Mara del Mar Contreras Gmez

List of Publications by Year in Descending Order

101 papers	3,703 citations	37 h-index	58 g-index
112 ext. papers	4,584 ext. citations	5.5 avg, IF	5.73 L-index

#	Paper	IF	Citations
101	HPLC-DAD-ESI/MS profiles of bioactive compounds, antioxidant and anticholinesterase activities of subsp. alenda growing in Algeria.. *Natural Product Research*, **2022**, 1-6	2.3	1
100	Papaver Plants: Current Insights on Phytochemical and Nutritional Composition Along with Biotechnological Applications. *Oxidative Medicine and Cellular Longevity*, **2022**, 2022, 1-23	6.7	1
99	Exploitation of olive tree pruning biomass through hydrothermal pretreatments. *Industrial Crops and Products*, **2022**, 176, 114425	5.9	2
98	The potential role of olive groves to deliver carbon dioxide removal in a carbon-neutral Europe: Opportunities and challenges. *Renewable and Sustainable Energy Reviews*, **2022**, 165, 112609	16.2	1
97	Exhausted Olive Pomace Phenolic-Rich Extracts Obtention: A First Step for a Biorefinery Scheme Proposal. *Proceedings (mdpi)*, **2021**, 70, 10	0.3	1
96	Comparison of Untapped Agroindustrial Olive Resources with Olive Leaves. *Proceedings (mdpi)*, **2021**, 79, 3	0.3	1
95	Recovery of Bioactive Compounds from Exhausted Olive Pomace. *Proceedings (mdpi)*, **2021**, 83, 9	0.3	2
94	Sequential Extraction of Hydroxytyrosol, Mannitol and Triterpenic Acids Using a Green Optimized Procedure Based on Ultrasound. *Antioxidants*, **2021**, 10,	7.1	2
93	Avocado-Derived Biomass: Chemical Composition and Antioxidant Potential. *Proceedings (mdpi)*, **2021**, 70, 100	0.3	5
92	Therapeutic Bio-Compounds from Avocado Residual Biomass. *Proceedings (mdpi)*, **2021**, 79, 4	0.3	
91	A biorefinery approach to obtain antioxidants, lignin and sugars from exhausted olive pomace. *Journal of Industrial and Engineering Chemistry*, **2021**, 96, 356-363	6.3	8
90	Schinus terebinthifolius 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. *Journal of Ethnopharmacology*, **2021**, 269, 113701	5	1
89	Nigella Plants - Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. *Frontiers in Pharmacology*, **2021**, 12, 625386	5.6	10
88	Antioxidant activity and characterization of flavonoids and phenolic acids of by RP-UHPLC-ESI-QTOF-MS. *Natural Product Research*, **2021**, 35, 1639-1643	2.3	3
87	New insights into free and bound phenolic compounds as antioxidant cluster in tea seed oil: Distribution and contribution. *LWT - Food Science and Technology*, **2021**, 136, 110315	5.4	7
86	Olive Pomace-Derived Biomasses Fractionation through a Two-Step Extraction Based on the Use of Ultrasounds: Chemical Characteristics. *Foods*, **2021**, 10,	4.9	11
85	Production of renewable products from brewery spent grains **2021**, 305-347		

84	HPLC-ESI-QTOF-MS/MS profiling and therapeutic effects of Schinus terebinthifolius and Schinus molle fruits: investigation of their antioxidant, antidiabetic, anti-inflammatory and antinociceptive properties. *Inflammopharmacology*, **2021**, 29, 467-481	5.1	3
83	Metabolic Profiling of the Oil of Sesame of the Egyptian Cultivar Giza 32Employing LC-MS and Tandem MS-Based Untargeted Method. *Foods*, **2021**, 10,	4.9	4
82	Different distribution of free and bound phenolic compounds affects the oxidative stability of tea seed oil: A novel perspective on lipid antioxidation. *LWT - Food Science and Technology*, **2020**, 129, 109389	5.4	8
81	Integrated Profiling of Fatty Acids, Sterols and Phenolic Compounds in Tree and Herbaceous Peony Seed Oils: Marker Screening for New Resources of Vegetable Oil. *Foods*, **2020**, 9,	4.9	8
80	Olive-derived biomass as a renewable source of value-added products. *Process Biochemistry*, **2020**, 97, 43-56	4.8	24
79	Characterization of the lignocellulosic and sugars composition of different olive leaves cultivars. *Food Chemistry*, **2020**, 329, 127153	8.5	8
78	Content of phenolic compounds and mannitol in olive leaves extracts from six Spanish cultivars: Extraction with the Soxhlet method and pressurized liquids. *Food Chemistry*, **2020**, 320, 126626	8.5	42
77	Zygophyllum album leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF-β1/Smads signaling pathways. Exploring of bioactive compounds using HPLC-DAD-ESI-QTOF-MS/MS. *Inflammopharmacology*, **2020**, 28, 1735-1750	5.1	5
76	How Cultivar and Extraction Conditions Affect Antioxidants Type and Extractability for Olive Leaves Valorization. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 5107-5118	8.3	16
75	Zygophyllum album saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. *Ecotoxicology and Environmental Safety*, **2020**, 193, 110318	7	6
74	Valorization of olive mill leaves through ultrasound-assisted extraction. *Food Chemistry*, **2020**, 314, 126238	8.5	30
73	Extraction for profiling free and bound phenolic compounds in tea seed oil by deep eutectic solvents. *Journal of Food Science*, **2020**, 85, 1450-1461	3.4	10
72	Usefulness of GC-IMS for rapid quantitative analysis without sample treatment: Focus on ethanol, one of the potential classification markers of olive oils. *LWT - Food Science and Technology*, **2020**, 120, 108897	5.4	9
71	Avocado-Derived Biomass as a Source of Bioenergy and Bioproducts. *Applied Sciences (Switzerland)*, **2020**, 10, 8195	2.6	12
70	HPLC-DAD-ESI-QTOF-MS/MS profiling of Zygophyllum album 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-κB signaling pathway. *Journal of Ethnopharmacology*, **2020**, 247, 112266	5	10
69	Quality of Phenolic Compounds: Occurrence, Health Benefits, and Applications in Food Industry. *Journal of Food Quality*, **2019**, 2019, 1-2	2.7	4
68	The Therapeutic Potential of the Labdane Diterpenoid Forskolin. *Applied Sciences (Switzerland)*, **2019**, 9, 4089	2.6	9
67	Phenolic Compounds from Sesame Cake and Antioxidant Activity: A New Insight for Agri-Food ResiduesSSignificance for Sustainable Development. *Foods*, **2019**, 8,	4.9	21

66	Thymus spp. plants - Food applications and phytopharmacy properties. *Trends in Food Science and Technology*, **2019**, 85, 287-306	15.3	46
65	Extraction of oleuropein and luteolin-7-O-glucoside from olive leaves: Optimization of technique and operating conditions. *Food Chemistry*, **2019**, 293, 161-168	8.5	42
64	A robustness study of calibration models for olive oil classification: Targeted and non-targeted fingerprint approaches based on GC-IMS. *Food Chemistry*, **2019**, 288, 315-324	8.5	42
63	Protein extraction from agri-food residues for integration in biorefinery: Potential techniques and current status. *Bioresource Technology*, **2019**, 280, 459-477	11	80
62	Optimization of Oleuropein and Luteolin-7-O-Glucoside Extraction from Olive Leaves by Ultrasound-Assisted Technology. *Energies*, **2019**, 12, 2486	3.1	27
61	Plants-Drifting from Farm to Traditional Healing, Food Application, and Phytopharmacology. *Molecules*, **2019**, 24,	4.8	42
60	Plants of the genus Vitis: Phenolic compounds, anticancer properties and clinical relevance. *Trends in Food Science and Technology*, **2019**, 91, 362-379	15.3	35
59	Integrated Process for Sequential Extraction of Bioactive Phenolic Compounds and Proteins from Mill and Field Olive Leaves and Effects on the Lignocellulosic Profile. *Foods*, **2019**, 8,	4.9	13
58	HS-GC-IMS and chemometric data treatment for food authenticity assessment: Olive oil mapping and classification through two different devices as an example. *Food Control*, **2019**, 98, 82-93	6.2	41
57	Phytochemical characterization of bioactive compounds composition of by RP-HPLC-ESI-QTOF-MS. *Natural Product Research*, **2019**, 33, 2208-2214	2.3	4
56	Phenolic compounds as natural and multifunctional anti-obesity agents: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1212-1229	11.5	67
55	Red onion scales ameliorated streptozotocin-induced diabetes and diabetic nephropathy in Wistar rats in relation to their metabolite fingerprint. *Diabetes Research and Clinical Practice*, **2018**, 140, 253-264	7.4	34
54	Chemical characterization of polyphenols from Daucus muricatus growing in Algeria by RP-UHPLC-ESI-QTOF-MS/MS. *Natural Product Research*, **2018**, 32, 982-986	2.3	0
53	Matricaria genus as a source of antimicrobial agents: From farm to pharmacy and food applications. *Microbiological Research*, **2018**, 215, 76-88	5.3	64
52	Ethnobotany of the genus Taraxacum-Phytochemicals and antimicrobial activity. *Phytotherapy Research*, **2018**, 32, 2131-2145	6.7	69
51	Thermal desorption-ion mobility spectrometry: A rapid sensor for the detection of cannabinoids and discrimination of Cannabis sativa L. chemotypes. *Sensors and Actuators B: Chemical*, **2018**, 273, 1413-1424	8.5	9
50	Echinacea plants as antioxidant and antibacterial agents: From traditional medicine to biotechnological applications. *Phytotherapy Research*, **2018**, 32, 1653-1663	6.7	51
49	Carvacrol and human health: A comprehensive review. *Phytotherapy Research*, **2018**, 32, 1675-1687	6.7	184

48	Salvia spp. plants-from farm to food applications and phytopharmacotherapy. *Trends in Food Science and Technology*, **2018**, 80, 242-263	15.3	59
47	Phytochemical profiling of anti-inflammatory Lavandula extracts via RP-HPLC-DAD-QTOF-MS and -MS/MS: Assessment of their qualitative and quantitative differences. *Electrophoresis*, **2018**, 39, 1284-1293	3.6	18
46	Potential Phytopharmacy and Food Applications of Capsicum spp.: A Comprehensive Review. *Natural Product Communications*, **2018**, 13, 1934578X1801301	0.9	10
45	Thymol, thyme, and other plant sources: Health and potential uses. *Phytotherapy Research*, **2018**, 32, 1688-1706	6.7	174
44	RP-HPLC-DAD-ESI-QTOF-MS based metabolic profiling of the potential Olea europaea by-product "wood" and its comparison with leaf counterpart. *Phytochemical Analysis*, **2017**, 28, 217-229	3.4	37
43	HPLC-DAD-QTOF-MS profiling of phenolics from leaf extracts of two Tunisian fig cultivars: Potential as a functional food. *Biomedicine and Pharmacotherapy*, **2017**, 89, 185-193	7.5	16
42	Protective effect of Globularia alypum 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. *Journal of Functional Foods*, **2017**, 32, 139-148	5.1	21
41	Fatty acid and sterol composition of tea seed oils: Their comparison by the "FancyTiles" approach. *Food Chemistry*, **2017**, 233, 302-310	8.5	58
40	Potential of RP-UHPLC-DAD-MS for the qualitative and quantitative analysis of sofosbuvir in film coated tablets and profiling degradants. *Journal of Pharmaceutical Analysis*, **2017**, 7, 208-213	14	9
39	Biosurfactant production by the crude oil degrading Stenotrophomonas sp. B-2: chemical characterization, biological activities and environmental applications. *Environmental Science and Pollution Research*, **2017**, 24, 3769-3779	5.1	23
38	Profiling and quantification of phenolic compounds in Camellia seed oils: Natural tea polyphenols in vegetable oil. *Food Research International*, **2017**, 102, 184-194	7	58
37	Alkaloids Profiling of by Analytical Platforms Based on the Hyphenation of Gas Chromatography and Liquid Chromatography with Quadrupole-Time-of-Flight Mass Spectrometry. *International Journal of Analytical Chemistry*, **2017**, 2017, 5178729	1.4	6
36	Bioactive chemical compounds in Eremurus persicus (Joub. & Spach) Boiss. essential oil and their health implications. *Cellular and Molecular Biology*, **2017**, 63, 1-7	1.1	54
35	Anti-inflammatory activity of hydroalcoholic extracts of Lavandula dentata L. and Lavandula stoechas L. *Journal of Ethnopharmacology*, **2016**, 190, 142-58	5	37
34	Hepatoprotective Effect and Chemical Assessment of a Selected Egyptian Chickpea Cultivar. *Frontiers in Pharmacology*, **2016**, 7, 344	5.6	17
33	Further exploring the absorption and enterocyte metabolism of quercetin forms in the Caco-2 model using nano-LC-TOF-MS. *Electrophoresis*, **2016**, 37, 998-1006	3.6	12
32	Intestinal anti-inflammatory effects of total alkaloid extract from Fumaria capreolata in the DNBS model of mice colitis and intestinal epithelial CMT93 cells. *Phytomedicine*, **2016**, 23, 901-13	6.5	19
31	Antihyperlipidemic and Antioxidant Activities of Edible Tunisian Ficus carica L. Fruits in High Fat Diet-Induced Hyperlipidemic Rats. *Plant Foods for Human Nutrition*, **2016**, 71, 183-9	3.9	31

30	New insights into the qualitative phenolic profile of Ficus carica L. fruits and leaves from Tunisia using ultra-high-performance liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry and their antioxidant activity. *RSC Advances*, **2015**, 5, 20035-20050	3.7	43
29	Profiling of phenolic and other compounds from Egyptian cultivars of chickpea (Cicer arietinum L.) and antioxidant activity: a comparative study. *RSC Advances*, **2015**, 5, 17751-17767	3.7	53
28	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. *Food and Function*, **2015**, 6, 3663-77	6.1	44
27	Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: a case study in cranberry syrups. *Talanta*, **2015**, 132, 929-38	6.2	23
26	Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage. *Food Chemistry*, **2015**, 174, 392-9	8.5	25
25	Bioactive Phenolic Compounds from Olea europaea: A Challenge for Analytical Chemistry **2015**, 261-298		1
24	Identification and characterization of antioxidant peptides from chickpea protein hydrolysates. *Food Chemistry*, **2015**, 180, 194-202	8.5	116
23	Isolation, comprehensive characterization and antioxidant activities of Theobroma cacao extract. *Journal of Functional Foods*, **2014**, 10, 485-498	5.1	56
22	UHPLC-ESI-QTOF-MS-based metabolic profiling of Vicia faba L. (Fabaceae) seeds as a key strategy for characterization in foodomics. *Electrophoresis*, **2014**, 35, 1571-81	3.6	62
21	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: Lactuca sativa as an example of its application. *Journal of Chromatography A*, **2013**, 1313, 212-27	4.5	88
20	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. *Food and Chemical Toxicology*, **2013**, 55, 484-92	4.7	32
19	Resistance of casein-derived bioactive peptides to simulated gastrointestinal digestion. *International Dairy Journal*, **2013**, 32, 71-78	3.5	33
18	Bioavailability of antihypertensive lactoferricin B-derived peptides: Transepithelial transport and resistance to intestinal and plasma peptidases. *International Dairy Journal*, **2013**, 32, 169-174	3.5	38
17	Absorption of Casein Antihypertensive Peptides through an In Vitro Model of Intestinal Epithelium. *Food Digestion*, **2012**, 3, 16-24		30
16	Long-term intake of a milk casein hydrolysate attenuates the development of hypertension and involves cardiovascular benefits. *Pharmacological Research*, **2011**, 63, 398-404	10.2	43
15	Food-grade production of an antihypertensive casein hydrolysate and resistance of active peptides to drying and storage. *International Dairy Journal*, **2011**, 21, 470-476	3.5	45
14	Optimisation, by response surface methodology, of degree of hydrolysis and antioxidant and ACE-inhibitory activities of whey protein hydrolysates obtained with cardoon extract. *International Dairy Journal*, **2011**, 21, 926-933	3.5	63
13	Production of antioxidant hydrolyzates from a whey protein concentrate with thermolysin: Optimization by response surface methodology. *LWT - Food Science and Technology*, **2011**, 44, 9-15	5.4	143

12	Novel whey-derived peptides with inhibitory effect against angiotensin-converting enzyme: in vitro effect and stability to gastrointestinal enzymes. *Peptides*, **2011**, 32, 1013-9	3.8	113
11	Antihypertensive peptides: production, bioavailability and incorporation into foods. *Advances in Colloid and Interface Science*, **2011**, 165, 23-35	14.3	326
10	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 alpha(s1)-casein. *Food and Chemical Toxicology*, **2010**, 48, 1836-45	4.7	26
9	Milk versus caseinophosphopeptides added to fruit beverage: resistance and release from simulated gastrointestinal digestion. *Peptides*, **2010**, 31, 555-61	3.8	25
8	Monitoring the large-scale production of the antihypertensive peptides RYLGY and AYFYPEL by HPLC-MS. *Analytical and Bioanalytical Chemistry*, **2010**, 397, 2825-32	4.4	22
7	ACE-inhibitory and antihypertensive properties of a bovine casein hydrolysate. *Food Chemistry*, **2009**, 112, 211-214	8.5	118
6	Stability to gastrointestinal enzymes and structure-activity relationship of beta-casein-peptides with antihypertensive properties. *Peptides*, **2009**, 30, 1848-53	3.8	124
5	Novel casein-derived peptides with antihypertensive activity. *International Dairy Journal*, **2009**, 19, 566-573	3.5	172
4	Application of Mass Spectrometry to the Characterization and Quantification of Food-Derived Bioactive Peptides. *Journal of AOAC INTERNATIONAL*, **2008**, 91, 981-994	1.7	38
3	Combined Extraction and Ethanol Organosolv Fractionation of Exhausted Olive Pomace for Bioactive Compounds. *Advanced Sustainable Systems*,2100361	5.9	0
2	Antimicrobial, Antioxidant and Other Pharmacological Activities of Ocimum Species: Potential to Be Used as Food Preservatives and Functional Ingredients. *Food Reviews International*,1-31	5.5	0
1	Phytochemical Profiling of Ephedra alata subsp. alenda 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. *Analytical Letters*,1-17	2.2	3