Ernesto F SimÃ³-Alfonso

List of Publications by Year
in descending order

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147 papers	2,806 citations	172386 29 h-index	302012 39 g-index
148 all docs	148 docs citations	148 times ranked	2978 citing authors

#	Article	IF	Citations
1	Tannin analysis of chestnut bark samples (Castanea sativa Mill.) by HPLC-DADâ€“MS. Food Chemistry, 2014, 157, 290-295.	4.2	69
2	Micellar liquid chromatography: suitable technique for screening analysis. Journal of Chromatography A, 2002, 947, 31-45.	1.8	62
3	Use of triacylglycerol profiles established by high performance liquid chromatography with ultravioletâ€“visible detection to predict the botanical origin of vegetable oils. Journal of Chromatography A, 2011, 1218, 7521-7527.	1.8	57
4	Use of an enzyme-assisted method to improve protein extraction from olive leaves. Food Chemistry, 2015, 169, 28-33.	4.2	50
5	New In-Depth Analytical Approach of the Porcine Seminal Plasma Proteome Reveals Potential Fertility Biomarkers. Journal of Proteome Research, 2018, 17, 1065-1076.	1.8	50
6	Solid-phase extraction based on ground methacrylate monolith modified with gold nanoparticles for isolation of proteins. Analytica Chimica Acta, 2016, 917, 37-43.	2.6	48
7	Carbon nanotube-modified monolithic polymethacrylate pipette tips for (micro)solid-phase extraction of antidepressants from urine samples. Mikrochimica Acta, 2018, 185, 127.	2.5	47
8	Determination of Tocopherols and Tocotrienols in Vegetable Oils by Nanoliquid Chromatography with Ultravioletâ^'Visible Detection Using a Silica Monolithic Column. Journal of Agricultural and Food Chemistry, 2010, 58, 757-761.	2.4	46
9	Determination of cowâ€™s milk in non-bovine and mixed cheeses by capillary electrophoresis of whey proteins in acidic isoelectric buffers. Journal of Chromatography A, 2000, 878, 261-271.	1.8	45
10	Optimised procedures for the reversed-phase liquid chromatographic analysis of formulations containing tricyclic antidepressants. Journal of Pharmaceutical and Biomedical Analysis, 2003, 32, 71-84.	1.4	45
11	Classification of Pecorino cheeses produced in Italy according to their ripening time and manufacturing technique using Fourier transform infrared spectroscopy. Journal of Dairy Science, 2010, 93, 4490-4496.	1.4	45
12	Prediction of the genetic variety of Spanish extra virgin olive oils using fatty acid and phenolic compound profiles established by direct infusion mass spectrometry. Food Chemistry, 2008, 108, 1142-1148.	4.2	44
13	Classification of extra virgin olive oils according to their geographical origin using phenolic compound profiles obtained by capillary electrochromatography. Food Research International, 2009, 42, 1446-1452.	2.9	42
14	Hybrid methacrylate monolithic columns containing magnetic nanoparticles for capillary electrochromatography. Journal of Chromatography A, 2015, 1385, 77-84.	1.8	42
15	Triacylglycerol Analysis in Human Milk and Other Mammalian Species: Small-Scale Sample Preparation, Characterization, and Statistical Classification Using HPLC-ELSD Profiles. Journal of Agricultural and Food Chemistry, 2015, 63, 5761-5770.	2.4	42
16	Determination of antibiotics in meat samples using analytical methodologies: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1681-1716.	5.9	42
17	Derivatization of hydroxyl functional groups for liquid chromatography and capillary electroseparation. Journal of Chromatography A, 2013, 1296, 140-156.	1.8	41
18	Classification of vegetable oils according to their botanical origin using n-alkane profiles established by GCâ€“MS. Food Chemistry, 2015, 167, 36-39.	4.2	40

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19	Classification of vegetable oils according to their botanical origin using sterol profiles established by direct infusion mass spectrometry. Rapid Communications in Mass Spectrometry, 2008, 22, 973-978.	0.7	39
20	Incorporation of zeolitic imidazolate framework (ZIF-8)-derived nanoporous carbons in methacrylate polymeric monoliths for capillary electrochromatography. Talanta, 2017, 164, 348-354.	2.9	38
21	Current trends in affinity-based monoliths in microextraction approaches: A review. Analytica Chimica Acta, 2019, 1084, 1-20.	2.6	38
22	High-performance micellar liquid chromatography determination of sulphonamides in pharmaceuticals after azodye precolumn derivatization. Journal of Pharmaceutical and Biomedical Analysis, 1995, 13, 237-245.	1.4	37
23	Determination of cow's milk and ripening time in nonbovine cheese by capillary electrophoresis of the ethanol-water protein fraction. Electrophoresis, 2000, 21, 633-640.	1.3	33
24	Determination of cationic surfactants by capillary zone electrophoresis and micellar electrokinetic chromatography with deoxycholate micelles in the presence of large organic solvent concentrations. Journal of Chromatography A, 2000, 895, 227-235.	1.8	33
25	Preparation and evaluation of lauryl methacrylate monoliths with embedded silver nanoparticles for capillary electrochromatography. Electrophoresis, 2013, 34, 925-934.	1.3	32
26	Photoâ€polymerized lauryl methacrylate monolithic columns for CEC using lauroyl peroxide as initiator. Electrophoresis, 2009, 30, 3748-3756.	1.3	31
27	Study of Chemical Changes Produced in Virgin Olive Oils with Different Phenolic Contents during an Accelerated Storage Treatment. Journal of Agricultural and Food Chemistry, 2009, 57, 7834-7840.	2.4	31
28	Determination of tocopherols in vegetable oils by CEC using methacrylate esterâ€based monolithic columns. Electrophoresis, 2007, 28, 4128-4135.	1.3	30
29	Rapid determination of sterols in vegetable oils by CEC using methacrylate esterâ€based monolithic columns. Electrophoresis, 2008, 29, 4603-4611.	1.3	29
30	Sensitive determination of parabens in human urine and serum using methacrylate monoliths and reversed-phase capillary liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2015, 1379, 65-73.	1.8	29
31	Highly Efficient Removal of Neonicotinoid Insecticides by Thioether-Based (Multivariate) Metalâ€“Organic Frameworks. ACS Applied Materials & Interfaces, 2021, 13, 28424-28432.	4.0	29
32	Classification of Extra Virgin Olive Oils Produced atLa Comunitat ValencianaAccording to Their Genetic Variety Using Sterol Profiles Established by High-Performance Liquid Chromatography with Mass Spectrometry Detection. Journal of Agricultural and Food Chemistry, 2009, 57, 10512-10517.	2.4	28
33	Use of gold nanoparticle-coated sorbent materials for the selective preconcentration of sulfonylurea herbicides in water samples and determination by capillary liquid chromatography. Talanta, 2013, 105, 372-378.	2.9	28
34	Determination of azoxystrobin and chlorothalonil using a methacrylate-based polymer modified with gold nanoparticles as solid-phase extraction sorbent. Analytical and Bioanalytical Chemistry, 2017, 409, 243-250.	1.9	28
35	Fast Separation and Determination of Sterols in Vegetable Oils by Ultraperformance Liquid Chromatography with Atmospheric Pressure Chemical Ionization Mass Spectrometry Detection. Journal of Agricultural and Food Chemistry, 2010, 58, 2771-2776.	2.4	27
36	Methacrylate monolithic columns functionalized with epinephrine for capillary electrochromatography applications. Journal of Chromatography A, 2013, 1298, 61-67.	1.8	27

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37	Recent Advances in Affinity MOF-Based Sorbents with Sample Preparation Purposes. Molecules, 2020, 25, 4216.	1.7	27
38	Capillary Electrophoresis of Free Fatty Acids by Indirect Ultraviolet Detection: Application to the Classification of Vegetable Oils According to Their Botanical Origin. Journal of Agricultural and Food Chemistry, 2011, 59, 10775-10780.	2.4	25
39	Determination of sulphonamides in human urine by azo dye precolumn derivatization and micellar liquid chromatography. Biomedical Applications, 1995, 670, 183-187.	1.7	24
40	On the determination of underivatised fatty alcohol ethoxylates by electrospray ionisationâ€“mass spectrometry. Journal of Chromatography A, 2006, 1118, 188-198.	1.8	24
41	Classification of vegetable oils according to their botanical origin using amino acid profiles established by direct infusion mass spectrometry. Rapid Communications in Mass Spectrometry, 2007, 21, 3751-3755.	0.7	24
42	Rapid Differentiation of Commercial Juices and Blends by Using Sugar Profiles Obtained by Capillary Zone Electrophoresis with Indirect UV Detection. Journal of Agricultural and Food Chemistry, 2015, 63, 2639-2646.	2.4	24
43	Prediction of the Genetic Variety of Extra Virgin Olive Oils Produced atLa Comunitat Valenciana, Spain, by Fourier Transform Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2009, 57, 9985-9989.	2.4	23
44	Quality control of fruit juices by using organic acids determined by capillary zone electrophoresis with poly(vinyl alcohol)-coated bubble cell capillaries. Food Chemistry, 2015, 188, 596-603.	4.2	23
45	A hybrid nano-MOF/polymer material for trace analysis of fluoroquinolones in complex matrices at microscale by on-line solid-phase extraction capillary electrophoresis. Talanta, 2021, 233, 122529.	2.9	23
46	Incorporation of metalâ€organic framework aminoâ€modified MILâ€101 into glycidyl methacrylate monoliths for nano LC separation. Journal of Separation Science, 2019, 42, 834-842.	1.3	22
47	3D printed fluidic platform with in-situ covalently immobilized polymer monolithic column for automatic solid-phase extraction. Analytica Chimica Acta, 2020, 1111, 40-48.	2.6	22
48	Determination of non-ionic and anionic surfactants in industrial products by separation on a weak ion-exchanger, derivatization and liquid chromatography. Journal of Chromatography A, 2013, 1320, 66-71.	1.8	21
49	Polymeric sorbents modified with gold and silver nanoparticles for solid-phase extraction of proteins followed by MALDI-TOF analysis. Mikrochimica Acta, 2017, 184, 1683-1690.	2.5	21
50	Extraction and preconcentration of organophosphorus pesticides in water by using a polymethacrylate-based sorbent modified with magnetic nanoparticles. Analytical and Bioanalytical Chemistry, 2017, 409, 3561-3571.	1.9	21
51	Extraction of Î²-blockers from urine with a polymeric monolith modified with 1-allyl-3-methylimidazolium chloride in spin column format. Talanta, 2020, 214, 120860.	2.9	21
52	Enzyme-assisted extraction of proteins from Citrus fruits and prediction of their cultivar using protein profiles obtained by capillary gel electrophoresis. Food Control, 2017, 72, 14-19.	2.8	20
53	Simultaneous Determination ofl-Ascorbic Acid, Glutathione, and Their Oxidized Forms in Ozone-Exposed Vascular Plants by Capillary Zone Electrophoresis. Environmental Science & Technology, 2000, 34, 1331-1336.	4.6	19
54	Determination of fatty alcohol ethoxylates by derivatization with phthalic anhydride followed by liquid chromatography with UVâ€“vis detection. Journal of Chromatography A, 2008, 1203, 47-53.	1.8	19

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55	Characterization of the alcoholic fraction of vegetable oils by derivatization with diphenic anhydride followed by high-performance liquid chromatography with spectrophotometric and mass spectrometric detection. Journal of Chromatography A, 2009, 1216, 230-236.	1.8	19
56	Preparation of organic monolithic columns in polytetrafluoroethylene tubes for reversed-phase liquid chromatography. Analytica Chimica Acta, 2017, 960, 160-167.	2.6	19
57	Fully Automated Electric-Field-Driven Liquid Phase Microextraction System with Renewable Organic Membrane As a Front End to High Performance Liquid Chromatography. Analytical Chemistry, 2019, 91, 10808-10815.	3.2	19
58	Recent Advances in Molecularly Imprinted Membranes for Sample Treatment and Separation. Separations, 2020, 7, 69.	1.1	19
59	Capillary electrophoresis enhanced by automatic two-way background correction using cubic smoothing splines and multivariate data analysis applied to the characterisation of mixtures of surfactants. Journal of Chromatography A, 2005, 1065, 301-313.	1.8	18
60	Classification of vegetable oils according to their botanical origin using amino acid profiles established by High Performance Liquid Chromatography with UVâ€“vis detection: A first approach. Food Chemistry, 2010, 120, 1149-1154.	4.2	18
61	In situ growth of metal-organic framework HKUST-1 in an organic polymer as sorbent for nitrated and oxygenated polycyclic aromatic hydrocarbon in environmental water samples prior to quantitation by HPLC-UV. Mikrochimica Acta, 2020, 187, 301.	2.5	18
62	Comparison of thermalâ€•and photoâ€polymerization of lauryl methacrylate monolithic columns for CEC. Electrophoresis, 2009, 30, 1929-1936.	1.3	17
63	Efficient Extraction of Olive Pulp and Stone Proteins by using an Enzymeâ€Assisted Method. Journal of Food Science, 2014, 79, C1298-304.	1.5	17
64	Organo-silica hybrid capillary monolithic column with mesoporous silica particles for separation of small aromatic molecules. Mikrochimica Acta, 2017, 184, 3799-3808.	2.5	17
65	Design, characterization and comparison of materials based on Î² and Î³ cyclodextrin covalently connected to microporous silica for environmental analysis. Journal of Chromatography A, 2018, 1563, 10-19.	1.8	17
66	In syringe hybrid monoliths modified with gold nanoparticles for selective extraction of glutathione in biological fluids prior to its determination by HPLC. Talanta, 2020, 209, 120566.	2.9	17
67	Chemical initiation for butyl and lauryl acrylate monolithic columns for CEC. Electrophoresis, 2009, 30, 599-606.	1.3	16
68	Comparison on photo-initiators for the preparation of methacrylate monolithic columns for capillary electrochromatography. Journal of Chromatography A, 2010, 1217, 3231-3237.	1.8	16
69	Identification of Leguminosae gums and evaluation of carob-guar mixtures by capillary zone electrophoresis of protein extracts. Electrophoresis, 2002, 23, 1709.	1.3	15
70	Peroxodisulfate as a chemical initiator for methacrylateâ€ester monolithic columns for capillary electrochromatography. Electrophoresis, 2008, 29, 910-918.	1.3	15
71	CEC column behaviour of butyl and lauryl methacrylate monoliths prepared in nonâ€aqueous media. Electrophoresis, 2009, 30, 607-615.	1.3	15
72	Determination of fatty alcohol ethoxylates with diphenic anhydride derivatization and liquid chromatography with spectrophotometric detection. Journal of Chromatography A, 2009, 1216, 3023-3030.	1.8	15

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73	Role of the co-surfactant nature in soybean w/o microemulsions. Journal of Colloid and Interface Science, 2009, 337, 579-585.	5.0	15
74	Determination of fatty alcohol ethoxylates and alkylether sulfates by anionic exchange separation, derivatization with a cyclic anhydride and liquid chromatography. Journal of Chromatography A, 2011, 1218, 8511-8518.	1.8	15
75	Photografted methacrylateâ€based monolithic columns coated with cellulose tris(3,5â€dimethylphenylcarbamate) for chiral separation in CEC. Journal of Separation Science, 2018, 41, 1424-1432.	1.3	15
76	Development of hybrid monoliths incorporating metalâ€“organic frameworks for stir bar sorptive extraction coupled with liquid chromatography for determination of estrogen endocrine disruptors in water and human urine samples. Mikrochimica Acta, 2022, 189, 92.	2.5	15
77	Separation of homologues and isomers of linear alkylbenzenesulfonates by capillary electrophoresis with sodium dodecyl sulfate, carboxylic acids and bile salts. Electrophoresis, 2003, 24, 681-686.	1.3	14
78	Characterization of hydroxyaromatic compounds in vegetable oils by capillary electrophoresis with direct injection in an oil-miscible KOH/propanol/methanol medium. Electrophoresis, 2005, 26, 3307-3314.	1.3	14
79	Lauroyl peroxide as thermal initiator of lauryl methacrylate monolithic columns for CEC. Electrophoresis, 2008, 29, 4399-4406.	1.3	14
80	Evaluation of 2,3-epoxypropyl groups and functionalization yield in glycidyl methacrylate monoliths using gas chromatography. Journal of Chromatography A, 2015, 1379, 100-105.	1.8	14
81	Phosphatidylcholine covalently linked to a methacrylate-based monolith as a biomimetic stationary phase for capillary liquid chromatography. Journal of Chromatography A, 2015, 1402, 27-35.	1.8	14
82	Cultivar discrimination and prediction of mixtures of Tunisian extra virgin olive oils by FTIR. European Journal of Lipid Science and Technology, 2016, 118, 1236-1242.	1.0	14
83	Analysis of Aliphatic Organic Acids in Commercial Fruit Juices by Capillary Electrophoresis with Indirect UV Detection: Application to Differentiation of Fruit Juices. Food Analytical Methods, 2017, 10, 3991-4002.	1.3	14
84	Photografted fluoropolymers as novel chromatographic supports for polymeric monolithic stationary phases. Talanta, 2018, 187, 216-222.	2.9	14
85	Bio-metal-organic frameworks for molecular recognition and sorbent extractionÂof hydrophilic vitamins followed byÂtheir determination usingÂHPLC-UV. Mikrochimica Acta, 2020, 187, 201.	2.5	14
86	Separation and determination of homologues of linear alkylbenzenesulfonates by nonaqueous capillary zone electrophoresis using alkylammonium salts in ethanol. Electrophoresis, 2001, 22, 2017-2024.	1.3	13
87	Molecularly imprinted polymers for selective solid-phase extraction of phospholipids from human milk samples. Mikrochimica Acta, 2017, 184, 3389-3397.	2.5	13
88	Determination of benzomercaptans in environmental complex samples by combining zeolitic imidazolate framework-8-based solid-phase extraction and high-performance liquid chromatography with UV detection. Journal of Chromatography A, 2020, 1631, 461580.	1.8	13
89	A new proposal for the determination of polychlorinated biphenyls in environmental water by using host-guest adsorption. Science of the Total Environment, 2020, 724, 138266.	3.9	13
90	Cyclodextrins as a Key Piece in Nanostructured Materials: Quantitation and Remediation of Pollutants. Nanomaterials, 2021, 11, 7.	1.9	13

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91	Characterization of industrial alkylpolyphosphonates by infusion electrospray ionization-ion trap mass spectrometry with identification of the impurities by tandem capillary zone electrophoresis. Journal of Mass Spectrometry, 2006, 41, 23-33.	0.7	12
92	Preparation and evaluation of butyl acrylateâ€based monolithic columns for CEC using ammonium peroxodisulfate as a chemical initiator. Electrophoresis, 2008, 29, 3858-3865.	1.3	12
93	Solid-phase extraction of phospholipids using mesoporous silica nanoparticles: application to human milk samples. Analytical and Bioanalytical Chemistry, 2018, 410, 4847-4854.	1.9	12
94	A poly(glycidyl-co-ethylene dimethacrylate) nanohybrid modified with Î²-cyclodextrin as a sorbent for solid-phase extraction of phenolic compounds. Mikrochimica Acta, 2019, 186, 615.	2.5	12
95	Poly(ethylene glycol) diacrylate-based solid-phase extraction for determination of sulfonamides in meat samples. Microchemical Journal, 2020, 157, 104931.	2.3	12
96	Classification of olive leaves and pulp extracts by comprehensive two-dimensional liquid chromatography of polyphenolic fingerprints. Food Chemistry, 2020, 320, 126630.	4.2	12
97	Zeolitic imidazolate framework-8 decorated with gold nanoparticles for solid-phase extraction of neonicotinoids in agricultural samples. Mikrochimica Acta, 2021, 188, 197.	2.5	12
98	Preparation and characterization of hexyl methacrylate monolithic columns for CEC. Electrophoresis, 2008, 29, 3866-3874.	1.3	11
99	Evaluation of the oxidative status of virgin olive oils with different phenolic content by direct infusion atmospheric pressure chemical ionization mass spectrometry. Analytical and Bioanalytical Chemistry, 2009, 395, 1543-1550.	1.9	11
100	Rapid Evaluation of Oxidized Fatty Acid Concentration in Virgin Olive Oils Using Metal Oxide Semiconductor Sensors and Multiple Linear Regression. Journal of Agricultural and Food Chemistry, 2009, 57, 9365-9369.	2.4	11
101	Phenolic profiles of olive mill wastewaters treated by membrane filtration systems. Journal of Chemical Technology and Biotechnology, 2015, 90, 1086-1093.	1.6	11
102	Hybrid monoliths with metal-organic frameworks in spin columns for extraction of non-steroidal drugs prior to their quantitation by reversed-phase HPLC. Mikrochimica Acta, 2019, 186, 759.	2.5	11
103	Chemical Analysis and Antioxidant Activity of the Essential Oils of Three Piperaceae Species Growing in the Central Region of Cuba. Natural Product Communications, 2013, 8, 1934578X1300800.	0.2	10
104	Proteomic fingerprinting of mistletoe (Viscum album L.) via combinatorial peptide ligand libraries and mass spectrometry analysis. Journal of Proteomics, 2017, 164, 52-58.	1.2	10
105	Poly(ethylene glycol) diacrylate based monolithic capillary columns for the analysis of polar small solutes by capillary electrochromatography. Journal of Separation Science, 2018, 41, 2632-2639.	1.3	10
106	Determination of thyreostatics in animal feed by micellar electrokinetic chromatography. Analyst, The, 1999, 124, 125-128.	1.7	9
107	Acrylate ester-based monolithic columns for capillary electrochromatography separation of triacylglycerols in vegetable oils. Journal of Chromatography A, 2011, 1218, 7528-7533.	1.8	9
108	Chemical Composition, Antioxidant Properties and Antimicrobial Activity of the Essential Oil of Murraya Paniculata Leaves from the Mountains of Central Cuba. Natural Product Communications, 2012, 7, 1934578X1200701.	0.2	9

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109	Use of protein profiles established by <scp>CZE</scp> to predict the cultivar of olive leaves and pulps. Electrophoresis, 2014, 35, 1652-1659.	1.3	9
110	Cultivar discrimination of Spanish olives by using direct FTIR data combined with linear discriminant analysis. European Journal of Lipid Science and Technology, 2015, 117, 1473-1479.	1.0	9
111	Influence of photo-initiators in the preparation of methacrylate monoliths into poly(ethylene-co-tetrafluoroethylene) tubing for microbore HPLC. Analytica Chimica Acta, 2020, 1093, 160-167.	2.6	9
112	Application of Organic Monolithic Materials to Enantioseparation in Capillary Separation Techniques. Current Medicinal Chemistry, 2017, 24, 781-795.	1.2	9
113	Classification of olive leaves and pulps according to their cultivar by using protein profiles established by capillary gel electrophoresis. Analytical and Bioanalytical Chemistry, 2014, 406, 1731-1738.	1.9	8
114	Host-guest interactions for extracting antibiotics with a Î³-cyclodextrin poly(glycidyl-co-ethylene) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	2.9	8
115	A new mathematical function for describing electrophoretic peaks. Electrophoresis, 2005, 26, 2076-2085.	1.3	7
116	Infusion mass spectrometry as a fingerprint to characterize varnishes in oil pictorial artworks. Rapid Communications in Mass Spectrometry, 2007, 21, 851-856.	0.7	7
117	Singleâ€pump biâ€dimensional LC applied to the characterization of derivatized fatty alcohol ethoxylates. Journal of Separation Science, 2010, 33, 1398-1404.	1.3	7
118	Preparation and characterization of octadecyl acrylate monoliths for capillary electrochromatography by photochemical, thermal, and chemical initiationâ€. Journal of Separation Science, 2013, 36, 2283-2290.	1.3	7
119	Use of triacylglycerol profiles established by HPLCâ€“UV and ELSD to predict cultivar and maturity of Tunisian olive oils. European Food Research and Technology, 2016, 242, 1607-1619.	1.6	7
120	Determination of the four major surfactant classes in cleaning products by reversed-phase liquid chromatography using serially connected UV and evaporative light-scattering detection. Analytica Chimica Acta, 2016, 932, 106-113.	2.6	7
121	Improving Fractionation of Human Milk Proteins through Calcium Phosphate Coprecipitation and Their Rapid Characterization by Capillary Electrophoresis. Journal of Proteome Research, 2018, 17, 3557-3564.	1.8	7
122	Proteomic fingerprinting of apple fruit, juice, and cider via combinatorial peptide ligand libraries and MS analysis. Electrophoresis, 2019, 40, 266-271.	1.3	7
123	Preparation of monolithic polymer-magnetite nanoparticle composites into poly(ethylene-co-tetrafluoroethylene) tubes for uses in micro-bore HPLC separation and extraction of phosphorylated compounds. Talanta, 2021, 224, 121806.	2.9	7
124	Assessment of migrating endocrine-disrupting chemicals in bottled acidic juice using type UVM-7 mesoporous silica modified with cyclodextrin. Food Chemistry, 2022, 380, 132207.	4.2	7
125	Characterization and quantitation of mixtures of alkyl ether sulfates and carboxylic acids by capillary electrophoresis with indirect photometric detection. Electrophoresis, 2003, 24, 2805-2813.	1.3	6
126	Prediction of wheat doughW andP/L inflation test parameters by capillary zone electrophoresis of a protein extract followed by multivariate regression. Electrophoresis, 2004, 25, 2970-2977.	1.3	6

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127	Electrokinetic capillary chromatography in a polar continuous-phase water-in-oil microemulsion constituted by water, sodium dodecyl sulfate, andn-pentanol. Electrophoresis, 2005, 26, 858-866.	1.3	6
128	Study of peak shape and efficiency in butyl acrylate-based monolithic columns for capillary electrochromatography. Journal of Chromatography A, 2009, 1216, 6831-6837.	1.8	6
129	Polymer-based materials modified with magnetite nanoparticles for enrichment of phospholipids. Talanta, 2018, 180, 162-167.	2.9	6
130	3D printed spinning cup-shaped device for immunoaffinity solid-phase extraction of diclofenac in wastewaters. Mikrochimica Acta, 2022, 189, 173.	2.5	6
131	Resolution of overlapped non-absorbing and absorbing solutes using either an absorption null-balance detection window or multivariate deconvolution applied to capillary electrophoresis of anionic surfactants. Journal of Chromatography A, 2004, 1036, 205-216.	1.8	5
132	Rapid classification of enzymes in cleaning products by hydrolysis, mass spectrometry and linear discriminant analysis. Rapid Communications in Mass Spectrometry, 2008, 22, 3667-3672.	0.7	5
133	Enzyme class identification in cleaning products by hydrolysis followed by derivatization with o-phthaldialdehyde, HPLC and linear discriminant analysis. Talanta, 2009, 79, 275-279.	2.9	5
134	Chromium(VI) oxide oxidation of nonâ€ethoxylated and ethoxylated alcohols for determination by electrospray ionization mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 2093-2100.	0.7	5
135	Single-pump heart-cutting two-dimensional liquid chromatography applied to the determination of fatty alcohol ethoxylates. Journal of Chromatography A, 2014, 1361, 108-116.	1.8	5
136	According to the CPLL proteome sheriffs, not all aperitifs are created equal!. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2014, 1844, 1493-1499.	1.1	5
137	Classification of Tunisian extra virgin olive oils according to their genetic variety and maturity index using fatty acid profiles established by direct infusion mass spectrometry. European Journal of Lipid Science and Technology, 2016, 118, 735-743.	1.0	5
138	Sterol profiles of Tunisian virgin olive oils: classification among different cultivars and maturity indexes. European Food Research and Technology, 2018, 244, 675-684.	1.6	5
139	An automatic flow-through system for exploration of the human bioaccessibility of endocrine disrupting compounds from microplastics. Analyst, The, 2021, 146, 3858-3870.	1.7	5
140	Rapid characterization of alkylpolyphosphonates by CZE with indirect photometric and mass spectrometric detection. Electrophoresis, 2007, 28, 341-352.	1.3	4
141	Chemical composition of essential oils from the leaves of Mosiera bullata (Britton &) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	4
142	Methacrylate esterâ€based monolithic columns for nanoâ€LC separation of tocopherols in vegetable oils. Journal of Separation Science, 2010, 33, 2681-2687.	1.3	3
143	Selection and characterization of DNA aptamers for highly selective recognition of the major allergen of olive pollen Ole e 1. Analytica Chimica Acta, 2022, 1192, 339334.	2.6	3
144	Reticular framework materials in miniaturized and emerging formats in analytical chemistry. Journal of Chromatography A, 2022, 1673, 463092.	1.8	3

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145	Statistical classification of pumpkin seed oils by direct infusion mass spectrometry: Correlation with GC-FID profiles. European Journal of Lipid Science and Technology, 2015, 117, 331-337.	1.0	2
146	Study of elution behaviour with gradient voltage in CEC using methacrylate monolithic columns. Electrophoresis, 2010, 31, 1003-1010.	1.3	1
147	Reticular materials in sorbent-based extraction methods. , 2021, , 323-376.		1