

Ernesto F SimÃ³n-Alfonso

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1198242/publications.pdf>

Version: 2024-02-01

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	Selection and characterization of DNA aptamers for highly selective recognition of the major allergen of olive pollen Ole e 1. <i>Analytica Chimica Acta</i> , 2022, 1192, 339334.	2.6	3
2	Assessment of migrating endocrine-disrupting chemicals in bottled acidic juice using type UVM-7 mesoporous silica modified with cyclodextrin. <i>Food Chemistry</i> , 2022, 380, 132207.	4.2	7
3	Development of hybrid monoliths incorporating metal-organic frameworks for stir bar sorptive extraction coupled with liquid chromatography for determination of estrogen endocrine disruptors in water and human urine samples. <i>Mikrochimica Acta</i> , 2022, 189, 92.	2.5	15
4	3D printed spinning cup-shaped device for immunoaffinity solid-phase extraction of diclofenac in wastewaters. <i>Mikrochimica Acta</i> , 2022, 189, 173.	2.5	6
5	Chemical composition of essential oils from the leaves of <i>Mosiera bullata</i> (Britton & Tj) ETQq1 1 0.784314 rgBT / Overlock 1.5 4	1.5	4
6	Reticular framework materials in miniaturized and emerging formats in analytical chemistry. <i>Journal of Chromatography A</i> , 2022, 1673, 463092.	1.8	3
7	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. <i>Talanta</i> , 2021, 224, 121806.	2.9	7
8	Determination of antibiotics in meat samples using analytical methodologies: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1681-1716.	5.9	42
9	An automatic flow-through system for exploration of the human bioaccessibility of endocrine disrupting compounds from microplastics. <i>Analyst, The</i> , 2021, 146, 3858-3870.	1.7	5
10	Zeolitic imidazolate framework-8 decorated with gold nanoparticles for solid-phase extraction of neonicotinoids in agricultural samples. <i>Mikrochimica Acta</i> , 2021, 188, 197.	2.5	12
11	Highly Efficient Removal of Neonicotinoid Insecticides by Thioether-Based (Multivariate) Metal-Organic Frameworks. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 28424-28432.	4.0	29
12	Host-guest interactions for extracting antibiotics with a β -cyclodextrin poly(glycidyl-co-ethylene) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 3	2.9	8
13	A hybrid nano-MOF/polymer material for trace analysis of fluoroquinolones in complex matrices at microscale by on-line solid-phase extraction capillary electrophoresis. <i>Talanta</i> , 2021, 233, 122529.	2.9	23
14	Cyclodextrins as a Key Piece in Nanostructured Materials: Quantitation and Remediation of Pollutants. <i>Nanomaterials</i> , 2021, 11, 7.	1.9	13
15	Reticular materials in sorbent-based extraction methods. , 2021, , 323-376.		1
16	Influence of photo-initiators in the preparation of methacrylate monoliths into poly(ethylene-co-tetrafluoroethylene) tubing for microbore HPLC. <i>Analytica Chimica Acta</i> , 2020, 1093, 160-167.	2.6	9
17	In syringe hybrid monoliths modified with gold nanoparticles for selective extraction of glutathione in biological fluids prior to its determination by HPLC. <i>Talanta</i> , 2020, 209, 120566.	2.9	17
18	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. <i>Journal of Chromatography A</i> , 2020, 1631, 461580.	1.8	13

#	ARTICLE	IF	CITATIONS
19	Recent Advances in Affinity MOF-Based Sorbents with Sample Preparation Purposes. <i>Molecules</i> , 2020, 25, 4216.	1.7	27
20	Recent Advances in Molecularly Imprinted Membranes for Sample Treatment and Separation. <i>Separations</i> , 2020, 7, 69.	1.1	19
21	Poly(ethylene glycol) diacrylate-based solid-phase extraction for determination of sulfonamides in meat samples. <i>Microchemical Journal</i> , 2020, 157, 104931.	2.3	12
22	Classification of olive leaves and pulp extracts by comprehensive two-dimensional liquid chromatography of polyphenolic fingerprints. <i>Food Chemistry</i> , 2020, 320, 126630.	4.2	12
23	Bio-metal-organic frameworks for molecular recognition and sorbent extraction of hydrophilic vitamins followed by their determination using HPLC-UV. <i>Mikrochimica Acta</i> , 2020, 187, 201.	2.5	14
24	Extraction of β -blockers from urine with a polymeric monolith modified with 1-allyl-3-methylimidazolium chloride in spin column format. <i>Talanta</i> , 2020, 214, 120860.	2.9	21
25	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. <i>Mikrochimica Acta</i> , 2020, 187, 301.	2.5	18
26	A new proposal for the determination of polychlorinated biphenyls in environmental water by using host-guest adsorption. <i>Science of the Total Environment</i> , 2020, 724, 138266.	3.9	13
27	3D printed fluidic platform with in-situ covalently immobilized polymer monolithic column for automatic solid-phase extraction. <i>Analytica Chimica Acta</i> , 2020, 1111, 40-48.	2.6	22
28	A poly(glycidyl-co-ethylene dimethacrylate) nanohybrid modified with β -cyclodextrin as a sorbent for solid-phase extraction of phenolic compounds. <i>Mikrochimica Acta</i> , 2019, 186, 615.	2.5	12
29	Fully Automated Electric-Field-Driven Liquid Phase Microextraction System with Renewable Organic Membrane As a Front End to High Performance Liquid Chromatography. <i>Analytical Chemistry</i> , 2019, 91, 10808-10815.	3.2	19
30	Current trends in affinity-based monoliths in microextraction approaches: A review. <i>Analytica Chimica Acta</i> , 2019, 1084, 1-20.	2.6	38
31	Hybrid monoliths with metal-organic frameworks in spin columns for extraction of non-steroidal drugs prior to their quantitation by reversed-phase HPLC. <i>Mikrochimica Acta</i> , 2019, 186, 759.	2.5	11
32	Incorporation of metal-organic framework amino-modified MIL-101 into glycidyl methacrylate monoliths for nano LC separation. <i>Journal of Separation Science</i> , 2019, 42, 834-842.	1.3	22
33	Proteomic fingerprinting of apple fruit, juice, and cider via combinatorial peptide ligand libraries and MS analysis. <i>Electrophoresis</i> , 2019, 40, 266-271.	1.3	7
34	Photografted methacrylate-based monolithic columns coated with cellulose tris(3,5-dimethylphenylcarbamate) for chiral separation in CEC. <i>Journal of Separation Science</i> , 2018, 41, 1424-1432.	1.3	15
35	New In-Depth Analytical Approach of the Porcine Seminal Plasma Proteome Reveals Potential Fertility Biomarkers. <i>Journal of Proteome Research</i> , 2018, 17, 1065-1076.	1.8	50
36	Carbon nanotube-modified monolithic polymethacrylate pipette tips for (micro)solid-phase extraction of antidepressants from urine samples. <i>Mikrochimica Acta</i> , 2018, 185, 127.	2.5	47

#	ARTICLE	IF	CITATIONS
37	Polymer-based materials modified with magnetite nanoparticles for enrichment of phospholipids. <i>Talanta</i> , 2018, 180, 162-167.	2.9	6
38	Poly(ethylene glycol) diacrylate based monolithic capillary columns for the analysis of polar small solutes by capillary electrochromatography. <i>Journal of Separation Science</i> , 2018, 41, 2632-2639.	1.3	10
39	Sterol profiles of Tunisian virgin olive oils: classification among different cultivars and maturity indexes. <i>European Food Research and Technology</i> , 2018, 244, 675-684.	1.6	5
40	Improving Fractionation of Human Milk Proteins through Calcium Phosphate Coprecipitation and Their Rapid Characterization by Capillary Electrophoresis. <i>Journal of Proteome Research</i> , 2018, 17, 3557-3564.	1.8	7
41	Photografted fluoropolymers as novel chromatographic supports for polymeric monolithic stationary phases. <i>Talanta</i> , 2018, 187, 216-222.	2.9	14
42	Design, characterization and comparison of materials based on β and γ cyclodextrin covalently connected to microporous silica for environmental analysis. <i>Journal of Chromatography A</i> , 2018, 1563, 10-19.	1.8	17
43	Solid-phase extraction of phospholipids using mesoporous silica nanoparticles: application to human milk samples. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 4847-4854.	1.9	12
44	Preparation of organic monolithic columns in polytetrafluoroethylene tubes for reversed-phase liquid chromatography. <i>Analytica Chimica Acta</i> , 2017, 960, 160-167.	2.6	19
45	Molecularly imprinted polymers for selective solid-phase extraction of phospholipids from human milk samples. <i>Mikrochimica Acta</i> , 2017, 184, 3389-3397.	2.5	13
46	Proteomic fingerprinting of mistletoe (<i>Viscum album</i> L.) via combinatorial peptide ligand libraries and mass spectrometry analysis. <i>Journal of Proteomics</i> , 2017, 164, 52-58.	1.2	10
47	Polymeric sorbents modified with gold and silver nanoparticles for solid-phase extraction of proteins followed by MALDI-TOF analysis. <i>Mikrochimica Acta</i> , 2017, 184, 1683-1690.	2.5	21
48	Extraction and preconcentration of organophosphorus pesticides in water by using a polymethacrylate-based sorbent modified with magnetic nanoparticles. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 3561-3571.	1.9	21
49	Analysis of Aliphatic Organic Acids in Commercial Fruit Juices by Capillary Electrophoresis with Indirect UV Detection: Application to Differentiation of Fruit Juices. <i>Food Analytical Methods</i> , 2017, 10, 3991-4002.	1.3	14
50	Organo-silica hybrid capillary monolithic column with mesoporous silica particles for separation of small aromatic molecules. <i>Mikrochimica Acta</i> , 2017, 184, 3799-3808.	2.5	17
51	Determination of azoxystrobin and chlorothalonil using a methacrylate-based polymer modified with gold nanoparticles as solid-phase extraction sorbent. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 243-250.	1.9	28
52	Enzyme-assisted extraction of proteins from Citrus fruits and prediction of their cultivar using protein profiles obtained by capillary gel electrophoresis. <i>Food Control</i> , 2017, 72, 14-19.	2.8	20
53	Incorporation of zeolitic imidazolate framework (ZIF-8)-derived nanoporous carbons in methacrylate polymeric monoliths for capillary electrochromatography. <i>Talanta</i> , 2017, 164, 348-354.	2.9	38
54	Application of Organic Monolithic Materials to Enantioseparation in Capillary Separation Techniques. <i>Current Medicinal Chemistry</i> , 2017, 24, 781-795.	1.2	9

#	ARTICLE	IF	CITATIONS
55	Use of triacylglycerol profiles established by HPLC-UV and ELSD to predict cultivar and maturity of Tunisian olive oils. <i>European Food Research and Technology</i> , 2016, 242, 1607-1619.	1.6	7
56	Determination of the four major surfactant classes in cleaning products by reversed-phase liquid chromatography using serially connected UV and evaporative light-scattering detection. <i>Analytica Chimica Acta</i> , 2016, 932, 106-113.	2.6	7
57	Cultivar discrimination and prediction of mixtures of Tunisian extra virgin olive oils by FTIR. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1236-1242.	1.0	14
58	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. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 735-743.	1.0	5
59	Solid-phase extraction based on ground methacrylate monolith modified with gold nanoparticles for isolation of proteins. <i>Analytica Chimica Acta</i> , 2016, 917, 37-43.	2.6	48
60	Cultivar discrimination of Spanish olives by using direct FTIR data combined with linear discriminant analysis. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1473-1479.	1.0	9
61	Quality control of fruit juices by using organic acids determined by capillary zone electrophoresis with poly(vinyl alcohol)-coated bubble cell capillaries. <i>Food Chemistry</i> , 2015, 188, 596-603.	4.2	23
62	Hybrid methacrylate monolithic columns containing magnetic nanoparticles for capillary electrochromatography. <i>Journal of Chromatography A</i> , 2015, 1385, 77-84.	1.8	42
63	Sensitive determination of parabens in human urine and serum using methacrylate monoliths and reversed-phase capillary liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1379, 65-73.	1.8	29
64	Evaluation of 2,3-epoxypropyl groups and functionalization yield in glycidyl methacrylate monoliths using gas chromatography. <i>Journal of Chromatography A</i> , 2015, 1379, 100-105.	1.8	14
65	Statistical classification of pumpkin seed oils by direct infusion mass spectrometry: Correlation with GC-FID profiles. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 331-337.	1.0	2
66	Phosphatidylcholine covalently linked to a methacrylate-based monolith as a biomimetic stationary phase for capillary liquid chromatography. <i>Journal of Chromatography A</i> , 2015, 1402, 27-35.	1.8	14
67	Triacylglycerol Analysis in Human Milk and Other Mammalian Species: Small-Scale Sample Preparation, Characterization, and Statistical Classification Using HPLC-ELSD Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5761-5770.	2.4	42
68	Rapid Differentiation of Commercial Juices and Blends by Using Sugar Profiles Obtained by Capillary Zone Electrophoresis with Indirect UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2639-2646.	2.4	24
69	Phenolic profiles of olive mill wastewaters treated by membrane filtration systems. <i>Journal of Chemical Technology and Biotechnology</i> , 2015, 90, 1086-1093.	1.6	11
70	Classification of vegetable oils according to their botanical origin using n-alkane profiles established by GC-MS. <i>Food Chemistry</i> , 2015, 167, 36-39.	4.2	40
71	Use of an enzyme-assisted method to improve protein extraction from olive leaves. <i>Food Chemistry</i> , 2015, 169, 28-33.	4.2	50
72	Use of protein profiles established by CZE to predict the cultivar of olive leaves and pulps. <i>Electrophoresis</i> , 2014, 35, 1652-1659.	1.3	9

#	ARTICLE	IF	CITATIONS
73	Tannin analysis of chestnut bark samples (<i>Castanea sativa</i> Mill.) by HPLC-DAD-MS. <i>Food Chemistry</i> , 2014, 157, 290-295.	4.2	69
74	Classification of olive leaves and pulps according to their cultivar by using protein profiles established by capillary gel electrophoresis. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 1731-1738.	1.9	8
75	Single-pump heart-cutting two-dimensional liquid chromatography applied to the determination of fatty alcohol ethoxylates. <i>Journal of Chromatography A</i> , 2014, 1361, 108-116.	1.8	5
76	According to the CPLL proteome sheriffs, not all aperitifs are created equal!. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2014, 1844, 1493-1499.	1.1	5
77	Efficient Extraction of Olive Pulp and Stone Proteins by using an Enzyme-Assisted Method. <i>Journal of Food Science</i> , 2014, 79, C1298-304.	1.5	17
78	Derivatization of hydroxyl functional groups for liquid chromatography and capillary electroseparation. <i>Journal of Chromatography A</i> , 2013, 1296, 140-156.	1.8	41
79	Preparation and characterization of octadecyl acrylate monoliths for capillary electrochromatography by photochemical, thermal, and chemical initiation. <i>Journal of Separation Science</i> , 2013, 36, 2283-2290.	1.3	7
80	Determination of non-ionic and anionic surfactants in industrial products by separation on a weak ion-exchanger, derivatization and liquid chromatography. <i>Journal of Chromatography A</i> , 2013, 1320, 66-71.	1.8	21
81	Use of gold nanoparticle-coated sorbent materials for the selective preconcentration of sulfonyleurea herbicides in water samples and determination by capillary liquid chromatography. <i>Talanta</i> , 2013, 105, 372-378.	2.9	28
82	Methacrylate monolithic columns functionalized with epinephrine for capillary electrochromatography applications. <i>Journal of Chromatography A</i> , 2013, 1298, 61-67.	1.8	27
83	Preparation and evaluation of lauryl methacrylate monoliths with embedded silver nanoparticles for capillary electrochromatography. <i>Electrophoresis</i> , 2013, 34, 925-934.	1.3	32
84	Chemical Analysis and Antioxidant Activity of the Essential Oils of Three Piperaceae Species Growing in the Central Region of Cuba. <i>Natural Product Communications</i> , 2013, 8, 1934578X1300800.	0.2	10
85	Chemical Composition, Antioxidant Properties and Antimicrobial Activity of the Essential Oil of <i>Murraya Paniculata</i> Leaves from the Mountains of Central Cuba. <i>Natural Product Communications</i> , 2012, 7, 1934578X1200701.	0.2	9
86	Capillary Electrophoresis of Free Fatty Acids by Indirect Ultraviolet Detection: Application to the Classification of Vegetable Oils According to Their Botanical Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10775-10780.	2.4	25
87	Acrylate ester-based monolithic columns for capillary electrochromatography separation of triacylglycerols in vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7528-7533.	1.8	9
88	Use of triacylglycerol profiles established by high performance liquid chromatography with ultraviolet-visible detection to predict the botanical origin of vegetable oils. <i>Journal of Chromatography A</i> , 2011, 1218, 7521-7527.	1.8	57
89	Determination of fatty alcohol ethoxylates and alkylether sulfates by anionic exchange separation, derivatization with a cyclic anhydride and liquid chromatography. <i>Journal of Chromatography A</i> , 2011, 1218, 8511-8518.	1.8	15
90	Study of elution behaviour with gradient voltage in CEC using methacrylate monolithic columns. <i>Electrophoresis</i> , 2010, 31, 1003-1010.	1.3	1

#	ARTICLE	IF	CITATIONS
91	Single-pump bi-dimensional LC applied to the characterization of derivatized fatty alcohol ethoxylates. <i>Journal of Separation Science</i> , 2010, 33, 1398-1404.	1.3	7
92	Methacrylate ester-based monolithic columns for nano-LC separation of tocopherols in vegetable oils. <i>Journal of Separation Science</i> , 2010, 33, 2681-2687.	1.3	3
93	Comparison on photo-initiators for the preparation of methacrylate monolithic columns for capillary electrochromatography. <i>Journal of Chromatography A</i> , 2010, 1217, 3231-3237.	1.8	16
94	Classification of vegetable oils according to their botanical origin using amino acid profiles established by High Performance Liquid Chromatography with UV-vis detection: A first approach. <i>Food Chemistry</i> , 2010, 120, 1149-1154.	4.2	18
95	Chromium(VI) oxide oxidation of non-ethoxylated and ethoxylated alcohols for determination by electrospray ionization mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 2093-2100.	0.7	5
96	Classification of Pecorino cheeses produced in Italy according to their ripening time and manufacturing technique using Fourier transform infrared spectroscopy. <i>Journal of Dairy Science</i> , 2010, 93, 4490-4496.	1.4	45
97	Fast Separation and Determination of Sterols in Vegetable Oils by Ultraperformance Liquid Chromatography with Atmospheric Pressure Chemical Ionization Mass Spectrometry Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2771-2776.	2.4	27
98	Determination of Tocopherols and Tocotrienols in Vegetable Oils by Nanoliquid Chromatography with Ultraviolet-Visible Detection Using a Silica Monolithic Column. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 757-761.	2.4	46
99	CEC column behaviour of butyl and lauryl methacrylate monoliths prepared in non-aqueous media. <i>Electrophoresis</i> , 2009, 30, 607-615.	1.3	15
100	Comparison of thermal and photo-polymerization of lauryl methacrylate monolithic columns for CEC. <i>Electrophoresis</i> , 2009, 30, 1929-1936.	1.3	17
101	Chemical initiation for butyl and lauryl acrylate monolithic columns for CEC. <i>Electrophoresis</i> , 2009, 30, 599-606.	1.3	16
102	Photo-polymerized lauryl methacrylate monolithic columns for CEC using lauroyl peroxide as initiator. <i>Electrophoresis</i> , 2009, 30, 3748-3756.	1.3	31
103	Evaluation of the oxidative status of virgin olive oils with different phenolic content by direct infusion atmospheric pressure chemical ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 1543-1550.	1.9	11
104	Determination of fatty alcohol ethoxylates with diphenic anhydride derivatization and liquid chromatography with spectrophotometric detection. <i>Journal of Chromatography A</i> , 2009, 1216, 3023-3030.	1.8	15
105	Role of the co-surfactant nature in soybean w/o microemulsions. <i>Journal of Colloid and Interface Science</i> , 2009, 337, 579-585.	5.0	15
106	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. <i>Journal of Chromatography A</i> , 2009, 1216, 230-236.	1.8	19
107	Study of peak shape and efficiency in butyl acrylate-based monolithic columns for capillary electrochromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 6831-6837.	1.8	6
108	Rapid Evaluation of Oxidized Fatty Acid Concentration in Virgin Olive Oils Using Metal Oxide Semiconductor Sensors and Multiple Linear Regression. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9365-9369.	2.4	11

#	ARTICLE	IF	CITATIONS
109	Classification of extra virgin olive oils according to their geographical origin using phenolic compound profiles obtained by capillary electrochromatography. <i>Food Research International</i> , 2009, 42, 1446-1452.	2.9	42
110	Enzyme class identification in cleaning products by hydrolysis followed by derivatization with o-phthalaldehyde, HPLC and linear discriminant analysis. <i>Talanta</i> , 2009, 79, 275-279.	2.9	5
111	Study of Chemical Changes Produced in Virgin Olive Oils with Different Phenolic Contents during an Accelerated Storage Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7834-7840.	2.4	31
112	Classification of Extra Virgin Olive Oils Produced at La Comunitat Valenciana According to Their Genetic Variety Using Sterol Profiles Established by High-Performance Liquid Chromatography with Mass Spectrometry Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10512-10517.	2.4	28
113	Prediction of the Genetic Variety of Extra Virgin Olive Oils Produced at La Comunitat Valenciana, Spain, by Fourier Transform Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9985-9989.	2.4	23
114	Classification of vegetable oils according to their botanical origin using sterol profiles established by direct infusion mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 973-978.	0.7	39
115	Rapid classification of enzymes in cleaning products by hydrolysis, mass spectrometry and linear discriminant analysis. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3667-3672.	0.7	5
116	Peroxodisulfate as a chemical initiator for methacrylate ester based monolithic columns for capillary electrochromatography. <i>Electrophoresis</i> , 2008, 29, 910-918.	1.3	15
117	Preparation and evaluation of butyl acrylate based monolithic columns for CEC using ammonium peroxodisulfate as a chemical initiator. <i>Electrophoresis</i> , 2008, 29, 3858-3865.	1.3	12
118	Preparation and characterization of hexyl methacrylate monolithic columns for CEC. <i>Electrophoresis</i> , 2008, 29, 3866-3874.	1.3	11
119	Rapid determination of sterols in vegetable oils by CEC using methacrylate ester based monolithic columns. <i>Electrophoresis</i> , 2008, 29, 4603-4611.	1.3	29
120	Lauroyl peroxide as thermal initiator of lauryl methacrylate monolithic columns for CEC. <i>Electrophoresis</i> , 2008, 29, 4399-4406.	1.3	14
121	Prediction of the genetic variety of Spanish extra virgin olive oils using fatty acid and phenolic compound profiles established by direct infusion mass spectrometry. <i>Food Chemistry</i> , 2008, 108, 1142-1148.	4.2	44
122	Determination of fatty alcohol ethoxylates by derivatization with phthalic anhydride followed by liquid chromatography with UV-vis detection. <i>Journal of Chromatography A</i> , 2008, 1203, 47-53.	1.8	19
123	Rapid characterization of alkylpolyphosphonates by CZE with indirect photometric and mass spectrometric detection. <i>Electrophoresis</i> , 2007, 28, 341-352.	1.3	4
124	Determination of tocopherols in vegetable oils by CEC using methacrylate ester based monolithic columns. <i>Electrophoresis</i> , 2007, 28, 4128-4135.	1.3	30
125	Infusion mass spectrometry as a fingerprint to characterize varnishes in oil pictorial artworks. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 851-856.	0.7	7
126	Classification of vegetable oils according to their botanical origin using amino acid profiles established by direct infusion mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 3751-3755.	0.7	24

#	ARTICLE	IF	CITATIONS
127	On the determination of underivatized fatty alcohol ethoxylates by electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1118, 188-198.	1.8	24
128	Characterization of industrial alkylpolyphosphonates by infusion electrospray ionization-ion trap mass spectrometry with identification of the impurities by tandem capillary zone electrophoresis. <i>Journal of Mass Spectrometry</i> , 2006, 41, 23-33.	0.7	12
129	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. <i>Journal of Chromatography A</i> , 2005, 1065, 301-313.	1.8	18
130	Electrokinetic capillary chromatography in a polar continuous-phase water-in-oil microemulsion constituted by water, sodium dodecyl sulfate, and n-pentanol. <i>Electrophoresis</i> , 2005, 26, 858-866.	1.3	6
131	A new mathematical function for describing electrophoretic peaks. <i>Electrophoresis</i> , 2005, 26, 2076-2085.	1.3	7
132	Characterization of hydroxyaromatic compounds in vegetable oils by capillary electrophoresis with direct injection in an oil-miscible KOH/propanol/methanol medium. <i>Electrophoresis</i> , 2005, 26, 3307-3314.	1.3	14
133	Prediction of wheat dough W and P/L inflation test parameters by capillary zone electrophoresis of a protein extract followed by multivariate regression. <i>Electrophoresis</i> , 2004, 25, 2970-2977.	1.3	6
134	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. <i>Journal of Chromatography A</i> , 2004, 1036, 205-216.	1.8	5
135	Characterization and quantitation of mixtures of alkyl ether sulfates and carboxylic acids by capillary electrophoresis with indirect photometric detection. <i>Electrophoresis</i> , 2003, 24, 2805-2813.	1.3	6
136	Separation of homologues and isomers of linear alkylbenzenesulfonates by capillary electrophoresis with sodium dodecyl sulfate, carboxylic acids and bile salts. <i>Electrophoresis</i> , 2003, 24, 681-686.	1.3	14
137	Optimised procedures for the reversed-phase liquid chromatographic analysis of formulations containing tricyclic antidepressants. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2003, 32, 71-84.	1.4	45
138	Identification of Leguminosae gums and evaluation of carob-guar mixtures by capillary zone electrophoresis of protein extracts. <i>Electrophoresis</i> , 2002, 23, 1709.	1.3	15
139	Micellar liquid chromatography: suitable technique for screening analysis. <i>Journal of Chromatography A</i> , 2002, 947, 31-45.	1.8	62
140	Separation and determination of homologues of linear alkylbenzenesulfonates by nonaqueous capillary zone electrophoresis using alkylammonium salts in ethanol. <i>Electrophoresis</i> , 2001, 22, 2017-2024.	1.3	13
141	Determination of cow's milk and ripening time in nonbovine cheese by capillary electrophoresis of the ethanol-water protein fraction. <i>Electrophoresis</i> , 2000, 21, 633-640.	1.3	33
142	Determination of cow's milk in non-bovine and mixed cheeses by capillary electrophoresis of whey proteins in acidic isoelectric buffers. <i>Journal of Chromatography A</i> , 2000, 878, 261-271.	1.8	45
143	Determination of cationic surfactants by capillary zone electrophoresis and micellar electrokinetic chromatography with deoxycholate micelles in the presence of large organic solvent concentrations. <i>Journal of Chromatography A</i> , 2000, 895, 227-235.	1.8	33
144	Simultaneous Determination of l-Ascorbic Acid, Glutathione, and Their Oxidized Forms in Ozone-Exposed Vascular Plants by Capillary Zone Electrophoresis. <i>Environmental Science & Technology</i> , 2000, 34, 1331-1336.	4.6	19

#	ARTICLE	IF	CITATIONS
145	Determination of thyreostatics in animal feed by micellar electrokinetic chromatography. Analyst, The, 1999, 124, 125-128.	1.7	9
146	Determination of sulphonamides in human urine by azo dye precolumn derivatization and micellar liquid chromatography. Biomedical Applications, 1995, 670, 183-187.	1.7	24
147	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