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Ficha del Directorio

Grupo de Investigación: CONTROL ANALÍTICO AMBIENTAL, BIOQUÍMICO Y ALIMENTARIO (Cod.: FQM297)

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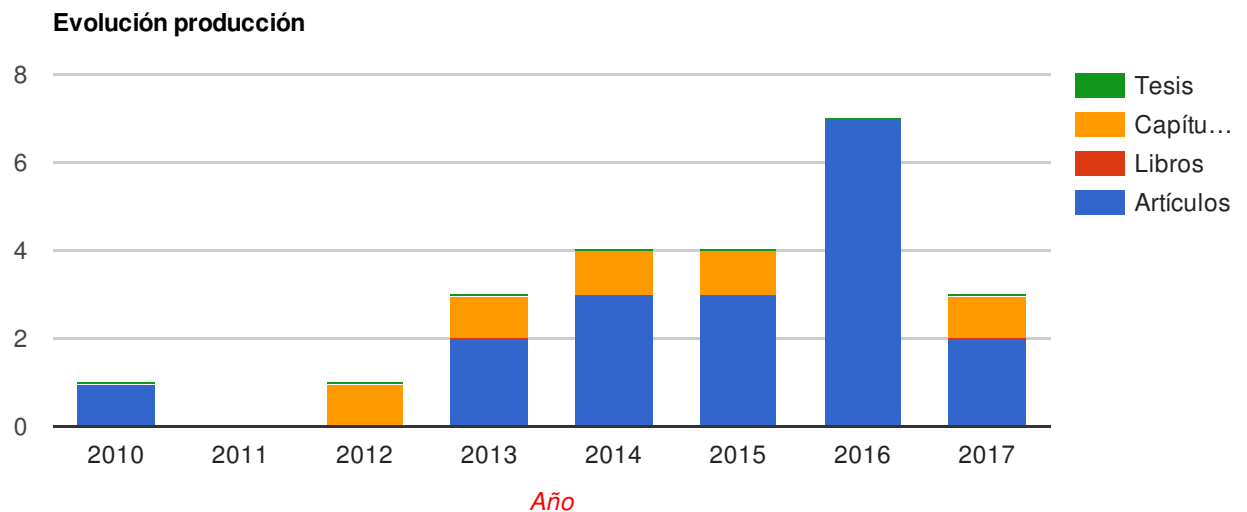
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Producción 23

Artículos (18) Libros (0) Capítulos de Libros (5) Tesis dirigidas (0)



Proyectos dirigidos 0

Proyectos (0) Contratos (0) Convenios (0)

Actividades 0

Titulo publicación	Fuente	Tipo	Fecha
Ampk modulatory activity of olive±tree leaves phenolic compounds: bioassay-guided isolation on adipocyte model and in silico approach	Plos one	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
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
Antibacterial activity of isolated phenolic compounds from cranberry (vaccinium macrocarpon) against escherichia coli	Food & function	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
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	Articulo	2016
Docosahexaenoic acid attenuates cardiovascular risk factors via a decline in proprotein convertase subtilisin/kexin type 9 (pcsk9) plasma levels	Lipids	Articulo	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	Articulo	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)	Articulo	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
Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage	Food chemistry	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
Emerging green technologies for the extraction of phenolic compounds from medicinal plants	Recent progress in medicinal plants	Capítulo de libro	2015
Optimization of extraction method to obtain a phenolic compounds-rich extract from moringa oleifera lam leaves	Industrial crops and products	Articulo	2015
Antioxidant capacity of 44 cultivars of fruits and vegetables grown in andalusia (spain)	Food research international	Articulo	2014
Antioxidant capacity of 44 cultivars of fruits and vegetables grown in andalusia (spain)		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
Tentative characterization of iridoids. phenylethanoid			

Comparative characterization of terpenes, phenylpropanoids glycosides, and flavonoid derivatives from globularia alypum L. (globulariaceae) leaves by lc-esi-qtof-ms	Phytochemical analysis	Articulo	2014
A metabolite-profiling approach allows the identification of new compounds from pistacia lentiscus leaves	Journal of pharmaceutical and biomedical 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
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
A new teaching method for bioactive compounds characterization through blended learning	Inted 2012. 6th international technology, education and development conference	Capítulo de libro	2012
Relación entre las temperaturas máximas y los distintos parámetros de calidad en vinos	Ars pharmaceutica	Articulo	2010

	Titulo proyecto	Tipo	Inicio	Fin
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Actividades 0

Titulo actividad	Fuente	Tipo	Fecha
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Colaboradores

- ANTONIO SEGURA CARRETERO (22)
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- Cecilia Jiménez Sánchez (8)
- JESÚS LOZANO SÁNCHEZ (4)
- PATRICIA GARCIA SALAS (4)
- ARANZAZU MORALES SOTO (3)
- M^a ELENA IBÁÑEZ EZEQUIEL (3)
- JOSÉ UBEROS FERNÁNDEZ (2)
- CRISTINA MARÍA ROLDÁN SEGURA (1)
- FRANCISCO JAVIER VALVERDE GARCIA (1)
- HERMINIA LÓPEZ GARCÍA DE LA SERRANA (1)
- JOSÉ JOAQUÍN MUROS MOLINA (1)
- María de la Luz Cádiz Gurrea (1)
- VICENTE MICOL MOLINA (1)