

Claudia Mardones

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3182983/publications.pdf>

Version: 2024-02-01

64
papers

1,708
citations

257450

24
h-index

302126

39
g-index

64
all docs

64
docs citations

64
times ranked

2137
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenols and Antioxidant Activity of Calafate (<i>Berberis microphylla</i>) Fruits and Other Native Berries from Southern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6081-6089.	5.2	160
2	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2013, 51, 706-713.	6.2	98
3	Stilbene Levels in Grape Cane of Different Cultivars in Southern Chile: Determination by HPLC-DAD-MS/MS Method. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 929-933.	5.2	95
4	Alternatives for sample pre-treatment and HPLC determination of Ochratoxin A in red wine using fluorescence detection. <i>Analytica Chimica Acta</i> , 2010, 660, 119-126.	5.4	71
5	Influence of post-pruning storage on stilbenoid levels in <i>Vitis vinifera</i> L. canes. <i>Food Chemistry</i> , 2014, 155, 256-263.	8.2	69
6	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019, 24, 3763.	3.8	63
7	Determination of nonsteroidal anti-inflammatory drugs in biological fluids by automatic on-line integration of solid-phase extraction and capillary electrophoresis. <i>Electrophoresis</i> , 2001, 22, 484-490.	2.4	61
8	Chromatographic approaches for determination of low-molecular mass aldehydes in bio-oil. <i>Journal of Chromatography A</i> , 2012, 1219, 154-160.	3.7	57
9	Analysis of hydroxycinnamic acids derivatives in calafate (<i>Berberis microphylla</i> G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. <i>Journal of Chromatography A</i> , 2013, 1281, 38-45.	3.7	51
10	Oligostilbenoids in <i>Vitis vinifera</i> L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. <i>Food Chemistry</i> , 2018, 265, 101-110.	8.2	47
11	Comparison of shikimic acid determination by capillary zone electrophoresis with direct and indirect detection with liquid chromatography for varietal differentiation of red wines. <i>Journal of Chromatography A</i> , 2005, 1085, 285-292.	3.7	37
12	High performance thin layer chromatography determination of cellobiosan and levoglucosan in bio-oil obtained by fast pyrolysis of sawdust. <i>Journal of Chromatography A</i> , 2011, 1218, 3811-3815.	3.7	37
13	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. <i>Food Chemistry</i> , 2015, 167, 84-90.	8.2	37
14	Determination of tribromophenol and pentachlorophenol and its metabolite pentachloroanisole in <i>Asparagus officinalis</i> by gas chromatography/mass spectrometry. <i>Journal of Separation Science</i> , 2003, 26, 923-926.	2.5	36
15	Enantiomeric separation of d- and l-carnitine by integrating on-line derivatization with capillary zone electrophoresis. <i>Journal of Chromatography A</i> , 1999, 849, 609-616.	3.7	35
16	Automatic On-Line Coupling of Supercritical Fluid Extraction and Capillary Electrophoresis. <i>Analytical Chemistry</i> , 2000, 72, 5736-5739.	6.5	35
17	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (<i>Gevuina avellana</i>): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2019, 298, 125026.	8.2	33
18	Determination of chlorophenols in human urine based on the integration of on-line automated clean-up and preconcentration unit with micellar electrokinetic chromatography. <i>Electrophoresis</i> , 1999, 20, 2922-2929.	2.4	32

#	ARTICLE	IF	CITATIONS
19	Flavonols, Alkaloids, and Antioxidant Capacity of Edible Wild <i>Berberis</i> Species from Patagonia. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12407-12417.	5.2	32
20	The Chilean wild raspberry (<i>Rubus geoides</i> Sm.) increases intracellular GSH content and protects against H ₂ O ₂ and methylglyoxal-induced damage in AGS cells. <i>Food Chemistry</i> , 2016, 194, 908-919.	8.2	31
21	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. <i>Antioxidants</i> , 2021, 10, 1130.	5.1	31
22	Isolation and Structural Elucidation of Anthocyanidin 3,7-O-Diglucosides and Caffeoyl-glucaric Acids from Calafate Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6918-6925.	5.2	30
23	Comparison of high-performance liquid chromatography separation of red wine anthocyanins on a mixed-mode ion-exchange reversed-phase and on a reversed-phase column. <i>Journal of Chromatography A</i> , 2010, 1217, 5710-5717.	3.7	29
24	Effect of thermomaceration and enzymatic maceration on phenolic compounds of grape must enriched by grape pomace, vine leaves and canes. <i>European Food Research and Technology</i> , 2016, 242, 1149-1158.	3.3	27
25	Determination of heterocyclic aromatic amines in fried beefsteak, meat extract, and fish by capillary zone electrophoresis. <i>Chromatographia</i> , 1998, 48, 700-706.	1.3	24
26	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. <i>Food Research International</i> , 2021, 143, 110265.	6.2	24
27	Ochratoxin A occurrence in wines produced in Chile. <i>Food Control</i> , 2012, 28, 147-150.	5.5	23
28	Determination of cocaine and its major metabolite benzoylecgonine in several matrices obtained from deceased individuals with presumed drug consumption prior to death. <i>Journal of Clinical Forensic and Legal Medicine</i> , 2014, 23, 37-43.	1.0	23
29	Relevance of chromatographic efficiency in varietal authenticity verification of red wines based on their anthocyanin profiles: Interference of pyranoanthocyanins formed during wine ageing. <i>Analytica Chimica Acta</i> , 2008, 621, 52-56.	5.4	22
30	Mechanism of Pyrogallol Red Oxidation Induced by Free Radicals and Reactive Oxidant Species. A Kinetic and Spectroelectrochemistry Study. <i>Journal of Physical Chemistry B</i> , 2013, 117, 4870-4879.	2.6	21
31	Production of hydroxyl radicals and their relationship with phenolic compounds in white wines. <i>Food Chemistry</i> , 2019, 271, 80-86.	8.2	21
32	C18 core-shell column with in-series absorbance and fluorescence detection for simultaneous monitoring of changes in stilbenoid and proanthocyanidin concentrations during grape cane storage. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1074-1075, 70-78.	2.3	20
33	Pharmacokinetics of low molecular weight phenolic compounds in gerbil plasma after the consumption of calafate berry (<i>Berberis microphylla</i>) extract. <i>Food Chemistry</i> , 2018, 268, 347-354.	8.2	20
34	Physical-Chemical Evaluation of Active Food Packaging Material Based on Thermoplastic Starch Loaded with Grape cane Extract. <i>Molecules</i> , 2020, 25, 1306.	3.8	20
35	Separation and determination of carnitine and acyl-carnitines by capillary electrophoresis with indirect UV detection. <i>Analytica Chimica Acta</i> , 1999, 382, 23-31.	5.4	18
36	HYDROXYCINNAMIC ACID DERIVATIVES AND FLAVONOL PROFILES OF MAQUI (<i>Aristotelia chilensis</i>) FRUITS. <i>Journal of the Chilean Chemical Society</i> , 2016, 61, 2792-2796.	1.2	15

#	ARTICLE	IF	CITATIONS
37	Determination of halophenolic wood preservative traces in milk using headspace solid-phase microextraction and gas chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1215, 1-7.	3.7	14
38	Direct coupling of MEPS to ESI-QqTOF-MS for the simultaneous analysis of tricyclic antidepressants and benzodiazepines in postmortem blood. <i>Microchemical Journal</i> , 2021, 171, 106797.	4.5	14
39	FLAVONOL PROFILES FOR VARIETAL DIFFERENTIATION BETWEEN CARMÁN RE AND MERLOT WINES PRODUCED IN CHILE: HPLC AND CHEMOMETRIC ANALYSIS. <i>Journal of the Chilean Chemical Society</i> , 2011, 56, 827-832.	1.2	13
40	Genetic and Phenotypic Characterization of Indole-Producing Isolates of <i>Pseudomonas syringae</i> pv. actinidiae Obtained From Chilean Kiwifruit Orchards. <i>Frontiers in Microbiology</i> , 2018, 9, 1907.	3.5	13
41	Characterization of an Antioxidant-Enriched Beverage from Grape Musts and Extracts of Winery and Grapevine By-Products. <i>Beverages</i> , 2018, 4, 4.	2.8	13
42	Development of an analytical methodology for the determination of organochlorine pesticides by ethylene-vinyl acetate passive samplers in marine surface waters based on ultrasound-assisted solvent extraction followed with headspace solid-phase microextraction and gas chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1605, 360341.	3.7	13
43	<i>In vitro</i> Activity on Human Gut Bacteria of Murta Leaf Extracts (<i>Ugni molinae</i> turcz.), a Native Plant from Southern Chile. <i>Journal of Food Science</i> , 2012, 77, M323-9.	3.1	11
44	Evaluation of microextraction by packed sorbent, liquid–liquid microextraction and derivatization pretreatment of diet-derived phenolic acids in plasma by gas chromatography with triple quadrupole mass spectrometry. <i>Journal of Separation Science</i> , 2017, 40, 3487-3496.	2.5	11
45	BENCH-SCALE EXTRACTION OF STILBENOIDS AND OTHER PHENOLICS FROM STORED GRAPE CANES (<i>VITIS</i>) Tj ETQq1 1 0.784314 rgB OXIDATIVE DAMAGE. <i>Journal of the Chilean Chemical Society</i> , 2019, 64, 4414-4420.	1.2	11
46	Multivariate Bayesian discrimination for varietal authentication of Chilean red wine. <i>Journal of Applied Statistics</i> , 2011, 38, 2099-2109.	1.3	10
47	Physico-Chemical and Antiadhesive Properties of Poly(Lactic Acid)/Grapevine Cane Extract Films against Food Pathogenic Microorganisms. <i>Polymers</i> , 2020, 12, 2967.	4.5	10
48	Seasonal changes in white strawberry: Effect on aroma, phenolic compounds and its biological activity. <i>Journal of Berry Research</i> , 2021, 11, 103-118.	1.4	10
49	Determination of pentachlorophenol and tribromophenol in sawdust by ultrasound-assisted extraction and MEKC. <i>Journal of Separation Science</i> , 2008, 31, 1124-1129.	2.5	9
50	ANTHOCYANINS THAT CONFER CHARACTERISTIC COLOR TO RED COPIHUE FLOWERS (<i>LAPAGERIA ROSEA</i>). <i>Journal of the Chilean Chemical Society</i> , 2009, 54, .	1.2	9
51	Polydopamine coated hypodermic needles as a microextraction device for the determination of tricyclic antidepressants in oral fluid by direct infusion MS/MS. <i>RSC Advances</i> , 2021, 11, 22683-22690.	3.6	8
52	Anthocyanin, Flavonol, and Shikimic Acid Profiles as a Tool to Verify Varietal Authenticity in Red Wines Produced in Chile. <i>ACS Symposium Series</i> , 2006, , 228-238.	0.5	7
53	Measurement uncertainty of shikimic acid in red wines produced in Chile. <i>Accreditation and Quality Assurance</i> , 2009, 14, 381-387.	0.8	7
54	Differences in <i>Vvufgt</i> and <i>VvmybA1</i> Gene Expression Levels and Phenolic Composition in Table Grape (<i>Vitis vinifera</i> L.) ‘Red Globe’ and Its Somaclonal Variant ‘Pink Globe’. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2793-2804.	5.2	7

#	ARTICLE	IF	CITATIONS
55	Polydopamine inner wall-coated hypodermic needle as microextraction device and electrospray emitter for the direct analysis of illicit drugs in oral fluid by ambient mass spectrometry. Talanta, 2022, 249, 123693.	5.5	7
56	Berberis microphylla G. Forst (Calafate) Berry Extract Reduces Oxidative Stress and Lipid Peroxidation of Human LDL. Antioxidants, 2020, 9, 1171.	5.1	6
57	Identification and Characterization of Microsatellites from Calafate (Berberis microphylla,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.1	5
58	LIGNANS IN OLIVE STONES DISCARDED FROM THE OIL INDUSTRY. COMPARISON OF THREE EXTRACTION METHODS FOLLOWED BY HPLC-DAD-MS/MS AND ANTIOXIDANT CAPACITY DETERMINATION. Journal of the Chilean Chemical Society, 2018, 63, 4001-4005.	1.2	4
59	Metabolic profile and antioxidant capacity of five Berberis leaves species: A comprehensive study to determine their potential as natural food or ingredient. Food Research International, 2022, 160, 111642.	6.2	4
60	Prototypes of nutraceutical products from microparticles loaded with stilbenes extracted from grape cane. Food and Bioproducts Processing, 2022, 134, 19-29.	3.6	3
61	Overview of Chemical Markers for Varietal Authentication of Red Wines. ACS Symposium Series, 2011, , 101-111.	0.5	2
62	Tribromophenol and pentachlorophenol uptake from sawdust to horticultural products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 1362-1371.	2.3	1
63	Evaluation of the Potential of Grape Canes as a Source of Bioactive Stilbenoids. ACS Symposium Series, 2015, , 347-363.	0.5	1
64	Cocaine and Postmortem Levels in Neurological Tissues. , 2016, , 237-244.		0