Estrella Espada-Bellido

List of Publications by Year
in descending order

46 papers	1,109 citations	361045 20 h-index	433756 31 g-index
46 all docs	46 docs citations	46 times ranked	1312 citing authors

#	Article	IF	Citations
1	Optimization of the ultrasound-assisted extraction of anthocyanins and total phenolic compounds in mulberry (Morus nigra) pulp. Food Chemistry, 2017, 219, 23-32.	4.2	165
2	Rapid quantification of honey adulteration by visible-near infrared spectroscopy combined with chemometrics. Talanta, 2018, 188, 288-292.	2.9	110
3	Escape ClassRoom: Can You Solve a Crime Using the Analytical Process?. Journal of Chemical Education, 2019, 96, 267-273.	1.1	59
4	A screening method based on Visible-NIR spectroscopy for the identification and quantification of different adulterants in high-quality honey. Talanta, 2019, 203, 235-241.	2.9	49
5	Selective Chemosensor for Copper Ions Based on Fluorescence Quenching of a Schiff-Base Fluorophore. Applied Spectroscopy, 2010, 64, 727-732.	1.2	39
6	Determination of ultra-trace amounts of silver in water by differential pulse anodic stripping voltammetry using a new modified carbon paste electrode. Talanta, 2016, 151, 14-22.	2.9	33
7	Optimization of Microwave-Assisted Extraction for the Recovery of Bioactive Compounds from the Chilean Superfruit (Aristotelia chilensis (Mol.) Stuntz). Agronomy, 2018, 8, 240.	1.3	30
8	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle (Myrtus communis L.). Molecules, 2019, 24, 882.	1.7	30
9	Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle (Myrtus communis L.). Molecules, 2018, 23, 2992.	1.7	28
10	Optimization of a Novel Method Based on Ultrasound-Assisted Extraction for the Quantification of Anthocyanins and Total Phenolic Compounds in Blueberry Samples (Vaccinium corymbosum L.). Foods, 2020, 9, 1763.	1.9	28
11	Assessment of Ultrasound Assisted Extraction as an Alternative Method for the Extraction of Anthocyanins and Total Phenolic Compounds from Maqui Berries (Aristotelia chilensis (Mol.) Stuntz). Agronomy, 2019, 9, 148.	1.3	27
12	Flavonol Composition and Antioxidant Activity of Onions (Allium cepa L.) Based on the Development of New Analytical Ultrasound-Assisted Extraction Methods. Antioxidants, 2021, 10, 273.	2.2	27
13	Optimization of ultrasound-assisted extraction of bioactive compounds from jabuticaba (Myrciaria) Tj ETQq1 1 0.784314 rgBT /Overlo 1018-1029.	0.8	26
14	Alternative Extraction Method of Bioactive Compounds from Mulberry (Morus nigra L.) Pulp Using Pressurized-Liquid Extraction. Food Analytical Methods, 2018, 11, 2384-2395.	1.3	25
15	Ultrasound-Assisted Extraction of Two Types of Antioxidant Compounds (TPC and TA) from Black Chokeberry (Aronia melanocarpa L.): Optimization of the Individual and Simultaneous Extraction Methods. Agronomy, 2019, 9, 456.	1.3	24
16	Optimizing and Comparing Ultrasound- and Microwave-Assisted Extraction Methods Applied to the Extraction of Antioxidant Capsinoids in Peppers. Agronomy, 2019, 9, 633.	1.3	23
17	Extraction of Anthocyanins and Total Phenolic Compounds from AÃ§ai (Euterpe oleracea Mart.) Using an Experimental Design Methodology. Part 2: Ultrasound-Assisted Extraction. Agronomy, 2020, 10, 326.	1.3	23
18	Sensitive adsorptive stripping voltammetric method for determination of lead in water using multivariate analysis for optimization. Journal of Hazardous Materials, 2009, 166, 1326-1331.	6.5	22

#	Article	IF	Citations
19	A Screening Method Based on Headspace-Ion Mobility Spectrometry to Identify Adulterated Honey. Sensors, 2019, 19, 1621.	2.1	21
20	Novel method based on ion mobility spectroscopy for the quantification of adulterants in honeys. Food Control, 2020, 114, 107236.	2.8	21
21	Development of Optimized Ultrasound-Assisted Extraction Methods for the Recovery of Total Phenolic Compounds and Anthocyanins from Onion Bulbs. Antioxidants, 2021, 10, 1755.	2.2	21
22	Extraction of Anthocyanins and Total Phenolic Compounds from AÃ§ai (Euterpe oleracea Mart.) Using an Experimental Design Methodology. Part 1: Pressurized Liquid Extraction. Agronomy, 2020, 10, 183.	1.3	19
23	Development of a rapid and accurate UHPLC-PDA-FL method for the quantification of phenolic compounds in grapes. Food Chemistry, 2021, 334, 127569.	4.2	19
24	Extraction of Antioxidants from Blackberry (Rubus ulmifolius L.): Comparison between Ultrasound- and Microwave-Assisted Extraction Techniques. Agronomy, 2019, 9, 745.	1.3	18
25	Determination of chromium in estuarine waters by catalytic cathodic stripping voltammetry using a vibrating silver amalgam microwire electrode. Talanta, 2013, 105, 287-291.	2.9	17
26	Optimization of Analytical Ultrasound-Assisted Methods for the Extraction of Total Phenolic Compounds and Anthocyanins from Sloes (Prunus spinosa L.). Agronomy, 2020, 10, 966.	1.3	17
27	Toxic elements and trace elements in Macrolepiota procera mushrooms from southern Spain and northern Morocco. Journal of Food Composition and Analysis, 2022, 108, 104419.	1.9	17
28	Influence of Fruit Ripening on the Total and Individual Capsaicinoids and Capsiate Content in Naga Jolokia Peppers (Capsicum chinense Jacq.). Agronomy, 2020, 10, 252.	1.3	16
29	Extraction of Antioxidant Compounds from Onion Bulb (Allium cepa L.) Using Individual and Simultaneous Microwave-Assisted Extraction Methods. Antioxidants, 2022, 11, 846.	2.2	15
30	Biomarker responses of Cu-induced toxicity in European seabass Dicentrarchus labrax: Assessing oxidative stress and histopathological alterations. Marine Pollution Bulletin, 2017, 124, 336-348.	2.3	14
31	Determination of iodide and total iodine in estuarine waters by cathodic stripping voltammetry using a vibrating silver amalgam microwire electrode. Talanta, 2017, 174, 165-170.	2.9	13
32	Extraction of Anthocyanins and Total Phenolic Compounds from AÃ§ai (Euterpe oleracea Mart.) Using an Experimental Design Methodology. Part 3: Microwave-Assisted Extraction. Agronomy, 2020, 10, 179.	1.3	12
33	Exposure to Essential and Toxic Elements via Consumption of Agaricaceae, Amanitaceae, Boletaceae, and Russulaceae Mushrooms from Southern Spain and Northern Morocco. Journal of Fungi (Basel,) Tj ETQq1 1 0.784314 rgBT /Overlock	2.3	12
34	An efficient approach to designing and optimizing the analysis of Ni(II) by AdCSV in seawater. Talanta, 2010, 82, 1749-1756.	2.9	11
35	Metal concentrations in Lactarius mushroom species collected from Southern Spain and Northern Morocco: Evaluation of health risks and benefits. Journal of Food Composition and Analysis, 2021, 99, 103859.	1.9	10
36	Development of a Rapid UHPLC-PDA Method for the Simultaneous Quantification of Flavonol Contents in Onions (Allium cepa L.). Pharmaceuticals, 2021, 14, 310.	1.7	9

#	Article	IF	Citations
37	Applicability of 2-Hydroxybenzaldehyde Benzoylhydrazone in the Determination of Trace metals by Adsorptive Cathodic Stripping Voltammetry: Relevancy of Simultaneous Determinations. Analytical Sciences, 2009, 25, 903-909.	0.8	8
38	Changes in Capsiate Content in Four Chili Pepper Genotypes (Capsicum spp.) at Different Ripening Stages. Agronomy, 2020, 10, 1337.	1.3	8
39	Trace metal accumulation in tissues of sole (Solea senegalensis) and the relationships with the abiotic environment. International Journal of Environmental Analytical Chemistry, 2012, 92, 1072-1092.	1.8	7
40	Simultaneous determination by UHPLC-PDA of major capsaicinoids and capsinoids contents in peppers. Food Chemistry, 2021, 356, 129688.	4.2	7
41	Early genotoxic response and accumulation induced by waterborne copper, lead, and arsenic in European seabass, Dicentrarchus labrax. Environmental Science and Pollution Research, 2016, 23, 3256-3266.	2.7	6
42	A simple and economical spectrofluorimetric alternative for Al routine analysis in seafood. Talanta, 2018, 182, 210-217.	2.9	6
43	A simple phosphorus determination in walnuts and assessment of the assimilable fraction. Talanta, 2019, 204, 57-62.	2.9	6
44	Content of Capsaicinoids and Capsiate in â€œFiliusâ€•Pepper Varieties as Affected by Ripening. Plants, 2020, 9, 1222.	1.6	6
45	Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. Plants, 2019, 8, 328.	1.6	5
46	Colorimetric Solid-Phase Extraction Method for Cu(II) Ion Determination Using 2-Hydroxybenzaldehyde Benzoylhydrazone as Sensing Reagent. Applied Spectroscopy, 2014, 68, 413-420.	1.2	0