

Mara Carpena Rodrguez

List of Publications by Citations

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43
papers

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52
ext. papers

1,399
ext. citations

6
avg, IF

4.92
L-index

#	Paper	IF	Citations
43	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	75
42	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. <i>Food and Function</i> , 2020 , 11, 4853-4877	6.1	57
41	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. <i>Food Research International</i> , 2020 , 137, 109683	7	57
40	Essential Oils and Their Application on Active Packaging Systems: A Review. <i>Resources</i> , 2021 , 10, 7	3.7	35
39	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. <i>Food Chemistry</i> , 2021 , 341, 128262	8.5	34
38	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. <i>Foods</i> , 2020 , 9,	4.9	33
37	Bee Venom: An Updating Review of Its Bioactive Molecules and Its Health Applications. <i>Nutrients</i> , 2020 , 12,	6.7	30
36	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. <i>Antibiotics</i> , 2020 , 9,	4.9	30
35	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. <i>Resources</i> , 2020 , 9, 101	3.7	29
34	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	29
33	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. <i>Nutrients</i> , 2021 , 13,	6.7	28
32	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. <i>Trends in Food Science and Technology</i> , 2021 , 117, 163-163	15.3	27
31	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins' Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021 , 10,	4.9	23
30	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host-Guest Complexes. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	19
29	Analytical Metabolomics and Applications in Health, Environmental and Food Science. <i>Critical Reviews in Analytical Chemistry</i> , 2020 , 1-23	5.2	18
28	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	16
27	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. <i>Foods</i> , 2020 , 10,	4.9	15

26	Wine Aging Technology: Fundamental Role of Wood Barrels. <i>Foods</i> , 2020 , 9,	4.9	15
25	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. <i>Food Chemistry</i> , 2020 , 330, 127197	8.5	14
24	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (). <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	14
23	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	14
22	Protein Oxidation in Muscle Foods: A Comprehensive Review.. <i>Antioxidants</i> , 2021 , 11,	7.1	13
21	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. <i>Food and Function</i> , 2020 , 11, 8493-8515	6.1	11
20	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021 , 9, 132	4	11
19	Antibacterial Use of Macroalgae Compounds against Foodborne Pathogens. <i>Antibiotics</i> , 2020 , 9,	4.9	10
18	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. <i>Food Chemistry</i> , 2022 , 370, 131315	8.5	9
17	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021 , 10,	7.1	8
16	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	8
15	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	8
14	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. <i>Trends in Food Science and Technology</i> , 2021 , 116, 1084-1104	15.3	8
13	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. <i>Foods</i> , 2021 , 10,	4.9	8
12	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. <i>Marine Drugs</i> , 2021 , 19,	6	7
11	Traditional plants from Asteraceae family as potential candidates for functional food industry. <i>Food and Function</i> , 2021 , 12, 2850-2873	6.1	7
10	Safer plant-based nanoparticles for combating antibiotic resistance in bacteria: A comprehensive review on its potential applications, recent advances, and future perspective.. <i>Science of the Total Environment</i> , 2022 , 821, 153472	10.2	4
9	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. <i>Proceedings (mdpi)</i> , 2021 , 70, 9	0.3	2

8	Capsicum Seeds as a Source of Bioactive Compounds: Biological Properties, Extraction Systems, and Industrial Application 2020 ,		2
7	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. <i>Proceedings (mdpi)</i> , 2021 , 70, 110	0.3	1
6	Approaches for sustainable food production and consumption systems 2022 , 23-38		1
5	An Overview of Food Bioactive Compounds and Their Properties. <i>Food Bioactive Ingredients</i> , 2021 , 39-79	0.2	1
4	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-23	11.5	0
3	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. <i>Reference Series in Phytochemistry</i> , 2021 , 1-38	0.7	0
2	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. <i>Proceedings (mdpi)</i> , 2021 , 70, 5	0.3	
1	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. <i>Reference Series in Phytochemistry</i> , 2022 , 343-380	0.7	