

Ana Mara Gmez-Caravaca

List of Publications by Year in Descending Order

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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.

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	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,	7.1	3
101	Essential Oils from Fruit and Vegetables, Aromatic Herbs, and Spices: Composition, Antioxidant, and Antimicrobial Activities. <i>Biology</i> , 2021 , 10,	4.9	3
100	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. <i>Journal of Ethnopharmacology</i> , 2021 , 269, 113701	5	1
99	Optimization of Ultrasound-Assisted Extraction via Sonotrode of Phenolic Compounds from Orange By-Products. <i>Foods</i> , 2021 , 10,	4.9	7
98	Setup of an Ultrasonic-Assisted Extraction to Obtain High Phenolic Recovery in Leaves. <i>Molecules</i> , 2021 , 26,	4.8	1
97	Distribution of free and bound phenolic compounds, and alkylresorcinols in wheat aleurone enriched fractions. <i>Food Research International</i> , 2021 , 140, 109816	7	7
96	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	4.1	4
95	Nutritional and Functional Advantages of the Use of Fermented Black Chickpea Flour for Semolina-Pasta Fortification. <i>Foods</i> , 2021 , 10,	4.9	11
94	Air classification as a useful technology to obtain phenolics-enriched buckwheat flour fractions. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111893	5.4	3
93	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,	4.9	8
92	Zygophyllum album leaves extract prevented hepatic fibrosis in rats, by reducing liver injury and suppressing oxidative stress, inflammation, apoptosis and the TGF- β /Smads signaling pathways. Exploring of bioactive compounds using HPLC-DAD-ESI-QTOF-MS/MS. <i>Inflammopharmacology</i> , 2020 , 28, 1735-1750	5.1	5
91	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
90	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	7	6
89	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	6.8	27
88	Assessment of phytochemical compounds in functional couscous: Determination of free and bound phenols and alkylresorcinols. <i>Food Research International</i> , 2020 , 130, 108970	7	3
87	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	8.5	14
86	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

85	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. <i>Antioxidants</i> , 2020 , 9,	7.1	6
84	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- κ B signaling pathway. <i>Journal of Ethnopharmacology</i> , 2020 , 247, 112266	5	10
83	Underutilized sources of carotenoids 2020 , 107-147		
82	New insight into phenolic composition of chayote (Sechium edule (Jacq.) Sw.). <i>Food Chemistry</i> , 2019 , 295, 514-519	8.5	15
81	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	4.3	1
80	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewers' Spent Grains. <i>Antioxidants</i> , 2019 , 8,	7.1	16
79	Evolution of bioactive compounds of three mango cultivars (Mangifera indica L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. <i>Food Research International</i> , 2019 , 125, 108526	7	16
78	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. <i>Pharmacological Research</i> , 2019 , 150, 104487	10.2	30
77	Use of Sieving As a Valuable Technology to Produce Enriched Buckwheat Flours: A Preliminary Study. <i>Antioxidants</i> , 2019 , 8,	7.1	3
76	Distribution of Free and Bound Phenolic Compounds in Buckwheat Milling Fractions. <i>Foods</i> , 2019 , 8,	4.9	9
75	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
74	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	8.5	47
73	Mould starter selection for extended solid-state fermentation of quinoa. <i>LWT - Food Science and Technology</i> , 2019 , 99, 231-237	5.4	13
72	Characterization of bioactive compounds of Annona cherimola 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
71	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
70	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of Xynisteri grape (Vitis vinifera) must. <i>Postharvest Biology and Technology</i> , 2018 , 135, 114-122	6.2	9
69	Comprehensive metabolite profiling of Solanum tuberosum L. (potato) leaves by HPLC-ESI-QTOF-MS. <i>Food Research International</i> , 2018 , 112, 390-399	7	21
68	Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. <i>Studies in Natural Products Chemistry</i> , 2018 , 389-411	1.5	5

67	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	7	9
66	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (<i>Mangifera indica</i> L.) and its by-products. <i>Food Research International</i> , 2017 , 100, 423-434	7	67
65	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	5.1	21
64	Alkaloids Profiling of 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, 5178729	1.4	6
63	Immunomodulatory properties of <i>Olea europaea</i> leaf extract in intestinal inflammation. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1601066	5.9	31
62	Health Effects of <i>Psidium guajava</i> L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	58
61	Recovery of Phenolic Compounds From Olive Oil Mill Wastewaters by Physicochemical Methodologies 2017 , 467-489		3
60	Recent Advances in Phospholipids from Colostrum, Milk and Dairy By-Products. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	40
59	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,	6.3	5
58	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	5	36
57	New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes. <i>Food Research International</i> , 2016 , 89, 1056-1063	7	14
56	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	5.4	71
55	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	6.6	112
54	Phenolic compounds and in vitro immunomodulatory properties of three Andalusian olive leaf extracts. <i>Journal of Functional Foods</i> , 2016 , 22, 270-277	5.1	27
53	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	5.1	74
52	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	6.3	49
51	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,	6.3	19
50	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, 1072-84	3.6	50

49	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. <i>RSC Advances</i> , 2016 , 6, 50786-50796	3-7	11
48	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, β -glucans and phenolic compounds. <i>Food Research International</i> , 2015 , 73, 88-96	7	18
47	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, 4130-7	5-7	28
46	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, 10466-76	5-7	27
45	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	7	26
44	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015 , 77, 92-108	7	144
43	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of <i>Satureja montana</i> subsp. <i>kitaibelii</i> . <i>Journal of Functional Foods</i> , 2015 , 18, 1167-1178	5-1	45
42	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	2-3	20
41	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, 1722-9	5-7	43
40	Influence of pearling process on phenolic and saponin content in quinoa (<i>Chenopodium quinoa</i> Willd). <i>Food Chemistry</i> , 2014 , 157, 174-8	8,5	66
39	Determination of phenolic compounds of <i>Bikitita</i> olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents <i>Arbequina</i> and <i>Bical</i> olive leaves. <i>LWT - Food Science and Technology</i> , 2014 , 58, 28-34	5-4	102
38	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	7	50
37	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	4-1	30
36	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes 2014 , 37-52		6
35	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, 134-42	4-5	35
34	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
33	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
32	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	7	21

31	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 annum</i> L.) samples. <i>Food Research International</i> , 2013 , 51, 977-984	7	60
30	Determination of the major phenolic compounds in pomegranate juices by HPLC-DAD-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5328-37	5.7	108
29	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
28	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	5.4	14
27	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	2	3
26	Bioactive lipids in the butter production chain from Parmigiano Reggiano cheese area. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3625-33	4.3	26
25	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	5.9	34
24	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 Biotechnology</i> , 2012 , 31, 103-110	3.5	34
23	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, 10963-9	5.7	16
22	Sugar cane and sugar beet molasses, antioxidant-rich alternatives to refined sugar. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12508-15	5.7	61
21	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, 4620-7	5.7	91
20	Exploring the antioxidant potential of <i>Teucrium polium</i> extracts by HPLC-ESI-MS and on-line radical-scavenging activity detection. <i>LWT - Food Science and Technology</i> , 2012 , 46, 104-109	5.4	23
19	Simultaneous determination of phenolic compounds and saponins in quinoa (<i>Chenopodium quinoa</i> Willd) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10815-25	5.7	88
18	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	5.4	25
17	Development of a CE-ESI-microTOF-MS method for a rapid identification of phenolic compounds in buckwheat. <i>Electrophoresis</i> , 2011 , 32, 669-73	3.6	22
16	A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress. <i>Food Chemistry</i> , 2011 , 127, 216-221	8.5	28
15	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, 9127-34	5.7	29
14	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, 1263-7	8.5	95

13	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, 9129-36	5.7	50
12	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	3.4	31
11	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, 7411-7	4.5	41
10	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	3.6	22
9	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	4.3	23
8	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, 4577-83	5.7	64
7	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, 238-45	4.5	63
6	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. <i>Molecules</i> , 2007 , 12, 1679-719 ⁸	4.8	567
5	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, 2221-33	3.4	48
4	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, 7984-91	5.7	51
3	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
2	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
1	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005 , 26, 3538-51	3.6	80