

# Isabel Borrás-Linares

## List of Publications by Year in descending order

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Version: 2024-02-01

58  
papers

2,487  
citations

159358

30  
h-index

197535

49  
g-index

58  
all docs

58  
docs citations

58  
times ranked

3673  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle ( <i>Hibiscus sabdariffa</i> ). <i>Industrial Crops and Products</i> , 2015, 69, 385-394.	2.5	165
2	Rosmarinus Officinalis Leaves as a Natural Source of Bioactive Compounds. <i>International Journal of Molecular Sciences</i> , 2014, 15, 20585-20606.	1.8	157
3	Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. <i>Cell Cycle</i> , 2013, 12, 555-578.	1.3	131
4	Plant-derived polyphenols regulate expression of miRNA paralogs miR-103/107 and miR-122 and prevent diet-induced fatty liver disease in hyperlipidemic mice. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2012, 1820, 894-899.	1.1	117
5	Microwave-assisted extraction for <i>Hibiscus sabdariffa</i> bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 156, 313-322.	1.4	105
6	Comprehensive characterization of phenolic and other polar compounds in the seed and seed coat of avocado by HPLC-DAD-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 105, 752-763.	2.9	99
7	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7682-7690.	1.8	94
8	Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. <i>International Journal of Molecular Sciences</i> , 2017, 18, 376.	1.8	85
9	Comprehensive identification of bioactive compounds of avocado peel by liquid chromatography coupled to ultra-high-definition accurate-mass Q-TOF. <i>Food Chemistry</i> , 2018, 245, 707-716.	4.2	82
10	Supercritical CO <sub>2</sub> extraction of bioactive compounds from <i>Hibiscus sabdariffa</i> . <i>Journal of Supercritical Fluids</i> , 2019, 147, 213-221.	1.6	75
11	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of <i>Lippia citriodora</i> in rats. <i>Phytomedicine</i> , 2013, 20, 1112-1118.	2.3	67
12	Development of a microwave-assisted extraction for the analysis of phenolic compounds from <i>Rosmarinus officinalis</i> . <i>Journal of Food Engineering</i> , 2013, 119, 525-532.	2.7	64
13	Bioavailability study of a polyphenol-enriched extract from <i>Hibiscus sabdariffa</i> in rats and associated antioxidant status. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1590-1595.	1.5	58
14	Obtaining an Extract Rich in Phenolic Compounds from Olive Pomace by Pressurized Liquid Extraction. <i>Molecules</i> , 2019, 24, 3108.	1.7	58
15	Extra-virgin olive oil contains a metabolo-epigenetic inhibitor of cancer stem cells. <i>Carcinogenesis</i> , 2018, 39, 601-613.	1.3	53
16	Characterisation of ginger extracts obtained by subcritical water. <i>Journal of Supercritical Fluids</i> , 2017, 123, 92-100.	1.6	52
17	Functional ingredient from avocado peel: Microwave-assisted extraction, characterization and potential applications for the food industry. <i>Food Chemistry</i> , 2021, 352, 129300.	4.2	51
18	Microbial and metabolic multi-omic correlations in systemic sclerosis patients. <i>Annals of the New York Academy of Sciences</i> , 2018, 1421, 97-109.	1.8	50

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19	Potential antimicrobial activity of honey phenolic compounds against Gram positive and Gram negative bacteria. <i>LWT - Food Science and Technology</i> , 2019, 101, 236-245.	2.5	50
20	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. <i>Food and Chemical Toxicology</i> , 2015, 80, 215-222.	1.8	49
21	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel by-product. <i>Electrophoresis</i> , 2018, 39, 1908-1916.	1.3	49
22	Structure-Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. <i>Antioxidants</i> , 2020, 9, 685.	2.2	48
23	Evaluation of new extraction approaches to obtain phenolic compound-rich extracts from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Industrial Crops and Products</i> , 2017, 108, 106-112.	2.5	44
24	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from <i>Lippia citriodora</i> leaves. <i>Food Research International</i> , 2018, 109, 213-222.	2.9	41
25	Identification of a Shared Microbiomic and Metabolomic Profile in Systemic Autoimmune Diseases. <i>Journal of Clinical Medicine</i> , 2019, 8, 1291.	1.0	37
26	Polyphenols-enriched <i>Hibiscus sabdariffa</i> extract-loaded nanostructured lipid carriers (NLC): Optimization by multi-response surface methodology. <i>Journal of Drug Delivery Science and Technology</i> , 2019, 49, 660-667.	1.4	36
27	Olive oil mill wastewaters: Phenolic content characterization during degradation by <i>Coriopsis gallica</i> . <i>Chemosphere</i> , 2014, 113, 62-70.	4.2	35
28	Evaluation of the intestinal permeability of rosemary ( <i>Rosmarinus officinalis</i> L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. <i>PLoS ONE</i> , 2017, 12, e0172063.	1.1	35
29	In-Depth Characterization of Bioactive Extracts from <i>Posidonia oceanica</i> Waste Biomass. <i>Marine Drugs</i> , 2019, 17, 409.	2.2	34
30	A novel sustainable approach for the extraction of value-added compounds from <i>Hibiscus sabdariffa</i> L. calyces by natural deep eutectic solvents. <i>Food Research International</i> , 2020, 137, 109646.	2.9	34
31	Optimization of the extraction of phytochemicals from black mulberry ( <i>Morus nigra</i> L.) leaves. <i>Journal of Industrial and Engineering Chemistry</i> , 2018, 68, 282-292.	2.9	33
32	Phenolic compounds in rosemary as potential source of bioactive compounds against colorectal cancer: In situ absorption and metabolism study. <i>Journal of Functional Foods</i> , 2017, 33, 202-210.	1.6	30
33	The prebiotic properties of <i>Hibiscus sabdariffa</i> extract contribute to the beneficial effects in diet-induced obesity in mice. <i>Food Research International</i> , 2020, 127, 108722.	2.9	30
34	Urinary and plasma metabolite differences detected by HPLC-ESI-QTOF-MS in systemic sclerosis patients. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 162, 82-90.	1.4	29
35	Permeability Study of Polyphenols Derived from a Phenolic-Enriched <i>Hibiscus sabdariffa</i> Extract by UHPLC-ESI-UHR-Qq-TOF-MS. <i>International Journal of Molecular Sciences</i> , 2015, 16, 18396-18411.	1.8	28
36	Comparative Assessment of Phytochemical Profiles of Comfrey ( <i>Symphytum officinale</i> L.) Root Extracts Obtained by Different Extraction Techniques. <i>Molecules</i> , 2020, 25, 837.	1.7	27

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37	New technological approaches for recovering bioactive food constituents from sweet cherry ( <i>Prunus avium</i> L.) stems. <i>Phytochemical Analysis</i> , 2020, 31, 119-130.	1.2	24
38	Development of an Innovative Pressurized Liquid Extraction Procedure by Response Surface Methodology to Recover Bioactive Compounds from Carao Tree Seeds. <i>Foods</i> , 2021, 10, 398.	1.9	23
39	Revalorization of Broccoli By-Products for Cosmetic Uses Using Supercritical Fluid Extraction. <i>Antioxidants</i> , 2020, 9, 1195.	2.2	18
40	Sweet Cherry Byproducts Processed by Green Extraction Techniques as a Source of Bioactive Compounds with Antiaging Properties. <i>Antioxidants</i> , 2020, 9, 418.	2.2	18
41	Correlation between the cellular metabolism of quercetin and its glucuronide metabolite and oxidative stress in hypertrophied 3T3-L1 adipocytes. <i>Phytomedicine</i> , 2017, 25, 25-28.	2.3	17
42	Evaluation of metabolic changes in liver and serum of streptozotocin-induced diabetic rats after Mango diet supplementation. <i>Journal of Functional Foods</i> , 2020, 64, 103695.	1.6	15
43	Artichoke By-Products as Natural Source of Phenolic Food Ingredient. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3788.	1.3	15
44	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.	1.3	14
45	Manufacturing design to improve the attainment of functional ingredients from <i>Aloysia citrodora</i> leaves by advanced microwave technology. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 79, 52-61.	2.9	14
46	Discovering new metabolite alterations in primary sjögren's syndrome in urinary and plasma samples using an HPLC-ESI-QTOF-MS methodology. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 179, 112999.	1.4	14
47	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. <i>Food Research International</i> , 2020, 137, 109466.	2.9	14
48	A Case Report of Switching from Specific Vendor-Based to R-Based Pipelines for Untargeted LC-MS Metabolomics. <i>Metabolites</i> , 2020, 10, 28.	1.3	13
49	Metabolic Disturbances in Urinary and Plasma Samples from Seven Different Systemic Autoimmune Diseases Detected by HPLC-ESI-QTOF-MS. <i>Journal of Proteome Research</i> , 2020, 19, 3220-3229.	1.8	12
50	A fingerprinting metabolomic approach reveals deregulation of endogenous metabolites after the intake of a bioactive garlic supplement. <i>Journal of Functional Foods</i> , 2018, 49, 137-145.	1.6	9
51	Characterization and Influence of Static In Vitro Digestion on Bioaccessibility of Bioactive Polyphenols from an Olive Leaf Extract. <i>Foods</i> , 2022, 11, 743.	1.9	9
52	Potential Antioxidant and Antiviral Activities of Hydroethanolic Extracts of Selected Lamiaceae Species. <i>Foods</i> , 2022, 11, 1862.	1.9	8
53	Recovery from Food Waste—Biscuit Doughs Enriched with Pomegranate Peel Powder as a Model of Fortified Aliment. <i>Biology</i> , 2022, 11, 416.	1.3	5
54	Grape and Grape-Based Product Polyphenols: A Systematic Review of Health Properties, Bioavailability, and Gut Microbiota Interactions. <i>Horticulturae</i> , 2022, 8, 583.	1.2	5

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55	Preliminary Investigation of Different Drying Systems to Preserve Hydroxytyrosol and Its Derivatives in Olive Oil Filter Cake Pressurized Liquid Extracts. <i>Foods</i> , 2021, 10, 1407.	1.9	3
56	The Carao ( <i>Cassia grandis</i> L.): Its Potential Usage in Pharmacological, Nutritional, and Medicinal Applications. , 2021, , 403-427.		3
57	Moringa oleifera Leaf Powder as Functional Additive in Cookies to Protect SH-SY5Y Cells. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9995.	1.3	2
58	The intracellular metabolites of quercetin derivatives correlate with oxidative stress in hypertrophied 3T3-L1 adipocytes. <i>Free Radical Biology and Medicine</i> , 2017, 108, S94.	1.3	0