

David Arraez-Roman

List of Publications by Year in Descending Order

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Version: 2024-04-25

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Cosmeceutical Potential of Major Tropical and Subtropical Fruit By-Products for a Sustainable Revalorization.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
109	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. <i>Food Control</i> , 2022 , 135, 108791	6.2	
108	Biological Evaluation of Avocado Residues as a Potential Source of Bioactive Compounds. <i>Antioxidants</i> , 2022 , 11, 1049	7.1	4
107	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. <i>Medical Sciences Forum</i> , 2021 , 2, 1		
106	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. <i>Food Chemistry</i> , 2021 , 337, 127746	8.5	2
105	HPLC-DAD-Q-ToF-MS profiling of phenolic compounds from mango (<i>Mangifera indica</i> L.) seed kernel of different cultivars and maturation stages as a preliminary approach to determine functional and nutraceutical value. <i>Food Chemistry</i> , 2021 , 337, 127764	8.5	15
104	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. <i>Food Research International</i> , 2021 , 140, 109852	7	3
103	Comprehensive Analysis of Antioxidant Compounds from and Green Extracts Attained by Response Surface Methodology. <i>Antioxidants</i> , 2020 , 9,	7.1	2
102	Spray-Drying Microencapsulation of Bioactive Compounds from Lemon Verbena Green Extract. <i>Foods</i> , 2020 , 9,	4.9	6
101	The Beneficial Effects of Lippia Citriodora Extract on Diet-Induced Obesity in Mice Are Associated with Modulation in the Gut Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000005	5.9	11
100	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. <i>Food Research International</i> , 2020 , 137, 109466	7	7
99	Potential Hepatoprotective Activity of Super Critical Carbon Dioxide Olive Leaf Extracts against CCl-Induced Liver Damage. <i>Foods</i> , 2020 , 9,	4.9	12
98	Box-Behnken experimental design for a green extraction method of phenolic compounds from olive leaves. <i>Industrial Crops and Products</i> , 2020 , 154, 112741	5.9	14
97	Pleiotropic Biological Effects of Dietary Phenolic Compounds and their Metabolites on Energy Metabolism, Inflammation and Aging. <i>Molecules</i> , 2020 , 25,	4.8	13
96	Incorporation of Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , 2020 , 10,	5.4	6
95	Assessment of conventional and microwave heating effects on the variation of the bioactive compounds of Chboui VOO using HPLC-DAD-ESI-TOF-MS. <i>Arabian Journal of Chemistry</i> , 2020 , 13, 954-965	5.9	8
94	A Box-Behnken Design for Optimal Green Extraction of Compounds from Olive Leaves That Potentially Activate the AMPK Pathway. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 4620	2.6	1

93	Optimized Extraction of Phenylpropanoids and Flavonoids from Lemon Verbena Leaves by Supercritical Fluid System Using Response Surface Methodology. <i>Foods</i> , 2020 , 9,	4.9	5
92	A novel sustainable approach for the extraction of value-added compounds from Hibiscus sabdariffa L. calyces by natural deep eutectic solvents. <i>Food Research International</i> , 2020 , 137, 109646	7	14
91	Comparative Study of the Antioxidant and Anti-Inflammatory Effects of Leaf Extracts from Four Different Genotypes in High Fat Diet-Induced Obesity in Mice. <i>Antioxidants</i> , 2020 , 9,	7.1	12
90	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. <i>Arabian Journal of Chemistry</i> , 2020 , 13, 1685-1701	5.9	60
89	The prebiotic properties of Hibiscus sabdariffa extract contribute to the beneficial effects in diet-induced obesity in mice. <i>Food Research International</i> , 2020 , 127, 108722	7	16
88	Polyphenols-enriched Hibiscus sabdariffa extract-loaded nanostructured lipid carriers (NLC): Optimization by multi-response surface methodology. <i>Journal of Drug Delivery Science and Technology</i> , 2019 , 49, 660-667	4.5	27
87	Manufacturing design to improve the attainment of functional ingredients from Aloysia citriodora leaves by advanced microwave technology. <i>Journal of Industrial and Engineering Chemistry</i> , 2019 , 79, 52-61	6.3	12
86	Monitoring the Bioactive Compounds Status in Olea europaea According to Collecting Period and Drying Conditions. <i>Energies</i> , 2019 , 12, 947	3.1	12
85	Functional Ingredients based on Nutritional Phenolics. A Case Study against Inflammation: Genus. <i>Nutrients</i> , 2019 , 11,	6.7	13
84	Evolution of bioactive compounds of three mango cultivars (<i>Mangifera indica</i> L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. <i>Food Research International</i> , 2019 , 125, 108526	7	16
83	The metabolic and vascular protective effects of olive (<i>Olea europaea</i> L.) leaf extract in diet-induced obesity in mice are related to the amelioration of gut microbiota dysbiosis and to its immunomodulatory properties. <i>Pharmacological Research</i> , 2019 , 150, 104487	10.2	30
82	Antiplatelet Activity of Natural Bioactive Extracts from Mango (L.) and its By-Products. <i>Antioxidants</i> , 2019 , 8,	7.1	23
81	Marine Invertebrate Extracts Induce Colon Cancer Cell Death via ROS-Mediated DNA Oxidative Damage and Mitochondrial Impairment. <i>Biomolecules</i> , 2019 , 9,	5.9	8
80	The Potential Synergistic Modulation of AMPK by Compounds as a Target in Metabolic Disorders. <i>Nutrients</i> , 2019 , 11,	6.7	11
79	GC-QTOF-MS as valuable tool to evaluate the influence of cultivar and sample time on olive leaves triterpenic components. <i>Food Research International</i> , 2019 , 115, 219-226	7	15
78	Supercritical CO ₂ extraction of bioactive compounds from Hibiscus sabdariffa. <i>Journal of Supercritical Fluids</i> , 2019 , 147, 213-221	4.2	55
77	Activation of Human Brown Adipose Tissue by Capsinoids, Catechins, Ephedrine, and Other Dietary Components: A Systematic Review. <i>Advances in Nutrition</i> , 2019 , 10, 291-302	10	14
76	Untargeted metabolite profiling and phytochemical analysis of <i>Micromeria fruticosa</i> L. (Lamiaceae) leaves. <i>Food Chemistry</i> , 2019 , 279, 128-143	8.5	20

75	Characterization of bioactive compounds of <i>Annona cherimola</i> L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 3607-3619	4.4	20
74	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. <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 3547-3557	4.4	22
73	Microwave-assisted extraction for <i>Hibiscus sabdariffa</i> bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018 , 156, 313-322	3.5	74
72	Comparative study of conventional and pressurized liquid extraction for recovering bioactive compounds from <i>Lippia citriodora</i> leaves. <i>Food Research International</i> , 2018 , 109, 213-222	7	31
71	Geographical Characterization of Tunisian Olive Tree Leaves (cv. Chemlali) Using HPLC-ESI-TOF and IT/MS Fingerprinting with Hierarchical Cluster Analysis. <i>Journal of Analytical Methods in Chemistry</i> , 2018 , 2018, 6789704	2	9
70	Bioassay-guided purification of <i>Lippia citriodora</i> polyphenols with AMPK modulatory activity. <i>Journal of Functional Foods</i> , 2018 , 46, 514-520	5.1	16
69	Enhanced and green extraction of bioactive compounds from <i>Lippia citriodora</i> by tailor-made natural deep eutectic solvents. <i>Food Research International</i> , 2018 , 111, 67-76	7	64
68	Lipid nanocarriers for the loading of polyphenols - A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018 , 260, 85-94	14.3	64
67	<i>Olea europaea</i> as Potential Source of Bioactive Compounds for Diseases Prevention. <i>Studies in Natural Products Chemistry</i> , 2018 , 389-411	1.5	5
66	UHPLC/MS-based approach for the comprehensive metabolite profiling of bean (<i>Vicia faba</i> L.) by-products: A promising source of bioactive constituents. <i>Food Research International</i> , 2017 , 93, 87-96	7	34
65	Phenolic compounds in rosemary as potential source of bioactive compounds against colorectal cancer: In situ absorption and metabolism study. <i>Journal of Functional Foods</i> , 2017 , 33, 202-210	5.1	23
64	Changes in phenolic composition in olive tree parts according to development stage. <i>Food Research International</i> , 2017 , 100, 454-461	7	14
63	Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	40
62	Evaluation of the intestinal permeability of rosemary (<i>Rosmarinus officinalis</i> L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. <i>PLoS ONE</i> , 2017 , 12, e0172063	3.7	21
61	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. <i>Food and Chemical Toxicology</i> , 2015 , 80, 215-222	4.7	38
60	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (<i>Hibiscus sabdariffa</i>). <i>Industrial Crops and Products</i> , 2015 , 69, 385-394	5.9	127
59	Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: a case study in cranberry syrups. <i>Talanta</i> , 2015 , 132, 929-38	6.2	23
58	HPLC-DAD-ESI-MS/MS screening of bioactive components from <i>Rhus coriaria</i> L. (Sumac) fruits. <i>Food Chemistry</i> , 2015 , 166, 179-191	8.5	263

57	LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species <i>Mentha pulegium</i> and <i>Origanum majorana</i> . <i>Phytochemical Analysis</i> , 2015 , 26, 320-30	3.4	72
56	Permeability Study of Polyphenols Derived from a Phenolic-Enriched <i>Hibiscus sabdariffa</i> Extract by UHPLC-ESI-UHR-Qq-TOF-MS. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 18396-411	6.3	24
55	Comprehensive metabolite profiling of <i>Arum palaestinum</i> (Araceae) leaves by using liquid chromatography tandem mass spectrometry. <i>Food Research International</i> , 2015 , 70, 74-86	7	22
54	Differential metabolomic analysis of the potential antiproliferative mechanism of olive leaf extract on the JIMT-1 breast cancer cell line. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015 , 105, 156-162	3.5	28
53	UHPLC-ESI-QTOF-MS-based metabolic profiling of <i>Vicia faba</i> L. (Fabaceae) seeds as a key strategy for characterization in foodomics. <i>Electrophoresis</i> , 2014 , 35, 1571-81	3.6	62
52	Phenolic compounds in flaxseed: a review of their properties and analytical methods. An overview of the last decade. <i>Journal of Oleo Science</i> , 2014 , 63, 7-14	1.6	39
51	<i>Rosmarinus officinalis</i> leaves as a natural source of bioactive compounds. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 20585-606	6.3	113
50	UPLC-QTOF/MS for a rapid characterisation of phenolic compounds from leaves of <i>Myrtus communis</i> L. <i>Phytochemical Analysis</i> , 2014 , 25, 89-96	3.4	41
49	Phytochemical characterisation of green beans (<i>Phaseolus vulgaris</i> L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry. <i>Phytochemical Analysis</i> , 2013 , 24, 105-16	3.4	51
48	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: <i>Lactuca sativa</i> as an example of its application. <i>Journal of Chromatography A</i> , 2013 , 1313, 212-27	4.5	88
47	Characterisation of phenolic compounds by HPLC-TOF/IT/MS in buds and open flowers of <i>Chemlali</i> olive cultivar. <i>Phytochemical Analysis</i> , 2013 , 24, 504-12	3.4	26
46	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (<i>Citrullus lanatus</i>) by means of accurate-mass spectrometry (HPLC-ESI-QTOF/MS). <i>Food Research International</i> , 2013 , 51, 354-362	7	54
45	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. <i>Food and Chemical Toxicology</i> , 2013 , 55, 484-92	4.7	32
44	Extensive characterisation of bioactive phenolic constituents from globe artichoke (<i>Cynara scolymus</i> L.) by HPLC-DAD-ESI-QTOF-MS. <i>Food Chemistry</i> , 2013 , 141, 2269-77	8.5	83
43	Profiling of phenolic and other polar compounds in zucchini (<i>Cucurbita pepo</i> L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , 2013 , 50, 77-84	7	46
42	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013 , 141, 869-78	8.5	53
41	Development of a microwave-assisted extraction for the analysis of phenolic compounds from <i>Rosmarinus officinalis</i> . <i>Journal of Food Engineering</i> , 2013 , 119, 525-532	6	50
40	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. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013 , 58, 34-41	3.5	34

39	Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using HPLC-ESI-TOF-MS/IT-MS(2). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 791-8	5.7	72
38	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1817-25	4.7	113
37	HPLC-ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. <i>Food Research International</i> , 2012 , 46, 108-117	7	94
36	Changes in the triacylglycerol content of flaxseeds during development using liquid chromatography- atmospheric pressure photoionization-mass spectrometry (LC-APPI-MS). <i>African Journal of Biotechnology</i> , 2012 , 11,	0.6	1
35	Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanoLC-ESI-TOF-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 404, 3081-90	4.4	8
34	The occurrence and bioactivity of polyphenols in Tunisian olive products and by-products: a review. <i>Journal of Food Science</i> , 2012 , 77, R83-92	3.4	33
33	Classification of TchemlaliTaccessions according to the geographical area using chemometric methods of phenolic profiles analysed by HPLC-ESI-TOF-MS. <i>Food Chemistry</i> , 2012 , 132, 561-6	8.5	44
32	Determination of free and bound phenolic compounds in buckwheat spaghetti by RP-HPLC-ESI-TOF-MS: effect of thermal processing from farm to fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7700-7	5.7	56
31	Profiles of phenolic compounds in modern and old common wheat varieties determined by liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7670-81	4.5	136
30	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7682-90	4.5	77
29	Identification of phenolic compounds in aqueous and ethanolic rooibos extracts (<i>Aspalathus linearis</i>) by HPLC-ESI-MS (TOF/IT). <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 400, 3643-54	4.4	53
28	Changes in the Content of Phenolic Compounds in Flaxseed Oil During Development. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1135-1142	1.8	23
27	Determination of phenolic and other polar compounds in flaxseed oil using liquid chromatography coupled with time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2011 , 126, 332-338	8.5	30
26	A convenient antibiotic indicator in the ozone treatment of wastewaters. An experimental and theoretical study. <i>New Journal of Chemistry</i> , 2010 , 34, 2205	3.6	3
25	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 643-54	4.4	95
24	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010 , 52, 170-176	3.8	68
23	Radical Reduction of Epoxides Using a Titanocene(III)/Water System: Synthesis of DDeuterated Alcohols and Their Use as Internal Standards in Food Analysis. <i>European Journal of Organic Chemistry</i> , 2010 , 2010, 4288-4295	3.2	35
22	HPLC/CE-ESI-TOF-MS methods for the characterization of polyphenols in almond-skin extracts. <i>Electrophoresis</i> , 2010 , 31, 2289-96	3.6	26

21	Characterization of phenolic and other polar compounds in a lemon verbena extract by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Separation Science</i> , 2010 , 33, 2818-27	3.4	38
20	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. <i>Rapid Communications in Mass Spectrometry</i> , 2009 , 23, 51-9	2.2	43
19	Quantification of main phenolic compounds in sweet and bitter orange peel using CE/MS/MS. <i>Food Chemistry</i> , 2009 , 116, 567-574	8.5	83
18	Tentative characterization of novel phenolic compounds in extra virgin olive oils by rapid-resolution liquid chromatography coupled with mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11140-7	5.7	39
17	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. <i>Electrophoresis</i> , 2008 , 29, 2112-6	3.6	26
16	Antioxidant compounds of propolis determined by capillary electrophoresis-mass spectrometry. <i>Journal of Separation Science</i> , 2007 , 30, 595-603	3.4	28
15	Analytical determination of antioxidants in tomato: typical components of the Mediterranean diet. <i>Journal of Separation Science</i> , 2007 , 30, 452-61	3.4	50
14	Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. <i>Food Chemistry</i> , 2007 , 100, 383-389	8.5	53
13	Identification of phenolic compounds from pollen extracts using capillary electrophoresis-electrospray time-of-flight mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2007 , 389, 1909-17	4.4	21
12	Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2006 , 27, 2182-96	3.6	42
11	A simple light-emitted diode-induced fluorescence detector using optical fibers and a charged coupled device for direct and indirect capillary electrophoresis methods. <i>Electrophoresis</i> , 2006 , 27, 1776-83	3.6	14
10	Characterization of the methanolic extract of hops using capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Electrophoresis</i> , 2006 , 27, 2197-207	3.6	24
9	Analysis of choline and atropine in hairy root cultures of <i>Cannabis sativa</i> L. by capillary electrophoresis-electrospray mass spectrometry. <i>Electrophoresis</i> , 2006 , 27, 2208-15	3.6	26
8	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1648-56	3.5	57
7	Advances in the analysis of phenolic compounds in products derived from bees. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1220-34	3.5	253
6	Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005 , 1084, 54-62	4.5	70
5	Multiresidue analysis of phenylurea herbicides in environmental waters by capillary electrophoresis using electrochemical detection. <i>Analytical and Bioanalytical Chemistry</i> , 2005 , 382, 519-26	4.4	27
4	Interfacing capillary electrophoresis and surface-enhanced resonance Raman spectroscopy for the determination of dye compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2005 , 382, 180-5	4.4	16

- 3 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
- 2 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
- 1 Quenched phosphorescence detection in cyclodextrin-based electrokinetic chromatography. *Analytical Chemistry*, **2002**, 74, 5139-45 7.8 17