

Jorge Regueiro

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

3,590
citations

126708

33
h-index

182168

51
g-index

52
all docs

52
docs citations

52
times ranked

5195
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound-assisted emulsificationâ€“microextraction of emergent contaminants and pesticides in environmental waters. <i>Journal of Chromatography A</i> , 2008, 1190, 27-38.	1.8	511
2	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: Rosemary, thyme, oregano, cinnamon, cumin and bay. <i>Food Chemistry</i> , 2014, 154, 299-307.	4.2	290
3	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trapâ€“Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014, 152, 340-348.	4.2	206
4	Analysis of industrial contaminants in indoor air: Part 1. Volatile organic compounds, carbonyl compounds, polycyclic aromatic hydrocarbons and polychlorinated biphenyls. <i>Journal of Chromatography A</i> , 2009, 1216, 540-566.	1.8	173
5	Trace analysis of parabens, triclosan and related chlorophenols in water by headspace solid-phase microextraction with in situ derivatization and gas chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 4693-4702.	1.8	162
6	Ultrasound-assisted emulsificationâ€“microextraction of phenolic preservatives in water. <i>Talanta</i> , 2009, 79, 1387-1397.	2.9	137
7	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011, 22, 1108-1113.	2.8	120
8	Influence of alcoholic fermentation process on antioxidant activity and phenolic levels from mulberries (<i>Morus nigra</i> L.). <i>LWT - Food Science and Technology</i> , 2011, 44, 1793-1801.	2.5	115
9	A Review on the Fermentation of Foods and the Residues of Pesticidesâ€“Biotransformation of Pesticides and Effects on Fermentation and Food Quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 839-863.	5.4	109
10	Ion-Mobility-Derived Collision Cross Section as an Additional Identification Point for Multiresidue Screening of Pesticides in Fish Feed. <i>Analytical Chemistry</i> , 2016, 88, 11169-11177.	3.2	100
11	Increasing the Added-Value of Onions as a Source of Antioxidant Flavonoids: A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1050-1062.	5.4	87
12	Relationship between the Sensory-Determined Astringency and the Flavanolic Composition of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12355-12361.	2.4	83
13	Determination of bisphenols in beverages by mixed-mode solid-phase extraction and liquid chromatography coupled to tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1422, 230-238.	1.8	79
14	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. <i>Food Science and Technology</i> , 2015, 35, 189-195.	0.8	73
15	Automated on-line solid-phase extraction coupled to liquid chromatographyâ€“tandem mass spectrometry for determination of lipophilic marine toxins in shellfish. <i>Food Chemistry</i> , 2011, 129, 533-540.	4.2	71
16	Tackling Fraudsters with Global Strategies to Expose Fraud in the Food Chain. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 425-440.	5.9	71
17	Analysis of industrial contaminants in indoor air. Part 2. Emergent contaminants and pesticides. <i>Journal of Chromatography A</i> , 2009, 1216, 567-597.	1.8	65
18	Ultrasound-assisted emulsificationâ€“microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014, 150, 128-136.	4.2	64

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19	Toxicity evaluation of new agricultural fungicides in primary cultured cortical neurons. <i>Environmental Research</i> , 2015, 140, 37-44.	3.7	61
20	Esterification of okadaic acid in the mussel <i>Mytilus galloprovincialis</i> . <i>Toxicon</i> , 2011, 57, 712-720.	0.8	59
21	Transformation of tamoxifen and its major metabolites during water chlorination: Identification and in silico toxicity assessment of their disinfection byproducts. <i>Water Research</i> , 2015, 85, 199-207.	5.3	53
22	Derivatization of bisphenol A and its analogues with pyridine- <i>N</i> -sulfonyl chloride: multivariate optimization and fragmentation patterns by liquid chromatography/Orbitrap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 1473-1484.	0.7	52
23	Development and validation of a stable-isotope dilution liquid chromatography-tandem mass spectrometry method for the determination of bisphenols in ready-made meals. <i>Journal of Chromatography A</i> , 2015, 1414, 110-121.	1.8	51
24	Development of a method based on sorbent trapping followed by solid-phase microextraction for the determination of synthetic musks in indoor air. <i>Journal of Chromatography A</i> , 2009, 1216, 2805-2815.	1.8	43
25	Development of a high-throughput method for the determination of organochlorinated compounds, nitromusks and pyrethroid insecticides in indoor dust. <i>Journal of Chromatography A</i> , 2007, 1174, 112-124.	1.8	42
26	Challenges in relating concentrations of aromas and tastes with flavor features of foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2112-2127.	5.4	42
27	Targeted approach for qualitative screening of pesticides in salmon feed by liquid chromatography coupled to traveling-wave ion mobility/quadrupole time-of-flight mass spectrometry. <i>Food Control</i> , 2017, 78, 116-125.	2.8	42
28	Determination of polybrominated diphenyl ethers in domestic dust by microwave-assisted solvent extraction and gas chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1137, 1-7.	1.8	41
29	Home Cooking and Phenolics: Effect of Thermal Treatment and Addition of Extra Virgin Olive Oil on the Phenolic Profile of Tomato Sauces. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3314-3320.	2.4	40
30	<i>Gonyaulax taylorii</i> , a new yessotoxins-producer dinoflagellate species from Chilean waters. <i>Harmful Algae</i> , 2016, 58, 8-15.	2.2	40
31	Degradation of the anticancer drug erlotinib during water chlorination: Non-targeted approach for the identification of transformation products. <i>Water Research</i> , 2015, 85, 103-113.	5.3	39
32	The potential of solvent-minimized extraction methods in the determination of polycyclic aromatic hydrocarbons in fish oils. <i>Food Chemistry</i> , 2013, 139, 1036-1043.	4.2	38
33	Carotenoid Profile of Tomato Sauces: Effect of Cooking Time and Content of Extra Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , 2015, 16, 9588-9599.	1.8	36
34	Garnacha Tintorera-based sweet wines: Detailed phenolic composition by HPLC/DAD-ESI/MS analysis. <i>Food Chemistry</i> , 2014, 143, 282-292.	4.2	33
35	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2014, 111, 1680-1685.	1.2	29
36	Use of effect-directed analysis for the identification of organic toxicants in surface flow constructed wetland sediments. <i>Chemosphere</i> , 2013, 91, 1165-1175.	4.2	27

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37	Factorial-design optimization of gas chromatographic analysis of tetrabrominated to decabrominated diphenyl ethers. Application to domestic dust. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 388, 1095-1107.	1.9	25
38	High throughput analysis of amnesic shellfish poisoning toxins in bivalve molluscs by dispersive solid-phase extraction and high-performance liquid chromatography using a monolithic column. <i>Food Chemistry</i> , 2011, 127, 1884-1891.	4.2	25
39	Identification of ethoxyquin and its transformation products in salmon after controlled dietary exposure via fish feed. <i>Food Chemistry</i> , 2019, 289, 259-268.	4.2	24
40	Determination of dimethyl fumarate and other potential allergens in desiccant and antimould sachets. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 394, 2231-2239.	1.9	23
41	Development of a solid-phase microextraction-gas chromatography-tandem mass spectrometry method for the analysis of chlorinated toluenes in environmental waters. <i>Journal of Chromatography A</i> , 2009, 1216, 2816-2824.	1.8	23
42	Optimization of a Differential Ion Mobility Spectrometry-Tandem Mass Spectrometry Method for High-Throughput Analysis of Nicotine and Related Compounds: Application to Electronic Cigarette Refill Liquids. <i>Analytical Chemistry</i> , 2016, 88, 6500-6508.	3.2	23
43	Reactivity of vinca alkaloids during water chlorination processes: Identification of their disinfection by-products by high-resolution quadrupole-Orbitrap mass spectrometry. <i>Science of the Total Environment</i> , 2016, 544, 635-644.	3.9	23
44	Comprehensive characterization of ethoxyquin transformation products in fish feed by traveling-wave ion mobility spectrometry coupled to quadrupole time-of-flight mass spectrometry. <i>Analytica Chimica Acta</i> , 2017, 965, 72-82.	2.6	23
45	Sensitive determination of domoic acid in shellfish by on-line coupling of weak anion exchange solid-phase extraction and liquid chromatography-diode array detection-tandem mass spectrometry. <i>Food Chemistry</i> , 2011, 129, 672-678.	4.2	22
46	Development of a LC-ESI-MS/MS Approach for the Rapid Quantification of Main Wine Organic Acids in Human Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6763-6768.	2.4	21
47	Influencia de los nuevos fungicidas metiram y piraclostrobina en el crecimiento de la levadura <i>Saccharomyces cerevisiae</i> y en el curso de la fermentación alcohólica para la elaboración de vino. <i>CYTA - Journal of Food</i> , 2011, 9, 329-334.	0.9	19
48	Depuration and anatomical distribution of domoic acid in the surf clam <i>Mesodesma donacium</i> . <i>Toxicol</i> , 2015, 102, 1-7.	0.8	15
49	Inputs of polychlorinated biphenyl residues in animal feeds. <i>Food Chemistry</i> , 2013, 140, 296-304.	4.2	14
50	Dietary exposure and neurotoxicity of the environmental free and bound toxin Î²-N-methylamino-l-alanine. <i>Food Research International</i> , 2017, 100, 1-13.	2.9	14
51	Identification and Quantification of Grapefruit Juice Furanocoumarin Metabolites in Urine: An Approach Based on Ultrapformance Liquid Chromatography Coupled to Linear Ion Trap-Orbitrap Mass Spectrometry and Solid-Phase Extraction Coupled to Ultrapformance Liquid Chromatography Coupled to Triple Quadrupole-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2134-2140.	2.4	12
52	Analytical Developments for Emerging Pollutants in Indoor Suspended Particulate Matter and Dust. <i>Environmental Science and Engineering</i> , 2010, , 145-191.	0.1	0