

LucÃ-a Olmo-GarcÃ-a

List of Publications by Year in descending order

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29
papers

587
citations

566801

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610482

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30
all docs

30
docs citations

30
times ranked

790
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 classification perspective. Journal of Chromatography A, 2016, 1428, 267-279.	1.8	72
2	Unravelling the Distribution of Secondary Metabolites in Olea europaea L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	72
3	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. Food Chemistry, 2018, 261, 184-193.	4.2	51
4	Impact of industrial hammer mill rotor speed on extraction efficiency and quality of extra virgin olive oil. Food Chemistry, 2018, 242, 362-368.	4.2	31
5	Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. Journal of Chromatography A, 2019, 1585, 56-69.	1.8	29
6	Exploring the Capability of LC-MS and GC-MS Multi-Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. European Journal of Lipid Science and Technology, 2019, 121, 1800336.	1.0	29
7	Establishing the Phenolic Composition of Olea europaea L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. Molecules, 2018, 23, 2524.	1.7	27
8	Polycyclic aromatic hydrocarbons in edible oils: An overview on sample preparation, determination strategies, and relative abundance of prevalent compounds. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3528-3573.	5.9	27
9	Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. Nutrients, 2019, 11, 1728.	1.7	26
10	Production of Amphidinols and Other Bioproducts of Interest by the Marine Microalga <i>Amphidinium carterae</i> Unraveled by Nuclear Magnetic Resonance Metabolomics Approach Coupled to Multivariate Data Analysis. Journal of Agricultural and Food Chemistry, 2019, 67, 9667-9682.	2.4	25
11	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. Food Chemistry, 2017, 231, 374-385.	4.2	24
12	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 150, 355-366.	2.9	22
13	In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. International Journal of Molecular Sciences, 2017, 18, 52.	1.8	22
14	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 8184-8195.	2.4	20
15	Development and validation of LC-MS-based alternative methodologies to GC-MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. Food Chemistry, 2018, 239, 631-639.	4.2	17
16	Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. Food Research International, 2019, 125, 108649.	2.9	17
17	Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. Journal of Agricultural and Food Chemistry, 2019, 67, 9295-9306.	2.4	14
18	Chromatography-MS based metabolomics applied to the study of virgin olive oil bioactive compounds: Characterization studies, agro-technological investigations and assessment of healthy properties. TrAC - Trends in Analytical Chemistry, 2021, 135, 116153.	5.8	14

#	ARTICLE	IF	CITATIONS
19	Application of the INFOGEST Standardized Method to Assess the Digestive Stability and Bioaccessibility of Phenolic Compounds from Galician Extra-Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11592-11605.	2.4	14
20	Interactions Between Hammer Mill Crushing Variables and Malaxation Time During Continuous Olive Oil Extraction. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800097.	1.0	9
21	Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1627.	1.8	8
22	Evaluating Quality Parameters, the Metabolic Profile, and Other Typical Features of Selected Commercial Extra Virgin Olive Oils from Brazil. <i>Molecules</i> , 2020, 25, 4193.	1.7	8
23	Effect of olive ripening degree on the antidiabetic potential of biophenols-rich extracts of Brava Gallega virgin olive oils. <i>Food Research International</i> , 2020, 137, 109427.	2.9	8
24	Evolution of the metabolic profile of virgin olive oil during deep-frying: Assessing the transfer of bioactive compounds to the fried food. <i>Food Chemistry</i> , 2022, 380, 132205.	4.2	8
25	Singular Olive Oils from a Recently Discovered Spanish North-Western Cultivar: An Exhaustive 3-Year Study of Their Chemical Composition and In-Vitro Antidiabetic Potential. <i>Antioxidants</i> , 2022, 11, 1233.	2.2	3
26	Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery. , 2021, , 331-378.		1
27	Caerulines A and B, Flavonol Diacylglycosides from <i>Persea caerulea</i> . <i>ACS Omega</i> , 2021, 6, 32631-32636.	1.6	1
28	Geographical Indication Labels in Moroccan Olive Oil Sector: Territorial Dimension and Characterization of Typicality: A Case Study of Meknā's Region. , 0, , .		0
29	Preliminary Discrimination of Commercial Extra Virgin Olive Oils from Brazil by Geographical Origin and Olive Cultivar: A Call for Broader Investigations. <i>Proceedings (mdpi)</i> , 2021, 70, 57.	0.2	0