

LucÃ-a Olmo-GarcÃ-a

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

587
citations

566801

15
h-index

610482

24
g-index

30
all docs

30
docs citations

30
times ranked

790
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Chromatography-MS based metabolomics applied to the study of virgin olive oil bioactive compounds: Characterization studies, agro-technological investigations and assessment of healthy properties. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 135, 116153.	5.8	14
4	Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery. , 2021, , 331-378.		1
5	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
6	Caerulines A and B, Flavonol Diacylglycosides from <i>Persea caerulea</i> . <i>ACS Omega</i> , 2021, 6, 32631-32636.	1.6	1
7	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
8	Polycyclic aromatic hydrocarbons in edible oils: An overview on sample preparation, determination strategies, and relative abundance of prevalent compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3528-3573.	5.9	27
9	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
10	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
11	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9667-9682.	2.4	25
12	Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9295-9306.	2.4	14
13	Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2019, 11, 1728.	1.7	26
14	Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. <i>Food Research International</i> , 2019, 125, 108649.	2.9	17
15	Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. <i>Journal of Chromatography A</i> , 2019, 1585, 56-69.	1.8	29
16	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. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800336.	1.0	29
17	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , 2018, 261, 184-193.	4.2	51
18	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. <i>Food Chemistry</i> , 2018, 239, 631-639.	4.2	17

#	ARTICLE	IF	CITATIONS
19	Impact of industrial hammer mill rotor speed on extraction efficiency and quality of extra virgin olive oil. <i>Food Chemistry</i> , 2018, 242, 362-368.	4.2	31
20	Unravelling the Distribution of Secondary Metabolites in <i>Olea europaea</i> L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	1.8	10
21	Establishing the Phenolic Composition of <i>Olea europaea</i> L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. <i>Molecules</i> , 2018, 23, 2524.	1.7	27
22	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
23	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2017, 231, 374-385.	4.2	24
24	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatographyâ€”Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8184-8195.	2.4	20
25	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. <i>International Journal of Molecular Sciences</i> , 2017, 18, 52.	1.8	22
26	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
27	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i> 150, 355-366.	2.9	22
28	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i> classification perspective. <i>Journal of Chromatography A</i> , 2016, 1428, 267-279.	1.8	72
29	Geographical Indication Labels in Moroccan Olive Oil Sector: Territorial Dimension and Characterization of Typicality: A Case Study of MeknÃ’s Region. , 0, , .		0