

Ficha de grupo de investigación

BIOACTIVE INGREDIENTS

Código: AGR274

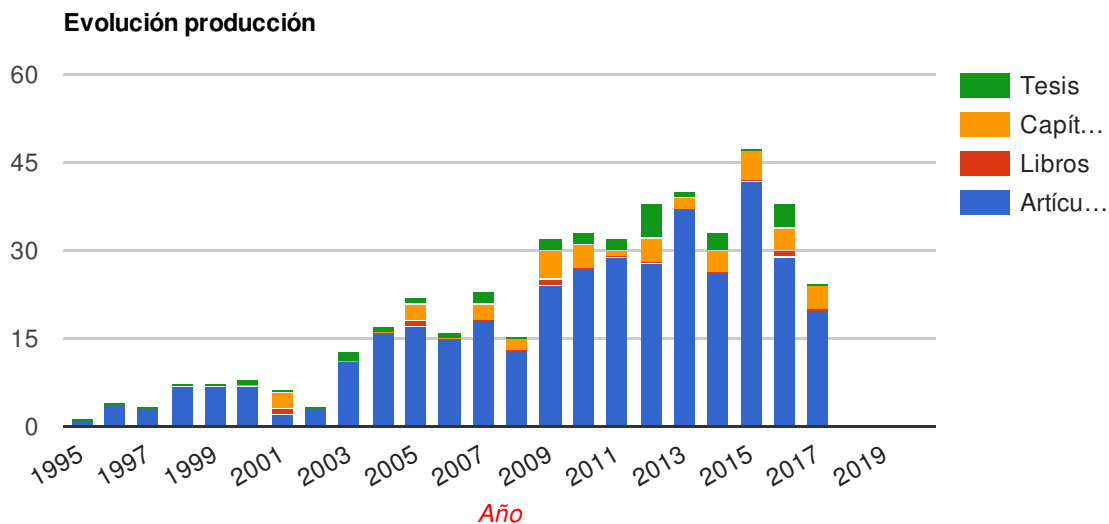
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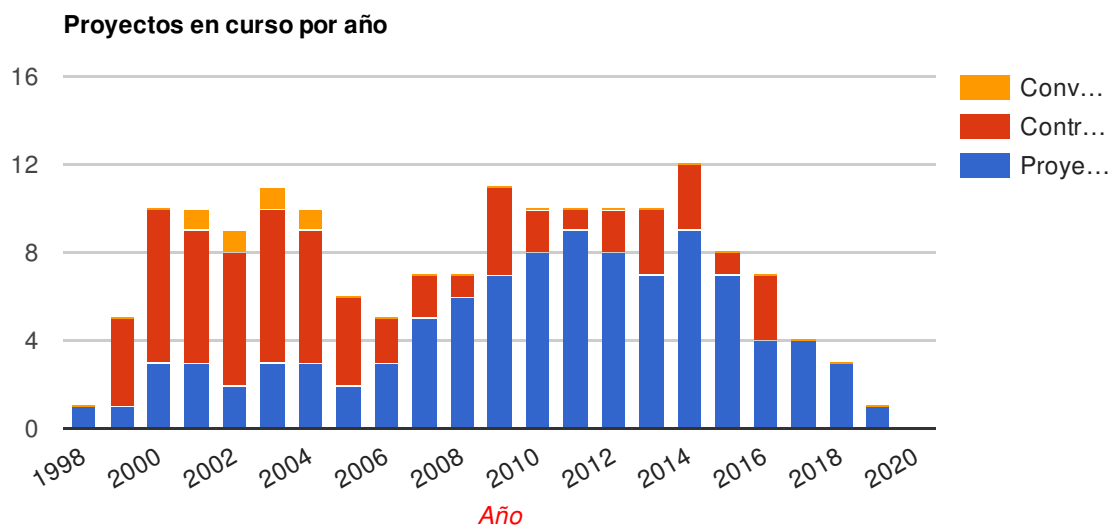
Producción 596

- Artículos (500)
- Libros (4)
- Capítulos de Libros (63)
- Tesis dirigidas (29)



Proyectos dirigidos 66

- Proyectos (34)
- Contratos (31)
- Convenios (1)



Actividades 9

Titulo publicación	Fuente	Tipo	Fecha
A focus on advanced physico-chemical processes for olive mill wastewater treatment.	Separation and purification technology	Articulo	2017
Ampk modulatory activity of olive±tree leaves phenolic compounds: bioassay-guided isolation on adipocyte model and in silico approach	Plos one	Articulo	2017
Bioactive compounds from lippia citriodora: application in disease prevention	Occurences, structure, bioshynthesis and health benefits based on their evidences of medical phytochemicals in vegetables and fruits	Capítulo de libro	2017
Cocoa and grape seed byproducts as a source of antioxidant and anti-inflammatory proanthocyanidins	International journal of molecular sciences	Articulo	2017
Composition and analysis of functional components of olive leaves	Olives and olive oil as functional foods: bioactivity, chemistry and processing	Capítulo de libro	2017
Correlation between the cellular metabolism of quercetin and its glucuronide metabolite and oxidative stress in hypertrophied 3t3-l1 adipocytes	Phytomedicine	Articulo	2017
Design of sonotrode ultrasound-assisted extraction of phenolic compounds from psidium guajava l. leaves	Food analytical methods	Articulo	2017
Environment and genotype effects on antioxidant properties of organically-grown wheat varieties. a three year study	Journal of the science of food and agriculture	Articulo	2017
Evaluation of the intestinal permeability of rosemary (rosmarinus officinalis l.) extract polyphenols and terpenoids in caco-2 cell monolayers	Plos one	Articulo	2017
Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green procedure with subcritical fluids	Industrial crops and products	Articulo	2017
Health effects of psidium guajava l. leaves: an overview of the last decade	International journal of molecular sciences	Articulo	2017
Immunomodulatory properties of olea europaea leaf extract in intestinal inflammation.	Molecular nutrition and food research	Articulo	2017
Macro and micro functional components of a spreadable olive by-product (pâté) generated by new concept of two-phase decanter	European journal of lipid science and technology	Articulo	2017
Natural phenolic compounds and parkinson¿s disease	Phenolic compounds: types, effects and research	Capítulo de libro	2017
Natural phenolic compounds and parkinson¿s disease	Phenolic compunds: types, effects and research	Capítulo de libro	2017
Olive oil enrichment in phenolic compounds during malaxation in the presence of olive leaves or olive mill wastewater extracts	European journal of lipid science and technology	Articulo	2017
Protective effect of globularia alypum 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	Journal of functional foods	Articulo	2017
Psidium guajava l. leaves as source of proanthocyanidins: a study of the degree of polymerization in different guava leaves by np-hplc-fld-esi-ms	Journal of pharmaceutical and biomedical analysis	Articulo	2017
Psidium guajava l. leaves as source of proanthocyanidins: optimization of the extraction method by wave and study of the degree of polymerization by np	Journal of pharmaceutical and biomedical analysis	Articulo	2017

by rsm and study of the degree of polymerization by rp-hplc-fld-esi-ms	biomedical analysis		
Rosemary phenolic compounds as potential source of bioactive compounds against colorectal cancer: in-situ absorption and metabolism study	Journal of functional foods	Articulo	2017
The hypoglycemic effects of guava leaf (psidium guajava l.) extract are associated with improving endothelial dysfunction in mice with diet-induced obesity	Food research international	Articulo	2017
The hypoglycemic effects of guava leaf (psidium guajava l.) extract are associated with improving endothelial dysfunction in mice with diet-induced obesity.	Food research international	Articulo	2017
Uhplc/ms2-based approach for the comprehensive metabolite profiling of bean (vicia faba l.) by-products: a promising source of bioactive constituents	Food research international	Articulo	2017
Use of hplc- and gc-qtof to determine hydrophilic and lipophilic phenols in mango fruit (mangifera indica l.) and its by-products	Food research international	Articulo	2017
Actas de las i jornadas de investigadores en formación: fomentando la interdisciplinariedad	Godel editores	Libros	2016
Advanced analytical techniques for the isolation of phenolic compounds in medicinal plants	Analytical and processing techniques (vol 41). recent progress in medicinal plants	Capítulo de libro	2016
An analytical approach: from natural sources of bioactive compounds to nutraceuticals and functional foods. development of extraction, characterization and bioactivity evaluation strategies	Universidad de granada, granada, españa	Tesis doctoral	2016
Analytical, agronomic, and biological evaluation of phenolic compounds in olea europaea products and by-products	Universidad de granada	Tesis doctoral	2016
Anti-inflammatory activity of hydroalcoholic extracts of lavandula dentata l. and lavandula stoechas l.	Journal of ethnopharmacology	Articulo	2016
Anti-inflammatory activity of hydroalcoholic extracts of lavandula dentata l. and lavandula stoechas l.	Journal of ethnopharmacology	Articulo	2016
Anti-inflammatory activity of hydroalcoholic extracts of lavandula dentata l. and lavandula stoechas l.	Journal of ethnopharmacology	Articulo	2016
Antibacterial activity of isolated phenolic compounds from cranberry (vaccinium macrocarpon) against escherichia coli	Food & function	Articulo	2016
Antihyperlipidemic and antioxidant activities of edible tunisian ficus carica l. fruits in high fat diet-induced hyperlipidemic rats	Plant foods for human nutrition	Articulo	2016
Antiinflammatory and immunomodulatory activity of an ethanolic extract from the stem bark of terminalia catappa l. (combretaceae): in vitro and in vivo evidences	Journal of ethnopharmacology	Articulo	2016
Assessment of flavanol stereoisomers and caffeine and theobromine content in commercial chocolates	Food chemistry	Articulo	2016
By-products of pyro-bituminous shale as amendments in brazilian vineyards: influence on polyphenolic composition of cabernet sauvignon wines	Food research international	Articulo	2016
Characterization of ginger extracts obtained by subcritical water	The journal of supercritical fluids	Articulo	2016
Comprehensive, untargeted and qualitative rp-hplc-esi-qtof/ms2 metabolite profiling of green asparagus (asparagus officinalis)	Journal of food composition and analysis	Articulo	2016
Determination of guava (psidium guajava l.) leaf phenolic			

Determination of guava (<i>Psidium guajava</i> L.) leaf phenolic compounds using hplc-dad-qtof-ms	Journal of functional foods	Artículo	2016
Determination of lipid composition of two principal cherimoya cultivars grown in andalusian region	Lwt-food science and technology	Artículo	2016
Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran	Rsc advances: an international journal to further the chemical sciences	Artículo	2016
Dietary high oleic canola oil supplemented with docosahexaenoic acid attenuates plasma proprotein convertase subtilisin kexin type 9 (pcsk9) levels in participants with cardiovascular disease risk: a randomized control trial	Vascular pharmacology	Artículo	2016
Docosahexaenoic acid attenuates cardiovascular risk factors via a decline in proprotein convertase subtilisin/kexin type 9 (pcsk9) plasma levels	Lipids	Artículo	2016
Estudios de caracterización y metabolómicos de extractos polifenólicos de vegetales		Tesis doctoral	2016
Exploratory characterization of phenolic compounds with demonstrated anti-diabetic activity in guava leaves at different oxidation states	International journal of molecular sciences	Artículo	2016
Exploring the process of energy generation in pathophysiology by targeted metabolomics: performance of a simple and quantitative method	Journal of the american society for mass spectrometry	Artículo	2016
Food use for social innovation by optimizing food waste recovery strategies	Innovation strategies in the food industry. tools for implementation	Capítulo de libro	2016
From olive fruits to olive oil: phenolic compounds transfer in six different olive cultivars grown under the same agronomical conditions	International journal of molecular sciences	Artículo	2016
Further exploring the absorption and enterocyte metabolism of quercetin forms in the caco-2 model using nano-ic-tof-ms	Electrophoresis (weinheim. internet)	Artículo	2016
Green downstream processing using supercritical carbon dioxide, co2-expanded ethanol and pressurized hot water extractions for recovering bioactive compounds from moringa oleifera leaves	Journal of supercritical fluids	Artículo	2016
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	Lwt-food science and technology	Artículo	2016
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)	Electrophoresis (weinheim. internet)	Artículo	2016
Hepatoprotective effect and chemical assessment of a selected egyptian chickpea cultivar	Frontiers in pharmacology	Artículo	2016
Intestinal anti-inflammatory effects of total alkaloid extract from fumaria capreolata in the dnbs model of mice colitis and intestinal epithelial cmt93 cells	Phytomedicine	Artículo	2016
Intestinal anti-inflammatory effects of total alkaloid extract from fumaria capreolata in the dnbs model of mice colitis and intestinal epithelial cmt93 cells.	Phytomedicine	Artículo	2016
Nanoencapsulation strategies applied to maximize target delivery of intact polyphenols	Encapsulations	Capítulo de libro	2016
Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from moringa oleifera leaves by multi-response surface methodology	Electrophoresis (weinheim. internet)	Artículo	2016

Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from moringa oleifera leaves by multiresponse surface methodology	Electrophoresis (weinheim. internet)	Articulo	2016
Phenolic compounds and in vitro immunomodulatory properties of three andalusian olive leaf extracts	Journal of functional foods	Articulo	2016
Properties and applications of polysaccharides green polymer composites for anti-bacterial and anti-fogging coatings in food	Green polymer composites technology: properties and applications	Capítulo de libro	2016
Técnicas analíticas avanzadas para la determinación de compuestos bioactivos en muestras vegetales	Universidad de granada	Tesis doctoral	2016
Usefulness of phenolic profile in the classification of extra virgin olive oils from autochthonous and introduced cultivars in tunisia	European food research and technology	Articulo	2016
A bioguided identification of the active compounds that contribute to the antiproliferative/cytotoxic effects of rosemary extract on colon cancer cells	Food and chemical toxicology	Articulo	2015
Advanced techniques for the analysis of phenolic compounds from medicinal plants: an overview	Recent progress in medicinal plants	Capítulo de libro	2015
Analysis of the concentration polarization and fouling dynamic resistances under reverse osmosis membrane treatment of olive mill wastewater	Journal of industrial and engineering chemistry	Articulo	2015
Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods	Food control	Articulo	2015
Assessment of the distribution of phenolic compounds and contribution to the antioxidant activity in tunisian figs leaves, fruits, skins and pulps using mass spectrometry-based analysis	Food & function	Articulo	2015
Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage	Food chemistry	Articulo	2015
Chapter 9 bioactive phenolic compounds from olea europaea. a challenge for analytical chemistry	Olive and olive oil bioactive microconstituents	Capítulo de libro	2015
Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of mexican roselle	Industrial crops and products	Articulo	2015
Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations	Food chemistry	Articulo	2015
Chemometric analysis for the evaluation of phenolic patterns in olive leaves from six cultivars at different growth stages	Journal of agricultural and food chemistry	Articulo	2015
Comprehensive metabolite profiling of arum palaestinum (araceae) leaves by using liquid chromatography-tandem mass spectrometry	Food research international	Articulo	2015
Comprehensive, untargeted, and qualitative rp-hplc-esi-qtof/ms2 metabolite profiling of green asparagus (asparagus officinalis)	Journal of food composition and analysis	Articulo	2015
Determination of polar compounds in guava leaves infusions and ultrasound aqueous extract by hplc-esi-ms	Journal of chemistry	Articulo	2015
Determination of phenolic compounds and antioxidant activity of a mediterranean plant: the case of satureja montana subsp. kitaibelii	Journal of functional foods	Articulo	2015
Differential metabolomic analysis of the potential			

Emergent metabolomic analysis of the potential antiproliferative mechanism of olive leaf extract on the jimt-1 breast cancer cell line	Journal of pharmaceutical and biomedical analysis	Artículo	2015
Diversity for chemical composition in a collection of different varietal types of tree tomato (<i>solanum betaceum</i> cav.), an andean exotic fruit	Food chemistry	Artículo	2015
Docosahexaenoic acid attenuates cardiovascular risk factors via a decline in proprotein convertase subtilisin/kexin type 9 (pcsk9) plasma levels.	Lipids	Artículo	2015
Emerging green technologies for the extraction of phenolic compounds from medicinal plants	Recent progress in medicinal plants	Capítulo de libro	2015
Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties	Food research international	Artículo	2015
Hplc-dad-esi-ms/ms screening of bioactive components from <i>rhus coriaria</i> l. (sumac) fruits	Food chemistry	Artículo	2015
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	Food research international	Artículo	2015
Lc-ms-based metabolite profiling of methanolic extracts from the medicinal and aromatic species <i>mentha pulegium</i> and <i>origanum majorana</i>	Phytochemical analysis	Artículo	2015
Lemon verbena (<i>lippia citriodora</i>) polyphenols alleviate obesity-related disturbances in hypertrophic adipocytes through ampk-dependent mechanisms	Phytomedicine	Artículo	2015
Metabolite profiling of anti-diabetic <i>sclerocarya birrea</i> stem-bark extracts through reversed-phase high-performance liquid chromatography coupled to electrospray ionization quadrupole-time-of-flight tandem mass spectrometry (rp-hplc-esi-qtof/ms2)	Industrial crops and products	Artículo	2015
Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: a case study in cranberry syrups	Talanta	Artículo	2015
New insights into the qualitative phenolic profile of <i>ficus carica</i> l. fruits and leaves from tunisia using ultra-high-performance liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry and their antioxidant activity	Rsc advances: an international journal to further the chemical sciences	Artículo	2015
Optimization of extraction method to obtain a phenolic compounds-rich extract from <i>moringa oleifera</i> lam leaves	Industrial crops and products	Artículo	2015
Pattern of variation of fruit traits and phenol content in olive fruits from six different cultivars	Journal of agricultural and food chemistry	Artículo	2015
Permeability study of polyphenols derived from a phenolic-enriched <i>hibiscus sabdariffa</i> extract by uhplc-esi-uhrr-q-q-tof-ms	International journal of molecular sciences	Artículo	2015
Phenolic composition and antioxidant activity of kenaf leaves	Industrial crops and products	Artículo	2015
Phenolic compounds in olive leaves: analytical determination, biotic and abiotic influence, and health benefits	Food research international	Artículo	2015
Proanthocyanidins in agro-industrial by-products: health benefits	Occurrences, structure, biosynthesis, and health benefits based on their evidences of medicinal phytochemicals in vegetables and fruits	Capítulo de libro	2015
Profile of phenolic compounds of brazilian virgin olive oils by rapid resolution liquid chromatography coupled to			

by rapid resolution liquid chromatography coupled to electrospray ionisation time-of-flight mass spectrometry (rrlc; esi-tof-ms)	Food chemistry	Artículo	2015
Profiling of phenolic and other compounds from egyptian cultivars of chickpea (<i>cicer arietinum</i> L.) and antioxidant activity: a comparative study	Rsc advances: an international journal to further the chemical sciences	Artículo	2015
Protocol for the analysis of phenolic compounds using nano-liquid chromatography-mass spectrometry and caco-2 assays: from the evaluation of the uptake to the enterocyte metabolism	Nature protocols.	Artículo	2015
Rp-hplc-esi-qtof/ms2 based strategy for the comprehensive metabolite profiling of sclerocarya birrea (marula) bark	Industrial crops and products	Artículo	2015
Rockroses (<i>cistus</i>) oils.	Essential oils in food preservation, flavour and safety, 1st edition	Capítulo de libro	2015
Screening of bioactive compounds from mentha pulegium and origanum majorana using uhplc/esi/qtof-ms	Phytochemical analysis	Artículo	2015
Technical optimization of an integrated uf/nf pilot plant for conjoint batch treatment of two-phase olives and olive oil washing wastewaters	Desalination	Artículo	2015
The promiscuous and synergic molecular interaction of polyphenols in bactericidal activity: an opportunity to improve the performance of antibiotics?	Phytotherapy research	Artículo	2015
The impact of polyphenols in chondrocyte growth and survival: a preliminary report	Food & nutrition research	Artículo	2015
The impact of polyphenols on chondrocyte growth and survival: a preliminary report	Food & nutrition research	Artículo	2015
Time course of algerian azeradj extra-virgin olive oil quality during olive ripening	European journal of lipid science and technology	Artículo	2015
Trends in chemical characterization of virgin olive oil phenolic profile: an overview and new challenges.	Olivae	Artículo	2015
Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, β -glucans and phenolic compounds.	Food research international	Artículo	2015
Volatile profile of spanish <i>cistus</i> plants as sources of antimicrobials for industrial applications.	Industrial crops and products	Artículo	2015
Wine science in the metabolomic era: wineomics research	Trac: trends in analytical chemistry	Artículo	2015
"nuevas tecnologías vitícolas y enológicas para la obtención de vinos de calidad	Universidad de castilla la mancha. facultad de ciencias y tecnologías químicas	Tesis doctoral	2014
A new extraction approach to correct the effect of apparent increase in the secoiridoid content after filtration of extra-virgin olive oil	Talanta	Artículo	2014
Antioxidant capacity of 44 cultivars of fruits and vegetables grown in andalusia (spain)	Food research international	Artículo	2014
Antioxidant capacity of 44 cultivars of fruits and vegetables grown in andalusia (spain)		Artículo	2014
Chapter 3: phenolic compounds and saponins in plants grown under different irrigation regimes	Polyphenols in plants	Capítulo de libro	2014
Characterization of nutraceuticals and their metabolic profile	Nutraceuticals and functional foods: natural remedy	Capítulo de libro	2014
Computer-aided discovery of biological activity spectra for anti-aging and anti-cancer olive oil oleuropeins	Aging	Artículo	2014

Desarrollo de nuevas estrategias para la caracterización e identificación de compuestos bioactivos en fuentes vegetales	Universidad de granada	Tesis doctoral	2014
Determination of phenolic compounds of <i>Sisymbrium officinalis</i> ; olive leaves by hplc-dad-tof-ms. comparison with its parents <i>Sisymbrium</i> ; and <i>Sisymbrium</i> ; olive leaves	Lwt-food science and technology	Articulo	2014
Distribution of phenolic compounds and other polar compounds in the tuber of <i>Solanum tuberosum</i> L. by hplc-dad-q-tof-ms and study of their antioxidant activity	Journal of food composition and analysis	Articulo	2014
Floral origin markers for authenticating lavender honey (<i>Lavandula angustifolia</i> x <i>latifolia</i>). discrimination from lavender honey	Food control	Articulo	2014
<i>Hibiscus sabdariffa</i> extract lowers blood pressure and improves endothelial function	Molecular nutrition and food research	Articulo	2014
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	Food research international	Articulo	2014
Isolation, comprehensive characterization and antioxidant activities of theobroma cacao extract	Journal of functional foods	Articulo	2014
Molecular promiscuity of plant polyphenols in the management of age-related diseases: far beyond their antioxidant properties	Oxidative stress and inflammation in non-communicable diseases ¿ molecular mechanisms and perspectives in therapeutics, advances in experimental medicine and biology	Capítulo de libro	2014
Monitoring the moisture reduction and status of bioactive compounds in extra-virgin olive oil over the industrial filtration process	Food control	Articulo	2014
Olive oil mill wastewaters: phenolic content characterization during degradation by <i>Coriopsis gallica</i>	Chemosphere	Articulo	2014
Oncobiguanides: paracelsus ¿ law and nonconventional routes for administering diabetobiguanides for cancer treatment	Oncotarget	Articulo	2014
Phenolic compounds in flaxseed: a review of their properties and analytical methods. an overview of the last decade	Journal of oleo science	Articulo	2014
Phytochemical profiling, in vitro evaluation of total phenolic contents and antioxidant properties of <i>Marrubium vulgare</i> (horehound) leaves of plants growing in algeria	Industrial crops and products	Articulo	2014
Pine bark and green tea concentrated extracts: antioxidant activity and comprehensive characterization of bioactive compounds by hplc esi-qtof-ms	International journal of molecular sciences	Articulo	2014
Polyphenols and modulation of gene expression pathways: can we eat our way out of the danger of chronic disease?	Critical reviews in food science and nutrition	Articulo	2014
Polyphenols from the mediterranean diet: structure, analysis and health evidence	Occurrences, structure, biosynthesis, and health benefits based on their evidences of medicinal phytochemicals in vegetables and fruits	Capítulo de libro	2014
Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids	Food research international	Articulo	2014

Recovering bioactive compounds from olive oil filter cake by advanced extraction techniques	International journal of molecular sciences	Articulo	2014
Rosmarinus officinalis leaves as a natural source of bioactive compounds	International journal of molecular sciences	Articulo	2014
Tentative characterisation of iridoids, phenylethanoid glycosides and flavonoid derivatives from globularia alypum l. (globulariaceae) leaves by lc-esi-qtof-ms	Phytochemical analysis	Articulo	2014
Tentative characterization of iridoids, phenylethanoid glycosides, and flavonoid derivatives from globularia alypum l. (globulariaceae) leaves by lc-esi-qtof-ms	Phytochemical analysis	Articulo	2014
The different occurrence conditions of quercus robur l. and quercus petraea (mattuschka) liebl. on current habitat in galicia, nw iberian peninsula	Scandinavian journal of forest research	Articulo	2014
The potential of artemisia vulgaris leaves as a source of antioxidant phenolic compounds	Journal of functional foods	Articulo	2014
Uhlpc-esi-qtof-ms-based metabolic profiling of vicia faba l. (fabaceae) seeds as a key strategy for characterization in foodomics	Electrophoresis (weinheim. internet)	Articulo	2014
Uplc-esi-q-tof-ms for a rapid characterization of phenolic compounds from leaves of myrtus communis l		Articulo	2014
Uso de técnicas separativas acopladas a espectrometría de masas de alta resolución para estudios metabólicos de nutraceuticos y matrices vegetales	Universidad de granada. facultad de ciencias	Tesis doctoral	2014
A metabolite profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in skbr3 cells by hplc-esi-qtof-ms	Journal of pharmaceutical and biomedical analysis	Articulo	2013
A metabolite-profiling approach allows the identification of new compounds from pistacia lentiscus leaves	Journal of pharmaceutical and biomedical analysis	Articulo	2013
Antioxidant activity evaluation of new dosage forms as vehicles for dehydrated vegetables	Plant foods for human nutrition	Articulo	2013
Caracterización de compuestos fenólicos en matrices vegetales de alto consumo en andalucía mediante técnicas analíticas avanzadas		Tesis doctoral	2013
Characterization of phenolic compounds by hplc-tof/it/ms in buds and open flowers of ¿chemlali¿ olive cultivar	Phytochemical analysis	Articulo	2013
Comparative characterization of phenolic and other polar compounds in spanish melon cultivars by using high-performance liquid chromatography coupled to electrospray ionization quadrupole-time of flight mass spectrometry	Food research international	Articulo	2013
Comprehensive characterization by uhplc-esi-q-tof-ms from an eryngium bourgatii extract and their antioxidant and anti-inflammatory activities	Food research international	Articulo	2013
Correlation between the antibacterial activity and the composition of extracts derived from various spanish cistus species	Food and chemical toxicology	Articulo	2013
Determination of the major phenolic compounds in pomegranate juices by hplc-dad-esi- ms	Journal of agricultural and food chemistry	Articulo	2013
Development of a microwave-assisted extraction for the analysis of phenolic compounds from rosmarinus officinalis	Journal of food engineering	Articulo	2013
Dietary restriction-resistant human tumors harboring the pik3ca-activating mutation h1047r are sensitive to metformin	Oncotarget	Articulo	2013
	Proceedings of 6th international		

Effect of β -irradiation on proanthocyanidins in american cranberry (<i>vaccinium macrocarpon</i>).	Proceedings of 6th international symposium on high pressure processes technology	Capítulo de libro	2013
Enological potential of chestnut wood for aging tempranillo wines part i: volatile compounds and sensorial properties	Food research international	Artículo	2013
Enological potential of chestnut wood for aging tempranillo wines part ii: phenolic compounds and chromatic characteristics	Food research international	Artículo	2013
Evaluation of new fruit juice processing and extraction technologies	Proceedings of 6th international symposium on high pressure processes technology	Capítulo de libro	2013
Extensive characterization of bioactive phenolic constituents from globe artichoke (<i>cynara scolymus</i> L.) by hplc-dad-esi-qtof-ms	Food chemistry	Artículo	2013
Hplc-esi-qtof-ms as a powerful analytical tool for characterising phenolic compounds in olive leaf extracts	Phytochemical analysis	Artículo	2013
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 annuum</i> L.) samples	Food research international	Artículo	2013
Identification of active compounds in vegetal extracts based on correlation between activity and hplc-ms data	Food chemistry	Artículo	2013
Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption	Food and chemical toxicology	Artículo	2013
Influence of olive ripeness on chemical properties and phenolic composition of chemlal extra-virgin olive oil	Food research international	Artículo	2013
Influence of olive ripeness on chemical properties and phenolic composition of chemlal extra-virgin olive oil.	Food research international	Artículo	2013
Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder.		Artículo	2013
Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of wholelemon powder	Food chemistry	Artículo	2013
Los fenoles del polen del género zea	Acta botánica mexicana	Artículo	2013
Misdescription of edible oils: flowcharts of analytical choices in a forensic view	European journal of lipid science and technology	Artículo	2013
Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life	Food control	Artículo	2013
Nano-engineering of 5-fluorouracil-loaded magnetoliposomes for combined hyperthermia and chemotherapy against colon cancer	European journal of pharmaceutics and biopharmaceutics	Artículo	2013
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	Food research international	Artículo	2013
Phenolic characterization and geographical classification of commercial arbequina extra-virgin olive oils produced in southern catalonia	Food research international	Artículo	2013
Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after lippia citriodora administration in rats	Phytomedicine	Artículo	2013

Phytochemical characterisation of green beans (<i>Phaseolus vulgaris</i> L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry	Phytochemical analysis	Artículo	2013
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	Food research international	Artículo	2013
Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (<i>Citrullus lanatus</i>) by means of accurate-mass spectrometry (HPLC-ESI-QTOF-MS)	Food research international	Artículo	2013
Reversed-phase ultra-performance liquid chromatography coupled to electrospray ionization-quadrupole-time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: <i>Lactuca sativa</i> as an example of its application	Journal of chromatography a	Artículo	2013
Silibinin meglumine, a water-soluble form of milk thistle silymarin, is an orally active anti-cancer agent that impedes the epithelial-to-mesenchymal transition (EMT) in EGFR-mutant non-small-cell lung carcinoma cells	Food and chemical toxicology	Artículo	2013
Silibinin suppresses EMT-driven Erlotinib resistance by reversing the high miR-21/low miR-200c signature in vivo	Scientific reports	Artículo	2013
Stem cell-like ALDH ^{bright} cellular states in EGFR-mutant non-small cell lung cancer: a novel mechanism of acquired resistance to Erlotinib targetable with the natural polyphenol silibinin		Artículo	2013
Study of phenolic potential of seasoned and toasted Portuguese wood species (<i>Quercus pyrenaica</i> and <i>Castanea sativa</i>)	Journal international des sciences de la vigne et du vin	Artículo	2013
Xenohormetic and anti-aging activity of secoiridoid polyphenols present in extra virgin olive oil. A new family of geroprotective agents.	Cell cycle	Artículo	2013
A review of the methods used in the determination of flaxseed components	African journal of biotechnology	Artículo	2012
A new teaching method for bioactive compounds characterization through blended learning	Inted 2012. 6th international technology, education and development conference	Capítulo de libro	2012
Aceite de oliva como alimento funcional: nuevas perspectivas analíticas y tecnológicas		Tesis doctoral	2012
Advanced analytical techniques for characterization of anthocyanins in fruits and vegetables	Anthocyanins: structure, biosynthesis and health benefits	Capítulo de libro	2012
Analysis of volatile composition of toasted and non-toasted commercial chips by GC-MS after an accelerated solvent extraction method		Artículo	2012
Application of nanoESI-TOF-MS for the metabolomic analysis of phenolic compounds from extra-virgin olive oil in treated colon-cancer cells	Journal of pharmaceutical and biomedical analysis	Artículo	2012
Aromatic potential of <i>Castanea sativa</i> mill compared to <i>Quercus</i> species to be used in cooperage	Food chemistry	Artículo	2012
Bioavailability study of a polyphenol-enriched extract from <i>Hibiscus sabdariffa</i> in rats and associated antioxidant status	Molecular nutrition and food research	Artículo	2012
Characterization by high-performance liquid chromatography with diode-array detection coupled to	Journal of pharmaceutical and		

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 antib	Journal of pharmaceutical and biomedical analysis	Articulo	2012
Classification of chemically accessions according to the geographical area using chemometric methods of phenolic profiles analysed by hplc-esi-tof-ms	Food chemistry	Articulo	2012
Caracterización analítica de extractos vegetales y evaluación de su actividad biológica en modelos celulares y animales	Universidad de granada, granada, españa	Tesis doctoral	2012
Caracterización de compuestos fenólicos mediante técnicas separativas acopladas a espectrometría de masas de extractos vegetales con bioactividad demostrada		Tesis doctoral	2012
Caracterización y estudios metabolómicos de compuestos fenólicos bioactivos mediante técnicas separativas acopladas a espectrometría de masas		Tesis doctoral	2012
Caracterización de polifenoles de olivo tunecino con capacidad anticancerígena mediante cromatografía líquida acoplada a espectrometría de masas		Tesis doctoral	2012
Changes in the volatile fractions and sensory properties of heather honey during storage under different temperatures	European food research and technology	Articulo	2012
Chemical, technological and in vitro antioxidant properties of cocoa (theobroma cacao l.) co-products	Food research international	Articulo	2012
Chemical, technological and in vitro antioxidant properties of mango, guava, pineapple and passion fruit dietary fibre concentrate	Food chemistry	Articulo	2012
Determinación de contaminantes en lugares remotos y otros problemas analíticos		Tesis doctoral	2012
Exploring the antioxidant potential of teucrium polium extracts by hplc-spe-nmr and on-line radical scavenging activity detection	Lwt-food science and technology	Articulo	2012
Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanolc-esi-tof-ms	Analytical and bioanalytical chemistry	Articulo	2012
Extra virgin olive oil new filtration systems: effect on antioxidant compounds, oxidative stability and physicochemical and sensory properties	Journal of agricultural and food chemistry	Articulo	2012
Global foodomics strategy to investigate the health benefits of dietary constituents	Journal of chromatography a	Articulo	2012
Hplc-esi-q-tof-ms for a comprehensive characterization of bioactive phenolic compounds in cucumber (cucumis sativus l.) whole fruit extract	Food research international	Articulo	2012
Hplc-esi-q-tof-ms for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract	Food research international	Articulo	2012
Health-promoting phytochemicals of italian common wheat varieties grown under low input agricultural management	Journal of the science of food and agriculture	Articulo	2012
Metabolomic fingerprint reveals that metformin impairs one-carbon metabolism in a manner similar to the antifolate class of chemotherapy drugs	Aging	Articulo	2012
Metformin lowers the threshold for stress-induced senescence: a role for the microrna-200 family and mir-205	Cell cycle	Articulo	2012

Multifunctional targets of dietary polyphenols in disease: a case for the chemokine network and energy metabolism	Food and chemical toxicology	Articulo	2012
Natural forest of oak in nw spain: soil fertility and main edaphic properties	Soil fertility	Capítulo de libro	2012
New filtration systems for extra-virgin olive oil: effect on antioxidant compounds, oxidative stability, and physicochemical properties	Journal of agricultural and food chemistry	Articulo	2012
Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using hplc-esi-tof-ms/it-ms2	Journal of agricultural and food chemistry	Articulo	2012
Phytochemical profile and nutraceutical value of old and modern common wheat cultivars	Plos one	Articulo	2012
Plant-derived polyphenols regulate expression of mirna paralogs mir-103/107 and mir-122 and prevent diet-induced fatty liver disease in hyperlipidemic mice	Biochimica et biophysica acta-general subjects	Articulo	2012
Synergism of plant-derived polyphenols in adipogenesis: perspectives and implications	Phytomedicine	Articulo	2012
Teaching model based on blended learning: application in learning of functional food ingredients testing tool	Inted 2012. 6th international technology, education and development conference	Capítulo de libro	2012
The occurrence and bioactivity of polyphenols in tunisian olive products and by ζ products: a review	Journal of food science	Articulo	2012
Uptake and metabolism of olive oil polyphenols in human breast cancer cells using nano-liquid chromatography coupled to electrospray ionization-time of flight-mass spectrometry	Journal of chromatography b: analytical technologies in the biomedical and life sciences	Articulo	2012
Use of advanced techniques for the extraction of phenolic compounds from tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells	Food and chemical toxicology	Articulo	2012
A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenols composition	Food chemistry	Articulo	2011
A systematic study of the polyphenolic composition of aqueous extracts deriving from several cistus genus species: evolutionary relationship	Phytochemical analysis	Articulo	2011
Antioxidant capacity and phenolic composition of diferent woods used in cooperage	Food chemistry	Articulo	2011
Changes in the content of phenolic compounds in flaxseed oil during development	Jaocs, journal of the american oil chemists' society	Articulo	2011
Characterisation of the phenolic compounds retained in different organic and inorganic filter aids used for filtration of extra virgin olive oil	Food chemistry	Articulo	2011
Characterization 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	Food chemistry	Articulo	2011
Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in rosmarinus officinalis by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray	Journal of chromatography a	Articulo	2011
Continuous administration of polyphenols from aqueous			

rooibos (<i>aspalathus linearis</i>) extract ameliorates dietary-induced metabolic disturbances in hyperlipidemic mice	Phytomedicine	Articulo	2011
Cranberry (<i>vaccinium macrocarpon</i>) changes the surface hydrophobicity and biofilm formation of <i>e. coli</i>	Microbiology insights	Articulo	2011
Crude phenolic extracts from extra virgin olive oil circumvent de novo breast cancer resistance to her1/her2-targeting drugs by inducing gadd45-sensed cellular stress, g2/m arrest and hyperacetylation of histone h3	International journal of oncology	Articulo	2011
Cyclic polyalcohols: fingerprints to identify the botanical origin of natural woods used in wine aging	Journal of agricultural and food chemistry	Articulo	2011
Design and synthesis by atp of novel, water-insoluble, lineal copolymers and their application in the development of fluorescent and ph-sensing nanofibres made by electrospinning	Journal of materials chemistry	Articulo	2011
Design of novel, fluorescent-tuneable, ph-sensing, water-insoluble, lineal copolymers synthesized by atp and its application in the development of ph-sensing nanofibres made by electrospinning	Journal of materials chemistry	Articulo	2011
Determination of free and bound phenolic compounds in buckwheat spaghetti by rp-hplc-esi-tof-ms: effect of thermal processing from farm to fork	Journal of agricultural and food chemistry	Articulo	2011
Determination of phenolic and other polar compounds in flaxseed oil using liquid chromatography coupled with time-of-flight mass spectrometry	Food chemistry	Articulo	2011
Development of a ce-esi-microtof-ms method for a rapid identification of phenolic compounds in buckwheat	Electrophoresis	Articulo	2011
Identification of phenolic compounds in aqueous and ethanolic rooibos extracts (<i>aspalathus linearis</i>) by hplc-esi-ms (tof/it)	Analytical and bioanalytical chemistry	Articulo	2011
Influence of geographical location, site and silvicultural parameters on volatile composition of <i>quercus pyrenaica</i> wild. wood used in wine aging	Forest ecology and management	Articulo	2011
Materiales nanoestructurados de última generación para la detección óptica y el reconocimiento selectivo de moléculas de interés biológico y ambiental	Universidad de granada. quimica analitica	Tesis doctoral	2011
New possibilities for the valorization of olive oil by-products	Journal of chromatography a	Articulo	2011
Nuevas estrategias para la síntesis y caracterización de fases sensoras ópticas nanoestructuradas	Universidad de granada. quimica analitica	Tesis doctoral	2011
Profiles of phenolic compounds in modern and old common wheat varieties determined by liquid chromatography coupled with time-of-flight mass spectrometry	Journal of chromatography a	Articulo	2011
Phenolic secoiridoids in extra virgin olive oil impede fibrogenic and oncogenic epithelial-to-mesenchymal transition: extra virgin olive oil as a source of novel antiaging phytochemicals	Rejuvenation research	Articulo	2011
Qualitative phenolic profile (hplc-dad-ms) from olive oil mill waste waters at different states of storage and evaluation of hydrolysis process as a pretreatment to recover their antioxidants	Progress in nutrition	Articulo	2011
Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of hibiscus <i>sabdariffa</i> aqueous extract	Food research international	Articulo	2011

Reading efficiency: universtiy vs. high school students sciences vs. arts	Edulearn 2011, 3rd annual international conference on education and new learning technologies	Capítulo de libro	2011
Simultaneous determination of phenolic compounds and saponins in quinoa (<i>chenopodium quinoa willd</i>) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology	Journal of agricultural and food chemistry	Articulo	2011
Synergy of plant-derived polyphenols in their salutary effects on human health	Agro food industry high-technology	Articulo	2011
Synthesis of caffeic acid molecularly imprinted polymer microspheres and high-performance liquid chromatography evaluation of their sorption properties	Journal of chromatography a	Articulo	2011
Synthesis of caffeic acid molecularly imprinted polymer microspheres and hplc evaluation of their sorption properties	Journal of chromatography a	Articulo	2011
Volatile compounds as markers of aging in tempranillo red wines from la mancha d.o. stored in oak wood barrels	Journal of chromatography a	Articulo	2011
Wastes generated during the storage of extra virgin olive oil as a natural source of phenolic compounds	Journal of agricultural and food chemistry	Articulo	2011
Analysis of the methanol extract of tomato: metabolite profiling and quantification of phenolic compounds	Phytochemistry	Articulo	2010
Analytical determination of polyphenols in olive oil	Olive oil and health	Capítulo de libro	2010
Automated identification of phenolics in plant-derived foods by using library search approach	Food chemistry	Articulo	2010
Analysis of cyclitols in different quercus species by gas chromatography-mass spectrometry	Journal of the science of food and agriculture	Articulo	2010
Characterisation of the phenolic compounds retained in different organic and inorganic filter aids used for filtration of extra virgin olive oil	Food chemistry	Articulo	2010
Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolute lc-esi-tof ms method	Journal of pharmaceutical and biomedical analysis	Articulo	2010
Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells	Food and chemical toxicology	Articulo	2010
Desarrollo y evaluación de estrategias analíticas para la caracterización de compuestos bioactivos en alimentos funcionales	Universidad de granada. quimica analitica	Tesis doctoral	2010
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	European food research and technology	Articulo	2010
Effect of olive ripeness on chemical properties and phenolic composition of 'chétoui	Journal of the science of food and agriculture	Articulo	2010
Evaluación del potencial de diversas plataformas analíticas para la caracterización de compuestos de interés en alimentos y metabolitos en muestras biológicas	Universidad de granada. quimica analitica	Tesis doctoral	2010
Exploratory characterization of the unsaponifiable fraction of tunisian virgin olive oils by a global approach with hplc-apci-it ms/ms analysis	Journal of agricultural and food chemistry	Articulo	2010
Eficiencia lectora: comparación alumnos universitarios de ciencias técnicas, ciencias experimentales y letras, y alumnos de ee mm (ciencias y letras)	Jornadas sobre innovación docente y adaptación al ees en las titulaciones técnicas	Capítulo de libro	2010

artículos de ce-mim (ciencias y letras)	técnicas		
Evaluación de la comprensión lectora en estudiantes universitarios de ciencias experimentales	Evaluación de la calidad de la educación superior y de la investigación.	Capítulo de libro	2010
Garcinia mangostana fruit: determination of the total antioxidant activity in extracts and phenolic compound characterization using ce-ms(tof)	Functional plant sciences and biotechnology	Artículo	2010
Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil	Journal chromatography a	Artículo	2010
Hplc/ce-esi-tof-ms methods for the characterization of polyphenols in almond skin-extracts	Electrophoresis	Artículo	2010
Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (rp-hplc-esi-tof-ms)	Journal of cereal science	Artículo	2010
Micrometer and submicrometer particles prepared by precipitation polymerization: thermodynamic model and experimental evidence of the relation between flory ζ s parameter and particle size	Macromolecules	Artículo	2010
Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit	Phytochemistry	Artículo	2010
Nano and rapid resolution liquid chromatography ζ electrospray ionization ζ time of flight mass spectrometry to identify and quantify phenolic compounds in olive oil		Artículo	2010
Novel strategy to design magnetic, molecular imprinted polymers with well-controlled structure for the application in optical sensors	Macromolecules	Artículo	2010
Octahedral iron (ii) phthalocyanine complexes: structural characterization and relevance as no2 chemical sensors	Dalton transactions	Artículo	2010
Octahedral iron(ii) phthalocyanine complexes: multinuclear nmr and relevance as no2 chemical sensors.	Dalton transactions	Artículo	2010
Polyphenols in olive oil: the importance of phenolic compounds in the chemical composition of olive oil	Olive oil and health	Capítulo de libro	2010
Prediction of extra virgin olive oil varieties through their phenolic profile. potential cytotoxic activity against human breast cancer cells	Journal of agricultural and food chemistry	Artículo	2010
Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells	Analytical and bioanalytical chemistry	Artículo	2010
Radical reduction of epoxides using titanocene(iii)/water system: synthesis of α -deuterated alcohols and their use as internal standard in food analysis	European journal of organic chemistry	Artículo	2010
Separation and identification of phenolic compounds of extra virgin oliveoil from olea europaea l.byhplc-dad-spe-nmr/ms. identification of a new diastereoisomer of the aldehydic form of oleuropein aglycone	Journal of agricultural and food chemistry	Artículo	2010
The aqueous extract of hibiscus sabdariffa calices modulates the production of monocyte chemoattractant protein-1 in humans	Phytomedicine	Artículo	2010
Use of capillary electrophoresis-electrospray ionization-mass spectrometry for the characterization of phenolic		Artículo	2010

mass spectrometry for the characterization of phenolic compounds in lippia citriodora		Artículo	2010
Un arbequino unico	Frutado intenso (revista divulgativa del crdo estepa)	Artículo	2010
Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates	Food chemistry	Artículo	2010
A 2d-hplc-ce platform coupled to esi-tof-ms to characterize the phenolic fraction in olive oil	Electrophoresis	Artículo	2009
A semi-empirical model to simplify the synthesis of homogeneous and transparent cross-linked polymers and their application in the preparation of optical sensing films	Biosensors & bioelectronics	Artículo	2009
Caracterización de alimentos funcionales mediante metodologías separativas avanzadas y aplicaciones a tecnología de alimentos	Universidad de granada. química analítica	Tesis doctoral	2009
Characterization of bioactive compounds in food products and subproducts using advanced separatives techniques	Universidad de granada. química analítica	Tesis doctoral	2009
Characterization of isomers of oleuropein aglycon in olive oils by rapid-resolution liquid chromatography coupled to electrospray time-of-flight and ion trap tandem mass spectrometry	Rapid communications in mass spectrometry	Artículo	2009
Characterization of phenolic compounds in diatomaceous earth used in the filtration process of olive oil by hplc-esi-tof (ms)	Agro food industry hi-tech (testo stampato)	Artículo	2009
Chemometric-assisted mip-optosensing system for the simultaneous determination of monoamine naphthalenes in drinking waters	Talanta	Artículo	2009
Composición del aceite de oliva	El aceite de oliva virgen: tesoro de andalucía. 13 perspectivas concatenadas	Capítulo de libro	2009
Correlation between plasma antioxidant capacity and verbascoside levels in rats after oral administration of lemon verbena extract	Food chemistry	Artículo	2009
Comparison of extraction methods for volatile compounds of muscat grape juice	Talanta	Artículo	2009
Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography with time-of-flight mass spectrometry	Journal of chromatography a	Artículo	2009
Direct characterization of aqueous extract of hibiscus sabdariffa using hplc with diode array detection coupled to esi and ion trap ms		Artículo	2009
Effect of olive ripeness on chemical properties and phenolic composition of chétoui	Journal of the science of food and agriculture	Artículo	2009
El aceite de oliva virgen: tesoro de andalucía. 13 perspectivas concatenadas	Fundación unicaja	Libros	2009
Extra-virgin olive oil polyphenols inhibit her2 (erbb-2)-induced malignant transformation in human breast epithelial cells: relationship between the chemical structures of extra-virgin olive oil secoiridoids and lignans and their inhibitory activitie	International journal of oncology	Artículo	2009
Effect of storage conditions on volatile composition of dried rosemary (rosmarinus officinalis l.) leaves	Flavour and fragrance journal (print)	Artículo	2009
High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-	Journal of chromatography a	Artículo	2009

trap tandem mass spectrometry to identify phenolic compounds from a lemon verbena extract	Journal of chromatography a	Artículo	2009
High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a cistus ladanifer aqueous extract	Phytochemical analysis	Artículo	2009
Iron-phtalocyaninato-complexes immobilised in nanostructure metal oxide for use as optical sensors of nox and co: nmr and photo-physical studies	Journal of porphyrins and phthalocyanines	Artículo	2009
Lc-(q)tof-ms characterization of phenolic antioxidants	Reactive oxygen species and antioxidants in higher plants	Capítulo de libro	2009
Lc-(q)tof-ms characterization of phenolic antioxidants	Reactive oxygen species and antioxidants in higher plants	Capítulo de libro	2009
Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatography-atmospheric pressure chemical ionization-ion trap mass spectrometry	Talanta	Artículo	2009
Non-aqueous capillary electrophoresis-electrospray-time of flight mass spectrometry to reveal phenolic compounds from olive oil: introducing enriched olive oil directly inside capillary	Electrophoresis	Artículo	2009
Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging		Artículo	2009
Progress in the synthesis of poly(2,7-fluorene-alt-1,4-phenylene), pfp, via suzuki coupling	Macromolecules	Artículo	2009
Quantification of main phenolic compounds in sweet and bitter orange peel using ce-ms/ms	Food chemistry	Artículo	2009
Simple luminiscence detector for capillary electrophoresis	Methods in molecular biology: biosensors and biodetection	Capítulo de libro	2009
Tentative characterization of novel phenolic compounds in extra virgin olive oils by rapid-resolution liquid chromatography coupled with mass spectrometry	Journal of agricultural and food chemistry	Artículo	2009
The development of a mip-optosensor for the detection of monoamine naphthalenes in drinking water	Biosensors & bioelectronics	Artículo	2009
Técnicas de análisis del aceite de oliva	El aceite de oliva virgen: tesoro de andalucía. 13 perspectivas concatenadas	Capítulo de libro	2009
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	Journal of the science of food and agriculture	Artículo	2009
Use of high-performance liquid chromatography with diode array detection coupled to electrospray-qq-time-of-flight mass spectrometry for the direct characterization of the phenolic fraction in organic commercial juices	Journal of chromatography a	Artículo	2009
A simplified method for hplc-ms analysis of sterols in vegetable oil	European journal of lipid science and technology	Artículo	2008
Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays	International journal of molecular medicine	Artículo	2008
Characterization of atropa belladonna l. compounds by capillary electrophoresis-electrospray ionization-time of flight-mass spectrometry and capillary electrophoresis-electrospray ionization-ion trap-mass spectrometry.	Electrophoresis	Artículo	2008

Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry.	Journal of chromatography a	Articulo	2008
Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry	Journal of chromatography a	Articulo	2008
Effects of fly attack (<i>Bactrocera oleae</i>) on the phenolic profile and selected chemical parameters of olive oil	Journal of agricultural and food chemistry	Articulo	2008
Giacomo Castelvetro's salads. anti-her2 oncogene nutraceuticals since the 17th century?	Clinical & translational oncology	Articulo	2008
How safe is our food-reliable pesticide residue analysis	Bruker Daltonics Dispatch, International Life Science Edition	Articulo	2008
Identification of phenolic compounds in olive leaves using CE-ESI-TOF-MS	Agro food industry hi-tech (testo stampato)	Articulo	2008
Metal oxide nanostructured material in the development of optical sensors	Metal oxide nanostructures and their applications	Capítulo de libro	2008
Pyridine vapors detection by an optical fibre sensor	Sensors	Articulo	2008
Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples.	Journal of chromatography a	Articulo	2008
Selective extraction, separation, and identification of anthocyanins from <i>Hibiscus sabdariffa</i> L. using solid phase extraction-capillary electrophoresis-mass spectrometry (time-of-flight/ion trap)	Electrophoresis	Articulo	2008
Simple luminescence detector for capillary electrophoresis	Methods in molecular biology: biosensors and biodetection	Capítulo de libro	2008
Tabanti-her2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial extra-virgin olive oil (EVOO)	BMC Cancer	Articulo	2008
A rapid, sensitive screening test for polycyclic aromatic hydrocarbons applied to antarctic water	Chemosphere	Articulo	2007
Analytical determination of antioxidants in tomato: typical components of the Mediterranean diet		Articulo	2007
Antioxidant compounds of propolis determined by capillary electrophoresis-mass spectrometry		Articulo	2007
CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil	Electrophoresis	Articulo	2007
Coelectroosmotic capillary electrophoresis of phenolic acids and derivatized amino acids using N,N-dimethylacrylamide-ethylpyrrolidine methacrylate physically coated capillaries	Talanta	Articulo	2007
Desarrollo de metodologías electroforéticas avanzadas	Universidad de Granada. Química Analítica	Tesis doctoral	2007
Desarrollo de sensores ópticos y métodos separativos como herramientas actuales en química analítica: comparación metodológica	Universidad de Granada. Química Analítica	Tesis doctoral	2007
Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection	Food Chemistry	Articulo	2007
Determination of tetracycline residues in honey by CZE with ultraviolet absorbance detection	Electrophoresis	Articulo	2007
Effect of filtration systems on the phenolic content in			

Effect of filtration systems on the phenolic content in virgin olive oil by hplc-dad-msd	American journal of food technology	Articulo	2007
Electroforesis capilar- y hplc-electrospray-tiempo de vuelo-espectrometría de masas para determinar compuestos fenólicos en aceites de oliva	Homenaje al profesor don fermín capitán : investigación actual en la escuela analítica de granada	Capítulo de libro	2007
Engineering of efficient phosphorescent iridium cationic complex for developing oxygen-sensitive polymeric and nanostructured films	The analyst	Articulo	2007
Evaluation of contribution of micro and macro components to oxidative stability on virgin oils obtained from olives characterized by different health quality	Progress in nutrition	Articulo	2007
Evaluation of the influence of thermal oxidation on the phenolic composition and on the antioxidant activity of extra-virgin olive oils.	Journal of agricultural and food chemistry	Articulo	2007
Fosforescencia a temperatura ambiente inducida por átomos pesados: una revolucionaria metodología para la determinación de compuestos orgánicos en disolución	Homenaje al profesor don fermín capitán : investigación actual en la escuela analítica de granada	Capítulo de libro	2007
Identification of phenolic compounds from pollen extracts using capillary electrophoresis-electrospray time-of-flight mass spectrometry	Analytical and bioanalytical chemistry	Articulo	2007
Lignan profile in seeds of modern and old italian soft wheat (triticum aestivum l.) cultivars as revealed by ce-ms analyses	Electrophoresis	Articulo	2007
Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (herceptin (tm)) in her2-overexpressing breast cancer cells	Bmc cancer	Articulo	2007
Optosensores fluorescentes basados en diferentes transductores para la determinación de hidrocarburos aromáticos policíclicos	Homenaje al profesor don fermín capitán : investigación actual en la escuela analítica de granada	Capítulo de libro	2007
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	Molecules	Articulo	2007
Room-temperature, phosphorimetric determination of the beta-blocking agent pindolol in pharmaceutical tablets, urine and blood serum.	Analytical and bioanalytical chemistry	Articulo	2007
Separation and determination of sterols in olive oil by hplc-ms	Food chemistry	Articulo	2007
Simple luminescence detectors using a light-emitting diode or a xe lamp, optical fiber and charge-coupled device, or photomultiplier for determining proteins in capillary electrophoresis: a critical comparison	Analytical biochemistry	Articulo	2007
A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil		Articulo	2006
A simple light-emitted diode-induced fluorescence detector using optical fibers and a charged coupled device for direct and indirect capillary electrophoresis methods.	Electrophoresis	Articulo	2006
Advances in the analysis of phenolic compounds in products derived from bees	Journal of pharmaceutical and biomedical analysis	Articulo	2006
Analysis of choline and atropine in hairy root cultures of cannabis sativa l. by capillary electrophoresis-electrospray mass spectrometry.	Electrophoresis	Articulo	2006
Analysis of hop acids and their oxidized derivatives and iso-alpha-acids in beer by capillary electrophoresis-	Journal of agricultural and food chemistry	Articulo	2006

electrospray ionization mass spectrometry			
Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil.	Electrophoresis	Articulo	2006
Characterization of the methanolic extract of hops using capillary electrophoresis-electrospray ionization-mass spectrometry	Electrophoresis	Articulo	2006
Comparative study between a commercial and a homemade capillary electrophoresis instrument for the simultaneous determination of aminated compounds by induced fluorescence detection	Analytical and bioanalytical chemistry	Articulo	2006
Determinación de compuestos fenólicos en aceite de oliva mediante técnicas y metodologías separativas avanzadas	Universidad de granada. química analítica	Tesis doctoral	2006
Evaluation of individual antioxidant activity of single phenolic compounds on virgin olive oil	Progress in nutrition	Articulo	2006
Free-zone capillary electrophoresis analysis of hordein patterns at different stages of barley malting	Journal of agricultural and food chemistry	Articulo	2006
Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry.	Journal of pharmaceutical and biomedical analysis	Articulo	2006
Problems of quantitative and qualitative estimation of polyphenols in honey by capillary electrophoresis with uv-vis detection	Agro food industry hi-tech (testo stampato)	Articulo	2006
Quantitative-competitive polymerase chain reaction coupled with slab gel and capillary electrophoresis for the detection of roundup ready soybean and maize	Electrophoresis	Articulo	2006
Rapid quantification of the phenolic fraction of spanish virgin olive oils by capillary electrophoresis with uv detection	Journal of agricultural and food chemistry	Articulo	2006
Volatile-organic-compound optic fiber sensor using a gold-silver vapochromic complex	Optical engineering	Articulo	2006
A fluorescence optosensor for analyzing naphazoline in pharmaceutical preparations: comparison with other sensors	Journal of pharmaceutical and biomedical analysis	Articulo	2005
A simple and rapid phosphorimetric method for the determination of the fungicide fuberidazole in water samples	International journal of environmental analytical chemistry	Articulo	2005
Aspectos prácticos para el desarrollo de metodologías analíticas mediante electroforesis capilar	Electroforesis capilar: aproximación según la técnica de detección	Capítulo de libro	2005
Caracterización de cervezas y determinación de sus componentes por electroforesis capilar	Químicos del sur: revista de los químicos de andalucía y extremadura	Articulo	2005
Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil		Articulo	2005
Determination of low-molecular-mass organic acids in any type of beer samples by coelectroosmotic capillary electrophoresis	Journal of chromatography a	Articulo	2005
Direct determination of aliphatic acids in honey by coelectroosmotic capillary zone electrophoresis	Journal of apicultural research	Articulo	2005
Electroforesis capilar: aproximación según la técnica de detección	Editorial de la universidad de granada	Libros	2005
Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil.	Electrophoresis	Articulo	2005

Evaluation of the antioxidant capacity of individual phenolic compounds in virgin olive oil	Journal of agricultural and food chemistry	Articulo	2005
Fundamentos teóricos y modos de separación	Electroforesis capilar: aproximación según la técnica de detección	Capítulo de libro	2005
Indirect determination of carbohydrates in wort samples and dietetic products by capillary electrophoresis	Journal of the science of food and agriculture	Articulo	2005
Interfacing capillary electrophoresis and surface-enhanced resonance raman spectroscopy for the determination of dye compounds	Analytical and bioanalytical chemistry	Articulo	2005
Iodinated molecularly imprinted polymer for room temperature phosphorescence optosensing of fluoranthene	Chemical communications	Articulo	2005
Molecularly imprinted polymers based on iodinated monomers for selective room-temperature phosphorescence optosensing of fluoranthene in water	Analytical chemistry	Articulo	2005
Nuevas fronteras metodológicas de la fosforescencia a temperatura ambiente. fosforescencia inducida por átomos pesados y optosensores	Universidad de granada. química analítica	Tesis doctoral	2005
Potential determination of aminated pesticides and metabolites by cyclodextrin capillary electrophoresis-laser-induced fluorescence using fitc as labelling	Pest management science	Articulo	2005
Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts	Journal of chromatography a	Articulo	2005
Simple determination of the herbicide napropamide in water and soil samples by room temperature phosphorescence.	Pest management science	Articulo	2005
Sistemas de detección fluorescente	Electroforesis capilar: aproximación según la técnica de detección	Capítulo de libro	2005
Solid-surface phosphorescence characterization of polycyclic aromatic hydrocarbons and selective determination of benzo(a)pyrene in water samples	Analytica chimica acta	Articulo	2005
The development and comparison of a fluorescence and a phosphorescence optosensors for determining the plant growth regulator 2-naphthoxyacetic acid	Sensors and actuators b: chemical	Articulo	2005
A facile flow-through phosphorimetric sensing device for simultaneous determination of naptalam and its metabolite 1-naphthylamine	Analytica chimica acta	Articulo	2004
Analysis of carbohydrates in beverages by capillary electrophoresis with precolumn derivatization and uv detection	Food chemistry	Articulo	2004
Application of micellar electrokinetic capillary chromatography to the analysis of uncharged pesticides of environmental impact	Journal of agricultural and food chemistry	Articulo	2004
Comparison of three different phosphorescent methodologies in solution for the analysis of naphazoline in pharmaceutical preparations	Analytical and bioanalytical chemistry	Articulo	2004
Cromatografía capilar electrocinética micelar para el análisis multicomponente y directo en cerveza	Cerveza y malta	Articulo	2004
Determination of aldicarb, carbofuran and some of their main metabolites in groundwater by application of micellar electrokinetic capillary chromatography with diode-array detection and solid-phase extraction	Pest management science	Articulo	2004
Determination of phytohormones of environmental impact by capillary zone electrophoresis	Journal of agricultural and food chemistry	Articulo	2004

by capillary zone electrophoresis	chemistry		
Direct multicomponent analysis of beer samples constituents using micellar electrokinetic capillary chromatography	Electrophoresis	Articulo	2004
Facile analysis of carbazole in commercial anthracene by heavy atom-induced room temperature phosphorescence	Polycyclic aromatic compounds	Articulo	2004
Fluorescence optosensor using an artificial neural network for screening of polycyclic aromatic hydrocarbons	Analytica chimica acta	Articulo	2004
Heavy atom induced room temperature phosphorescence: a tool for the analytical characterization of polycyclic aromatic hydrocarbons	Analytica chimica acta	Articulo	2004
Highly sensitive and selective fluorescence optosensor to detect and quantify benzo[a]pyrene in water samples	Analytica chimica acta	Articulo	2004
Sensitive determination of phenolic acids in extra-virgin olive oil by capillary zone electrophoresis	Journal of agricultural and food chemistry	Articulo	2004
Simple and rapid micellar electrokinetic capillary chromatographic method for simultaneous determination of four antiepileptics in human serum	Clinical science	Articulo	2004
Simultaneous determination of multiple constituents in real beer samples of different origins by capillary zone electrophoresis	Analytical and bioanalytical chemistry	Articulo	2004
Subminute and sensitive determination of the neurotransmitter serotonin in urine by capillary electrophoresis with laser-induced fluorescence detection	Clinical science	Articulo	2004
Uso de diferentes sistemas de detección acoplados a la electroforesis capilar	Universidad de granada. química analítica	Tesis doctoral	2004
A sensitive fluorescence optosensor for analysing propranolol in pharmaceutical preparations and a test for its control in urine in sport	Journal of pharmaceutical and biomedical analysis	Articulo	2003
Análisis multicomponente de los constituyentes en muestras de cerveza usando electroforesis capilar zonal con detección mediante un detector de diodos.	Cerveza y malta	Articulo	2003
Caracterización de cervezas y determinación de sus componentes por electroforesis capilar	Universidad de granada. química analítica	Tesis doctoral	2003
Desarrollo de optosensores fluorescentes para la determinación de principios activos farmacológicos y contaminantes ambientales en muestras reales	Universidad de granada. química analítica	Tesis doctoral	2003
Determination of imidacloprid and its metabolite 6-chloronicotinic acid in greenhouse air by application of micellar electrokinetic capillary chromatography with solid- phase extraction	Journal of chromatography a	Articulo	2003
Determination of the amino acid tryptophan and the biogenic amine tryptamine in foods by the heavy atom induced-room temperature phosphorescence methodology	The analyst	Articulo	2003
Fluorescence optosensors based on different transducers for the determination of polycyclic aromatic hydrocarbons in water	Analytical and bioanalytical chemistry	Articulo	2003
Multicomponent analysis of beer constituents using capillary zone electrophoresis with diode-array detection	Proceedings of the 29th ebc congress	Articulo	2003
Sensitive and simple determination of the vasodilator agent dipyrindamole in pharmaceutical preparations by phosphorimetry	Analytical and bioanalytical chemistry	Articulo	2003

Simultaneous determination of the pesticides carbaryl and thiabendazole in environmental samples by a three-dimensional derivative variable-angle and a synchronous room-temperature phosphorescence spectroscopy	Applied spectroscopy	Articulo	2003
Study of microemulsion composition effect over phosphorescence emission of a polycyclic aromatic compound	Polycyclic aromatic compounds	Articulo	2003
Study of the substituent groups effect on the room-temperature phosphorescent emission of fluorene derivatives in solution	Analytica chimica acta	Articulo	2003
The development of solid-surface fluorescence characterization of polycyclic aromatic hydrocarbons for potential screening tests in environmental samples	Talanta	Articulo	2003
Room-temperature luminescence optosensings based on immobilized active principles actives; application to nafronyl and naproxen determination in pharmaceutical preparations and biological fluids	Analytica chimica acta	Articulo	2002
Simple determination of propranolol in pharmaceutical preparations by heavy atom induced room temperature phosphorescence	Journal of pharmaceutical and biomedical analysis	Articulo	2002
Study of different normal-microemulsion compositions by room-temperature phosphorescence to determine benzo[a]pyrene in environmental samples	Analytica chimica acta	Articulo	2002
Fosforescencia a temperatura ambiente en disolución inducida por átomos pesados	Espectroquímica hoy	Articulo	2001
Fosforescencia a temperatura ambiente en medios micelares	Fosforescencia molecular analítica : una aproximación práctica	Capítulo de libro	2001
Fosforescencia a temperatura ambiente inducida por átomos pesados	Fosforescencia molecular analítica : una aproximación práctica	Capítulo de libro	2001
Fosforescencia molecular analítica : una aproximación práctica	Universidad de granada	Libros	2001
Instrumentacion	Fosforescencia molecular analítica : una aproximación práctica	Capítulo de libro	2001
Simultaneous determination, by capillary zone electrophoresis, of multiple components of different industrial products	Chromatographia	Articulo	2001
Acquisition of chemiluminescence spectral profiles using a continuous flow manifold with two dimensional ccd detection	The analyst	Articulo	2000
Application of partial least-squares calibration to phosphorimetric data for determination of polycyclic aromatic hydrocarbons in spiked environmental samples	Journal of aoac international	Articulo	2000
Facile and selective determination of the cerebral vasodilator nafronyl in a commercial formulation by heavy atom induced room temperature phosphorimetry	Journal of pharmaceutical and biomedical analysis	Articulo	2000
Hai-rtp determination of carbaryl pesticide in different irrigation water samples of south spain	Journal of agricultural and food chemistry	Articulo	2000
Heavy-atom induced room-temperature phosphorescence: a straightforward methodology for the determination of organic compounds in solution	Analytica chimica acta	Articulo	2000
La fosforimetría a temperatura ambiente inducida por átomos pesados como una nueva metodología fosforescente en disolución. desarrollo teórico, potencialidad y aplicaciones	Universidad de granada. química analítica	Tesis doctoral	2000
Sensitive determination of inorganic anions at trace			

Sensitive determination of inorganic anions at trace levels in samples of snow water from sierra nevada (granada, spain) by capillary ion electrophoresis using calix[4]arene as selective modifier	Chromatographia	Articulo	2000
Spectrofluorimetric determination of methyl paraben in pharmaceutical preparations by means of its dansyl chloride derivative	Microchimica acta	Articulo	2000
A simple and rapid phosphorimetric method for the determination of alpha-naphthaleneacetamide in fruit samples	International journal of environmental analytical chemistry	Articulo	1999
Determination of the antibacterial drug sulfamethoxazole in pharmaceutical preparations containing trimethoprim by spectrofluorimetry after derivatization with fluorescamine	Fresenius' journal of analytical chemistry (print)	Articulo	1999
Determination of the drug naphazoline in pharmaceutical preparations by heavy atom-induced room-temperature phosphorescence	Applied spectroscopy	Articulo	1999
Fluorimetric determination of procaine in pharmaceutical preparations based on its reaction with fluorescamine	Journal of pharmaceutical and biomedical analysis	Articulo	1999
Low-level mercury determination with thiamine by fluorescence optosensing	Talanta	Articulo	1999
Simple and rapid determination of the drug naproxen in pharmaceutical preparation by heavy atom induced room temperature phosphorescence	Talanta	Articulo	1999
The use of dansyl chloride in the spectrofluorimetric determination of the synthetic antioxidant butylated hydroxyanisole in foodstuffs	Talanta	Articulo	1999
An innovative way of obtaining room-temperature phosphorescence signals in solution	Analytica chimica acta	Articulo	1998
Heavy atom induced room temperature phosphorescence method for the determination of the plant growth regulator beta- naphthoxyacetic acid	Journal of agricultural and food chemistry	Articulo	1998
Method for the quantitative determination of 1-naphthaleneacetic acid in spiked canned pineapple samples by micelle-stabilized room temperature phosphorescence	Journal of agricultural and food chemistry	Articulo	1998
Micellar-stabilized room-temperature phosphorimetric determination of the fungicide thiabendazole in canned pineapple samples	Fresenius' journal of analytical chemistry (print)	Articulo	1998
Optimization and comparative study of the room-temperature phosphorescence of acenaphthene in beta-cyclodextrin in the presence of two bromoalcohols	Applied spectroscopy	Articulo	1998
Room-temperature phosphorimetric method for the determination of the drug naphazoline in pharmaceutical preparations	The analyst	Articulo	1998
Use of calixarene compounds as selectivity modifiers in capillary electrophoresis separations	Journal of chromatography a	Articulo	1998
Application of derivative variable-angle synchronous scanning phosphorimetry in a microemulsion medium for the simultaneous determination of 2-naphthoxyacetic acid and 1-naphthalenacetamide	The analyst	Articulo	1997
Experimental studies of the factors that influence 1-naphthaleneacetamide determination by micelle-stabilized room-temperature phosphorescence	The analyst	Articulo	1997
Simultaneous microemulsion room-temperature phosphorescence determination of 2-naphthoxyacetic acid and 1-naphthalenacetamide	The analyst	Articulo	1997

phosphorimetric determination of five polycyclic aromatic hydrocarbons by variable-angle synchronous scanning	Analytica chimica acta	Articulo	1997
Application of variable-angle synchronous phosphorimetry in a microemulsion medium for the simultaneous determination of three polyaromatic hydrocarbons	Analytica chimica acta	Articulo	1996
Determination of the pesticide carbaryl by microemulsion room-temperature phosphorescence in real samples	Analytical sciences	Articulo	1996
Determination of the plant growth regulator beta-naphthoxyacetic acid by micellar-stabilized room temperature phosphorescence	Talanta	Articulo	1996
Experimental design applied to a room-temperature phosphorimetric method for the determination of acenaphthene in a microemulsion	Analytica chimica acta	Articulo	1996
Micellar-enhanced synchronous-derivative fluorescence determination of derivatized folic-acid in pharmaceutical preparations	Journal of pharmaceutical and biomedical analysis	Articulo	1995

	Titulo proyecto	Tipo	Inicio	Fin
1	Precisesads - molecular reclassification to find clinically useful biomarkers for systemic autoimmune diseases mechanisms for the improvement of drug development and therapy	Proyecto	2/1/14	1/31/19
2	Nutraceuticos de 2ª generación de plantas comestibles basados en extractos polifenolicos moduladores del metabolismo energético: aplicaciones en la prevención de la obesidad	Proyecto	2/1/16	12/31/18
3	Molecular reclassification to find clinically useful biomarkers for systemic autoimmune diseases (precisesads)	Proyecto	2/1/14	12/31/18
4	[motriz] caracterización y evaluación en modelos animales de nutracéuticos obtenidos de extractos crudos vegetales con bioactividad in vitro demostrada	Proyecto	2/27/13	9/1/17
5	Análisis y control de la contaminación atmosférica del puerto de motril.	Contrato	2/1/16	12/31/16
6	Control y seguimiento de la calidad de aguas marítimas y fangos del puerto de motril.	Contrato	2/1/16	12/31/16
7	Asesoramiento en preparación y gestión de proyectos y contratos en el ámbito de los ingredientes bioactivos.	Contrato	2/12/16	12/31/16
8	Nuevos nutracéuticos con efecto antidiabético a partir de extractos activos de hojas, piel, fruto y pulpa de higuera (ficus carica). localización de los compuestos responsables de la bioactividad	Proyecto	2/1/15	12/31/15
9	Metabolómica de compuestos polifenólicos de extractos y alimentos funcionales mediante nanolc acoplada a espectrometría de masas de alta resolución (tof/qtyof)	Proyecto	2/1/11	12/31/15
10	Caracterización y evaluación en modelos animales de nutracéuticos obtenidos de extractos crudos vegetales con bioactividad in vitro demostrada	Proyecto	2/1/12	12/31/15
11	Control y seguimiento de la calidad de aguas marítimas y fangos del puerto de motril.	Contrato	2/1/15	12/31/15
12	Capacity building of personnel in jordanian olive industry acronym: cbpjo	Proyecto	2/1/14	12/31/15
13	Una evaluacion foodomica de la actividad de polifenoles de origen alimentario frente a cancer de colon empleando modelos in-vitro e in-vivo	Proyecto	2/1/12	12/31/14
14	Foodomics evaluation of dietary polyphenols activity against colon cancer using in vitro and in vivo models	Proyecto	2/1/12	12/31/14
15	Caracterización y cuantificación mediante lc-ms/qtyof) de extractos naturales con bioactividad contrastada. estudios de estabilidad.	Contrato	2/1/13	12/31/14
16	Control y seguimiento de la calidad de aguas marítimas y fangos del puerto de motril	Contrato	2/1/14	12/31/14
17	Análisis y control de la contaminación atmosférica del puerto de motril	Contrato	2/1/14	12/31/14
18	Desarrollo de nuevas estrategias de desreplicación basadas en la correlación entre datos espectrométricos y bioactividad para la identificación de compuestos bioactivos en extractos vegetales	Proyecto	2/20/10	1/19/14
19	Control y seguimiento de la calidad de aguas marítimas y fangos del puerto de motril	Contrato	2/1/13	12/31/13
20	Análisis y control de la contaminación atmosférica del puerto de motril	Contrato	2/1/13	12/31/13
21	Evaluación de extractos de nuevas variedades de romero de serbia para la obtención de extractos con capacidad anticancerígena en cáncer de colon	Proyecto	2/1/12	12/31/13
22	Control y seguimiento de la calidad de aguas marítimas y fangos del puerto de motril	Contrato	2/1/12	12/31/12
23	Análisis y control de la contaminación atmosférica del puerto de motril	Contrato	2/1/12	12/31/12
24	Creación de una unidad colaboradora del cidaf	Proyecto	2/13/11	12/12/12
25	Lc-ec/ms(it-microtof)-rmn para análisis de compuestos fenólicos del aceite de oliva virgen extra con contrastada actividad anticancerígena. establecimiento de mecanismos de acción terapéutica medi	Proyecto	2/1/08	1/31/12
26	Evaluación del efecto de variables tecnológicas en la funcionalidad de alimentos	Proyecto	2/1/10	12/31/11
27	Polifenoles de origen alimentario: una aproximacion nutrigenomica sobre su	Proyecto	2/1/09	12/31/11

27	actividad frente a cancer de colon y leucemia	Proyecto	2/1/09	12/31/11
28	Polyphenols from hibiscus sabdariffa in health promotion via dietary supplementation: can we safely eat our way out of disease danger?	Proyecto	2/22/11	12/31/11
29	Polifenoles de origen alimentario: una aproximación nutrigenómica sobre su actividad frente a cáncer de colon y leucemia	Proyecto	2/1/09	12/31/11
30	Metabólica-farmacocinética en orina de polifenoles de jarabe de arándano con contrastada actividad bactericida en la infección urinaria recurrente infantil	Proyecto	2/1/11	12/21/11
31	La contaminación acústica en las ciudades de andalucía, 2000-2009, situación y perspectivas	Contrato	2/1/09	1/31/11
32	Estudios tecnológicos y analíticos para el control en la fabricación de aceites de oliva extra virgen ricos en compuestos fenólicos con actividad anticancerígena	Proyecto	2/1/08	12/31/10
33	Evaluación de la comprensión lectora en estudiantes universitarios de ciencias experimentales. puesta en marcha de un aula de lectura	Proyecto	2/15/08	6/30/10
34	Establecimiento de condiciones de fábrica de aceite de oliva virgen rico en compuestos fenólicos anti-cancerígenos	Contrato	2/1/09	2/28/10
35	Evaluación y caracterización de aceites de oliva virgen extra, con elevada capacidad anticancerígena	Proyecto	2/8/09	1/7/10
36	Contrato de transferencia: el problema de la contaminación acústica en ciudades andaluzas y su consideración por los agentes sociales y gestores de la administración	Contrato	2/1/09	12/31/09
37	Contrato de transferencia: recopilación de información sobre estrategias de protección contra la contaminación acústica en municipios de andalucía	Contrato	2/1/09	6/30/09
38	Desarrollo de fases sensoras nanoestructuradas para el control de contaminantes en ambientes urbanos y su implementación instrumental	Proyecto	2/1/06	2/28/09
39	Estudio de propuesta de medidas correctoras del impacto ambiental en el puerto de motril	Contrato	2/1/08	12/31/08
40	Luminescent molecularly-imprinted microsphere sedimentation arrays to determine polycyclic aromatic hydrocarbons and biogenic amines	Proyecto	2/1/07	12/31/08
41	Red temática "bioactive compounds";	Proyecto	2/1/07	12/1/08
42	Control y seguimiento de la calidad de aguas marítimas y fangos del puerto de motril	Contrato	2/1/07	12/31/07
43	Control de contaminación química en aguas de la antártida	Proyecto	2/1/07	12/31/07
44	Contrato de prestación de servicios entre la autoridad portuaria de motril y la universidad de granada "análisis y control de la contaminación atmosférica del puerto de motril	Contrato	2/1/07	12/31/07
45	Determinación mediante electroforesis capilar de componentes funcionales en cerveza para el control de procesos industriales y de la calidad del producto final	Proyecto	2/25/04	8/24/07
46	Transferencia de nuevas técnicas de caracterización química del aceite complementarias al proceso de cata	Proyecto	2/1/06	5/31/06
47	Contrato de transferencia: caracterización del aceite de oliva andaluz mediante el empleo de la técnica de electroforesis capilar	Contrato	2/15/03	3/15/06
48	Contrato de transferencia: desarrollo de nuevas metodologías analíticas rápidas para la detección de posibles fraudes o adulteraciones en el aceite de oliva virgen andaluz	Contrato	2/4/04	3/3/06
49	Utilización de la electroforesis capilar con detección fil y ms como alternativa en el diagnóstico rápido de pesticidas. transferencia a la estación experimental de las palmerillas	Contrato	2/1/02	12/31/05
50	Caracterización de cervezas y determinación de sus componentes por electroforesis capilar	Proyecto	2/24/04	6/23/05
51	Desarrollo e implementación de sensores luminiscentes para el control de la contaminación de haps en ambientes urbanos. transferencia a la consejería de agricultura y pesca	Contrato	2/1/02	1/30/05
	Desarrollo de metodologías analíticas mediante el empleo de la electroforesis			

52	capilar para la determinación de pesticidas e isoflavonas en alimentos funcionales	Proyecto	2/1/03	12/31/04
53	Control de la contaminación de haps en ambientes urbanos mediante sensores de fosforescencia a temperatura ambiente	Contrato	2/28/01	5/27/04
54	Determinación de hidrocarburos aromáticos policíclicos en ambientes urbanos por fosforescencia a temperatura ambiente	Convenio	2/28/01	5/27/04
55	Determinación de hidrocarburos aromáticos policíclicos en ambientes urbanos por fosforescencia a temperatura ambiente	Contrato	2/28/01	5/27/04
56	Caracterización de cervezas y determinación de sus componentes por electroforesis capilar	Contrato	2/1/00	12/31/03
57	Nuevas fases sensoras luminiscentes para la medida de especies contaminantes en aguas superficiales y subterráneas mediante la utilización de sensores de fibra óptica	Proyecto	2/28/00	12/27/03
58	Ayuda concedida por la obra social de la caja general de ahorros de granada	Contrato	2/15/99	11/15/03
59	Caracterización analítica de las mieles de granada	Proyecto	2/28/02	5/27/03
60	Puesta a punto de métodos de electroforesis capilar como técnica separativa alternativa para el control de pesticidas en diversas matrices de interés ambiental.	Proyecto	2/1/00	12/31/01
61	Análisis de residuos de pesticidas en vegetales de exportación. evaluación de la capacidad de la técnica de electroforesis capilar frente a las técnicas cromatográficas	Proyecto	2/22/98	12/22/01
62	Desarrollo de nuevas fases sensoras luminiscentes para la medida de especies contaminantes en aguas superficiales y subterráneas mediante la utilización de sensores de fibra óptica	Contrato	2/1/00	9/30/01
63	Desarrollo de sensores tipo alarma para el control de contaminantes químicos in situ y a tiempo real en diferentes ambientes	Contrato	2/1/00	9/30/01
64	Determinación de hidrocarburos aromáticos policíclicos en ambientes urbanos por fosforescencia a temperatura ambiente	Contrato	2/1/99	12/31/00
65	Determinación de hidrocarburos aromáticos policíclicos en ambientes urbanos por fosforescencia a temperatura ambiente	Contrato	2/1/99	12/31/00
66	Determinación de hidrocarburos aromáticos policíclicos en ambientes urbanos por fosforescencia a temperatura ambiente	Contrato	2/1/99	12/31/00

Actividades 9

Titulo actividad	Entidad	Tipo	Fecha
Participación en: sociedad de espectroquímica aplicada ()		Comité científico en sociedad ci	Jan 1, 1998
Participación en comité de revista: analytica chimica acta		Comités científicos de revista	Jan 1, 2002
Participación en comité de revista: electrophoresis		Comités científicos de revista	Oct 1, 2003
Participación en comité de revista: analytical and bioanalytical chemistry		Comités científicos de revista	Oct 1, 2002
Participación en comité de revista: analytical chemistry		Comités científicos de revista	Sep 1, 2000
Colaborador honorífico		Colaboración con centros i+d	Sep 1, 2007
Colaborador honorífico		Colaboración con centros i+d	Sep 1, 2006
Colaborador honorífico		Colaboración con centros i+d	Sep 1, 2005
Editora invitada		Comités científicos de revista	Nov 26, 2016

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- ALFONSO SALINAS CASTILLO (14)
- Abdelhakim Bakhouché (14)
- CRISTINA MARÍA ROLDÁN SEGURA (14)
- ARANZAZU MORALES SOTO (12)
- JULIO JUAN GÁLVEZ PERALTA (10)
- ELIXABET DÍAZ DE CERIO (9)
- MARÍA GÓMEZ ROMERO (9)
- nassima talhaoui (9)
- ANTONIO LUIS MEDINA CASTILLO (8)
- ANTONIO MARTINEZ FERREZ (7)

- JOSÉ UBEROS FERNÁNDEZ (7)
- ÁNGEL VALERO NAVARRO (7)
- Francesca Algieri (6)
- FRANCISCO JAVIER VALVERDE GARCIA (5)
- JAVIER MIGUEL OCHANDO PULIDO (5)
- José Garrido Mesa (5)
- MARÍA ELENA RODRIGUEZ CABEZAS (5)
- ANGEL DE LA TORRE VEGA (3)
- BEATRIZ CLARES NAVEROS (3)
- EDUARDO JESÚS GUERRA HERNÁNDEZ (3)
- M^a PILAR UTRILLA NAVARRO (3)
- NATIVIDAD GARRIDO MESA (3)
- BELÉN GARCÍA-VILLANOVA RUÍZ (2)
- JOAQUÍN MOLERO MESA (2)
- JOSE LUIS ARIAS MEDIANO (2)
- JUAN CARLOS AVILA ROSON (2)
- MANUEL CASARES PORCEL (2)
- MANUEL SANCHEZ POLO (2)
- María Elena Alañón Pardo (2)
- Sandra Pimentel Moral (2)
- Álvaro Fernández Ochoa (2)
- ANTONIO MOLINA CARBALLO (1)
- ANTONIO RODRÍGUEZ DIÉGUEZ (1)
- Alejandro Burgos Cara (1)
- CONSOLACIÓN MELGUIZO ALONSO (1)
- ENRIQUE COLACIO RODRÍGUEZ (1)
- FERMIN FERNÁNDEZ IBAÑEZ (1)
- FRANCISCO LIGERO LIGERO (1)
- Itsaso Colás Blanco (1)
- JESUS MIGUEL IBAÑEZ GODOY (1)
- JOSE MANUEL BENITEZ SANCHEZ (1)
- JOSÉ CARLOS PRADOS SALAZAR (1)
- JUAN ENRIQUE OLTRA FERRERO (1)
- JUAN MANUEL CABA BARRIENTOS (1)
- JUAN MANUEL CUERVA CARVAJAL (1)
- JUAN MANUEL DUARTE PÉREZ (1)
- José Luis Romero Béjar (1)
- Laura Cabeza Montilla (1)
- Lucia Chovancova (1)
- MARGARITA LOPEZ-VIOTA GALLARDO (1)
- MARIA LUISA ROMERO ROMERO (1)
- MARÍA DEL MAR HARO SOLER (1)
- MDK NAZEERUDDIN (1)
- MIGUEL PARADAS PALOMO (1)
- MIGUEL ROMERO PÉREZ (1)
- M^a ADOLFINA RUÍZ MARTÍNEZ (1)
- M^a DE LOS REYES GONZÁLEZ-TEJERO GARCÍA (1)
- M^a SONIA MOTA FERNÁNDEZ (1)

- RAFAEL JESÚS BERGILLOS MECA (1)
- RAUL ORTIZ QUESADA (1)