprehensive Analytical Chemistry, 2017, 76, 53-82.	1.3	20

#	Article	IF	Citations
37	Capillary electrophoresis-mass spectrometry metabolic fingerprinting of green and roasted coffee. Journal of Chromatography A, 2019, 1605, 360353.	3.7	19
38	High-performance thin-layer chromatography and direct analysis in real time-high resolution mass spectrometry of non-extractable polyphenols from tropical fruit peels. Food Research International, 2021, 147, 110455.	6.2	19
39	Black pepper-based beverage induced appetite-suppressing effects without altering postprandial glycaemia, gut and thyroid hormones or gastrointestinal well-being: a randomized crossover study in healthy subjects. Food and Function, 2018, 9, 2774-2786.	4.6	17
40	Probiotic fruit beverages with different polyphenol profiles attenuated early insulin response. Nutrition Journal, 2018, 17, 34.	3.4	16
41	Untargeted HILIC-MS-Based Metabolomics Approach to Evaluate Coffee Roasting Process: Contributing to an Integrated Metabolomics Multiplatform. Molecules, 2020, 25, 887.	3.8	16
42	Glycosynthases from Thermotoga neapolitana Î²-glucosidase 1A: A comparison of Î±-glucosyl fluoride and in situ-generated Î±-glycosyl formate donors. Journal of Molecular Catalysis B: Enzymatic, 2014, 107, 132-139.	1.8	15
43	Phenolic compounds increase their concentration in Carica papaya leaves under drought stress. Acta Physiologiae Plantarum, 2019, 41, 1.	2.1	14
44	In vitro assessment of the bioavailability of bioactive non-extractable polyphenols obtained by pressurized liquid extraction combined with enzymatic-assisted extraction from sweet cherry (Prunus avium L.) pomace. Food Chemistry, 2022, 385, 132688.	8.2	14
45	Characterization of carotenoids in Rhodothermus marinus. MicrobiologyOpen, 2018, 7, e00536.	3.0	13
46	A sustainable approach for the extraction of cholesterol-lowering compounds from an olive by-product based on CO2-expanded ethyl acetate. Analytical and Bioanalytical Chemistry, 2019, 411, 5885-5896.	3.7	13
47	Maillard Reaction Products in Powder Based Food for Infants and Toddlers. European Journal of Nutrition & Food Safety, 2016, 6, 65-74.	0.2	12
48	A Sustainable Approach for Extracting Non-Extractable Phenolic Compounds from Mangosteen Peel Using Ultrasound-Assisted Extraction and Natural Deep Eutectic Solvents. Applied Sciences (Switzerland), 2021, 11, 5625.	2.5	11
49	Alterations in the plasma metabolite profile associated with improved hepatic function and glycemia in mice fed lingonberry supplemented highâ€fat diets. Molecular Nutrition and Food Research, 2017, 61, 1600442.	3.3	10
50	Rapid fingerprinting of extractable and non-extractable polyphenols from tropical fruit peels using direct analysis in real time coupled to orbitrap mass spectrometry. Food Chemistry, 2022, 371, 131191.	8.2	10
51	Subcritical Water Extraction and Neoformation of Antioxidants. , 2017, , 109-130.		9
52	Green and Efficient Extraction Method to Determine Polyphenols in Cocoa and Cocoa Products. Food Analytical Methods, 2017, 10, 2677-2691.	2.6	8
53	Separation and identification of peptides in hydrolysed protein extracts from edible macroalgae by HPLC-ESI-QTOF/MS. Algal Research, 2019, 39, 101465.	4.6	8
54	Evaluation of the relationship between the peptide profiles and the lipid-lowering properties of olive seed hydrolysates as a tool for tuning hypocholesterolemic functionality. Food and Function, 2020, 11, 4973-4981.	4.6	8

#	Article	IF	Citations
55	Pressurized Liquid Extraction Combined with Enzymatic-Assisted Extraction to Obtain Bioactive Non-Extractable Polyphenols from Sweet Cherry (Prunus avium L.) Pomace. Nutrients, 2021, 13, 3242.	4.1	8
56	Composition of Nonextractable Polyphenols from Sweet Cherry Pomace Determined by DART-Orbitrap-HRMS and Their In Vitro and In Vivo Potential Antioxidant, Antiaging, and Neuroprotective Activities. Journal of Agricultural and Food Chemistry, 2022, 70, 7993-8009.	5.2	8
57	Screening for Bioactive Compounds from Algae. , 2013, , 833-872.		7
58	Polyphenols analysis and related challenges. , 2018, , 177-232.		7
59	Particle Formation of Food Ingredients by Supercritical Fluid Technology. Food Engineering Series, 2015, , 155-183.	0.7	5
60	Recovery and determination of cholesterol-lowering compounds from Olea europaea seeds employing pressurized liquid extraction and gas chromatography-mass spectrometry. Microchemical Journal, 2020, 156, 104812.	4.5	4
61	Pressure hot water processing of food and natural products. , 2019, , 193-220.		1
62	Pressurized Hot Water Extraction of Bioactives. , 2021, , 771-785.		1