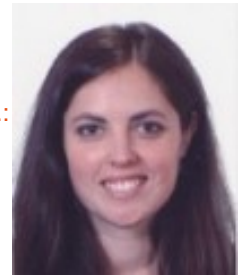


ANA MARÍA GÓMEZ CARAVACA



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

Departamento: Universidad de Granada. Química Analítica

Citas en Google Scholar: <https://scholar.google.es/citations?user=hmEipCAAAAAJ&hl=es>

Código ORCID: <http://orcid.org/0000-0002-7723-9306>

RG: https://www.researchgate.net/profile/Ana_Maria_Gomez_Caravaca

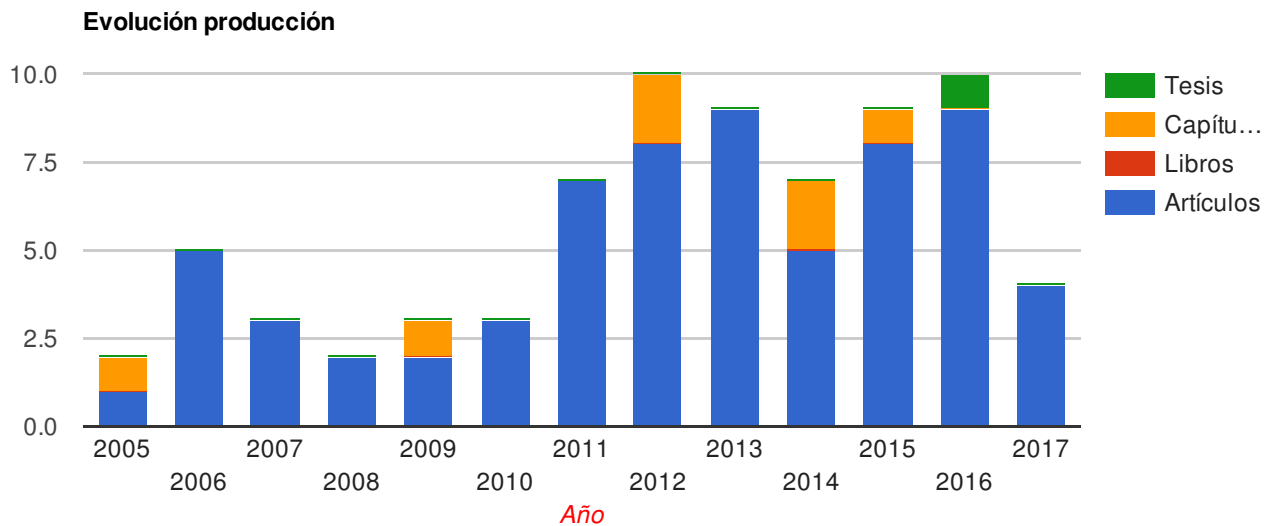
Correo electrónico: anagomez@ugr.es

Código: 47492

Ficha del Directorio

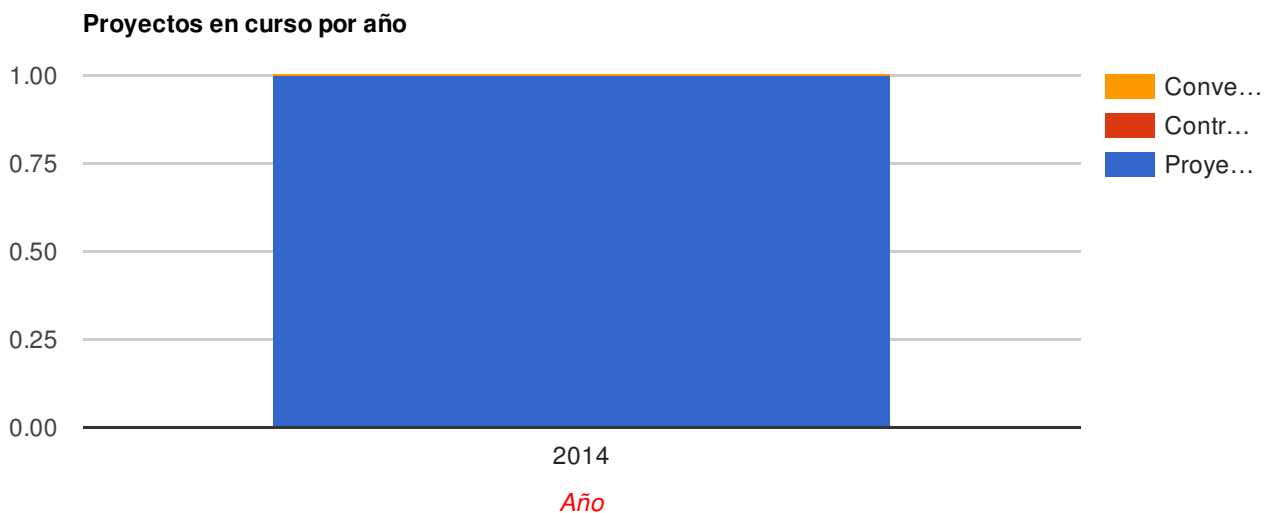
Producción 74

Artículos (66) Libros (0) Capítulos de Libros (7) Tesis dirigidas (1)



Proyectos dirigidos 1

Proyectos (1) Contratos (0) Convenios (0)



Actividades 0

| Titulo publicación | Fuente | Tipo | Fecha |
|--|---|-------------------|-------|
| 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 |
| 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 |
| 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 |
| Analytical, agronomic, and biological evaluation of phenolic compounds in olea europaea products and by-products | Universidad de granada | Tesis doctoral | 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 |
| Determination of guava (psidium guajava l.) leaf phenolic compounds using hplc-dad-qtof-ms | Journal of functional foods | Articulo | 2016 |
| Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran | Rsc advances: an international journal to further the chemical sciences | Articulo | 2016 |
| Exploratory characterization of phenolic compounds with demonstrated anti-diabetic activity in guava leaves at different oxidation states | International journal of molecular sciences | Articulo | 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 | Articulo | 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 | Articulo | 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) | Articulo | 2016 |
| New insight into the cholesterol-lowering effect of phytosterols in rat cardiomyocytes | Food research international | Articulo | 2016 |
| Phenolic compounds and in vitro immunomodulatory properties of three andalusian olive leaf extracts | Journal of functional foods | Articulo | 2016 |
| Analysis of oligomer proanthocyanidins in different barley genotypes using hplc-fld-ms and nir methodologies | Journal of agricultural and 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 |
| 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 |
| 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 |
| Identification and quantification of phenolic and other polar compounds in the edible part of annona cherimola and its by-products by hplc-dad-esi-qtof-ms | Food research international | Articulo | 2015 |
| Pattern of variation of fruit traits and phenol content in olive fruits from six different cultivars | Journal of agricultural and food chemistry | Articulo | 2015 |
| Phenolic compounds in olive leaves: analytical determination, biotic and abiotic influence, and health benefits | Food research international | Articulo | 2015 |

| abiotic influence, and health benefits | International | | |
|--|--|-------------------|------|
| 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 |
| A chemometric approach to determine the phenolic compounds in different barley samples by two different stationary phases: a comparison between c18 and pentafluorophenyl core shell columns | Journal of chromatography a | Artículo | 2014 |
| Chapter 3: phenolic compounds and saponins in plants grown under different irrigation regimes | Polyphenols in plants | Capítulo de libro | 2014 |
| Determination of phenolic compounds of β -sikitita; olive leaves by hplc-dad-tof-ms. comparison with its parents β -arbequina; and β -picual; olive leaves | Lwt-food science and technology | Artículo | 2014 |
| Distribution of phenolic compounds and other polar compounds in the tuber of solanum tuberosum l. by hplc-dad-q-tof-ms and study of their antioxidant activity | Journal of food composition and analysis | Artículo | 2014 |
| From wastes to added value by-products: an overview on chemical composition and healthy properties of bioactive compounds of olive oil chain by-products | Virgin olive oil, production, composition, uses and benefits for man | Capítulo de libro | 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 | Artículo | 2014 |
| Influence of pearling process on phenolic and saponin content in quinoa (chenopodium quinoa willd) | Food chemistry | Artículo | 2014 |
| Bioactive lipids in the butter production chain from parmigiano reggiano cheese area | Journal of the science of food and agriculture | Artículo | 2013 |
| Determination of the major phenolic compounds in pomegranate juices by hplc-dad-esi- ms | Journal of agricultural and food chemistry | Artículo | 2013 |
| Fourier transform infrared spectroscopy-partial least squares (ftir-pls) coupled procedure application for the evaluation of fly attack on olive oil quality | Lwt-food science and technology | Artículo | 2013 |
| Hr-mas nmr metabolic profiling, furosine and (e)-10-hydroxy-2-decenoic acid for qualitative and geographical discrimination of royal jelly | Journal of apicultural research | 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 (capsicum annum l.) samples | Food research international | Artículo | 2013 |
| Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption | Food and chemical toxicology | Artículo | 2013 |
| Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of wholelemon powder | Food chemistry | 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 |
| Profiling of phenolic and other polar compounds in zucchini (cucurbita pepo l.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry | Food research international | Artículo | 2013 |
| Advanced analytical techniques for characterization of anthocyanins in fruits and vegetables | Anthocyanins: structure, biosynthesis and health benefits | Capítulo de libro | 2012 |
| Anthocyanins: structure, biosynthesis and health benefits (capítulo 8: advanced analytical techniques for characterization of anthocyanins in fruits and vegetables) | Anthocyanins: structure, biosynthesis and health benefits | Capítulo de libro | 2012 |
| Characterization by high-performance liquid chromatography with diode- | | | |

| | | | |
|--|---|-------------------|------|
| array detection coupled to 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 análisis | Artículo | 2012 |
| Characterization by high-performance liquid chromatography with diode-array detection coupled to 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 | Artículo | 2012 |
| Characterization by high-performance liquid chromatography with diode-array detection coupled to 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 | | Artículo | 2012 |
| Comparison of the composition of pinus radiata bark extracts obtained at bench- and pilot-scales | Industrial crops and products | Artículo | 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 | Artículo | 2012 |
| Fourier transform infrared spectroscopy-partial least squares (ftir-pls) coupled procedure application for the evaluation of fly attack on olive oil quality | | Artículo | 2012 |
| Molecular characterization of phospholipids by hplc-elsd, hplc-ms, and gc-fid in different oat varieties | Journal of agricultural and food chemistry | Artículo | 2012 |
| Phenolic compounds and saponins in quinoa samples (chenopodium quinoa willd.) grown under different saline and non-saline irrigation regimes | Journal of agricultural and food chemistry | Artículo | 2012 |
| A spectroscopic and chemometric study of virgin olive oils subjected to thermal stress | Food chemistry | Artículo | 2011 |
| Air classification of barley flours to produce phenolic enriched ingredients: comparative study among mekc-uv, rp-hplc-dad-ms and spectrophotometric determination | Lwt-food science and technology | Artículo | 2011 |
| Characterization and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolutive lc-esi-tof ms method | Food chemistry | Artículo | 2011 |
| Development of a ce-esi-microtof-ms method for a rapid identification of phenolic compounds in buckwheat | Electrophoresis | Artículo | 2011 |
| Development of functional spaghetti enriched in bioactive compounds using barley coarse fraction obtained by air classification | Journal of agricultural and food chemistry | Artículo | 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 | Artículo | 2011 |
| Simultaneous determination of phenolic compounds and saponins in quinoa (chenopodium quinoa willd) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology | Journal of agricultural and food chemistry | Artículo | 2011 |
| Chromatographic techniques for the determination of alkyl-phenols, tocopherols and other minor polar compounds in raw and roasted cold pressed cashew nut oils | Journal of chromatography a | Artículo | 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 | 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 |
| Aspectos tecnológicos de la producción del aceite de oliva | El aceite de oliva virgen: tesoro de andalucía. 13 perspectivas | Capítulo de libro | 2009 |

| | perspectivas concatenadas | | |
|---|--|-------------------|------|
| 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 | Articulo | 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 | Articulo | 2009 |
| 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 |
| Effect of filtration systems on the phenolic content in virgin olive oil by hplc-dad-msd | American journal of food technology | 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 |
| 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 |
| A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil | | Articulo | 2006 |
| Advances in the analysis of phenolic compounds in products derived from bees | Journal of pharmaceutical and biomedical analysis | 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 |
| 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 |
| Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. | Electrophoresis | Articulo | 2005 |
| Sistemas de detección fluorescente | Electroforesis capilar: aproximación según la técnica de detección | Capítulo de libro | 2005 |

| | Título proyecto | Tipo | Inicio | Fin |
|---|--|-------------|---------------|------------|
| 1 | Tecnologías sostenibles para la producción de harinas naturalmente enriquecidas en compuestos bioactivos | Proyecto | 5/28/14 | 12/31/14 |

Actividades 0

| Título actividad | Fuente | Tipo | Fecha |
|-------------------------|---------------|-------------|--------------|
|-------------------------|---------------|-------------|--------------|

Colaboradores

- ANTONIO SEGURA CARRETERO (53)
- ALBERTO FERNANDEZ GUTIERREZ (49)
- VITO VERARDO (24)
- DAVID ARRAEZ ROMAN (8)
- nassima talhaoui (8)
- ALEGRIA CARRASCO PANCORBO (6)
- ELIXABET DÍAZ DE CERIO (4)
- PATRICIA GARCIA SALAS (4)
- ARANZAZU MORALES SOTO (3)
- JOSÉ UBEROS FERNÁNDEZ (3)
- JULIO JUAN GÁLVEZ PERALTA (3)
- Francesca Algieri (2)
- JESÚS LOZANO SÁNCHEZ (2)
- MARÍA ELENA RODRIGUEZ CABEZAS (2)
- MARÍA GÓMEZ ROMERO (2)
- ALFONSO SALINAS CASTILLO (1)
- CRISTINA MARÍA ROLDÁN SEGURA (1)
- EDUARDO JESÚS GUERRA HERNÁNDEZ (1)
- JORGE FERNANDO FERNANDEZ SANCHEZ (1)
- José Garrido Mesa (1)
- M^a PILAR UTRILLA NAVARRO (1)