AntÃ-a GonzÃ;lez Pereira

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4356857/publications.pdf

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27 papers

1,163 citations

430874 18 h-index 25 g-index

29 all docs

29 docs citations

times ranked

29

1138 citing authors

#	Article	IF	Citations
1	Analytical Metabolomics and Applications in Health, Environmental and Food Science. Critical Reviews in Analytical Chemistry, 2022, 52, 712-734.	3.5	49
2	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. Trends in Food Science and Technology, 2022, 119, 23-35.	15.1	27
3	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. Marine Drugs, 2022, 20, 113.	4.6	17
4	Camellia japonica: A phytochemical perspective and current applications facing its industrial exploitation. Food Chemistry: X, 2022, 13, 100258.	4.3	14
5	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. Reference Series in Phytochemistry, 2022, , 343-380.	0.4	1
6	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host–Guest Complexes. International Journal of Molecular Sciences, 2021, 22, 1339.	4.1	59
7	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. Pharmaceuticals, 2021, 14, 157.	3.8	105
8	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. Antioxidants, 2021, 10, 368.	5.1	27
9	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. Foods, 2021, 10, 484.	4.3	14
10	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. Trends in Food Science and Technology, 2021, 117, 163-181.	15.1	83
11	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. Marine Drugs, 2021, 19, 188.	4.6	94
12	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. Marine Drugs, 2021, 19, 178.	4.6	31
13	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. Current Medicinal Chemistry, 2021, 28, 4592-4615.	2.4	11
14	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. International Journal of Environmental Research and Public Health, 2021, 18, 9153.	2.6	89
15	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. Proceedings (mdpi), 2021, 70, 110.	0.2	1
16	Critical Variables Influencing the Ultrasound-Assisted Extraction of Bioactive Compounds—A Review. , 2021, 5, .		4
17	Identification, Quantification, and Method Validation of Anthocyanins., 2021, 5,.		2
18	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. Resources, 2020, 9, 101.	3.5	59

#	Article	IF	CITATIONS
19	Wine Aging Technology: Fundamental Role of Wood Barrels. Foods, 2020, 9, 1160.	4.3	36
20	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. Food and Function, 2020, 11, 8493-8515.	4.6	30
21	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. Foods, 2020, 9, 1113.	4.3	69
22	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. Food and Function, 2020, 11, 4853-4877.	4.6	111
23	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. Food Chemistry, 2020, 330, 127197.	8.2	23
24	Technological Application of Tannin-Based Extracts. Molecules, 2020, 25, 614.	3.8	124
25	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. Current Pharmaceutical Design, 2020, 26, 1929-1950.	1.9	22
26	Application of Green Extraction Techniques for Natural Additives Production. , 0, , .		6
27	Oily Fish as a Source of Bioactive Compounds in the Diet. , 0, , .		1