

# Mercedes Vázquez-Espinosa

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5867462/publications.pdf>

Version: 2024-02-01

22  
papers

632  
citations

623734

14  
h-index

677142

22  
g-index

22  
all docs

22  
docs citations

22  
times ranked

578  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of an Ultrasound-Assisted Extraction Method Applied to the Extraction of Flavonoids from Moringa Leaves ( <i>Moringa oleÃfera</i> Lam.). <i>Agronomy</i> , 2022, 12, 261.	3.0	21
2	Ultra-high-performance liquid chromatography-atmospheric pressure ionization-tandem mass spectrometry method for the migration studies of primary aromatic amines from food contact materials. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 3137-3151.	3.7	5
3	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
4	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
5	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
6	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
7	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
8	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. <i>Food Chemistry</i> , 2021, 356, 129688.	8.2	7
9	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
10	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
11	Extraction of Flavonoids From Natural Sources Using Modern Techniques. <i>Frontiers in Chemistry</i> , 2020, 8, 507887.	3.6	220
12	Content of Capsaicinoids and Capsiate in â€œFiliusâ€ Pepper Varieties as Affected by Ripening. <i>Plants</i> , 2020, 9, 1222.	3.5	6
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	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
16	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. <i>Plants</i> , 2019, 8, 328.	3.5	5
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	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
20	Escape Classroom: Can You Solve a Crime Using the Analytical Process?. <i>Journal of Chemical Education</i> , 2019, 96, 267-273.	2.3	59
21	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
22	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