

Elena Ibanez

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.

418
papers

19,729
citations

75
h-index

116
g-index

428
ext. papers

21,720
ext. citations

5
avg, IF

7.12
L-index

#	Paper	IF	Citations
418	Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102926	6.8	0
417	Neuroprotective potential of terpenoid-rich extracts from orange juice by-products obtained by pressurized liquid extraction.. <i>Food Chemistry: X</i> , 2022 , 13, 100242	4.7	0
416	Neuroprotective potential of extracts from leaves of ora-pro-nobis (<i>Pereskia aculeata</i>) recovered by clean compressed fluids. <i>Journal of Supercritical Fluids</i> , 2022 , 179, 105390	4.2	0
415	Safety assessment of citrus and olive by-products using a sustainable methodology based on natural deep eutectic solvents.. <i>Journal of Chromatography A</i> , 2022 , 1669, 462922	4.5	1
414	Characterization and incorporation of extracts from olive leaves obtained through maceration and supercritical extraction in Canola oil: Oxidative stability evaluation. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113274	5.4	2
413	Comparison of Four Oil Extraction Methods for Sinami Fruit (<i>Oenocarpus mapora</i> H. Karst): Evaluating Quality, Polyphenol Content and Antioxidant Activity. <i>Foods</i> , 2022 , 11, 1518	4.9	0
412	Foodomics: Analytical Opportunities and Challenges. <i>Analytical Chemistry</i> , 2021 ,	7.8	5
411	Neuroprotective Potential and Lipidomics Study of Olive Leaves Extracts Enriched in Triterpenoids. <i>Frontiers in Nutrition</i> , 2021 , 8, 769218	6.2	6
410	Comparison of different extraction methods of Brazilian "pacovã" (<i>Gagnep.</i>) oilseeds for the determination of lipid and terpene composition, antioxidant capacity, and inhibitory effect on neurodegenerative enzymes. <i>Food Chemistry: X</i> , 2021 , 12, 100140	4.7	0
409	Response surface methodology for the optimization of biophenols recovery from <i>Elperujo</i> using supercritical fluid extraction. Comparison between Arbequina and Coratina cultivars. <i>Journal of Supercritical Fluids</i> , 2021 , 180, 105460	4.2	0
408	Comprehensive Phenolic and Free Amino Acid Analysis of Rosemary Infusions: Influence on the Antioxidant Potential. <i>Antioxidants</i> , 2021 , 10,	7.1	3
407	Seasonal variation of chemical profile of <i>Ruta graveolens</i> extracts and biological activity against <i>Fusarium oxysporum</i> , <i>Fusarium proliferatum</i> and <i>Stemphylium vesicarium</i> . <i>Biochemical Systematics and Ecology</i> , 2021 , 95, 104223	1.4	0
406	Extraction and Characterization of the Polar Lipid Fraction of Blackberry and Passion Fruit Seeds Oils Using Supercritical Fluid Extraction. <i>Food Analytical Methods</i> , 2021 , 14, 2026-2037	3.4	3
405	Phytosterol-rich compressed fluids extracts from <i>Phormidium autumnale</i> cyanobacteria with neuroprotective potential. <i>Algal Research</i> , 2021 , 55, 102264	5	5
404	Extraction and Mass Spectrometric Characterization of Terpenes Recovered from Olive Leaves Using a New Adsorbent-Assisted Supercritical CO Process. <i>Foods</i> , 2021 , 10,	4.9	5
403	Neuroprotective Effect of Terpenoids Recovered from Olive Oil By-Products. <i>Foods</i> , 2021 , 10,	4.9	8
402	Metabolomics as a Tool to Study Underused Soy Parts: In Search of Bioactive Compounds. <i>Foods</i> , 2021 , 10,	4.9	4

401	Selective Extraction of Piceatannol from by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	2
400	Recovery of ascorbic acid, phenolic compounds and carotenoids from acerola by-products: An opportunity for their valorization. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111654	5.4	5
399	Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from <i>Nannochloropsis oceanica</i> microalgae. <i>Journal of Supercritical Fluids</i> , 2021 , 167, 105039	4.2	8
398	Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO ₂ pre-extracted mango peel as valorization strategy. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110414	5.4	16
397	In vitro neuroprotective potential of terpenes from industrial orange juice by-products. <i>Food and Function</i> , 2021 , 12, 302-314	6.1	14
396	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <i>Journal of Supercritical Fluids</i> , 2021 , 171, 105133	4.2	1
395	Hansen Solubility Parameters for Selection of Green Extraction Solvents 2021 , 710-724		0
394	Foodomics of Bioactive Compounds From Tropical Fruits By-Products 2021 , 672-688		2
393	Phytochemical and Functional Characterization of Phenolic Compounds from Cowpea (<i>Vigna unguiculata</i> (L.) Walp.) Obtained by Green Extraction Technologies. <i>Agronomy</i> , 2021 , 11, 162	3.6	8
392	Metabolite Profiling of Rosemary Cell Lines with Antiproliferative Potential against Human HT-29 Colon Cancer Cells. <i>Plant Foods for Human Nutrition</i> , 2021 , 76, 319-325	3.9	1
391	Bioprospecting of cyanobacterium in Chilean coastal desert, <i>Geitlerinema</i> sp. molecular identification and pressurized liquid extraction of bioactive compounds. <i>Food and Bioprocess Technology</i> , 2021 , 128, 227-239	4.9	7
390	Carotenogenesis of <i>Staphylococcus aureus</i> : New insights and impact on membrane biophysical properties. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2021 , 1866, 158941	5	0
389	Food by-products and food wastes: are they safe enough for their valorization?. <i>Trends in Food Science and Technology</i> , 2021 , 114, 133-147	15.3	21
388	HPLC-DAD-APCI-MS as a Tool for Carotenoid Assessment of Wild and Cultivated Cherry Tomatoes. <i>Horticulturae</i> , 2021 , 7, 272	2.5	0
387	Capillary electromigration methods for food analysis and Foodomics: Advances and applications in the period February 2019-February 2021. <i>Electrophoresis</i> , 2021 ,	3.6	3
386	Green food analysis: Current trends and perspectives. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2021 , 31, 100522	7.9	4
385	Integrated green-based methods to recover bioactive compounds from by-product of acerola processing. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112104	5.4	1
384	Neuroprotective Potential of Tamarillo () Epicarp Extracts Obtained by Sustainable Extraction Process. <i>Frontiers in Nutrition</i> , 2021 , 8, 769617	6.2	1

383	Study of the potential neuroprotective effect of Dunaliella salina extract in SH-SY5Y cell model.. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 1	4.4	0
382	Assessment of Healthy and Harmful Maillard Reaction Products in a Novel Coffee Cascara Beverage: Melanoidins and Acrylamide. <i>Foods</i> , 2020 , 9,	4.9	14
381	Exploring the Microalga by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020 , 18,	6	5
380	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	14.6	6
379	Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. <i>Food and Function</i> , 2020 , 11, 3471-3482	6.1	8
378	Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. <i>Molecules</i> , 2020 , 25,	4.8	1
377	Foodomics evaluation of genetically modified organisms 2020 , 657-695		1
376	Simultaneous extraction and purification of fucoxanthin from <i>Tisochrysis lutea</i> microalgae using compressed fluids. <i>Journal of Separation Science</i> , 2020 , 43, 1967-1977	3.4	10
375	Food-Safe Process for High Recovery of Flavonoids from Cocoa Beans: Antioxidant and HPLC-DAD-ESI-MS/MS Analysis. <i>Antioxidants</i> , 2020 , 9,	7.1	3
374	Effect of the formation of capsules of tetra(propyl) pyrogallol[4]arene on the host-guest interaction with neurotransmitters. <i>Journal of Molecular Structure</i> , 2020 , 1210, 128063	3.4	0
373	Foodomics evaluation of the anti-proliferative potential of <i>Passiflora mollissima</i> seeds. <i>Food Research International</i> , 2020 , 130, 108938	7	10
372	Application of compressed fluid-based extraction and purification procedures to obtain astaxanthin-enriched extracts from <i>Haematococcus pluvialis</i> and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 509-520	4.4	11
371	Chiral analysis in food science. <i>TrAC - Trends in Analytical Chemistry</i> , 2020 , 123, 115761	14.6	31
370	Enzyme-assisted supercritical fluid extraction of antioxidant isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill. <i>Journal of Supercritical Fluids</i> , 2020 , 158, 104713	4.2	8
369	Compressed CO ₂ Technologies for the Recovery of Carotenoid-Enriched Extracts from <i>Dunaliella salina</i> with Potential Neuroprotective Activity. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 11413-11423	8.3	10
368	Green Compressed Fluid Technologies To Extract Antioxidants and Lipids from in a Biorefinery Approach. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 2939-2947	8.3	14
367	Green ultra-high pressure extraction of bioactive compounds from <i>Haematococcus pluvialis</i> and <i>Porphyridium cruentum</i> microalgae. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102532	6.8	8
366	Novel Extraction Techniques for Bioactive Compounds from Herbs and Spices 2020 , 95-128		1

365	Pressurized Liquid Extraction 2020 , 375-398		19
364	Chemical characterization of leaves and calli extracts of <i>Rosmarinus officinalis</i> by UHPLC-MS. <i>Electrophoresis</i> , 2020 , 41, 1776-1783	3.6	6
363	An integrated approach for the valorization of mango seed kernel: Efficient extraction solvent selection, phytochemical profiling and antiproliferative activity assessment. <i>Food Research International</i> , 2019 , 126, 108616	7	34
362	Current research in biotechnology: Exploring the biotech forefront. <i>Current Research in Biotechnology</i> , 2019 , 1, 34-40	4.8	9
361	Anti-proliferative bioactivity against HT-29 colon cancer cells of a withanolides-rich extract from golden berry (<i>Physalis peruviana</i> L.) calyx investigated by Foodomics. <i>Journal of Functional Foods</i> , 2019 , 63, 103567	5.1	9
360	Insight of Stability of Procyanidins in Free and Liposomal Form under an in Vitro Digestion Model: Study of Bioaccessibility, Kinetic Release Profile, Degradation, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1990-2003	5.7	15
359	Rosemary (<i>Rosmarinus officinalis</i>) extract causes ROS-induced necrotic cell death and inhibits tumor growth in vivo. <i>Scientific Reports</i> , 2019 , 9, 808	4.9	34
358	Development of a Green Downstream Process for the Valorization of Biomass. <i>Molecules</i> , 2019 , 24,	4.8	21
357	Hansen solubility parameters for selection of green extraction solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 118, 227-237	14.6	44
356	Recent advances in mass spectrometry studies of non-covalent complexes of macrocycles - A review. <i>Analytica Chimica Acta</i> , 2019 , 1081, 32-50	6.6	16
355	Comparison of Extraction Techniques and Surfactants for the Isolation of Total Polyphenols and Phlorotannins from the Brown Algae <i>Lobophora variegata</i> . <i>Analytical Letters</i> , 2019 , 52, 2724-2740	2.2	9
354	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
353	Integrated strategy for the extraction and profiling of bioactive metabolites from <i>Passiflora mollissima</i> seeds combining pressurized-liquid extraction and gas/liquid chromatography-high resolution mass spectrometry. <i>Journal of Chromatography A</i> , 2019 , 1595, 144-157	4.5	18
352	Supercritical antisolvent fractionation as a tool for enhancing antiproliferative activity of mango seed kernel extracts against colon cancer cells. <i>Journal of Supercritical Fluids</i> , 2019 , 152, 104563	4.2	11
351	Downstream Green Processes for Recovery of Bioactives from Algae. <i>Grand Challenges in Biology and Biotechnology</i> , 2019 , 399-425	2.4	1
350	Recent applications of on-line supercritical fluid extraction coupled to advanced analytical techniques for compounds extraction and identification. <i>Journal of Separation Science</i> , 2019 , 42, 243-257	7.4	39
349	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	5.9	26
348	A Foodomics Approach: CE-MS for Comparative Metabolomics of Colon Cancer Cells Treated with Dietary Polyphenols. <i>Methods in Molecular Biology</i> , 2019 , 1855, 303-313	1.4	1

347	A multi-analytical platform based on pressurized-liquid extraction, in vitro assays and liquid chromatography/gas chromatography coupled to high resolution mass spectrometry for food by-products valorisation. Part 2: Characterization of bioactive compounds from goldenberry (<i>Physalis peruviana</i> L.) calyx extracts using high-resolution techniques. <i>Journal of Chromatography A</i> , 2019 , 1884, 194-204	4.5	24
346	A multi-analytical platform based on pressurized-liquid extraction, in vitro assays and liquid chromatography/gas chromatography coupled to high resolution mass spectrometry for food by-products valorisation. Part 1: Withanolides-rich fractions from goldenberry (<i>Physalis peruviana</i> L.) calyces obtained after extraction optimization as case study. <i>Journal of Chromatography A</i> , 2019 , 1884, 174-184	4.5	19
345	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
344	Phenolic Compounds from Edible Algae: Bioactivity and Health Benefits. <i>Current Medicinal Chemistry</i> , 2018 , 25, 4808-4826	4.3	40
343	Development of green extraction processes for <i>Nannochloropsis gaditana</i> biomass valorization. <i>Electrophoresis</i> , 2018 , 39, 1875	3.6	21
342	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	3.6	17
341	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	4.2	9
340	Optimization of pressurized liquid extraction by response surface methodology of Goji berry (<i>Lycium barbarum</i> L.) phenolic bioactive compounds. <i>Electrophoresis</i> , 2018 , 39, 1673-1682	3.6	24
339	Metabolomics study of early metabolic changes in hepatic HepaRG cells in response to rosemary diterpenes exposure. <i>Analytica Chimica Acta</i> , 2018 , 1037, 140-151	6.6	8
338	Profiling of <i>Vitis vinifera</i> L. canes (poly)phenolic compounds using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2018 , 1536, 205-215	4.5	34
337	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2018 , 39, 136-159	3.6	49
336	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
335	Foodomics Applications. <i>Comprehensive Analytical Chemistry</i> , 2018 , 643-685	1.9	10
334	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
333	Electrophoretic Technique: Capillary Zone Electrophoresis 2018 , 659-685		1
332	Green Extraction of Bioactive Compounds from Microalgae. <i>Journal of Analysis and Testing</i> , 2018 , 2, 109-123	3.23	31
331	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
330	Extraction: Supercritical Fluid Extraction 2018 ,		2

329	Omics Foodomics: Overview 2018 , 53-53		1
328	Design, Fabrication, Characterization, and In Vitro Digestion of Alkaloid-, Catechin-, and Cocoa Extract-Loaded Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12051-12065	5.7	16
327	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	3.2	8
326	Characterization of secondary metabolites from green cocoa beans using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018 , 1036, 204-213	6.6	24
325	Pressurized liquid extraction of <i>Neochloris oleoabundans</i> for the recovery of bioactive carotenoids with anti-proliferative activity against human colon cancer cells. <i>Food Research International</i> , 2017 , 99, 1048-1055	7	37
324	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
323	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
322	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
321	Shotgun proteomic analysis to study the decrease of xenograft tumor growth after rosemary extract treatment. <i>Journal of Chromatography A</i> , 2017 , 1499, 90-100	4.5	18
320	Gas expanded liquids and switchable solvents. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017 , 5, 24-30	7.9	41
319	Compositional analysis of foods 2017 , 359-380		3
318	GC-MS based metabolomics of colon cancer cells using different extraction solvents. <i>Analytica Chimica Acta</i> , 2017 , 986, 48-56	6.6	26
317	Focusing and non-focusing modulation strategies for the improvement of on-line two-dimensional hydrophilic interaction chromatography/Reversed phase profiling of complex food samples. <i>Analytica Chimica Acta</i> , 2017 , 985, 202-212	6.6	19
316	Foodomics evaluation of bioactive compounds in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 96, 2-13	14.6	52
315	Green foodomics. Towards a cleaner scientific discipline. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 96, 31-41	14.6	31
314	Bioactives Obtained From Plants, Seaweeds, Microalgae and Food By-Products Using Pressurized Liquid Extraction and Supercritical Fluid Extraction. <i>Comprehensive Analytical Chemistry</i> , 2017 , 76, 27-51	1.9	19
313	Nano-liquid Chromatography-orbitrap MS-based Quantitative Proteomics Reveals Differences Between the Mechanisms of Action of Carnosic Acid and Carnosol in Colon Cancer Cells. <i>Molecular and Cellular Proteomics</i> , 2017 , 16, 8-22	7.6	21
312	On-line coupling of supercritical fluid extraction and chromatographic techniques. <i>Journal of Separation Science</i> , 2017 , 40, 213-227	3.4	42

311	Intensified aqueous-based processes to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , 2017 , 119, 64-71	4.2	18
310	Green-based methods to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , 2017 , 119, 211-220	4.2	20
309	Subcritical Water Extraction and Neoformation of Antioxidants 2017 , 109-130		4
308	Foodomics: LC and LC-MS-based omics strategies in food science and nutrition 2017 , 267-299		5
307	Evaluation of the intestinal permeability of rosemary (<i>Rosmarinus officinalis</i> L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. <i>PLoS ONE</i> , 2017 , 12, e0172063	3.7	21
306	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2016 , 37, 111-41	3.6	59
305	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
304	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
303	Anionic metabolite profiling by capillary electrophoresis-mass spectrometry using a noncovalent polymeric coating. Orange juice and wine as case studies. <i>Journal of Chromatography A</i> , 2016 , 1428, 326-35	4.5	39
302	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
301	Supercritical antisolvent fractionation of rosemary extracts obtained by pressurized liquid extraction to enhance their antiproliferative activity. <i>Journal of Supercritical Fluids</i> , 2016 , 107, 581-589	4.2	41
300	Supercritical fluid extraction as a tool to valorize underexploited freshwater green algae. <i>Algal Research</i> , 2016 , 19, 237-245	5	40
299	CE-MS in Food Analysis and Foodomics 2016 , 193-215		
298	Comparison of extraction methods for selected carotenoids from macroalgae and the assessment of their seasonal/spatial variation. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 221-228	6.8	31
297	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
296	Algorithm for comprehensive analysis of datasets from hyphenated high resolution mass spectrometric techniques using single ion profiles and cluster analysis. <i>Journal of Chromatography A</i> , 2016 , 1429, 134-41	4.5	4
295	Adsorbent-assisted supercritical CO ₂ extraction of carotenoids from <i>Neochloris oleoabundans</i> paste. <i>Journal of Supercritical Fluids</i> , 2016 , 112, 7-13	4.2	21
294	Supercritical Fluid Extraction 2016 , 227-233		11

293	Comparative Study of Green Sub- and Supercritical Processes to Obtain Carnosic Acid and Carnosol-Enriched Rosemary Extracts with in Vitro Anti-Proliferative Activity on Colon Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	27
292	Foodomics study on the effects of extracellular production of hydrogen peroxide by rosemary polyphenols on the anti-proliferative activity of rosemary polyphenols against HT-29 cells. <i>Electrophoresis</i> , 2016 , 37, 1795-804	3.6	20
291	Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from Moringa oleifera leaves by multiresponse surface methodology. <i>Electrophoresis</i> , 2016 , 37, 1938-46	3.6	53
290	Green downstream processing using supercritical carbon dioxide, CO ₂ -expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from Moringa oleifera leaves. <i>Journal of Supercritical Fluids</i> , 2016 , 116, 90-100	4.2	54
289	Comprehensive Proteomic Study of the Antiproliferative Activity of a Polyphenol-Enriched Rosemary Extract on Colon Cancer Cells Using Nanoliquid Chromatography-Orbitrap MS/MS. <i>Journal of Proteome Research</i> , 2016 , 15, 1971-85	5.6	32
288	Downstream valorization and comprehensive two-dimensional liquid chromatography-based chemical characterization of bioactives from black chokeberries (<i>Aronia melanocarpa</i>) pomace. <i>Journal of Chromatography A</i> , 2016 , 1468, 126-135	4.5	38
287	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
286	Capillary Electrophoresis in Food and Foodomics. <i>Methods in Molecular Biology</i> , 2016 , 1483, 471-507	1.4	10
285	Application of Hansen solubility approach for the subcritical and supercritical selective extraction of phlorotannins from <i>Cystoseira abies-marina</i> . <i>RSC Advances</i> , 2016 , 6, 94884-94895	3.7	28
284	Antimicrobial Effect of <i>Malpighia Punicifolia</i> and Extension of Water Buffalo Steak Shelf-Life. <i>Journal of Food Science</i> , 2016 , 81, M97-105	3.4	16
283	Metabolomics of adherent mammalian cells by capillary electrophoresis-mass spectrometry: HT-29 cells as case study. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015 , 110, 83-92	3.5	26
282	Optimization of the Aqueous Enzymatic Extraction of Oil from Iranian Wild Almond. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 985-992	1.8	31
281	Optimization of rutin isolation from <i>Amaranthus paniculatus</i> leaves by high pressure extraction and fractionation techniques. <i>Journal of Supercritical Fluids</i> , 2015 , 104, 234-242	4.2	21
280	Green extraction techniques 2015. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 1	14.6	7
279	Downstream processing of <i>Isochrysis galbana</i> : a step towards microalgal biorefinery. <i>Green Chemistry</i> , 2015 , 17, 4599-4609	10	113
278	Potential of prodendronic polyamines with modulated segmental charge density as novel coating for fast and efficient analysis of peptides and basic proteins by CE and CE-MS. <i>Electrophoresis</i> , 2015 , 36, 1564-71	3.6	11
277	Rosemary polyphenols induce unfolded protein response and changes in cholesterol metabolism in colon cancer cells. <i>Journal of Functional Foods</i> , 2015 , 15, 429-439	5.1	32
276	<i>Copaifera langsdorffii</i> supercritical fluid extraction: Chemical and functional characterization by LC/MS and in vitro assays. <i>Journal of Supercritical Fluids</i> , 2015 , 100, 86-96	4.2	18

275	High catechins/low caffeine powder from green tea leaves by pressurized liquid extraction and supercritical antisolvent precipitation. <i>Separation and Purification Technology</i> , 2015 , 148, 49-56	8.3	33
274	A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells. <i>Food and Chemical Toxicology</i> , 2015 , 80, 215-222	4.7	38
273	Pressurized liquid extraction of caffeine and catechins from green tea leaves using ethyl lactate, water and ethyl lactate + water mixtures. <i>Food and Bioproducts Processing</i> , 2015 , 96, 106-112	4.9	28
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