Claudia Mardones

List of Publications by Year
in descending order

64	1,708	257450 24	302126 39
papers	citations	h-index	g-index

64	64	64	2137
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Prototypes of nutraceutical products from microparticles loaded with stilbenes extracted from grape cane. Food and Bioproducts Processing, 2022, 134, 19-29.	3.6	3
2	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
3	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
4	Seasonal changes in white strawberry: Effect on aroma, phenolic compounds and its biological activity. Journal of Berry Research, 2021, 11, 103-118.	1.4	10
5	Polydopamine coated hypodermic needles as a microextraction device for the determination of tricyclic antidepressants in oral fluid by direct infusion MS/MS. RSC Advances, 2021, 11, 22683-22690.	3.6	8
6	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. Food Research International, 2021, 143, 110265.	6.2	24
7	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. Antioxidants, 2021, 10, 1130.	5.1	31
8	Direct coupling of MEPS to ESI-QqTOF-MS for the simultaneous analysis of tricyclic antidepressants and benzodiazepines in postmortem blood. Microchemical Journal, 2021, 171, 106797.	4.5	14
9	Berberis microphylla G. Forst (Calafate) Berry Extract Reduces Oxidative Stress and Lipid Peroxidation of Human LDL. Antioxidants, 2020, 9, 1171.	5.1	6
10	Physico-Chemical and Antiadhesive Properties of Poly(Lactic Acid)/Grapevine Cane Extract Films against Food Pathogenic Microorganisms. Polymers, 2020, 12, 2967.	4.5	10
11	Physical-Chemical Evaluation of Active Food Packaging Material Based on Thermoplastic Starch Loaded with Grape cane Extract. Molecules, 2020, 25, 1306.	3.8	20
12	Production of hydroxyl radicals and their relationship with phenolic compounds in white wines. Food Chemistry, 2019, 271, 80-86.	8.2	21
13	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. Journal of Chromatography A, 2019, 1605, 360341.	3.7	13
14	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. Molecules, 2019, 24, 3763.	3.8	63
15	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (Gevuina avellana): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. Food Chemistry, 2019, 298, 125026.	8.2	33
16	BENCH-SCALE EXTRACTION OF STILBENOIDS AND OTHER PHENOLICS FROM STORED GRAPE CANES (VITIS) Tj ETQq0 0 0 rgBT /Overloc OXIDATIVE DAMAGE. Journal of the Chilean Chemical Society, 2019, 64, 4414-4420.	1.2	11
17	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. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1074-1075, 70-78.	2.3	20
18	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

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19	Genetic and Phenotypic Characterization of Indole-Producing Isolates of Pseudomonas syringae pv. actinidiae Obtained From Chilean Kiwifruit Orchards. Frontiers in Microbiology, 2018, 9, 1907.	3.5	13
20	Oligostilbenoids in Vitis vinifera L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. Food Chemistry, 2018, 265, 101-110.	8.2	47
21	Pharmacokinetics of low molecular weight phenolic compounds in gerbil plasma after the consumption of calafate berry (Berberis microphylla) extract. Food Chemistry, 2018, 268, 347-354.	8.2	20
22	Characterization of an Antioxidant-Enriched Beverage from Grape Musts and Extracts of Winery and Grapevine By-Products. Beverages, 2018, 4, 4.	2.8	13
23	Differences in Vvufgt and VvmybA1 Gene Expression Levels and Phenolic Composition in Table Grape (Vitis vinifera L.) â€˜Red Globeâ€™ and Its Somaclonal Variant â€˜Pink Globeâ€™. Journal of Agricultural and Food Chemistry, 2017, 65, 2793-2804.	5.2	7
24	Evaluation of microextraction by packed sorbent, liquidâ€“liquid microextraction and derivatization pretreatment of dietâ€derived phenolic acids in plasma by gas chromatography with triple quadrupole mass spectrometry. Journal of Separation Science, 2017, 40, 3487-3496.	2.5	11
25	Cocaine and Postmortem Levels in Neurological Tissues. , 2016, , 237-244.		0
26	HYDROXYCINNAMIC ACID DERIVATIVES AND FLAVONOL PROFILES OF MAQUI (Aristotelia chilensis) FRUITS. Journal of the Chilean Chemical Society, 2016, 61, 2792-2796.	1.2	15
27	Effect of thermomaceration and enzymatic maceration on phenolic compounds of grape must enriched by grape pomace, vine leaves and canes. European Food Research and Technology, 2016, 242, 1149-1158.	3.3	27
28	The Chilean wild raspberry (Rubus geoides Sm.) increases intracellular GSH content and protects against H2O2 and methylglyoxal-induced damage in AGS cells. Food Chemistry, 2016, 194, 908-919.	8.2	31
29	Evaluation of the Potential of Grape Canes as a Source of Bioactive Stilbenoids. ACS Symposium Series, 2015, , 347-363.	0.5	1
30	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. Food Chemistry, 2015, 167, 84-90.	8.2	37
31	Flavonols, Alkaloids, and Antioxidant Capacity of Edible Wild Berberis Species from Patagonia. Journal of Agricultural and Food Chemistry, 2014, 62, 12407-12417.	5.2	32
32	Influence of post-pruning storage on stilbenoid levels in Vitis vinifera L. canes. Food Chemistry, 2014, 155, 256-263.	8.2	69
33	Isolation and Structural Elucidation of Anthocyanidin 3,7-Î²-O-Diglucosides and Caffeoyl-glucaric Acids from Calafate Berries. Journal of Agricultural and Food Chemistry, 2014, 62, 6918-6925.	5.2	30
34	Determination of cocaine and its major metabolite benzoylecgonine in several matrices obtained from deceased individuals with presumed drug consumption prior to death. Journal of Clinical Forensic and Legal Medicine, 2014, 23, 37-43.	1.0	23
35	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. Food Research International, 2013, 51, 706-713.	6.2	98
36	Analysis of hydroxycinnamic acids derivatives in calafate (Berberis microphylla G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. Journal of Chromatography A, 2013, 1281, 38-45.	3.7	51

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37	Identification and Characterization of Microsatellites from Calafate (Berberis microphylla,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.1	5
38	Mechanism of Pyrogallol Red Oxidation Induced by Free Radicals and Reactive Oxidant Species. A Kinetic and Spectroelectrochemistry Study. Journal of Physical Chemistry B, 2013, 117, 4870-4879.	2.6	21
39	Ochratoxin A occurrence in wines produced in Chile. Food Control, 2012, 28, 147-150.	5.5	23
40	Stilbene Levels in Grape Cane of Different Cultivars in Southern Chile: Determination by HPLC-DAD-MS/MS Method. Journal of Agricultural and Food Chemistry, 2012, 60, 929-933.	5.2	95
41	Chromatographic approaches for determination of low-molecular mass aldehydes in bio-oil. Journal of Chromatography A, 2012, 1219, 154-160.	3.7	57
42	In vitro Activity on Human Gut Bacteria of Murta Leaf Extracts (Ugni molinae turcz.), a Native Plant from Southern Chile. Journal of Food Science, 2012, 77, M323-9.	3.1	11
43	FLAVONOL PROFILES FOR VARIETAL DIFFERENTIATION BETWEEN CARMÃ‰NÃˆRE AND MERLOT WINES PRODUCED IN CHILE: HPLC AND CHEMOMETRIC ANALYSIS. Journal of the Chilean Chemical Society, 2011, 56, 827-832.	1.2	13
44	Overview of Chemical Markers for Varietal Authentication of Red Wines. ACS Symposium Series, 2011, , 101-111.	0.5	2
45	High performance thin layer chromatography determination of cellobiosan and levoglucosan in bio-oil obtained by fast pyrolysis of sawdust. Journal of Chromatography A, 2011, 1218, 3811-3815.	3.7	37
46	Multivariate Bayesian discrimination for varietal authentication of Chilean red wine. Journal of Applied Statistics, 2011, 38, 2099-2109.	1.3	10
47	Alternatives for sample pre-treatment and HPLC determination of Ochratoxin A in red wine using fluorescence detection. Analytica Chimica Acta, 2010, 660, 119-126.	5.4	71
48	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. Journal of Chromatography A, 2010, 1217, 5710-5717.	3.7	29
49	Polyphenols and Antioxidant Activity of Calafate (Berberis microphylla) Fruits and Other Native Berries from Southern Chile. Journal of Agricultural and Food Chemistry, 2010, 58, 6081-6089.	5.2	160
50	Measurement uncertainty of shikimic acid in red wines produced in Chile. Accreditation and Quality Assurance, 2009, 14, 381-387.	0.8	7
51	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
52	ANTHOCYANINS THAT CONFER CHARACTERISTIC COLOR TO RED COPIHUE FLOWERS (LAPAGERIA ROSEA). Journal of the Chilean Chemical Society, 2009, 54, .	1.2	9
53	Determination of pentachlorophenol and tribromophenol in sawdust by ultrasoundâ€assisted extraction and MEKC. Journal of Separation Science, 2008, 31, 1124-1129.	2.5	9
54	Relevance of chromatographic efficiency in varietal authenticity verification of red wines based on their anthocyanin profiles: Interference of pyranoanthocyanins formed during wine ageing. Analytica Chimica Acta, 2008, 621, 52-56.	5.4	22

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55	Determination of halophenolic wood preservant traces in milk using headspace solid-phase microextraction and gas chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2008, 1215, 1-7.	3.7	14
56	Anthocyanin, Flavonol, and Shikimic Acid Profiles as a Tool to Verify Varietal Authenticity in Red Wines Produced in Chile. ACS Symposium Series, 2006, , 228-238.	0.5	7
57	Comparison of shikimic acid determination by capillary zone electrophoresis with direct and indirect detection with liquid chromatography for varietal differentiation of red wines. Journal of Chromatography A, 2005, 1085, 285-292.	3.7	37
58	Determination of tribromophenol and pentachlorophenol and its metabolite pentachloroanisole inAsparagus officinalis by gas chromatography/mass spectrometry. Journal of Separation Science, 2003, 26, 923-926.	2.5	36
59	Determination of nonsteroidal anti-inflammatory drugs in biological fluids by automatic on-line integration of solid-phase extraction and capillary electrophoresis. Electrophoresis, 2001, 22, 484-490.	2.4	61
60	Automatic On-Line Coupling of Supercritical Fluid Extraction and Capillary Electrophoresis. Analytical Chemistry, 2000, 72, 5736-5739.	6.5	35
61	Separation and determination of carnitine and acyl-carnitines by capillary electrophoresis with indirect UV detection. Analytica Chimica Acta, 1999, 382, 23-31.	5.4	18
62	Enantiomeric separation of d- and l-carnitine by integrating on-line derivatization with capillary zone electrophoresis. Journal of Chromatography A, 1999, 849, 609-616.	3.7	35
63	Determination of chlorophenols in human urine based on the integration of on-line automated clean-up and preconcentration unit with micellar electrokinetic chromatography. Electrophoresis, 1999, 20, 2922-2929.	2.4	32
64	Determination of heterocyclic aromatic amines in fried beefsteak, meat extract, and fish by capillary zone electrophoresis. Chromatographia, 1998, 48, 700-706.	1.3	24