

Marisol Villalva

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

285
citations

1162889

8
h-index

1372474

10
g-index

11
all docs

11
docs citations

11
times ranked

471
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and comparison of β - and β -D-glucans from shiitake mushrooms (<i>Lentinula edodes</i>) with different biological activities. <i>Carbohydrate Polymers</i> , 2020, 229, 115521.	5.1	73
2	Testing the effect of combining innovative extraction technologies on the biological activities of obtained β -glucan-enriched fractions from <i>Lentinula edodes</i> . <i>Journal of Functional Foods</i> , 2019, 60, 103446.	1.6	52
3	Anti-Inflammatory and Antioxidant Activities from the Basolateral Fraction of Caco-2 Cells Exposed to a Rosmarinic Acid Enriched Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1167-1174.	2.4	47
4	Selective precipitation of phenolic compounds from <i>Achillea millefolium</i> L. extracts by supercritical anti-solvent technique. <i>Journal of Supercritical Fluids</i> , 2017, 120, 52-58.	1.6	35
5	Screening of bioactive compounds in truffles and evaluation of pressurized liquid extractions (PLE) to obtain fractions with biological activities. <i>Food Research International</i> , 2020, 132, 109054.	2.9	29
6	Sustainable Extraction Techniques for Obtaining Antioxidant and Anti-Inflammatory Compounds from the Lamiaceae and Asteraceae Species. <i>Foods</i> , 2021, 10, 2067.	1.9	19
7	Simultaneous Supercritical Fluid Extraction of Heather (<i>Calluna vulgaris</i> L.) and Marigold (<i>Calendula</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 2245.	1.3	10
8	Protein matrices ensure safe and functional delivery of rosmarinic acid from marjoram (<i>Origanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 17	1.7	9
9	Influence of In Vitro Gastric Digestion of Olive Leaf Extracts on Their Bioactive Properties against <i>H. pylori</i> . <i>Foods</i> , 2022, 11, 1832.	1.9	8
10	Effect of alkylglycerol-rich oil and rosemary extract on oxidative stability and antioxidant properties of a cooked meat product. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600412.	1.0	3
11	Olive Leaf Extracts as a Source of Antibacterial Compounds against <i>Campylobacter</i> spp. Strains Isolated from the Chicken Food Chain. , 0, , .		0