

Merichel Plaza

List of Publications by Year in descending order

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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	Rapid fingerprinting of extractable and non-extractable polyphenols from tropical fruit peels using direct analysis in real time coupled to orbitrap mass spectrometry. <i>Food Chemistry</i> , 2022, 371, 131191.	8.2	10
2	In vitro assessment of the bioavailability of bioactive non-extractable polyphenols obtained by pressurized liquid extraction combined with enzymatic-assisted extraction from sweet cherry (<i>Prunus avium</i> L.) pomace. <i>Food Chemistry</i> , 2022, 385, 132688.	8.2	14
3	Composition of Nonextractable Polyphenols from Sweet Cherry Pomace Determined by DART-Orbitrap-HRMS and Their <i>In Vitro</i> and <i>In Vivo</i> Potential Antioxidant, Antiaging, and Neuroprotective Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7993-8009.	5.2	8
4	Enzyme-assisted extraction of bioactive non-extractable polyphenols from sweet cherry (<i>Prunus</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 6	8.2	69
5	Pressurized Hot Water Extraction of Bioactives. , 2021, , 771-785.		1
6	A Sustainable Approach for Extracting Non-Extractable Phenolic Compounds from Mangosteen Peel Using Ultrasound-Assisted Extraction and Natural Deep Eutectic Solvents. <i>Applied Sciences</i> (Switzerland), 2021, 11, 5625.	2.5	11
7	High-performance thin-layer chromatography and direct analysis in real time-high resolution mass spectrometry of non-extractable polyphenols from tropical fruit peels. <i>Food Research International</i> , 2021, 147, 110455.	6.2	19
8	Pressurized Liquid Extraction Combined with Enzymatic-Assisted Extraction to Obtain Bioactive Non-Extractable Polyphenols from Sweet Cherry (<i>Prunus avium</i> L.) Pomace. <i>Nutrients</i> , 2021, 13, 3242.	4.1	8
9	Evaluation of the relationship between the peptide profiles and the lipid-lowering properties of olive seed hydrolysates as a tool for tuning hypocholesterolemic functionality. <i>Food and Function</i> , 2020, 11, 4973-4981.	4.6	8
10	Recovery and determination of cholesterol-lowering compounds from <i>Olea europaea</i> seeds employing pressurized liquid extraction and gas chromatography-mass spectrometry. <i>Microchemical Journal</i> , 2020, 156, 104812.	4.5	4
11	Sustainable extraction of proteins and bioactive substances from pomegranate peel (<i>Punica granatum</i>) Tj ETQq1 1 0.784314 rgBT/Over Technologies, 2020, 60, 102314.	5.6	79
12	Untargeted HILIC-MS-Based Metabolomics Approach to Evaluate Coffee Roasting Process: Contributing to an Integrated Metabolomics Multiplatform. <i>Molecules</i> , 2020, 25, 887.	3.8	16
13	Capillary electrophoresis-mass spectrometry metabolic fingerprinting of green and roasted coffee. <i>Journal of Chromatography A</i> , 2019, 1605, 360353.	3.7	19
14	A sustainable approach for the extraction of cholesterol-lowering compounds from an olive by-product based on CO ₂ -expanded ethyl acetate. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 5885-5896.	3.7	13
15	Phenolic compounds increase their concentration in <i>Carica papaya</i> leaves under drought stress. <i>Acta Physiologiae Plantarum</i> , 2019, 41, 1.	2.1	14
16	Revalorization of <i>Passiflora</i> species peels as a sustainable source of antioxidant phenolic compounds. <i>Science of the Total Environment</i> , 2019, 696, 134030.	8.0	39
17	Separation and identification of peptides in hydrolysed protein extracts from edible macroalgae by HPLC-ESI-QTOF/MS. <i>Algal Research</i> , 2019, 39, 101465.	4.6	8
18	Pressurized hot water extraction of bioactives. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 236-247.	11.4	61

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19	Pressure hot water processing of food and natural products. , 2019, , 193-220.		1
20	Probiotic fruit beverages with different polyphenol profiles attenuated early insulin response. Nutrition Journal, 2018, 17, 34.	3.4	16
21	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
22	Characterization of carotenoids in <i>Rhodothermus marinus</i> . MicrobiologyOpen, 2018, 7, e00536.	3.0	13
23	Structure dependent antioxidant capacity of phlorotannins from Icelandic <i>Fucus vesiculosus</i> by UHPLC-DAD-ECD-QTOFMS. Food Chemistry, 2018, 240, 904-909.	8.2	64
24	A non-targeted metabolomic approach based on reversed-phase liquid chromatography-mass spectrometry to evaluate coffee roasting process. Analytical and Bioanalytical Chemistry, 2018, 410, 7859-7870.	3.7	25
25	Polyphenols analysis and related challenges. , 2018, , 177-232.		7
26	Green and Efficient Extraction Method to Determine Polyphenols in Cocoa and Cocoa Products. Food Analytical Methods, 2017, 10, 2677-2691.	2.6	8
27	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
28	Development of new efficient method for isolation of phenolics from sea algae prior to their rapid resolution liquid chromatographic-tandem mass spectrometric determination. Journal of Pharmaceutical and Biomedical Analysis, 2017, 135, 87-96.	2.8	38
29	Strategies for the extraction and analysis of non-extractable polyphenols from plants. Journal of Chromatography A, 2017, 1514, 1-15.	3.7	96
30	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
31	Alterations in the plasma metabolite profile associated with improved hepatic function and glycemia in mice fed lingonberry supplemented high-fat diets. Molecular Nutrition and Food Research, 2017, 61, 1600442.	3.3	10
32	Subcritical Water Extraction and Neoformation of Antioxidants. , 2017, , 109-130.		9
33	Pressurized Hot Water Extraction of Bioactives. Comprehensive Analytical Chemistry, 2017, 76, 53-82.	1.3	20
34	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
35	Berry pomace - a review of processing and chemical analysis of its polyphenols. International Journal of Food Science and Technology, 2016, 51, 1305-1318.	2.7	114
36	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

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37	Characterization of antioxidant polyphenols from Myrciaria jaboticaba peel and their effects on glucose metabolism and antioxidant status: A pilot clinical study. <i>Food Chemistry</i> , 2016, 211, 185-197.	8.2	130
38	A fast and sensitive method for the separation of carotenoids using ultra-high performance supercritical fluid chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 5883-5894.	3.7	49
39	Maillard Reaction Products in Powder Based Food for Infants and Toddlers. <i>European Journal of Nutrition & Food Safety</i> , 2016, 6, 65-74.	0.2	12
40	Particle Formation of Food Ingredients by Supercritical Fluid Technology. <i>Food Engineering Series</i> , 2015, , 155-183.	0.7	5
41	Pressurized hot water extraction of bioactives. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 39-54.	11.4	389
42	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. <i>Food Research International</i> , 2015, 76, 498-505.	6.2	24
43	Quantification of Individual Phenolic Compounds's Contribution to Antioxidant Capacity in Apple: A Novel Analytical Tool Based on Liquid Chromatography with Diode Array, Electrochemical, and Charged Aerosol Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 409-418.	5.2	43
44	Substituent Effects on in Vitro Antioxidizing Properties, Stability, and Solubility in Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3321-3333.	5.2	176
45	Glycosynthases from <i>Thermotoga neapolitana</i> β -glucosidase 1A: A comparison of β -glucosyl fluoride and in situ-generated β -glycosyl formate donors. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 107, 132-139.	1.8	15
46	Screening for Bioactive Compounds from Algae. , 2013, , 833-872.		7
47	Extraction and Neoformation of Antioxidant Compounds by Pressurized Hot Water Extraction from Apple Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5500-5510.	5.2	95
48	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from <i>Chlorella vulgaris</i> . <i>LWT - Food Science and Technology</i> , 2012, 46, 245-253.	5.2	93
49	Extraction Techniques for the Determination of Phenolic Compounds in Food. , 2012, , 159-180.		25
50	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012, 24, 731-741.	2.8	75
51	New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011, 1218, 7511-7520.	3.7	154
52	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed <i>Himantalia elongata</i> . <i>Journal of Applied Phycology</i> , 2011, 23, 909-917.	2.8	56
53	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.	2.4	35
54	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. <i>Journal of Chromatography A</i> , 2011, 1218, 4918-4927.	3.7	123

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55	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 450-455.	2.8	349
56	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.	3.7	209
57	Hyphenated technique for the extraction and determination of isoflavones in algae: Ultrasound-assisted supercritical fluid extraction followed by fast chromatography with tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 7956-7965.	3.7	137
58	Pressurized Liquid Extraction as an Alternative Process To Obtain Antiviral Agents from the Edible Microalga <i>Chlorella vulgaris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8522-8527.	5.2	52
59	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. <i>Food Research International</i> , 2010, 43, 1123-1129.	6.2	111
60	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. <i>Food Research International</i> , 2010, 43, 2341-2348.	6.2	202
61	Innovative Natural Functional Ingredients from Microalgae. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7159-7170.	5.2	391
62	In the search of new functional food ingredients from algae. <i>Trends in Food Science and Technology</i> , 2008, 19, 31-39.	15.1	405