

# Ana MarÃ-a GÃ³mez-Caravaca

## List of Publications by Year in descending order

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106  
papers

5,377  
citations

76196

40  
h-index

91712

69  
g-index

107  
all docs

107  
docs citations

107  
times ranked

6998  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	Distribution of free and bound phenolic compounds, and alkylresorcinols in wheat aleurone enriched fractions. <i>Food Research International</i> , 2021, 140, 109816.	2.9	18
6	Acrylamide mitigation in processed potato derivatives by addition of natural phenols from olive chain by-products. <i>Journal of Food Composition and Analysis</i> , 2021, 95, 103682.	1.9	11
7	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
8	<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
9	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021, 10, 1120.	1.9	28
10	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
11	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
12	Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. <i>Biology</i> , 2021, 10, 1091.	1.3	11
13	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- $\kappa$ B signaling pathway. <i>Journal of Ethnopharmacology</i> , 2020, 247, 112266.	2.0	29
14	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
15	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
16	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
17	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. <i>Antioxidants</i> , 2020, 9, 628.	2.2	18
18	Integrated Profiling of Fatty Acids, Sterols and Phenolic Compounds in Tree and Herbaceous Peony Seed Oils: Marker Screening for New Resources of Vegetable Oil. <i>Foods</i> , 2020, 9, 770.	1.9	20

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19	Zygophyllum album leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF-Î²1/Smads signaling pathways. Exploring of bioactive compounds using HPLC-DAD-ESI-QTOF-MS/MS. <i>Inflammopharmacology</i> , 2020, 28, 1735-1750.	1.9	9
20	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
21	Bioactive Components in Fermented Foods and Food By-Products. <i>Foods</i> , 2020, 9, 153.	1.9	18
22	Zygophyllum album saponins prevent atherogenic effect induced by deltamethrin via attenuating arterial accumulation of native and oxidized LDL in rats. <i>Ecotoxicology and Environmental Safety</i> , 2020, 193, 110318.	2.9	13
23	Underutilized sources of carotenoids. , 2020, , 107-147.		1
24	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
25	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
26	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewersâ€™ Spent Grains. <i>Antioxidants</i> , 2019, 8, 282.	2.2	24
27	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
28	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
29	New insight into phenolic composition of chayote ( <i>Sechium edule</i> (Jacq.) Sw.). <i>Food Chemistry</i> , 2019, 295, 514-519.	4.2	20
30	Use of Sieving as a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. <i>Antioxidants</i> , 2019, 8, 583.	2.2	4
31	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. <i>Foods</i> , 2019, 8, 670.	1.9	19
32	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
33	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
34	Mould starter selection for extended solid-state fermentation of quinoa. <i>LWT - Food Science and Technology</i> , 2019, 99, 231-237.	2.5	20
35	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
36	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

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37	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of 'Xynisteri'™ grape ( <i>Vitis vinifera</i> ) must. <i>Postharvest Biology and Technology</i> , 2018, 135, 114-122.	2.9	17
38	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
39	<i>Olea europaea</i> as Potential Source of Bioactive Compounds for Diseases Prevention. <i>Studies in Natural Products Chemistry</i> , 2018, , 389-411.	0.8	11
40	Metabolic fingerprinting of must obtained from sun-dried grapes of two indigenous Cypriot cultivars destined for the production of 'Commandaria'™: A protected designation of origin product. <i>Food Research International</i> , 2017, 100, 469-476.	2.9	15
41	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit ( <i>Mangifera</i> ) Tj ETQq1 1 0,784314 rgBT /Over	2.9	94
42	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
43	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
44	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
45	Recovery of Phenolic Compounds From Olive Oil Mill Wastewaters by Physicochemical Methodologies. , 2017, , 467-489.		4
46	Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. <i>International Journal of Molecular Sciences</i> , 2017, 18, 173.	1.8	56
47	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
48	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. <i>International Journal of Analytical Chemistry</i> , 2017, 2017, 1-16.	0.4	10
49	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
50	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
51	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
52	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. <i>RSC Advances</i> , 2016, 6, 50786-50796.	1.7	17
53	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
54	New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. <i>Food Research International</i> , 2016, 89, 1056-1063.	2.9	20

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55	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
56	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
57	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
58	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
59	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
60	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
61	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, $\beta$ -glucans and phenolic compounds. <i>Food Research International</i> , 2015, 73, 88-96.	2.9	20
62	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
63	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
64	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
65	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
66	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
67	Influence of pearling process on phenolic and saponin content in quinoa ( <i>Chenopodium quinoa</i> ) Tj ETQq1 1 0.784314 rgBT /Qyerlock 4.2 92		
68	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
69	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
70	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
71	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes. , 2014, , 37-52.		8
72	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

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73	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
74	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
75	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
76	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
77	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLC-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337.	2.4	134
78	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
79	Fourier transform infrared spectroscopy-Partial Least Squares (FTIR-PLS) coupled procedure application for the evaluation of fly attack on olive oil quality. <i>LWT - Food Science and Technology</i> , 2013, 50, 153-159.	2.5	18
80	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
81	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
82	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
83	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
84	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	107
85	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
86	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
87	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
88	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
89	Simultaneous Determination of Phenolic Compounds and Saponins in Quinoa ( <i>Chenopodium</i> ) Tj ETQq1 1 0.784314 rgBT /Overl... Ionization-Time-of-Flight Mass Spectrometry Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825.	2.4	112
90	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

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91	Development of a CEâ€‘ESIâ€‘microTOFâ€‘MS method for a rapid identification of phenolic compounds in buckwheat. <i>Electrophoresis</i> , 2011, 32, 669-673.	1.3	24
92	A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. <i>Food Chemistry</i> , 2011, 127, 216-221.	4.2	29
93	Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolute LCâ€‘ESI-TOF MS method. <i>Food Chemistry</i> , 2011, 127, 1263-1267.	4.2	103
94	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
95	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
96	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
97	NACEâ€‘ESIâ€‘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
98	Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extraâ€‘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
99	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresisâ€‘electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 238-245.	1.8	75
100	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
101	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
102	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
103	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresisâ€‘electrospray ionization-mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1648-1656.	1.4	68
104	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
105	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
106	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