

Elixabet DÃ-az-de-Cerio

List of Publications by Year in descending order

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Version: 2024-02-01

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	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. LWT - Food Science and Technology, 2021, 150, 111893.	2.5	10
2	Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. Food Research International, 2020, 130, 108970.	2.9	5
3	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
4	Impact of Enzymatic and Microbial Bioprocessing on Antioxidant Properties of Hemp (Cannabis sativa) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.2	23
5	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
6	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewersâ€™ Spent Grains. Antioxidants, 2019, 8, 282.	2.2	24
7	New insight into phenolic composition of chayote (Sechium edule (Jacq.) Sw.). Food Chemistry, 2019, 295, 514-519.	4.2	20
8	Analytical Approaches in Coffee Quality Control. , 2019, , 285-336.		3
9	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
10	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
11	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
12	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (Mangifera) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	94
13	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
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	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
16	Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. International Journal of Molecular Sciences, 2017, 18, 897.	1.8	97
17	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
18	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

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19	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	29
20	The potential of <i>Artemisia vulgaris</i> leaves as a source of antioxidant phenolic compounds. <i>Journal of Functional Foods</i> , 2014, 10, 192-200.	1.6	62