

Ana MarÃ-a GÃ³mez-Caravaca

List of Publications by Year in descending order

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106
papers

5,377
citations

76196

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91712

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g-index

107
all docs

107
docs citations

107
times ranked

6998
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Molecules in Virgin Olive Oils: a Survey of Their Sensory Properties, Health Effects, Antioxidant Activity and Analytical Methods. An Overview of the Last Decade Alessandra. <i>Molecules</i> , 2007, 12, 1679-1719.	1.7	652
2	Advances in the analysis of phenolic compounds in products derived from bees. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1220-1234.	1.4	323
3	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015, 77, 92-108.	2.9	227
4	Chemometric applications to assess quality and critical parameters of virgin and extra-virgin olive oil. A review. <i>Analytica Chimica Acta</i> , 2016, 913, 1-21.	2.6	135
5	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLC-DAD-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337.	2.4	134
6	Determination of phenolic compounds of "Sikitita" olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents "Arbequina" and "Picual" olive leaves. <i>LWT - Food Science and Technology</i> , 2014, 58, 28-34.	2.5	134
7	Simultaneous Determination of Phenolic Compounds and Saponins in Quinoa (<i>Chenopodium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2	2.4	112
8	Ionization-Time-of-Flight Mass Spectrometry Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825.	2.4	107
9	Phenolic Compounds and Saponins in Quinoa Samples (<i>Chenopodium quinoa</i> Willd.) Grown under Different Saline and Nonsaline Irrigation Regimens. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4620-4627.	2.4	103
10	Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolute LC-ESI-TOF MS method. <i>Food Chemistry</i> , 2011, 127, 1263-1267.	4.2	103
11	HPLC-DAD-ESI-QTOF-MS and HPLC-FLD-MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. <i>LWT - Food Science and Technology</i> , 2016, 73, 505-513.	2.5	103
12	Determination of guava (<i>Psidium guajava</i> L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , 2016, 22, 376-388.	1.6	100
13	Health Effects of <i>Psidium guajava</i> L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017, 18, 897.	1.8	97
14	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (<i>Mangifera</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2	2.9	94
15	Influence of pearling process on phenolic and saponin content in quinoa (<i>Chenopodium quinoa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	4.2	92
16	Sugar Cane and Sugar Beet Molasses, Antioxidant-rich Alternatives to Refined Sugar. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12508-12515.	2.4	85
17	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005, 26, 3538-3551.	1.3	83
18	Effects of Fly Attack (<i>Bactrocera oleae</i>) on the Phenolic Profile and Selected Chemical Parameters of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4577-4583.	2.4	82
19	High-performance liquid chromatography coupled to diode array and electrospray time-of-flight mass spectrometry detectors for a comprehensive characterization of phenolic and other polar compounds in three pepper (<i>Capsicum annuum</i> L.) samples. <i>Food Research International</i> , 2013, 51, 977-984.	2.9	76

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19	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 238-245.	1.8	75
20	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013, 141, 869-878.	4.2	73
21	HPLC-DAD-q-TOF-MS as a powerful platform for the determination of phenolic and other polar compounds in the edible part of mango and its by-products (peel, seed, and seed husk). <i>Electrophoresis</i> , 2016, 37, 1072-1084.	1.3	69
22	Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2019, 279, 40-48.	4.2	69
23	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, 1648-1656.	1.4	68
24	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 337.	1.8	66
25	Identification and quantification of phenolic compounds in diverse cultivars of eggplant grown in different seasons by high-performance liquid chromatography coupled to diode array detector and electrospray-quadrupole-time of flight-mass spectrometry. <i>Food Research International</i> , 2014, 57, 114-122.	2.9	63
26	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.	2.9	61
27	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.	3.1	59
28	Chemometric Analysis for the Evaluation of Phenolic Patterns in Olive Leaves from Six Cultivars at Different Growth Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1722-1729.	2.4	58
29	Rapid Quantification of the Phenolic Fraction of Spanish Virgin Olive Oils by Capillary Electrophoresis with UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7984-7991.	2.4	56
30	Separation and Identification of Phenolic Compounds of Extra Virgin Olive Oil from <i>Olea europaea</i> L. by HPLC-DAD-SPE-NMR/MS. Identification of a New Diastereoisomer of the Aldehydic Form of Oleuropein Aglycone. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9129-9136.	2.4	56
31	Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. <i>International Journal of Molecular Sciences</i> , 2017, 18, 173.	1.8	56
32	Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102402.	2.7	56
33	Antiinflammatory and immunomodulatory activity of an ethanolic extract from the stem bark of <i>Terminalia catappa</i> L. (Combretaceae): In vitro and in vivo evidences. <i>Journal of Ethnopharmacology</i> , 2016, 192, 309-319.	2.0	53
34	Chromatographic techniques for the determination of alkyl-phenols, tocopherols and other minor polar compounds in raw and roasted cold pressed cashew nut oils. <i>Journal of Chromatography A</i> , 2010, 1217, 7411-7417.	1.8	52
35	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of <i>Satureja montana</i> subsp. <i>kitabelii</i> . <i>Journal of Functional Foods</i> , 2015, 18, 1167-1178.	1.6	51
36	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006, 29, 2221-2233.	1.3	49

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37	Immunomodulatory properties of <i>Olea europaea</i> leaf extract in intestinal inflammation. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1601066.	1.5	48
38	Comparison of the composition of <i>Pinus radiata</i> bark extracts obtained at bench- and pilot-scales. <i>Industrial Crops and Products</i> , 2012, 38, 21-26.	2.5	46
39	Distribution of phenolic compounds and other polar compounds in the tuber of <i>Solanum tuberosum</i> L. by HPLC-DAD-q-TOF and study of their antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2014, 36, 1-11.	1.9	41
40	A chemometric approach to determine the phenolic compounds in different barley samples by two different stationary phases: A comparison between C18 and pentafluorophenyl core shell columns. <i>Journal of Chromatography A</i> , 2014, 1355, 134-142.	1.8	41
41	Comprehensive metabolite profiling of <i>Solanum tuberosum</i> L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018, 112, 390-399.	2.9	41
42	Nutritional and Functional Advantages of the Use of Fermented Black Chickpea Flour for Semolina-Pasta Fortification. <i>Foods</i> , 2021, 10, 182.	1.9	40
43	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.	1.9	39
44	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> , 2012, 58, 34-41.	1.4	38
45	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. <i>Food and Chemical Toxicology</i> , 2013, 55, 484-492.	1.8	37
46	Analysis of Oligomer Proanthocyanidins in Different Barley Genotypes Using High-Performance Liquid Chromatography-Fluorescence Detection-Mass Spectrometry and Near-Infrared Methodologies. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4130-4137.	2.4	37
47	Box-Behnken experimental design for a green extraction method of phenolic compounds from olive leaves. <i>Industrial Crops and Products</i> , 2020, 154, 112741.	2.5	37
48	Pattern of Variation of Fruit Traits and Phenol Content in Olive Fruits from Six Different Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10466-10476.	2.4	36
49	Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2020, 310, 125976.	4.2	36
50	Development of Functional Spaghetti Enriched in Bioactive Compounds Using Barley Coarse Fraction Obtained by Air Classification. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9127-9134.	2.4	35
51	Identification and quantification of phenolic and other polar compounds in the edible part of <i>Annona cherimola</i> and its by-products by HPLC-DAD-ESI-QTOF-MS. <i>Food Research International</i> , 2015, 78, 246-257.	2.9	35
52	Determination of apolar and minor polar compounds and other chemical parameters for the discrimination of six different varieties of Tunisian extra-virgin olive oil cultivated in their traditional growing area. <i>European Food Research and Technology</i> , 2010, 231, 965-975.	1.6	33
53	Phenolic compounds and in vitro immunomodulatory properties of three Andalusian olive leaf extracts. <i>Journal of Functional Foods</i> , 2016, 22, 270-277.	1.6	33
54	Exploring the antioxidant potential of <i>Teucrium polium</i> extracts by HPLC-SPE-NMR and on-line radical-scavenging activity detection. <i>LWT - Food Science and Technology</i> , 2012, 46, 104-109.	2.5	31

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55	Bioactive lipids in the butter production chain from Parmigiano Reggiano cheese area. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3625-3633.	1.7	31
56	A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. <i>Food Chemistry</i> , 2011, 127, 216-221.	4.2	29
57	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	29
58	Protective effect of <i>Globularia alypum</i> leaves against deltamethrin-induced nephrotoxicity in rats and determination of its bioactive compounds using high-performance liquid chromatography coupled with electrospray ionization tandem quadrupole time-of-flight mass spectrometry. <i>Journal of Functional Foods</i> , 2017, 32, 139-148.	1.6	29
59	HPLC-DAD-ESI-QTOF-MS/MS profiling of <i>Zygophyllum album</i> roots extract and assessment of its cardioprotective effect against deltamethrin-induced myocardial injuries in rat, by suppression of oxidative stress-related inflammation and apoptosis via NF- κ B signaling pathway. <i>Journal of Ethnopharmacology</i> , 2020, 247, 112266.	2.0	29
60	Air classification of barley flours to produce phenolic enriched ingredients: Comparative study among MEKC-UV, RP-HPLC-DAD-MS and spectrophotometric determinations. <i>LWT - Food Science and Technology</i> , 2011, 44, 1555-1561.	2.5	28
61	Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. <i>International Journal of Molecular Sciences</i> , 2016, 17, 699.	1.8	28
62	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021, 10, 1120.	1.9	28
63	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.	1.9	27
64	Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extra virgin olive oils belonging to Spanish and Italian PDOs and their relation to sensorial properties. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2144-2155.	1.7	26
65	Optimization of a solid phase extraction method and hydrophilic interaction liquid chromatography coupled to mass spectrometry for the determination of phospholipids in virgin olive oil. <i>Food Research International</i> , 2013, 54, 2083-2090.	2.9	25
66	NACE-ESI-TOF MS to reveal phenolic compounds from olive oil: Introducing enriched olive oil directly inside capillary. <i>Electrophoresis</i> , 2009, 30, 3099-3109.	1.3	24
67	Development of a CE-ESI-microTOF-MS method for a rapid identification of phenolic compounds in buckwheat. <i>Electrophoresis</i> , 2011, 32, 669-673.	1.3	24
68	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewers' Spent Grains. <i>Antioxidants</i> , 2019, 8, 282.	2.2	24
69	Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity. <i>Antioxidants</i> , 2022, 11, 558.	2.2	24
70	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.	2.9	23
71	Molecular Characterization of Phospholipids by High-Performance Liquid Chromatography Combined with an Evaporative Light Scattering Detector, High-Performance Liquid Chromatography Combined with Mass Spectrometry, and Gas Chromatography Combined with a Flame Ionization Detector in Different Oat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10963-10969.	2.4	21
72	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.	2.9	21

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73	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, β -glucans and phenolic compounds. Food Research International, 2015, 73, 88-96.	2.9	20
74	New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. Food Research International, 2016, 89, 1056-1063.	2.9	20
75	New insight into phenolic composition of chayote (<i>Sechium edule</i> (Jacq.) Sw.). Food Chemistry, 2019, 295, 514-519.	4.2	20
76	Mould starter selection for extended solid-state fermentation of quinoa. LWT - Food Science and Technology, 2019, 99, 231-237.	2.5	20
77	Integrated Profiling of Fatty Acids, Sterols and Phenolic Compounds in Tree and Herbaceous Peony Seed Oils: Marker Screening for New Resources of Vegetable Oil. Foods, 2020, 9, 770.	1.9	20
78	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. Foods, 2019, 8, 670.	1.9	19
79	Fourier transform infrared spectroscopyâ€Partial Least Squares (FTIRâ€PLS) coupled procedure application for the evaluation of fly attack on olive oil quality. LWT - Food Science and Technology, 2013, 50, 153-159.	2.5	18
80	New Advances in the Determination of Free and Bound Phenolic Compounds of Banana Passion Fruit Pulp (<i>Passiflora tripartita</i> , var. <i>Mollissima</i> (Kunth) L.H. Bailey) and Their In Vitro Antioxidant and Hypoglycemic Capacities. Antioxidants, 2020, 9, 628.	2.2	18
81	Bioactive Components in Fermented Foods and Food By-Products. Foods, 2020, 9, 153.	1.9	18
82	Distribution of free and bound phenolic compounds, and alkylresorcinols in wheat aleurone enriched fractions. Food Research International, 2021, 140, 109816.	2.9	18
83	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. RSC Advances, 2016, 6, 50786-50796.	1.7	17
84	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of â€Xynisteriâ€™ grape (<i>Vitis vinifera</i>) must. Postharvest Biology and Technology, 2018, 135, 114-122.	2.9	17
85	Metabolic fingerprinting of must obtained from sun-dried grapes of two indigenous Cypriot cultivars destined for the production of â€Commandariaâ€™: A protected designation of origin product. Food Research International, 2017, 100, 469-476.	2.9	15
86	Zygophyllum album saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. Ecotoxicology and Environmental Safety, 2020, 193, 110318.	2.9	13
87	Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. Studies in Natural Products Chemistry, 2018, , 389-411.	0.8	11
88	Acrylamide mitigation in processed potato derivatives by addition of natural phenols from olive chain by-products. Journal of Food Composition and Analysis, 2021, 95, 103682.	1.9	11
89	Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. Biology, 2021, 10, 1091.	1.3	11
90	Alkaloids Profiling of <i>Fumaria capreolata</i> by Analytical Platforms Based on the Hyphenation of Gas Chromatography and Liquid Chromatography with Quadrupole-Time-of-Flight Mass Spectrometry. International Journal of Analytical Chemistry, 2017, 2017, 1-16.	0.4	10

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91	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. <i>LWT - Food Science and Technology</i> , 2021, 150, 111893.	2.5	10
92	New Advances in the Phenolic Composition of Tiger Nut (<i>Cyperus esculentus</i> L.) by-Products. <i>Foods</i> , 2022, 11, 343.	1.9	10
93	<i>Zygophyllum album</i> leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF- β 1/Smads signaling pathways. Exploring of bioactive compounds using HPLC-ESI-QTOF-MS/MS. <i>Inflammopharmacology</i> , 2020, 28, 1735-1750.	1.9	9
94	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes. , 2014, , 37-52.		8
95	<i>Schinus terebinthifolius</i> fruits intake ameliorates metabolic disorders, inflammation, oxidative stress, and related vascular dysfunction, in atherogenic diet-induced obese rats. Insight of their chemical characterization using HPLC-ESI-QTOF-MS/MS. <i>Journal of Ethnopharmacology</i> , 2021, 269, 113701.	2.0	8
96	Setup of an Ultrasonic-Assisted Extraction to Obtain High Phenolic Recovery in <i>Crataegus monogyna</i> Leaves. <i>Molecules</i> , 2021, 26, 4536.	1.7	8
97	Comparison of Two Stationary Phases for the Determination of Phytosterols and Tocopherols in Mango and Its By-Products by GC-QTOF-MS. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1594.	1.8	6
98	Leaf removal at veraison stage differentially affects qualitative attributes and bioactive composition of fresh and dehydrated grapes of two indigenous Cypriot cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1342-1350.	1.7	6
99	Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. <i>Food Research International</i> , 2020, 130, 108970.	2.9	5
100	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.	1.3	5
101	The Establishment of Ultrasonic-Assisted Extraction for the Recovery of Phenolic Compounds and Evaluation of Their Antioxidant Activity from <i>Morus alba</i> Leaves. <i>Foods</i> , 2022, 11, 314.	1.9	5
102	In vivo evaluation and molecular docking studies of <i>Schinus molle</i> L. fruit extract protective effect against isoproterenol-induced infarction in rats. <i>Environmental Science and Pollution Research</i> , 2022, 29, 80910-80925.	2.7	5
103	Recovery of Phenolic Compounds From Olive Oil Mill Wastewaters by Physicochemical Methodologies. , 2017, , 467-489.		4
104	Use of Sieving as a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. <i>Antioxidants</i> , 2019, 8, 583.	2.2	4
105	HR-MAS NMR metabolic profiling, furosine and (E)-10-Hydroxy-2-decenoic acid for qualitative and geographical discrimination of royal jelly. <i>Journal of Apicultural Research</i> , 2013, 52, 141-148.	0.7	3
106	Underutilized sources of carotenoids. , 2020, , 107-147.		1