

Elena Ibanez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8199617/publications.pdf>

Version: 2024-02-01

413
papers

24,111
citations

6254

80
h-index

14759

127
g-index

428
all docs

428
docs citations

428
times ranked

18763
citing authors

#	ARTICLE	IF	CITATIONS
1	Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019–February 2021. <i>Electrophoresis</i> , 2022, 43, 37-56.	2.4	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.	3.2	4
3	Response surface methodology for the optimization of biophenols recovery from açai using supercritical fluid extraction. Comparison between Arbequina and Coratina cultivars. <i>Journal of Supercritical Fluids</i> , 2022, 180, 105460.	3.2	9
4	Foodomics: Analytical Opportunities and Challenges. <i>Analytical Chemistry</i> , 2022, 94, 366-381.	6.5	39
5	Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102926.	5.6	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.	4.3	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.	3.7	12
8	Characterization and incorporation of extracts from olive leaves obtained through maceration and supercritical extraction in Canola oil: Oxidative stability evaluation. <i>LWT - Food Science and Technology</i> , 2022, 160, 113274.	5.2	16
9	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.	3.7	7
10	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.	4.3	7
11	Emerging Lipids from Arecaceae Palm Fruits in Brazil. <i>Molecules</i> , 2022, 27, 4188.	3.8	10
12	Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from <i>Nannochloropsis oceanica</i> microalgae. <i>Journal of Supercritical Fluids</i> , 2021, 167, 105039.	3.2	18
13	Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO ₂ pre-extracted mango peel as valorization strategy. <i>LWT - Food Science and Technology</i> , 2021, 137, 110414.	5.2	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.	4.6	38
15	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <i>Journal of Supercritical Fluids</i> , 2021, 171, 105133.	3.2	4
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	3.0	19

#	ARTICLE	IF	CITATIONS
19	Comprehensive Phenolic and Free Amino Acid Analysis of Rosemary Infusions: Influence on the Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 500.	5.1	13
20	Seasonal variation of chemical profile of <i>Ruta graveolens</i> extracts and biological activity against <i>Fusarium oxysporum</i> , <i>Fusarium proliferatum</i> and <i>Stemphylium vesicarium</i> . <i>Biochemical Systematics and Ecology</i> , 2021, 95, 104223.	1.3	5
21	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.	2.6	10
22	Phytosterol-rich compressed fluids extracts from <i>Phormidium autumnale</i> cyanobacteria with neuroprotective potential. <i>Algal Research</i> , 2021, 55, 102264.	4.6	14
23	Extraction and Mass Spectrometric Characterization of Terpenes Recovered from Olive Leaves Using a New Adsorbent-Assisted Supercritical CO ₂ Process. <i>Foods</i> , 2021, 10, 1301.	4.3	14
24	Neuroprotective Effect of Terpenoids Recovered from Olive Oil By-Products. <i>Foods</i> , 2021, 10, 1507.	4.3	25
25	Metabolomics as a Tool to Study Underused Soy Parts: In Search of Bioactive Compounds. <i>Foods</i> , 2021, 10, 1308.	4.3	16
26	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.	4.1	10
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.	5.2	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.	3.2	4
29	Bioprospecting of cyanobacterium in Chilean coastal desert, <i>Geitlerinema</i> sp. molecular identification and pressurized liquid extraction of bioactive compounds. <i>Food and Bioprocess Technology</i> , 2021, 128, 227-239.	3.6	17
30	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.	2.4	8
31	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.	15.1	78
32	HPLC-DAD-APCI-MS as a Tool for Carotenoid Assessment of Wild and Cultivated Cherry Tomatoes. <i>Horticulturae</i> , 2021, 7, 272.	2.8	1
33	Green food analysis: Current trends and perspectives. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2021, 31, 100522.	5.9	12
34	Integrated green-based methods to recover bioactive compounds from by-product of acerola processing. <i>LWT - Food Science and Technology</i> , 2021, 151, 112104.	5.2	4
35	In vitro Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. <i>Frontiers in Nutrition</i> , 2021, 8, 769218.	3.7	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.	4.3	1

#	ARTICLE	IF	CITATIONS
37	Neuroprotective Potential of Tamarillo (<i>Cyphomandra betacea</i>) Epicarp Extracts Obtained by Sustainable Extraction Process. <i>Frontiers in Nutrition</i> , 2021, 8, 769617.	3.7	11
38	Pressurized Liquid Extraction. , 2020, , 375-398.		47
39	Chemical characterization of leaves and calli extracts of <i>Rosmarinus officinalis</i> by UHPLC-MS. <i>Electrophoresis</i> , 2020, 41, 1776-1783.	2.4	10
40	Foodomics evaluation of the anti-proliferative potential of <i>Passiflora mollissima</i> seeds. <i>Food Research International</i> , 2020, 130, 108938.	6.2	18
41	Application of compressed fluid-based extraction and purification procedures to obtain astaxanthin-enriched extracts from <i>Haematococcus pluvialis</i> and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 589-599.	3.7	19
42	Chiral analysis in food science. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 123, 115761.	11.4	65
43	Enzyme-assisted supercritical fluid extraction of antioxidant isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill. <i>Journal of Supercritical Fluids</i> , 2020, 158, 104713.	3.2	15
44	Compressed CO ₂ 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.	6.7	20
45	Green Compressed Fluid Technologies To Extract Antioxidants and Lipids from <i>Galdieria phlegrea</i> in a Biorefinery Approach. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 2939-2947.	6.7	20
46	Green ultra-high pressure extraction of bioactive compounds from <i>Haematococcus pluvialis</i> and <i>Porphyridium cruentum</i> microalgae. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102532.	5.6	26
47	Assessment of Healthy and Harmful Maillard Reaction Products in a Novel Coffee Cascara Beverage: Melanoidins and Acrylamide. <i>Foods</i> , 2020, 9, 620.	4.3	37
48	Exploring the Microalga <i>Euglena cantabrica</i> by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020, 18, 308.	4.6	6
49	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.	11.4	16
50	Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. <i>Food and Function</i> , 2020, 11, 3471-3482.	4.6	15
51	Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. <i>Molecules</i> , 2020, 25, 2842.	3.8	6
52	Foodomics evaluation of genetically modified organisms. , 2020, , 657-695.		1
53	Simultaneous extraction and purification of fucoxanthin from <i>Tisochrysis lutea</i> microalgae using compressed fluids. <i>Journal of Separation Science</i> , 2020, 43, 1967-1977.	2.5	17
54	Food-Safe Process for High Recovery of Flavonoids from Cocoa Beans: Antioxidant and HPLC-DAD-ESI-MS/MS Analysis. <i>Antioxidants</i> , 2020, 9, 364.	5.1	8

#	ARTICLE	IF	CITATIONS
55	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.	3.6	3
56	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.	3.2	16
57	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.	6.2	61
58	Current research in biotechnology: Exploring the biotech forefront. <i>Current Research in Biotechnology</i> , 2019, 1, 34-40.	3.7	17
59	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.	3.4	29
60	Insight of Stability of Procyanidins in Free and Liposomal Form under an in Vitro Digestion Model: Study of Bioaccessibility, Kinetic Release Profile, Degradation, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1990-2003.	5.2	28
61	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.	3.3	50
62	Development of a Green Downstream Process for the Valorization of <i>Porphyridium cruentum</i> Biomass. <i>Molecules</i> , 2019, 24, 1564.	3.8	37
63	Hansen solubility parameters for selection of green extraction solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 227-237.	11.4	86
64	Recent advances in mass spectrometry studies of non-covalent complexes of macrocycles - A review. <i>Analytica Chimica Acta</i> , 2019, 1081, 32-50.	5.4	18
65	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.	1.8	16
66	Phenolic Compounds from Edible Algae: Bioactivity and Health Benefits. <i>Current Medicinal Chemistry</i> , 2019, 25, 4808-4826.	2.4	44
67	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. <i>Carbohydrate Polymers</i> , 2019, 217, 69-78.	10.2	100
68	Integrated strategy for the extraction and profiling of bioactive metabolites from <i>Passiflora mollissima</i> seeds combining pressurized-liquid extraction and gas/liquid chromatographyâ€“high resolution mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1595, 144-157.	3.7	30
69	Recent applications of onâ€“line supercritical fluid extraction coupled to advanced analytical techniques for compounds extraction and identification. <i>Journal of Separation Science</i> , 2019, 42, 243-257.	2.5	59
70	Optimization of microwave-assisted extraction recovery of bioactive compounds from <i>Origanum glandulosum</i> and <i>Thymus fontanesii</i> . <i>Industrial Crops and Products</i> , 2019, 129, 395-404.	5.2	47
71	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.	0.9	3
72	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, 144-154.	3.7	39

#	ARTICLE	IF	CITATIONS
73	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.	3.7	32
74	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.	11.4	82
75	Downstream Green Processes for Recovery of Bioactives from Algae. <i>Grand Challenges in Biology and Biotechnology</i> , 2019, , 399-425.	2.4	3
76	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018, 39, 1875-1883.	2.4	25
77	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.	2.4	29
78	Supercritical CO ₂ enzyme hydrolysis as a pretreatment for the release of isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill. <i>Journal of Supercritical Fluids</i> , 2018, 141, 21-28.	3.2	14
79	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.	2.4	38
80	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.	5.4	13
81	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.	3.7	47
82	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2018, 39, 136-159.	2.4	65
83	Valorization of cacao pod husk through supercritical fluid extraction of phenolic compounds. <i>Journal of Supercritical Fluids</i> , 2018, 131, 99-105.	3.2	100
84	Green extraction processes, biorefineries and sustainability: Recovery of high added-value products from natural sources. <i>Journal of Supercritical Fluids</i> , 2018, 134, 252-259.	3.2	103
85	Extraction: Supercritical Fluid Extraction. , 2018, , .		3
86	Omics Technology: Foodomics. , 2018, , 53-53.		1
87	Design, Fabrication, Characterization, and In Vitro Digestion of Alkaloid-, Catechin-, and Cocoa Extract-Loaded Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12051-12065.	5.2	30
88	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.	5.1	12
89	Characterization of secondary metabolites from green cocoa beans using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018, 1036, 204-213.	5.4	34
90	Foodomics Applications. <i>Comprehensive Analytical Chemistry</i> , 2018, , 643-685.	1.3	12

#	ARTICLE	IF	CITATIONS
91	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.	8.2	93
92	Electrophoretic Technique: Capillary Zone Electrophoresis. , 2018, , 659-685.		3
93	Liquid phase extraction and separation of natural compounds. Electrophoresis, 2018, 39, 1833-1834.	2.4	0
94	Green Extraction of Bioactive Compounds from Microalgae. Journal of Analysis and Testing, 2018, 2, 109-123.	5.1	43
95	CHAPTER 17. Gas Expanded-liquids. RSC Green Chemistry, 2018, , 512-531.	0.1	1
96	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.	6.2	61
97	Development of new green processes for the recovery of bioactives from Phaeodactylum tricornutum. Food Research International, 2017, 99, 1056-1065.	6.2	77
98	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.	3.2	57
99	Green compressed fluid technologies for downstream processing of Scenedesmus obliquus in a biorefinery approach. Algal Research, 2017, 24, 111-121.	4.6	71
100	Shotgun proteomic analysis to study the decrease of xenograft tumor growth after rosemary extract treatment. Journal of Chromatography A, 2017, 1499, 90-100.	3.7	21
101	Gas expanded liquids and switchable solvents. Current Opinion in Green and Sustainable Chemistry, 2017, 5, 24-30.	5.9	58
102	GC-MS based metabolomics of colon cancer cells using different extraction solvents. Analytica Chimica Acta, 2017, 986, 48-56.	5.4	28
103	Focusing and non-focusing modulation strategies for the improvement of on-line two-dimensional hydrophilic interaction chromatography—Reversed phase profiling of complex food samples. Analytica Chimica Acta, 2017, 985, 202-212.	5.4	32
104	Foodomics evaluation of bioactive compounds in foods. TrAC - Trends in Analytical Chemistry, 2017, 96, 2-13.	11.4	68
105	Green foodomics. Towards a cleaner scientific discipline. TrAC - Trends in Analytical Chemistry, 2017, 96, 31-41.	11.4	33
106	Bioactives Obtained From Plants, Seaweeds, Microalgae and Food By-Products Using Pressurized Liquid Extraction and Supercritical Fluid Extraction. Comprehensive Analytical Chemistry, 2017, 76, 27-51.	1.3	27
107	Nano-liquid Chromatography-orbitrap MS-based Quantitative Proteomics Reveals Differences Between the Mechanisms of Action of Carnosic Acid and Carnosol in Colon Cancer Cells. Molecular and Cellular Proteomics, 2017, 16, 8-22.	3.8	27
108	On-line coupling of supercritical fluid extraction and chromatographic techniques. Journal of Separation Science, 2017, 40, 213-227.	2.5	53

#	ARTICLE	IF	CITATIONS
109	Intensified aqueous-based processes to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , 2017, 119, 64-71.	3.2	24
110	Green-based methods to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , 2017, 119, 211-220.	3.2	32
111	Subcritical Water Extraction and Neoformation of Antioxidants. , 2017, , 109-130.		9
112	Foodomics: LC and LC-MS-based omics strategies in food science and nutrition. , 2017, , 267-299.		5
113	Compositional analysis of foods. , 2017, , 359-380.		4
114	Evaluation of the intestinal permeability of rosemary (<i>Rosmarinus officinalis</i> L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. <i>PLoS ONE</i> , 2017, 12, e0172063.	2.5	35
115	Supercritical Fluid Extraction. , 2016, , 227-233.		18
116	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.	4.1	34
117	Foodomics study on the effects of extracellular production of hydrogen peroxide by rosemary polyphenols on the anti-proliferative activity of rosemary polyphenols against HT-29 cells. <i>Electrophoresis</i> , 2016, 37, 1795-1804.	2.4	24
118	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from <i>Moringa oleifera</i> leaves by multiresponse surface methodology. <i>Electrophoresis</i> , 2016, 37, 1938-1946.	2.4	78
119	Green downstream processing using supercritical carbon dioxide, CO ₂ -expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from <i>Moringa oleifera</i> leaves. <i>Journal of Supercritical Fluids</i> , 2016, 116, 90-100.	3.2	72
120	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.	3.7	36
121	Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries (<i>Aronia melanocarpa</i>) pomace. <i>Journal of Chromatography A</i> , 2016, 1468, 126-135.	3.7	47
122	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. <i>Green Chemistry</i> , 2016, 18, 6160-6204.	9.0	136
123	Capillary Electrophoresis in Food and Foodomics. <i>Methods in Molecular Biology</i> , 2016, 1483, 471-507.	0.9	11
124	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.	3.6	37
125	Antimicrobial Effect of <i>Malpighia Punicifolia</i> and Extension of Water Buffalo Steak Shelf-Life. <i>Journal of Food Science</i> , 2016, 81, M97-105.	3.1	23
126	Supercritical fluid extraction as a tool to valorize underexploited freshwater green algae. <i>Algal Research</i> , 2016, 19, 237-245.	4.6	51

#	ARTICLE	IF	CITATIONS
127	Comparison of extraction methods for selected carotenoids from macroalgae and the assessment of their seasonal/spatial variation. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 221-228.	5.6	51
128	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.	5.4	95
129	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.	3.7	5
130	Adsorbent-assisted supercritical CO ₂ extraction of carotenoids from <i>Neochloris oleoabundans</i> paste. <i>Journal of Supercritical Fluids</i> , 2016, 112, 7-13.	3.2	21
131	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2016, 37, 111-141.	2.4	62
132	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.	3.7	116
133	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.	8.2	108
134	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.	3.7	42
135	Effect of cosolvents (ethyl lactate, ethyl acetate and ethanol) on the supercritical CO ₂ extraction of caffeine from green tea. <i>Journal of Supercritical Fluids</i> , 2016, 107, 507-512.	3.2	68
136	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.	3.2	45
137	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.	11.4	244
138	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.	2.8	30
139	Optimization of the Aqueous Enzymatic Extraction of Oil from Iranian Wild Almond. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 985-992.	1.9	39
140	Optimization of rutin isolation from <i>Amaranthus paniculatus</i> leaves by high pressure extraction and fractionation techniques. <i>Journal of Supercritical Fluids</i> , 2015, 104, 234-242.	3.2	28
141	Green extraction techniques 2015. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 1.	11.4	9
142	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015, 17, 4599-4609.	9.0	140
143	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.	2.4	11
144	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.	3.4	34

#	ARTICLE	IF	CITATIONS
145	Copaifera langsdorffii supercritical fluid extraction: Chemical and functional characterization by LC/MS and in vitro assays. Journal of Supercritical Fluids, 2015, 100, 86-96.	3.2	23
146	High catechins/low caffeine powder from green tea leaves by pressurized liquid extraction and supercritical antisolvent precipitation. Separation and Purification Technology, 2015, 148, 49-56.	7.9	43
147	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.	3.6	49
148	Pressurized liquid extraction of caffeine and catechins from green tea leaves using ethyl lactate, water and ethyl lactate + water mixtures. Food and Bioproducts Processing, 2015, 96, 106-112.	3.6	41
149	The role of direct high-resolution mass spectrometry in foodomics. Analytical and Bioanalytical Chemistry, 2015, 407, 6275-6287.	3.7	63
150	Editorial overview: Foodomics technologies: Foodomics: exploring safety, quality and bioactivity of foods in the 21st century. Current Opinion in Food Science, 2015, 4, 136-138.	8.0	7
151	Development of Pressurized Extraction Processes for Oil Recovery from Wild Almond (<i>Amygdalus Tj</i> ETQq1 1 0.784314 rgBT /Ovelde	1.9	83
152	Extraction of thymol from different varieties of thyme plants using green solvents. Journal of the Science of Food and Agriculture, 2015, 95, 2901-2907.	3.5	63
153	Using sheathâ€liquid reagents for capillary electrophoresisâ€mass spectrometry: Application to the analysis of phenolic plant extracts. Electrophoresis, 2015, 36, 348-354.	2.4	10
154	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.	3.2	73
155	Foodomics. Comprehensive Analytical Chemistry, 2014, , 395-440.	1.3	9
156	Supercritical Fluid Extraction. , 2014, , .		10
157	Metabolomics of Genetically Modified Crops. International Journal of Molecular Sciences, 2014, 15, 18941-18966.	4.1	81
158	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.	3.4	80
159	Separation and characterization of phlorotannins from brown algae <i>Cystoseira abiesâ€marina</i> by comprehensive twoâ€dimensional liquid chromatography. Electrophoresis, 2014, 35, 1644-1651.	2.4	70
160	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2014, 35, 147-169.	2.4	69
161	Introducing the concept of centergram. A new tool to squeeze data from separation techniquesâ€mass spectrometry couplings. Journal of Chromatography A, 2014, 1330, 89-96.	3.7	7
162	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. Journal of Chromatography A, 2014, 1327, 118-131.	3.7	105

#	ARTICLE	IF	CITATIONS
163	Pressurized limonene as an alternative bio-solvent for the extraction of lipids from marine microorganisms. <i>Journal of Supercritical Fluids</i> , 2014, 92, 1-7.	3.2	57
164	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. <i>Journal of Functional Foods</i> , 2014, 11, 293-303.	3.4	44
165	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.	6.5	54
166	Assessment of nutritional and metabolic profiles of pea shoots: The new ready-to-eat baby-leaf vegetable. <i>Food Research International</i> , 2014, 58, 105-111.	6.2	24
167	Astaxanthin extraction from <i>Haematococcus pluvialis</i> using CO ₂ -expanded ethanol. <i>Journal of Supercritical Fluids</i> , 2014, 92, 75-83.	3.2	132
168	Revalorization of <i>Neochloris oleoabundans</i> biomass as source of biodiesel by concurrent production of lipids and carotenoids. <i>Algal Research</i> , 2014, 5, 16-22.	4.6	32
169	Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014, 59, 101-107.	5.2	45
170	Recovering Bioactive Compounds from Olive Oil Filter Cake by Advanced Extraction Techniques. <i>International Journal of Molecular Sciences</i> , 2014, 15, 16270-16283.	4.1	52
171	Foodomics Strategies for the Analysis of Genetically Modified Crops. , 2014, , 15-44.		1
172	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.	3.7	80
173	Metabolomics, peptidomics and proteomics applications of capillary electrophoresis-mass spectrometry in Foodomics: A review. <i>Analytica Chimica Acta</i> , 2013, 802, 1-13.	5.4	97
174	Strategies for a cleaner new scientific discipline of green foodomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 23-35.	11.4	21
175	Plasma and urine metabolic fingerprinting of type 1 diabetic children. <i>Electrophoresis</i> , 2013, 34, 2882-2890.	2.4	52
176	Solubility of CO ₂ in Ethyl Lactate and Modeling of the Phase Behavior of the CO ₂ + Ethyl Lactate Mixture. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 301-306.	1.9	18
177	Benefits of using algae as natural sources of functional ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 703-709.	3.5	214
178	Profiling of phenolic compounds from different apple varieties using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2013, 1313, 275-283.	3.7	93
179	Screening for Bioactive Compounds from Algae. , 2013, , 833-872.		7
180	Compressed fluids for the extraction of bioactive compounds. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 67-83.	11.4	267

#	ARTICLE	IF	CITATIONS
181	Capillary Electrophoresis-Mass Spectrometry for Peptide Analysis: Target-Based Approaches and Proteomics/Peptidomics Strategies. <i>Methods in Molecular Biology</i> , 2013, 984, 139-151.	0.9	15
182	Compositional Analysis of Foods. , 2013, , 295-317.		4
183	Metabolomics in Alzheimer's disease research. <i>Electrophoresis</i> , 2013, 34, 2799-2811.	2.4	8
184	Enrichment of antioxidant compounds from lemon balm (<i>Melissa officinalis</i>) by pressurized liquid extraction and enzyme-assisted extraction. <i>Journal of Chromatography A</i> , 2013, 1288, 1-9.	3.7	95
185	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.		82
186	CHAPTER 6. Supercritical Fluid Extraction. <i>RSC Green Chemistry</i> , 2013, , 196-230.	0.1	16
187	HPLC-ESI-QTOF-MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Olive Leaf Extracts. <i>Phytochemical Analysis</i> , 2013, 24, 213-223.	2.4	130
188	Effect of rosemary polyphenols on human colon cancer cells: transcriptomic profiling and functional enrichment analysis. <i>Genes and Nutrition</i> , 2013, 8, 43-60.	2.5	71
189	Subcritical water extraction of bioactive components from algae. , 2013, , 534-560.		14
190	Optimization of Countercurrent Supercritical Fluid Extraction of Minor Components from Olive Oil. <i>Current Analytical Chemistry</i> , 2013, 10, 78-85.	1.2	10
191	The Quinoline Imidoselenocarbamate EI201 Blocks the AKT/mTOR Pathway and Targets Cancer Stem Cells Leading to a Strong Antitumor Activity. <i>Current Medicinal Chemistry</i> , 2012, 19, 3031-3043.	2.4	41
192	Food Analysis: Present, Future, and Foodomics. , 2012, 2012, 1-16.		74
193	Optimization of Microwave-Assisted Extraction for the Characterization of Olive Leaf Phenolic Compounds by Using HPLC-ESI-TOF-MS/IT-MS ² . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 791-798.	5.2	85
194	Chiral separation of amino acids derivatised with fluorescein isothiocyanate by single isomer derivatives 3-monodeoxy-3-monoamino- β - and β -cyclodextrins: the effect of the cavity size. <i>Journal of Chromatography A</i> , 2012, 1269, 360-365.	3.7	23
195	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012, 1261, 179-188.	3.7	118
196	Toward a Predictive Model of Alzheimer's Disease Progression Using Capillary Electrophoresis-Mass Spectrometry Metabolomics. <i>Analytical Chemistry</i> , 2012, 84, 8532-8540.	6.5	152
197	Present and Future Challenges in Food Analysis: Foodomics. <i>Analytical Chemistry</i> , 2012, 84, 10150-10159.	6.5	223
198	Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates. , 2012, , 55-98.		132

#	ARTICLE	IF	CITATIONS
199	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
200	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 1817-1825.	3.6	130
201	Isolation of prebiotic carbohydrates by supercritical fluid extraction. Scaling-up and economical feasibility. <i>Journal of Chromatography A</i> , 2012, 1250, 92-98.	3.7	20
202	Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012, 1248, 139-153.	3.7	107
203	Formation and relevance of 5-hydroxymethylfurfural in bioactive subcritical water extracts from olive leaves. <i>Food Research International</i> , 2012, 47, 31-37.	6.2	34
204	Effect of dietary polyphenols on K562 leukemia cells: A Foodomics approach. <i>Electrophoresis</i> , 2012, 33, 2314-2327.	2.4	51
205	CE/LC-MS multiplatform for broad metabolomic analysis of dietary polyphenols effect on colon cancer cells proliferation. <i>Electrophoresis</i> , 2012, 33, 2328-2336.	2.4	82
206	Highly isoxanthohumol enriched hop extract obtained by pressurized hot water extraction (PHWE). Chemical and functional characterization. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 54-60.	5.6	32
207	Life cycle assessment of green pilot-scale extraction processes to obtain potent antioxidants from rosemary leaves. <i>Journal of Supercritical Fluids</i> , 2012, 72, 205-212.	3.2	51
208	Extraction Techniques for the Determination of Carotenoids and Vitamins in Food. , 2012, , 181-201.		4
209	Extraction Techniques for the Determination of Phenolic Compounds in Food. , 2012, , 159-180.		25
210	A Particular Case of Novel Food. , 2012, , 575-597.		0
211	A Foodomics Approach: CE-MS for Comparative Metabolomics of Colon Cancer Cells Treated with Dietary Polyphenols. <i>Methods in Molecular Biology</i> , 2012, 869, 185-195.	0.9	17
212	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012, 24, 731-741.	2.8	75
213	Natural dyes extraction from cochineal (<i>Dactylopius coccus</i>). New extraction methods. <i>Food Chemistry</i> , 2012, 132, 1855-1860.	8.2	128
214	Capillary electrophoretic profiling of tryptic digests of water soluble proteins from <i>Bacillus thuringiensis</i> -transgenic and non-transgenic maize species. <i>Food Chemistry</i> , 2012, 134, 1607-1615.	8.2	16
215	Expanded ethanol with CO ₂ and pressurized ethyl lactate to obtain fractions enriched in γ -Linolenic Acid from <i>Arthrospira platensis</i> (Spirulina). <i>Journal of Supercritical Fluids</i> , 2012, 62, 109-115.	3.2	93
216	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2012, 33, 147-167.	2.4	80

#	ARTICLE	IF	CITATIONS
217	Foodomics: MS&C-based strategies in modern food science and nutrition. Mass Spectrometry Reviews, 2012, 31, 49-69.	5.4	327
218	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.	3.7	53
219	Novel Library of Selenocompounds as Kinase Modulators. Molecules, 2011, 16, 6349-6364.	3.8	17
220	Pressurized Hot Water Extraction and Processing. Contemporary Food Engineering, 2011, , 223-254.	0.2	8
221	Fast and sensitive detection of genetically modified yeasts in wine. Journal of Chromatography A, 2011, 1218, 7550-7556.	3.7	17
222	New possibilities for the valorization of olive oil by-products. Journal of Chromatography A, 2011, 1218, 7511-7520.	3.7	154
223	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.	3.7	94
224	Advances in food analysis. Journal of Chromatography A, 2011, 1218, 7385.	3.7	4
225	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
226	Synthesis, characterization, crystal structure and cytotoxicity of 2,4-bis(selenomethyl)quinazoline. Structural Chemistry, 2011, 22, 1233-1240.	2.0	4
227	Synthesis and antiproliferative activity of novel symmetrical alkylthio- and alkylseleno-imidocarbamates. European Journal of Medicinal Chemistry, 2011, 46, 265-274.	5.5	52
228	Fast Screening Method to Determine Hopâ€™s Phytoestrogens in Beer. Food Analytical Methods, 2011, 4, 416-423.	2.6	4
229	Combining ligation reaction and capillary gel electrophoresis to obtain reliable long DNA probes. Journal of Separation Science, 2011, 34, 1011-1019.	2.5	10
230	MS&C-based analytical methodologies to characterize genetically modified crops. Mass Spectrometry Reviews, 2011, 30, 396-416.	5.4	79
231	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. Journal of Chromatography A, 2011, 1218, 4918-4927.	3.7	123
232	Advanced analysis of nutraceuticals. Journal of Pharmaceutical and Biomedical Analysis, 2011, 55, 758-774.	2.8	231
233	Valorization of solid wastes from essential oil industry. Journal of Food Engineering, 2011, 104, 196-201.	5.2	64
234	Supercritical CO2 impregnation of lactulose on chitosan: A comparison between scaffolds and microspheres form. Journal of Supercritical Fluids, 2011, 57, 73-79.	3.2	36

#	ARTICLE	IF	CITATIONS
235	Evolution of oxidative stress parameters and response to oral vitamins E and C in streptozotocin-induced diabetic rats. <i>Journal of Pharmacy and Pharmacology</i> , 2010, 60, 871-878.	2.4	29
236	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 450-455.	2.8	349
237	Recent trends in the advanced analysis of bioactive fatty acids. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 305-326.	2.8	109
238	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2010, 31, 205-228.	2.4	163
239	CE-TOF MS analysis of complex protein hydrolyzates from genetically modified soybeans – A tool for foodomics. <i>Electrophoresis</i> , 2010, 31, 1175-1183.	2.4	109
240	Chiral capillary electrophoresis in food analysis. <i>Electrophoresis</i> , 2010, 31, 2106-2114.	2.4	64
241	Simultaneous detection of genetically modified organisms by multiplex ligation-dependent genome amplification and capillary gel electrophoresis with laser-induced fluorescence. <i>Electrophoresis</i> , 2010, 31, 2249-2259.	2.4	22
242	Subcritical water extraction and characterization of bioactive compounds from <i>Haematococcus pluvialis</i> microalga. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 456-463.	2.8	176
243	Metabolomic approach to the nutraceutical effect of rosemary extract plus 3 PUFAs in diabetic children with capillary electrophoresis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 1298-1304.	2.8	21
244	Supercritical fluid purification of complex carbohydrate mixtures produced by enzymatic transglycosylation and isomerized with complexing reagents. <i>Journal of Supercritical Fluids</i> , 2010, 53, 25-33.	3.2	18
245	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
246	Supercritical fluid extraction: Recent advances and applications. <i>Journal of Chromatography A</i> , 2010, 1217, 2495-2511.	3.7	575
247	Connections between structure and performance of four cationic copolymers used as physically adsorbed coatings in capillary electrophoresis. <i>Journal of Chromatography A</i> , 2010, 1217, 7586-7592.	3.7	11
248	Antioxidant-Prooxidant Properties of a New Organoselenium Compound Library. <i>Molecules</i> , 2010, 15, 7292-7312.	3.8	83
249	Application of Supercritical CO ₂ Extraction for the Elimination of Odorant Volatile Compounds from Winemaking Inactive Dry Yeast Preparation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3772-3778.	5.2	8
250	Measurement and Correlation of the Solubility of Carbohydrates in Subcritical Water. <i>Industrial & Engineering Chemistry Research</i> , 2010, 49, 6691-6698.	3.7	30
251	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
252	Pressurized liquids as an alternative process to antioxidant carotenoids' extraction from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , 2010, 43, 105-112.	5.2	119

#	ARTICLE	IF	CITATIONS
253	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. Food Research International, 2010, 43, 1123-1129.	6.2	111
254	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. Food Research International, 2010, 43, 2341-2348.	6.2	202
255	Design of Natural Food Antioxidant Ingredients through a Chemometric Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 787-792.	5.2	23
256	Modified cyclodextrins for fast and sensitive chiral capillary electrophoresis-mass spectrometry. Electrophoresis, 2009, 30, 1734-1742.	2.4	69
257	Poly(<i>N,N</i> -dimethylacrylamide-co-4-(ethyl)morpholine methacrylamide) copolymer as coating for CE. Journal of Separation Science, 2009, 32, 605-612.	2.5	19
258	Extraction and separation of water-soluble proteins from <i>Bacillus thuringiensis</i> transgenic and non-transgenic maize species by CZE. Journal of Separation Science, 2009, 32, 3801-3808.	2.5	11
259	Solubility of carbohydrates in supercritical carbon dioxide with (ethanol + water) cosolvent. Journal of Supercritical Fluids, 2009, 49, 16-22.	3.2	28
260	Deacidification of olive oil by countercurrent supercritical carbon dioxide extraction: Experimental and thermodynamic modeling. Journal of Food Engineering, 2009, 90, 463-470.	5.2	36
261	Dunaliella salina extract effect on diabetic rats: Metabolic fingerprinting and target metabolite analysis. Journal of Pharmaceutical and Biomedical Analysis, 2009, 49, 786-792.	2.8	26
262	Supercritical technology as an alternative to fractionate prebiotic galactooligosaccharides. Separation and Purification Technology, 2009, 66, 383-389.	7.9	37
263	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.	3.7	92
264	Multidimensional chromatography in food analysis. Journal of Chromatography A, 2009, 1216, 7110-7129.	3.7	99
265	Food analysis and Foodomics. Journal of Chromatography A, 2009, 1216, 7109.	3.7	262
266	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.	5.2	79
267	Optimization of summer truffle aroma analysis by SPME: Comparison of extraction with different polarity fibres. LWT - Food Science and Technology, 2009, 42, 1253-1259.	5.2	36
268	Innovative Natural Functional Ingredients from Microalgae. Journal of Agricultural and Food Chemistry, 2009, 57, 7159-7170.	5.2	391
269	Meat-based functional foods for dietary equilibrium omega-6/omega-3. Molecular Nutrition and Food Research, 2008, 52, 1153-1161.	3.3	17
270	Time of flight versus ion trap MS coupled to CE to analyse intact proteins. Journal of Separation Science, 2008, 31, 1810-1818.	2.5	35

#	ARTICLE	IF	CITATIONS
271	Capillary electrophoresis-electrospray-mass spectrometry in peptide analysis and peptidomics. <i>Electrophoresis</i> , 2008, 29, 2148-2160.	2.4	119
272	Recent advances in the application of capillary electromigration methods for food analysis. <i>Electrophoresis</i> , 2008, 29, 294-309.	2.4	104
273	Fast and easy coating for capillary electrophoresis based on a physically adsorbed cationic copolymer. <i>Journal of Chromatography A</i> , 2008, 1204, 104-109.	3.7	29
274	Enrichment of vitamin E from <i>Spirulina platensis</i> microalga by SFE. <i>Journal of Supercritical Fluids</i> , 2008, 43, 484-489.	3.2	64
275	Selective fractionation of carbohydrate complex mixtures by supercritical extraction with CO ₂ and different co-solvents. <i>Journal of Supercritical Fluids</i> , 2008, 45, 189-194.	3.2	47
276	Applying UNIFAC-based models to predict the solubility of solids in subcritical water. <i>Journal of Supercritical Fluids</i> , 2008, 46, 245-251.	3.2	24
277	Countercurrent supercritical fluid extraction of different lipid-type materials: Experimental and thermodynamic modeling. <i>Journal of Supercritical Fluids</i> , 2008, 45, 206-212.	3.2	34
278	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 234-241.	3.7	36
279	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1195, 164-173.	3.7	123
280	Pressurized Fluid Extraction of Bioactive Compounds from Phormidium Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3517-3523.	5.2	82
281	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
282	Capillary Electrophoresis Time-of-Flight Mass Spectrometry for Comparative Metabolomics of Transgenic versus Conventional Maize. <i>Analytical Chemistry</i> , 2008, 80, 6329-6335.	6.5	115
283	Simultaneous Confirmatory Analysis of Different Transgenic Maize (<i>Zea mays</i>) Lines Using Multiplex Polymerase Chain Reaction-Restriction Analysis and Capillary Gel Electrophoresis with Laser Induced Fluorescence Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8280-8286.	5.2	16
284	Antimicrobial Activity of Sub- and Supercritical CO ₂ Extracts of the Green Alga <i>Dunaliella salina</i> . <i>Journal of Food Protection</i> , 2008, 71, 2138-2143.	1.7	60
285	Coelectroosmotic capillary electrophoresis of phenolic acids and derivatized amino acids using N,N-dimethylacrylamide-ethylpyrrolidine methacrylate physically coated capillaries. <i>Talanta</i> , 2007, 71, 397-405.	5.5	17
286	Purification of Lactulose from Mixtures with Lactose Using Pressurized Liquid Extraction with Ethanol-Water at Different Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3346-3350.	5.2	41
287	Analysis of Chiral Amino Acids in Conventional and Transgenic Maize. <i>Analytical Chemistry</i> , 2007, 79, 5071-5077.	6.5	52
288	Characterization of Protein Fractions from Bt-Transgenic and Non-transgenic Maize Varieties Using Perfusion and Monolithic RP-HPLC. Maize Differentiation by Multivariate Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3835-3842.	5.2	23

#	ARTICLE	IF	CITATIONS
289	Î²-Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. Journal of Agricultural and Food Chemistry, 2007, 55, 10585-10590.	5.2	61
290	Modeling solubilities of sugars in alcohols based on original experimental data. AIChE Journal, 2007, 53, 2411-2418.	3.6	63
291	Simplified 2-D CE-MS mapping: Analysis of proteolytic digests. Electrophoresis, 2007, 28, 1335-1344.	2.4	21
292	Quantitation of chiral amino acids from microalgae by MEKC and LIF detection. Electrophoresis, 2007, 28, 2701-2709.	2.4	40
293	Reproducible and efficient separation of aggregatable zein proteins by CZE using a volatile background electrolyte. Electrophoresis, 2007, 28, 2988-2997.	2.4	13
294	CE-MS of zein proteins from conventional and transgenic maize. Electrophoresis, 2007, 28, 4192-4201.	2.4	43
295	Compositional changes induced by UV-B radiation treatment of common bean and soybean seedlings monitored by capillary electrophoresis with diode array detection. Journal of Separation Science, 2007, 30, 604-611.	2.5	22
296	Selective fractionation of disaccharide mixtures by supercritical CO ₂ with ethanol as co-solvent. Journal of Supercritical Fluids, 2007, 41, 61-67.	3.2	39
297	A systematic study on the interactions between carnosic acid and ethylpyrrolidine methacrylate-methyl methacrylate copolymer in supercritical media. Journal of Supercritical Fluids, 2007, 41, 452-460.	3.2	5
298	Screening of functional compounds in supercritical fluid extracts from <i>Spirulina platensis</i> . Food Chemistry, 2007, 102, 1357-1367.	8.2	142
299	Sample treatments prior to capillary electrophoresis-mass spectrometry. Journal of Chromatography A, 2007, 1153, 214-226.	3.7	53
300	Use of compressed fluids for sample preparation: Food applications. Journal of Chromatography A, 2007, 1152, 234-246.	3.7	236
301	Use of specially designed columns for antioxidants and antimicrobials enrichment by preparative supercritical fluid chromatography. Journal of Chromatography A, 2007, 1143, 234-242.	3.7	16
302	Characterization by high-performance liquid chromatography/electrospray ionization quadrupole time-of-flight mass spectrometry of the lipid fraction of <i>Spirulina platensis</i> pressurized ethanol extract. Rapid Communications in Mass Spectrometry, 2007, 21, 1729-1738.	1.5	46
303	Use of supercritical CO ₂ to obtain extracts with antimicrobial activity from <i>Chaetoceros muelleri</i> microalga. A correlation with their lipidic content. European Food Research and Technology, 2007, 224, 505-510.	3.3	65
304	Optimization of the Extraction of Antioxidants from <i>Dunaliella salina</i> Microalga by Pressurized Liquids. Journal of Agricultural and Food Chemistry, 2006, 54, 5597-5603.	5.2	162
305	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. ACS Symposium Series, 2006, , 65-78.	0.5	8
306	Field Amplified Separation in Capillary Electrophoresis: A Capillary Electrophoresis Mode. Analytical Chemistry, 2006, 78, 7557-7562.	6.5	17

#	ARTICLE	IF	CITATIONS
307	Selective Recovery of Tagatose from Mixtures with Galactose by Direct Extraction with Supercritical CO ₂ and Different Cosolvents. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8340-8345.	5.2	25
308	Dunaliella salina Microalga Pressurized Liquid Extracts as Potential Antimicrobials. <i>Journal of Food Protection</i> , 2006, 69, 2471-2477.	1.7	93
309	Supercritical Carbon Dioxide Extraction of Compounds with Antimicrobial Activity from <i>Origanum vulgare</i> L.: Determination of Optimal Extraction Parameters. <i>Journal of Food Protection</i> , 2006, 69, 369-375.	1.7	60
310	Effect of supercritical carbon dioxide treatment on the Maillard reaction in model food systems. <i>Food Chemistry</i> , 2006, 97, 272-276.	8.2	18
311	Recovery of catechins and proanthocyanidins from winery by-products using subcritical water extraction. <i>Analytica Chimica Acta</i> , 2006, 563, 44-50.	5.4	152
312	Sub- and supercritical fluid extraction of functional ingredients from different natural sources: Plants, food-by-products, algae and microalgae A review. <i>Food Chemistry</i> , 2006, 98, 136-148.	8.2	1,004
313	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1560-1565.	2.8	163
314	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1606-1613.	2.8	58
315	Supercritical fluid extraction of antioxidant and antimicrobial compounds from <i>Laurus nobilis</i> L. Chemical and functional characterization. <i>European Food Research and Technology</i> , 2006, 222, 565-571.	3.3	49
316	Functional characterization of pressurized liquid extracts of <i>Spirulina platensis</i> . <i>European Food Research and Technology</i> , 2006, 224, 75-81.	3.3	55
317	Supercritical fluid extraction of antioxidant compounds from oregano. <i>Journal of Supercritical Fluids</i> , 2006, 38, 62-69.	3.2	101
318	Capillary electrophoresis-mass spectrometry of a new cross-linker with acrylic functionality. <i>Electrophoresis</i> , 2006, 27, 2250-2258.	2.4	9
319	Recent advances in the application of capillary electromigration methods for food analysis. <i>Electrophoresis</i> , 2006, 27, 283-303.	2.4	147
320	Capillary electrophoresis using copolymers of different composition as physical coatings: A comparative study. <i>Electrophoresis</i> , 2006, 27, 1041-1049.	2.4	40
321	Chiral MEKC-LIF of amino acids in foods: Analysis of vinegars. <i>Electrophoresis</i> , 2006, 27, 2551-2557.	2.4	73
322	Capillary electrophoresis-mass spectrometry of citrus endophytic bacteria siderophores. <i>Electrophoresis</i> , 2006, 27, 2567-2574.	2.4	17
323	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. <i>Food Chemistry</i> , 2005, 93, 417-423.	8.2	183
324	Isolation of phenolic antioxidant compounds by SFC. <i>Journal of Supercritical Fluids</i> , 2005, 35, 128-132.	3.2	24

#	ARTICLE	IF	CITATIONS
325	Pressurized liquid extractionâ€“capillary electrophoresisâ€“mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005, 1084, 54-62.	3.7	82
326	Chiral capillary electrophoresis-mass spectrometry of amino acids in foods. <i>Electrophoresis</i> , 2005, 26, 1432-1441.	2.4	81
327	Capillary electrophoresis-mass spectrometry in food analysis. <i>Electrophoresis</i> , 2005, 26, 1306-1318.	2.4	112
328	Detection and quantitation of a bioactive compound in <i>Vicia narbonensis</i> L. seeds by capillary electrophoresis-mass spectrometry: A comparative study with UV detection. <i>Electrophoresis</i> , 2005, 26, 2351-2359.	2.4	22
329	Characterization of proteins from <i>Spirulina platensis</i> microalga using capillary electrophoresis-ion trap-mass spectrometry and capillary electrophoresis-time of flight-mass spectrometry. <i>Electrophoresis</i> , 2005, 26, 2674-2683.	2.4	44
330	Chiral analysis of pollutants and their metabolites by capillary electromigration methods. <i>Electrophoresis</i> , 2005, 26, 3799-3813.	2.4	42
331	Capillary electrophoresis-mass spectrometry of <i>Spirulina platensis</i> proteins obtained by pressurized liquid extraction. <i>Electrophoresis</i> , 2005, 26, 4215-4224.	2.4	42
332	Analysis of natural antioxidants by capillary electromigration methods. <i>Journal of Separation Science</i> , 2005, 28, 883-897.	2.5	60
333	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts of <i>Spirulina platensis</i> microalga. <i>Journal of Separation Science</i> , 2005, 28, 1031-1038.	2.5	58
334	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. <i>Journal of Separation Science</i> , 2005, 28, 2111-2119.	2.5	114
335	In vitro antioxidant analysis of supercritical fluid extracts from rosemary (<i>Rosmarinus officinalis</i> L.). <i>European Food Research and Technology</i> , 2005, 221, 478-486.	3.3	64
336	Solubility of solid carnosic acid in supercritical CO ₂ with ethanol as a co-solvent. <i>Journal of Supercritical Fluids</i> , 2005, 34, 323-329.	3.2	34
337	Chemical Composition and Antimicrobial Activity of <i>Rosmarinus officinalis</i> L. Essential Oil Obtained via Supercritical Fluid Extraction. <i>Journal of Food Protection</i> , 2005, 68, 790-795.	1.7	195
338	Combining Peptide Modeling and Capillary Electrophoresisâ€“Mass Spectrometry for Characterization of Enzymes Cleavage Patterns: A Recombinant versus Natural Bovine Pepsin A. <i>Analytical Chemistry</i> , 2005, 77, 7709-7716.	6.5	33
339	Capillary electrophoresis separation of rosemary antioxidants from subcritical water extracts. <i>European Food Research and Technology</i> , 2004, 219, 549-556.	3.3	21
340	Countercurrent packed column supercritical CO ₂ extraction of olive oil. Mass transfer evaluation. <i>Journal of Supercritical Fluids</i> , 2004, 28, 29-35.	3.2	36
341	Capillary electrophoresis-mass spectrometry of basic proteins using a new physically adsorbed polymer coating. Some applications in food analysis. <i>Electrophoresis</i> , 2004, 25, 2056-2064.	2.4	93
342	Application of stepwise discriminant analysis to classify commercial orange juices using chiral micellar electrokinetic chromatography-laser induced fluorescence data of amino acids. <i>Electrophoresis</i> , 2004, 25, 2885-2891.	2.4	48

#	ARTICLE	IF	CITATIONS
343	On-line capillary electrophoresis-mass spectrometry for the analysis of biomolecules. <i>Electrophoresis</i> , 2004, 25, 2257-2281.	2.4	181
344	Sensitive and simultaneous analysis of five transgenic maizes using multiplex polymerase chain reaction, capillary gel electrophoresis, and laser-induced fluorescence. <i>Electrophoresis</i> , 2004, 25, 2219-2226.	2.4	61
345	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	3.7	17
346	The combined use of molecular techniques and capillary electrophoresis in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2004, 23, 637-643.	11.4	44
347	Tocopherol measurement in edible products of vegetable origin. <i>Journal of Chromatography A</i> , 2004, 1054, 227-233.	3.7	69
348	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. <i>Journal of Chromatography A</i> , 2004, 1057, 241-245.	3.7	69
349	Detection of Genetically Modified Organisms in Foods by DNA Amplification Techniques. <i>Critical Reviews in Food Science and Nutrition</i> , 2004, 44, 425-436.	10.3	61
350	Countercurrent Supercritical Fluid Extraction and Fractionation of High-Added-Value Compounds from a Hexane Extract of Olive Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4774-4779.	5.2	114
351	Quantitation of Transgenic Bt Event-176 Maize Using Double Quantitative Competitive Polymerase Chain Reaction and Capillary Gel Electrophoresis Laser-Induced Fluorescence. <i>Analytical Chemistry</i> , 2004, 76, 2306-2313.	6.5	54
352	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga††Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	3.7	51
353	Tocopherol measurement in edible products of vegetable origin. <i>Journal of Chromatography A</i> , 2004, 1054, 227-233.	3.7	44
354	Supercritical Fluid Extraction. <i>Food Additives</i> , 2004, , 539-553.	0.1	1
355	Chiral electromigration methods in food analysis. <i>Electrophoresis</i> , 2003, 24, 2431-2441.	2.4	66
356	Capillary electrophoresis-mass spectrometry of peptides from enzymatic protein hydrolysis: Simulation and optimization. <i>Electrophoresis</i> , 2003, 24, 834-842.	2.4	47
357	Truffle aroma characterization by headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , 2003, 1017, 207-214.	3.7	112
358	Isolation of brandy aroma by countercurrent supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2003, 26, 129-135.	3.2	33
359	New physically adsorbed polymer coating for reproducible separations of basic and acidic proteins by capillary electrophoresis. <i>Journal of Chromatography A</i> , 2003, 1012, 95-101.	3.7	67
360	Subcritical Water Extraction of Antioxidant Compounds from Rosemary Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 375-382.	5.2	368

#	ARTICLE	IF	CITATIONS
361	Rebuttal on Truffle Aroma Analysis by Headspace Solid Phase Microextraction (Wrong Information or Tj ETQq1 1 0,784314 rgBT /Overl	5.2	2
362	New Trends in Food Processing. Critical Reviews in Food Science and Nutrition, 2003, 43, 507-526.	10.3	127
363	Truffle Aroma Analysis by Headspace Solid Phase Microextraction. Journal of Agricultural and Food Chemistry, 2002, 50, 6468-6472.	5.2	69
364	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.	5.2	63
365	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.	5.2	66
366	Analysis of Antioxidants from Orange Juice Obtained by Countercurrent Supercritical Fluid Extraction, Using Micellar Electrokinetic Chromatography and Reverse-Phase Liquid Chromatography. Journal of Agricultural and Food Chemistry, 2002, 50, 6648-6652.	5.2	26
367	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.	5.2	52
368	Simulation and optimization of peptide separation by capillary electrophoresis-mass spectrometry. Electrophoresis, 2002, 23, 2288.	2.4	32
369	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.	2.5	38
370	Concentration of sterols and tocopherols from olive oil with supercritical carbon dioxide. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 1255-1260.	1.9	27
371	Analysis of fatty acids in foods by supercritical fluid chromatography. Analytica Chimica Acta, 2002, 465, 131-144.	5.4	63
372	Isolation of Antioxidant Compounds from Orange Juice by Using Countercurrent Supercritical Fluid Extraction (CCâSFE). Journal of Agricultural and Food Chemistry, 2001, 49, 6039-6044.	5.2	34
373	New Analytical Techniques in Food Science. Critical Reviews in Food Science and Nutrition, 2001, 41, 413-450.	10.3	96
374	Countercurrent Supercritical Fluid Extraction and Fractionation of Alcoholic Beverages. Journal of Agricultural and Food Chemistry, 2001, 49, 1895-1899.	5.2	27
375	Optimization of countercurrent supercritical fluid extraction conditions for spirits fractionation. Journal of Supercritical Fluids, 2001, 21, 41-49.	3.2	36
376	Fast determination of procyanidins and other phenolic compounds in food samples by micellar electrokinetic chromatography using acidic buffers. Electrophoresis, 2001, 22, 1561-1567.	2.4	46
377	Influence of the CO2 Quality in the Antioxidant Activity of Rosemary Extracts Dearomatized by Supercritical Fluid Extraction. Food Science and Technology International, 2001, 7, 177-182.	2.2	8
378	Liquid chromatographicâmass spectrometric analysis of supercritical-fluid extracts of rosemary plants. Journal of Chromatography A, 2000, 870, 491-499.	3.7	146

#	ARTICLE	IF	CITATIONS
379	Purification and characterization of an alpha-L-rhamnosidase from <i>Aspergillus nidulans</i> . <i>Letters in Applied Microbiology</i> , 2000, 31, 198-202.	2.2	53
380	Isolation and separation of tocopherols from olive by-products with supercritical fluids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 187-190.	1.9	63
381	Quantification of sterols, 5 α - and 5 β -stanols in sewage sludge, manure and soils amended with these both potential fertilizers. <i>Fresenius' Journal of Analytical Chemistry</i> , 2000, 366, 102-105.	1.5	9
382	Regulation of Expression of the <i>lac</i> Operon for Carbohydrate Utilization in <i>Escherichia coli</i> : Involvement of the Main Transcriptional Factors. <i>Journal of Bacteriology</i> , 2000, 182, 4617-4624.	2.2	25
383	Tuning of mobile and stationary phase polarity for the separation of polar compounds by SFC. <i>Journal of Proteomics</i> , 2000, 43, 25-43.	2.4	31
384	Combined Use of Supercritical Fluid Extraction, Micellar Electrokinetic Chromatography, and Reverse Phase High Performance Liquid Chromatography for the Analysis of Antioxidants from Rosemary (<i>Rosmarinus officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4060-4065.	5.2	49
385	Frozen Storage Effects on Anthocyanins and Volatile Compounds of Raspberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 873-879.	5.2	165
386	Preparation of linear polyacrylamide-coated capillaries. <i>Journal of Chromatography A</i> , 1999, 830, 423-438.	3.7	53
387	Analysis of volatile components of fruits by HS-PTV-GC. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1275-1279.	3.5	10
388	Analysis of tocopherols by on-line coupling supercritical fluid extraction-supercritical fluid chromatography. <i>Journal of Separation Science</i> , 1999, 11, 605-611.	1.0	22
389	Supercritical Fluid Extraction and Fractionation of Different Preprocessed Rosemary Plants. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1400-1404.	5.2	143
390	Treatments of fused-silica capillaries and their influence on the electrophoretic characteristics of these columns before and after coating. <i>Journal of Chromatography A</i> , 1998, 823, 561-571.	3.7	40
391	Separation of carotenoids by subcritical fluid chromatography with coated, packed capillary columns and neat carbon dioxide. <i>Journal of Chromatography A</i> , 1998, 823, 313-319.	3.7	24
392	Analysis of volatile fruit components by headspace solid-phase microextraction. <i>Food Chemistry</i> , 1998, 63, 281-286.	8.2	122
393	Polyacrylamide-Coated Capillaries Probed by Atomic Force Microscopy: A Correlation between Surface Topography and Electrophoretic Performance. <i>Analytical Chemistry</i> , 1998, 70, 3458-3462.	6.5	50
394	Obtention of a Brewed Coffee Aroma Extract by an Optimized Supercritical CO ₂ -Based Process. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4011-4016.	5.2	28
395	De aromatization of Antioxidant Rosemary Extracts by Treatment with Supercritical Carbon Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 13-19.	5.2	64
396	Analysis of Highly Volatile Components of Foods by Off-Line SFE/GC. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3940-3943.	5.2	11

#	ARTICLE	IF	CITATIONS
397	Behavior of peptides in capillary electrophoresis: Effect of peptide charge, mass and structure. Electrophoresis, 1997, 18, 2362-2376.	2.4	101
398	Determination of \hat{I}^2 -hydroxy fatty acids in sewage sludge by using selected ion monitoring. Journal of Chromatography A, 1997, 775, 287-293.	3.7	7
399	Solid-Phase Microextraction (SPME) of Pyrazines in Model Reaction Systems. Journal of the Science of Food and Agriculture, 1996, 72, 91-96.	3.5	25
400	Evaluation of a fluorocarbon bonded silica using packed capillary column supercritical fluid chromatography. Journal of Separation Science, 1996, 8, 175-181.	1.0	4
401	Low aspect ratio packed capillary columns in supercritical fluid chromatography. Journal of Separation Science, 1996, 8, 259-268.	1.0	12
402	On-line SFE-SFC coupling using micropacked columns. Journal of High Resolution Chromatography, 1995, 18, 507-509.	1.4	11
403	Low flow rate modifier addition in packed capillary column supercritical fluid chromatography. Journal of High Resolution Chromatography, 1995, 18, 559-563.	1.4	10
404	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.	3.7	157
405	Optimization of fat-soluble vitamin separation by supercritical fluid chromatography. Chromatographia, 1995, 40, 448-452.	1.3	15
406	Optimization of Separation of Fat-Soluble Vitamins by Supercritical Fluid Chromatography Using Serial Micropacked Columns. Journal of Agricultural and Food Chemistry, 1995, 43, 2667-2671.	5.2	14
407	Simulation and optimization of peptide separation by capillary electrophoresis. Journal of Chromatography A, 1994, 680, 321-340.	3.7	79
408	Effect of temperature and density on the performance of micropacked columns in supercritical fluid chromatography. Journal of Chromatography A, 1994, 667, 249-255.	3.7	10
409	Use of a Programmed Temperature Vaporizer for Off-line SFE/GC Analysis in Food Composition Studies. Analytical Chemistry, 1994, 66, 888-892.	6.5	37
410	Large particle micropacked columns in supercritical fluid chromatography. Journal of Separation Science, 1993, 5, 371-381.	1.0	15
411	Use of micropacked columns for quantitative SFC. Journal of High Resolution Chromatography, 1993, 16, 615-618.	1.4	8
412	Comparative Proteomics to Investigate the In Vitro Antiproliferative Effect of Dietary Polyphenols Against K562 Leukemia Cells. Turkish Journal of Biochemistry, 0, , .	0.5	0
413	CE-MS in Food Analysis and Foodomics. , 0, , 193-215.		0