Elixabet DÃ-az-de-Cerio

List of Publications by Year
in descending order

20 papers	766 citations	566801 15 h-index	794141 19 g-index
20 all docs	20 docs citations	20 times ranked	1249 citing authors

#	Article	IF	Citations
1	Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. Journal of Functional Foods, 2016, 22, 376-388.	1.6	100
2	Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. International Journal of Molecular Sciences, 2017, 18, 897.	1.8	97
3	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (Mangifera) Tj ETQq1 1 0.784314 rgBT /Ov	2.9	94
4	Bioprocessing of Brewersâ€™ Spent Grain Enhances Its Antioxidant Activity: Characterization of Phenolic Compounds and Bioactive Peptides. Frontiers in Microbiology, 2020, 11, 1831.	1.5	69
5	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. Food Chemistry, 2018, 269, 258-263.	4.2	63
6	The potential of Artemisia vulgaris leaves as a source of antioxidant phenolic compounds. Journal of Functional Foods, 2014, 10, 192-200.	1.6	62
7	Characterization of bioactive compounds of Annona cherimola L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. Analytical and Bioanalytical Chemistry, 2018, 410, 3607-3619.	1.9	39
8	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. Journal of Chemistry, 2015, 2015, 1-9.	0.9	29
9	Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. International Journal of Molecular Sciences, 2016, 17, 699.	1.8	28
10	The hypoglycemic effects of guava leaf (Psidium guajava L.) extract are associated with improving endothelial dysfunction in mice with diet-induced obesity. Food Research International, 2017, 96, 64-71.	2.9	27
11	Establishment of pressurized-liquid extraction by response surface methodology approach coupled to HPLC-DAD-TOF-MS for the determination of phenolic compounds of myrtle leaves. Analytical and Bioanalytical Chemistry, 2018, 410, 3547-3557.	1.9	27
12	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewersâ€™ Spent Grains. Antioxidants, 2019, 8, 282.	2.2	24
13	Impact of Enzymatic and Microbial Bioprocessing on Antioxidant Properties of Hemp (Cannabis sativa) Tj ETQq1 1 0.784314 rgBT /Ov	2.2	23
14	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from Psidium guajava L. Leaves. Food Analytical Methods, 2017, 10, 2781-2791.	1.3	21
15	New insight into phenolic composition of chayote (Sechium edule (Jacq.) Sw.). Food Chemistry, 2019, 295, 514-519.	4.2	20
16	Psidium guajava L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. Journal of Pharmaceutical and Biomedical Analysis, 2017, 133, 1-7.	1.4	19
17	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. LWT - Food Science and Technology, 2021, 150, 111893.	2.5	10
18	Establishment of Acid Hydrolysis by Boxâ€“Behnken Methodology as Pretreatment to Obtain Reducing Sugars from Tiger Nut Byproducts. Agronomy, 2020, 10, 477.	1.3	6

#	Article	IF	Citations
19	Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. Food Research International, 2020, 130, 108970.	2.9	5
20	Analytical Approaches in Coffee Quality Control. , 2019, , 285-336.		3