

Jorge Regueiro

List of Publications by Citations

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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.

52
papers

3,012
citations

30
h-index

52
g-index

52
ext. papers

3,291
ext. citations

6.4
avg, IF

5.34
L-index

#	Paper	IF	Citations
52	Ultrasound-assisted emulsification-microextraction of emergent contaminants and pesticides in environmental waters. <i>Journal of Chromatography A</i> , 2008 , 1190, 27-38	4.5	482
51	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	8.5	219
50	Trace analysis of parabens, triclosan and related chlorophenols in water by headspace solid-phase microextraction with in situ derivatization and gas chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2009 , 1216, 4693-702	4.5	158
49	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014 , 152, 340-8	8.5	157
48	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, 540-66	4.5	151
47	Ultrasound-assisted emulsification-microextraction of phenolic preservatives in water. <i>Talanta</i> , 2009 , 79, 1387-97	6.2	133
46	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011 , 22, 1108-1113	6.2	104
45	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	5.4	96
44	A review on the fermentation of foods and the residues of pesticides-biotransformation of pesticides and effects on fermentation and food quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 839-63	11.5	86
43	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, 1050-62	11.5	70
42	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	7.8	69
41	Relationship between the sensory-determined astringency and the flavanolic composition of red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12355-61	5.7	68
40	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	4.5	63
39	Ultrasound-assisted emulsification-microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014 , 150, 128-36	8.5	61
38	Analysis of industrial contaminants in indoor air. Part 2. Emergent contaminants and pesticides. <i>Journal of Chromatography A</i> , 2009 , 1216, 567-97	4.5	61
37	Automated on-line solid-phase extraction coupled to liquid chromatography-tandem mass spectrometry for determination of lipophilic marine toxins in shellfish. <i>Food Chemistry</i> , 2011 , 129, 533-540	8.5	60
36	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	2	59

35	Esterification of okadaic acid in the mussel <i>Mytilus galloprovincialis</i> . <i>Toxicon</i> , 2011 , 57, 712-20	2.8	47
34	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	16.4	46
33	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, 110-21	4.5	45
32	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	12.5	45
31	Toxicity evaluation of new agricultural fungicides in primary cultured cortical neurons. <i>Environmental Research</i> , 2015 , 140, 37-44	7.9	44
30	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, 2805-15	4.5	39
29	The potential of solvent-minimized extraction methods in the determination of polycyclic aromatic hydrocarbons in fish oils. <i>Food Chemistry</i> , 2013 , 139, 1036-43	8.5	38
28	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, 112-24	4.5	38
27	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	4.5	38
26	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	5.7	34
25	Degradation of the anticancer drug erlotinib during water chlorination: Non-targeted approach for the identification of transformation products. <i>Water Research</i> , 2015 , 85, 103-13	12.5	32
24	Derivatization of bisphenol A and its analogues with pyridine-3-sulfonyl chloride: multivariate optimization and fragmentation patterns by liquid chromatography/Orbitrap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015 , 29, 1473-84	2.2	32
23	Garnacha Tintorera-based sweet wines: detailed phenolic composition by HPLC/DAD-ESI/MS analysis. <i>Food Chemistry</i> , 2014 , 143, 282-92	8.5	31
22	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	6.2	29
21	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	11.5	28
20	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, 9588-99	6.3	27
19	Use of effect-directed analysis for the identification of organic toxicants in surface flow constructed wetland sediments. <i>Chemosphere</i> , 2013 , 91, 1165-75	8.4	25
18	<i>Gonyaulax taylorii</i> , a new yessotoxins-producer dinoflagellate species from Chilean waters. <i>Harmful Algae</i> , 2016 , 58, 8-15	5.3	25

17	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, 1095-107	4.4	24
16	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, 1680-5	3.6	23
15	Determination of dimethyl fumarate and other potential allergens in desiccant and antimould sachets. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 394, 2231-9	4.4	22
14	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, 2816-24	4.5	21
13	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	8.5	21
12	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	6.6	20
11	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, 635-44	10.2	19
10	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, 6500-8	7.8	19
9	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	8.5	18
8	Influencia de los nuevos fungicidas metiram y piraclostrobil en el crecimiento de la levadura <i>Saccharomyces cerevisiae</i> y en el curso de la fermentaci3n alcoh3lica para la elaboraci3n de vino. <i>CYTA - Journal of Food</i> , 2011 , 9, 329-334	2.3	17
7	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, 6763-8	5.7	16
6	Identification of ethoxyquin and its transformation products in salmon after controlled dietary exposure via fish feed. <i>Food Chemistry</i> , 2019 , 289, 259-268	8.5	13
5	Inputs of polychlorinated biphenyl residues in animal feeds. <i>Food Chemistry</i> , 2013 , 140, 296-304	8.5	13
4	Identification and quantification of grapefruit juice furanocoumarin metabolites in urine: an approach based on ultraperformance liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry and solid-phase extraction coupled to ultraperformance liquid chromatography coupled to triple quadrupole tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6763-8	5.7	10
3	Dietary exposure and neurotoxicity of the environmental free and bound toxin EN-methylamino-l-alanine. <i>Food Research International</i> , 2017 , 100, 1-13	7	10
2	Depuration and anatomical distribution of domoic acid in the surf clam <i>Mesodesma donacium</i> . <i>Toxicon</i> , 2015 , 102, 1-7	2.8	6
1	Analytical Developments for Emerging Pollutants in Indoor Suspended Particulate Matter and Dust. <i>Environmental Science and Engineering</i> , 2010 , 145-191	0.2	