

# Luca Olmo-Garca

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

28

papers

373

citations

13

h-index

18

g-index

30

ext. papers

494

ext. citations

6.3

avg, IF

3.73

L-index

#	Paper	IF	Citations
28	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> , <b>2022</b> , 380, 132205	8.5	3
27	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> , <b>2021</b> , 70, 57	0.3	
26	Caerulines A and B, Flavonol Diacylglycosides from .. <i>ACS Omega</i> , <b>2021</b> , 6, 32631-32636	3.9	
25	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> , <b>2021</b> , 135, 116153	14.6	5
24	Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery <b>2021</b> , 331-378		0
23	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> , <b>2021</b> , 69, 11592-11605	5.7	1
22	Effect of olive ripening degree on the antidiabetic potential of biophenols-rich extracts of Brava Gallega virgin olive oils. <i>Food Research International</i> , <b>2020</b> , 137, 109427	7	1
21	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> , <b>2020</b> , 19, 3528-3573	16.4	9
20	Evaluating Quality Parameters, the Metabolic Profile, and Other Typical Features of Selected Commercial Extra Virgin Olive Oils from Brazil. <i>Molecules</i> , <b>2020</b> , 25,	4.8	4
19	Analytical Strategies for Determining Polyphenols in Foods and Biological Samples <b>2020</b> , 85-128		0
18	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> , <b>2019</b> , 125, 108649	7	12
17	Production of Amphidinols and Other Bioproducts of Interest by the Marine Microalga Unraveled by Nuclear Magnetic Resonance Metabolomics Approach Coupled to Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9667-9682	5.7	12
16	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> , <b>2019</b> , 67, 9295-9306	5.7	6
15	Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	16
14	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> , <b>2019</b> , 1585, 56-69	4.5	23
13	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> , <b>2019</b> , 121, 1800336	3	17
12	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , <b>2018</b> , 261, 184-193	8.5	39

11	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> , <b>2018</b> , 239, 631-639	8.5	15
10	Impact of industrial hammer mill rotor speed on extraction efficiency and quality of extra virgin olive oil. <i>Food Chemistry</i> , <b>2018</b> , 242, 362-368	8.5	19
9	Interactions Between Hammer Mill Crushing Variables and Malaxation Time During Continuous Olive Oil Extraction. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800097	3	9
8	Unravelling the Distribution of Secondary Metabolites in L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS and GC-APCI-MS). <i>Molecules</i> , <b>2018</b> , 23,	4.8	36
7	Establishing the Phenolic Composition of L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. <i>Molecules</i> , <b>2018</b> , 23,	4.8	18
6	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> , <b>2017</b> , 231, 374-385	8.5	20
5	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8184-8195	5.7	14
4	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and DAD) for the targeted determination of triterpenic acids and dialcohols in olive tissues. <i>Talanta</i> , <b>2016</b> , 150, 355-66	6.2	17
3	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography coupled to mass spectrometry) for extra-virgin olive oil phenolic compounds analysis: A botanical classification perspective. <i>Journal of Chromatography A</i> , <b>2016</b> , 1428, 267-79	4.5	53
2	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> , <b>2016</b> , 18,	6.3	17
1	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> , <b>2016</b> , 17,	6.3	6