

Gerardo F. Barbero

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

110
papers

2,801
citations

29
h-index

49
g-index

113
ext. papers

3,420
ext. citations

4.8
avg, IF

5.59
L-index

#	Paper	IF	Citations
110	Ultrasound-assisted extraction of capsaicinoids from peppers. <i>Talanta</i> , 2008 , 75, 1332-7	6.2	152
109	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	7	148
108	Extraction of phenolic compounds and anthocyanins from blueberry (<i>Vaccinium myrtillus</i> L.) residues using supercritical CO ₂ and pressurized liquids. <i>Journal of Supercritical Fluids</i> , 2014 , 95, 8-16	4.2	129
107	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	8.5	118
106	Extraction of antioxidant compounds from blackberry (<i>Rubus</i> sp.) bagasse using supercritical CO ₂ assisted by ultrasound. <i>Journal of Supercritical Fluids</i> , 2014 , 94, 223-233	4.2	117
105	Extraction of phenolic compounds and anthocyanins from juáira (<i>Euterpe edulis</i> Mart.) residues using pressurized liquids and supercritical fluids. <i>Journal of Supercritical Fluids</i> , 2017 , 119, 9-16	4.2	116
104	Supercritical carbon dioxide extraction of capsaicinoids from malagueta pepper (<i>Capsicum frutescens</i> L.) assisted by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2015 , 22, 78-88	8.9	106
103	Determination of capsaicinoids in peppers by microwave-assisted extraction-high-performance liquid chromatography with fluorescence detection. <i>Analytica Chimica Acta</i> , 2006 , 578, 227-33	6.6	91
102	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	8.5	85
101	Pressurized liquid extraction of capsaicinoids from peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3231-6	5.7	85
100	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, 200-6	8.5	79
99	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	8.5	74
98	Rapid quantification of honey adulteration by visible-near infrared spectroscopy combined with chemometrics. <i>Talanta</i> , 2018 , 188, 288-292	6.2	71
97	Pressurized liquid extraction of bioactive compounds from grape marc. <i>Journal of Food Engineering</i> , 2019 , 240, 105-113	6	70
96	Extraction of Flavonoids From Natural Sources Using Modern Techniques. <i>Frontiers in Chemistry</i> , 2020 , 8, 507887	5	67
95	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, 167-74	8.5	51
94	Supercritical carbon dioxide extraction of <i>Capsicum</i> peppers: Global yield and capsaicinoid content. <i>Journal of Supercritical Fluids</i> , 2013 , 81, 210-216	4.2	51

93	Application of Hansch 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, 3342-9	5.7	51
92	Effect of ultrasound on the supercritical CO ₂ extraction of bioactive compounds from dedo de moã pepper (<i>Capsicum baccatum</i> L. var. <i>pendulum</i>). <i>Ultrasonics Sonochemistry</i> , 2016 , 31, 284-94	8.9	49
91	Ultrasound-assisted extraction of bioactive compounds from dedo de moã pepper (<i>Capsicum baccatum</i> L.): Effects on the vegetable matrix and mathematical modeling. <i>Journal of Food Engineering</i> , 2017 , 198, 36-44	6	44
90	Encapsulation of anthocyanin-rich extract from blackberry residues by spray-drying, freeze-drying and supercritical antisolvent. <i>Powder Technology</i> , 2018 , 340, 553-562	5.2	42
89	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	4.2	39
88	Capsaicinoid Contents in Peppers and Pepper-Related Spicy Foods. <i>International Journal of Food Properties</i> , 2016 , 19, 485-493	3	35
87	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	5.4	34
86	Encapsulation of pepper oleoresin by supercritical fluid extraction of emulsions. <i>Journal of Supercritical Fluids</i> , 2016 , 112, 37-43	4.2	34
85	Escape Classroom: Can You Solve a Crime Using the Analytical Process?. <i>Journal of Chemical Education</i> , 2019 , 96, 267-273	2.4	34
84	Authentication of virgin olive oil by a novel curve resolution approach combined with visible spectroscopy. <i>Food Chemistry</i> , 2017 , 220, 331-336	8.5	30
83	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	8.5	29
82	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	8.5	29
81	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	6.2	28
80	Comparative Study of Capsaicinoid Composition in Capsicum Peppers Grown in Brazil. <i>International Journal of Food Properties</i> , 2016 , 19, 1292-1302	3	24
79	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle (L.). <i>Molecules</i> , 2019 , 24,	4.8	23
78	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	3.6	23
77	Determination of Ignitable Liquids in Fire Debris: Direct Analysis by Electronic Nose. <i>Sensors</i> , 2016 , 16,	3.8	22
76	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	5.4	22

75	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	4.2	21
74	Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle (L.). <i>Molecules</i> , 2018 , 23,	4.8	21
73	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	5.7	20
72	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	8.5	19
71	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	3.6	18
70	Ontogenetic Variation of Individual and Total Capsaicinoids in Malagueta Peppers (<i>Capsicum frutescens</i>) during Fruit Maturation. <i>Molecules</i> , 2017 , 22,	4.8	18
69	Stability of anthocyanins from red grape skins under pressurized liquid extraction and ultrasound-assisted extraction conditions. <i>Molecules</i> , 2014 , 19, 21034-43	4.8	18
68	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	8.5	18
67	Extraction of Anthocyanins and Total Phenolic Compounds from Añi (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 2: Ultrasound-Assisted Extraction. <i>Agronomy</i> , 2020 , 10, 326	3.6	16
66	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	3.4	16
65	Obtaining anthocyanin-rich extracts from frozen añi (<i>Euterpe oleracea</i> Mart.) pulp using pressurized liquid extraction. <i>Food Science and Technology</i> , 2017 , 37, 48-54	2	15
64	Evolution of Capsaicinoids in Peter Pepper (<i>Capsicum annum</i> var. <i>annuum</i>) During Fruit Ripening. <i>Chemistry and Biodiversity</i> , 2016 , 13, 1068-75	2.5	15
63	A new solid phase extraction for the determination of anthocyanins in grapes. <i>Molecules</i> , 2014 , 19, 21398-410	4.8	15
62	Characterization and Differentiation of Petroleum-Derived Products by E-Nose Fingerprints. <i>Sensors</i> , 2017 , 17,	3.8	15
61	Flavonol Composition and Antioxidant Activity of Onions (L.) Based on the Development of New Analytical Ultrasound-Assisted Extraction Methods. <i>Antioxidants</i> , 2021 , 10,	7.1	15
60	Optimizing and Comparing Ultrasound- and Microwave-Assisted Extraction Methods Applied to the Extraction of Antioxidant Capsinoids in Peppers. <i>Agronomy</i> , 2019 , 9, 633	3.6	14
59	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	8.5	14
58	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	13

57	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	6.2	13
56	Fast analysis of 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	3.2	13
55	A Screening Method Based on Headspace-Ion Mobility Spectrometry to Identify Adulterated Honey. <i>Sensors</i> , 2019 , 19,	3.8	12
54	Optimization of a Novel Method Based on Ultrasound-Assisted Extraction for the Quantification of Anthocyanins and Total Phenolic Compounds in Blueberry Samples (L.). <i>Foods</i> , 2020 , 9,	4.9	12
53	Extraction of Anthocyanins and Total Phenolic Compounds from Aβi (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 1: Pressurized Liquid Extraction. <i>Agronomy</i> , 2020 , 10, 183	3.6	12
52	An Electronic Nose Based Method for the Discrimination of Weathered Petroleum-Derived Products. <i>Sensors</i> , 2018 , 18,	3.8	12
51	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	3.6	12
50	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	8.3	11
49	Novel method based on ion mobility spectroscopy for the quantification of adulterants in honeys. <i>Food Control</i> , 2020 , 114, 107236	6.2	11
48	Assessment of Capsaicinoid and Capsinoid Accumulation Patterns during Fruit Development in Three Chili Pepper Genotypes (spp.) Carrying and Alleles Related to Pungency. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12219-12227	5.7	11
47	Rapid Determination of Simple Polyphenols in Grapes by LC Using a Monolithic Column. <i>Chromatographia</i> , 2010 , 72, 417-424	2.1	11
46	Validation of an HS-MS method for direct determination and classification of ignitable liquids. <i>Microchemical Journal</i> , 2017 , 132, 358-364	4.8	10
45	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	6.2	10
44	Extraction of Antioxidants from Blackberry (<i>Rubus ulmifolius</i> L.): Comparison between Ultrasound- and Microwave-Assisted Extraction Techniques. <i>Agronomy</i> , 2019 , 9, 745	3.6	10
43	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	3.6	9
42	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	3.6	9
41	Extraction of Anthocyanins and Total Phenolic Compounds from Aβi (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 3: Microwave-Assisted Extraction. <i>Agronomy</i> , 2020 , 10, 179	3.6	9
40	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	3.6	9

39	Application of Headspace Gas Chromatography-Ion Mobility Spectrometry for the Determination of Ignitable Liquids from Fire Debris. <i>Separations</i> , 2018 , 5, 41	3.1	9
38	Characterization of Arabica and Robusta Coffees by Ion Mobility Sum Spectrum. <i>Sensors</i> , 2020 , 20,	3.8	8
37	Modeling of counter-current multistage extraction of Moringa oleifera leaves using a mechanistic model. <i>Food and Bioproducts Processing</i> , 2019 , 115, 165-174	4.9	7
36	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	3.6	7
35	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	3.2	6
34	Study of the Weathering Process of Gasoline by eNose. <i>Sensors</i> , 2018 , 18,	3.8	6
33	Characterization of petroleum-based products in water samples by HS-MS. <i>Fuel</i> , 2018 , 222, 506-512	7.1	5
32	A Novel Ultrasound-Assisted Extraction Method for the Analysis of Anthocyanins in Potatoes (L.). <i>Antioxidants</i> , 2021 , 10,	7.1	5
31	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. <i>Plants</i> , 2019 , 8,	4.5	4
30	Optimization of a New Extraction Technique for Analysis of Verbenone and cis-Verbenol in Pine Seeds. <i>Chromatographia</i> , 2007 , 66, 571-575	2.1	4
29	Changes in Capsiate Content in Four Chili Pepper Genotypes (<i>Capsicum</i> spp.) at Different Ripening Stages. <i>Agronomy</i> , 2020 , 10, 1337	3.6	4
28	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	4.1	3
27	Extraction and Analysis of Natural Product in Plant. <i>Agronomy</i> , 2021 , 11, 415	3.6	3
26	Development of Optimized Ultrasound-Assisted Extraction Methods for the Recovery of Total Phenolic Compounds and Anthocyanins from Onion Bulbs. <i>Antioxidants</i> , 2021 , 10,	7.1	2
25	An Evaluation of the Equilibrium Properties in Hexane and Ethanol Extractive Systems for Moringa oleifera Seeds and Fatty Acid Profiles of the Extracts. <i>Separations</i> , 2021 , 8, 217	3.1	2
24	A comparison study between ultrasound-assisted and enzyme-assisted extraction of anthocyanins from blackcurrant (L.). <i>Food Chemistry: X</i> , 2022 , 13, 100192	4.7	2
23	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	4.8	2
22	A Methodology Based on FT-IR Data Combined with Random Forest Model to Generate for the Characterization of High-Quality Vinegars. <i>Foods</i> , 2021 , 10,	4.9	2

21	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	4.1	2
20	Optimization of the Microwave-Assisted Extraction of Simple Phenolic Compounds from Grape Skins and Seeds. <i>Agronomy</i> , 2021 , 11, 1527	3.6	2
19	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	2.7	2
18	Co-precipitation of grape residue extract using sub- and supercritical CO ₂ technology. <i>Journal of CO₂ Utilization</i> , 2022 , 61, 102010	7.6	2
17	Characterization of Biodegraded Ignitable Liquids by Headspace-Ion Mobility Spectrometry. <i>Sensors</i> , 2020 , 20,	3.8	1
16	Tryptophan Levels during Grape Ripening: Effects of Cultural Practices. <i>Molecules</i> , 2017 , 22,	4.8	1
15	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	3.6	1
14	Content of Capsaicinoids and Capsiate in "Filius" Pepper Varieties as Affected by Ripening. <i>Plants</i> , 2020 , 9,	4.5	1
13	Development of a Rapid UHPLC-PDA Method for the Simultaneous Quantification of Flavonol Contents in Onions (L.). <i>Pharmaceuticals</i> , 2021 , 14,	5.2	1
12	Optimization of an Ultrasound-Assisted Extraction Method for the Analysis of Major Anthocyanin Content in Flowers. <i>Molecules</i> , 2021 , 26,	4.8	1
11	OTP-PRL: an app for occupational risk prevention in policing activities. <i>BMC Public Health</i> , 2019 , 19, 15494.	4.1	1
10	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	3.6	1
9	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. <i>Food Chemistry</i> , 2021 , 356, 129688	8.5	1
8	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	7.1	1
7	Optimization through a BoxBehnken Experimental Design of the Microwave-Assisted Extraction of the Psychoactive Compounds in Hallucinogenic Fungi (<i>Psilocibe cubensis</i>). <i>Journal of Fungi (Basel, Switzerland)</i> , 2022 , 8, 598	5.6	1
6	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	3.6	0
5	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> , 1-19	1	0
4	Analysis of Compounds with Oenological Interest in Somatic Variants of Grapevines. <i>Horticulturae</i> , 2022 , 8, 22	2.5	0

3	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, Switzerland)</i> , 2022 , 8, 545	5.6	0
2	EscapeWine!. <i>Advances in Game-based Learning Book Series</i> , 2022 , 356-375	0.5	
1	Closed-loop spray drying with N ₂ of Moringa oleifera leaf ethanolic extracts: Effects on bioactive compounds and antiradical activity. <i>Drying Technology</i> , 2020 , 1-13	2.6	