Elena Ibanez

List of Publications by Year
in descending order

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413	24,111	6233 80	14702 127
papers	citations	h-index	g-index

428	428	428	18763
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Supercritical fluid extraction: Recent advances and applications. Journal of Chromatography A, 2010, 1217, 2495-2511.	1.8	575
3	In the search of new functional food ingredients from algae. Trends in Food Science and Technology, 2008, 19, 31-39.	7.8	405
4	Innovative Natural Functional Ingredients from Microalgae. Journal of Agricultural and Food Chemistry, 2009, 57, 7159-7170.	2.4	391
5	Subcritical Water Extraction of Antioxidant Compounds from Rosemary Plants. Journal of Agricultural and Food Chemistry, 2003, 51, 375-382.	2.4	368
6	Screening for bioactive compounds from algae. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 450-455.	1.4	349
7	Foodomics: MSâ€based strategies in modern food science and nutrition. Mass Spectrometry Reviews, 2012, 31, 49-69.	2.8	327
8	Compressed fluids for the extraction of bioactive compounds. TrAC - Trends in Analytical Chemistry, 2013, 43, 67-83.	5.8	267
9	Food analysis and Foodomics. Journal of Chromatography A, 2009, 1216, 7109.	1.8	262
10	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
11	Use of compressed fluids for sample preparation: Food applications. Journal of Chromatography A, 2007, 1152, 234-246.	1.8	236
12	Advanced analysis of nutraceuticals. Journal of Pharmaceutical and Biomedical Analysis, 2011, 55, 758-774.	1.4	231
13	Present and Future Challenges in Food Analysis: Foodomics. Analytical Chemistry, 2012, 84, 10150-10159.	3.2	223
14	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
15	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
16	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. Food Research International, 2010, 43, 2341-2348.	2.9	202
17	Chemical Composition and Antimicrobial Activity of Rosmarinus officinalis L. Essential Oil Obtained via Supercritical Fluid Extraction. Journal of Food Protection, 2005, 68, 790-795.	0.8	195
18	Optimization of accelerated solvent extraction of antioxidants from Spirulina platensis microalga. Food Chemistry, 2005, 93, 417-423.	4.2	183

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19	On-line capillary electrophoresis-mass spectrometry for the analysis of biomolecules. Electrophoresis, 2004, 25, 2257-2281.	1.3	181
20	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
21	Frozen Storage Effects on Anthocyanins and Volatile Compounds of Raspberry Fruit. Journal of Agricultural and Food Chemistry, 2000, 48, 873-879.	2.4	165
22	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
23	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2010, 31, 205-228.	1.3	163
24	Optimization of the Extraction of Antioxidants fromDunaliella salinaMicroalga by Pressurized Liquids. Journal of Agricultural and Food Chemistry, 2006, 54, 5597-5603.	2.4	162
25	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
26	New possibilities for the valorization of olive oil by-products. Journal of Chromatography A, 2011, 1218, 7511-7520.	1.8	154
27	Recovery of catechins and proanthocyanidins from winery by-products using subcritical water extraction. Analytica Chimica Acta, 2006, 563, 44-50.	2.6	152
28	Toward a Predictive Model of Alzheimerâ€™s Disease Progression Using Capillary Electrophoresisâ€“Mass Spectrometry Metabolomics. Analytical Chemistry, 2012, 84, 8532-8540.	3.2	152
29	Recent advances in the application of capillary electromigration methods for food analysis. Electrophoresis, 2006, 27, 283-303.	1.3	147
30	Liquid chromatographicâ€“mass spectrometric analysis of supercritical-fluid extracts of rosemary plants. Journal of Chromatography A, 2000, 870, 491-499.	1.8	146
31	Supercritical Fluid Extraction and Fractionation of Different Preprocessed Rosemary Plants. Journal of Agricultural and Food Chemistry, 1999, 47, 1400-1404.	2.4	143
32	Screening of functional compounds in supercritical fluid extracts from Spirulina platensis. Food Chemistry, 2007, 102, 1357-1367.	4.2	142
33	Downstream processing of Isochrysis galbana: a step towards microalgal biorefinery. Green Chemistry, 2015, 17, 4599-4609.	4.6	140
34	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. Green Chemistry, 2016, 18, 6160-6204.	4.6	136
35	Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates. , 2012, , 55-98.		132
36	Astaxanthin extraction from Haematococcus pluvialis using CO2-expanded ethanol. Journal of Supercritical Fluids, 2014, 92, 75-83.	1.6	132

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37	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. Food and Chemical Toxicology, 2012, 50, 1817-1825.	1.8	130
38	HPLCâ€“ESIâ€“QTOFâ€“MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Oliveâ€leaf Extracts. Phytochemical Analysis, 2013, 24, 213-223.	1.2	130
39	Natural dyes extraction from cochineal (Dactylopius coccus). New extraction methods. Food Chemistry, 2012, 132, 1855-1860.	4.2	128
40	New Trends in Food Processing. Critical Reviews in Food Science and Nutrition, 2003, 43, 507-526.	5.4	127
41	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
42	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. Journal of Chromatography A, 2011, 1218, 4918-4927.	1.8	123
43	Analysis of volatile fruit components by headspace solid-phase microextraction. Food Chemistry, 1998, 63, 281-286.	4.2	122
44	Capillary electrophoresisâ€electrosprayâ€mass spectrometry in peptide analysis and peptidomics. Electrophoresis, 2008, 29, 2148-2160.	1.3	119
45	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
46	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. Journal of Chromatography A, 2012, 1261, 179-188.	1.8	118
47	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
48	Capillary Electrophoresis Time-of-Flight Mass Spectrometry for Comparative Metabolomics of Transgenic versus Conventional Maize. Analytical Chemistry, 2008, 80, 6329-6335.	3.2	115
49	Countercurrent Supercritical Fluid Extraction and Fractionation of High-Added-Value Compounds from a Hexane Extract of Olive Leaves. Journal of Agricultural and Food Chemistry, 2004, 52, 4774-4779.	2.4	114
50	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
51	Truffle aroma characterization by headspace solid-phase microextraction. Journal of Chromatography A, 2003, 1017, 207-214.	1.8	112
52	Capillary electrophoresis-mass spectrometry in food analysis. Electrophoresis, 2005, 26, 1306-1318.	1.3	112
53	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. Food Research International, 2010, 43, 1123-1129.	2.9	111
54	Recent trends in the advanced analysis of bioactive fatty acids. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 305-326.	1.4	109

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55	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
56	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
57	Global Foodomics strategy to investigate the health benefits of dietary constituents. Journal of Chromatography A, 2012, 1248, 139-153.	1.8	107
58	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. Journal of Chromatography A, 2014, 1327, 118-131.	1.8	105
59	Recent advances in the application of capillary electromigration methods for food analysis. Electrophoresis, 2008, 29, 294-309.	1.3	104
60	Green extraction processes, biorefineries and sustainability: Recovery of high added-value products from natural sources. Journal of Supercritical Fluids, 2018, 134, 252-259.	1.6	103
61	Behavior of peptides in capillary electrophoresis: Effect of peptide charge, mass and structure. Electrophoresis, 1997, 18, 2362-2376.	1.3	101
62	Supercritical fluid extraction of antioxidant compounds from oregano. Journal of Supercritical Fluids, 2006, 38, 62-69.	1.6	101
63	Valorization of cacao pod husk through supercritical fluid extraction of phenolic compounds. Journal of Supercritical Fluids, 2018, 131, 99-105.	1.6	100
64	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. Carbohydrate Polymers, 2019, 217, 69-78.	5.1	100
65	Multidimensional chromatography in food analysis. Journal of Chromatography A, 2009, 1216, 7110-7129.	1.8	99
66	Metabolomics, peptidomics and proteomics applications of capillary electrophoresis-mass spectrometry in Foodomics: A review. Analytica Chimica Acta, 2013, 802, 1-13.	2.6	97
67	New Analytical Techniques in Food Science. Critical Reviews in Food Science and Nutrition, 2001, 41, 413-450.	5.4	96
68	Enrichment of antioxidant compounds from lemon balm (Melissa officinalis) by pressurized liquid extraction and enzyme-assisted extraction. Journal of Chromatography A, 2013, 1288, 1-9.	1.8	95
69	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
70	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in Rosmarinus officinalis by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. Journal of Chromatography A, 2011, 1218, 7682-7690.	1.8	94
71	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
72	Dunaliella salina Microalga Pressurized Liquid Extracts as Potential Antimicrobials. Journal of Food Protection, 2006, 69, 2471-2477.	0.8	93

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73	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
74	Expanded ethanol with CO2 and pressurized ethyl lactate to obtain fractions enriched in Î³-Linolenic Acid from Arthrospira platensis (Spirulina). Journal of Supercritical Fluids, 2012, 62, 109-115.	1.6	93
75	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
76	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
77	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
78	Hansen solubility parameters for selection of green extraction solvents. TrAC - Trends in Analytical Chemistry, 2019, 118, 227-237.	5.8	86
79	Optimization of Microwave-Assisted Extraction for the Characterization of Olive Leaf Phenolic Compounds by Using HPLC-ESI-TOF-MS/IT-MS². Journal of Agricultural and Food Chemistry, 2012, 60, 791-798.	2.4	85
80	Antioxidant-Prooxidant Properties of a New Organoselenium Compound Library. Molecules, 2010, 15, 7292-7312.	1.7	83
81	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
82	Pressurized Fluid Extraction of Bioactive Compounds from Phormidium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 3517-3523.	2.4	82
83	<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
84	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
85	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
86	Chiral capillary electrophoresis-mass spectrometry of amino acids in foods. Electrophoresis, 2005, 26, 1432-1441.	1.3	81
87	Metabolomics of Genetically Modified Crops. International Journal of Molecular Sciences, 2014, 15, 18941-18966.	1.8	81
88	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2012, 33, 147-167.	1.3	80
89	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
90	Total milk fat extraction and quantification of polar and neutral lipids of cow, goat, and ewe milk by using a pressurized liquid system and chromatographic techniques. Journal of Dairy Science, 2014, 97, 6719-6728.	1.4	80

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91	Simulation and optimization of peptide separation by capillary electrophoresis. Journal of Chromatography A, 1994, 680, 321-340.	1.8	79
92	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
93	MSâ€based analytical methodologies to characterize genetically modified crops. Mass Spectrometry Reviews, 2011, 30, 396-416.	2.8	79
94	Optimization of microwaveâ€assisted extraction and pressurized liquid extraction of phenolic compounds from Moringa oleifera leaves by multiresponse surface methodology. Electrophoresis, 2016, 37, 1938-1946.	1.3	78
95	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
96	Development of new green processes for the recovery of bioactives from Phaeodactylum tricornutum. Food Research International, 2017, 99, 1056-1065.	2.9	77
97	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. Journal of Applied Phycology, 2012, 24, 731-741.	1.5	75
98	Food Analysis: Present, Future, and Foodomics. , 2012, 2012, 1-16.		74
99	Chiral MEKC-LIF of amino acids in foods: Analysis of vinegars. Electrophoresis, 2006, 27, 2551-2557.	1.3	73
100	Green processes and sustainability: An overview on the extraction of high added-value products from seaweeds and microalgae. Journal of Supercritical Fluids, 2015, 96, 211-216.	1.6	73
101	Green downstream processing using supercritical carbon dioxide, CO2-expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from Moringa oleifera leaves. Journal of Supercritical Fluids, 2016, 116, 90-100.	1.6	72
102	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
103	Green compressed fluid technologies for downstream processing of Scenedesmus obliquus in a biorefinery approach. Algal Research, 2017, 24, 111-121.	2.4	71
104	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
105	Truffle Aroma Analysis by Headspace Solid Phase Microextraction. Journal of Agricultural and Food Chemistry, 2002, 50, 6468-6472.	2.4	69
106	Tocopherol measurement in edible products of vegetable origin. Journal of Chromatography A, 2004, 1054, 227-233.	1.8	69
107	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. Journal of Chromatography A, 2004, 1057, 241-245.	1.8	69
108	Modified cyclodextrins for fast and sensitive chiralâ€capillary electrophoresisâ€mass spectrometry. Electrophoresis, 2009, 30, 1734-1742.	1.3	69

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109	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2014, 35, 147-169.	1.3	69
110	Effect of cosolvents (ethyl lactate, ethyl acetate and ethanol) on the supercritical CO 2 extraction of caffeine from green tea. Journal of Supercritical Fluids, 2016, 107, 507-512.	1.6	68
111	Foodomics evaluation of bioactive compounds in foods. TrAC - Trends in Analytical Chemistry, 2017, 96, 2-13.	5.8	68
112	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
113	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
114	Chiral electromigration methods in food analysis. Electrophoresis, 2003, 24, 2431-2441.	1.3	66
115	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
116	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2018, 39, 136-159.	1.3	65
117	Chiral analysis in food science. TrAC - Trends in Analytical Chemistry, 2020, 123, 115761.	5.8	65
118	Dearomatization of Antioxidant Rosemary Extracts by Treatment with Supercritical Carbon Dioxide. Journal of Agricultural and Food Chemistry, 1998, 46, 13-19.	2.4	64
119	In vitro antioxidant analysis of supercritical fluid extracts from rosemary (Rosmarinus officinalis L.). European Food Research and Technology, 2005, 221, 478-486.	1.6	64
120	Enrichment of vitamin E from Spirulina platensis microalga by SFE. Journal of Supercritical Fluids, 2008, 43, 484-489.	1.6	64
121	Chiral capillary electrophoresis in food analysis. Electrophoresis, 2010, 31, 2106-2114.	1.3	64
122	Valorization of solid wastes from essential oil industry. Journal of Food Engineering, 2011, 104, 196-201.	2.7	64
123	Isolation and separation of tocopherols from olive by-products with supercritical fluids. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 187-190.	0.8	63
124	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
125	Analysis of fatty acids in foods by supercritical fluid chromatography. Analytica Chimica Acta, 2002, 465, 131-144.	2.6	63
126	Modeling solubilities of sugars in alcohols based on original experimental data. AICHE Journal, 2007, 53, 2411-2418.	1.8	63

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127	The role of direct high-resolution mass spectrometry in foodomics. Analytical and Bioanalytical Chemistry, 2015, 407, 6275-6287.	1.9	63
128	Extraction of thymol from different varieties of thyme plants using green solvents. Journal of the Science of Food and Agriculture, 2015, 95, 2901-2907.	1.7	63
129	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2016, 37, 111-141.	1.3	62
130	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
131	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
132	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
133	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
134	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
135	Analysis of natural antioxidants by capillary electromigration methods. Journal of Separation Science, 2005, 28, 883-897.	1.3	60
136	Supercritical Carbon Dioxide Extraction of Compounds with Antimicrobial Activity from Origanum vulgare L.: Determination of Optimal Extraction Parameters. Journal of Food Protection, 2006, 69, 369-375.	0.8	60
137	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
138	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
139	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts ofSpirulina platensismicroalga. Journal of Separation Science, 2005, 28, 1031-1038.	1.3	58
140	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1606-1613.	1.4	58
141	Gas expanded liquids and switchable solvents. Current Opinion in Green and Sustainable Chemistry, 2017, 5, 24-30.	3.2	58
142	Pressurized limonene as an alternative bio-solvent for the extraction of lipids from marine microorganisms. Journal of Supercritical Fluids, 2014, 92, 1-7.	1.6	57
143	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
144	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.	1.5	56

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145	Functional characterization of pressurized liquid extracts of Spirulina platensis. European Food Research and Technology, 2006, 224, 75-81.	1.6	55
146	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
147	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
148	Preparation of linear polyacrylamide-coated capillaries. Journal of Chromatography A, 1999, 830, 423-438.	1.8	53
149	Purification and characterization of an alpha- l-rhamnosidase from Aspergillus nidulans. Letters in Applied Microbiology, 2000, 31, 198-202.	1.0	53
150	Sample treatments prior to capillary electrophoresisâ€“mass spectrometry. Journal of Chromatography A, 2007, 1153, 214-226.	1.8	53
151	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
152	Onâ€line coupling of supercritical fluid extraction and chromatographic techniques. Journal of Separation Science, 2017, 40, 213-227.	1.3	53
153	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
154	Analysis of Chiral Amino Acids in Conventional and Transgenic Maize. Analytical Chemistry, 2007, 79, 5071-5077.	3.2	52
155	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.	2.4	52
156	Synthesis and antiproliferative activity of novel symmetrical alkylthio- and alkylseleno-imidocarbamates. European Journal of Medicinal Chemistry, 2011, 46, 265-274.	2.6	52
157	Plasma and urine metabolic fingerprinting of type 1 diabetic children. Electrophoresis, 2013, 34, 2882-2890.	1.3	52
158	Recovering Bioactive Compounds from Olive Oil Filter Cake by Advanced Extraction Techniques. International Journal of Molecular Sciences, 2014, 15, 16270-16283.	1.8	52
159	Pressurized liquid extracts from Spirulina platensis microalgaâ^†Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. Journal of Chromatography A, 2004, 1047, 195-203.	1.8	51
160	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
161	Life cycle assessment of green pilot-scale extraction processes to obtain potent antioxidants from rosemary leaves. Journal of Supercritical Fluids, 2012, 72, 205-212.	1.6	51
162	Supercritical fluid extraction as a tool to valorize underexploited freshwater green algae. Algal Research, 2016, 19, 237-245.	2.4	51

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163	Comparison of extraction methods for selected carotenoids from macroalgae and the assessment of their seasonal/spatial variation. Innovative Food Science and Emerging Technologies, 2016, 37, 221-228.	2.7	51
164	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
165	Rosemary (Rosmarinus officinalis) extract causes ROS-induced necrotic cell death and inhibits tumor growth in vivo. Scientific Reports, 2019, 9, 808.	1.6	50
166	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
167	Supercritical fluid extraction of antioxidant and antimicrobial compounds from Laurus nobilis L. Chemical and functional characterization. European Food Research and Technology, 2006, 222, 565-571.	1.6	49
168	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
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