

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	Determination of the polyphenolic content of berry juices using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2023, 415, 2371-2382.	1.9	5
2	Biodegradation Potential of Oil-degrading Bacteria Related to the Genus <i>Thalassospira</i> Isolated from Polluted Coastal Area in Mediterranean Sea. <i>Soil and Sediment Contamination</i> , 2022, 31, 316-332.	1.1	6
3	On-line coupling of supercritical fluid extraction with enantioselective supercritical fluid chromatography-triple quadrupole mass spectrometry for the determination of chiral pesticides in hemp seeds: A proof-of-principle study. <i>Food Chemistry</i> , 2022, 373, 131418.	4.2	6
4	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
5	Non-psychoactive cannabinoids identification by linear retention index approach applied to a hand-portable capillary liquid chromatography platform. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 6341-6353.	1.9	7
6	Multidimensional gas chromatography: Hyphenation with mass spectrometry. <i>Comprehensive Analytical Chemistry</i> , 2022, , .	0.7	0
7	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
8	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
9	<i>Listeria monocytogenes</i> exposed to antimicrobial peptides displays differential regulation of lipids and proteins associated to stress response. <i>Cellular and Molecular Life Sciences</i> , 2022, 79, 263.	2.4	7
10	Supercritical fluid chromatography-tandem mass spectrometry of oxygen heterocyclic compounds in Citrus essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 4821-4836.	1.9	4
11	Heart-cutting and comprehensive multidimensional gas chromatography: Basic principles. <i>Comprehensive Analytical Chemistry</i> , 2022, , 69-92.	0.7	2
12	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
13	Lipids in Archaeological Pottery: A Review on Their Sampling and Extraction Techniques. <i>Molecules</i> , 2022, 27, 3451.	1.7	7
14	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
15	Apocarotenoids profiling in different <i>Capsicum</i> species. <i>Food Chemistry</i> , 2021, 334, 127595.	4.2	24
16	Multidimensional liquid chromatography approaches for analysis of food contaminants. <i>Journal of Separation Science</i> , 2021, 44, 17-34.	1.3	15
17	Differentiation of Italian extra virgin olive oils by rapid evaporative ionization mass spectrometry. <i>LWT - Food Science and Technology</i> , 2021, 138, 110715.	2.5	11
18	Comprehensive twoâ€“dimensional liquid chromatographyâ€“based qualitative screening of aqueous phases from pyrolysis bioâ€“oils. <i>Electrophoresis</i> , 2021, 42, 58-67.	1.3	15

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19	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
20	Phytochemical Investigation and Antioxidant Activity of <i>Globularia alypum</i> L.. <i>Molecules</i> , 2021, 26, 759.	1.7	26
21	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
22	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
23	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
24	Preliminary observations on the use of a novel low duty cycle flow modulator for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2021, 1643, 462076.	1.8	6
25	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
26	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
27	Evaluation of the Level of Toxic Contaminants and Essential Molecules in the Context of the Re-Use of Tuna Fishery Industry by-Products. <i>Food Analytical Methods</i> , 2021, 14, 2161-2174.	1.3	5
28	Pattern-Type Separation of Triacylglycerols by Silver Thiolate—Non-Aqueous Reversed Phase Comprehensive Liquid Chromatography. <i>Separations</i> , 2021, 8, 88.	1.1	11
29	Use of a low-cost, lab-made Y-interface for liquid-gas chromatography coupling for the analysis of mineral oils in food samples. <i>Journal of Chromatography A</i> , 2021, 1648, 462191.	1.8	6
30	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
31	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
32	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
33	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
34	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five <i>Juniperus</i> L. (Cupressaceae) taxa growing in Turkey. <i>Natural Product Research</i> , 2020, 34, 1636-1641.	1.0	25
35	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
36	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

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37	African baobab (<i>Adansonia digitata</i>) fruit as promising source of procyanidins. <i>European Food Research and Technology</i> , 2020, 246, 297-306.	1.6	7
38	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of <i>Mustelus mustelus</i> liver oil catalyzed by an immobilized bacterial lipase. <i>Journal of Chromatography A</i> , 2020, 1613, 460692.	1.8	9
39	Determination of free apocarotenoids and apocarotenoid esters in human colostrum. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 1335-1342.	1.9	15
40	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
41	Identification of Fatty Acid, Lipid and Polyphenol Compounds from <i>Prunus armeniaca</i> L. Kernel Extracts. <i>Foods</i> , 2020, 9, 896.	1.9	9
42	Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. <i>Foods</i> , 2020, 9, 1601.	1.9	10
43	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of "Picholine marocaine" Cultivar. <i>Molecules</i> , 2020, 25, 5428.	1.7	15
44	Polyphenolic compounds with biological activity in guabiroba fruits (<i>Campomanesia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (x) 2020, 41, 1784-1792.	1.3	19
45	Miniaturized LC in Molecular Omics. <i>Analytical Chemistry</i> , 2020, 92, 11485-11497.	3.2	30
46	Comprehensive Chemical Characterization of the <i>Pistacia vera</i> Fruits through Original NMR Quantification Methods. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5523.	1.3	3
47	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
48	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
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	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
51	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
52	Hyphenations of 2D capillary-based LC with mass spectrometry. , 2020, , 369-412.		1
53	The opposite nitric oxide modulators do not lead to the opposite changes of metabolites under cadmium excess. <i>Journal of Plant Physiology</i> , 2020, 252, 153228.	1.6	5
54	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

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55	Towards the determination of an equivalent standard column set between cryogenic and flow-modulated comprehensive two-dimensional gas chromatography. <i>Analytica Chimica Acta</i> , 2020, 1105, 231-236.	2.6	7
56	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
57	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
58	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. <i>European Food Research and Technology</i> , 2020, 246, 1241-1249.	1.6	11
59	Lipid profile of fish species by liquid chromatography coupled to mass spectrometry and a novel linear retention index database. <i>Journal of Separation Science</i> , 2020, 43, 1773-1780.	1.3	11
60	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
61	A lab-developed interface for liquid-gas chromatography coupling based on the use of a modified programmed-temperature-vaporizing injector. <i>Journal of Chromatography A</i> , 2020, 1622, 461096.	1.8	8
62	<i>Brassica incana</i> Ten. (Brassicaceae): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. <i>Molecules</i> , 2020, 25, 1461.	1.7	24
63	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
64	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
65	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
66	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
67	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from <i>Hibiscus sabdariffa</i> and 6-gingerol from <i>Zingiber officinale</i> in colon using liquid chromatography and mass spectrometry detection. <i>European Food Research and Technology</i> , 2019, 245, 2425-2433.	1.6	9
68	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
69	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
70	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
71	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
72	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. <i>Antioxidants</i> , 2019, 8, 613.	2.2	37

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73	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
74	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
75	Use of an 'Intelligent Knife' (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
76	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
77	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>Antonica Chimica Acta</i> , 2019, 1048, 221-226.	2.6	14
78	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
79	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
80	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
81	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
82	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
83	Accumulation and toxicity of organochlorines in green microalgae. <i>Journal of Hazardous Materials</i> , 2018, 347, 168-175.	6.5	28
84	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
85	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
86	Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (<i>Solanum</i>)	1.4	42
87	Multilevel characterization of marine microbial biodegradation potentiality by means of flow-modulated comprehensive two-dimensional gas chromatography combined with a triple quadrupole mass spectrometer. <i>Journal of Chromatography A</i> , 2018, 1547, 99-106.	1.8	9
88	Authentication of citrus volatiles based on carbon isotope ratios. <i>Journal of Essential Oil Research</i> , 2018, 30, 1-15.	1.3	21
89	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbiosphere of shikimate-producing <i>Escherichia coli</i> SP1.1/pKD15.071 strain. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3473-3482.	1.9	8
90	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil by-products using an immobilized lipase from <i>Serratia</i> sp. W3. <i>Journal of Separation Science</i> , 2018, 41, 4323-4330.	1.3	11

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91	Metabolic responses of <i>Ulva compressa</i> to single and combined heavy metals. <i>Chemosphere</i> , 2018, 213, 384-394.	4.2	18
92	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
93	Comprehensive Two-Dimensional Liquid Chromatography Coupled to Mass Spectrometry. <i>Comprehensive Analytical Chemistry</i> , 2018, 79, 81-123.	0.7	3
94	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
95	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
96	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
97	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
98	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
99	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
100	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>) <i>Trends in Analytical Chemistry</i> , 2017, 96, 116-123.	5.8	59
101	Comprehensive two-dimensional liquid chromatography. , 2017, , 403-415.		2
102	Multidimensional liquid chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 116-123.	5.8	59
103	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
104	Supercritical fluid chromatography for lipid analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 361-382.	1.3	32
105	Comprehensive two-dimensional liquid chromatography for polyphenol analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 7-24.	1.3	48
106	Recent Advances in Comprehensive Two-Dimensional Liquid Chromatography for the Analysis of Natural Products. , 2017, , 287-307.		1
107	Analysis of lipid profile in lipid storage myopathy. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1029-1030, 157-168.	1.2	6
108	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

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109	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
110	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
111	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
112	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
113	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
114	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
115	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
116	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
117	Multidimensional preparative liquid chromatography to isolate flavonoids from bergamot juice and evaluation of their anti-inflammatory potential. <i>Journal of Separation Science</i> , 2015, 38, 4196-4203.	1.3	9
118	Lipidomics. <i>Comprehensive Analytical Chemistry</i> , 2015, 68, 395-439.	0.7	4
119	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
120	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
121	Sample preparation techniques coupled to advanced chromatographic methods for marine organisms investigation. <i>Analytica Chimica Acta</i> , 2015, 875, 41-53.	2.6	25
122	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
123	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
124	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
125	Flow-modulation low-pressure comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1372, 236-244.	1.8	44
126	Thorough investigation of the oxygen heterocyclic fraction of lime (<i>Citrus aurantifolia</i>)	1.3	13

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127	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
128	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
129	NMR characterisation and dynamic behaviour of [Pt(bipy)(R-Thiourea) ₂]Cl ₂ and [Pt(phen)(R-Thiourea) ₂]Cl ₂ complexes. <i>Inorganica Chimica Acta</i> , 2014, 410, 1-10.	1.2	11
130	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
131	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
132	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
133	Potential of comprehensive chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 186-205.	5.8	91
134	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
135	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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