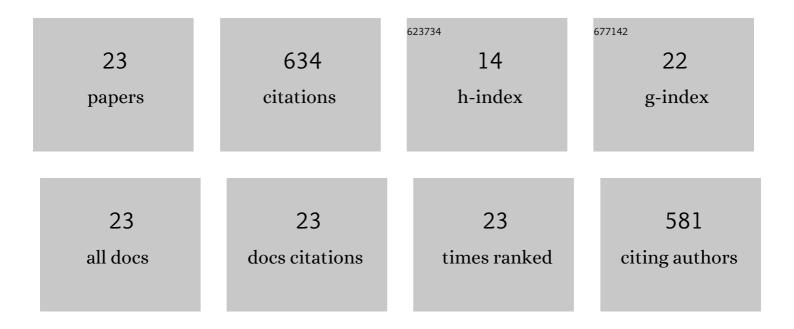
Ana V GonzÃjlez De Peredo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Extraction of Flavonoids From Natural Sources Using Modern Techniques. Frontiers in Chemistry, 2020, 8, 507887.	3.6	220
2	Escape ClassRoom: Can You Solve a Crime Using the Analytical Process?. Journal of Chemical Education, 2019, 96, 267-273.	2.3	59
3	Optimization of Microwave-Assisted Extraction for the Recovery of Bioactive Compounds from the Chilean Superfruit (Aristotelia chilensis (Mol.) Stuntz). Agronomy, 2018, 8, 240.	3.0	30
4	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle (Myrtus communis L.). Molecules, 2019, 24, 882.	3.8	30
5	Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle (Myrtus communis L.). Molecules, 2018, 23, 2992.	3.8	28
6	Assessment of Ultrasound Assisted Extraction as an Alternative Method for the Extraction of Anthocyanins and Total Phenolic Compounds from Maqui Berries (Aristotelia chilensis (Mol.) Stuntz). Agronomy, 2019, 9, 148.	3.0	27
7	Flavonol Composition and Antioxidant Activity of Onions (Allium cepa L.) Based on the Development of New Analytical Ultrasound-Assisted Extraction Methods. Antioxidants, 2021, 10, 273.	5.1	27
8	Ultrasound-Assisted Extraction of Two Types of Antioxidant Compounds (TPC and TA) from Black Chokeberry (Aronia melanocarpa L.): Optimization of the Individual and Simultaneous Extraction Methods. Agronomy, 2019, 9, 456.	3.0	24
9	Optimizing and Comparing Ultrasound- and Microwave-Assisted Extraction Methods Applied to the Extraction of Antioxidant Capsinoids in Peppers. Agronomy, 2019, 9, 633.	3.0	23
10	Development of Optimized Ultrasound-Assisted Extraction Methods for the Recovery of Total Phenolic Compounds and Anthocyanins from Onion Bulbs. Antioxidants, 2021, 10, 1755.	5.1	21
11	Optimization of an Ultrasound-Assisted Extraction Method Applied to the Extraction of Flavonoids from Moringa Leaves (Moringa oleÃfera Lam.). Agronomy, 2022, 12, 261.	3.0	21
12	Development of a rapid and accurate UHPLC-PDA-FL method for the quantification of phenolic compounds in grapes. Food Chemistry, 2021, 334, 127569.	8.2	19
13	Optimization of Analytical Ultrasound-Assisted Methods for the Extraction of Total Phenolic Compounds and Anthocyanins from Sloes (Prunus spinosa L.). Agronomy, 2020, 10, 966.	3.0	17
14	Influence of Fruit Ripening on the Total and Individual Capsaicinoids and Capsiate Content in Naga Jolokia Peppers (Capsicum chinense Jacq.). Agronomy, 2020, 10, 252.	3.0	16
15	Optimization and Comparison of Ultrasound and Microwave-Assisted Extraction of Phenolic Compounds from Cotton-Lavender (Santolina chamaecyparissus L.). Agronomy, 2021, 11, 84.	3.0	15
16	Extraction of Antioxidant Compounds from Onion Bulb (Allium cepa L.) Using Individual and Simultaneous Microwave-Assisted Extraction Methods. Antioxidants, 2022, 11, 846.	5.1	15
17	Development of a Rapid UHPLC-PDA Method for the Simultaneous Quantification of Flavonol Contents in Onions (Allium cepa L.). Pharmaceuticals, 2021, 14, 310.	3.8	9
18	Changes in Capsiate Content in Four Chili Pepper Genotypes (Capsicum spp.) at Different Ripening Stages. Agronomy, 2020, 10, 1337.	3.0	8

#	Article	IF	CITATIONS
19	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. Food Chemistry, 2021, 356, 129688.	8.2	7
20	Content of Capsaicinoids and Capsiate in "Filius―Pepper Varieties as Affected by Ripening. Plants, 2020, 9, 1222.	3.5	6
21	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. Plants, 2019, 8, 328.	3.5	5
22	Ultra-high-performance liquid chromatography-atmospheric pressure ionization-tandem mass spectrometry method for the migration studies of primary aromatic amines from food contact materials. Analytical and Bioanalytical Chemistry, 2022, 414, 3137-3151.	3.7	5
23	Composition and antifungal effects of aqueous extracts of Cymbopogon citratus, Laurus nobilis and Santolina chamaecyparissus on the growth of Fusarium oxysporum f. sp. lentis. Archives of Phytopathology and Plant Protection, 0, , 1-19.	1.3	2