

Miguel Herrero

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144
papers

9,119
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53
h-index

92
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147
ext. papers

10,115
ext. citations

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L-index

#	Paper	IF	Citations
144	Sub- and supercritical fluid extraction of functional ingredients from different natural sources: Plants, food-by-products, algae and microalgae. A review. <i>Food Chemistry</i> , 2006 , 98, 136-148	8.5	867
143	Supercritical fluid extraction: Recent advances and applications. <i>Journal of Chromatography A</i> , 2010 , 1217, 2495-511	4.5	484
142	Innovative natural functional ingredients from microalgae. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7159-70	5.7	317
141	Foodomics: MS-based strategies in modern food science and nutrition. <i>Mass Spectrometry Reviews</i> , 2012 , 31, 49-69	11	291
140	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 450-5	3.5	291
139	Compressed fluids for the extraction of bioactive compounds. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 43, 67-83	14.6	213
138	Use of compressed fluids for sample preparation: food applications. <i>Journal of Chromatography A</i> , 2007 , 1152, 234-46	4.5	213
137	Present and future challenges in food analysis: foodomics. <i>Analytical Chemistry</i> , 2012 , 84, 10150-9	7.8	196
136	Plants, seaweeds, microalgae and food by-products as natural sources of functional ingredients obtained using pressurized liquid extraction and supercritical fluid extraction. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 26-38	14.6	183
135	Green processes for the extraction of bioactives from Rosemary: Chemical and functional characterization via ultra-performance liquid chromatography-tandem mass spectrometry and in-vitro assays. <i>Journal of Chromatography A</i> , 2010 , 1217, 2512-20	4.5	178
134	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. <i>Food Research International</i> , 2010 , 43, 2341-2348	7	159
133	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. <i>Food Chemistry</i> , 2005 , 93, 417-423	8.5	159
132	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2010 , 31, 205-28	3.6	149
131	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1560-5	3.5	149
130	Optimization of the extraction of antioxidants from <i>Dunaliella salina</i> microalga by pressurized liquids. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5597-603	5.7	145
129	New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011 , 1218, 7511-20	4.5	134
128	Sub- and supercritical fluid extraction of bioactive compounds from plants, food-by-products, seaweeds and microalgae. An update. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 116, 198-213	14.6	116

127	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015 , 17, 4599-4609	10	113
126	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1817-25	4.7	113
125	Capillary electrophoresis-electrospray-mass spectrometry in peptide analysis and peptidomics. <i>Electrophoresis</i> , 2008 , 29, 2148-60	3.6	107
124	Metabolomics approaches based on mass spectrometry for food safety, quality and traceability. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 52, 74-87	14.6	105
123	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. <i>Journal of Separation Science</i> , 2005 , 28, 2111-9	3.4	102
122	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. <i>Green Chemistry</i> , 2016 , 18, 6160-6204	10	101
121	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012 , 1261, 179-88	4.5	100
120	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. <i>Journal of Chromatography A</i> , 2011 , 1218, 4918-27	4.5	100
119	Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates 2012 , 55-98		98
118	HPLC-ESI-QTOF-MS as a powerful analytical tool for characterising phenolic compounds in olive-leaf extracts. <i>Phytochemical Analysis</i> , 2013 , 24, 213-23	3.4	98
117	Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012 , 1248, 139-53	4.5	96
116	Anti-proliferative activity and chemical characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry of phlorotannins from the brown macroalga <i>Sargassum muticum</i> collected on North-Atlantic coasts. <i>Journal of Chromatography A</i> , 2016 , 1428, 115-25	4.5	93
115	Considerations on the use of enzyme-assisted extraction in combination with pressurized liquids to recover bioactive compounds from algae. <i>Food Chemistry</i> , 2016 , 192, 67-74	8.5	89
114	Multidimensional chromatography in food analysis. <i>Journal of Chromatography A</i> , 2009 , 1216, 7110-29	4.5	86
113	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. <i>Food Research International</i> , 2010 , 43, 1123-1129	7	85
112	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. <i>Journal of Chromatography A</i> , 2014 , 1327, 118-31	4.5	84
111	Enrichment of antioxidant compounds from lemon balm (<i>Melissa officinalis</i>) by pressurized liquid extraction and enzyme-assisted extraction. <i>Journal of Chromatography A</i> , 2013 , 1288, 1-9	4.5	80
110	Metabolite profiling of licorice (<i>Glycyrrhiza glabra</i>) from different locations using comprehensive two-dimensional liquid chromatography coupled to diode array and tandem mass spectrometry detection. <i>Analytica Chimica Acta</i> , 2016 , 913, 145-59	6.6	78

109	Profiling of phenolic compounds from different apple varieties using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2013 , 1313, 275-83	4.5	77
108	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, 7682-90	4.5	77
107	Green extraction processes, biorefineries and sustainability: Recovery of high added-value products from natural sources. <i>Journal of Supercritical Fluids</i> , 2018 , 134, 252-259	4.2	77
106	Comprehensive normal-phase x reversed-phase liquid chromatography coupled to photodiode array and mass spectrometry detection for the analysis of free carotenoids and carotenoid esters from mandarin. <i>Journal of Chromatography A</i> , 2008 , 1189, 196-206	4.5	75
105	Characterization of grape seed procyanidins by comprehensive two-dimensional hydrophilic interaction reversed phase liquid chromatography coupled to diode array detection and tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 4627-38	4.4	71
104	Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005 , 1084, 54-62	4.5	70
103	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. <i>Journal of Chromatography A</i> , 2009 , 1216, 7483-7	4.5	69
102	<i>Dunaliella salina</i> microalga pressurized liquid extracts as potential antimicrobials. <i>Journal of Food Protection</i> , 2006 , 69, 2471-7	2.5	69
101	Optimization of clean extraction methods to isolate carotenoids from the microalga <i>Neochloris oleoabundans</i> and subsequent chemical characterization using liquid chromatography tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 4607-16	4.4	68
100	Use of partially porous column as second dimension in comprehensive two-dimensional system for analysis of polyphenolic antioxidants. <i>Journal of Separation Science</i> , 2008 , 31, 3297-308	3.4	67
99	Application of mass spectrometry-based metabolomics approaches for food safety, quality and traceability. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 93, 102-118	14.6	66
98	Green processes and sustainability: An overview on the extraction of high added-value products from seaweeds and microalgae. <i>Journal of Supercritical Fluids</i> , 2015 , 96, 211-216	4.2	60
97	Development of new green processes for the recovery of bioactives from <i>Phaeodactylum tricornutum</i> . <i>Food Research International</i> , 2017 , 99, 1056-1065	7	59
96	Chiral capillary electrophoresis in food analysis. <i>Electrophoresis</i> , 2010 , 31, 2106-14	3.6	59
95	Separation and characterization of phlorotannins from brown algae <i>Cystoseira abies-marina</i> by comprehensive two-dimensional liquid chromatography. <i>Electrophoresis</i> , 2014 , 35, 1644-51	3.6	57
94	Application of comprehensive two-dimensional liquid chromatography to elucidate the native carotenoid composition in red orange essential oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3478-85	5.7	57
93	Analysis of natural antioxidants by capillary electromigration methods. <i>Journal of Separation Science</i> , 2005 , 28, 883-97	3.4	56
92	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012 , 24, 731-741	3.2	54

91	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga? Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2004 , 1047, 195-203	4.5	49
90	Green compressed fluid technologies for downstream processing of <i>Scenedesmus obliquus</i> in a biorefinery approach. <i>Algal Research</i> , 2017 , 24, 111-121	5	48
89	Quantification in comprehensive two-dimensional liquid chromatography. <i>Analytical Chemistry</i> , 2008 , 80, 5418-24	7.8	48
88	Epoxy-carotenoids esters analysis in intact orange juices using two-dimensional comprehensive liquid chromatography. <i>Journal of Separation Science</i> , 2009 , 32, 973-80	3.4	46
87	Valorization of solid wastes from essential oil industry. <i>Journal of Food Engineering</i> , 2011 , 104, 196-201	6	46
86	Analysis of chiral amino acids in conventional and transgenic maize. <i>Analytical Chemistry</i> , 2007 , 79, 5071-7.8	7.8	46
85	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2004 , 1047, 195-203	4.5	45
84	New approaches for the selective extraction of bioactive compounds employing bio-based solvents and pressurized green processes. <i>Journal of Supercritical Fluids</i> , 2017 , 128, 112-120	4.2	43
83	Synthesis of novel bioactive lactose-derived oligosaccharides by microbial glycoside hydrolases. <i>Microbial Biotechnology</i> , 2014 , 7, 315-31	6.3	43
82	Determination of quinolone residues in infant and young children powdered milk combining solid-phase extraction and ultra-performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7608-14	4.5	43
81	Analysis of native carotenoid composition in orange juice using C30 columns in tandem. <i>Journal of Separation Science</i> , 2008 , 31, 2151-60	3.4	42
80	Characterization of proteins from <i>Spirulina platensis</i> microalga using capillary electrophoresis-ion trap-mass spectrometry and capillary electrophoresis-time of flight-mass spectrometry. <i>Electrophoresis</i> , 2005 , 26, 2674-83	3.6	42
79	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. <i>Journal of Supercritical Fluids</i> , 2016 , 107, 581-589	4.2	41
78	Gas expanded liquids and switchable solvents. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017 , 5, 24-30	7.9	41
77	Supercritical fluid extraction as a tool to valorize underexploited freshwater green algae. <i>Algal Research</i> , 2016 , 19, 237-245	5	40
76	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Tool for analysis of complex real samples. <i>Journal of Chromatography A</i> , 2008 , 1188, 208-15	4.5	40
75	Functional characterization of pressurized liquid extracts of <i>Spirulina platensis</i> . <i>European Food Research and Technology</i> , 2006 , 224, 75-81	3.4	40
74	Structural differences of prebiotic oligosaccharides influence their capability to enhance iron absorption in deficient rats. <i>Food and Function</i> , 2014 , 5, 2430-7	6.1	38

73	Selective fermentation of potential prebiotic lactose-derived oligosaccharides by probiotic bacteria. <i>International Dairy Journal</i> , 2014 , 38, 11-15	3.5	38
72	Enzymatic synthesis and characterization of fructooligosaccharides and novel maltosylfructosides by inulosucrase from <i>Lactobacillus gasseri</i> DSM 20604. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 4129-40	4.8	38
71	Quantitation of chiral amino acids from microalgae by MEKC and LIF detection. <i>Electrophoresis</i> , 2007 , 28, 2701-9	3.6	38
70	Characterization by high-performance liquid chromatography/electrospray ionization quadrupole time-of-flight mass spectrometry of the lipid fraction of <i>Spirulina platensis</i> pressurized ethanol extract. <i>Rapid Communications in Mass Spectrometry</i> , 2007 , 21, 1729-38	2.2	38
69	Capillary electrophoresis-mass spectrometry of <i>Spirulina platensis</i> proteins obtained by pressurized liquid extraction. <i>Electrophoresis</i> , 2005 , 26, 4215-24	3.6	38
68	Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries (<i>Aronia melanocarpa</i>) pomace. <i>Journal of Chromatography A</i> , 2016 , 1468, 126-135	4.5	38
67	Rosemary (<i>Rosmarinus officinalis</i>) as a functional ingredient: recent scientific evidence. <i>Current Opinion in Food Science</i> , 2017 , 14, 13-19	9.8	35
66	Two-step sequential supercritical fluid extracts from rosemary with enhanced anti-proliferative activity. <i>Journal of Functional Foods</i> , 2014 , 11, 293-303	5.1	35
65	Profiling of <i>Vitis vinifera</i> L. canes (poly)phenolic compounds using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2018 , 1536, 205-215	4.5	34
64	Insights on the health benefits of the bioactive compounds of coffee silverskin extract. <i>Journal of Functional Foods</i> , 2016 , 25, 197-207	5.1	33
63	Supercritical CO ₂ impregnation of lactulose on chitosan: A comparison between scaffolds and microspheres form. <i>Journal of Supercritical Fluids</i> , 2011 , 57, 73-79	4.2	33
62	Metabolomic assessment with CE-MS of the nutraceutical effect of <i>Cystoseira</i> spp extracts in an animal model. <i>Electrophoresis</i> , 2011 , 32, 2055-62	3.6	32
61	Green Extraction of Bioactive Compounds from Microalgae. <i>Journal of Analysis and Testing</i> , 2018 , 2, 109-123	3.23	31
60	Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014 , 59, 101-107	5.4	31
59	Reprint of: Application of mass spectrometry-based metabolomics approaches for food safety, quality and traceability. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 96, 62-78	14.6	31
58	Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from <i>Cystoseira abies-marina</i> . <i>RSC Advances</i> , 2016 , 6, 94884-94895	3.7	28
57	Formation and relevance of 5-hydroxymethylfurfural in bioactive subcritical water extracts from olive leaves. <i>Food Research International</i> , 2012 , 47, 31-37	7	27
56	Comparative Study of Green Sub- and Supercritical Processes to Obtain Carnosic Acid and Carnosol-Enriched Rosemary Extracts with in Vitro Anti-Proliferative Activity on Colon Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	27

55	Optimization of microwave-assisted extraction recovery of bioactive compounds from <i>Origanum glandulosum</i> and <i>Thymus fontanesii</i> . <i>Industrial Crops and Products</i> , 2019 , 129, 395-404	5.9	26
54	A sustainable biotechnological process for the efficient synthesis of kojibiose. <i>Green Chemistry</i> , 2014 , 16, 2219-2226	10	24
53	Characterization of secondary metabolites from green cocoa beans using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018 , 1036, 204-213	6.6	24
52	Two-dimensional liquid chromatography approaches in Foodomics - A review. <i>Analytica Chimica Acta</i> , 2019 , 1083, 1-18	6.6	23
51	In vitro faecal fermentation of novel oligosaccharides enzymatically synthesized using microbial transglycosidases acting on sucrose. <i>Journal of Functional Foods</i> , 2016 , 20, 532-544	5.1	22
50	Development of a Green Downstream Process for the Valorization of Biomass. <i>Molecules</i> , 2019 , 24,	4.8	21
49	Optimization of rutin isolation from <i>Amaranthus paniculatus</i> leaves by high pressure extraction and fractionation techniques. <i>Journal of Supercritical Fluids</i> , 2015 , 104, 234-242	4.2	21
48	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018 , 39, 1875	3.6	21
47	Determination of phenolic compounds in ancient and modern durum wheat genotypes. <i>Electrophoresis</i> , 2018 , 39, 2001	3.6	21
46	Efficient synthesis and characterization of lactulosucrose by <i>Leuconostoc mesenteroides</i> B-512F dextransucrase. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10564-71	5.7	20
45	Focusing and non-focusing modulation strategies for the improvement of on-line two-dimensional hydrophilic interaction chromatography//reversed phase profiling of complex food samples. <i>Analytica Chimica Acta</i> , 2017 , 985, 202-212	6.6	19
44	Bioactives Obtained From Plants, Seaweeds, Microalgae and Food By-Products Using Pressurized Liquid Extraction and Supercritical Fluid Extraction. <i>Comprehensive Analytical Chemistry</i> , 2017 , 76, 27-51	1.9	19
43	Dissipation kinetics of organophosphorus pesticides in milled toasted maize and wheat flour (gofio) during storage. <i>Food Chemistry</i> , 2017 , 229, 854-859	8.5	18
42	Intensified aqueous-based processes to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , 2017 , 119, 64-71	4.2	18
41	Assessment of nutritional and metabolic profiles of pea shoots: The new ready-to-eat baby-leaf vegetable. <i>Food Research International</i> , 2014 , 58, 105-111	7	17
40	Design, Fabrication, Characterization, and In Vitro Digestion of Alkaloid-, Catechin-, and Cocoa Extract-Loaded Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12051-12065	5.7	16
39	Insight of Stability of Procyanidins in Free and Liposomal Form under an in Vitro Digestion Model: Study of Bioaccessibility, Kinetic Release Profile, Degradation, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1990-2003	5.7	15
38	Separation of di- and trisaccharide mixtures by comprehensive two-dimensional liquid chromatography. Application to prebiotic oligosaccharides. <i>Analytica Chimica Acta</i> , 2019 , 1060, 125-132	6.6	14

37	Synthesis and structural characterization of raffinose-oligofructosides upon transfructosylation by <i>Lactobacillus gasseri</i> DSM 20604 inulosucrase. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 6251-6263	5.7	14
36	Quantitative analysis of aqueous phases of bio-oils resulting from pyrolysis of different biomasses by two-dimensional comprehensive liquid chromatography. <i>Journal of Chromatography A</i> , 2019 , 1602, 359-367	4.5	14
35	Inhibition of the Maillard Reaction by Phytochemicals Composing an Aqueous Coffee Silverskin Extract via a Mixed Mechanism of Action. <i>Foods</i> , 2019 , 8,	4.9	13
34	Extraction Techniques for the Determination of Phenolic Compounds in Food 2012 , 159-180		12
33	Kojibiose ameliorates arachidic acid-induced metabolic alterations in hyperglycaemic rats. <i>British Journal of Nutrition</i> , 2015 , 114, 1395-402	3.6	11
32	Application of compressed fluid-based extraction and purification procedures to obtain astaxanthin-enriched extracts from <i>Haematococcus pluvialis</i> and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 509-520	4.4	11
31	Simultaneous extraction and purification of fucoxanthin from <i>Tisochrysis lutea</i> microalgae using compressed fluids. <i>Journal of Separation Science</i> , 2020 , 43, 1967-1977	3.4	10
30	Subcritical water extraction of bioactive components from algae 2013 , 534-560		10
29	Connections between structure and performance of four cationic copolymers used as physically adsorbed coatings in capillary electrophoresis. <i>Journal of Chromatography A</i> , 2010 , 1217, 7586-92	4.5	10
28	Compressed CO ₂ Technologies for the Recovery of Carotenoid-Enriched Extracts from <i>Dunaliella salina</i> with Potential Neuroprotective Activity. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 11413-11423	8.3	10
27	Comparison of Extraction Techniques and Surfactants for the Isolation of Total Polyphenols and Phlorotannins from the Brown Algae <i>Lobophora variegata</i> . <i>Analytical Letters</i> , 2019 , 52, 2724-2740	2.2	9
26	Synthesis of potentially-bioactive lactosyl-oligofructosides by a novel bi-enzymatic system using bacterial fructansucrases. <i>Food Research International</i> , 2015 , 78, 258-265	7	8
25	Green ultra-high pressure extraction of bioactive compounds from <i>Haematococcus pluvialis</i> and <i>Porphyridium cruentum</i> microalgae. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102532	6.8	8
24	Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from <i>Nannochloropsis oceanica</i> microalgae. <i>Journal of Supercritical Fluids</i> , 2021 , 167, 105039	4.2	8
23	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. <i>ACS Symposium Series</i> , 2006 , 65-78	0.4	7
22	Screening for Bioactive Compounds from Algae 2013 , 833-872		6
21	Supercritical Fluid Extraction 2014 ,		6
20	Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. <i>Frontiers in Nutrition</i> , 2021 , 8, 769218	6.2	6

19	MS-based Metabolomics Approaches for Food Safety, Quality, and Traceability 2013 , 453-470		5
18	Foodomics: Analytical Opportunities and Challenges. <i>Analytical Chemistry</i> , 2021 ,	7.8	5
17	Comprehensive two-dimensional liquid chromatography-based quali-quantitative screening of aqueous phases from pyrolysis bio-oils. <i>Electrophoresis</i> , 2021 , 42, 58-67	3.6	5
16	Subcritical Water Extraction and Neoformation of Antioxidants 2017 , 109-130		4
15	Compositional analysis of foods 2017 , 359-380		3
14	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , 2004 , 1047, 195-203	4.5	3
13	Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019-February 2021. <i>Electrophoresis</i> , 2021 ,	3.6	3
12	Green Foodomics 2013 , 471-506		2
11	Extraction Techniques for the Determination of Carotenoids and Vitamins in Food 2012 , 181-201		2
10	Compositional Analysis of Foods 2013 , 295-317		2
9	Advanced Extraction Processes to Obtain Bioactives from Marine Foods 2013 , 343-371		2
8	Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. <i>Molecules</i> , 2020 , 25,	4.8	1
7	Novel Extraction Techniques for Bioactive Compounds from Herbs and Spices 2020 , 95-128		1
6	Study of the potential neuroprotective effect of <i>Dunaliella salina</i> extract in SH-SY5Y cell model.. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 1	4.4	0
5	Liquid Chromatography Food Applications 2018 , 64-64		
4	Bioactive Carotenoids from Microalgae 2013 , 131-151		
3	Toxicity Risks Associated with the Recovery of Bioactive Compounds from Marine Sources 2013 , 395-430		
2	Nicholas Snow (Ed.): Basic multidimensional gas chromatography. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 6637-6638	4.4	

- 1 Chemometric optimisation of pressurised liquid extraction for the determination of alliin and S-allyl-cysteine in giant garlic (*Allium ampeloprasum* L.) by liquid chromatography tandem mass spectrometry. *Phytochemical Analysis*, **2021**, 32, 1051-1058

3.4