

Estrella Espada-Bellido

List of Publications by Year in descending order

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46
papers

1,109
citations

361413

20
h-index

434195

31
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all docs

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docs citations

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times ranked

1312
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of the ultrasound-assisted extraction of anthocyanins and total phenolic compounds in mulberry (<i>Morus nigra</i>) pulp. <i>Food Chemistry</i> , 2017, 219, 23-32.	8.2	165
2	Rapid quantification of honey adulteration by visible-near infrared spectroscopy combined with chemometrics. <i>Talanta</i> , 2018, 188, 288-292.	5.5	110
3	Escape Classroom: Can You Solve a Crime Using the Analytical Process?. <i>Journal of Chemical Education</i> , 2019, 96, 267-273.	2.3	59
4	A screening method based on Visible-NIR spectroscopy for the identification and quantification of different adulterants in high-quality honey. <i>Talanta</i> , 2019, 203, 235-241.	5.5	49
5	Selective Chemosensor for Copper Ions Based on Fluorescence Quenching of a Schiff-Base Fluorophore. <i>Applied Spectroscopy</i> , 2010, 64, 727-732.	2.2	39
6	Determination of ultra-trace amounts of silver in water by differential pulse anodic stripping voltammetry using a new modified carbon paste electrode. <i>Talanta</i> , 2016, 151, 14-22.	5.5	33
7	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
8	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
9	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
10	Optimization of a Novel Method Based on Ultrasound-Assisted Extraction for the Quantification of Anthocyanins and Total Phenolic Compounds in Blueberry Samples (<i>Vaccinium corymbosum</i> L.). <i>Foods</i> , 2020, 9, 1763.	4.3	28
11	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
12	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
13	Optimization of ultrasound-assisted extraction of bioactive compounds from jaboticaba (<i>Myrciaria</i>) Tj ETQq1 1 0.784314 rgBT /Overl 1018-1029.	1.7	26
14	Alternative Extraction Method of Bioactive Compounds from Mulberry (<i>Morus nigra</i> L.) Pulp Using Pressurized-Liquid Extraction. <i>Food Analytical Methods</i> , 2018, 11, 2384-2395.	2.6	25
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	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
17	Extraction of Anthocyanins and Total Phenolic Compounds from AÃšai (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 2: Ultrasound-Assisted Extraction. <i>Agronomy</i> , 2020, 10, 326.	3.0	23
18	Sensitive adsorptive stripping voltammetric method for determination of lead in water using multivariate analysis for optimization. <i>Journal of Hazardous Materials</i> , 2009, 166, 1326-1331.	12.4	22

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19	A Screening Method Based on Headspace-Ion Mobility Spectrometry to Identify Adulterated Honey. <i>Sensors</i> , 2019, 19, 1621.	3.8	21
20	Novel method based on ion mobility spectroscopy for the quantification of adulterants in honeys. <i>Food Control</i> , 2020, 114, 107236.	5.5	21
21	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
22	Extraction of Anthocyanins and Total Phenolic Compounds from AÑšai (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 1: Pressurized Liquid Extraction. <i>Agronomy</i> , 2020, 10, 183.	3.0	19
23	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
24	Extraction of Antioxidants from Blackberry (<i>Rubus ulmifolius</i> L.): Comparison between Ultrasound- and Microwave-Assisted Extraction Techniques. <i>Agronomy</i> , 2019, 9, 745.	3.0	18
25	Determination of chromium in estuarine waters by catalytic cathodic stripping voltammetry using a vibrating silver amalgam microwire electrode. <i>Talanta</i> , 2013, 105, 287-291.	5.5	17
26	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
27	Toxic elements and trace elements in <i>Macrolepiota procera</i> mushrooms from southern Spain and northern Morocco. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104419.	3.9	17
28	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
29	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
30	Biomarker responses of Cu-induced toxicity in European seabass <i>Dicentrarchus labrax</i> : Assessing oxidative stress and histopathological alterations. <i>Marine Pollution Bulletin</i> , 2017, 124, 336-348.	5.0	14
31	Determination of iodide and total iodine in estuarine waters by cathodic stripping voltammetry using a vibrating silver amalgam microwire electrode. <i>Talanta</i> , 2017, 174, 165-170.	5.5	13
32	Extraction of Anthocyanins and Total Phenolic Compounds from AÑšai (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 3: Microwave-Assisted Extraction. <i>Agronomy</i> , 2020, 10, 179.	3.0	12
33	Exposure to Essential and Toxic Elements via Consumption of Agaricaceae, Amanitaceae, Boletaceae, and Russulaceae Mushrooms from Southern Spain and Northern Morocco. <i>Journal of Fungi (Basel)</i> , 2021, 7, 14.	1.0	11
34	An efficient approach to designing and optimizing the analysis of Ni(II) by AdCSV in seawater. <i>Talanta</i> , 2010, 82, 1749-1756.	5.5	11
35	Metal concentrations in <i>Lactarius</i> mushroom species collected from Southern Spain and Northern Morocco: Evaluation of health risks and benefits. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103859.	3.9	10
36	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

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37	Applicability of 2-Hydroxybenzaldehyde Benzoylhydrazone in the Determination of Trace metals by Adsorptive Cathodic Stripping Voltammetry: Relevancy of Simultaneous Determinations. <i>Analytical Sciences</i> , 2009, 25, 903-909.	1.6	8
38	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
39	Trace metal accumulation in tissues of sole (<i>Solea senegalensis</i>) and the relationships with the abiotic environment. <i>International Journal of Environmental Analytical Chemistry</i> , 2012, 92, 1072-1092.	3.3	7
40	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. <i>Food Chemistry</i> , 2021, 356, 129688.	8.2	7
41	Early genotoxic response and accumulation induced by waterborne copper, lead, and arsenic in European seabass, <i>Dicentrarchus labrax</i> . <i>Environmental Science and Pollution Research</i> , 2016, 23, 3256-3266.	5.3	6
42	A simple and economical spectrofluorimetric alternative for Al routine analysis in seafood. <i>Talanta</i> , 2018, 182, 210-217.	5.5	6
43	A simple phosphorus determination in walnuts and assessment of the assimilable fraction. <i>Talanta</i> , 2019, 204, 57-62.	5.5	6
44	Content of Capsaicinoids and Capsiate in <i>Filius</i> Pepper Varieties as Affected by Ripening. <i>Plants</i> , 2020, 9, 1222.	3.5	6
45	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
46	Colorimetric Solid-Phase Extraction Method for Cu(II) Ion Determination Using 2-Hydroxybenzaldehyde Benzoylhydrazone as Sensing Reagent. <i>Applied Spectroscopy</i> , 2014, 68, 413-420.	2.2	0