Francisco J SeÃ±orÃ¡ns

List of Publications by Year
in descending order

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124 papers	5,975 citations	66234 42 h-index	82410 72 g-index
124 all docs	124 docs citations	124 times ranked	5964 citing authors

#	Article	IF	Citations
1	Subcritical Water Extraction of Antioxidant Compounds from Rosemary Plants. Journal of Agricultural and Food Chemistry, 2003, 51, 375-382.	2.4	368
2	Screening for bioactive compounds from algae. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 450-455.	1.4	349
3	Chemical Composition and Antimicrobial Activity of Rosmarinus officinalis L. Essential Oil Obtained via Supercritical Fluid Extraction. Journal of Food Protection, 2005, 68, 790-795.	0.8	195
4	Optimization of accelerated solvent extraction of antioxidants from Spirulina platensis microalga. Food Chemistry, 2005, 93, 417-423.	4.2	183
5	Subcritical water extraction and characterization of bioactive compounds from Haematococcus pluvialis microalga. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 456-463.	1.4	176
6	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1560-1565.	1.4	163
7	Liquid chromatographicâ€“mass spectrometric analysis of supercritical-fluid extracts of rosemary plants. Journal of Chromatography A, 2000, 870, 491-499.	1.8	146
8	Screening of functional compounds in supercritical fluid extracts from Spirulina platensis. Food Chemistry, 2007, 102, 1357-1367.	4.2	142
9	New Trends in Food Processing. Critical Reviews in Food Science and Nutrition, 2003, 43, 507-526.	5.4	127
10	Supercritical fluid extraction of oregano (Origanum vulgare) essentials oils: Anti-inflammatory properties based on cytokine response on THP-1 macrophages. Food and Chemical Toxicology, 2010, 48, 1568-1575.	1.8	120
11	Pressurized liquids as an alternative process to antioxidant carotenoids' extraction from Haematococcus pluvialis microalgae. LWT - Food Science and Technology, 2010, 43, 105-112.	2.5	119
12	Countercurrent Supercritical Fluid Extraction and Fractionation of High-Added-Value Compounds from a Hexane Extract of Olive Leaves. Journal of Agricultural and Food Chemistry, 2004, 52, 4774-4779.	2.4	114
13	Separation and characterization of antioxidants fromSpirulina platensis microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. Journal of Separation Science, 2005, 28, 2111-2119.	1.3	114
14	Truffle aroma characterization by headspace solid-phase microextraction. Journal of Chromatography A, 2003, 1017, 207-214.	1.8	112
15	Alternative oil extraction methods from Echium plantagineum L. seeds using advanced techniques and green solvents. Food Chemistry, 2018, 244, 75-82.	4.2	111
16	Supercritical fluid extraction of antioxidant compounds from oregano. Journal of Supercritical Fluids, 2006, 38, 62-69.	1.6	101
17	Supercritical fluid and solidâ€“liquid extraction of phenolic antioxidants from grape pomace: a comparative study. European Food Research and Technology, 2007, 226, 199-205.	1.6	94
18	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from Chlorella vulgaris. LWT - Food Science and Technology, 2012, 46, 245-253.	2.5	93

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19	Pressurized Fluid Extraction of Bioactive Compounds from Phormidium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 3517-3523.	2.4	82
20	Green processes based on the extraction with pressurized fluids to obtain potent antimicrobials from Haematococcus pluvialis microalgae. LWT - Food Science and Technology, 2009, 42, 1213-1218.	2.5	79
21	Truffle Aroma Analysis by Headspace Solid Phase Microextraction. Journal of Agricultural and Food Chemistry, 2002, 50, 6468-6472.	2.4	69
22	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. Journal of Chromatography A, 2004, 1057, 241-245.	1.8	69
23	Use of supercritical CO2 to obtain extracts with antimicrobial activity from Chaetoceros muelleri microalga. A correlation with their lipidic content. European Food Research and Technology, 2007, 224, 505-510.	1.6	65
24	In vitro antioxidant analysis of supercritical fluid extracts from rosemary (Rosmarinus officinalis L.). European Food Research and Technology, 2005, 221, 478-486.	1.6	64
25	Recovery of squalene from vegetable oil sources using countercurrent supercritical carbon dioxide extraction. Journal of Supercritical Fluids, 2007, 40, 59-66.	1.6	64
26	Enrichment of vitamin E from Spirulina platensis microalga by SFE. Journal of Supercritical Fluids, 2008, 43, 484-489.	1.6	64
27	Isolation and separation of tocopherols from olive by-products with supercritical fluids. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 187-190.	0.8	63
28	Analysis of fatty acids in foods by supercritical fluid chromatography. Analytica Chimica Acta, 2002, 465, 131-144.	2.6	63
29	Î²-Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. Journal of Agricultural and Food Chemistry, 2007, 55, 10585-10590.	2.4	61
30	Supercritical Carbon Dioxide Extraction of Compounds with Antimicrobial Activity from Origanum vulgare L.: Determination of Optimal Extraction Parameters. Journal of Food Protection, 2006, 69, 369-375.	0.8	60
31	Antimicrobial Activity of Sub- and Supercritical CO2 Extracts of the Green Alga Dunaliella salina. Journal of Food Protection, 2008, 71, 2138-2143.	0.8	60
32	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts ofSpirulina platensismicroalga. Journal of Separation Science, 2005, 28, 1031-1038.	1.3	58
33	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1606-1613.	1.4	58
34	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed Himanthalia elongata. Journal of Applied Phycology, 2011, 23, 909-917.	1.5	56
35	Functional characterization of pressurized liquid extracts of Spirulina platensis. European Food Research and Technology, 2006, 224, 75-81.	1.6	55
36	Metabolomic Approach with LC-QTOF to Study the Effect of a Nutraceutical Treatment on Urine of Diabetic Rats. Journal of Proteome Research, 2011, 10, 837-844.	1.8	53

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37	Pressurized Liquid Extraction as an Alternative Process To Obtain Antiviral Agents from the Edible Microalga Chlorella vulgaris. Journal of Agricultural and Food Chemistry, 2010, 58, 8522-8527.	2.4	52
38	Plasma and urine metabolic fingerprinting of type 1 diabetic children. Electrophoresis, 2013, 34, 2882-2890.	1.3	52
39	Combined Use of Supercritical Fluid Extraction, Micellar Electrokinetic Chromatography, and Reverse Phase High Performance Liquid Chromatography for the Analysis of Antioxidants from Rosemary (RosmarinusofficinalisL.). Journal of Agricultural and Food Chemistry, 2000, 48, 4060-4065.	2.4	49
40	Supercritical fluid extraction of antioxidant and antimicrobial compounds from Laurus nobilis L. Chemical and functional characterization. European Food Research and Technology, 2006, 222, 565-571.	1.6	49
41	Study of the analysis of alkoxyglycerols and other non-polar lipids by liquid chromatography coupled with evaporative light scattering detector. Journal of Chromatography A, 2005, 1078, 28-34.	1.8	48
42	Oxidative stability of structured lipids. European Food Research and Technology, 2010, 231, 635-653.	1.6	47
43	Simultaneous extraction and fractionation of omega-3 acylglycerols and glycolipids from wet microalgal biomass of Nannochloropsis gaditana using pressurized liquids. Algal Research, 2019, 37, 74-82.	2.4	47
44	Acute Oral Safety Study of Rosemary Extracts in Rats. Journal of Food Protection, 2008, 71, 790-795.	0.8	43
45	Testing and Enhancing thein VitroBioaccessibility and Bioavailability ofRosmarinus officinalisExtracts with a High Level of Antioxidant Abietanes. Journal of Agricultural and Food Chemistry, 2010, 58, 1144-1152.	2.4	43
46	Ultrasonic Removal of Mucilage for Pressurized Liquid Extraction of Omega-3 Rich Oil from Chia Seeds (Salvia hispanica L.). Journal of Agricultural and Food Chemistry, 2017, 65, 2572-2579.	2.4	43
47	Experimental Design Optimization of Large Volume Sampling in a Programmed Temperature Vaporizer. Application in Food Analysis. Journal of Chromatographic Science, 1992, 30, 261-266.	0.7	40
48	A two steps enzymatic procedure to obtain sterol esters, tocopherols and fatty acid ethyl esters from soybean oil deodorizer distillate. Process Biochemistry, 2007, 42, 1335-1341.	1.8	40
49	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. Journal of Agricultural and Food Chemistry, 1995, 43, 717-722.	2.4	39
50	Kinetic study of pilot-scale supercritical CO2 extraction of rosemary (Rosmarinus officinalis) leaves. Journal of Supercritical Fluids, 2011, 55, 971-976.	1.6	39
51	Variables affecting the introduction of large sample volumes in capillary gas chromatography using a programmed-temperature vaporizer. Journal of Chromatography A, 1993, 648, 407-414.	1.8	36
52	Optimization of countercurrent supercritical fluid extraction conditions for spirits fractionation. Journal of Supercritical Fluids, 2001, 21, 41-49.	1.6	36
53	Countercurrent packed column supercritical CO2 extraction of olive oil. Mass transfer evaluation. Journal of Supercritical Fluids, 2004, 28, 29-35.	1.6	36
54	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 234-241.	1.8	36

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55	Deacidification of olive oil by countercurrent supercritical carbon dioxide extraction: Experimental and thermodynamic modeling. Journal of Food Engineering, 2009, 90, 463-470.	2.7	36
56	Optimization of summer truffle aroma analysis by SPME: Comparison of extraction with different polarity fibres. LWT - Food Science and Technology, 2009, 42, 1253-1259.	2.5	36
57	Isolation of Antioxidant Compounds from Orange Juice by Using Countercurrent Supercritical Fluid Extraction (CCâ^'SFE). Journal of Agricultural and Food Chemistry, 2001, 49, 6039-6044.	2.4	34
58	Countercurrent supercritical fluid extraction of different lipid-type materials: Experimental and thermodynamic modeling. Journal of Supercritical Fluids, 2008, 45, 206-212.	1.6	34
59	Isolation of brandy aroma by countercurrent supercritical fluid extraction. Journal of Supercritical Fluids, 2003, 26, 129-135.	1.6	33
60	Enzymatic modification to produce health-promoting lipids from fish oil, algae and other new omega-3 sources: A review. New Biotechnology, 2020, 57, 45-54.	2.4	33
61	On-line reversed-phase liquid chromatography-capillary gas chromatography using a programmed temperature vaporizer as interface. Journal of High Resolution Chromatography, 1995, 18, 433-438.	2.0	31
62	Tuning of mobile and stationary phase polarity for the separation of polar compounds by SFC. Journal of Proteomics, 2000, 43, 25-43.	2.4	31
63	Enzymatic synthesis of triacylglycerols of docosahexaenoic acid: Transesterification of its ethyl esters with glycerol. Food Chemistry, 2015, 187, 225-229.	4.2	31
64	Rapid Separation of Free Sterols in Edible Oils by On-Line Coupled Reversed Phase Liquid Chromatographyâ^'Gas Chromatography. Journal of Agricultural and Food Chemistry, 1996, 44, 3189-3192.	2.4	30
65	Production of phytosterol esters from soybean oil deodorizer distillates. European Journal of Lipid Science and Technology, 2009, 111, 459-463.	1.0	30
66	Microencapsulation by spray drying of omega-3 lipids extracted from oilseeds and microalgae: Effect on polyunsaturated fatty acid composition. LWT - Food Science and Technology, 2021, 148, 111789.	2.5	30
67	Use of a Programmed Temperature Injector for On-Line Reversed-Phase Liquid Chromatography-Capillary Gas Chromatography. Journal of Chromatographic Science, 1995, 33, 446-450.	0.7	29
68	Simplex Optimization of the Direct Analysis of Free Sterols in Sunflower Oil by On-Line Coupled Reversed Phase Liquid Chromatographyâ^'Gas Chromatography. Journal of Agricultural and Food Chemistry, 1998, 46, 1022-1026.	2.4	27
69	Countercurrent Supercritical Fluid Extraction and Fractionation of Alcoholic Beverages. Journal of Agricultural and Food Chemistry, 2001, 49, 1895-1899.	2.4	27
70	Concentration of sterols and tocopherols from olive oil with supercritical carbon dioxide. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 1255-1260.	0.8	27
71	Analysis of Antioxidants from Orange Juice Obtained by Countercurrent Supercritical Fluid Extraction, Using Micellar Electrokinetic Chromatography and Reverse-Phase Liquid Chromatography. Journal of Agricultural and Food Chemistry, 2002, 50, 6648-6652.	2.4	26
72	Dunaliella salina extract effect on diabetic rats: Metabolic fingerprinting and target metabolite analysis. Journal of Pharmaceutical and Biomedical Analysis, 2009, 49, 786-792.	1.4	26

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73	Intestinal digestion of fish oils and ï‰â€3 concentrates under in vitro conditions. European Journal of Lipid Science and Technology, 2010, 112, 1315-1322.	1.0	26
74	Supercritical fluid extraction of minor lipids from pretreated sunflower oil deodorizer distillates. European Journal of Lipid Science and Technology, 2006, 108, 659-665.	1.0	25
75	Supercritical Carbon Dioxide Fractionation of Nonesterified Alkoxyglycerols Obtained from Shark Liver Oil. Journal of Agricultural and Food Chemistry, 2008, 56, 1078-1083.	2.4	25
76	Isolation of phenolic antioxidant compounds by SFC. Journal of Supercritical Fluids, 2005, 35, 128-132.	1.6	24
77	Applying UNIFAC-based models to predict the solubility of solids in subcritical water. Journal of Supercritical Fluids, 2008, 46, 245-251.	1.6	24
78	Thermodynamic modeling of dealcoholization of beverages using supercritical CO2: Application to wine samples. Journal of Supercritical Fluids, 2010, 52, 183-188.	1.6	24
79	Design of Natural Food Antioxidant Ingredients through a Chemometric Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 787-792.	2.4	23
80	Capillary electrophoresis separation of rosemary antioxidants from subcritical water extracts. European Food Research and Technology, 2004, 219, 549-556.	1.6	21
81	Solventâ€free preparation of phytosteryl esters with fatty acids from butterfat in equimolecular conditions in the presence of a lipase from Candida rugosa. Journal of Chemical Technology and Biotechnology, 2009, 84, 745-750.	1.6	21
82	Metabolomic approach to the nutraceutical effect of rosemary extract plus Ï‰-3 PUFAs in diabetic children with capillary electrophoresis. Journal of Pharmaceutical and Biomedical Analysis, 2010, 53, 1298-1304.	1.4	21
83	Stepwise Esterification of Phytosterols with Conjugated Linoleic Acid Catalyzed by Candida rugosa Lipase in Solvent-free Medium. Journal of Bioscience and Bioengineering, 2008, 106, 559-562.	1.1	20
84	Advanced Extraction of Lipids with DHA from Isochrysis galbana with Enzymatic Pre-Treatment Combined with Pressurized Liquids and Ultrasound Assisted Extractions. Molecules, 2020, 25, 3310.	1.7	20
85	Ethanolysis of a waste material from olive oil distillation catalyzed by three different commercial lipases: A kinetic study. Biochemical Engineering Journal, 2007, 34, 165-171.	1.8	19
86	High-Pressure Phase Equilibria of the Pseudoternary Mixture Sunflower Oil + Ethanol + Carbon Dioxide. Journal of Chemical & Engineering Data, 2008, 53, 2632-2636.	1.0	19
87	Accelerated solvent extraction of the antioxidant Irganox 1076 in linear low density polyethylene (LLDPE) granules before and after Î³-irradiation. Analyst, The, 1998, 123, 1205-1207.	1.7	18
88	Phase equilibria for the removal of ethanol from alcoholic beverages using supercritical carbon dioxide. Journal of Supercritical Fluids, 2009, 50, 91-96.	1.6	18
89	Determination of tocopherols and vitamin A in vegetable oils using packed capillary column supercritical fluid chromatography with electrochemical detection. Journal of Separation Science, 1999, 11, 385-391.	1.0	17
90	Pressurized liquid extracts from Spirulina platensis microalga. Journal of Chromatography A, 2004, 1047, 195-203.	1.8	17

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91	Meatâ€based functional foods for dietary equilibrium omegaâ€6/omegaâ€3. Molecular Nutrition and Food Research, 2008, 52, 1153-1161.	1.5	17
92	Critical Role of Different Immobilized Biocatalysts of a Given Lipase in the Selective Ethanolysis of Sardine Oil. Journal of Agricultural and Food Chemistry, 2017, 65, 117-122.	2.4	17
93	Use of specially designed columns for antioxidants and antimicrobials enrichment by preparative supercritical fluid chromatography. Journal of Chromatography A, 2007, 1143, 234-242.	1.8	16
94	Synthesis of omega-3 ethyl esters from chia oil catalyzed by polyethylene glycol-modified lipases with improved stability. Food Chemistry, 2019, 271, 433-439.	4.2	16
95	Simulation and optimization of supercritical fluid purification of phytosterol esters. AIChE Journal, 2009, 55, 1023-1029.	1.8	15
96	Very large volume sample introduction in capillary gas chromatography using a programmed temperature injector for pesticide analysis. Journal of Separation Science, 1999, 11, 89-95.	1.0	14
97	An Efficient Methodology for the Preparation of Alkoxyglycerols Rich in Conjugated Linoleic Acid and Eicosapentaenoic Acid. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 443-448.	0.8	14
98	Enzymatic synthesis of short-chain diacylated alkylglycerols: A kinetic study. Process Biochemistry, 2009, 44, 1025-1031.	1.8	14
99	In Vitro Intestinal Bioaccessibility of Alkylglycerols Versus Triacylglycerols as Vehicles of Butyric Acid. Lipids, 2011, 46, 277-285.	0.7	14
100	Biobased Solvents for Pressurized Liquid Extraction of Nannochloropsis gaditana Omega-3 Lipids. Marine Drugs, 2021, 19, 107.	2.2	12
101	Combination of Synergic Enzymes and Ultrasounds as an Effective Pretreatment Process to Break Microalgal Cell Wall and Enhance Algal Oil Extraction. Foods, 2021, 10, 1928.	1.9	12
102	Taguchi Experimental Design Study of Very Large Sample Injection of Pesticides in Capillary Gas Chromatography. Journal of Chromatographic Science, 1998, 36, 535-540.	0.7	11
103	Supercritical fluid fractionation of fatty acid ethyl esters from butteroil. Journal of Dairy Science, 2009, 92, 1840-1845.	1.4	10
104	Optimization of Countercurrent Supercritical Fluid Extraction of Minor Components from Olive Oil. Current Analytical Chemistry, 2013, 10, 78-85.	0.6	10
105	Enzymatic transesterification in a solvent-free system: synthesis of sn-2 docosahexaenoyl monoacylglycerol. Biocatalysis and Biotransformation, 2018, 36, 265-270.	1.1	9
106	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. ACS Symposium Series, 2006, , 65-78.	0.5	8
107	A predictive kinetic study of lipase-catalyzed ethanolysis reactions for the optimal reutilization of the biocatalyst. Biochemical Engineering Journal, 2008, 42, 105-110.	1.8	8
108	A Versatile GC Method for the Analysis of Alkylglycerols and Other Neutral Lipid Classes. Chromatographia, 2009, 69, 729-734.	0.7	8

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109	Immobilized lipases fromCandida antarcticafor producing tyrosyl oleate in solvent-free medium. Biocatalysis and Biotransformation, 2012, 30, 245-254.	1.1	8
110	A Method for the Direct Isolation and Gas Chromatographic Analysis of Milk Flavor Components Using a Programmed Temperature Vaporizer. Journal of Dairy Science, 1996, 79, 1706-1712.	1.4	7
111	Analysis of volatile components by direct injection of real-life samples by using a programmed-temperature vaporizer. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 270-274.	0.7	7
112	High-Pressure Phase Equilibria of Squalene + Carbon Dioxide: New Data and Thermodynamic Modeling. Journal of Chemical & Engineering Data, 2010, 55, 3606-3611.	1.0	7
113	Strategies for Enzymatic Synthesis of Omegaâ€3 Structured Triacylglycerols from Camelina sativa Oil Enriched in EPA and DHA. European Journal of Lipid Science and Technology, 2019, 121, 1800412.	1.0	7
114	Acute and Repeated Dose (28 Days) Oral Safety Studies of an Alkoxyglycerol Extract from Shark Liver Oil in Rats. Journal of Agricultural and Food Chemistry, 2010, 58, 2040-2046.	2.4	6
115	Metabolic effect of docosahexaenoic acid supplementation in different doses and formulations (ethyl- and glyceryl-) in hypercholesterolemic rats. Journal of Functional Foods, 2013, 5, 755-762.	1.6	6
116	In vitro study of the effect of diesterified alkoxyglycerols with conjugated linoleic acid on adipocyte inflammatory mediators. Lipids in Health and Disease, 2010, 9, 36.	1.2	5
117	Integrated Green and Enzymatic Process to Produce Omegaâ€3 Acylglycerols from Echium plantagineum Using Immobilized Lipases. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 341-352.	0.8	5
118	Cross-Linked Enzyme Aggregates and Their Application in Enzymatic Pretreatment of Microalgae: Comparison Between CLEAs and Combi-CLEAs. Frontiers in Bioengineering and Biotechnology, 2021, 9, 794672.	2.0	5
119	Large-volume GC injections - two different views. Journal of High Resolution Chromatography, 1995, 18, 665-665.	2.0	2
120	Rebuttal on Truffle Aroma Analysis by Headspace Solid Phase Microextraction (Wrong Information or) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.4	2
121	Pressurized Fluid Extraction of Squalene from Olive Biomass. ACS Symposium Series, 2006, , 96-106.	0.5	2
122	A kinetic study of the lipase-catalyzed ethanolysis of two short-chain triradylglycerols: Alkylglycerols vs. triacylglycerols. Journal of Molecular Catalysis B: Enzymatic, 2010, 64, 101-106.	1.8	2
123	Supercritical Fluid Extraction. Food Additives, 2004, , 539-553.	0.1	1
124	Supercritical and enzymatic technologies for the production of lysophosphatidylcholine. Journal of Chemical Technology and Biotechnology, 2013, 88, 153-162.	1.6	0