

Francesca Rigano

List of Publications by Year in descending order

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173
papers

5,545
citations

61945

43
h-index

128225

60
g-index

176
all docs

176
docs citations

176
times ranked

5011
citing authors

#	ARTICLE	IF	CITATIONS
1	Linear retention indices in gas chromatographic analysis: a review. <i>Flavour and Fragrance Journal</i> , 2008, 23, 297-314.	1.2	192
2	Chemical Characterization of Sacha Inchi (<i>Plukenetia volubilis</i> L.) Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13043-13049.	2.4	111
3	Analysis of phenolic compounds in different parts of pomegranate (<i>Punica granatum</i>) fruit by HPLC-PDA-ESI/MS and evaluation of their antioxidant activity: application to different Italian varieties. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3507-3520.	1.9	111
4	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. <i>Journal of Chromatography A</i> , 2011, 1218, 6476-6482.	1.8	110
5	Use of ionic liquids as stationary phases in hyphenated gas chromatography techniques. <i>Journal of Chromatography A</i> , 2012, 1255, 130-144.	1.8	94
6	Potential of comprehensive chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 186-205.	5.8	91
7	Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of <i>Stevia rebaudiana</i> extracts. <i>Journal of Chromatography A</i> , 2011, 1218, 2012-2018.	1.8	90
8	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. <i>Journal of Chromatography A</i> , 2009, 1216, 7213-7221.	1.8	89
9	The Contribution of Carotenoids, Phenolic Compounds, and Flavonoids to the Antioxidative Properties of Marine Microalgae Isolated from Mediterranean Morocco. <i>Molecules</i> , 2019, 24, 4037.	1.7	88
10	Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. <i>Mass Spectrometry Reviews</i> , 2012, 31, 523-559.	2.8	86
11	Native carotenoids composition of some tropical fruits. <i>Food Chemistry</i> , 2013, 140, 825-836.	4.2	85
12	Reliable characterization of coffee bean aroma profiles by automated headspace solid phase microextraction-gas chromatography-mass spectrometry with the support of a dual-filter mass spectra library. <i>Journal of Separation Science</i> , 2005, 28, 1101-1109.	1.3	80
13	Evaluation of a Medium-Polarity Ionic Liquid Stationary Phase in the Analysis of Flavor and Fragrance Compounds. <i>Analytical Chemistry</i> , 2011, 83, 7947-7954.	3.2	77
14	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. <i>Journal of Chromatography A</i> , 2009, 1216, 7483-7487.	1.8	74
15	Comprehensive chromatographic methods for the analysis of lipids. <i>TrAC - Trends in Analytical Chemistry</i> , 2007, 26, 191-205.	5.8	73
16	Use of partially porous column as second dimension in comprehensive two-dimensional system for analysis of polyphenolic antioxidants. <i>Journal of Separation Science</i> , 2008, 31, 3297-3308.	1.3	72
17	Underestimated sources of flavonoids, limonoids and dietary fibre: Availability in lemon's by-products. <i>Journal of Functional Foods</i> , 2014, 9, 18-26.	1.6	71
18	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. <i>Journal of Chromatography A</i> , 2013, 1278, 46-53.	1.8	69

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19	Comprehensive two-dimensional liquid chromatography-tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. <i>Journal of Chromatography A</i> , 2016, 1458, 54-62.	1.8	69
20	Evaluation of Use of a Dicationic Liquid Stationary Phase in the Fast and Conventional Gas Chromatographic Analysis of Health-Hazardous C ₁₈ Cis/Trans Fatty Acids. <i>Analytical Chemistry</i> , 2009, 81, 5561-5568.	3.2	67
21	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. <i>Journal of Chromatography A</i> , 2012, 1255, 244-251.	1.8	63
22	Bergamot (<i>Citrus bergamia</i> Risso) as a source of nutraceuticals: Limonoids and flavonoids. <i>Journal of Functional Foods</i> , 2016, 20, 10-19.	1.6	62
23	Online Comprehensive RPLC-MS— RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. <i>Analytical Chemistry</i> , 2011, 83, 2485-2491.	3.2	60
24	Nano Liquid Chromatography Directly Coupled to Electron Ionization Mass Spectrometry for Free Fatty Acid Elucidation in Mussel. <i>Analytical Chemistry</i> , 2016, 88, 4021-4028.	3.2	60
25	Multidimensional liquid chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 116-123.	5.8	59
26	Determination of Oxygen Heterocyclic Components in Citrus Products by HPLC with UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6543-6551.	2.4	57
27	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 932-940.	4.2	55
28	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1360, 172-187.	1.8	54
29	High-performance liquid chromatography combined with electron ionization mass spectrometry: A review. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 112-122.	5.8	54
30	Quantification in Comprehensive Two-Dimensional Liquid Chromatography. <i>Analytical Chemistry</i> , 2008, 80, 5418-5424.	3.2	53
31	Study on the chemical composition variability of some processed bergamot (<i>Citrus bergamia</i>) essential oils. <i>Flavour and Fragrance Journal</i> , 2010, 25, 4-12.	1.2	53
32	Underestimated sources of flavonoids, limonoids and dietary fiber: Availability in orange's by-products. <i>Journal of Functional Foods</i> , 2015, 12, 150-157.	1.6	53
33	Partial characterization of the pigments produced by the marine-derived fungus <i>Talaromyces albobiverticillius</i> 30548. Towards a new fungal red colorant for the food industry. <i>Journal of Food Composition and Analysis</i> , 2018, 67, 38-47.	1.9	53
34	Direct online extraction and determination by supercritical fluid extraction with chromatography and mass spectrometry of targeted carotenoids from red Habanero peppers (<i>Capsicum chinense</i>)	0.0	0
35	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 127, 115894.	5.8	52
36	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. <i>Analytical Chemistry</i> , 2014, 86, 11255-11262.	3.2	51

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37	Cannabis Sativa L.: a comprehensive review on the analytical methodologies for cannabinoids and terpenes characterization. <i>Journal of Chromatography A</i> , 2021, 1637, 461864.	1.8	49
38	Use of greatly-reduced gas flows in flow-modulated comprehensive two-dimensional gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1359, 271-276.	1.8	48
39	Apocarotenoids determination in <i>Capsicum chinense</i> Jacq. cv. Habanero, by supercritical fluid chromatography-triple-quadrupole/mass spectrometry. <i>Food Chemistry</i> , 2017, 231, 316-323.	4.2	48
40	Comprehensive two-dimensional liquid chromatography for polyphenol analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 7-24.	1.3	48
41	Determination of flavanones in <i>Citrus</i> juices by means of one- and two-dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2011, 34, 681-687.	1.3	46
42	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. <i>Analytical Chemistry</i> , 2017, 89, 414-429.	3.2	46
43	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 208-215.	1.8	45
44	Free fatty acid profiling of marine sentinels by nanoLC-EI-MS for the assessment of environmental pollution effects. <i>Science of the Total Environment</i> , 2016, 571, 955-962.	3.9	45
45	Flow-modulation low-pressure comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1372, 236-244.	1.8	44
46	Flow-modulated comprehensive two-dimensional gas chromatography combined with a vacuum ultraviolet detector for the analysis of complex mixtures. <i>Journal of Chromatography A</i> , 2017, 1497, 135-143.	1.8	42
47	Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBTJ/Overlo	1.4	42
48	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of <i>Bauhinia forficata</i> Link. (Fabaceae) leaves extract. <i>Natural Product Research</i> , 2016, 30, 1229-1239.	1.0	40
49	Choline-chloride and betaine-based deep eutectic solvents for green extraction of nutraceutical compounds from spent coffee ground. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 189, 113421.	1.4	40
50	Characterization of Cold-Pressed Key and Persian Lime Oils by Gas Chromatography, Gas Chromatography/Mass Spectroscopy, High-Performance Liquid Chromatography, and Physicochemical Indices. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3608-3616.	2.4	39
51	Comprehensive gas chromatography coupled to mass spectrometry for the separation of pesticides in a very complex matrix. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 1755-1763.	1.9	39
52	Carotenoids and apocarotenoids determination in intact human blood samples by online supercritical fluid extraction-supercritical fluid chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018, 1032, 40-47.	2.6	39
53	RP- μ LC—RP- μ LC analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. <i>Journal of Separation Science</i> , 2010, 33, 1454-1461.	1.3	38
54	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. <i>Food Analytical Methods</i> , 2019, 12, 1759-1770.	1.3	38

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55	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. <i>Antioxidants</i> , 2019, 8, 613.	2.2	37
56	Quantitative Characterization of Solid Epoxy Resins Using Comprehensive Two Dimensional Liquid Chromatography Coupled with Electrospray Ionization-Time of Flight Mass Spectrometry. <i>Analytical Chemistry</i> , 2009, 81, 4271-4279.	3.2	36
57	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5211-5225.	1.9	36
58	A flexible loop-type flow modulator for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2011, 1218, 3140-3145.	1.8	35
59	Comprehensive lipid profiling in the Mediterranean mussel (<i>Mytilus galloprovincialis</i>) using hyphenated and multidimensional chromatography techniques coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3297-3313.	1.9	35
60	High peak capacity separation of peptides through the serial connection of LC shellâ€packed columns. <i>Journal of Separation Science</i> , 2009, 32, 1129-1136.	1.3	34
61	Mass spectrometric elucidation of triacylglycerol content of <i>Brevoortia tyrannus</i> (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. <i>Journal of Chromatography A</i> , 2012, 1259, 227-236.	1.8	34
62	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Natural Product Research</i> , 2020, 34, 39-45.	1.0	34
63	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (<i>Saccharum</i> spp.). <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 4315-4324.	1.9	33
64	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (<i>Pouteria sapote</i>) Fruit. <i>Food Analytical Methods</i> , 2016, 9, 2335-2341.	1.3	33
65	Recent Analytical Techniques Advances in the Carotenoids and Their Derivatives Determination in Various Matrixes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3302-3307.	2.4	33
66	Recent advances in the coupling of carbon dioxide-based extraction and separation techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 158-165.	5.8	33
67	Elucidation of fatty acid profiles in vegetable oils exploiting groupâ€type patterning and enhanced sensitivity of comprehensive twoâ€dimensional gas chromatography. <i>Journal of Separation Science</i> , 2008, 31, 1797-1802.	1.3	32
68	Reduced time HPLC analyses for fast quality control of citrus essential oils. <i>Journal of Essential Oil Research</i> , 2015, 27, 307-315.	1.3	32
69	Supercritical fluid chromatography for lipid analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 361-382.	1.3	32
70	Use of an â€Intelligent Knifeâ€(iknife), Based on the Rapid Evaporative Ionization Mass Spectrometry Technology, for Authenticity Assessment of Pistachio Samples. <i>Food Analytical Methods</i> , 2019, 12, 558-568.	1.3	32
71	A new HPLC method developed for the analysis of oxygen heterocyclic compounds in citrus essential oils. <i>Journal of Essential Oil Research</i> , 2012, 24, 119-129.	1.3	31
72	A flow-modulated comprehensive gas chromatographyâ€mass spectrometry method for the analysis of fatty acid profiles in marine and biological samples. <i>Journal of Chromatography A</i> , 2012, 1255, 171-176.	1.8	31

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73	Proposal of a Linear Retention Index System for Improving Identification Reliability of Triacylglycerol Profiles in Lipid Samples by Liquid Chromatography Methods. <i>Analytical Chemistry</i> , 2018, 90, 3313-3320.	3.2	31
74	Characterization of the pigment fraction in sweet bell peppers (<i>Capsicum annuum</i> L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography–mass spectrometry. <i>Journal of Separation Science</i> , 2016, 39, 3281-3291.	1.3	30
75	Determination of the polyphenolic fraction of <i>Pistacia vera</i> L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 4819-4829.	1.9	30
76	Nitric oxide affects cadmium-induced changes in the lichen <i>Ramalina farinacea</i> . <i>Nitric Oxide - Biology and Chemistry</i> , 2019, 83, 11-18.	1.2	30
77	Miniaturized LC in Molecular Omics. <i>Analytical Chemistry</i> , 2020, 92, 11485-11497.	3.2	30
78	Determination of the Metabolite Content of <i>Brassica juncea</i> Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. <i>Molecules</i> , 2020, 25, 1235.	1.7	29
79	Analytical characterization of mandarin (<i>Citrus deliciosa</i> Ten.) essential oil. <i>Flavour and Fragrance Journal</i> , 2011, 26, 34-46.	1.2	28
80	Accumulation and toxicity of organochlorines in green microalgae. <i>Journal of Hazardous Materials</i> , 2018, 347, 168-175.	6.5	28
81	Determination of the Phenol and Tocopherol Content in Italian High-Quality Extra-Virgin Olive Oils by Using LC-MS and Multivariate Data Analysis. <i>Food Analytical Methods</i> , 2020, 13, 1027-1041.	1.3	28
82	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. <i>Journal of Chromatography A</i> , 2021, 1645, 462129.	1.8	28
83	Untargeted profiling of <i>Glycyrrhiza glabra</i> extract with comprehensive two-dimensional liquid chromatography–mass spectrometry using multi-segmented shift gradients in the second dimension: Expanding the metabolic coverage. <i>Electrophoresis</i> , 2018, 39, 1993-2000.	1.3	27
84	Phytochemical Investigation and Antioxidant Activity of <i>Globularia alypum</i> L.. <i>Molecules</i> , 2021, 26, 759.	1.7	26
85	Sample preparation techniques coupled to advanced chromatographic methods for marine organisms investigation. <i>Analytica Chimica Acta</i> , 2015, 875, 41-53.	2.6	25
86	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five <i>Juniperus</i> L. (<i>Cupressaceae</i>) taxa growing in Turkey. <i>Natural Product Research</i> , 2020, 34, 1636-1641.	1.0	25
87	Comprehensive two-dimensional liquid chromatography with evaporative light-scattering detection for the analysis of triacylglycerols in <i>Borago officinalis</i> . <i>Journal of Separation Science</i> , 2011, 34, 688-692.	1.3	24
88	Determination of amines and phenolic acids in wine with benzoyl chloride derivatization and liquid chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1523, 248-256.	1.8	24
89	<i>Brassica incana</i> Ten. (<i>Brassicaceae</i>): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. <i>Molecules</i> , 2020, 25, 1461.	1.7	24
90	Apocarotenoids profiling in different <i>Capsicum</i> species. <i>Food Chemistry</i> , 2021, 334, 127595.	4.2	24

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91	Rapid and miniaturized qualitative and quantitative gas chromatography profiling of human blood total fatty acids. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 2327-2337.	1.9	23
92	Untargeted profiling and differentiation of geographical variants of wine samples using headspace solid-phase microextraction flow-modulated comprehensive two-dimensional gas chromatography with the support of tile-based Fisher ratio analysis. <i>Journal of Chromatography A</i> , 2022, 1662, 462735.	1.8	23
93	Chemical characterisation of old cabbage (<i>Brassica oleracea</i> L. var. <i>acephala</i>) seed oil by liquid chromatography and different spectroscopic detection systems. <i>Natural Product Research</i> , 2016, 30, 1646-1654.	1.0	22
94	Authentication of citrus volatiles based on carbon isotope ratios. <i>Journal of Essential Oil Research</i> , 2018, 30, 1-15.	1.3	21
95	Characterization of peel and pulp proanthocyanidins and carotenoids during ripening in persimmon 'Kaki Tipo' cv, cultivated in Italy. <i>Food Research International</i> , 2019, 120, 800-809.	2.9	21
96	Rapid isolation, reliable characterization, and water solubility improvement of polymethoxyflavones from cold-pressed mandarin essential oil. <i>Journal of Separation Science</i> , 2016, 39, 2018-2027.	1.3	20
97	Supercritical Fluid Chromatography— Ultra-High Pressure Liquid Chromatography for Red Chili Pepper Fingerprinting by Photodiode Array, Quadrupole-Time-of-Flight and Ion Mobility Mass Spectrometry (SFC— RP-UHPLC-PDA-Q-ToF MS-IMS). <i>Food Analytical Methods</i> , 2018, 11, 3331-3341.	1.3	20
98	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. <i>Foods</i> , 2020, 9, 1120.	1.9	20
99	Polyphenolic compounds with biological activity in guabiroba fruits (<i>Campomanesia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2020, 41, 1784-1792.	1.3	19
100	Evaluation of matrix effect in one-dimensional and comprehensive two-dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. <i>Journal of Separation Science</i> , 2020, 43, 1781-1789.	1.3	19
101	On the genuineness of citrus essential oils. Part XLVI. Polymethoxylated flavones of the non-volatile residue of Italian sweet orange and mandarin essential oils. <i>Flavour and Fragrance Journal</i> , 1994, 9, 105-111.	1.2	18
102	Analysis of human plasma lipids by using comprehensive two-dimensional gas chromatography with dual detection and with the support of high-resolution time-of-flight mass spectrometry for structural elucidation. <i>Journal of Separation Science</i> , 2015, 38, 267-275.	1.3	18
103	Highly informative multiclass profiling of lipids by ultra-high performance liquid chromatography "Low resolution (quadrupole) mass spectrometry by using electrospray ionization and atmospheric pressure chemical ionization interfaces. <i>Journal of Chromatography A</i> , 2017, 1509, 69-82.	1.8	18
104	Quali-quantitative characterization of the volatile constituents in <i>Cordia verbenacea</i> D.C. essential oil exploiting advanced chromatographic approaches and nuclear magnetic resonance analysis. <i>Journal of Chromatography A</i> , 2017, 1524, 246-253.	1.8	18
105	Metabolic responses of <i>Ulva compressa</i> to single and combined heavy metals. <i>Chemosphere</i> , 2018, 213, 384-394.	4.2	18
106	The retention index approach in liquid chromatography: An historical review and recent advances. <i>Journal of Chromatography A</i> , 2021, 1640, 461963.	1.8	18
107	Coumarins, Psoralens and Polymethoxyflavones in Cold-pressed Citrus Essential Oils: a Review. <i>Journal of Essential Oil Research</i> , 2021, 33, 221-239.	1.3	18
108	Gas velocity at the point of re-injection: An additional parameter in comprehensive two-dimensional gas chromatography optimization. <i>Journal of Chromatography A</i> , 2013, 1314, 216-223.	1.8	17

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109	Use of an Online Extraction Technique Coupled to Liquid Chromatography for Determination of Caffeine in Coffee, Tea, and Cocoa. <i>Food Analytical Methods</i> , 2018, 11, 2637-2644.	1.3	17
110	Combining linear retention index and electron ionization mass spectrometry for a reliable identification in nano liquid chromatography. <i>Journal of Chromatography A</i> , 2020, 1610, 460581.	1.8	17
111	Rapid evaporative ionization mass spectrometry coupled with an electrosurgical knife for the rapid identification of Mediterranean Sea species. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 6603-6614.	1.9	16
112	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. <i>Food Chemistry</i> , 2019, 300, 125139.	4.2	16
113	Elucidation of the Lipid Composition of Hemp (<i>Cannabis sativa</i> L.) Products by Means of Gas Chromatography and Ultra-High Performance Liquid Chromatography Coupled to Mass Spectrometry Detection. <i>Molecules</i> , 2022, 27, 3358.	1.7	16
114	Reliable identification of pesticides using linear retention indices as an active tool in gas chromatographic mass spectrometric analysis. <i>Journal of Chromatography A</i> , 2008, 1186, 430-433.	1.8	15
115	Comprehensive two-dimensional gas chromatography-mass spectrometry using milder electron ionization conditions: A preliminary evaluation. <i>Journal of Chromatography A</i> , 2019, 1589, 134-140.	1.8	15
116	Determination of free apocarotenoids and apocarotenoid esters in human colostrum. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 1335-1342.	1.9	15
117	Recent developments in the carotenoid and carotenoid derivatives chromatography-mass spectrometry analysis in food matrices. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 132, 116047.	5.8	15
118	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of <i>Picholine marocaine</i> Cultivar. <i>Molecules</i> , 2020, 25, 5428.	1.7	15
119	Botanical and Genetic Identification Followed by Investigation of Chemical Composition and Biological Activities on the <i>Scabiosa atropurpurea</i> L. Stem from Tunisian Flora. <i>Molecules</i> , 2020, 25, 5032.	1.7	15
120	Multidimensional liquid chromatography approaches for analysis of food contaminants. <i>Journal of Separation Science</i> , 2021, 44, 17-34.	1.3	15
121	Comprehensive two-dimensional liquid chromatography-based qualitative screening of aqueous phases from pyrolysis bio-oils. <i>Electrophoresis</i> , 2021, 42, 58-67.	1.3	15
122	Identification of high-value generating molecules from the wastes of tuna fishery industry by liquid chromatography and gas chromatography hyphenated techniques with automated sample preparation. <i>Journal of Separation Science</i> , 2021, 44, 1571-1580.	1.3	15
123	Determination of multi-pesticide residues in vegetable products using a reduced-scale-Quechers method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2021, 1645, 462126.	1.8	15
124	Linear retention index approach applied to liquid chromatography coupled to triple quadrupole mass spectrometry to determine oxygen heterocyclic compounds at trace level in finished cosmetics. <i>Journal of Chromatography A</i> , 2021, 1649, 462183.	1.8	15
125	Phytochemical Characterization of <i>Rhus coriaria</i> L. Extracts by Headspace Solid-Phase Micro Extraction Gas Chromatography, Comprehensive Two-Dimensional Liquid Chromatography, and Antioxidant Activity Evaluation. <i>Molecules</i> , 2022, 27, 1727.	1.7	15
126	On the genuineness of citrus essential oils. Part LVII. The composition of distilled lime oil. <i>Flavour and Fragrance Journal</i> , 1998, 13, 93-97.	1.2	14

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127	On-line liquid chromatography-comprehensive two dimensional gas chromatography with dual detection for the analysis of mineral oil and synthetic hydrocarbons in cosmetic lip care products. <i>Analytica Chimica Acta</i> , 2019, 1048, 221-226.	2.6	14
128	Exploration of Rapid Evaporative-Ionization Mass Spectrometry as a Shotgun Approach for the Comprehensive Characterization of <i>Kigelia Africana</i> (Lam) Benth. Fruit. <i>Molecules</i> , 2020, 25, 962.	1.7	14
129	Interlaboratory study of a supercritical fluid chromatography method for the determination of pharmaceutical impurities: Evaluation of multi-systems reproducibility. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 203, 114206.	1.4	14
130	Thorough investigation of the oxygen heterocyclic fraction of lime (<i>Citrus aurantifolia</i>) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 622	1.3	13
131	Influence of Citrus Flavor Addition in Brewing Process: Characterization of the Volatile and Non-Volatile Profile to Prevent Frauds and Adulterations. <i>Separations</i> , 2021, 8, 18.	1.1	13
132	Dietary Intake of Coumarins and Furocoumarins through Citrus Beverages: A Detailed Estimation by a HPLC-MS/MS Method Combined with the Linear Retention Index System. <i>Foods</i> , 2021, 10, 1533.	1.9	13
133	Elucidation of Analyticalâ€“Compositional Fingerprinting of Three Different Species of Chili Pepper by Using Headspace Solid-Phase Microextraction Coupled with Gas Chromatographyâ€“Mass Spectrometry Analysis, and Sensory Profile Evaluation. <i>Molecules</i> , 2022, 27, 2355.	1.7	13
134	Oxygen heterocyclic compound screening in <i>Citrus</i> essential oils by linear retention index approach applied to liquid chromatography coupled to photodiode array detector. <i>Flavour and Fragrance Journal</i> , 2019, 34, 349-364.	1.2	12
135	Distribution of bioactives in entire mill chain from the drupe to the oil and wastes. <i>Natural Product Research</i> , 2021, 35, 4182-4187.	1.0	12
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