

Elena Ibanez

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75
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116
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428
ext. papers

21,720
ext. citations

5
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7.12
L-index

#	Paper	IF	Citations
4 ¹⁸	Sub- and supercritical fluid extraction of functional ingredients from different natural sources: Plants, food-by-products, algae and microalgae. A review. <i>Food Chemistry</i> , 2006 , 98, 136-148	8.5	867
4 ¹⁷	Supercritical fluid extraction: Recent advances and applications. <i>Journal of Chromatography A</i> , 2010 , 1217, 2495-511	4.5	484
4 ¹⁶	In the search of new functional food ingredients from algae. <i>Trends in Food Science and Technology</i> , 2008 , 19, 31-39	15.3	340
4 ¹⁵	Innovative natural functional ingredients from microalgae. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7159-70	5.7	317
4 ¹⁴	Subcritical water extraction of antioxidant compounds from rosemary plants. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 375-82	5.7	314
4 ¹³	Foodomics: MS-based strategies in modern food science and nutrition. <i>Mass Spectrometry Reviews</i> , 2012 , 31, 49-69	11	291
4 ¹²	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 450-5	3.5	291
4 ¹¹	Food analysis and foodomics. <i>Journal of Chromatography A</i> , 2009 , 1216, 7109	4.5	220
4 ¹⁰	Compressed fluids for the extraction of bioactive compounds. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 43, 67-83	14.6	213
4 ⁰⁹	Use of compressed fluids for sample preparation: food applications. <i>Journal of Chromatography A</i> , 2007 , 1152, 234-46	4.5	213
4 ⁰⁸	Advanced analysis of nutraceuticals. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2011 , 55, 758-74	3.5	199
4 ⁰⁷	Present and future challenges in food analysis: foodomics. <i>Analytical Chemistry</i> , 2012 , 84, 10150-9	7.8	196
4 ⁰⁶	Plants, seaweeds, microalgae and food by-products as natural sources of functional ingredients obtained using pressurized liquid extraction and supercritical fluid extraction. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 26-38	14.6	183
4 ⁰⁵	Green processes for the extraction of bioactives from Rosemary: Chemical and functional characterization via ultra-performance liquid chromatography-tandem mass spectrometry and in-vitro assays. <i>Journal of Chromatography A</i> , 2010 , 1217, 2512-20	4.5	178
4 ⁰⁴	On-line capillary electrophoresis-mass spectrometry for the analysis of biomolecules. <i>Electrophoresis</i> , 2004 , 25, 2257-81	3.6	176
4 ⁰³	Benefits of using algae as natural sources of functional ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 703-9	4.3	168
4 ⁰²	Facts about the formation of new antioxidants in natural samples after subcritical water extraction. <i>Food Research International</i> , 2010 , 43, 2341-2348	7	159

401	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. <i>Food Chemistry</i> , 2005 , 93, 417-423	8.5	159
400	Chemical composition and antimicrobial activity of <i>Rosmarinus officinalis</i> L. essential oil obtained via supercritical fluid extraction. <i>Journal of Food Protection</i> , 2005 , 68, 790-5	2.5	153
399	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2010 , 31, 205-28	3.6	149
398	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1560-5	3.5	149
397	Optimization of the extraction of antioxidants from <i>Dunaliella salina</i> microalga by pressurized liquids. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5597-603	5.7	145
396	Subcritical water extraction and characterization of bioactive compounds from <i>Haematococcus pluvialis</i> microalga. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 456-63	3.5	140
395	Performance of a physically adsorbed high-molecular-mass polyethyleneimine layer as coating for the separation of basic proteins and peptides by capillary electrophoresis. <i>Journal of Chromatography A</i> , 1995 , 708, 356-361	4.5	140
394	Recent advances in the application of capillary electromigration methods for food analysis. <i>Electrophoresis</i> , 2006 , 27, 283-303	3.6	137
393	Frozen storage effects on anthocyanins and volatile compounds of raspberry fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 873-9	5.7	136
392	Recovery of catechins and proanthocyanidins from winery by-products using subcritical water extraction. <i>Analytica Chimica Acta</i> , 2006 , 563, 44-50	6.6	135
391	New possibilities for the valorization of olive oil by-products. <i>Journal of Chromatography A</i> , 2011 , 1218, 7511-20	4.5	134
390	Supercritical fluid extraction and fractionation of different preprocessed rosemary plants. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1400-4	5.7	129
389	Liquid chromatographic-mass spectrometric analysis of supercritical-fluid extracts of rosemary plants. <i>Journal of Chromatography A</i> , 2000 , 870, 491-9	4.5	127
388	Toward a predictive model of Alzheimer's disease progression using capillary electrophoresis-mass spectrometry metabolomics. <i>Analytical Chemistry</i> , 2012 , 84, 8532-40	7.8	120
387	Astaxanthin extraction from <i>Haematococcus pluvialis</i> using CO ₂ -expanded ethanol. <i>Journal of Supercritical Fluids</i> , 2014 , 92, 75-83	4.2	115
386	Screening of functional compounds in supercritical fluid extracts from <i>Spirulina platensis</i> . <i>Food Chemistry</i> , 2007 , 102, 1357-1367	8.5	114
385	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015 , 17, 4599-4609	10	113
384	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1817-25	4.7	113

383	New trends in food processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2003 , 43, 507-26	11.5	110
382	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1195, 164-73	4.5	109
381	Capillary electrophoresis-electrospray-mass spectrometry in peptide analysis and peptidomics. <i>Electrophoresis</i> , 2008 , 29, 2148-60	3.6	107
380	Analysis of volatile fruit components by headspace solid-phase microextraction. <i>Food Chemistry</i> , 1998 , 63, 281-286	8.5	106
379	CE-TOF MS analysis of complex protein hydrolyzates from genetically modified soybeans--a tool for foodomics. <i>Electrophoresis</i> , 2010 , 31, 1175-83	3.6	105
378	Capillary electrophoresis time-of-flight mass spectrometry for comparative metabolomics of transgenic versus conventional maize. <i>Analytical Chemistry</i> , 2008 , 80, 6329-35	7.8	105
377	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. <i>Journal of Separation Science</i> , 2005 , 28, 2111-9	3.4	102
376	Capillary electrophoresis-mass spectrometry in food analysis. <i>Electrophoresis</i> , 2005 , 26, 1306-18	3.6	101
375	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. <i>Green Chemistry</i> , 2016 , 18, 6160-6204	10	101
374	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012 , 1261, 179-88	4.5	100
373	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. <i>Journal of Chromatography A</i> , 2011 , 1218, 4918-27	4.5	100
372	Countercurrent supercritical fluid extraction and fractionation of high-added-value compounds from a hexane extract of olive leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4774-9	5.7	100
371	Extraction and Characterization of Bioactive Compounds with Health Benefits from Marine Resources: Macro and Micro Algae, Cyanobacteria, and Invertebrates 2012 , 55-98		98
370	HPLC-ESI-QTOF-MS as a powerful analytical tool for characterising phenolic compounds in olive-leaf extracts. <i>Phytochemical Analysis</i> , 2013 , 24, 213-23	3.4	98
369	Recent advances in the application of capillary electromigration methods for food analysis. <i>Electrophoresis</i> , 2008 , 29, 294-309	3.6	97
368	Global Foodomics strategy to investigate the health benefits of dietary constituents. <i>Journal of Chromatography A</i> , 2012 , 1248, 139-53	4.5	96
367	Pressurized liquids as an alternative process to antioxidant carotenoids' extraction from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , 2010 , 43, 105-112	5.4	96
366	Recent trends in the advanced analysis of bioactive fatty acids. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 305-26	3.5	95

365	Behavior of peptides in capillary electrophoresis: effect of peptide charge, mass and structure. <i>Electrophoresis</i> , 1997 , 18, 2362-76	3.6	95
364	Anti-proliferative activity and chemical characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry of phlorotannins from the brown macroalga <i>Sargassum muticum</i> collected on North-Atlantic coasts. <i>Journal of Chromatography A</i> , 2016 , 1428, 115-25	4.5	93
363	Truffle aroma characterization by headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , 2003 , 1017, 207-14	4.5	93
362	Capillary electrophoresis-mass spectrometry of basic proteins using a new physically adsorbed polymer coating. Some applications in food analysis. <i>Electrophoresis</i> , 2004 , 25, 2056-64	3.6	91
361	Supercritical fluid extraction of antioxidant compounds from oregano: Chemical and functional characterization via LCMS and in vitro assays. <i>Journal of Supercritical Fluids</i> , 2006 , 38, 62-69	4.2	90
360	Considerations on the use of enzyme-assisted extraction in combination with pressurized liquids to recover bioactive compounds from algae. <i>Food Chemistry</i> , 2016 , 192, 67-74	8.5	89
359	Natural dyes extraction from cochineal (<i>Dactylopius coccus</i>). New extraction methods. <i>Food Chemistry</i> , 2012 , 132, 1855-1860	8.5	89
358	Metabolomics of transgenic maize combining Fourier transform-ion cyclotron resonance-mass spectrometry, capillary electrophoresis-mass spectrometry and pressurized liquid extraction. <i>Journal of Chromatography A</i> , 2009 , 1216, 7314-23	4.5	89
357	Multidimensional chromatography in food analysis. <i>Journal of Chromatography A</i> , 2009 , 1216, 7110-29	4.5	86
356	Neoformation of antioxidants in glycation model systems treated under subcritical water extraction conditions. <i>Food Research International</i> , 2010 , 43, 1123-1129	7	85
355	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. <i>Journal of Chromatography A</i> , 2014 , 1327, 118-31	4.5	84
354	Expanded ethanol with CO ₂ and pressurized ethyl lactate to obtain fractions enriched in ω -linolenic Acid from <i>Arthrospira platensis</i> (Spirulina). <i>Journal of Supercritical Fluids</i> , 2012 , 62, 109-115	4.2	81
353	Metabolomics, peptidomics and proteomics applications of capillary electrophoresis-mass spectrometry in Foodomics: a review. <i>Analytica Chimica Acta</i> , 2013 , 802, 1-13	6.6	80
352	Enrichment of antioxidant compounds from lemon balm (<i>Melissa officinalis</i>) by pressurized liquid extraction and enzyme-assisted extraction. <i>Journal of Chromatography A</i> , 2013 , 1288, 1-9	4.5	80
351	New analytical techniques in food science. <i>Critical Reviews in Food Science and Nutrition</i> , 2001 , 41, 413-501.5	1.5	80
350	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from <i>Chlorella vulgaris</i> . <i>LWT - Food Science and Technology</i> , 2012 , 46, 245-253	5.4	79
349	Metabolite profiling of licorice (<i>Glycyrrhiza glabra</i>) from different locations using comprehensive two-dimensional liquid chromatography coupled to diode array and tandem mass spectrometry detection. <i>Analytica Chimica Acta</i> , 2016 , 913, 145-59	6.6	78
348	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2012 , 33, 147-67	3.6	77

347	Profiling of phenolic compounds from different apple varieties using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2013 , 1313, 275-83	4.5	77
346	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7682-90	4.5	77
345	Simulation and optimization of peptide separation by capillary electrophoresis. <i>Journal of Chromatography A</i> , 1994 , 680, 321-40	4.5	77
344	Green extraction processes, biorefineries and sustainability: Recovery of high added-value products from natural sources. <i>Journal of Supercritical Fluids</i> , 2018 , 134, 252-259	4.2	77
343	Chiral capillary electrophoresis-mass spectrometry of amino acids in foods. <i>Electrophoresis</i> , 2005 , 26, 1432-41	3.6	74
342	CE/LC-MS multiplatform for broad metabolomic analysis of dietary polyphenols effect on colon cancer cells proliferation. <i>Electrophoresis</i> , 2012 , 33, 2328-36	3.6	73
341	MS-based analytical methodologies to characterize genetically modified crops. <i>Mass Spectrometry Reviews</i> , 2011 , 30, 396-416	11	73
340	Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using HPLC-ESI-TOF-MS/IT-MS(2). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 791-8	5.7	72
339	Characterization of grape seed procyanidins by comprehensive two-dimensional hydrophilic interaction reversed phase liquid chromatography coupled to diode array detection and tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 4627-38	4.4	71
338	Valorization of cacao pod husk through supercritical fluid extraction of phenolic compounds. <i>Journal of Supercritical Fluids</i> , 2018 , 131, 99-105	4.2	70
337	Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts. <i>Journal of Chromatography A</i> , 2005 , 1084, 54-62	4.5	70
336	Antioxidant-prooxidant properties of a new organoselenium compound library. <i>Molecules</i> , 2010 , 15, 7292-312	3.12	69
335	<i>Dunaliella salina</i> microalga pressurized liquid extracts as potential antimicrobials. <i>Journal of Food Protection</i> , 2006 , 69, 2471-7	2.5	69
334	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, 4607-16	4.4	68
333	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. <i>Journal of Dairy Science</i> , 2014 , 97, 6719-28	4	68
332	Pressurized fluid extraction of bioactive compounds from <i>Phormidium</i> species. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3517-23	5.7	68
331	Modified cyclodextrins for fast and sensitive chiral-capillary electrophoresis-mass spectrometry. <i>Electrophoresis</i> , 2009 , 30, 1734-42	3.6	67
330	New physically adsorbed polymer coating for reproducible separations of basic and acidic proteins by capillary electrophoresis. <i>Journal of Chromatography A</i> , 2003 , 1012, 95-101	4.5	67

329	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2014 , 35, 147-69	3.6	66
328	Chiral MEKC-LIF of amino acids in foods: analysis of vinegars. <i>Electrophoresis</i> , 2006 , 27, 2551-7	3.6	65
327	Metabolomics of genetically modified crops. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 18941666	6.6	63
326	Effect of rosemary polyphenols on human colon cancer cells: transcriptomic profiling and functional enrichment analysis. <i>Genes and Nutrition</i> , 2013 , 8, 43-60	4.3	62
325	Chiral electromigration methods in food analysis. <i>Electrophoresis</i> , 2003 , 24, 2431-41	3.6	62
324	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. <i>Journal of Chromatography A</i> , 2004 , 1057, 241-5	4.5	61
323	The role of direct high-resolution mass spectrometry in foodomics. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 6275-87	4.4	60
322	Green processes and sustainability: An overview on the extraction of high added-value products from seaweeds and microalgae. <i>Journal of Supercritical Fluids</i> , 2015 , 96, 211-216	4.2	60
321	Analysis of fatty acids in foods by supercritical fluid chromatography. <i>Analytica Chimica Acta</i> , 2002 , 465, 131-144	6.6	60
320	Truffle aroma analysis by headspace solid phase microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6468-72	5.7	60
319	Detection of genetically modified maize by the polymerase chain reaction and capillary gel electrophoresis with UV detection and laser-induced fluorescence. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 1016-21	5.7	60
318	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2016 , 37, 111-41	3.6	59
317	Development of new green processes for the recovery of bioactives from <i>Phaeodactylum tricornutum</i> . <i>Food Research International</i> , 2017 , 99, 1056-1065	7	59
316	Response surface methodology to optimize supercritical carbon dioxide/co-solvent extraction of brown onion skin by-product as source of nutraceutical compounds. <i>Food Chemistry</i> , 2018 , 269, 495-502	8.5	59
315	Green processes based on the extraction with pressurized fluids to obtain potent antimicrobials from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , 2009 , 42, 1213-1218	5.4	59
314	Chiral capillary electrophoresis in food analysis. <i>Electrophoresis</i> , 2010 , 31, 2106-14	3.6	59
313	Food Analysis: Present, Future, and Foodomics 2012 , 2012, 1-16		58
312	Enrichment of vitamin E from <i>Spirulina platensis</i> microalga by SFE. <i>Journal of Supercritical Fluids</i> , 2008 , 43, 484-489	4.2	58

311	Tocopherol measurement in edible products of vegetable origin. <i>Journal of Chromatography A</i> , 2004 , 1054, 227-33	4.5	58
310	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. <i>Carbohydrate Polymers</i> , 2019 , 217, 69-78	10.3	57
309	Separation and characterization of phlorotannins from brown algae <i>Cystoseira abies-marina</i> by comprehensive two-dimensional liquid chromatography. <i>Electrophoresis</i> , 2014 , 35, 1644-51	3.6	57
308	Beta-carotene isomer composition of sub- and supercritical carbon dioxide extracts. Antioxidant activity measurement. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10585-90	5.7	57
307	Supercritical carbon dioxide extraction of compounds with antimicrobial activity from <i>Origanum vulgare</i> L.: determination of optimal extraction parameters. <i>Journal of Food Protection</i> , 2006 , 69, 369-75 ^{2.5}		57
306	Sensitive and simultaneous analysis of five transgenic maizes using multiplex polymerase chain reaction, capillary gel electrophoresis, and laser-induced fluorescence. <i>Electrophoresis</i> , 2004 , 25, 2219-26 ^{3.6}		57
305	Detection of genetically modified organisms in foods by DNA amplification techniques. <i>Critical Reviews in Food Science and Nutrition</i> , 2004 , 44, 425-36	11.5	57
304	Effect of cosolvents (ethyl lactate, ethyl acetate and ethanol) on the supercritical CO ₂ extraction of caffeine from green tea. <i>Journal of Supercritical Fluids</i> , 2016 , 107, 507-512	4.2	56
303	Analysis of natural antioxidants by capillary electromigration methods. <i>Journal of Separation Science</i> , 2005 , 28, 883-97	3.4	56
302	Ultrasensitive detection of genetically modified maize DNA by capillary gel electrophoresis with laser-induced fluorescence using different fluorescent intercalating dyes. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4497-502	5.7	56
301	Dearomatization of Antioxidant Rosemary Extracts by Treatment with Supercritical Carbon Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 13-19	5.7	55
300	Antiviral compounds obtained from microalgae commonly used as carotenoid sources. <i>Journal of Applied Phycology</i> , 2012 , 24, 731-741	3.2	54
299	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. <i>Journal of Supercritical Fluids</i> , 2016 , 116, 90-100	4.2	54
298	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from <i>Moringa oleifera</i> leaves by multiresponse surface methodology. <i>Electrophoresis</i> , 2016 , 37, 1938-46	3.6	53
297	Foodomics evaluation of bioactive compounds in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 96, 2-13	14.6	52
296	Use of supercritical CO ₂ to obtain extracts with antimicrobial activity from <i>Chaetoceros muelleri</i> microalga. A correlation with their lipidic content. <i>European Food Research and Technology</i> , 2007 , 224, 505-510	3.4	52
295	Isolation and separation of tocopherols from olive by-products with supercritical fluids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2000 , 77, 187-190	1.8	52
294	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1606-13	3.5	51

293	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts of <i>Spirulina platensis</i> microalga. <i>Journal of Separation Science</i> , 2005 , 28, 1031-8	3.4	51
292	In vitro antioxidant analysis of supercritical fluid extracts from rosemary (<i>Rosmarinus officinalis</i> L.). <i>European Food Research and Technology</i> , 2005 , 221, 478-486	3.4	51
291	Recent applications of high resolution mass spectrometry for the characterization of plant natural products. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 112, 87-101	14.6	51
290	Metabolomic approach with LC-QTOF to study the effect of a nutraceutical treatment on urine of diabetic rats. <i>Journal of Proteome Research</i> , 2011 , 10, 837-44	5.6	50
289	Antimicrobial activity of sub- and supercritical CO ₂ extracts of the green alga <i>Dunaliella salina</i> . <i>Journal of Food Protection</i> , 2008 , 71, 2138-43	2.5	50
288	Modeling solubilities of sugars in alcohols based on original experimental data. <i>AIChE Journal</i> , 2007 , 53, 2411-2418	3.6	50
287	Extraction of thymol from different varieties of thyme plants using green solvents. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2901-7	4.3	49
286	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2018 , 39, 136-159	3.6	49
285	Synthesis and antiproliferative activity of novel symmetrical alkylthio- and alkylseleno-imidocarbamates. <i>European Journal of Medicinal Chemistry</i> , 2011 , 46, 265-74	6.8	49
284	Sample treatments prior to capillary electrophoresis-mass spectrometry. <i>Journal of Chromatography A</i> , 2007 , 1153, 214-26	4.5	49
283	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga? Determination of their antioxidant activity and preliminary analysis by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2004 , 1047, 195-203	4.5	49
282	Sensitive micellar electrokinetic chromatography-laser-induced fluorescence method to analyze chiral amino acids in orange juices. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5288-93	5.7	49
281	Preparation of linear polyacrylamide-coated capillaries: Study of the polymerization process and its effect on capillary electrophoresis performance. <i>Journal of Chromatography A</i> , 1999 , 830, 423-438	4.5	49
280	Green compressed fluid technologies for downstream processing of <i>Scenedesmus obliquus</i> in a biorefinery approach. <i>Algal Research</i> , 2017 , 24, 111-121	5	48
279	Comprehensive foodomics study on the mechanisms operating at various molecular levels in cancer cells in response to individual rosemary polyphenols. <i>Analytical Chemistry</i> , 2014 , 86, 9807-15	7.8	48
278	Quantitation of transgenic Bt event-176 maize using double quantitative competitive polymerase chain reaction and capillary gel electrophoresis laser-induced fluorescence. <i>Analytical Chemistry</i> , 2004 , 76, 2306-13	7.8	48
277	Polyacrylamide-Coated Capillaries Probed by Atomic Force Microscopy: Correlation between Surface Topography and Electrophoretic Performance. <i>Analytical Chemistry</i> , 1998 , 70, 3458-3462	7.8	48
276	Effect of dietary polyphenols on K562 leukemia cells: a Foodomics approach. <i>Electrophoresis</i> , 2012 , 33, 2314-27	3.6	46

275	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed <i>Himanthalia elongata</i> . <i>Journal of Applied Phycology</i> , 2011 , 23, 909-917	3.2	46
274	Valorization of solid wastes from essential oil industry. <i>Journal of Food Engineering</i> , 2011 , 104, 196-201	6	46
273	Analysis of chiral amino acids in conventional and transgenic maize. <i>Analytical Chemistry</i> , 2007 , 79, 5071-7.8		46
272	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	4.2	45
271	Hansen solubility parameters for selection of green extraction solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 118, 227-237	14.6	44
270	Pressurized limonene as an alternative bio-solvent for the extraction of lipids from marine microorganisms. <i>Journal of Supercritical Fluids</i> , 2014 , 92, 1-7	4.2	44
269	New approaches for the selective extraction of bioactive compounds employing bio-based solvents and pressurized green processes. <i>Journal of Supercritical Fluids</i> , 2017 , 128, 112-120	4.2	43
268	Recovering bioactive compounds from olive oil filter cake by advanced extraction techniques. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 16270-83	6.3	43
267	The combined use of molecular techniques and capillary electrophoresis in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2004 , 23, 637-643	14.6	43
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