

# Elixabet Daz-de-Cerio

## List of Publications by Year in Descending Order

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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.

20  
papers

509  
citations

15  
h-index

20  
g-index

20  
ext. papers

653  
ext. citations

5.5  
avg, IF

3.9  
L-index

#	Paper	IF	Citations
20	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111893	5.4	3
19	Establishment of Acid Hydrolysis by BoxBehnken Methodology as Pretreatment to Obtain Reducing Sugars from Tiger Nut Byproducts. <i>Agronomy</i> , <b>2020</b> , 10, 477	3.6	3
18	Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. <i>Food Research International</i> , <b>2020</b> , 130, 108970	7	3
17	Bioprocessing of BrewersaSpent Grain Enhances Its Antioxidant Activity: Characterization of Phenolic Compounds and Bioactive Peptides. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1831	5.7	36
16	Impact of Enzymatic and Microbial Bioprocessing on Antioxidant Properties of Hemp (L.). <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	7
15	New insight into phenolic composition of chayote ( <i>Sechium edule</i> (Jacq.) Sw.). <i>Food Chemistry</i> , <b>2019</b> , 295, 514-519	8.5	15
14	Analytical Approaches in Coffee Quality Control <b>2019</b> , 285-336		0
13	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewersa Spent Grains. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	16
12	Characterization of bioactive compounds of <i>Annona cherimola</i> L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. <i>Analytical and Bioanalytical Chemistry</i> , <b>2018</b> , 410, 3607-3619	4.4	20
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. <i>Analytical and Bioanalytical Chemistry</i> , <b>2018</b> , 410, 3547-3557	4.4	22
10	Establishment of ultrasound-assisted extraction of phenolic compounds from industrial potato by-products using response surface methodology. <i>Food Chemistry</i> , <b>2018</b> , 269, 258-263	8.5	50
9	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit ( <i>Mangifera indica</i> L.) and its by-products. <i>Food Research International</i> , <b>2017</b> , 100, 423-434	7	67
8	The hypoglycemic effects of guava leaf ( <i>Psidium guajava</i> L.) extract are associated with improving endothelial dysfunction in mice with diet-induced obesity. <i>Food Research International</i> , <b>2017</b> , 96, 64-71	7	21
7	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from <i>Psidium guajava</i> L. Leaves. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 2781-2791	3.4	15
6	<i>Psidium guajava</i> 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. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2017</b> , 133, 1-7	3.5	15
5	Health Effects of <i>Psidium guajava</i> L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	58
4	Determination of guava ( <i>Psidium guajava</i> L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , <b>2016</b> , 22, 376-388	5.1	74

3	Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	19
2	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. <i>Journal of Chemistry</i> , <b>2015</b> , 2015, 1-9	2.3	20
1	The potential of <i>Artemisia vulgaris</i> leaves as a source of antioxidant phenolic compounds. <i>Journal of Functional Foods</i> , <b>2014</b> , 10, 192-200	5.1	45