MarÃ-a de la Luz CÃ;diz-Gurrea

List of Publications by Year in descending order

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66 papers

1,857 citations

257357 24 h-index 276775 41 g-index

67 all docs

67 docs citations

67 times ranked

2969 citing authors

#	Article	IF	CITATIONS
1	Contribution of Efflux Pumps, Porins, and \hat{l}^2 -Lactamases to Multidrug Resistance in Clinical Isolates of Acinetobacter baumannii. Antimicrobial Agents and Chemotherapy, 2013, 57, 5247-5257.	1.4	170
2	Comprehensive characterization by UHPLC-ESI-Q-TOF-MS from an Eryngium bourgatii extract and their antioxidant and anti-inflammatory activities. Food Research International, 2013, 50, 197-204.	2.9	93
3	Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. International Journal of Molecular Sciences, 2017, 18, 376.	1.8	85
4	Nepeta species: From farm to food applications and phytotherapy. Trends in Food Science and Technology, 2018, 80, 104-122.	7.8	83
5	Monotherapy versus combination therapy for sepsis due to multidrug-resistant Acinetobacter baumannii: analysis of a multicentre prospective cohort. Journal of Antimicrobial Chemotherapy, 2014, 69, 3119-3126.	1.3	81
6	Extraction and Analysis of Phenolic Compounds in Rice: A Review. Molecules, 2018, 23, 2890.	1.7	75
7	Isolation, comprehensive characterization and antioxidant activities of Theobroma cacao extract. Journal of Functional Foods, 2014, 10, 485-498.	1.6	71
8	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). Food Research International, 2014, 58, 35-46.	2.9	65
9	Reduced susceptibility to biocides in Acinetobacter baumannii: association with resistance to antimicrobials, epidemiological behaviour, biological cost and effect on the expression of genes encoding porins and efflux pumps. Journal of Antimicrobial Chemotherapy, 2015, 70, 3222-3229.	1.3	65
10	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. Biomolecules, 2019, 9, 337.	1.8	64
11	Valorisation of underexploited Castanea sativa shells bioactive compounds recovered by supercritical fluid extraction with CO2: A response surface methodology approach. Journal of CO2 Utilization, 2020, 40, 101194.	3.3	63
12	Pine Bark and Green Tea Concentrated Extracts: Antioxidant Activity and Comprehensive Characterization of Bioactive Compounds by HPLC–ESI-QTOF-MS. International Journal of Molecular Sciences, 2014, 15, 20382-20402.	1.8	58
13	Quorum sensing network in clinical strains of A. baumannii: AidA is a new quorum quenching enzyme. PLoS ONE, 2017, 12, e0174454.	1.1	54
14	Epidemiologic and Clinical Impact of Acinetobacter baumannii Colonization and Infection. Medicine (United States), 2014, 93, 202-210.	0.4	53
15	Potential antimicrobial activity of honey phenolic compounds against Gram positive and Gram negative bacteria. LWT - Food Science and Technology, 2019, 101, 236-245.	2.5	50
16	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. Food Research International, 2020, 138, 109786.	2.9	47
17	Berberis Plants—Drifting from Farm to Food Applications, Phytotherapy, and Phytopharmacology. Foods, 2019, 8, 522.	1.9	46
18	Characterization of plasmids carrying the blaOXA-24/40 carbapenemase gene and the genes encoding the AbkA/AbkB proteins of a toxin/antitoxin system*. Journal of Antimicrobial Chemotherapy, 2014, 69, 2629-2633.	1.3	43

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19	Response to Bile Salts in Clinical Strains of Acinetobacter baumannii Lacking the AdeABC Efflux Pump: Virulence Associated with Quorum Sensing. Frontiers in Cellular and Infection Microbiology, 2017, 7, 143.	1.8	40
20	<i>Areca catechu</i> àê°From farm to food and biomedical applications. Phytotherapy Research, 2020, 34, 2140-2158.	2.8	40
21	Relationships Between Chemical Structure and Antioxidant Activity of Isolated Phytocompounds from Lemon Verbena. Antioxidants, 2019, 8, 324.	2.2	39
22	Olive Fruit and Leaf Wastes as Bioactive Ingredients for Cosmeticsâ€"A Preliminary Study. Antioxidants, 2021, 10, 245.	2.2	32
23	Castanea sativa shells: A review on phytochemical composition, bioactivity and waste management approaches for industrial valorization. Food Research International, 2021, 144, 110364.	2.9	29
24	LC-MS and Spectrophotometric Approaches for Evaluation of Bioactive Compounds from Peru Cocoa By-Products for Commercial Applications. Molecules, 2020, 25, 3177.	1.7	26
25	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. Molecules, 2020, 25, 596.	1.7	26
26	Enhancing the Yield of Bioactive Compounds from Sclerocarya birrea Bark by Green Extraction Approaches. Molecules, 2019, 24, 966.	1.7	23
27	Phytotherapy and food applications from <i>Brassica</i> genus. Phytotherapy Research, 2021, 35, 3590-3609.	2.8	23
28	Bioassay-guided purification of Lippia citriodora polyphenols with AMPK modulatory activity. Journal of Functional Foods, 2018, 46, 514-520.	1.6	20
29	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Lippia Genus. Nutrients, 2019, 11, 1646.	1.7	19
30	Recent advances in extraction technologies of phytochemicals applied for the revaluation of agri-food by-products., 2020,, 209-239.		18
31	Cosmeceutical Potential of Major Tropical and Subtropical Fruit By-Products for a Sustainable Revalorization. Antioxidants, 2022, 11, 203.	2.2	18
32	Innovative perspectives on Pulicaria dysenterica extracts: phytoâ€pharmaceutical properties, chemical characterization and multivariate analysis. Journal of the Science of Food and Agriculture, 2019, 99, 6001-6010.	1.7	16
33	The Potential Synergistic Modulation of AMPK by Lippia citriodora Compounds as a Target in Metabolic Disorders. Nutrients, 2019, 11, 2961.	1.7	16
34	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. Foods, 2020, 9, 931.	1.9	16
35	Bioactive Compounds from Theobroma cacao: Effect of Isolation and Safety Evaluation. Plant Foods for Human Nutrition, 2019, 74, 40-46.	1.4	14
36	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. Molecules, 2021, 26, 2314.	1.7	14

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37	Recent Analytical Approaches for the Study of Bioavailability and Metabolism of Bioactive Phenolic Compounds. Molecules, 2022, 27, 777.	1.7	14
38	Biological Evaluation of Avocado Residues as a Potential Source of Bioactive Compounds. Antioxidants, 2022, 11, 1049.	2.2	14
39	A Case Report of Switching from Specific Vendor-Based to R-Based Pipelines for Untargeted LC-MS Metabolomics. Metabolites, 2020, 10, 28.	1.3	13
40	Metabolic Disturbances in Urinary and Plasma Samples from Seven Different Systemic Autoimmune Diseases Detected by HPLC-ESI-QTOF-MS. Journal of Proteome Research, 2020, 19, 3220-3229.	1.8	12
41	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. Foods, 2020, 9, 1547.	1.9	11
42	Cosmetics. , 2018, , 393-427.		9
43	From soil to cosmetic industry: Validation of a new cosmetic ingredient extracted from chestnut shells. Sustainable Materials and Technologies, 2021, 29, e00309.	1.7	9
44	Different behavior of polyphenols in energy metabolism of lipopolysaccharide-stimulated cells. Food Research International, 2019, 118, 96-100.	2.9	8
45	Comprehensive Analysis of Antioxidant Compounds from Lippia citriodora and Hibiscus sabdariffa Green Extracts Attained by Response Surface Methodology. Antioxidants, 2020, 9, 1175.	2.2	8
46	Bioactivity assays, chemical characterization, ADMET predictions and network analysis of Khaya senegalensis A. Juss (Meliaceae) extracts. Food Research International, 2021, 139, 109970.	2.9	8
47	A comparative assessment of biological activities of Gundelia dersim Miller and Gundelia glabra Vitek, Yýce & Ergin extracts and their chemical characterization via HPLC-ESI-TOF-MS. Process Biochemistry, 2020, 94, 143-151.	1.8	7
48	Cosmetics—food waste recovery. , 2021, , 503-528.		7
49	The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. International Journal of Molecular Sciences, 2021, 22, 3220.	1.8	7
50	Revalorisation of Agro-Industrial Wastes into High Value-Added Products. Advances in Science, Technology and Innovation, 2021, , 229-245.	0.2	5
51	Myrianthus arboreus P. Beauv improves insulin sensitivity in high fat diet-induced obese mice by reducing inflammatory pathways activation. Journal of Ethnopharmacology, 2022, 282, 114651.	2.0	5
52	Phenolic compounds., 2022,, 27-53.		5
53	Development and Optimization of a Topical Formulation with Castanea sativa Shells Extract Based on the Concept "Quality by Design― Sustainability, 2022, 14, 129.	1.6	5
54	A Prospective of Multiple Biopharmaceutical Activities of Procyanidinsâ€Rich <i>Uapaca togoensis</i> Pax Extracts: HPLCâ€ESIâ€TOFâ€MS Coupled with Bioinformatics Analysis. Chemistry and Biodiversity, 2021, 18, e2100299.	1.0	3

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55	Therapeutic Targets for Phenolic Compounds from Agro-industrial By-products against Obesity. Current Medicinal Chemistry, 2022, 29, 1083-1098.	1.2	3
56	New insights on Phyllanthus reticulatus Poir. leaves and stem bark extracts: UPLC-ESI-TOF-MS profiles, and biopharmaceutical and in silico analysis. New Journal of Chemistry, 0, , .	1.4	3
57	Effects of Nutritional Supplements on Human Health. , 2019, , 105-140.		2
58	The impact of polyphenols on chondrocyte growth and survival: a preliminary report. Food and Nutrition Research, 2015, 59, 29311.	1.2	1
59	Recent advances and new challenges of green solvents for the extraction of phenolic compounds from tropical fruits., 2021,, 271-287.		1
60	Bioactive Phytochemicals from Sesame Oil Processing By-products. Reference Series in Phytochemistry, 2021, , 1-40.	0.2	1
61	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. Food Control, 2022, 135, 108791.	2.8	1
62	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. Medical Sciences Forum, 2021, 2, 1.	0.5	0
63	Bioactive Phytochemicals from Avocado Oil Processing by-Products. Reference Series in Phytochemistry, 2021, , 1-28.	0.2	O
64	Modern tools and techniques for bioactive food ingredients. , 2022, , 447-472.		0
65	Theobroma cacao improves bone growth by modulating defective ciliogenesis in a mouse model of achondroplasia. Bone Research, 2022, 10, 8.	5.4	O
66	Castanea sativa Shells: Is Cosmetic Industry a Prominent Opportunity to Valorize This Agro-Waste?., 2021, 6, .		0