# 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 | Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019â€“February 2021. Electrophoresis, 2022, 43, 37-56. | 1.3 | 14 |
| 2 | Neuroprotective potential of extracts from leaves of ora-pro-nobis (Pereskia aculeata) recovered by clean compressed fluids. Journal of Supercritical Fluids, 2022, 179, 105390. | 1.6 | 4 |
| 3 | Response surface methodology for the optimization of biophenols recovery from â€œalperujoâ€•using supercritical fluid extraction. Comparison between Arbequina and Coratina cultivars. Journal of Supercritical Fluids, 2022, 180, 105460. | 1.6 | 9 |
| 4 | Foodomics: Analytical Opportunities and Challenges. Analytical Chemistry, 2022, 94, 366-381. | 3.2 | 39 |
| 5 | Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. Innovative Food Science and Emerging Technologies, 2022, 76, 102926. | 2.7 | 8 |
| 6 | Neuroprotective potential of terpenoid-rich extracts from orange juice by-products obtained by pressurized liquid extraction. Food Chemistry: X, 2022, 13, 100242. | 1.8 | 10 |
| 7 | Safety assessment of citrus and olive by-products using a sustainable methodology based on natural deep eutectic solvents. Journal of Chromatography A, 2022, 1669, 462922. | 1.8 | 12 |
| 8 | Characterization and incorporation of extracts from olive leaves obtained through maceration and supercritical extraction in Canola oil: Oxidative stability evaluation. LWT - Food Science and Technology, 2022, 160, 113274. | 2.5 | 16 |
| 9 | Study of the potential neuroprotective effect of Dunaliella salina extract in SH-SY5Y cell model. Analytical and Bioanalytical Chemistry, 2022, 414, 5357-5371. | 1.9 | 7 |
| 10 | Comparison of Four Oil Extraction Methods for Sinami Fruit (Oenocarpus mapora H. Karst): Evaluating Quality, Polyphenol Content and Antioxidant Activity. Foods, 2022, 11, 1518. | 1.9 | 7 |
| 11 | Emerging Lipids from Arecaceae Palm Fruits in Brazil. Molecules, 2022, 27, 4188. | 1.7 | 10 |
| 12 | Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from Nannochloropsis oceanica microalgae. Journal of Supercritical Fluids, 2021, 167, 105039. | 1.6 | 18 |
| 13 | Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO2 pre-extracted mango peel as valorization strategy. LWT - Food Science and Technology, 2021, 137, 110414. | 2.5 | 32 |
| 14 | In vitro neuroprotective potential of terpenes from industrial orange juice by-products. Food and Function, 2021, 12, 302-314. | 2.1 | 38 |
| 15 | Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. Journal of Supercritical Fluids, 2021, 171, 105133. | 1.6 | 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 (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T | 1.3 | 19 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Comprehensive Phenolic and Free Amino Acid Analysis of Rosemary Infusions: Influence on the Antioxidant Potential. Antioxidants, 2021, 10, 500. | 2.2 | 13 |
| 20 | Seasonal variation of chemical profile of Ruta graveolens extracts and biological activity against Fusarium oxysporum, Fusarium proliferatum and Stemphylium vesicarium. Biochemical Systematics and Ecology, 2021, 95, 104223. | 0.6 | 5 |
| 21 | Extraction and Characterization of the Polar Lipid Fraction of Blackberry and Passion Fruit Seeds Oils Using Supercritical Fluid Extraction. Food Analytical Methods, 2021, 14, 2026-2037. | 1.3 | 10 |
| 22 | Phytosterol-rich compressed fluids extracts from Phormidium autumnale cyanobacteria with neuroprotective potential. Algal Research, 2021, 55, 102264. | 2.4 | 14 |
| 23 | Extraction and Mass Spectrometric Characterization of Terpenes Recovered from Olive Leaves Using a New Adsorbent-Assisted Supercritical CO2 Process. Foods, 2021, 10, 1301. | 1.9 | 14 |
| 24 | Neuroprotective Effect of Terpenoids Recovered from Olive Oil By-Products. Foods, 2021, 10, 1507. | 1.9 | 25 |
| 25 | Metabolomics as a Tool to Study Underused Soy Parts: In Search of Bioactive Compounds. Foods, 2021, 10, 1308. | 1.9 | 16 |
| 26 | Selective Extraction of Piceatannol from Passiflora edulis by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. International Journal of Molecular Sciences, 2021, 22, 6248. | 1.8 | 10 |
| 27 | Recovery of ascorbic acid, phenolic compounds and carotenoids from acerola by-products: An opportunity for their valorization. LWT - Food Science and Technology, 2021, 146, 111654. | 2.5 | 21 |
| 28 | Metabolite Profiling of Rosemary Cell Lines with Antiproliferative Potential against Human HT-29 Colon Cancer Cells. Plant Foods for Human Nutrition, 2021, 76, 319-325. | 1.4 | 4 |
| 29 | Bioprospecting of cyanobacterium in Chilean coastal desert, Geitlerinema sp. molecular identification and pressurized liquid extraction of bioactive compounds. Food and Bioproducts Processing, 2021, 128, 227-239. | 1.8 | 17 |
| 30 | Carotenogenesis of Staphylococcus aureus: New insights and impact on membrane biophysical properties. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2021, 1866, 158941. | 1.2 | 8 |
| 31 | 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 |
| 32 | HPLC-DAD-APCI-MS as a Tool for Carotenoid Assessment of Wild and Cultivated Cherry Tomatoes. Horticulturae, 2021, 7, 272. | 1.2 | 1 |
| 33 | Green food analysis: Current trends and perspectives. Current Opinion in Green and Sustainable Chemistry, 2021, 31, 100522. | 3.2 | 12 |
| 34 | Integrated green-based methods to recover bioactive compounds from by-product of acerola processing. LWT - Food Science and Technology, 2021, 151, 112104. | 2.5 | 4 |
| 35 | In vitro Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. Frontiers in Nutrition, 2021, 8, 769218. | 1.6 | 12 |
| 36 | Comparison of different extraction methods of Brazilian â€œpacovÃ¡â€•(Renealmia petasites Gagnep.) oilseeds for the determination of lipid and terpene composition, antioxidant capacity, and inhibitory effect on neurodegenerative enzymes. Food Chemistry: X, 2021, 12, 100140. | 1.8 | 1 |

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| 37 | Neuroprotective Potential of Tamarillo (Cyphomandra betacea) Epicarp Extracts Obtained by Sustainable Extraction Process. Frontiers in Nutrition, 2021, 8, 769617. | 1.6 | 11 |
| 38 | Pressurized Liquid Extraction. , 2020, , 375-398. | | 47 |
| 39 | Chemical characterization of leaves and calli extracts of Rosmarinus officinalis by UHPLCâ€MS. Electrophoresis, 2020, 41, 1776-1783. | 1.3 | 10 |
| 40 | Foodomics evaluation of the anti-proliferative potential of Passiflora mollissima seeds. Food Research International, 2020, 130, 108938. | 2.9 | 18 |
| 41 | Application of compressed fluidâ€“based extraction and purification procedures to obtain astaxanthin-enriched extracts from Haematococcus pluvialis and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. Analytical and Bioanalytical Chemistry, 2020, 412, 589-599. | 1.9 | 19 |
| 42 | Chiral analysis in food science. TrAC - Trends in Analytical Chemistry, 2020, 123, 115761. | 5.8 | 65 |
| 43 | Enzyme-assisted supercritical fluid extraction of antioxidant isorhamnetin conjugates from Opuntia ficus-indica (L.) Mill. Journal of Supercritical Fluids, 2020, 158, 104713. | 1.6 | 15 |
| 44 | Compressed CO<sub>2</sub> Technologies for the Recovery of Carotenoid-Enriched Extracts from Dunaliella salina with Potential Neuroprotective Activity. ACS Sustainable Chemistry and Engineering, 2020, 8, 11413-11423. | 3.2 | 20 |
| 45 | Green Compressed Fluid Technologies To Extract Antioxidants and Lipids from Galdieria phlegrea in a Biorefinery Approach. ACS Sustainable Chemistry and Engineering, 2020, 8, 2939-2947. | 3.2 | 20 |
| 46 | Green ultra-high pressure extraction of bioactive compounds from Haematococcus pluvialis and Porphyridium cruentum microalgae. Innovative Food Science and Emerging Technologies, 2020, 66, 102532. | 2.7 | 26 |
| 47 | Assessment of Healthy and Harmful Maillard Reaction Products in a Novel Coffee Cascara Beverage: Melanoidins and Acrylamide. Foods, 2020, 9, 620. | 1.9 | 37 |
| 48 | Exploring the Microalga Euglena cantabrica by Pressurized Liquid Extraction to Obtain Bioactive Compounds. Marine Drugs, 2020, 18, 308. | 2.2 | 6 |
| 49 | Compressed fluids and phytochemical profiling tools to obtain and characterize antiviral and anti-inflammatory compounds from natural sources. TrAC - Trends in Analytical Chemistry, 2020, 129, 115942. | 5.8 | 16 |
| 50 | Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. Food and Function, 2020, 11, 3471-3482. | 2.1 | 15 |
| 51 | Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. Molecules, 2020, 25, 2842. | 1.7 | 6 |
| 52 | Foodomics evaluation of genetically modified organisms. , 2020, , 657-695. | | 1 |
| 53 | Simultaneous extraction and purification of fucoxanthin from Tisochrysis lutea microalgae using compressed fluids. Journal of Separation Science, 2020, 43, 1967-1977. | 1.3 | 17 |
| 54 | Food-Safe Process for High Recovery of Flavonoids from Cocoa Beans: Antioxidant and HPLC-DAD-ESI-MS/MS Analysis. Antioxidants, 2020, 9, 364. | 2.2 | 8 |

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| 55 | Effect of the formation of capsules of tetra(propyl) pyrogallol[4]arene on the host-guest interaction with neurotransmitters. Journal of Molecular Structure, 2020, 1210, 128063. | 1.8 | 3 |
| 56 | Supercritical antisolvent fractionation as a tool for enhancing antiproliferative activity of mango seed kernel extracts against colon cancer cells. Journal of Supercritical Fluids, 2019, 152, 104563. | 1.6 | 16 |
| 57 | 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 |
| 58 | Current research in biotechnology: Exploring the biotech forefront. Current Research in Biotechnology, 2019, 1, 34-40. | 1.9 | 17 |
| 59 | Anti-proliferative bioactivity against HT-29 colon cancer cells of a withanolides-rich extract from golden berry (Physalis peruviana L.) calyx investigated by Foodomics. Journal of Functional Foods, 2019, 63, 103567. | 1.6 | 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. Journal of Agricultural and Food Chemistry, 2019, 67, 1990-2003. | 2.4 | 28 |
| 61 | Rosemary (Rosmarinus officinalis) extract causes ROS-induced necrotic cell death and inhibits tumor growth in vivo. Scientific Reports, 2019, 9, 808. | 1.6 | 50 |
| 62 | Development of a Green Downstream Process for the Valorization of Porphyridium cruentum Biomass. Molecules, 2019, 24, 1564. | 1.7 | 37 |
| 63 | Hansen solubility parameters for selection of green extraction solvents. TrAC - Trends in Analytical Chemistry, 2019, 118, 227-237. | 5.8 | 86 |
| 64 | Recent advances in mass spectrometry studies of non-covalent complexes of macrocycles - A review. Analytica Chimica Acta, 2019, 1081, 32-50. | 2.6 | 18 |
| 65 | Comparison of Extraction Techniques and Surfactants for the Isolation of Total Polyphenols and Phlorotannins from the Brown Algae Lobophora variegata. Analytical Letters, 2019, 52, 2724-2740. | 1.0 | 16 |
| 66 | Phenolic Compounds from Edible Algae: Bioactivity and Health Benefits. Current Medicinal Chemistry, 2019, 25, 4808-4826. | 1.2 | 44 |
| 67 | 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 |
| 68 | Integrated strategy for the extraction and profiling of bioactive metabolites from Passiflora mollissima seeds combining pressurized-liquid extraction and gas/liquid chromatographyâ€“high resolution mass spectrometry. Journal of Chromatography A, 2019, 1595, 144-157. | 1.8 | 30 |
| 69 | 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 |
| 70 | Optimization of microwave-assisted extraction recovery of bioactive compounds from Origanum glandulosum and Thymus fontanesii. Industrial Crops and Products, 2019, 129, 395-404. | 2.5 | 47 |
| 71 | A Foodomics Approach: CE-MS for Comparative Metabolomics of Colon Cancer Cells Treated with Dietary Polyphenols. Methods in Molecular Biology, 2019, 1855, 303-313. | 0.4 | 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 (Physalis peruviana L.) calyx extracts using hyphenated techniques. Journal of Chromatography A, 2019, 1584, 144-154. | 1.8 | 39 |

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| 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 (Physalis peruviana L.) calyces obtained after extraction optimization as case study. Journal of Chromatography A, 2019, 1584, 155-164. | 1.8 | 32 |
| 74 | 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 |
| 75 | Downstream Green Processes for Recovery of Bioactives from Algae. Grand Challenges in Biology and Biotechnology, 2019, , 399-425. | 2.4 | 3 |
| 76 | Development of green extraction processes for Nannochloropsis gaditana biomass valorization. Electrophoresis, 2018, 39, 1875-1883. | 1.3 | 25 |
| 77 | Selective extraction of highâ€value phenolic compounds from distillation wastewater of basil (Ocimum basilicum L.) by pressurized liquid extraction. Electrophoresis, 2018, 39, 1884-1891. | 1.3 | 29 |
| 78 | Supercritical CO2 enzyme hydrolysis as a pretreatment for the release of isorhamnetin conjugates from Opuntia ficus-indica (L.) Mill. Journal of Supercritical Fluids, 2018, 141, 21-28. | 1.6 | 14 |
| 79 | Optimization of pressurized liquid extraction by response surface methodology of Goji berry (Lycium barbarum L.) phenolic bioactive compounds. Electrophoresis, 2018, 39, 1673-1682. | 1.3 | 38 |
| 80 | Metabolomics study of early metabolic changes in hepatic HepaRG cells in response to rosemary diterpenes exposure. Analytica Chimica Acta, 2018, 1037, 140-151. | 2.6 | 13 |
| 81 | Profiling of Vitis vinifera L. canes (poly)phenolic compounds using comprehensive two-dimensional liquid chromatography. Journal of Chromatography A, 2018, 1536, 205-215. | 1.8 | 47 |
| 82 | Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2018, 39, 136-159. | 1.3 | 65 |
| 83 | Valorization of cacao pod husk through supercritical fluid extraction of phenolic compounds. Journal of Supercritical Fluids, 2018, 131, 99-105. | 1.6 | 100 |
| 84 | 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 |
| 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. Journal of Agricultural and Food Chemistry, 2018, 66, 12051-12065. | 2.4 | 30 |
| 88 | Pressurized Liquid Extraction of Pigments from Chlamydomonas sp. and Chemical Characterization by HPLCâ€“MS/MS. Journal of Analysis and Testing, 2018, 2, 149-157. | 2.5 | 12 |
| 89 | Characterization of secondary metabolites from green cocoa beans using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to tandem mass spectrometry. Analytica Chimica Acta, 2018, 1036, 204-213. | 2.6 | 34 |
| 90 | Foodomics Applications. Comprehensive Analytical Chemistry, 2018, , 643-685. | 0.7 | 12 |

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|---|---|---|---|
| 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. | 4.2 | 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. | 1.3 | 0 |
| 94 | Green Extraction of Bioactive Compounds from Microalgae. Journal of Analysis and Testing, 2018, 2, 109-123. | 2.5 | 43 |
| 95 | CHAPTER 17. Gas Expanded-liquids. RSC Green Chemistry, 2018, , 512-531. | 0.0 | 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. | 2.9 | 61 |
| 97 | Development of new green processes for the recovery of bioactives from Phaeodactylum tricornutum. Food Research International, 2017, 99, 1056-1065. | 2.9 | 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. | 1.6 | 57 |
| 99 | Green compressed fluid technologies for downstream processing of Scenedesmus obliquus in a biorefinery approach. Algal Research, 2017, 24, 111-121. | 2.4 | 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. | 1.8 | 21 |
| 101 | Gas expanded liquids and switchable solvents. Current Opinion in Green and Sustainable Chemistry, 2017, 5, 24-30. | 3.2 | 58 |
| 102 | GC-MS based metabolomics of colon cancer cells using different extraction solvents. Analytica Chimica Acta, 2017, 986, 48-56. | 2.6 | 28 |
| 103 | Focusing and non-focusing modulation strategies for the improvement of on-line two-dimensional hydrophilic interaction chromatographyÂÃ—Âreversed phase profiling of complex food samples. Analytica Chimica Acta, 2017, 985, 202-212. | 2.6 | 32 |
| 104 | Foodomics evaluation of bioactive compounds in foods. TrAC - Trends in Analytical Chemistry, 2017, 96, 2-13. | 5.8 | 68 |
| 105 | Green foodomics. Towards a cleaner scientific discipline. TrAC - Trends in Analytical Chemistry, 2017, 96, 31-41. | 5.8 | 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. | 0.7 | 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. | 2.5 | 27 |
| 108 | Onâ€line coupling of supercritical fluid extraction and chromatographic techniques. Journal of Separation Science, 2017, 40, 213-227. | 1.3 | 53 |

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| 109 | Intensified aqueous-based processes to obtain bioactive extracts from Plantago major and Plantago lanceolata. Journal of Supercritical Fluids, 2017, 119, 64-71. | 1.6 | 24 |
| 110 | Green-based methods to obtain bioactive extracts from Plantago major and Plantago lanceolata. Journal of Supercritical Fluids, 2017, 119, 211-220. | 1.6 | 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 (Rosmarinus officinalis L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. PLoS ONE, 2017, 12, e0172063. | 1.1 | 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. International Journal of Molecular Sciences, 2016, 17, 2046. | 1.8 | 34 |
| 117 | Foodomics study on the effects of extracellular production of hydrogen peroxide by rosemary polyphenols on the antiâ€proliferative activity of rosemary polyphenols against HTâ€29 cells. Electrophoresis, 2016, 37, 1795-1804. | 1.3 | 24 |
| 118 | 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 |
| 119 | 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 |
| 120 | Comprehensive Proteomic Study of the Antiproliferative Activity of a Polyphenol-Enriched Rosemary Extract on Colon Cancer Cells Using Nanoliquid Chromatographyâ€“Orbitrap MS/MS. Journal of Proteome Research, 2016, 15, 1971-1985. | 1.8 | 36 |
| 121 | Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries ( Aronia melanocarpa ) pomace. Journal of Chromatography A, 2016, 1468, 126-135. | 1.8 | 47 |
| 122 | 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 |
| 123 | Capillary Electrophoresis in Food and Foodomics. Methods in Molecular Biology, 2016, 1483, 471-507. | 0.4 | 11 |
| 124 | Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from Cystoseira abies-marina. RSC Advances, 2016, 6, 94884-94895. | 1.7 | 37 |
| 125 | Antimicrobial Effect of Malpighia Punicifolia and Extension of Water Buffalo Steak Shelfâ€Life. Journal of Food Science, 2016, 81, M97-105. | 1.5 | 23 |
| 126 | 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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|---|---|---|---|
| 127 | 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 |
| 128 | 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 |
| 129 | Algorithm for comprehensive analysis of datasets from hyphenated high resolution mass spectrometric techniques using single ion profiles and cluster analysis. Journal of Chromatography A, 2016, 1429, 134-141. | 1.8 | 5 |
| 130 | Adsorbent-assisted supercritical CO2 extraction of carotenoids from Neochloris oleoabundans paste. Journal of Supercritical Fluids, 2016, 112, 7-13. | 1.6 | 21 |
| 131 | Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2016, 37, 111-141. | 1.3 | 62 |
| 132 | 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 |
| 133 | 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 |
| 134 | Anionic metabolite profiling by capillary electrophoresisâ€“mass spectrometry using a noncovalent polymeric coating. Orange juice and wine as case studies. Journal of Chromatography A, 2016, 1428, 326-335. | 1.8 | 42 |
| 135 | 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 |
| 136 | Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. Journal of Supercritical Fluids, 2016, 107, 581-589. | 1.6 | 45 |
| 137 | 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 |
| 138 | Metabolomics of adherent mammalian cells by capillary electrophoresis-mass spectrometry: HT-29 cells as case study. Journal of Pharmaceutical and Biomedical Analysis, 2015, 110, 83-92. | 1.4 | 30 |
| 139 | Optimization of the Aqueous Enzymatic Extraction of Oil from Iranian Wild Almond. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 985-992. | 0.8 | 39 |
| 140 | Optimization of rutin isolation from Amaranthus paniculatus leaves by high pressure extraction and fractionation techniques. Journal of Supercritical Fluids, 2015, 104, 234-242. | 1.6 | 28 |
| 141 | Green extraction techniques 2015. TrAC - Trends in Analytical Chemistry, 2015, 71, 1. | 5.8 | 9 |
| 142 | Downstream processing of Isochrysis galbana: a step towards microalgal biorefinery. Green Chemistry, 2015, 17, 4599-4609. | 4.6 | 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 CEâ€MS. Electrophoresis, 2015, 36, 1564-1571. | 1.3 | 11 |
| 144 | Rosemary polyphenols induce unfolded protein response and changes in cholesterol metabolism in colon cancer cells. Journal of Functional Foods, 2015, 15, 429-439. | 1.6 | 34 |

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|---|---|---|---|
| 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. | 1.6 | 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. | 3.9 | 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. | 1.8 | 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. | 1.8 | 41 |
| 149 | The role of direct high-resolution mass spectrometry in foodomics. Analytical and Bioanalytical Chemistry, 2015, 407, 6275-6287. | 1.9 | 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. | 4.1 | 7 |
| 151 | Development of Pressurized Extraction Processes for Oil Recovery from Wild Almond (Amygdalus) Tj ETQq1 1 0.784314 rgBT /Ove | 0.8 | 33 |
| 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. | 1.7 | 63 |
| 153 | Using sheathâ€liquid reagents for capillary electrophoresisâ€mass spectrometry: Application to the analysis of phenolic plant extracts. Electrophoresis, 2015, 36, 348-354. | 1.3 | 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. | 1.6 | 73 |
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