

Miguel Herrero

List of Publications by Year in Descending Order

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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.

144
papers

9,119
citations

53
h-index

92
g-index

147
ext. papers

10,115
ext. citations

5.4
avg. IF

6.41
L-index

| # | Paper | IF | Citations |
|-----|---|-----|-----------|
| 144 | Foodomics: Analytical Opportunities and Challenges. <i>Analytical Chemistry</i> , 2021 , | 7.8 | 5 |
| 143 | Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. <i>Frontiers in Nutrition</i> , 2021 , 8, 769218 | 6.2 | 6 |
| 142 | Chemometric optimisation of pressurised liquid extraction for the determination of alliin and S-allyl-cysteine in giant garlic (<i>Allium ampeloprasum</i> L.) by liquid chromatography tandem mass spectrometry. <i>Phytochemical Analysis</i> , 2021 , 32, 1051-1058 | 3.4 | |
| 141 | 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 |
| 140 | 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 |
| 139 | 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 |
| 138 | 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 |
| 137 | Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. <i>Molecules</i> , 2020 , 25, | 4.8 | 1 |
| 136 | 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 |
| 135 | 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, 589-599 | 4.4 | 11 |
| 134 | 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 | 8.2 | 10 |
| 133 | Nicholas Snow (Ed.): Basic multidimensional gas chromatography. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 6637-6638 | 4.4 | |
| 132 | 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 |
| 131 | Novel Extraction Techniques for Bioactive Compounds from Herbs and Spices 2020 , 95-128 | | 1 |
| 130 | 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 |
| 129 | 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 |
| 128 | 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 |

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| 127 | Development of a Green Downstream Process for the Valorization of Biomass. <i>Molecules</i> , 2019 , 24, | 4.8 | 21 |
| 126 | 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 |
| 125 | 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 |
| 124 | Two-dimensional liquid chromatography approaches in Foodomics - A review. <i>Analytica Chimica Acta</i> , 2019 , 1083, 1-18 | 6.6 | 23 |
| 123 | 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 |
| 122 | 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 |
| 121 | Liquid Chromatography Food Applications 2018 , 64-64 | | |
| 120 | Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018 , 39, 1875 | 3.6 | 21 |
| 119 | Determination of phenolic compounds in ancient and modern durum wheat genotypes. <i>Electrophoresis</i> , 2018 , 39, 2001 | 3.6 | 21 |
| 118 | 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 |
| 117 | Green Extraction of Bioactive Compounds from Microalgae. <i>Journal of Analysis and Testing</i> , 2018 , 2, 109-123 | 3.23 | 31 |
| 116 | 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 |
| 115 | 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 |
| 114 | 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 |
| 113 | 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 |
| 112 | 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 |
| 111 | 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 |
| 110 | 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 |

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| 109 | 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 |
| 108 | Gas expanded liquids and switchable solvents. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017 , 5, 24-30 | 7.9 | 41 |
| 107 | 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 |
| 106 | Compositional analysis of foods 2017 , 359-380 | | 3 |
| 105 | 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 |
| 104 | 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 |
| 103 | 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 |
| 102 | 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 |
| 101 | Subcritical Water Extraction and Neoformation of Antioxidants 2017 , 109-130 | | 4 |
| 100 | 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 |
| 99 | 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 |
| 98 | 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 |
| 97 | Supercritical fluid extraction as a tool to valorize underexploited freshwater green algae. <i>Algal Research</i> , 2016 , 19, 237-245 | 5 | 40 |
| 96 | 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 |
| 95 | 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 |
| 94 | 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 |
| 93 | Synthesis and structural characterization of raffinosyl-oligofructosides upon transfructosylation by <i>Lactobacillus gasser</i> DSM 20604 inulosucrase. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 6251-6263 | 5.7 | 14 |
| 92 | 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 |

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| 91 | 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 |
| 90 | 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 |
| 89 | 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 |
| 88 | 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 |
| 87 | Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015 , 17, 4599-4609 | 10 | 113 |
| 86 | 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 |
| 85 | 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 |
| 84 | Kojibiose ameliorates arachidic acid-induced metabolic alterations in hyperglycaemic rats. <i>British Journal of Nutrition</i> , 2015 , 114, 1395-402 | 3.6 | 11 |
| 83 | 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 |
| 82 | 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 |
| 81 | 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 |
| 80 | A sustainable biotechnological process for the efficient synthesis of kojibiose. <i>Green Chemistry</i> , 2014 , 16, 2219-2226 | 10 | 24 |
| 79 | 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 |
| 78 | 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 |
| 77 | Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014 , 59, 101-107 | 5.4 | 31 |
| 76 | Supercritical Fluid Extraction 2014 , | | 6 |
| 75 | 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 |
| 74 | Synthesis of novel bioactive lactose-derived oligosaccharides by microbial glycoside hydrolases. <i>Microbial Biotechnology</i> , 2014 , 7, 315-31 | 6.3 | 43 |

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| 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 | 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 |
| 71 | 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 |
| 70 | 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 |
| 69 | MS-based Metabolomics Approaches for Food Safety, Quality, and Traceability 2013 , 453-470 | | 5 |
| 68 | Screening for Bioactive Compounds from Algae 2013 , 833-872 | | 6 |
| 67 | Green Foodomics 2013 , 471-506 | | 2 |
| 66 | Compressed fluids for the extraction of bioactive compounds. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 43, 67-83 | 14.6 | 213 |
| 65 | Compositional Analysis of Foods 2013 , 295-317 | | 2 |
| 64 | 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 |
| 63 | 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 |
| 62 | Bioactive Carotenoids from Microalgae 2013 , 131-151 | | |
| 61 | Toxicity Risks Associated with the Recovery of Bioactive Compounds from Marine Sources 2013 , 395-430 | | |
| 60 | Advanced Extraction Processes to Obtain Bioactives from Marine Foods 2013 , 343-371 | | 2 |
| 59 | Enzymatic synthesis and characterization of fructooligosaccharides and novel maltosylfructosides by inulosucrase from <i>Lactobacillus gasser</i> DSM 20604. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 4129-40 | 4.8 | 38 |
| 58 | 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 |
| 57 | Subcritical water extraction of bioactive components from algae 2013 , 534-560 | | 10 |
| 56 | Foodomics: MS-based strategies in modern food science and nutrition. <i>Mass Spectrometry Reviews</i> , 2012 , 31, 49-69 | 11 | 291 |

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| 55 | 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 |
| 54 | Efficient synthesis and characterization of lactulosucrose by <i>Leuconostoc mesenteroides</i> B-512F dextranucrase. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10564-71 | 5.7 | 20 |
| 53 | Present and future challenges in food analysis: foodomics. <i>Analytical Chemistry</i> , 2012 , 84, 10150-9 | 7.8 | 196 |
| 52 | Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates 2012 , 55-98 | | 98 |
| 51 | 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 |
| 50 | Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012 , 1248, 139-53 | 4.5 | 96 |
| 49 | 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 |
| 48 | Extraction Techniques for the Determination of Carotenoids and Vitamins in Food 2012 , 181-201 | | 2 |
| 47 | Extraction Techniques for the Determination of Phenolic Compounds in Food 2012 , 159-180 | | 12 |
| 46 | Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012 , 24, 731-741 | 3.2 | 54 |
| 45 | New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011 , 1218, 7511-20 | 4.5 | 134 |
| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. <i>Journal of Chromatography A</i> , 2011 , 1218, 4918-27 | 4.5 | 100 |
| 40 | Valorization of solid wastes from essential oil industry. <i>Journal of Food Engineering</i> , 2011 , 104, 196-201 | 6 | 46 |
| 39 | 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 |
| 38 | Neof ormation of antioxidants in glycation model systems treated under subcritical water extraction conditions. <i>Food Research International</i> , 2010 , 43, 1123-1129 | 7 | 85 |

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| 37 | 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 |
| 36 | Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 450-5 | 3.5 | 291 |
| 35 | Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2010 , 31, 205-28 | 3.6 | 149 |
| 34 | Chiral capillary electrophoresis in food analysis. <i>Electrophoresis</i> , 2010 , 31, 2106-14 | 3.6 | 59 |
| 33 | 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 |
| 32 | Supercritical fluid extraction: Recent advances and applications. <i>Journal of Chromatography A</i> , 2010 , 1217, 2495-511 | 4.5 | 484 |
| 31 | 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 |
| 30 | 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 |
| 29 | Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. <i>Journal of Chromatography A</i> , 2009 , 1216, 7483-7 | 4.5 | 69 |
| 28 | Multidimensional chromatography in food analysis. <i>Journal of Chromatography A</i> , 2009 , 1216, 7110-29 | 4.5 | 86 |
| 27 | Innovative natural functional ingredients from microalgae. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7159-70 | 5.7 | 317 |
| 26 | 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 |
| 25 | Quantification in comprehensive two-dimensional liquid chromatography. <i>Analytical Chemistry</i> , 2008 , 80, 5418-24 | 7.8 | 48 |
| 24 | 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 |
| 23 | 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 |
| 22 | Capillary electrophoresis-electrospray-mass spectrometry in peptide analysis and peptidomics. <i>Electrophoresis</i> , 2008 , 29, 2148-60 | 3.6 | 107 |
| 21 | 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 |
| 20 | 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 |

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| 19 | Analysis of chiral amino acids in conventional and transgenic maize. <i>Analytical Chemistry</i> , 2007 , 79, 5071-7.8 | 46 |
| 18 | Quantitation of chiral amino acids from microalgae by MEKC and LIF detection. <i>Electrophoresis</i> , 2007 , 28, 2701-9 | 3.6 38 |
| 17 | Use of compressed fluids for sample preparation: food applications. <i>Journal of Chromatography A</i> , 2007 , 1152, 234-46 | 4.5 213 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. <i>ACS Symposium Series</i> , 2006 , 65-78 | 0.4 7 |
| 12 | <i>Dunaliella salina</i> microalga pressurized liquid extracts as potential antimicrobials. <i>Journal of Food Protection</i> , 2006 , 69, 2471-7 | 2.5 69 |
| 11 | 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 |
| 10 | 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 |
| 9 | Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. <i>Food Chemistry</i> , 2005 , 93, 417-423 | 8.5 159 |
| 8 | 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 |
| 7 | 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 |
| 6 | 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 |
| 5 | Analysis of natural antioxidants by capillary electromigration methods. <i>Journal of Separation Science</i> , 2005 , 28, 883-97 | 3.4 56 |
| 4 | 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 |
| 3 | Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , 2004 , 1047, 195-203 | 4.5 3 |
| 2 | 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 |

- 1 Pressurized liquid extracts from *Spirulina platensis* microalga. Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. *Journal of Chromatography A*, **2004**, 1047, 195-203 4.5 45