

Gloria DomÃnguez-RodrÃguez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4317268/publications.pdf>

Version: 2024-02-01

10
papers

281
citations

1307594

7
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

296
citing authors

#	ARTICLE	IF	CITATIONS
1	Strategies for the extraction and analysis of non-extractable polyphenols from plants. Journal of Chromatography A, 2017, 1514, 1-15.	3.7	96
2	Enzyme-assisted extraction of bioactive non-extractable polyphenols from sweet cherry (Prunus) Tj ETQq0 0 0 rgBT/Overlock_10 Tf 50 7	8.2	69
3	Revalorization of Passiflora species peels as a sustainable source of antioxidant phenolic compounds. Science of the Total Environment, 2019, 696, 134030.	8.0	39
4	High-performance thin-layer chromatography and direct analysis in real time-high resolution mass spectrometry of non-extractable polyphenols from tropical fruit peels. Food Research International, 2021, 147, 110455.	6.2	19
5	In vitro assessment of the bioavailability of bioactive non-extractable polyphenols obtained by pressurized liquid extraction combined with enzymatic-assisted extraction from sweet cherry (Prunus avium L.) pomace. Food Chemistry, 2022, 385, 132688.	8.2	14
6	A Sustainable Approach for Extracting Non-Extractable Phenolic Compounds from Mangosteen Peel Using Ultrasound-Assisted Extraction and Natural Deep Eutectic Solvents. Applied Sciences (Switzerland), 2021, 11, 5625.	2.5	11
7	Rapid fingerprinting of extractable and non-extractable polyphenols from tropical fruit peels using direct analysis in real time coupled to orbitrap mass spectrometry. Food Chemistry, 2022, 371, 131191.	8.2	10
8	Pressurized Liquid Extraction Combined with Enzymatic-Assisted Extraction to Obtain Bioactive Non-Extractable Polyphenols from Sweet Cherry (Prunus avium L.) Pomace. Nutrients, 2021, 13, 3242.	4.1	8
9	Composition of Nonextractable Polyphenols from Sweet Cherry Pomace Determined by DART-Orbitrap-HRMS and Their <i>In Vitro</i> and <i>In Vivo</i> Potential Antioxidant, Antiaging, and Neuroprotective Activities. Journal of Agricultural and Food Chemistry, 2022, 70, 7993-8009.	5.2	8
10	Polyphenols analysis and related challenges. , 2018, , 177-232.		7