David Arraez-Roman

List of Publications by Citations

110 papers	4,213 citations	39 h-index	60 g-index
118 ext. papers	4,947 ext. citations	5.2 avg, IF	5.62 L-index

#	Paper	IF	Citations
110	HPLC-DAD-ESI-MS/MS screening of bioactive components from Rhus coriaria L. (Sumac) fruits. *Food Chemistry*, **2015**, 166, 179-191	8.5	263
109	Advances in the analysis of phenolic compounds in products derived from bees. *Journal of Pharmaceutical and Biomedical Analysis*, **2006**, 41, 1220-34	3.5	253
108	Profiles of phenolic compounds in modern and old common wheat varieties determined by liquid chromatography coupled with time-of-flight mass spectrometry. *Journal of Chromatography A*, **2011**, 1218, 7670-81	4.5	136
107	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (Hibiscus sabdariffa). *Industrial Crops and Products*, **2015**, 69, 385-394	5.9	127
106	Rosmarinus officinalis leaves as a natural source of bioactive compounds. *International Journal of Molecular Sciences*, **2014**, 15, 20585-606	6.3	113
105	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. *Food and Chemical Toxicology*, **2012**, 50, 1817-25	4.7	113
104	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. *Analytical and Bioanalytical Chemistry*, **2010**, 397, 643-54	4.4	95
103	HPLC–ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. *Food Research International*, **2012**, 46, 108-117	7	94
102	Reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ionization-quadrupole-time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: Lactuca sativa as an example of its application. *Journal of Chromatography A*, **2013**, 1313, 212-27	4.5	88
101	Extensive characterisation of bioactive phenolic constituents from globe artichoke (Cynara scolymus L.) by HPLC-DAD-ESI-QTOF-MS. *Food Chemistry*, **2013**, 141, 2269-77	8.5	83
100	Quantification of main phenolic compounds in sweet and bitter orange peel using CE–MS/MS. *Food Chemistry*, **2009**, 116, 567-574	8.5	83
99	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in Rosmarinus officinalis by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. *Journal of Chromatography A*, **2011**, 1218, 7682-90	4.5	77
98	Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. *Journal of Pharmaceutical and Biomedical Analysis*, **2018**, 156, 313-322	3.5	74
97	LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species Mentha pulegium and Origanum majorana. *Phytochemical Analysis*, **2015**, 26, 320-30	3.4	72
96	Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using HPLC-ESI-TOF-MS/IT-MS(2). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 791-8	5.7	72
95	Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. *Journal of Chromatography A*, **2005**, 1084, 54-62	4.5	70
94	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography–electrospray ionization-time of flight-mass spectrometry (RP-HPLC–ESI-TOF-MS). *Journal of Cereal Science*, **2010**, 52, 170-176	3.8	68

93	Enhanced and green extraction of bioactive compounds from Lippia citriodora by tailor-made natural deep eutectic solvents. *Food Research International*, **2018**, 111, 67-76	7	64
92	Lipid nanocarriers for the loading of polyphenols - A comprehensive review. *Advances in Colloid and Interface Science*, **2018**, 260, 85-94	14.3	64
91	UHPLC-ESI-QTOF-MS-based metabolic profiling of Vicia faba L. (Fabaceae) seeds as a key strategy for characterization in foodomics. *Electrophoresis*, **2014**, 35, 1571-81	3.6	62
90	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. *Arabian Journal of Chemistry*, **2020**, 13, 1685-1701	5.9	60
89	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. *Journal of Pharmaceutical and Biomedical Analysis*, **2006**, 41, 1648-56	3.5	57
88	Determination of free and bound phenolic compounds in buckwheat spaghetti by RP-HPLC-ESI-TOF-MS: effect of thermal processing from farm to fork. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7700-7	5.7	56
87	Supercritical CO2 extraction of bioactive compounds from Hibiscus sabdariffa. *Journal of Supercritical Fluids*, **2019**, 147, 213-221	4.2	55
86	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (Citrullus lanatus) by means of accurate-mass spectrometry (HPLC–ESI-QTOF-MS). *Food Research International*, **2013**, 51, 354-362	7	54
85	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. *Food Chemistry*, **2013**, 141, 869-78	8.5	53
84	Identification of phenolic compounds in aqueous and ethanolic rooibos extracts (Aspalathus linearis) by HPLC-ESI-MS (TOF/IT). *Analytical and Bioanalytical Chemistry*, **2011**, 400, 3643-54	4.4	53
83	Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. *Food Chemistry*, **2007**, 100, 383-389	8.5	53
82	Phytochemical characterisation of green beans (Phaseolus vulgaris L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry. *Phytochemical Analysis*, **2013**, 24, 105-16	3.4	51
81	Development of a microwave-assisted extraction for the analysis of phenolic compounds from Rosmarinus officinalis. *Journal of Food Engineering*, **2013**, 119, 525-532	6	50
80	Analytical determination of antioxidants in tomato: typical components of the Mediterranean diet. *Journal of Separation Science*, **2007**, 30, 452-61	3.4	50
79	Profiling of phenolic and other polar compounds in zucchini (Cucurbita pepo L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. *Food Research International*, **2013**, 50, 77-84	7	46
78	Classification of Chemlali accessions according to the geographical area using chemometric methods of phenolic profiles analysed by HPLC-ESI-TOF-MS. *Food Chemistry*, **2012**, 132, 561-6	8.5	44
77	Characterization of isomers of oleuropein aglycon in olive oils by rapid-resolution liquid chromatography coupled to electrospray time-of-flight and ion trap tandem mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2009**, 23, 51-9	2.2	43
76	Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. *Electrophoresis*, **2006**, 27, 2182-96	3.6	42

75	UPLC-QTOF/MS for a rapid characterisation of phenolic compounds from leaves of Myrtus communis L. *Phytochemical Analysis*, **2014**, 25, 89-96	3.4	41
74	Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	40
73	Phenolic compounds in flaxseed: a review of their properties and analytical methods. An overview of the last decade. *Journal of Oleo Science*, **2014**, 63, 7-14	1.6	39
72	Tentative characterization of novel phenolic compounds in extra virgin olive oils by rapid-resolution liquid chromatography coupled with mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11140-7	5.7	39
71	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. *Food and Chemical Toxicology*, **2015**, 80, 215-222	4.7	38
70	Characterization of phenolic and other polar compounds in a lemon verbena extract by capillary electrophoresis-electrospray ionization-mass spectrometry. *Journal of Separation Science*, **2010**, 33, 2818-27	3.4	38
69	Radical Reduction of Epoxides Using a Titanocene(III)/Water System: Synthesis of Deuterated Alcohols and Their Use as Internal Standards in Food Analysis. *European Journal of Organic Chemistry*, **2010**, 2010, 4288-4295	3.2	35
68	UHPLC/MS-based approach for the comprehensive metabolite profiling of bean (Vicia faba L.) by-products: A promising source of bioactive constituents. *Food Research International*, **2017**, 93, 87-96	7	34
67	Characterization by high-performance liquid chromatography with diode-array detection coupled to time-of-flight mass spectrometry of the phenolic fraction in a cranberry syrup used to prevent urinary tract diseases, together with a study of its antibacterial activity. *Journal of Pharmaceutical and Biomedical Analysis*, **2012**, 58, 34-41	3.5	34
66	The occurrence and bioactivity of polyphenols in Tunisian olive products and by-products: a review. *Journal of Food Science*, **2012**, 77, R83-92	3.4	33
65	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. *Food and Chemical Toxicology*, **2013**, 55, 484-92	4.7	32
64	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from Lippia citriodora leaves. *Food Research International*, **2018**, 109, 213-222	7	31
63	Subminute and sensitive determination of the neurotransmitter serotonin in urine by capillary electrophoresis with laser-induced fluorescence detection. *Biomedical Chromatography*, **2004**, 18, 422-6	1.7	31
62	The metabolic and vascular protective effects of olive (Olea europaea L.) leaf extract in diet-induced obesity in mice are related to the amelioration of gut microbiota dysbiosis and to its immunomodulatory properties. *Pharmacological Research*, **2019**, 150, 104487	10.2	30
61	Determination of phenolic and other polar compounds in flaxseed oil using liquid chromatography coupled with time-of-flight mass spectrometry. *Food Chemistry*, **2011**, 126, 332-338	8.5	30
60	Differential metabolomic analysis of the potential antiproliferative mechanism of olive leaf extract on the JIMT-1 breast cancer cell line. *Journal of Pharmaceutical and Biomedical Analysis*, **2015**, 105, 156-162	3.5	28
59	Antioxidant compounds of propolis determined by capillary electrophoresis-mass spectrometry. *Journal of Separation Science*, **2007**, 30, 595-603	3.4	28
58	Polyphenols-enriched Hibiscus sabdariffa extract-loaded nanostructured lipid carriers (NLC): Optimization by multi-response surface methodology. *Journal of Drug Delivery Science and Technology*, **2019**, 49, 660-667	4.5	27

57	Multiresidue analysis of phenylurea herbicides in environmental waters by capillary electrophoresis using electrochemical detection. *Analytical and Bioanalytical Chemistry*, **2005**, 382, 519-26	4.4	27
56	Characterisation of phenolic compounds by HPLC-TOF/IT/MS in buds and open flowers of ‘Chemlali’ olive cultivar. *Phytochemical Analysis*, **2013**, 24, 504-12	3.4	26
55	HPLC/CE-ESI-TOF-MS methods for the characterization of polyphenols in almond-skin extracts. *Electrophoresis*, **2010**, 31, 2289-96	3.6	26
54	Characterization of Atropa belladonna L. compounds by capillary electrophoresis-electrospray ionization-time of flight-mass spectrometry and capillary electrophoresis-electrospray ionization-ion trap-mass spectrometry. *Electrophoresis*, **2008**, 29, 2112-6	3.6	26
53	Analysis of choline and atropine in hairy root cultures of Cannabis sativa L. by capillary electrophoresis-electrospray mass spectrometry. *Electrophoresis*, **2006**, 27, 2208-15	3.6	26
52	Permeability Study of Polyphenols Derived from a Phenolic-Enriched Hibiscus sabdariffa Extract by UHPLC-ESI-UHR-Qq-TOF-MS. *International Journal of Molecular Sciences*, **2015**, 16, 18396-411	6.3	24
51	Characterization of the methanolic extract of hops using capillary electrophoresis-electrospray ionization-mass spectrometry. *Electrophoresis*, **2006**, 27, 2197-207	3.6	24
50	Phenolic compounds in rosemary as potential source of bioactive compounds against colorectal cancer: In situ absorption and metabolism study. *Journal of Functional Foods*, **2017**, 33, 202-210	5.1	23
49	Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: a case study in cranberry syrups. *Talanta*, **2015**, 132, 929-38	6.2	23
48	Antiplatelet Activity of Natural Bioactive Extracts from Mango (L.) and its By-Products. *Antioxidants*, **2019**, 8,	7.1	23
47	Changes in the Content of Phenolic Compounds in Flaxseed Oil During Development. *JAOCS, Journal of the American Oil Chemists’ Society*, **2011**, 88, 1135-1142	1.8	23
46	Establishment of pressurized-liquid extraction by response surface methodology approach coupled to HPLC-DAD-TOF-MS for the determination of phenolic compounds of myrtle leaves. *Analytical and Bioanalytical Chemistry*, **2018**, 410, 3547-3557	4.4	22
45	Comprehensive metabolite profiling of Arum palaestinum (Araceae) leaves by using liquid chromatography–tandem mass spectrometry. *Food Research International*, **2015**, 70, 74-86	7	22
44	Identification of phenolic compounds from pollen extracts using capillary electrophoresis-electrospray time-of-flight mass spectrometry. *Analytical and Bioanalytical Chemistry*, **2007**, 389, 1909-17	4.4	21
43	Evaluation of the intestinal permeability of rosemary (Rosmarinus officinalis L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. *PLoS ONE*, **2017**, 12, e0172063	3.7	21
42	Characterization of bioactive compounds of Annona cherimola L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. *Analytical and Bioanalytical Chemistry*, **2018**, 410, 3607-3619	4.4	20
41	Untargeted metabolite profiling and phytochemical analysis of Micromeria fruticosa L. (Lamiaceae) leaves. *Food Chemistry*, **2019**, 279, 128-143	8.5	20
40	Quenched phosphorescence detection in cyclodextrin-based electrokinetic chromatography. *Analytical Chemistry*, **2002**, 74, 5139-45	7.8	17

39	Bioassay-guided purification of Lippia citriodora polyphenols with AMPK modulatory activity. *Journal of Functional Foods*, **2018**, 46, 514-520	5.1	16
38	Evolution of bioactive compounds of three mango cultivars (Mangifera indica L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. *Food Research International*, **2019**, 125, 108526	7	16
37	Interfacing capillary electrophoresis and surface-enhanced resonance Raman spectroscopy for the determination of dye compounds. *Analytical and Bioanalytical Chemistry*, **2005**, 382, 180-5	4.4	16
36	The prebiotic properties of Hibiscus sabdariffa extract contribute to the beneficial effects in diet-induced obesity in mice. *Food Research International*, **2020**, 127, 108722	7	16
35	GC-QTOF-MS as valuable tool to evaluate the influence of cultivar and sample time on olive leaves triterpenic components. *Food Research International*, **2019**, 115, 219-226	7	15
34	HPLC-DAD-Q-ToF-MS profiling of phenolic compounds from mango (Mangifera indica L.) seed kernel of different cultivars and maturation stages as a preliminary approach to determine functional and nutraceutical value. *Food Chemistry*, **2021**, 337, 127764	8.5	15
33	Changes in phenolic composition in olive tree parts according to development stage. *Food Research International*, **2017**, 100, 454-461	7	14
32	Box-Behnken experimental design for a green extraction method of phenolic compounds from olive leaves. *Industrial Crops and Products*, **2020**, 154, 112741	5.9	14
31	A simple light-emitted diode-induced fluorescence detector using optical fibers and a charged coupled device for direct and indirect capillary electrophoresis methods. *Electrophoresis*, **2006**, 27, 1776-83	3.6	14
30	A novel sustainable approach for the extraction of value-added compounds from Hibiscus sabdariffa L. calyces by natural deep eutectic solvents. *Food Research International*, **2020**, 137, 109646	7	14
29	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. *Advances in Nutrition*, **2019**, 10, 291-302	10	14
28	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. *Molecules*, **2020**, 25,	4.8	13
27	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Genus. *Nutrients*, **2019**, 11,	6.7	13
26	Determination of aldicarb, carbofuran and some of their main metabolites in groundwater by application of micellar electrokinetic capillary chromatography with diode-array detection and solid-phase extraction. *Pest Management Science*, **2004**, 60, 675-9	4.6	13
25	Manufacturing design to improve the attainment of functional ingredients from Aloysia citriodora leaves by advanced microwave technology. *Journal of Industrial and Engineering Chemistry*, **2019**, 79, 52-61	6.3	12
24	Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. *Energies*, **2019**, 12, 947	3.1	12
23	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl-Induced Liver Damage. *Foods*, **2020**, 9,	4.9	12
22	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Genotypes in High Fat Diet-Induced Obesity in Mice. *Antioxidants*, **2020**, 9,	7.1	12

21	The Beneficial Effects of Lippia Citriodora Extract on Diet-Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. *Molecular Nutrition and Food Research*, **2020**, 64, e2000005	5.9	11
20	The Potential Synergistic Modulation of AMPK by Compounds as a Target in Metabolic Disorders. *Nutrients*, **2019**, 11,	6.7	11
19	Geographical Characterization of Tunisian Olive Tree Leaves (cv. Chemlali) Using HPLC-ESI-TOF and IT/MS Fingerprinting with Hierarchical Cluster Analysis. *Journal of Analytical Methods in Chemistry*, **2018**, 2018, 6789704	2	9
18	Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanoLC-ESI-TOF-MS. *Analytical and Bioanalytical Chemistry*, **2012**, 404, 3081-90	4.4	8
17	Assessment of conventional and microwave heating effects on the variation of the bioactive compounds of Chetoui VOO using HPLC-DAD-ESI-TOF-MS. *Arabian Journal of Chemistry*, **2020**, 13, 954-965	5.9	8
16	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. *Biomolecules*, **2019**, 9,	5.9	8
15	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. *Food Research International*, **2020**, 137, 109466	7	7
14	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. *Foods*, **2020**, 9,	4.9	6
13	Incorporation of Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. *Nanomaterials*, **2020**, 10,	5.4	6
12	Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. *Studies in Natural Products Chemistry*, **2018**, 389-411	1.5	5
11	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. *Foods*, **2020**, 9,	4.9	5
10	Biological Evaluation of Avocado Residues as a Potential Source of Bioactive Compounds. *Antioxidants*, **2022**, 11, 1049	7.1	4
9	A convenient antibiotic indicator in the ozone treatment of wastewaters. An experimental and theoretical study. *New Journal of Chemistry*, **2010**, 34, 2205	3.6	3
8	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. *Food Research International*, **2021**, 140, 109852	7	3
7	Comprehensive Analysis of Antioxidant Compounds from and Green Extracts Attained by Response Surface Methodology. *Antioxidants*, **2020**, 9,	7.1	2
6	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. *Food Chemistry*, **2021**, 337, 127746	8.5	2
5	Changes in the triacylglycerol content of flaxseeds during development using liquid chromatography- atmospheric pressure photoionization-mass spectrometry (LC-APPI-MS). *African Journal of Biotechnology*, **2012**, 11,	0.6	1
4	Cosmeceutical Potential of Major Tropical and Subtropical Fruit By-Products for a Sustainable Revalorization.. *Antioxidants*, **2022**, 11,	7.1	1

3	A Box-Behnken Design for Optimal Green Extraction of Compounds from Olive Leaves That Potentially Activate the AMPK Pathway. *Applied Sciences (Switzerland)*, **2020**, 10, 4620	2.6	1
2	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. *Medical Sciences Forum*, **2021**, 2, 1		
1	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. *Food Control*, **2022**, 135, 108791	6.2	