

Sandra Pimentel-Moral

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.

10
papers

266
citations

7
h-index

10
g-index

10
ext. papers

342
ext. citations

6.3
avg, IF

3.51
L-index

| # | Paper | IF | Citations |
|----|---|------|-----------|
| 10 | The Role of High-Resolution Analytical Techniques in the Development of Functional Foods. <i>International Journal of Molecular Sciences</i> , 2021 , 22, | 6.3 | 3 |
| 9 | Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. <i>Food Research International</i> , 2020 , 137, 109466 | 7 | 7 |
| 8 | 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 |
| 7 | 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 |
| 6 | The prebiotic properties of Hibiscus sabdariffa extract contribute to the beneficial effects in diet-induced obesity in mice. <i>Food Research International</i> , 2020 , 127, 108722 | 7 | 16 |
| 5 | Supercritical CO ₂ extraction of bioactive compounds from Hibiscus sabdariffa. <i>Journal of Supercritical Fluids</i> , 2019 , 147, 213-221 | 4.2 | 55 |
| 4 | Stabilization of W/O/W multiple emulsion loaded with Hibiscus sabdariffa extract through protein-polysaccharide complexes. <i>LWT - Food Science and Technology</i> , 2018 , 90, 389-395 | 5.4 | 17 |
| 3 | Microwave-assisted extraction for Hibiscus sabdariffa bioactive compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018 , 156, 313-322 | 3.5 | 74 |
| 2 | Development and stability evaluation of water-in-edible oils emulsions formulated with the incorporation of hydrophilic Hibiscus sabdariffa extract. <i>Food Chemistry</i> , 2018 , 260, 200-207 | 8.5 | 15 |
| 1 | Lipid nanocarriers for the loading of polyphenols - A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2018 , 260, 85-94 | 14.3 | 64 |