

# Alegria Carrasco Pancorbo

## List of Publications by Year in Descending Order

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

96  
papers

4,054  
citations

36  
h-index

61  
g-index

100  
ext. papers

4,480  
ext. citations

5.6  
avg, IF

5.27  
L-index

| #  | Paper   | IF   | Citations |
|----|---|------|-----------|
| 96 | Evolution of the metabolic profile of virgin olive oil during deep-frying: Assessing the transfer of bioactive compounds to the fried food.. <i>Food Chemistry</i> , <b>2022</b> , 380, 132205  | 8.5  | 3         |
| 95 | Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity.. <i>Antioxidants</i> , <b>2022</b> , 11,   | 7.1  | 3         |
| 94 | Preliminary Discrimination of Commercial Extra Virgin Olive Oils from Brazil by Geographical Origin and Olive Cultivar: A Call for Broader Investigations. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 57   | 0.3  |           |
| 93 | Caerulines A and B, Flavonol Diacylglycosides from .. <i>ACS Omega</i> , <b>2021</b> , 6, 32631-32636   | 3.9  |           |
| 92 | Chromatography-MS based metabolomics applied to the study of virgin olive oil bioactive compounds: Characterization studies, agro-technological investigations and assessment of healthy properties. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2021</b> , 135, 116153 | 14.6 | 5         |
| 91 | Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery <b>2021</b> , 331-378  |      | 0         |
| 90 | Application of the INFOGEST Standardized Method to Assess the Digestive Stability and Bioaccessibility of Phenolic Compounds from Galician Extra-Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11592-11605                          | 5.7  | 1         |
| 89 | Effect of olive ripening degree on the antidiabetic potential of biophenols-rich extracts of Brava Gallega virgin olive oils. <i>Food Research International</i> , <b>2020</b> , 137, 109427  | 7    | 1         |
| 88 | Polycyclic aromatic hydrocarbons in edible oils: An overview on sample preparation, determination strategies, and relative abundance of prevalent compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3528-3573                       | 16.4 | 9         |
| 87 | Evaluating Quality Parameters, the Metabolic Profile, and Other Typical Features of Selected Commercial Extra Virgin Olive Oils from Brazil. <i>Molecules</i> , <b>2020</b> , 25,   | 4.8  | 4         |
| 86 | Analytical Strategies for Determining Polyphenols in Foods and Biological Samples <b>2020</b> , 85-128  |      | 0         |
| 85 | Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. <i>Food Research International</i> , <b>2019</b> , 125, 108649  | 7    | 12        |
| 84 | Production of Amphidinols and Other Bioproducts of Interest by the Marine Microalga Unraveled by Nuclear Magnetic Resonance Metabolomics Approach Coupled to Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9667-9682      | 5.7  | 12        |
| 83 | Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9295-9306                       | 5.7  | 6         |
| 82 | Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. <i>Nutrients</i> , <b>2019</b> , 11,  | 6.7  | 16        |
| 81 | The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the $\alpha$ -glucosidase and $\alpha$ -amylase inhibition. <i>Food Research International</i> , <b>2019</b> , 116, 447-454   | 7    | 24        |
| 80 | Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. <i>Journal of Chromatography A</i> , <b>2019</b> , 1585, 56-69  | 4.5  | 23        |

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| 79 | Exploring the Capability of LC-MS and GC-MS Multi-Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800336                           | 3    | 17 |
| 78 | Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , <b>2018</b> , 261, 184-193  | 8.5  | 39 |
| 77 | Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. <i>Food Research International</i> , <b>2018</b> , 106, 558-567  | 7    | 27 |
| 76 | A metabolic fingerprinting approach based on selected ion flow tube mass spectrometry (SIFT-MS) and chemometrics: A reliable tool for Mediterranean origin-labeled olive oils authentication. <i>Food Research International</i> , <b>2018</b> , 106, 233-242                                      | 7    | 28 |
| 75 | Olive oil authentication: A comparative analysis of regulatory frameworks with especial emphasis on quality and authenticity indices, and recent analytical techniques developed for their assessment. A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 832-857 | 11.5 | 54 |
| 74 | Development and validation of LC-MS-based alternative methodologies to GC-MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. <i>Food Chemistry</i> , <b>2018</b> , 239, 631-639  | 8.5  | 15 |
| 73 | Impact of industrial hammer mill rotor speed on extraction efficiency and quality of extra virgin olive oil. <i>Food Chemistry</i> , <b>2018</b> , 242, 362-368  | 8.5  | 19 |
| 72 | Avocado fruit <i>Persea americana</i> <b>2018</b> , 37-48  |      | 17 |
| 71 | Nutraceutical Potential of Phenolics from Brava and Mansa Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of Pical and Cornicabra. <i>Molecules</i> , <b>2018</b> , 23,  | 4.8  | 14 |
| 70 | Interactions Between Hammer Mill Crushing Variables and Malaxation Time During Continuous Olive Oil Extraction. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800097   | 3    | 9  |
| 69 | Separation and Determination of Some of the Main Cholesterol-Related Compounds in Blood by Gas Chromatography-Mass Spectrometry (Selected Ion Monitoring Mode). <i>Separations</i> , <b>2018</b> , 5, 17   | 3.1  | 2  |
| 68 | Unravelling the Distribution of Secondary Metabolites in L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS and GC-APCI-MS). <i>Molecules</i> , <b>2018</b> , 23,   | 4.8  | 36 |
| 67 | Establishing the Phenolic Composition of L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. <i>Molecules</i> , <b>2018</b> , 23,   | 4.8  | 18 |
| 66 | Development of a folic acid molecularly imprinted polymer and its evaluation as a sorbent for dispersive solid-phase extraction by liquid chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , <b>2018</b> , 1576, 26-33  | 4.5  | 23 |
| 65 | Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 119, 73-85  | 4.7  | 26 |
| 64 | Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , <b>2017</b> , 231, 374-385  | 8.5  | 20 |
| 63 | Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8184-8195   | 5.7  | 14 |
| 62 | Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. <i>Food Chemistry</i> , <b>2017</b> , 215, 245-55   | 8.5  | 66 |

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| 61 | Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 3479-3491   | 3.4 | 6  |
| 60 | Phenolic constituents of leaves from <i>Persea caerulea</i> Ruiz & Pav; Mez (Lauraceae). <i>Biochemical Systematics and Ecology</i> , <b>2016</b> , 67, 53-57  | 1.4 | 5  |
| 59 | Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. <i>Food Research International</i> , <b>2016</b> , 84, 41-51   | 7   | 27 |
| 58 | Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and DAD) for the targeted determination of triterpenic acids and dialcohols in olive tissues. <i>Talanta</i> , <b>2016</b> , 150, 355-66   | 6.2 | 17 |
| 57 | Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography coupled to mass spectrometry) for extra-virgin olive oil phenolic compounds analysis: A botanical classification perspective. <i>Journal of Chromatography A</i> , <b>2016</b> , 1428, 267-79 | 4.5 | 53 |
| 56 | In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 18,                        | 6.3 | 17 |
| 55 | Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,  | 6.3 | 6  |
| 54 | A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 1223-1235  | 3   | 12 |
| 53 | Flavonoid glycosides from <i>Persea caerulea</i> . Unraveling their interactions with SDS-micelles through matrix-assisted DOSY, PGSE, mass spectrometry, and NOESY. <i>Magnetic Resonance in Chemistry</i> , <b>2016</b> , 54, 718-728  | 2.1 | 4  |
| 52 | First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. <i>Food Research International</i> , <b>2015</b> , 76, 410-417  | 7   | 24 |
| 51 | Comprehensive 3-year study of the phenolic profile of Moroccan monovarietal virgin olive oils from the Meknè region. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4376-85   | 5.7 | 28 |
| 50 | Potential of LC-MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. <i>Food Chemistry</i> , <b>2015</b> , 166, 292-300  | 8.5 | 44 |
| 49 | Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. <i>Analytical Methods</i> , <b>2015</b> , 7, 7318-7326  | 3.2 | 2  |
| 48 | Metabolomic analysis of avocado fruits by GC-APCI-TOF MS: effects of ripening degrees and fruit varieties. <i>Analytical and Bioanalytical Chemistry</i> , <b>2015</b> , 407, 547-55   | 4.4 | 29 |
| 47 | Quality and chemical profiles of monovarietal north Moroccan olive oils from "Picholine Marocaine" cultivar: registration database development and geographical discrimination. <i>Food Chemistry</i> , <b>2015</b> , 179, 127-36  | 8.5 | 22 |
| 46 | Contribution to the establishment of a protected designation of origin for Meknè virgin olive oil: A 4-years study of its typicality. <i>Food Research International</i> , <b>2014</b> , 66, 332-343   | 7   | 14 |
| 45 | Quantitative characterization of important metabolites of avocado fruit by gas chromatography coupled to different detectors (APCI-TOF MS and FID). <i>Food Research International</i> , <b>2014</b> , 62, 801-811   | 7   | 33 |
| 44 | Determination of changes in the metabolic profile of avocado fruits ( <i>Persea americana</i> ) by two CE-MS approaches (targeted and non-targeted). <i>Electrophoresis</i> , <b>2013</b> , 34, 2928-42  | 3.6 | 28 |

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| 43 | Merging a sensitive capillary electrophoresis-ultraviolet detection method with chemometric exploratory data analysis for the determination of phenolic acids and subsequent characterization of avocado fruit. <i>Food Chemistry</i> , <b>2013</b> , 141, 3492-503  | 8.5 | 18  |
| 42 | Online spectral library for GC-atmospheric pressure chemical ionization-ToF MS. <i>Bioanalysis</i> , <b>2013</b> , 5, 1515-25  | 2.1 | 18  |
| 41 | Evaluation of gas chromatography-atmospheric pressure chemical ionization-mass spectrometry as an alternative to gas chromatography-electron ionization-mass spectrometry: avocado fruit as example. <i>Journal of Chromatography A</i> , <b>2013</b> , 1313, 228-44   | 4.5 | 28  |
| 40 | Uptake and metabolism of olive oil polyphenols in human breast cancer cells using nano-liquid chromatography coupled to electrospray ionization-time of flight-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2012</b> , 898, 69-77 | 3.2 | 26  |
| 39 | Profiling LC-DAD-ESI-TOF MS method for the determination of phenolic metabolites from avocado ( <i>Persea americana</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2255-67   | 5.7 | 45  |
| 38 | Ultra high performance liquid chromatography-time of flight mass spectrometry for analysis of avocado fruit metabolites: method evaluation and applicability to the analysis of ripening degrees. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 7723-38   | 4.5 | 36  |
| 37 | Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 959-71  | 4.5 | 63  |
| 36 | Analytical Determination of Polyphenols in Olive Oil <b>2010</b> , 509-523   |     | 7   |
| 35 | High capacity capillary electrophoresis-electrospray ionization mass spectrometry: coupling a porous sheathless interface with transient-isotachopheresis. <i>Analytical Chemistry</i> , <b>2010</b> , 82, 9476-83   | 7.8 | 143 |
| 34 | Exploratory characterization of the unsaponifiable fraction of tunisian virgin olive oils by a global approach with HPLC-APCI-IT MS/MS analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6418-26   | 5.7 | 16  |
| 33 | Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , <b>2010</b> , 398, 463-75  | 4.4 | 76  |
| 32 | Effect of olive ripeness on chemical properties and phenolic composition of ChÈoui virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 199-204   | 4.3 | 65  |
| 31 | Nano and rapid resolution liquid chromatography-electrospray ionization-time of flight mass spectrometry to identify and quantify phenolic compounds in olive oil. <i>Journal of Separation Science</i> , <b>2010</b> , 33, 2069-78  | 3.4 | 30  |
| 30 | Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolute LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 51, 416-29  | 3.5 | 119 |
| 29 | Application and potential of capillary electroseparation methods to determine antioxidant phenolic compounds from plant food material. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 53, 1130-60  | 3.5 | 95  |
| 28 | NACE-ESI-TOF MS to reveal phenolic compounds from olive oil: introducing enriched olive oil directly inside capillary. <i>Electrophoresis</i> , <b>2009</b> , 30, 3099-3109  | 3.6 | 22  |
| 27 | A 2-D-HPLC-CE platform coupled to ESI-TOF-MS to characterize the phenolic fraction in olive oil. <i>Electrophoresis</i> , <b>2009</b> , 30, 2688-701   | 3.6 | 29  |
| 26 | Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extra-virgin olive oils belonging to Spanish and Italian PDOs and their relation to sensorial properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2144-2155                         | 4.3 | 23  |

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| 25 | From lipids analysis towards lipidomics, a new challenge for the analytical chemistry of the 21st century. Part II: Analytical lipidomics. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2009</b> , 28, 393-403  | 14.6 | 67  |
| 24 | From lipid analysis towards lipidomics, a new challenge for the analytical chemistry of the 21st century. Part I: Modern lipid analysis. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2009</b> , 28, 263-278  | 14.6 | 64  |
| 23 | Gas chromatography/atmospheric pressure chemical ionization-time of flight mass spectrometry: analytical validation and applicability to metabolic profiling. <i>Analytical Chemistry</i> , <b>2009</b> , 81, 10071-9  | 7.8  | 66  |
| 22 | Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatography-atmospheric pressure chemical ionization-ion trap mass spectrometry. <i>Talanta</i> , <b>2009</b> , 80, 924-34          | 6.2  | 44  |
| 21 | Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , <b>2008</b> , 8, 377  | 4.8  | 88  |
| 20 | A simplified method for HPLC-MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 1142-1149   | 3    | 45  |
| 19 | Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. <i>Journal of Chromatography A</i> , <b>2008</b> , 1195, 107-16 | 4.5  | 45  |
| 18 | Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. <i>International Journal of Molecular Medicine</i> , <b>2008</b> , 22, 433-9                             | 4.4  | 56  |
| 17 | CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , <b>2007</b> , 28, 806-21   | 3.6  | 83  |
| 16 | Lignan profile in seeds of modern and old Italian soft wheat ( <i>Triticum aestivum</i> L.) cultivars as revealed by CE-MS analyses. <i>Electrophoresis</i> , <b>2007</b> , 28, 4212-9   | 3.6  | 53  |
| 15 | Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , <b>2007</b> , 7, 80   | 4.8  | 132 |
| 14 | Coelectroosmotic capillary electrophoresis of phenolic acids and derivatized amino acids using N,N-dimethylacrylamide-ethylpyrrolidine methacrylate physically coated capillaries. <i>Talanta</i> , <b>2007</b> , 71, 397-405  | 6.2  | 16  |
| 13 | Phenolic molecules in virgin olive oils: a survey of their sensory properties, health effects, antioxidant activity and analytical methods. An overview of the last decade. <i>Molecules</i> , <b>2007</b> , 12, 1679-719  | 4.8  | 567 |
| 12 | Evaluation of the influence of thermal oxidation on the phenolic composition and on the antioxidant activity of extra-virgin olive oils. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 4771-80   | 5.7  | 84  |
| 11 | Comparative study between a commercial and a homemade capillary electrophoresis instrument for the simultaneous determination of aminated compounds by induced fluorescence detection. <i>Analytical and Bioanalytical Chemistry</i> , <b>2006</b> , 386, 1835-47            | 4.4  | 9   |
| 10 | Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , <b>2006</b> , 27, 2182-96  | 3.6  | 42  |
| 9  | A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , <b>2006</b> , 29, 2221-33   | 3.4  | 48  |
| 8  | Rapid quantification of the phenolic fraction of Spanish virgin olive oils by capillary electrophoresis with UV detection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7984-91   | 5.7  | 51  |

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| 7 | Protective effects of extra virgin olive oil phenolics on oxidative stability in the presence or absence of copper ions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4880-7         | 5.7 | 81  |
| 6 | Evaluation of the antioxidant capacity of individual phenolic compounds in virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 8918-25                                    | 5.7 | 219 |
| 5 | Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , <b>2005</b> , 26, 3538-51                                       | 3.6 | 80  |
| 4 | Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil. <i>Journal of Separation Science</i> , <b>2005</b> , 28, 925-34  | 3.4 | 53  |
| 3 | Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , <b>2005</b> , 28, 837-58  | 3.4 | 161 |
| 2 | Application of micellar electrokinetic capillary chromatography to the analysis of uncharged pesticides of environmental impact. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 5791-5 | 5.7 | 21  |
| 1 | Sensitive determination of phenolic acids in extra-virgin olive oil by capillary zone electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 6687-93                          | 5.7 | 84  |