

# Gerardo F. Barbero

## List of Publications by Year in descending order

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113  
papers

4,145  
citations

136950

32  
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133252

59  
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113  
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113  
docs citations

113  
times ranked

3951  
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of Flavonoids From Natural Sources Using Modern Techniques. <i>Frontiers in Chemistry</i> , 2020, 8, 507887.	3.6	220
2	Pressurized liquid extraction of bioactive compounds from blackberry ( <i>Rubus fruticosus</i> L.) residues: a comparison with conventional methods. <i>Food Research International</i> , 2015, 77, 675-683.	6.2	190
3	Ultrasound-assisted extraction of capsaicinoids from peppers. <i>Talanta</i> , 2008, 75, 1332-1337.	5.5	179
4	Optimization of the ultrasound-assisted extraction of anthocyanins and total phenolic compounds in mulberry ( <i>Morus nigra</i> ) pulp. <i>Food Chemistry</i> , 2017, 219, 23-32.	8.2	165
5	Extraction of phenolic compounds and anthocyanins from blueberry ( <i>Vaccinium myrtillus</i> L.) residues using supercritical CO <sub>2</sub> and pressurized liquids. <i>Journal of Supercritical Fluids</i> , 2014, 95, 8-16.	3.2	160
6	Extraction of phenolic compounds and anthocyanins from juaSara ( <i>Euterpe edulis</i> Mart.) residues using pressurized liquids and supercritical fluids. <i>Journal of Supercritical Fluids</i> , 2017, 119, 9-16.	3.2	153
7	Extraction of antioxidant compounds from blackberry ( <i>Rubus</i> sp.) bagasse using supercritical CO <sub>2</sub> assisted by ultrasound. <i>Journal of Supercritical Fluids</i> , 2014, 94, 223-233.	3.2	139
8	Supercritical carbon dioxide extraction of capsaicinoids from malagueta pepper ( <i>Capsicum frutescens</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	131
9	Pressurized liquid extraction of bioactive compounds from grape marc. <i>Journal of Food Engineering</i> , 2019, 240, 105-113.	5.2	111
10	Recovery of anthocyanins from residues of <i>Rubus fruticosus</i> , <i>Vaccinium myrtillus</i> and <i>Eugenia brasiliensis</i> by ultrasound assisted extraction, pressurized liquid extraction and their combination. <i>Food Chemistry</i> , 2017, 231, 1-10.	8.2	110
11	Rapid quantification of honey adulteration by visible-near infrared spectroscopy combined with chemometrics. <i>Talanta</i> , 2018, 188, 288-292.	5.5	110
12	Evolution of total and individual capsaicinoids in peppers during ripening of the Cayenne pepper plant ( <i>Capsicum annum</i> L.). <i>Food Chemistry</i> , 2014, 153, 200-206.	8.2	106
13	Determination of capsaicinoids in peppers by microwave-assisted extractionâ€“high-performance liquid chromatography with fluorescence detection. <i>Analytica Chimica Acta</i> , 2006, 578, 227-233.	5.4	105
14	Pressurized Liquid Extraction of Capsaicinoids from Peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3231-3236.	5.2	99
15	Fast determination of capsaicinoids from peppers by high-performance liquid chromatography using a reversed phase monolithic column. <i>Food Chemistry</i> , 2008, 107, 1276-1282.	8.2	85
16	Encapsulation of anthocyanin-rich extract from blackberry residues by spray-drying, freeze-drying and supercritical antisolvent. <i>Powder Technology</i> , 2018, 340, 553-562.	4.2	68
17	Supercritical carbon dioxide extraction of <i>Capsicum</i> peppers: Global yield and capsaicinoid content. <i>Journal of Supercritical Fluids</i> , 2013, 81, 210-216.	3.2	64
18	Fast analysis of curcuminoids from turmeric ( <i>Curcuma longa</i> L.) by high-performance liquid chromatography using a fused-core column. <i>Food Chemistry</i> , 2016, 200, 167-174.	8.2	61

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19	Effect of ultrasound on the supercritical CO <sub>2</sub> extraction of bioactive compounds from dedo de mo <sup>o</sup> sa pepper ( <i>Capsicum baccatum</i> L. var. <i>pendulum</i> ). <i>Ultrasonics Sonochemistry</i> , 2016, 31, 284-294.	8.2	60
20	Ultrasound-assisted extraction of bioactive compounds from dedo de mo <sup>o</sup> sa pepper ( <i>Capsicum</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7</i> 2017, 198, 36-44.	5.2	59
21	Escape Classroom: Can You Solve a Crime Using the Analytical Process?. <i>Journal of Chemical Education</i> , 2019, 96, 267-273.	2.3	59
22	Application of Hansch <sup>o</sup> ™s Model to Capsaicinoids and Capsinoids: A Study Using the Quantitative Structure-Activity Relationship. A Novel Method for the Synthesis of Capsinoids. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3342-3349.	5.2	57
23	Economic analysis of oleoresin production from malagueta peppers ( <i>Capsicum frutescens</i> ) by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2018, 133, 86-93.	3.2	57
24	Simultaneous extraction and separation of bioactive compounds from apple pomace using pressurized liquids coupled on-line with solid-phase extraction. <i>Food Chemistry</i> , 2020, 318, 126450.	8.2	50
25	Capsaicinoid Contents in Peppers and Pepper-Related Spicy Foods. <i>International Journal of Food Properties</i> , 2016, 19, 485-493.	3.0	49
26	A screening method based on Visible-NIR spectroscopy for the identification and quantification of different adulterants in high-quality honey. <i>Talanta</i> , 2019, 203, 235-241.	5.5	49
27	Supercritical fluid extraction and low pressure extraction of Biquinho pepper ( <i>Capsicum chinense</i> ). <i>LWT - Food Science and Technology</i> , 2014, 59, 1239-1246.	5.2	41
28	Encapsulation of pepper oleoresin by supercritical fluid extraction of emulsions. <i>Journal of Supercritical Fluids</i> , 2016, 112, 37-43.	3.2	39
29	Authentication of virgin olive oil by a novel curve resolution approach combined with visible spectroscopy. <i>Food Chemistry</i> , 2017, 220, 331-336.	8.2	39
30	Fast analysis of capsaicinoids in Naga Jolokia extracts ( <i>Capsicum chinense</i> ) by high-performance liquid chromatography using fused core columns. <i>Food Chemistry</i> , 2018, 239, 217-224.	8.2	37
31	Comparative Study of Capsaicinoid Composition in <i>Capsicum</i> Peppers Grown in Brazil. <i>International Journal of Food Properties</i> , 2016, 19, 1292-1302.	3.0	34
32	Determination of Ignitable Liquids in Fire Debris: Direct Analysis by Electronic Nose. <i>Sensors</i> , 2016, 16, 695.	3.8	33
33	Isolation of gallic acid, caffeine and flavonols from black tea by on-line coupling of pressurized liquid extraction with an adsorbent for the production of functional bakery products. <i>LWT - Food Science and Technology</i> , 2020, 117, 108661.	5.2	33
34	Optimization of Microwave-Assisted Extraction for the Recovery of Bioactive Compounds from the Chilean Superfruit ( <i>Aristotelia chilensis</i> (Mol.) Stuntz). <i>Agronomy</i> , 2018, 8, 240.	3.0	30
35	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle ( <i>Myrtus communis</i> L.). <i>Molecules</i> , 2019, 24, 882.	3.8	30
36	Determination of Melatonin in Rice ( <i>Oryza sativa</i> ) Grains by Pressurized Liquid Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1107-1115.	5.2	29

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37	Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle ( <i>Myrtus communis</i> L.). <i>Molecules</i> , 2018, 23, 2992.	3.8	28
38	Optimization of a Novel Method Based on Ultrasound-Assisted Extraction for the Quantification of Anthocyanins and Total Phenolic Compounds in Blueberry Samples ( <i>Vaccinium corymbosum</i> L.). <i>Foods</i> , 2020, 9, 1763.	4.3	28
39	A comparison study between ultrasound-assisted and enzyme-assisted extraction of anthocyanins from blackcurrant ( <i>Ribes nigrum</i> L.). <i>Food Chemistry: X</i> , 2022, 13, 100192.	4.3	28
40	Assessment of Capsaicinoid and Capsinoid Accumulation Patterns during Fruit Development in Three Chili Pepper Genotypes ( <i>Capsicum</i> spp.) Carrying <i>Pun1</i> and <i>pAMT</i> Alleles Related to Pungency. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12219-12227.	5.2	27
41	Assessment of Ultrasound Assisted Extraction as an Alternative Method for the Extraction of Anthocyanins and Total Phenolic Compounds from Maqui Berries ( <i>Aristotelia chilensis</i> (Mol.) Stuntz). <i>Agronomy</i> , 2019, 9, 148.	3.0	27
42	Flavonol Composition and Antioxidant Activity of Onions ( <i>Allium cepa</i> L.) Based on the Development of New Analytical Ultrasound-Assisted Extraction Methods. <i>Antioxidants</i> , 2021, 10, 273.	5.1	27
43	Co-precipitation of anthocyanins of the extract obtained from blackberry residues by pressurized antisolvent process. <i>Journal of Supercritical Fluids</i> , 2018, 137, 81-92.	3.2	26
44	Alternative Extraction Method of Bioactive Compounds from Mulberry ( <i>Morus nigra</i> L.) Pulp Using Pressurized-Liquid Extraction. <i>Food Analytical Methods</i> , 2018, 11, 2384-2395.	2.6	25
45	Stability of Anthocyanins from Red Grape Skins under Pressurized Liquid Extraction and Ultrasound-Assisted Extraction Conditions. <i>Molecules</i> , 2014, 19, 21034-21043.	3.8	24
46	Ontogenetic Variation of Individual and Total Capsaicinoids in Malagueta Peppers ( <i>Capsicum</i> ) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 382	3.8	24
47	Ultrasound-Assisted Extraction of Two Types of Antioxidant Compounds (TPC and TA) from Black Chokeberry ( <i>Aronia melanocarpa</i> L.): Optimization of the Individual and Simultaneous Extraction Methods. <i>Agronomy</i> , 2019, 9, 456.	3.0	24
48	FT-IR, Vis spectroscopy, color and multivariate analysis for the control of ageing processes in distinctive Spanish wines. <i>Food Chemistry</i> , 2019, 277, 6-11.	8.2	24
49	Comparison of different processing approaches by SVM and RF on HS-MS eNose and NIR Spectrometry data for the discrimination of gasoline samples. <i>Microchemical Journal</i> , 2022, 172, 106893.	4.5	24
50	Novel method based on ion mobility spectrometry sum spectrum for the characterization of ignitable liquids in fire debris. <i>Talanta</i> , 2019, 199, 189-194.	5.5	23
51	Optimizing and Comparing Ultrasound- and Microwave-Assisted Extraction Methods Applied to the Extraction of Antioxidant Capsinoids in Peppers. <i>Agronomy</i> , 2019, 9, 633.	3.0	23
52	Extraction of Anthocyanins and Total Phenolic Compounds from Açaí ( <i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 2: Ultrasound-Assisted Extraction. <i>Agronomy</i> , 2020, 10, 326.	3.0	23
53	Application of Headspace Gas Chromatography-Ion Mobility Spectrometry for the Determination of Ignitable Liquids from Fire Debris. <i>Separations</i> , 2018, 5, 41.	2.4	21
54	Quantitation of capsiate and dihydrocapsiate and tentative identification of minor capsinoids in pepper fruits ( <i>Capsicum</i> spp.) by HPLC-ESI-MS/MS(QTOF). <i>Food Chemistry</i> , 2019, 270, 264-272.	8.2	21

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55	A Screening Method Based on Headspace-Ion Mobility Spectrometry to Identify Adulterated Honey. <i>Sensors</i> , 2019, 19, 1621.	3.8	21
56	Novel method based on ion mobility spectroscopy for the quantification of adulterants in honeys. <i>Food Control</i> , 2020, 114, 107236.	5.5	21
57	Development of Optimized Ultrasound-Assisted Extraction Methods for the Recovery of Total Phenolic Compounds and Anthocyanins from Onion Bulbs. <i>Antioxidants</i> , 2021, 10, 1755.	5.1	21
58	Optimization of an Ultrasound-Assisted Extraction Method Applied to the Extraction of Flavonoids from Moringa Leaves ( <i>Moringa oleifera</i> Lam.). <i>Agronomy</i> , 2022, 12, 261.	3.0	21
59	A New Solid Phase Extraction for the Determination of Anthocyanins in Grapes. <i>Molecules</i> , 2014, 19, 21398-21410.	3.8	20
60	Characterization and Differentiation of Petroleum-Derived Products by E-Nose Fingerprints. <i>Sensors</i> , 2017, 17, 2544.	3.8	20
61	Concentration of bioactive compounds from grape marc using pressurized liquid extraction followed by integrated membrane processes. <i>Separation and Purification Technology</i> , 2020, 250, 117206.	7.9	20
62	An Electronic Nose Based Method for the Discrimination of Weathered Petroleum-Derived Products. <i>Sensors</i> , 2018, 18, 2180.	3.8	19
63	Progression of the Total and Individual Capsaicinoids Content in the Fruits of Three Different Cultivars of <i>Capsicum chinense</i> Jacq.. <i>Agronomy</i> , 2019, 9, 141.	3.0	19
64	Characterization of Arabica and Robusta Coffees by Ion Mobility Sum Spectrum. <i>Sensors</i> , 2020, 20, 3123.	3.8	19
65	Extraction of Anthocyanins and Total Phenolic Compounds from Açaí ( <i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 1: Pressurized Liquid Extraction. <i>Agronomy</i> , 2020, 10, 183.	3.0	19
66	Development of a rapid and accurate UHPLC-PDA-FL method for the quantification of phenolic compounds in grapes. <i>Food Chemistry</i> , 2021, 334, 127569.	8.2	19
67	Obtaining anthocyanin-rich extracts from frozen açaí ( <i>Euterpe oleracea</i> Mart.) pulp using pressurized liquid extraction. <i>Food Science and Technology</i> , 2017, 37, 48-54.	1.7	18
68	Extraction of Antioxidants from Blackberry ( <i>Rubus ulmifolius</i> L.): Comparison between Ultrasound- and Microwave-Assisted Extraction Techniques. <i>Agronomy</i> , 2019, 9, 745.	3.0	18
69	Evolution of Capsaicinoids in Peter Pepper ( <i>Capsicum annuum</i> var. <i>annuum</i> ) During Fruit Ripening. <i>Chemistry and Biodiversity</i> , 2016, 13, 1068-1075.	2.1	17
70	Optimization of Analytical Ultrasound-Assisted Methods for the Extraction of Total Phenolic Compounds and Anthocyanins from Sloes ( <i>Prunus spinosa</i> L.). <i>Agronomy</i> , 2020, 10, 966.	3.0	17
71	A Novel Ultrasound-Assisted Extraction Method for the Analysis of Anthocyanins in Potatoes ( <i>Solanum tuberosum</i> L.). <i>Antioxidants</i> , 2021, 10, 1375.	5.1	17
72	Toxic elements and trace elements in <i>Macrolepiota procera</i> mushrooms from southern Spain and northern Morocco. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104419.	3.9	17

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73	Validation of an HS-MS method for direct determination and classification of ignitable liquids. <i>Microchemical Journal</i> , 2017, 132, 358-364.	4.5	16
74	Influence of Fruit Ripening on the Total and Individual Capsaicinoids and Capsiate Content in Naga Jolokia Peppers ( <i>Capsicum chinense</i> Jacq.). <i>Agronomy</i> , 2020, 10, 252.	3.0	16
75	Fast analysis of $\hat{1}^2$ -ecdysone in Brazilian ginseng ( <i>Pfaffia glomerata</i> ) extracts by high-performance liquid chromatography using a fused-core column. <i>Analytical Methods</i> , 2014, 6, 2452-2459.	2.7	15
76	Optimization and Comparison of Ultrasound and Microwave-Assisted Extraction of Phenolic Compounds from Cotton-Lavender ( <i>Santolina chamaecyparissus</i> L.). <i>Agronomy</i> , 2021, 11, 84.	3.0	15
77	Optimization of the Microwave-Assisted Extraction of Simple Phenolic Compounds from Grape Skins and Seeds. <i>Agronomy</i> , 2021, 11, 1527.	3.0	15
78	Extraction of Antioxidant Compounds from Onion Bulb ( <i>Allium cepa</i> L.) Using Individual and Simultaneous Microwave-Assisted Extraction Methods. <i>Antioxidants</i> , 2022, 11, 846.	5.1	15
79	Fast Separation of Capsaicinoids from Peppers by Reversed Phase Ultra-Performance Liquid Chromatography: Comparison with Traditional High-Performance Liquid Chromatography Methods. <i>International Journal of Food Properties</i> , 2016, 19, 984-992.	3.0	14
80	Rapid Determination of Simple Polyphenols in Grapes by LC Using a Monolithic Column. <i>Chromatographia</i> , 2010, 72, 417-424.	1.3	13
81	Use of multivariate statistical techniques to optimize the separation of 17 capsinoids by ultra performance liquid chromatography using different columns. <i>Talanta</i> , 2015, 134, 256-263.	5.5	13
82	Study of the Weathering Process of Gasoline by eNose. <i>Sensors</i> , 2018, 18, 139.	3.8	12
83	Extraction of Anthocyanins and Total Phenolic Compounds from AÃšai ( <i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 3: Microwave-Assisted Extraction. <i>Agronomy</i> , 2020, 10, 179.	3.0	12
84	Exposure to Essential and Toxic Elements via Consumption of Agaricaceae, Amanitaceae, Boletaceae, and Russulaceae Mushrooms from Southern Spain and Northern Morocco. <i>Journal of Fungi (Basel)</i> , 2021, 7, 1015.	8.5	12
85	A Methodology Based on FT-IR Data Combined with Random Forest Model to Generate Spectralprints for the Characterization of High-Quality Vinegars. <i>Foods</i> , 2021, 10, 1411.	4.3	10
86	Metal concentrations in Lactarius mushroom species collected from Southern Spain and Northern Morocco: Evaluation of health risks and benefits. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103859.	3.9	10
87	Development of a Rapid UHPLC-PDA Method for the Simultaneous Quantification of Flavonol Contents in Onions ( <i>Allium cepa</i> L.). <i>Pharmaceutics</i> , 2021, 14, 310.	3.8	9
88	Modeling of counter-current multistage extraction of <i>Moringa oleifera</i> leaves using a mechanistic model. <i>Food and Bioproducts Processing</i> , 2019, 115, 165-174.	3.6	8
89	Changes in Capsiate Content in Four Chili Pepper Genotypes ( <i>Capsicum</i> spp.) at Different Ripening Stages. <i>Agronomy</i> , 2020, 10, 1337.	3.0	8
90	Characterization of petroleum-based products in water samples by HS-MS. <i>Fuel</i> , 2018, 222, 506-512.	6.4	7

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91	Characterization of Biodegraded Ignitable Liquids by Headspace-Ion Mobility Spectrometry. <i>Sensors</i> , 2020, 20, 6005.	3.8	7
92	Extraction and Analysis of Natural Product in Plant. <i>Agronomy</i> , 2021, 11, 415.	3.0	7
93	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. <i>Food Chemistry</i> , 2021, 356, 129688.	8.2	7
94	Multivariate optimization by statistical methods of ultra high performance liquid chromatography conditions for the separation of 17 capsaicinoids. <i>Analytical Methods</i> , 2016, 8, 1659-1666.	2.7	6
95	Content of Capsaicinoids and Capsiate in <i>Filius</i> Pepper Varieties as Affected by Ripening. <i>Plants</i> , 2020, 9, 1222.	3.5	6
96	Optimization of an Ultrasound-Assisted Extraction Method for the Analysis of Major Anthocyanin Content in <i>Erica australis</i> Flowers. <i>Molecules</i> , 2021, 26, 2884.	3.8	6
97	Optimization of a New Extraction Technique for Analysis of Verbenone and cis-Verbenol in Pine Seeds. <i>Chromatographia</i> , 2007, 66, 571-575.	1.3	5
98	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. <i>Plants</i> , 2019, 8, 328.	3.5	5
99	Volatile and Semi-Volatile Organic Compounds May Help Reduce Pollinator-Prey Overlap in the Carnivorous Plant <i>Drosophyllum lusitanicum</i> (Drosophyllaceae). <i>Journal of Chemical Ecology</i> , 2021, 47, 73-86.	1.8	5
100	Optimization by Means of Chemometric Tools of an Ultrasound-Assisted Method for the Extraction of Betacyanins from Red Dragon Fruit ( <i>Hylocereus polyrhizus</i> ). <i>Agronomy</i> , 2021, 11, 1053.	3.0	5
101	How Different Cooking Methods Affect the Phenolic Composition of Sweet Potato for Human Consumption ( <i>Ipomea batata</i> (L.) Lam). <i>Agronomy</i> , 2021, 11, 1636.	3.0	5
102	An Evaluation of the Equilibrium Properties in Hexane and Ethanol Extractive Systems for <i>Moringa oleifera</i> Seeds and Fatty Acid Profiles of the Extracts. <i>Separations</i> , 2021, 8, 217.	2.4	5
103	Tryptophan Levels during Grape Ripening: Effects of Cultural Practices. <i>Molecules</i> , 2017, 22, 941.	3.8	4
104	Closed-loop spray drying with N <sub>2</sub> of <i>Moringa oleifera</i> leaf ethanolic extracts: Effects on bioactive compounds and antiradical activity. <i>Drying Technology</i> , 2021, 39, 2092-2104.	3.1	4
105	Optimization through a Box-Behnken Experimental Design of the Microwave-Assisted Extraction of the Psychoactive Compounds in Hallucinogenic Fungi ( <i>Psilocybe cubensis</i> ). <i>Journal of Fungi (Basel)</i> , 2021, 7, 1078.	0.784314	3
106	Co-precipitation of grape residue extract using sub- and supercritical CO <sub>2</sub> technology. <i>Journal of CO<sub>2</sub> Utilization</i> , 2022, 61, 102010.	6.8	3
107	Evaluation of the Effect of Different Co-Solvent Mixtures on the Supercritical CO <sub>2</sub> Extraction of the Phenolic Compounds Present in <i>Moringa oleifera</i> Lam. Leaves. <i>Agronomy</i> , 2022, 12, 1450.	3.0	3
108	A Novel Method Based on Headspace-Ion Mobility Spectrometry for the Detection and Discrimination of Different Petroleum Derived Products in Seawater. <i>Sensors</i> , 2021, 21, 2151.	3.8	2

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109	Composition and antifungal effects of aqueous extracts of <i>Cymbopogon citratus</i> , <i>Laurus nobilis</i> and <i>Santolina chamaecyparissus</i> on the growth of <i>Fusarium oxysporum</i> f. sp. <i>lentis</i> . <i>Archives of Phytopathology and Plant Protection</i> , 0, , 1-19.	1.3	2
110	OTP-PRL: an app for occupational risk prevention in policing activities. <i>BMC Public Health</i> , 2019, 19, 1549.	2.9	1
111	Editorial: Exploring the Potential of Natural Products Through Advanced Techniques and Green Solvents. <i>Frontiers in Chemistry</i> , 2020, 8, 627111.	3.6	1
112	Analysis of Compounds with Oenological Interest in Somatic Variants of Grapevines. <i>Horticulturae</i> , 2022, 8, 22.	2.8	1
113	EscapeWine!. <i>Advances in Game-based Learning Book Series</i> , 2022, , 356-375.	0.2	0