# Ana Mara Gmez-Caravaca

## List of Publications by Citations



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| 102 papers | 3,990 citations | 35 h-index | 60 g-index |
| 107 ext. papers | 4,688 ext. citations | 5.4 avg, IF | 5.53 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 102 | 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. *Molecules*, **2007**, 12, 1679-719 | 4.8 | 567 |
| 101 | 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 |
| 100 | Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. *Food Research International*, **2015**, 77, 92-108 | 7 | 144 |
| 99 | Chemometric applications to assess quality and critical parameters of virgin and extra-virgin olive oil. A review. *Analytica Chimica Acta*, **2016**, 913, 1-21 | 6.6 | 112 |
| 98 | Determination of the major phenolic compounds in pomegranate juices by HPLC□DAD□ESI-MS. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5328-37 | 5.7 | 108 |
| 97 | Determination of phenolic compounds of □ikitita□olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents □Arbequina□and □Picual□olive leaves. *LWT - Food Science and Technology*, **2014**, 58, 28-34 | 5.4 | 102 |
| 96 | Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolutive LC-ESI-TOF MS method. *Food Chemistry*, **2011**, 127, 1263-7 | 8.5 | 95 |
| 95 | Phenolic compounds and saponins in quinoa samples (Chenopodium quinoa Willd.) grown under different saline and nonsaline irrigation regimens. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4620-7 | 5.7 | 91 |
| 94 | Simultaneous determination of phenolic compounds and saponins in quinoa (Chenopodium quinoa Willd) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10815-25 | 5.7 | 88 |
| 93 | Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. *Electrophoresis*, **2005**, 26, 3538-51 | 3.6 | 80 |
| 92 | Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. *Journal of Functional Foods*, **2016**, 22, 376-388 | 5.1 | 74 |
| 91 | 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. *LWT - Food Science and Technology*, **2016**, 73, 505-513 | 5.4 | 71 |
| 90 | Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (Mangifera indica L.) and its by-products. *Food Research International*, **2017**, 100, 423-434 | 7 | 67 |
| 89 | Influence of pearling process on phenolic and saponin content in quinoa (Chenopodium quinoa Willd). *Food Chemistry*, **2014**, 157, 174-8 | 8.5 | 66 |
| 88 | Effects of fly attack (Bactrocera oleae) on the phenolic profile and selected chemical parameters of olive oil. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4577-83 | 5.7 | 64 |
| 87 | Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. *Journal of Chromatography A*, **2008**, 1209, 238-45 | 4.5 | 63 |
| 86 | Sugar cane and sugar beet molasses, antioxidant-rich alternatives to refined sugar. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12508-15 | 5.7 | 61 |

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| 85 | 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 (Capsicum annuum L.) samples. *Food Research International*, **2013**, 51, 977-984 | 7 | 60 |
| 84 | Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. *International Journal of Molecular Sciences*, **2017**, 18, | 6.3 | 58 |
| 83 | 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 |
| 82 | 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 |
| 81 | Rapid quantification of the phenolic fraction of Spanish virgin olive oils by capillary electrophoresis with UV detection. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7984-91 | 5.7 | 51 |
| 80 | 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. *Food Research International*, **2014**, 57, 114-122 | 7 | 50 |
| 79 | Separation and identification of phenolic compounds of extra virgin olive oil from Olea europaea L. by HPLC-DAD-SPE-NMR/MS. Identification of a new diastereoisomer of the aldehydic form of oleuropein aglycone. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9129-36 | 5.7 | 50 |
| 78 | 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). *Electrophoresis*, **2016**, 37, 1072-84 | 3.6 | 50 |
| 77 | From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. *International Journal of Molecular Sciences*, **2016**, 17, 337 | 6.3 | 49 |
| 76 | A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. *Journal of Separation Science*, **2006**, 29, 2221-33 | 3.4 | 48 |
| 75 | Evolution of the phenolic compounds profile of olive leaf extract encapsulated by spray-drying during in vitro gastrointestinal digestion. *Food Chemistry*, **2019**, 279, 40-48 | 8.5 | 47 |
| 74 | 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 |
| 73 | Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of Satureja montana subsp. kitaibelii. *Journal of Functional Foods*, **2015**, 18, 1167-1178 | 5.1 | 45 |
| 72 | Chemometric analysis for the evaluation of phenolic patterns in olive leaves from six cultivars at different growth stages. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1722-9 | 5.7 | 43 |
| 71 | Chromatographic techniques for the determination of alkyl-phenols, tocopherols and other minor polar compounds in raw and roasted cold pressed cashew nut oils. *Journal of Chromatography A*, **2010**, 1217, 7411-7 | 4.5 | 41 |
| 70 | Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. *International Journal of Molecular Sciences*, **2017**, 18, | 6.3 | 40 |
| 69 | Antiinflammatory and immunomodulatory activity of an ethanolic extract from the stem bark of Terminalia catappa L. (Combretaceae): In vitro and in vivo evidences. *Journal of Ethnopharmacology*, **2016**, 192, 309-319 | 5 | 36 |
| 68 | 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. *Journal of Chromatography A*, **2014**, 1355, 134-42 | 4.5 | 35 |

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| 67 | Comparison of the composition of Pinus radiata bark extracts obtained at bench- and pilot-scales. *Industrial Crops and Products*, **2012**, 38, 21-26 | 5.9 | 34 |
| 66 | 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 |
| 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 | Immunomodulatory properties of Olea europaea leaf extract in intestinal inflammation. *Molecular Nutrition and Food Research*, **2017**, 61, 1601066 | 5.9 | 31 |
| 63 | 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. *European Food Research and Technology*, **2010**, 231, 965-975 | 3.4 | 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 | Distribution of phenolic compounds and other polar compounds in the tuber of Solanum tuberosum L. by HPLC-DAD-q-TOF and study of their antioxidant activity. *Journal of Food Composition and Analysis*, **2014**, 36, 1-11 | 4.1 | 30 |
| 60 | Development of functional spaghetti enriched in bioactive compounds using barley coarse fraction obtained by air classification. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9127-34 | 5.7 | 29 |
| 59 | Analysis of oligomer proanthocyanidins in different barley genotypes using high-performance liquid chromatography-fluorescence detection-mass spectrometry and near-infrared methodologies. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4130-7 | 5.7 | 28 |
| 58 | A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. *Food Chemistry*, **2011**, 127, 216-221 | 8.5 | 28 |
| 57 | Pattern of Variation of Fruit Traits and Phenol Content in Olive Fruits from Six Different Cultivars. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10466-76 | 5.7 | 27 |
| 56 | Phenolic compounds and in vitro immunomodulatory properties of three Andalusian olive leaf extracts. *Journal of Functional Foods*, **2016**, 22, 270-277 | 5.1 | 27 |
| 55 | Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. *Innovative Food Science and Emerging Technologies*, **2020**, 64, 102402 | 6.8 | 27 |
| 54 | Identification and quantification of phenolic and other polar compounds in the edible part of Annona cherimola and its by-products by HPLC-DAD-ESI-QTOF-MS. *Food Research International*, **2015**, 78, 246-257 | 7 | 26 |
| 53 | Bioactive lipids in the butter production chain from Parmigiano Reggiano cheese area. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3625-33 | 4.3 | 26 |
| 52 | Air classification of barley flours to produce phenolic enriched ingredients: Comparative study among MEKC-UV, RP-HPLC-DAD-MS and spectrophotometric determinations. *LWT - Food Science and Technology*, **2011**, 44, 1555-1561 | 5.4 | 25 |
| 51 | Exploring the antioxidant potential of Teucrium polium extracts by HPLC-SPE-NMR and on-line radical-scavenging activity detection. *LWT - Food Science and Technology*, **2012**, 46, 104-109 | 5.4 | 23 |
| 50 | 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. *Journal of the Science of Food and Agriculture*, **2009**, 89, 2144-2155 | 4.3 | 23 |

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| 49 | 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 |
| 48 | Development of a CE-ESI-microTOF-MS method for a rapid identification of phenolic compounds in buckwheat. *Electrophoresis*, **2011**, 32, 669-73 | 3.6 | 22 |
| 47 | NACE-ESI-TOF MS to reveal phenolic compounds from olive oil: introducing enriched olive oil directly inside capillary. *Electrophoresis*, **2009**, 30, 3099-3109 | 3.6 | 22 |
| 46 | Protective effect of Globularia alypum 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. *Journal of Functional Foods*, **2017**, 32, 139-148 | 5.1 | 21 |
| 45 | Comprehensive metabolite profiling of Solanum tuberosum L. (potato) leaves by HPLC-ESI-QTOF-MS. *Food Research International*, **2018**, 112, 390-399 | 7 | 21 |
| 44 | 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. *Food Research International*, **2013**, 54, 2083-2090 | 7 | 21 |
| 43 | 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 |
| 42 | Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. *Journal of Chemistry*, **2015**, 2015, 1-9 | 2.3 | 20 |
| 41 | Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. *International Journal of Molecular Sciences*, **2016**, 17, | 6.3 | 19 |
| 40 | Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, □glucans and phenolic compounds. *Food Research International*, **2015**, 73, 88-96 | 7 | 18 |
| 39 | Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewers' Spent Grains. *Antioxidants*, **2019**, 8, | 7.1 | 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 | 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. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10963-9 | 5.7 | 16 |
| 36 | New insight into phenolic composition of chayote (Sechium edule (Jacq.) Sw.). *Food Chemistry*, **2019**, 295, 514-519 | 8.5 | 15 |
| 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 | 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 |
| 33 | New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. *Food Research International*, **2016**, 89, 1056-1063 | 7 | 14 |
| 32 | Fourier transform infrared spectroscopy□Partial Least Squares (FTIR□PLS) coupled procedure application for the evaluation of fly attack on olive oil quality. *LWT - Food Science and Technology*, **2013**, 50, 153-159 | 5.4 | 14 |

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| 31 | Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. *Food Chemistry*, **2020**, 310, 125976 | 8.5 | 14 |
| 30 | Mould starter selection for extended solid-state fermentation of quinoa. *LWT - Food Science and Technology*, **2019**, 99, 231-237 | 5.4 | 13 |
| 29 | Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. *RSC Advances*, **2016**, 6, 50786-50796 | 3.7 | 11 |
| 28 | Nutritional and Functional Advantages of the Use of Fermented Black Chickpea Flour for Semolina-Pasta Fortification. *Foods*, **2021**, 10, | 4.9 | 11 |
| 27 | HPLC-DAD-ESI-QTOF-MS/MS profiling of Zygophyllum album 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-B signaling pathway. *Journal of Ethnopharmacology*, **2020**, 247, 112266 | 5 | 10 |
| 26 | Metabolic fingerprinting of must obtained from sun-dried grapes of two indigenous Cypriot cultivars destined for the production of 'Commandaria': A protected destignation of origin product. *Food Research International*, **2017**, 100, 469-476 | 7 | 9 |
| 25 | The impact of postharvest dehydration methods on qualitative attributes and chemical composition of Xynisteri grape (Vitis vinifera) must. *Postharvest Biology and Technology*, **2018**, 135, 114-122 | 6.2 | 9 |
| 24 | Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. *Foods*, **2019**, 8, | 4.9 | 9 |
| 23 | 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, | 4.9 | 8 |
| 22 | Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. *Foods*, **2021**, 10, | 4.9 | 7 |
| 21 | Distribution of free and bound phenolic compounds, and alkylresorcinols in wheat aleurone enriched fractions. *Food Research International*, **2021**, 140, 109816 | 7 | 7 |
| 20 | 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 | 7 | 6 |
| 19 | Alkaloids Profiling of 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, 5178729 | 1.4 | 6 |
| 18 | Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes **2014**, 37-52 | | 6 |
| 17 | New Advances in the Determination of Free and Bound Phenolic Compounds of Banana Passion Fruit Pulp (, var. Mollissima (Kunth) L.H. Bailey) and Their In Vitro Antioxidant and Hypoglycemic Capacities. *Antioxidants*, **2020**, 9, | 7.1 | 6 |
| 16 | Zygophyllum album leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF-/Smads signaling pathways. Exploring of bioactive compounds using HPLC-DAD-ESI-QTOF-MS/MS. *Inflammopharmacology*, **2020**, 28, 1735-1750 | 5.1 | 5 |
| 15 | Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. *Studies in Natural Products Chemistry*, **2018**, 389-411 | 1.5 | 5 |
| 14 | Comparison of Two Stationary Phases for the Determination of Phytosterols and Tocopherols in Mango and Its By-Products by GC-QTOF-MS. *International Journal of Molecular Sciences*, **2017**, 18, | 6.3 | 5 |

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| 13 | 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 | 4.1 | 4 |
| 12 | Recovery of Phenolic Compounds From Olive Oil Mill Wastewaters by Physicochemical Methodologies **2017**, 467-489 | | 3 |
| 11 | HR-MAS NMR metabolic profiling, furosine and (E)-10-Hydroxy-2-decenoic acid for qualitative and geographical discrimination of royal jelly. *Journal of Apicultural Research*, **2013**, 52, 141-148 | 2 | 3 |
| 10 | Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. *Biology*, **2021**, 10, | 4.9 | 3 |
| 9 | Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. *Food Research International*, **2020**, 130, 108970 | 7 | 3 |
| 8 | Use of Sieving As a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. *Antioxidants*, **2019**, 8, | 7.1 | 3 |
| 7 | Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. *LWT - Food Science and Technology*, **2021**, 150, 111893 | 5.4 | 3 |
| 6 | Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity.. *Antioxidants*, **2022**, 11, | 7.1 | 3 |
| 5 | Leaf removal at veraison stage differentially affects qualitative attributes and bioactive composition of fresh and dehydrated grapes of two indigenous Cypriot cultivars. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1342-1350 | 4.3 | 1 |
| 4 | 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 |
| 3 | Schinus terebinthifolius 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. *Journal of Ethnopharmacology*, **2021**, 269, 113701 | 5 | 1 |
| 2 | Setup of an Ultrasonic-Assisted Extraction to Obtain High Phenolic Recovery in Leaves. *Molecules*, **2021**, 26, | 4.8 | 1 |
| 1 | Underutilized sources of carotenoids **2020**, 107-147 | | |