

Jose Antonio Mendiola

List of Publications by Year in descending order

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82
papers

4,515
citations

109321

35
h-index

110387

64
g-index

85
all docs

85
docs citations

85
times ranked

5154
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. Innovative Food Science and Emerging Technologies, 2022, 76, 102926.	5.6	8
2	Neuroprotective potential of terpenoid-rich extracts from orange juice by-products obtained by pressurized liquid extraction. Food Chemistry: X, 2022, 13, 100242.	4.3	10
3	Safety assessment of citrus and olive by-products using a sustainable methodology based on natural deep eutectic solvents. Journal of Chromatography A, 2022, 1669, 462922.	3.7	12
4	One-step sustainable extraction of Silymarin compounds of wild Algerian milk thistle (Silybum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	3.7	2
5	Pressurized green liquid extraction of betalains and phenolic compounds from Opuntia stricta var. Dillenii whole fruit: Process optimization and biological activities of green extracts. Innovative Food Science and Emerging Technologies, 2022, 80, 103066.	5.6	11
6	Green Processes in Foodomics. Gas-Expanded Liquids Extraction of Bioactives. , 2021, , 744-753.		1
7	Phytochemical and Functional Characterization of Phenolic Compounds from Cowpea (Vigna) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	3.6	19
8	Phytosterol-rich compressed fluids extracts from Phormidium autumnale cyanobacteria with neuroprotective potential. Algal Research, 2021, 55, 102264.	4.6	14
9	Deep Eutectic Solvents for the Extraction of Bioactive Compounds from Natural Sources and Agricultural By-Products. Applied Sciences (Switzerland), 2021, 11, 4897.	2.5	69
10	Extraction and Mass Spectrometric Characterization of Terpenes Recovered from Olive Leaves Using a New Adsorbent-Assisted Supercritical CO ₂ Process. Foods, 2021, 10, 1301.	4.3	14
11	Selective Extraction of Piceatannol from Passiflora edulis by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. International Journal of Molecular Sciences, 2021, 22, 6248.	4.1	10
12	Recovery of ascorbic acid, phenolic compounds and carotenoids from acerola by-products: An opportunity for their valorization. LWT - Food Science and Technology, 2021, 146, 111654.	5.2	21
13	Bioprospecting of cyanobacterium in Chilean coastal desert, Geitlerinema sp. molecular identification and pressurized liquid extraction of bioactive compounds. Food and Bioproducts Processing, 2021, 128, 227-239.	3.6	17
14	Green food analysis: Current trends and perspectives. Current Opinion in Green and Sustainable Chemistry, 2021, 31, 100522.	5.9	12
15	Optimization of Pressurized Liquid Extraction and In Vitro Neuroprotective Evaluation of Ammodaucus leucotrichus. Untargeted Metabolomics Analysis by UHPLC-MS/MS. Molecules, 2021, 26, 6951.	3.8	4
16	Pressurized Liquid Extraction. , 2020, , 375-398.		47
17	Enzyme-assisted supercritical fluid extraction of antioxidant isorhamnetin conjugates from Opuntia ficus-indica (L.) Mill. Journal of Supercritical Fluids, 2020, 158, 104713.	3.2	15
18	Compressed CO ₂ Technologies for the Recovery of Carotenoid-Enriched Extracts from Dunaliella salina with Potential Neuroprotective Activity. ACS Sustainable Chemistry and Engineering, 2020, 8, 11413-11423.	6.7	20

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19	Assessment of Healthy and Harmful Maillard Reaction Products in a Novel Coffee Cascara Beverage: Melanoidins and Acrylamide. <i>Foods</i> , 2020, 9, 620.	4.3	37
20	Exploring the Microalga <i>Euglena cantabrica</i> by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020, 18, 308.	4.6	6
21	Compressed fluids and phytochemical profiling tools to obtain and characterize antiviral and anti-inflammatory compounds from natural sources. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 129, 115942.	11.4	16
22	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. <i>Carbohydrate Polymers</i> , 2019, 217, 69-78.	10.2	100
23	Optimization of microwave-assisted extraction recovery of bioactive compounds from <i>Origanum glandulosum</i> and <i>Thymus fontanesii</i> . <i>Industrial Crops and Products</i> , 2019, 129, 395-404.	5.2	47
24	Downstream Green Processes for Recovery of Bioactives from Algae. <i>Grand Challenges in Biology and Biotechnology</i> , 2019, , 399-425.	2.4	3
25	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018, 39, 1875-1883.	2.4	25
26	Selective extraction of high-value phenolic compounds from distillation wastewater of basil (<i>Ocimum basilicum</i> L.) by pressurized liquid extraction. <i>Electrophoresis</i> , 2018, 39, 1884-1891.	2.4	29
27	Supercritical CO ₂ enzyme hydrolysis as a pretreatment for the release of isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill. <i>Journal of Supercritical Fluids</i> , 2018, 141, 21-28.	3.2	14
28	Valorization of cacao pod husk through supercritical fluid extraction of phenolic compounds. <i>Journal of Supercritical Fluids</i> , 2018, 131, 99-105.	3.2	100
29	Extraction: Supercritical Fluid Extraction. , 2018, , .		3
30	Pressurized Liquid Extraction of Pigments from <i>Chlamydomonas</i> sp. and Chemical Characterization by HPLC-MS/MS. <i>Journal of Analysis and Testing</i> , 2018, 2, 149-157.	5.1	12
31	CHAPTER 17. Gas Expanded-liquids. <i>RSC Green Chemistry</i> , 2018, , 512-531.	0.1	1
32	Green compressed fluid technologies for downstream processing of <i>Scenedesmus obliquus</i> in a biorefinery approach. <i>Algal Research</i> , 2017, 24, 111-121.	4.6	71
33	In vitro uptake and immune functionality of digested Rosemary extract delivered through food grade vehicles. <i>Food Research International</i> , 2017, 97, 71-77.	6.2	10
34	Gas expanded liquids and switchable solvents. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017, 5, 24-30.	5.9	58
35	Green foodomics. Towards a cleaner scientific discipline. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 31-41.	11.4	33
36	Subcritical Water Extraction and Neof ormation of Antioxidants. , 2017, , 109-130.		9

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37	Supercritical Fluid Extraction. , 2016, , 227-233.		18
38	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from <i>Moringa oleifera</i> leaves by multiresponse surface methodology. Electrophoresis, 2016, 37, 1938-1946.	2.4	78
39	Green downstream processing using supercritical carbon dioxide, CO ₂ -expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from <i>Moringa oleifera</i> leaves. Journal of Supercritical Fluids, 2016, 116, 90-100.	3.2	72
40	Antimicrobial Effect of <i>Malpighia Punicifolia</i> and Extension of Water Buffalo Steak Shelf-life. Journal of Food Science, 2016, 81, M97-105.	3.1	23
41	Comparison of extraction methods for selected carotenoids from macroalgae and the assessment of their seasonal/spatial variation. Innovative Food Science and Emerging Technologies, 2016, 37, 221-228.	5.6	51
42	In-vivo edema inhibition of <i>Hyoscyamus albus</i> antioxidant extracts rich in calystegines. Industrial Crops and Products, 2016, 89, 316-322.	5.2	6
43	Adsorbent-assisted supercritical CO ₂ extraction of carotenoids from <i>Neochloris oleoabundans</i> paste. Journal of Supercritical Fluids, 2016, 112, 7-13.	3.2	21
44	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. Journal of Supercritical Fluids, 2016, 107, 581-589.	3.2	45
45	Optimization of the Aqueous Enzymatic Extraction of Oil from Iranian Wild Almond. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 985-992.	1.9	39
46	Anti-inflammatory activity of the basolateral fraction of Caco-2 cells exposed to a rosemary supercritical extract. Journal of Functional Foods, 2015, 13, 384-390.	3.4	33
47	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. Green Chemistry, 2015, 17, 4599-4609.	9.0	140
48	<i>Copaifera langsdorffii</i> supercritical fluid extraction: Chemical and functional characterization by LC/MS and in vitro assays. Journal of Supercritical Fluids, 2015, 100, 86-96.	3.2	23
49	Pressurized liquid extraction of caffeine and catechins from green tea leaves using ethyl lactate, water and ethyl lactate + water mixtures. Food and Bioprocess Technology, 2015, 96, 106-112.	3.6	41
50	Development of Pressurized Extraction Processes for Oil Recovery from Wild Almond (<i>Amygdalus</i>) Tj ETQq0 0 0 JgBT /Overlock 10 Tf	1.9	33
51	Supercritical Fluid Extraction. , 2014, , .		10
52	Total milk fat extraction and quantification of polar and neutral lipids of cow, goat, and ewe milk by using a pressurized liquid system and chromatographic techniques. Journal of Dairy Science, 2014, 97, 6719-6728.	3.4	80
53	Pressurized limonene as an alternative bio-solvent for the extraction of lipids from marine microorganisms. Journal of Supercritical Fluids, 2014, 92, 1-7.	3.2	57
54	Assessment of nutritional and metabolic profiles of pea shoots: The new ready-to-eat baby-leaf vegetable. Food Research International, 2014, 58, 105-111.	6.2	24

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55	Astaxanthin extraction from <i>Haematococcus pluvialis</i> using CO ₂ -expanded ethanol. <i>Journal of Supercritical Fluids</i> , 2014, 92, 75-83.	3.2	132
56	Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014, 59, 101-107.	5.2	45
57	Recovering Bioactive Compounds from Olive Oil Filter Cake by Advanced Extraction Techniques. <i>International Journal of Molecular Sciences</i> , 2014, 15, 16270-16283.	4.1	52
58	Optimization of clean extraction methods to isolate carotenoids from the microalga <i>Neochloris oleoabundans</i> and subsequent chemical characterization using liquid chromatography tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4607-4616.	3.7	80
59	Strategies for a cleaner new scientific discipline of green foodomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 23-35.	11.4	21
60	Screening for Bioactive Compounds from Algae. , 2013, , 833-872.		7
61	Compressed fluids for the extraction of bioactive compounds. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 43, 67-83.	11.4	267
62	Green improved processes to extract bioactive phenolic compounds from brown macroalgae using <i>Sargassum muticum</i> as model. <i>Talanta</i> , 2013, 104, 44-52.	5.5	94
63	CHAPTER 6. Supercritical Fluid Extraction. <i>RSC Green Chemistry</i> , 2013, , 196-230.	0.1	16
64	Subcritical water extraction of bioactive components from algae. , 2013, , 534-560.		14
65	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012, 1261, 179-188.	3.7	118
66	Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates. , 2012, , 55-98.		132
67	Highly isoxanthohumol enriched hop extract obtained by pressurized hot water extraction (PHWE). Chemical and functional characterization. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 54-60.	5.6	32
68	Life cycle assessment of green pilot-scale extraction processes to obtain potent antioxidants from rosemary leaves. <i>Journal of Supercritical Fluids</i> , 2012, 72, 205-212.	3.2	51
69	Expanded ethanol with CO ₂ and pressurized ethyl lactate to obtain fractions enriched in $\hat{1}^3$ -Linolenic Acid from <i>Arthrospira platensis</i> (<i>Spirulina</i>). <i>Journal of Supercritical Fluids</i> , 2012, 62, 109-115.	3.2	93
70	Advanced analysis of nutraceuticals. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2011, 55, 758-774.	2.8	231
71	Supercritical fluid extraction: Recent advances and applications. <i>Journal of Chromatography A</i> , 2010, 1217, 2495-2511.	3.7	575
72	Application of Supercritical CO ₂ Extraction for the Elimination of Odorant Volatile Compounds from Winemaking Inactive Dry Yeast Preparation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3772-3778.	5.2	8

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73	Design of Natural Food Antioxidant Ingredients through a Chemometric Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 787-792.	5.2	23
74	Enrichment of vitamin E from Spirulina platensis microalga by SFE. Journal of Supercritical Fluids, 2008, 43, 484-489.	3.2	64
75	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 234-241.	3.7	36
76	Antimicrobial Activity of Sub- and Supercritical CO ₂ Extracts of the Green Alga Dunaliella salina. Journal of Food Protection, 2008, 71, 2138-2143.	1.7	60
77	Î ² -Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. Journal of Agricultural and Food Chemistry, 2007, 55, 10585-10590.	5.2	61
78	Screening of functional compounds in supercritical fluid extracts from Spirulina platensis. Food Chemistry, 2007, 102, 1357-1367.	8.2	142
79	Use of compressed fluids for sample preparation: Food applications. Journal of Chromatography A, 2007, 1152, 234-246.	3.7	236
80	Use of supercritical CO ₂ to obtain extracts with antimicrobial activity from Chaetoceros muelleri microalga. A correlation with their lipidic content. European Food Research and Technology, 2007, 224, 505-510.	3.3	65
81	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts of Spirulina platensis microalga. Journal of Separation Science, 2005, 28, 1031-1038.	2.5	58
82	Separation and characterization of antioxidants from Spirulina platensis microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. Journal of Separation Science, 2005, 28, 2111-2119.	2.5	114