

Claudia Mardones

List of Publications by Year in descending order

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64
papers

1,708
citations

257101

24
h-index

301761

39
g-index

64
all docs

64
docs citations

64
times ranked

2137
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Prototypes of nutraceutical products from microparticles loaded with stilbenes extracted from grape cane. <i>Food and Bioprocess Technology</i> , 2022, 134, 19-29. | 1.8 | 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. <i>Talanta</i> , 2022, 249, 123693. | 2.9 | 7 |
| 3 | Metabolic profile and antioxidant capacity of five <i>Berberis</i> leaves species: A comprehensive study to determine their potential as natural food or ingredient. <i>Food Research International</i> , 2022, 160, 111642. | 2.9 | 4 |
| 4 | Seasonal changes in white strawberry: Effect on aroma, phenolic compounds and its biological activity. <i>Journal of Berry Research</i> , 2021, 11, 103-118. | 0.7 | 10 |
| 5 | 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. | 1.7 | 8 |
| 6 | 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. | 2.9 | 24 |
| 7 | 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. | 2.2 | 31 |
| 8 | 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. | 2.3 | 14 |
| 9 | <i>Berberis microphylla</i> G. Forst (Calafate) Berry Extract Reduces Oxidative Stress and Lipid Peroxidation of Human LDL. <i>Antioxidants</i> , 2020, 9, 1171. | 2.2 | 6 |
| 10 | Physico-Chemical and Antiadhesive Properties of Poly(Lactic Acid)/Grapevine Cane Extract Films against Food Pathogenic Microorganisms. <i>Polymers</i> , 2020, 12, 2967. | 2.0 | 10 |
| 11 | Physical-Chemical Evaluation of Active Food Packaging Material Based on Thermoplastic Starch Loaded with Grape cane Extract. <i>Molecules</i> , 2020, 25, 1306. | 1.7 | 20 |
| 12 | Production of hydroxyl radicals and their relationship with phenolic compounds in white wines. <i>Food Chemistry</i> , 2019, 271, 80-86. | 4.2 | 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. <i>Journal of Chromatography A</i> , 2019, 1605, 360341. | 1.8 | 13 |
| 14 | Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019, 24, 3763. | 1.7 | 63 |
| 15 | 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. | 4.2 | 33 |
| 16 | BENCH-SCALE EXTRACTION OF STILBENOID AND OTHER PHENOLICS FROM STORED GRAPE CANES (VITIS TJ ETQq0 0 0 rgBT /Overloc OXIDATIVE DAMAGE. <i>Journal of the Chilean Chemical Society</i> , 2019, 64, 4414-4420. | 0.5 | 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. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1074-1075, 70-78. | 1.2 | 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. <i>Journal of the Chilean Chemical Society</i> , 2018, 63, 4001-4005. | 0.5 | 4 |

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|----|---|-----|-----------|
| 19 | 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. | 1.5 | 13 |
| 20 | 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. | 4.2 | 47 |
| 21 | 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. | 4.2 | 20 |
| 22 | Characterization of an Antioxidant-Enriched Beverage from Grape Musts and Extracts of Winery and Grapevine By-Products. <i>Beverages</i> , 2018, 4, 4. | 1.3 | 13 |
| 23 | 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. | 2.4 | 7 |
| 24 | 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. | 1.3 | 11 |
| 25 | Cocaine and Postmortem Levels in Neurological Tissues. , 2016, , 237-244. | | 0 |
| 26 | 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. | 0.5 | 15 |
| 27 | 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. | 1.6 | 27 |
| 28 | 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. | 4.2 | 31 |
| 29 | Evaluation of the Potential of Grape Canes as a Source of Bioactive Stilbenoids. <i>ACS Symposium Series</i> , 2015, , 347-363. | 0.5 | 1 |
| 30 | Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. <i>Food Chemistry</i> , 2015, 167, 84-90. | 4.2 | 37 |
| 31 | 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. | 2.4 | 32 |
| 32 | Influence of post-pruning storage on stilbenoid levels in <i>Vitis vinifera</i> L. canes. <i>Food Chemistry</i> , 2014, 155, 256-263. | 4.2 | 69 |
| 33 | Isolation and Structural Elucidation of Anthocyanidin 3,7-Di-O-Diglucosides and Caffeoyl-glucaric Acids from Calafate Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6918-6925. | 2.4 | 30 |
| 34 | 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. | 0.5 | 23 |
| 35 | Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2013, 51, 706-713. | 2.9 | 98 |
| 36 | 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. | 1.8 | 51 |

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|----|---|-----|-----------|
| 37 | Identification and Characterization of Microsatellites from Calafate (<i>Berberis microphylla</i> .) Tj ETQq1 1 0.784314 rgBT/Overlock 10 Tf 50 | 0.8 | 5 |
| 38 | 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. | 1.2 | 21 |
| 39 | Ochratoxin A occurrence in wines produced in Chile. <i>Food Control</i> , 2012, 28, 147-150. | 2.8 | 23 |
| 40 | 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. | 2.4 | 95 |
| 41 | Chromatographic approaches for determination of low-molecular mass aldehydes in bio-oil. <i>Journal of Chromatography A</i> , 2012, 1219, 154-160. | 1.8 | 57 |
| 42 | <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. | 1.5 | 11 |
| 43 | FLAVONOL PROFILES FOR VARIETAL DIFFERENTIATION BETWEEN CARMÉNÈRE AND MERLOT WINES PRODUCED IN CHILE: HPLC AND CHEMOMETRIC ANALYSIS. <i>Journal of the Chilean Chemical Society</i> , 2011, 56, 827-832. | 0.5 | 13 |
| 44 | Overview of Chemical Markers for Varietal Authentication of Red Wines. <i>ACS Symposium Series</i> , 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. <i>Journal of Chromatography A</i> , 2011, 1218, 3811-3815. | 1.8 | 37 |
| 46 | Multivariate Bayesian discrimination for varietal authentication of Chilean red wine. <i>Journal of Applied Statistics</i> , 2011, 38, 2099-2109. | 0.6 | 10 |
| 47 | 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. | 2.6 | 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. <i>Journal of Chromatography A</i> , 2010, 1217, 5710-5717. | 1.8 | 29 |
| 49 | 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. | 2.4 | 160 |
| 50 | Measurement uncertainty of shikimic acid in red wines produced in Chile. <i>Accreditation and Quality Assurance</i> , 2009, 14, 381-387. | 0.4 | 7 |
| 51 | Tribromophenol and pentachlorophenol uptake from sawdust to horticultural products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1362-1371. | 1.1 | 1 |
| 52 | ANTHOCYANINS THAT CONFER CHARACTERISTIC COLOR TO RED COPIHUE FLOWERS (<i>LAPAGERIA ROSEA</i>). <i>Journal of the Chilean Chemical Society</i> , 2009, 54, . | 0.5 | 9 |
| 53 | Determination of pentachlorophenol and tribromophenol in sawdust by ultrasound-assisted extraction and MEKC. <i>Journal of Separation Science</i> , 2008, 31, 1124-1129. | 1.3 | 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. <i>Analytica Chimica Acta</i> , 2008, 621, 52-56. | 2.6 | 22 |

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|----|--|-----|-----------|
| 55 | 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. | 1.8 | 14 |
| 56 | 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 |
| 57 | 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. | 1.8 | 37 |
| 58 | 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. | 1.3 | 36 |
| 59 | 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. | 1.3 | 61 |
| 60 | Automatic On-Line Coupling of Supercritical Fluid Extraction and Capillary Electrophoresis. <i>Analytical Chemistry</i> , 2000, 72, 5736-5739. | 3.2 | 35 |
| 61 | Separation and determination of carnitine and acyl-carnitines by capillary electrophoresis with indirect UV detection. <i>Analytica Chimica Acta</i> , 1999, 382, 23-31. | 2.6 | 18 |
| 62 | 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. | 1.8 | 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. <i>Electrophoresis</i> , 1999, 20, 2922-2929. | 1.3 | 32 |
| 64 | Determination of heterocyclic aromatic amines in fried beefsteak, meat extract, and fish by capillary zone electrophoresis. <i>Chromatographia</i> , 1998, 48, 700-706. | 0.7 | 24 |