

Mercedes Vázquez-Espinosa

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Extraction of Flavonoids From Natural Sources Using Modern Techniques. <i>Frontiers in Chemistry</i> , 2020, 8, 507887.	3.6	220
2	Escape Classroom: Can You Solve a Crime Using the Analytical Process?. <i>Journal of Chemical Education</i> , 2019, 96, 267-273.	2.3	59
3	Optimization of Microwave-Assisted Extraction for the Recovery of Bioactive Compounds from the Chilean Superfruit (<i>Aristotelia chilensis</i> (Mol.) Stuntz). <i>Agronomy</i> , 2018, 8, 240.	3.0	30
4	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle (<i>Myrtus communis</i> L.). <i>Molecules</i> , 2019, 24, 882.	3.8	30
5	Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle (<i>Myrtus communis</i> L.). <i>Molecules</i> , 2018, 23, 2992.	3.8	28
6	Assessment of Ultrasound Assisted Extraction as an Alternative Method for the Extraction of Anthocyanins and Total Phenolic Compounds from Maqui Berries (<i>Aristotelia chilensis</i> (Mol.) Stuntz). <i>Agronomy</i> , 2019, 9, 148.	3.0	27
7	Flavonol Composition and Antioxidant Activity of Onions (<i>Allium cepa</i> L.) Based on the Development of New Analytical Ultrasound-Assisted Extraction Methods. <i>Antioxidants</i> , 2021, 10, 273.	5.1	27
8	Ultrasound-Assisted Extraction of Two Types of Antioxidant Compounds (TPC and TA) from Black Chokeberry (<i>Aronia melanocarpa</i> L.): Optimization of the Individual and Simultaneous Extraction Methods. <i>Agronomy</i> , 2019, 9, 456.	3.0	24
9	Optimizing and Comparing Ultrasound- and Microwave-Assisted Extraction Methods Applied to the Extraction of Antioxidant Capsinoids in Peppers. <i>Agronomy</i> , 2019, 9, 633.	3.0	23
10	Development of Optimized Ultrasound-Assisted Extraction Methods for the Recovery of Total Phenolic Compounds and Anthocyanins from Onion Bulbs. <i>Antioxidants</i> , 2021, 10, 1755.	5.1	21
11	Optimization of an Ultrasound-Assisted Extraction Method Applied to the Extraction of Flavonoids from Moringa Leaves (<i>Moringa oleifera</i> Lam.). <i>Agronomy</i> , 2022, 12, 261.	3.0	21
12	Development of a rapid and accurate UHPLC-PDA-FL method for the quantification of phenolic compounds in grapes. <i>Food Chemistry</i> , 2021, 334, 127569.	8.2	19
13	Optimization of Analytical Ultrasound-Assisted Methods for the Extraction of Total Phenolic Compounds and Anthocyanins from Sloes (<i>Prunus spinosa</i> L.). <i>Agronomy</i> , 2020, 10, 966.	3.0	17
14	Influence of Fruit Ripening on the Total and Individual Capsaicinoids and Capsiate Content in Naga Jolokia Peppers (<i>Capsicum chinense</i> Jacq.). <i>Agronomy</i> , 2020, 10, 252.	3.0	16
15	Optimization and Comparison of Ultrasound and Microwave-Assisted Extraction of Phenolic Compounds from Cotton-Lavender (<i>Santolina chamaecyparissus</i> L.). <i>Agronomy</i> , 2021, 11, 84.	3.0	15
16	Extraction of Antioxidant Compounds from Onion Bulb (<i>Allium cepa</i> L.) Using Individual and Simultaneous Microwave-Assisted Extraction Methods. <i>Antioxidants</i> , 2022, 11, 846.	5.1	15
17	Development of a Rapid UHPLC-PDA Method for the Simultaneous Quantification of Flavonol Contents in Onions (<i>Allium cepa</i> L.). <i>Pharmaceuticals</i> , 2021, 14, 310.	3.8	9
18	Changes in Capsiate Content in Four Chili Pepper Genotypes (<i>Capsicum</i> spp.) at Different Ripening Stages. <i>Agronomy</i> , 2020, 10, 1337.	3.0	8

#	ARTICLE	IF	CITATIONS
19	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. Food Chemistry, 2021, 356, 129688.	8.2	7
20	Content of Capsaicinoids and Capsiate in "Filius" Pepper Varieties as Affected by Ripening. Plants, 2020, 9, 1222.	3.5	6
21	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. Plants, 2019, 8, 328.	3.5	5
22	Ultra-high-performance liquid chromatography-atmospheric pressure ionization-tandem mass spectrometry method for the migration studies of primary aromatic amines from food contact materials. Analytical and Bioanalytical Chemistry, 2022, 414, 3137-3151.	3.7	5