

# MarÃ-a del Mar Contreras GÃ;mez

## List of Publications by Year in descending order

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112  
papers

5,492  
citations

66343

42  
h-index

88630

70  
g-index

112  
all docs

112  
docs citations

112  
times ranked

6915  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial, Antioxidant and Other Pharmacological Activities of <i>Ocimum</i> Species: Potential to Be Used as Food Preservatives and Functional Ingredients. <i>Food Reviews International</i> , 2023, 39, 1547-1577.	8.4	4
2	Exploitation of olive tree pruning biomass through hydrothermal pretreatments. <i>Industrial Crops and Products</i> , 2022, 176, 114425.	5.2	12
3	HPLC-ESI/MS profiles of bioactive compounds, antioxidant and anticholinesterase activities of <i>Ephedra alata</i> subsp. <i>alenda</i> growing in Algeria. <i>Natural Product Research</i> , 2022, 36, 5910-5915.	1.8	6
4	Papaver Plants: Current Insights on Phytochemical and Nutritional Composition Along with Biotechnological Applications. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-23.	4.0	13
5	Phytochemical Profiling of <i>Ephedra alata</i> subsp. <i>alenda</i> Seeds by High-Performance Liquid Chromatography-Electrospray Ionization-Quadrupole-Time-of-Flight-Mass Spectrometry (HPLC-ESI-QTOF-MS), Molecular Docking, and Antioxidant, Anti-diabetic, and Acetylcholinesterase Inhibition. <i>Analytical Letters</i> , 2022, 55, 2450-2466.	1.8	11
6	Residues from grapevine and wine production as feedstock for a biorefinery. <i>Food and Bioprocess Processing</i> , 2022, 134, 56-79.	3.6	25
7	The potential role of olive groves to deliver carbon dioxide removal in a carbon-neutral Europe: Opportunities and challenges. <i>Renewable and Sustainable Energy Reviews</i> , 2022, 165, 112609.	16.4	13
8	In vivo evaluation and molecular docking studies of <i>Schinus molle</i> L. fruit extract protective effect against isoproterenol-induced infarction in rats. <i>Environmental Science and Pollution Research</i> , 2022, 29, 80910-80925.	5.3	5
9	A comparative study on the metabolites profiling of linseed cakes from Egyptian cultivars and antioxidant activity applying mass spectrometry-based analysis and chemometrics. <i>Food Chemistry</i> , 2022, 395, 133524.	8.2	4
10	Antioxidant activity and characterization of flavonoids and phenolic acids of <i>Ammoides atlantica</i> by RP-UHPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , 2021, 35, 1639-1643.	1.8	8
11	New insights into free and bound phenolic compounds as antioxidant cluster in tea seed oil: Distribution and contribution. <i>LWT - Food Science and Technology</i> , 2021, 136, 110315.	5.2	18
12	Olive Pomace-Derived Biomasses Fractionation through a Two-Step Extraction Based on the Use of Ultrasounds: Chemical Characteristics. <i>Foods</i> , 2021, 10, 111.	4.3	30
13	Production of renewable products from brewery spent grains. , 2021, , 305-347.		1
14	HPLC-ESI-QTOF-MS/MS profiling and therapeutic effects of <i>Schinus terebinthifolius</i> and <i>Schinus molle</i> fruits: investigation of their antioxidant, antidiabetic, anti-inflammatory and antinociceptive properties. <i>Inflammopharmacology</i> , 2021, 29, 467-481.	3.9	6
15	Metabolic Profiling of the Oil of Sesame of the Egyptian Cultivar "Giza 32" Employing LC-MS and Tandem MS-Based Untargeted Method. <i>Foods</i> , 2021, 10, 298.	4.3	16
16	Editorial: New Insights Into the Valorization of Agricultural and Agroindustrial Byproducts Through Biorefinery Cascade Processing. <i>Frontiers in Energy Research</i> , 2021, 9, .	2.3	0
17	A biorefinery approach to obtain antioxidants, lignin and sugars from exhausted olive pomace. <i>Journal of Industrial and Engineering Chemistry</i> , 2021, 96, 356-363.	5.8	29
18	<i>Schinus terebinthifolius</i> fruits intake ameliorates metabolic disorders, inflammation, oxidative stress, and related vascular dysfunction, in atherogenic diet-induced obese rats. Insight of their chemical characterization using HPLC-ESI-QTOF-MS/MS. <i>Journal of Ethnopharmacology</i> , 2021, 269, 113701.	4.1	8

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19	Nigella Plants " Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2021, 12, 625386.	3.5	37
20	Recovery of Bioactive Compounds from Industrial Exhausted Olive Pomace through Ultrasound-Assisted Extraction. <i>Biology</i> , 2021, 10, 514.	2.8	17
21	Sequential Extraction of Hydroxytyrosol, Mannitol and Triterpenic Acids Using a Green Optimized Procedure Based on Ultrasound. <i>Antioxidants</i> , 2021, 10, 1781.	5.1	10
22	Exhausted Olive Pomace Phenolic-Rich Extracts Obtention: A First Step for a Biorefinery Scheme Proposal. <i>Proceedings (mdpi)</i> , 2021, 70, 10.	0.2	2
23	Recovery of Antioxidant Compounds from Exhausted Olive Pomace through Microwave-Assisted Extraction. , 2021, 6, .		1
24	Evaluation of Technologies for the Co-Extraction of Phenolic Compounds and Proteinaceous Material from Olive-Derived Biomasses. , 2021, 6, .		0
25	HPLC-DAD-ESI-QTOF-MS/MS profiling of <i>Zygophyllum album</i> roots extract and assessment of its cardioprotective effect against deltamethrin-induced myocardial injuries in rat, by suppression of oxidative stress-related inflammation and apoptosis via NF- $\kappa$ B signaling pathway. <i>Journal of Ethnopharmacology</i> , 2020, 247, 112266.	4.1	29
26	Usefulness of GC-IMS for rapid quantitative analysis without sample treatment: Focus on ethanol, one of the potential classification markers of olive oils. <i>LWT - Food Science and Technology</i> , 2020, 120, 108897.	5.2	17
27	Avocado-Derived Biomass as a Source of Bioenergy and Bioproducts. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8195.	2.5	38
28	Different distribution of free and bound phenolic compounds affects the oxidative stability of tea seed oil: A novel perspective on lipid antioxidation. <i>LWT - Food Science and Technology</i> , 2020, 129, 109389.	5.2	17
29	Integrated Profiling of Fatty Acids, Sterols and Phenolic Compounds in Tree and Herbaceous Peony Seed Oils: Marker Screening for New Resources of Vegetable Oil. <i>Foods</i> , 2020, 9, 770.	4.3	20
30	Olive-derived biomass as a renewable source of value-added products. <i>Process Biochemistry</i> , 2020, 97, 43-56.	3.7	61
31	Characterization of the lignocellulosic and sugars composition of different olive leaves cultivars. <i>Food Chemistry</i> , 2020, 329, 127153.	8.2	13
32	Content of phenolic compounds and mannitol in olive leaves extracts from six Spanish cultivars: Extraction with the Soxhlet method and pressurized liquids. <i>Food Chemistry</i> , 2020, 320, 126626.	8.2	87
33	<i>Zygophyllum album</i> leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF- $\beta$ 1/Smads signaling pathways. Exploring of bioactive compounds using HPLC" DAD" ESI" QTOF-MS/MS. <i>Inflammopharmacology</i> , 2020, 28, 1735-1750.	3.9	9
34	How Cultivar and Extraction Conditions Affect Antioxidants Type and Extractability for Olive Leaves Valorization. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 5107-5118.	6.7	31
35	<i>Zygophyllum album</i> saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. <i>Ecotoxicology and Environmental Safety</i> , 2020, 193, 110318.	6.0	13
36	Valorization of olive mill leaves through ultrasound-assisted extraction. <i>Food Chemistry</i> , 2020, 314, 126218.	8.2	48

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37	Extraction for profiling free and bound phenolic compounds in tea seed oil by deep eutectic solvents. <i>Journal of Food Science</i> , 2020, 85, 1450-1461.	3.1	21
38	Extraction Strategies to Recover Bioactive Compounds, Incorporation into Food and Health Benefits: Current Works and Future Challenges. <i>Foods</i> , 2020, 9, 393.	4.3	0
39	Avocado-Derived Biomass: Chemical Composition and Antioxidant Potential. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	11
40	Therapeutic Bio-Compounds from Avocado Residual Biomass. <i>Proceedings (mdpi)</i> , 2020, 79, .	0.2	0
41	Comparison of Untapped Agroindustrial Olive Resources with Olive Leaves. <i>Proceedings (mdpi)</i> , 2020, 79, .	0.2	1
42	Recovery of Bioactive Compounds from Exhausted Olive Pomace. <i>Proceedings (mdpi)</i> , 2020, 79, .	0.2	4
43	Optimization of Oleuropein and Luteolin-7-O-Glucoside Extraction from Olive Leaves by Ultrasound-Assisted Technology. <i>Energies</i> , 2019, 12, 2486.	3.1	41
44	Veronica Plantsâ€”Drifting from Farm to Traditional Healing, Food Application, and Phytopharmacology. <i>Molecules</i> , 2019, 24, 2454.	3.8	66
45	Plants of the genus <i>Vitis</i> : Phenolic compounds, anticancer properties and clinical relevance. <i>Trends in Food Science and Technology</i> , 2019, 91, 362-379.	15.1	56
46	Integrated Process for Sequential Extraction of Bioactive Phenolic Compounds and Proteins from Mill and Field Olive Leaves and Effects on the Lignocellulosic Profile. <i>Foods</i> , 2019, 8, 531.	4.3	21
47	Quality of Phenolic Compounds: Occurrence, Health Benefits, and Applications in Food Industry. <i>Journal of Food Quality</i> , 2019, 2019, 1-2.	2.6	11
48	The Therapeutic Potential of the Labdane Diterpenoid Forskolin. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 4089.	2.5	15
49	Phenolic Compounds from Sesame Cake and Antioxidant Activity: A New Insight for Agri-Food Residuesâ€™ Significance for Sustainable Development. <i>Foods</i> , 2019, 8, 432.	4.3	42
50	<i>Thymus</i> spp. plants - Food applications and phytopharmacy properties. <i>Trends in Food Science and Technology</i> , 2019, 85, 287-306.	15.1	74
51	Extraction of oleuropein and luteolin-7-O-glucoside from olive leaves: Optimization of technique and operating conditions. <i>Food Chemistry</i> , 2019, 293, 161-168.	8.2	62
52	A robustness study of calibration models for olive oil classification: Targeted and non-targeted fingerprint approaches based on GC-IMS. <i>Food Chemistry</i> , 2019, 288, 315-324.	8.2	72
53	Protein extraction from agri-food residues for integration in biorefinery: Potential techniques and current status. <i>Bioresource Technology</i> , 2019, 280, 459-477.	9.6	137
54	HS-GC-IMS and chemometric data treatment for food authenticity assessment: Olive oil mapping and classification through two different devices as an example. <i>Food Control</i> , 2019, 98, 82-93.	5.5	63

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55	Phytochemical characterization of bioactive compounds composition of <i>Rosmarinus eriocalyx</i> by RP-HPLC-ESI-QTOF-MS. <i>Natural Product Research</i> , 2019, 33, 2208-2214.	1.8	9
56	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1212-1229.	10.3	112
57	Red onion scales ameliorated streptozotocin-induced diabetes and diabetic nephropathy in Wistar rats in relation to their metabolite fingerprint. <i>Diabetes Research and Clinical Practice</i> , 2018, 140, 253-264.	2.8	53
58	Chemical characterization of polyphenols from <i>Daucus muricatus</i> growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. <i>Natural Product Research</i> , 2018, 32, 982-986.	1.8	1
59	Phytochemical profiling of anti-inflammatory <i>Lavandula</i> extracts via RP-HPLC-DAD-QTOF-MS and MS/MS: Assessment of their qualitative and quantitative differences. <i>Electrophoresis</i> , 2018, 39, 1284-1293.	2.4	29
60	Potential Phytopharmacy and Food Applications of <i>Capsicum</i> spp.: A Comprehensive Review. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801301.	0.5	16
61	Thymol, thyme, and other plant sources: Health and potential uses. <i>Phytotherapy Research</i> , 2018, 32, 1688-1706.	5.8	315
62	Matricaria genus as a source of antimicrobial agents: From farm to pharmacy and food applications. <i>Microbiological Research</i> , 2018, 215, 76-88.	5.3	99
63	Ethnobotany of the genus <i>Taraxacum</i> Phytochemicals and antimicrobial activity. <i>Phytotherapy Research</i> , 2018, 32, 2131-2145.	5.8	85
64	Thermal desorption-ion mobility spectrometry: A rapid sensor for the detection of cannabinoids and discrimination of <i>Cannabis sativa</i> L. chemotypes. <i>Sensors and Actuators B: Chemical</i> , 2018, 273, 1413-1424.	7.8	17
65	<i>Echinacea</i> plants as antioxidant and antibacterial agents: From traditional medicine to biotechnological applications. <i>Phytotherapy Research</i> , 2018, 32, 1653-1663.	5.8	100
66	Carvacrol and human health: A comprehensive review. <i>Phytotherapy Research</i> , 2018, 32, 1675-1687.	5.8	330
67	<i>Salvia</i> spp. plants-from farm to food applications and phytopharmacotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 242-263.	15.1	93
68	RP-HPLC-DAD-ESI-QTOF-MS based metabolic profiling of the potential <i>Olea europaea</i> by product wood and its comparison with leaf counterpart. <i>Phytochemical Analysis</i> , 2017, 28, 217-229.	2.4	53
69	HPLC-DAD-QTOF-MS profiling of phenolics from leaf extracts of two Tunisian fig cultivars: Potential as a functional food. <i>Biomedicine and Pharmacotherapy</i> , 2017, 89, 185-193.	5.6	21
70	Protective effect of <i>Globularia alypum</i> leaves against deltamethrin-induced nephrotoxicity in rats and determination of its bioactive compounds using high-performance liquid chromatography coupled with electrospray ionization tandem quadrupole-time-of-flight mass spectrometry. <i>Journal of Functional Foods</i> , 2017, 32, 139-148.	3.4	29
71	Fatty acid and sterol composition of tea seed oils: Their comparison by the Fancy Tiles approach. <i>Food Chemistry</i> , 2017, 233, 302-310.	8.2	91
72	Potential of RP-UHPLC-DAD-MS for the qualitative and quantitative analysis of sofosbuvir in film coated tablets and profiling degradants. <i>Journal of Pharmaceutical Analysis</i> , 2017, 7, 208-213.	5.3	14

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73	Biosurfactant production by the crude oil degrading <i>Stenotrophomonas</i> sp. B-2: chemical characterization, biological activities and environmental applications. <i>Environmental Science and Pollution Research</i> , 2017, 24, 3769-3779.	5.3	31
74	Profiling and quantification of phenolic compounds in <i>Camellia</i> seed oils: Natural tea polyphenols in vegetable oil. <i>Food Research International</i> , 2017, 102, 184-194.	6.2	101
75	Ham quality evaluation assisted by gas chromatography ion mobility spectrometry. , 2017, , .		1
76	Alkaloids Profiling of <i>Fumaria capreolata</i> by Analytical Platforms Based on the Hyphenation of Gas Chromatography and Liquid Chromatography with Quadrupole-Time-of-Flight Mass Spectrometry. <i>International Journal of Analytical Chemistry</i> , 2017, 2017, 1-16.	1.0	10
77	Bioactive chemical compounds in <i>Eremurus persicus</i> (Joub. & Spach) Boiss. essential oil and their health implications. <i>Cellular and Molecular Biology</i> , 2017, 63, 1-7.	0.9	55
78	VIRTUAL LABORATORY: INTERACTIVE AND SIMULATED HIGH PERFORMANCE LIQUID CHROMATOGRAPHY. <i>INTED Proceedings</i> , 2017, , .	0.0	0
79	Hepatoprotective Effect and Chemical Assessment of a Selected Egyptian Chickpea Cultivar. <i>Frontiers in Pharmacology</i> , 2016, 7, 344.	3.5	18
80	Further exploring the absorption and enterocyte metabolism of quercetin forms in the Caco-2 model using nano-LC-TOF-MS. <i>Electrophoresis</i> , 2016, 37, 998-1006.	2.4	14
81	Intestinal anti-inflammatory effects of total alkaloid extract from <i>Fumaria capreolata</i> in the DNBS model of mice colitis and intestinal epithelial CMT93 cells. <i>Phytomedicine</i> , 2016, 23, 901-913.	5.3	32
82	Antihyperlipidemic and Antioxidant Activities of Edible Tunisian <i>Ficus carica</i> L. Fruits in High Fat Diet-Induced Hyperlipidemic Rats. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 183-189.	3.2	47
83	Anti-inflammatory activity of hydroalcoholic extracts of <i>Lavandula dentata</i> L. and <i>Lavandula stoechas</i> L.. <i>Journal of Ethnopharmacology</i> , 2016, 190, 142-158.	4.1	64
84	Bioactive Phenolic Compounds from <i>Olea europaea</i> : A Challenge for Analytical Chemistry. , 2015, , 261-298.		5
85	Identification and characterization of antioxidant peptides from chickpea protein hydrolysates. <i>Food Chemistry</i> , 2015, 180, 194-202.	8.2	146
86	New insights into the qualitative phenolic profile of <i>Ficus carica</i> L. fruits and leaves from Tunisia using ultra-high-performance liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry and their antioxidant activity. <i>RSC Advances</i> , 2015, 5, 20035-20050.	3.6	59
87	Profiling of phenolic and other compounds from Egyptian cultivars of chickpea ( <i>Cicer arietinum</i> L.) and antioxidant activity: a comparative study. <i>RSC Advances</i> , 2015, 5, 17751-17767.	3.6	70
88	Assessment of the distribution of phenolic compounds and contribution to the antioxidant activity in Tunisian fig leaves, fruits, skins and pulps using mass spectrometry-based analysis. <i>Food and Function</i> , 2015, 6, 3663-3677.	4.6	61
89	Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: A case study in cranberry syrups. <i>Talanta</i> , 2015, 132, 929-938.	5.5	31
90	Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage. <i>Food Chemistry</i> , 2015, 174, 392-399.	8.2	32

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91	Isolation, comprehensive characterization and antioxidant activities of Theobroma cacao extract. <i>Journal of Functional Foods</i> , 2014, 10, 485-498.	3.4	71
92	UHPLC-ESI-QTOF-MS-based metabolic profiling of <i>Vicia faba</i> L. (Fabaceae) seeds as a key strategy for characterization in foodomics. <i>Electrophoresis</i> , 2014, 35, 1571-1581.	2.4	77
93	Reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ionization-quadrupole-time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: <i>Lactuca sativa</i> as an example of its application. <i>Journal of Chromatography A</i> , 2013, 1313, 212-227.	3.7	110
94	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. <i>Food and Chemical Toxicology</i> , 2013, 55, 484-492.	3.6	37
95	Resistance of casein-derived bioactive peptides to simulated gastrointestinal digestion. <i>International Dairy Journal</i> , 2013, 32, 71-78.	3.0	41
96	Bioavailability of antihypertensive lactoferricin B-derived peptides: Transepithelial transport and resistance to intestinal and plasma peptidases. <i>International Dairy Journal</i> , 2013, 32, 169-174.	3.0	47
97	Absorption of Casein Antihypertensive Peptides through an In Vitro Model of Intestinal Epithelium. <i>Food Digestion</i> , 2012, 3, 16-24.	0.9	33
98	Long-term intake of a milk casein hydrolysate attenuates the development of hypertension and involves cardiovascular benefits. <i>Pharmacological Research</i> , 2011, 63, 398-404.	7.1	50
99	Food-grade production of an antihypertensive casein hydrolysate and resistance of active peptides to drying and storage. <i>International Dairy Journal</i> , 2011, 21, 470-476.	3.0	53
100	Optimisation, by response surface methodology, of degree of hydrolysis and antioxidant and ACE-inhibitory activities of whey protein hydrolysates obtained with cardoon extract. <i>International Dairy Journal</i> , 2011, 21, 926-933.	3.0	72
101	Production of antioxidant hydrolyzates from a whey protein concentrate with thermolysin: Optimization by response surface methodology. <i>LWT - Food Science and Technology</i> , 2011, 44, 9-15.	5.2	163
102	Novel whey-derived peptides with inhibitory effect against angiotensin-converting enzyme: In vitro effect and stability to gastrointestinal enzymes. <i>Peptides</i> , 2011, 32, 1013-1019.	2.4	132
103	Antihypertensive peptides: Production, bioavailability and incorporation into foods. <i>Advances in Colloid and Interface Science</i> , 2011, 165, 23-35.	14.7	396
104	Monitoring the large-scale production of the antihypertensive peptides RYLGY and AYFYPEL by HPLC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 2825-2832.	3.7	23
105	Acute and repeated dose (4 weeks) oral toxicity studies of two antihypertensive peptides, RYLGY and AYFYPEL, that correspond to fragments (90-94) and (143-149) from $\beta$ -s1-casein. <i>Food and Chemical Toxicology</i> , 2010, 48, 1836-1845.	3.6	37
106	Milk versus caseinophosphopeptides added to fruit beverage: Resistance and release from simulated gastrointestinal digestion. <i>Peptides</i> , 2010, 31, 555-561.	2.4	26
107	ACE-inhibitory and antihypertensive properties of a bovine casein hydrolysate. <i>Food Chemistry</i> , 2009, 112, 211-214.	8.2	127
108	Stability to gastrointestinal enzymes and structure-activity relationship of $\beta$ 2-casein-peptides with antihypertensive properties. <i>Peptides</i> , 2009, 30, 1848-1853.	2.4	137



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109	Novel casein-derived peptides with antihypertensive activity. International Dairy Journal, 2009, 19, 566-573.	3.0	206
110	Application of Mass Spectrometry to the Characterization and Quantification of Food-Derived Bioactive Peptides. Journal of AOAC INTERNATIONAL, 2008, 91, 981-994.	1.5	46
111	Protocol for the analysis of phenolic compounds using nano-liquid chromatography-mass spectrometry and Caco-2 assays: from the evaluation of the uptake to the enterocyte metabolism. Protocol Exchange, 0, , .	0.3	0
112	Combined Extraction and Ethanol Organosolv Fractionation of Exhausted Olive Pomace for Bioactive Compounds. Advanced Sustainable Systems, 0, , 2100361.	5.3	8