

# Beatriz Martn-Garca

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

14  
papers

118  
citations

7  
h-index

10  
g-index

14  
ext. papers

190  
ext. citations

6  
avg, IF

2.71  
L-index

#	Paper	IF	Citations
14	The metabolic and vascular protective effects of olive ( <i>Olea europaea</i> L.) leaf extract in diet-induced obesity in mice are related to the amelioration of gut microbiota dysbiosis and to its immunomodulatory properties. <i>Pharmacological Research</i> , <b>2019</b> , 150, 104487	10.2	30
13	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from BrewersV Spent Grains. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	16
12	GC-QTOF-MS as valuable tool to evaluate the influence of cultivar and sample time on olive leaves triterpenic components. <i>Food Research International</i> , <b>2019</b> , 115, 219-226	7	15
11	Mould starter selection for extended solid-state fermentation of quinoa. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 231-237	5.4	13
10	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. <i>Foods</i> , <b>2019</b> , 8,	4.9	9
9	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	8
8	Distribution of free and bound phenolic compounds, and alkylresorcinols in wheat aleurone enriched fractions. <i>Food Research International</i> , <b>2021</b> , 140, 109816	7	7
7	Comparison of Two Stationary Phases for the Determination of Phytosterols and Tocopherols in Mango and Its By-Products by GC-QTOF-MS. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	5
6	Target sources of polyphenols in different food products and their processing by-products <b>2018</b> , 135-175		4
5	Use of Sieving As a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	3
4	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111893	5.4	3
3	Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	3
2	A Box-Behnken Design for Optimal Green Extraction of Compounds from Olive Leaves That Potentially Activate the AMPK Pathway. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 4620	2.6	1
1	Setup of an Ultrasonic-Assisted Extraction to Obtain High Phenolic Recovery in Leaves. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1