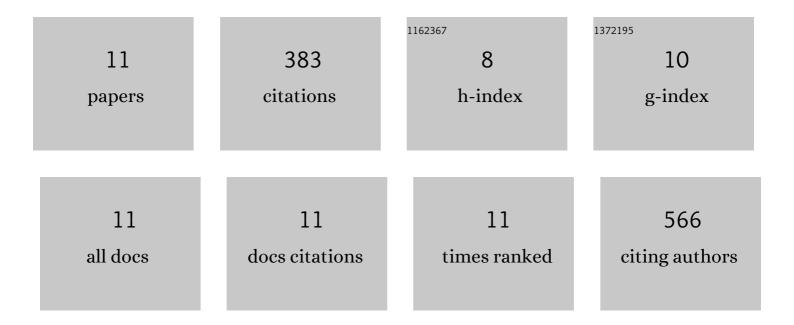
Esther Gomez-Mejia

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2771487/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	A combined analytical-chemometric approach for the in vitro determination of polyphenol bioaccessibility by simulated gastrointestinal digestion. Analytical and Bioanalytical Chemistry, 2022, 414, 2739-2755.	1.9	8
2	Valorisation of the Green Waste Parts from Large-Leaved Buttercup (Ranunculus macrophyllus Desf.): Phenolic Profile and Health Promoting Effects Study. Waste and Biomass Valorization, 2021, 12, 4307-4318.	1.8	3
3	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. Food Chemistry, 2021, 337, 127998.	4.2	41
4	Anti-inflammatory activity of ethyl acetate and n-butanol extracts from Ranunculus macrophyllus Desf. and their phenolic profile. Journal of Ethnopharmacology, 2021, 265, 113347.	2.0	11
5	Kaempferol and glucosides. , 2021, , 291-317.		0
6	A combined approach based on matrix solid-phase dispersion extraction assisted by titanium dioxide nanoparticles and liquid chromatography to determine polyphenols from grape residues. Journal of Chromatography A, 2021, 1644, 462128.	1.8	19
7	Bioactive polyphenols from Ranunculus macrophyllus Desf. Roots: Quantification, identification and antioxidant activity. South African Journal of Botany, 2020, 132, 204-214.	1.2	15
8	Extraction, identification and quantification of polyphenols from spent coffee grounds by chromatographic methods and chemometric analyses. Waste Management, 2019, 96, 15-24.	3.7	71
9	Determination of phenolic compounds in residual brewing yeast using matrix solid-phase dispersion extraction assisted by titanium dioxide nanoparticles. Journal of Chromatography A, 2019, 1601, 255-265.	1.8	27
10	Citrus peels waste as a source of value-added compounds: Extraction and quantification of bioactive polyphenols. Food Chemistry, 2019, 295, 289-299.	4.2	160
11	Residual brewing yeast as a source of polyphenols: Extraction, identification and quantification by chromatographic and chemometric tools. Food Chemistry, 2018, 267, 246-254.	4.2	28