

Alegria Carrasco Pancorbo

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96
papers

4,054
citations

36
h-index

61
g-index

100
ext. papers

4,480
ext. citations

5.6
avg. IF

5.27
L-index

#	Paper	IF	Citations
96	Phenolic molecules in virgin olive oils: a survey of their sensory properties, health effects, antioxidant activity and analytical methods. An overview of the last decade. <i>Molecules</i> , 2007 , 12, 1679-719 ⁸	7.8	567
95	Evaluation of the antioxidant capacity of individual phenolic compounds in virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8918-25	5.7	219
94	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005 , 28, 837-58	3.4	161
93	High capacity capillary electrophoresis-electrospray ionization mass spectrometry: coupling a porous sheathless interface with transient-isotachopheresis. <i>Analytical Chemistry</i> , 2010 , 82, 9476-83	7.8	143
92	Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , 2007 , 7, 80	4.8	132
91	Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolute LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 416-29	3.5	119
90	Application and potential of capillary electroseparation methods to determine antioxidant phenolic compounds from plant food material. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 53, 1130-60	3.5	95
89	Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , 2008 , 8, 377	4.8	88
88	Evaluation of the influence of thermal oxidation on the phenolic composition and on the antioxidant activity of extra-virgin olive oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4771-80	5.7	84
87	Sensitive determination of phenolic acids in extra-virgin olive oil by capillary zone electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6687-93	5.7	84
86	CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , 2007 , 28, 806-21	3.6	83
85	Protective effects of extra virgin olive oil phenolics on oxidative stability in the presence or absence of copper ions. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4880-7	5.7	81
84	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005 , 26, 3538-51	3.6	80
83	Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 398, 463-75	4.4	76
82	From lipids analysis towards lipidomics, a new challenge for the analytical chemistry of the 21st century. Part II: Analytical lipidomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2009 , 28, 393-403	14.6	67
81	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. <i>Food Chemistry</i> , 2017 , 215, 245-55	8.5	66
80	Gas chromatography/atmospheric pressure chemical ionization-time of flight mass spectrometry: analytical validation and applicability to metabolic profiling. <i>Analytical Chemistry</i> , 2009 , 81, 10071-9	7.8	66

79	Effect of olive ripeness on chemical properties and phenolic composition of ChÈboui virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 199-204	4.3	65
78	From lipid analysis towards lipidomics, a new challenge for the analytical chemistry of the 21st century. Part I: Modern lipid analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2009 , 28, 263-278	14.6	64
77	Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , 2011 , 1218, 959-71	4.5	63
76	Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. <i>International Journal of Molecular Medicine</i> , 2008 , 22, 433-9	4.4	56
75	Olive oil authentication: A comparative analysis of regulatory frameworks with especial emphasis on quality and authenticity indices, and recent analytical techniques developed for their assessment. A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 832-857	11.5	54
74	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography coupled to mass spectrometry) for extra-virgin olive oil phenolic compounds analysis: A botanical classification perspective. <i>Journal of Chromatography A</i> , 2016 , 1428, 267-79	4.5	53
73	Lignan profile in seeds of modern and old Italian soft wheat (<i>Triticum aestivum</i> L.) cultivars as revealed by CE-MS analyses. <i>Electrophoresis</i> , 2007 , 28, 4212-9	3.6	53
72	Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil. <i>Journal of Separation Science</i> , 2005 , 28, 925-34	3.4	53
71	Rapid quantification of the phenolic fraction of Spanish virgin olive oils by capillary electrophoresis with UV detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7984-91	5.7	51
70	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006 , 29, 2221-33	3.4	48
69	Profiling LC-DAD-ESI-TOF MS method for the determination of phenolic metabolites from avocado (<i>Persea americana</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2255-67	5.7	45
68	A simplified method for HPLC-MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 1142-1149	3	45
67	Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. <i>Journal of Chromatography A</i> , 2008 , 1195, 107-16	4.5	45
66	Potential of LC-MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. <i>Food Chemistry</i> , 2015 , 166, 292-300	8.5	44
65	Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatography-atmospheric pressure chemical ionization-ion trap mass spectrometry. <i>Talanta</i> , 2009 , 80, 924-34	6.2	44
64	Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2006 , 27, 2182-96	3.6	42
63	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , 2018 , 261, 184-193	8.5	39
62	Ultra high performance liquid chromatography-time of flight mass spectrometry for analysis of avocado fruit metabolites: method evaluation and applicability to the analysis of ripening degrees. <i>Journal of Chromatography A</i> , 2011 , 1218, 7723-38	4.5	36

61	Unravelling the Distribution of Secondary Metabolites in L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS and GC-APCI-MS). <i>Molecules</i> , 2018 , 23,	4.8	36
60	Quantitative characterization of important metabolites of avocado fruit by gas chromatography coupled to different detectors (APCI-TOF MS and FID). <i>Food Research International</i> , 2014 , 62, 801-811	7	33
59	Nano and rapid resolution liquid chromatography-electrospray ionization-time of flight mass spectrometry to identify and quantify phenolic compounds in olive oil. <i>Journal of Separation Science</i> , 2010 , 33, 2069-78	3.4	30
58	Metabolomic analysis of avocado fruits by GC-APCI-TOF MS: effects of ripening degrees and fruit varieties. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 547-55	4.4	29
57	A 2-D-HPLC-CE platform coupled to ESI-TOF-MS to characterize the phenolic fraction in olive oil. <i>Electrophoresis</i> , 2009 , 30, 2688-701	3.6	29
56	Comprehensive 3-year study of the phenolic profile of Moroccan monovarietal virgin olive oils from the Meknè region. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4376-85	5.7	28
55	A metabolic fingerprinting approach based on selected ion flow tube mass spectrometry (SIFT-MS) and chemometrics: A reliable tool for Mediterranean origin-labeled olive oils authentication. <i>Food Research International</i> , 2018 , 106, 233-242	7	28
54	Determination of changes in the metabolic profile of avocado fruits (<i>Persea americana</i>) by two CE-MS approaches (targeted and non-targeted). <i>Electrophoresis</i> , 2013 , 34, 2928-42	3.6	28
53	Evaluation of gas chromatography-atmospheric pressure chemical ionization-mass spectrometry as an alternative to gas chromatography-electron ionization-mass spectrometry: avocado fruit as example. <i>Journal of Chromatography A</i> , 2013 , 1313, 228-44	4.5	28
52	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. <i>Food Research International</i> , 2018 , 106, 558-567	7	27
51	Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. <i>Food Research International</i> , 2016 , 84, 41-51	7	27
50	Uptake and metabolism of olive oil polyphenols in human breast cancer cells using nano-liquid chromatography coupled to electrospray ionization-time of flight-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012 , 898, 69-77	3.2	26
49	Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. <i>Food and Chemical Toxicology</i> , 2018 , 119, 73-85	4.7	26
48	First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. <i>Food Research International</i> , 2015 , 76, 410-417	7	24
47	The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the α-glucosidase and α-amylase inhibition. <i>Food Research International</i> , 2019 , 116, 447-454	7	24
46	Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extra-virgin olive oils belonging to Spanish and Italian PDOs and their relation to sensorial properties. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2144-2155	4.3	23
45	Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. <i>Journal of Chromatography A</i> , 2019 , 1585, 56-69	4.5	23
44	Development of a folic acid molecularly imprinted polymer and its evaluation as a sorbent for dispersive solid-phase extraction by liquid chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2018 , 1576, 26-33	4.5	23

43	Quality and chemical profiles of monovarietal north Moroccan olive oils from "Picholine Marocaine" cultivar: registration database development and geographical discrimination. <i>Food Chemistry</i> , 2015 , 179, 127-36	8.5	22
42	NACE-ESI-TOF MS to reveal phenolic compounds from olive oil: introducing enriched olive oil directly inside capillary. <i>Electrophoresis</i> , 2009 , 30, 3099-3109	3.6	22
41	Application of micellar electrokinetic capillary chromatography to the analysis of uncharged pesticides of environmental impact. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5791-5	5.7	21
40	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2017 , 231, 374-385	8.5	20
39	Impact of industrial hammer mill rotor speed on extraction efficiency and quality of extra virgin olive oil. <i>Food Chemistry</i> , 2018 , 242, 362-368	8.5	19
38	Merging a sensitive capillary electrophoresis-ultraviolet detection method with chemometric exploratory data analysis for the determination of phenolic acids and subsequent characterization of avocado fruit. <i>Food Chemistry</i> , 2013 , 141, 3492-503	8.5	18
37	Online spectral library for GC-atmospheric pressure chemical ionization-ToF MS. <i>Bioanalysis</i> , 2013 , 5, 1515-25	2.1	18
36	Establishing the Phenolic Composition of L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. <i>Molecules</i> , 2018 , 23,	4.8	18
35	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and DAD) for the targeted determination of triterpenic acids and dialcohols in olive tissues. <i>Talanta</i> , 2016 , 150, 355-66	6.2	17
34	Avocado fruit <i>Persea americana</i> 2018 , 37-48		17
33	In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. <i>International Journal of Molecular Sciences</i> , 2016 , 18,	6.3	17
32	Exploring the Capability of LC-MS and GC-MS Multi-Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800336	3	17
31	Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2019 , 11,	6.7	16
30	Exploratory characterization of the unsaponifiable fraction of tunisian virgin olive oils by a global approach with HPLC-APCI-IT MS/MS analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6418-26	5.7	16
29	Coelectroosmotic capillary electrophoresis of phenolic acids and derivatized amino acids using N,N-dimethylacrylamide-ethylpyrrolidine methacrylate physically coated capillaries. <i>Talanta</i> , 2007 , 71, 397-405	6.2	16
28	Development and validation of LC-MS-based alternative methodologies to GC-MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. <i>Food Chemistry</i> , 2018 , 239, 631-639	8.5	15
27	Nutraceutical Potential of Phenolics from Brava and Mansa Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of Picual and Cornicabra. <i>Molecules</i> , 2018 , 23,	4.8	14
26	Contribution to the establishment of a protected designation of origin for Mekn virgin olive oil: A 4-years study of its typicality. <i>Food Research International</i> , 2014 , 66, 332-343	7	14

25	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8184-8195	5.7	14
24	Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. <i>Food Research International</i> , 2019 , 125, 108649	7	12
23	Production of Amphidinols and Other Bioproducts of Interest by the Marine Microalga Unraveled by Nuclear Magnetic Resonance Metabolomics Approach Coupled to Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9667-9682	5.7	12
22	A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 1223-1235	3	12
21	Interactions Between Hammer Mill Crushing Variables and Malaxation Time During Continuous Olive Oil Extraction. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800097	3	9
20	Comparative study between a commercial and a homemade capillary electrophoresis instrument for the simultaneous determination of aminated compounds by induced fluorescence detection. <i>Analytical and Bioanalytical Chemistry</i> , 2006 , 386, 1835-47	4.4	9
19	Polycyclic aromatic hydrocarbons in edible oils: An overview on sample preparation, determination strategies, and relative abundance of prevalent compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3528-3573	16.4	9
18	Analytical Determination of Polyphenols in Olive Oil 2010 , 509-523		7
17	Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. <i>Food Analytical Methods</i> , 2016 , 9, 3479-3491	3.4	6
16	Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9295-9306	5.7	6
15	Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	6
14	Phenolic constituents of leaves from <i>Persea caerulea</i> Ruiz & Pav; Mez (Lauraceae). <i>Biochemical Systematics and Ecology</i> , 2016 , 67, 53-57	1.4	5
13	Chromatography-MS based metabolomics applied to the study of virgin olive oil bioactive compounds: Characterization studies, agro-technological investigations and assessment of healthy properties. <i>TrAC - Trends in Analytical Chemistry</i> , 2021 , 135, 116153	14.6	5
12	Evaluating Quality Parameters, the Metabolic Profile, and Other Typical Features of Selected Commercial Extra Virgin Olive Oils from Brazil. <i>Molecules</i> , 2020 , 25,	4.8	4
11	Flavonoid glycosides from <i>Persea caerulea</i> . Unraveling their interactions with SDS-micelles through matrix-assisted DOSY, PGSE, mass spectrometry, and NOESY. <i>Magnetic Resonance in Chemistry</i> , 2016 , 54, 718-728	2.1	4
10	Evolution of the metabolic profile of virgin olive oil during deep-frying: Assessing the transfer of bioactive compounds to the fried food.. <i>Food Chemistry</i> , 2022 , 380, 132205	8.5	3
9	Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity.. <i>Antioxidants</i> , 2022 , 11,	7.1	3
8	Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. <i>Analytical Methods</i> , 2015 , 7, 7318-7326	3.2	2

7	Separation and Determination of Some of the Main Cholesterol-Related Compounds in Blood by Gas Chromatography-Mass Spectrometry (Selected Ion Monitoring Mode). <i>Separations</i> , 2018 , 5, 17	3.1	2
6	Effect of olive ripening degree on the antidiabetic potential of biophenols-rich extracts of Brava Gallega virgin olive oils. <i>Food Research International</i> , 2020 , 137, 109427	7	1
5	Application of the INFOGEST Standardized Method to Assess the Digestive Stability and Bioaccessibility of Phenolic Compounds from Galician Extra-Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11592-11605	5.7	1
4	Analytical Strategies for Determining Polyphenols in Foods and Biological Samples 2020 , 85-128		0
3	Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery 2021 , 331-378		0
2	Preliminary Discrimination of Commercial Extra Virgin Olive Oils from Brazil by Geographical Origin and Olive Cultivar: A Call for Broader Investigations. <i>Proceedings (mdpi)</i> , 2021 , 70, 57	0.3	
1	Caerulines A and B, Flavonol Diacylglycosides from .. <i>ACS Omega</i> , 2021 , 6, 32631-32636	3.9	