Lourdes Casas Cardoso

List of Publications by Year
in descending order

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Version: 2024-02-01

50 papers	1,272 citations	361045 20 h-index	377514 34 g-index
51 all docs	51 docs citations	51 times ranked	1488 citing authors

#	Article	IF	Citations
1	Extraction of resveratrol from the pomace of Palomino fino grapes by supercritical carbon dioxide. Journal of Food Engineering, 2010, 96, 304-308.	2.7	128
2	Extraction of antioxidant compounds from different varieties of Mangifera indica leaves using green technologies. Journal of Supercritical Fluids, 2012, 72, 168-175.	1.6	95
3	Green Extraction of Antioxidants from Different Varieties of Red Grape Pomace. Molecules, 2015, 20, 9686-9702.	1.7	91
4	Use of high pressure techniques to produce Mangifera indica L. leaf extracts enriched in potent antioxidant phenolic compounds. Innovative Food Science and Emerging Technologies, 2015, 29, 94-106.	2.7	67
5	Pilot-plant scale extraction of phenolic compounds from mango leaves using different green techniques: Kinetic and scale up study. Chemical Engineering Journal, 2016, 299, 420-430.	6.6	61
6	Effect of the addition of cosolvent on the supercritical fluid extraction of bioactive compounds from Helianthus annuus L.. Journal of Supercritical Fluids, 2007, 41, 43-49.	1.6	53
7	Biobased films of nanocellulose and mango leaf extract for active food packaging: Supercritical impregnation versus solvent casting. Food Hydrocolloids, 2021, 117, 106709.	5.6	52
8	Impregnation of mango leaf extract into a polyester textile using supercritical carbon dioxide. Journal of Supercritical Fluids, 2017, 128, 208-217.	1.6	48
9	Supercritical impregnation of antioxidant mango polyphenols into a multilayer PET/PP food-grade film. Journal of CO2 Utilization, 2018, 25, 56-67.	3.3	43
10	Supercritical fluid extraction of bioactive compounds from sunflower leaves with carbon dioxide and water on a pilot plant scale. Journal of Supercritical Fluids, 2008, 45, 37-42.	1.6	40
11	Particle design applied to quercetin using supercritical anti-solvent techniques. Journal of Supercritical Fluids, 2015, 105, 119-127.	1.6	37
12	Long-Term Mangiferin Extract Treatment Improves Central Pathology and Cognitive Deficits in APP/PS1 Mice. Molecular Neurobiology, 2017, 54, 4696-4704.	1.9	36
13	Isolation of Bioactive Compounds from Sunflower Leaves (Helianthus annuusL.) Extracted with Supercritical Carbon Dioxide. Journal of Agricultural and Food Chemistry, 2015, 63, 6410-6421.	2.4	34
14	Extraction of natural compounds with biological activity from sunflower leaves using supercritical carbon dioxide. Chemical Engineering Journal, 2009, 152, 301-306.	6.6	33
15	High Pressure Extraction of Antioxidants from Solanum stenotomun Peel. Molecules, 2013, 18, 3137-3151.	1.7	33
16	Application of a Natural Antioxidant from Grape Pomace Extract in the Development of Bioactive Jute Fibers for Food Packaging. Antioxidants, 2021, 10, 216.	2.2	33
17	Precipitation of antioxidant fine particles from Olea europaea leaves using supercritical antisolvent process. Journal of Supercritical Fluids, 2015, 97, 125-132.	1.6	31
18	Mango leaf extract improves central pathology and cognitive impairment in a type 2 diabetes mouse model. Brain Pathology, 2017, 27, 499-507.	2.1	30

#	Article	IF	Citations
19	Selective fractionation and isolation of allelopathic compounds from Helianthus annuus L. leaves by means of high-pressure techniques. Journal of Supercritical Fluids, 2019, 143, 32-41.	1.6	26
20	Natural antioxidant fine particles recovery from Eucalyptus globulus leaves using supercritical carbon dioxide assisted processes. Journal of Supercritical Fluids, 2015, 101, 161-169.	1.6	22
21	Development of cotton fabric impregnated with antioxidant mango polyphenols by means of supercritical fluids. Journal of Supercritical Fluids, 2018, 140, 310-319.	1.6	22
22	Effect of the pre-treatment of the samples on the natural substances extraction from L. using supercritical carbon dioxide. Talanta, 2005, 67, 175-181.	2.9	18
23	Quality of Cosmetic Argan Oil Extracted by Supercritical Fluid Extraction fromArgania spinosaL.. Journal of Chemistry, 2013, 2013, 1-9.	0.9	17
24	Generation of potent antioxidant nanoparticles from mango leaves by supercritical antisolvent extraction. Journal of Supercritical Fluids, 2018, 138, 92-101.	1.6	17
25	Selective antitumoural action of pressurized mango leaf extracts against minimally and highly invasive breast cancer. Food and Function, 2017, 8, 3610-3620.	2.1	15
26	Supercritical Impregnation of Ketoprofen into Polylactic Acid for Biomedical Application: Analysis and Modeling of the Release Kinetic. Polymers, 2021, 13, 1982.	2.0	15
27	Supercritical Impregnation of PLA Filaments with Mango Leaf Extract to Manufacture Functionalized Biomedical Devices by 3D Printing. Polymers, 2021, 13, 2125.	2.0	15
28	Potential allelopathic of the fractions obtained from sunflower leaves using supercritical carbon dioxide. Journal of Supercritical Fluids, 2011, 60, 28-37.	1.6	14
29	Fractionation of Mangifera indica Linn polyphenols by reverse phase supercritical fluid chromatography (RP-SFC) at pilot plant scale. Journal of Supercritical Fluids, 2014, 95, 444-456.	1.6	12
30	Helikaurolides Aâ€“D with a Diterpene-Sesquiterpene Skeleton from Supercritical Fluid Extracts of Helianthus annuus L. var. Arianna. Organic Letters, 2015, 17, 4730-4733.	2.4	12
31	Use of supercritical methanol/carbon dioxide mixtures for biodiesel production. Korean Journal of Chemical Engineering, 2016, 33, 2342-2349.	1.2	12
32	Usage of supercritical fluid techniques to obtain bioactive alkaloid-rich extracts from cherimoya peel and leaves: extract profiles and their correlation with antioxidant properties and acetylcholinesterase and Î±-glucosidase inhibitory activities. Food and Function, 2020, 11, 4224-4235.	2.1	12
33	Preparation of polyphenol fine particles potent antioxidants by a supercritical antisolvent process using different extracts of Olea europaea leaves. Korean Journal of Chemical Engineering, 2016, 33, 594-602.	1.2	11
34	SFE kinetics of bioactive compounds fromHelianthus annuusL.. Journal of Separation Science, 2009, 32, 1445-1453.	1.3	9
35	Filter Cake Oil-Wax as Raw Material for the Production of Biodiesel: Analysis of the Extraction Process and the Transesterification Reaction. Journal of Chemistry, 2015, 2015, 1-9.	0.9	8
36	Health-Promoting Properties of Borage Seed Oil Fractionated by Supercritical Carbon Dioxide Extraction. Foods, 2021, 10, 2471.	1.9	8

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37	Application of Citrus By-Products in the Production of Active Food Packaging. Antioxidants, 2022, 11, 738.	2.2	7
38	Supercritical Impregnation of Mango Leaf Extract into PLA 3D-Printed Devices and Evaluation of Their Biocompatibility with Endothelial Cell Cultures. Polymers, 2022, 14, 2706.	2.0	7
39	A comparative analysis on the impregnation efficiency of a natural insecticide into polypropylene films by means of batch against semi-continuous techniques using CO2 as solvent. Journal of Supercritical Fluids, 2021, 169, 105127.	1.6	6
40	Development of functionalized alginate dressing with mango polyphenols by supercritical technique to be employed as an antidiabetic transdermal system. Journal of Supercritical Fluids, 2021, 175, 105274.	1.6	5
41	Pro-Angiogenic Effects of Natural Antioxidants Extracted from Mango Leaf, Olive Leaf and Red Grape Pomace over Endothelial Colony-Forming Cells. Antioxidants, 2022, 11, 851.	2.2	5
42	Allelopathic properties of the fractions obtained from sunflower leaves using supercritical carbon dioxide: The effect of co-solvent addition. Journal of Supercritical Fluids, 2013, 82, 221-229.	1.6	4
43	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. Journal of Supercritical Fluids, 2021, 171, 105133.	1.6	4
44	Identification of Major Compounds Extracted by Supercritical Fluids from Helianthus Annuus L Leaves. Solvent Extraction Research and Development, 2011, 18, 55-68.	0.5	3
45	Mass Transfer and Optical Properties of Active PET/PP Food-Grade Films Impregnated with Olive Leaf Extract. Polymers, 2022, 14, 84.	2.0	3
46	Evaluation of the Effect of Different Co-Solvent Mixtures on the Supercritical CO2 Extraction of the Phenolic Compounds Present in Moringa oleifera Lam. Leaves. Agronomy, 2022, 12, 1450.	1.3	3
47	Structural Modification of Polymers Functionalized with Mango Leaf Extract by Supercritical Impregnation: Approaching of Further Food and Biomedical Applications. Polymers, 2022, 14, 2413.	2.0	3
48	Screening of the Supercritical Impregnation of Olea europaea Leaves Extract into Filaments of Thermoplastic Polyurethane (TPU) and Polylactic Acid (PLA) Intended for Biomedical Applications. Antioxidants, 2022, 11, 1170.	2.2	3
49	Potential Use of Annona Genus Plants Leaf Extracts to Produce Bioactive Transdermal Patches by Supercritical Solvent Impregnation. Antioxidants, 2021, 10, 1196.	2.2	2
50	Supercritical Extraction of a Natural Pyrethrin-Rich Extract from Chrysanthemum Cinerariifolium Flowers to Be Impregnated into Polypropylene Films Intended for Agriculture Applications. AppliedChem, 2022, 2, 106-116.	0.2	0