

Marta Herraiz

List of Publications by Year in descending order

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80
papers

1,909
citations

201674

27
h-index

302126

39
g-index

80
all docs

80
docs citations

80
times ranked

1335
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving enantiomeric resolutions by avoiding peak distortion effects in on-line coupled liquid chromatography to gas chromatography. <i>Chirality</i> , 2019, 31, 879-891.	2.6	1
2	Stereodifferentiation of oak lactone by using multidimensional chromatographic techniques. <i>Analytical Methods</i> , 2016, 8, 1505-1512.	2.7	4
3	On-line coupled reversed phase liquid chromatography and gas chromatography: A new sealing design for the TOTAD interface. <i>Talanta</i> , 2014, 120, 23-29.	5.5	3
4	A quick method for identifying radiolytic hydrocarbons in low-fat containing food. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 479-484.	3.5	4
5	Direct enantiomeric analysis of Mentha essential oils. <i>Food Chemistry</i> , 2013, 141, 542-547.	8.2	19
6	Enantiomeric analysis of limonene and carvone by direct introduction of aromatic plants into multidimensional gas chromatography. <i>Talanta</i> , 2013, 106, 97-103.	5.5	14
7	¹ H- ¹³ C NMR study of cold smoked Atlantic salmon (<i>Salmo salar</i>) treated with E-beam. <i>Magnetic Resonance in Chemistry</i> , 2013, 51, 350-357.	1.9	15
8	Rapid detection of radiation-induced hydrocarbons in cooked ham. <i>Meat Science</i> , 2012, 90, 697-700.	5.5	11
9	Chiral analysis by online coupling of reversed-phase liquid chromatography to gas chromatography and mass spectrometry. <i>Chirality</i> , 2012, 24, 420-426.	2.6	11
10	Rapid Recognition of Irradiated Dry-Cured Ham by On-Line Coupling of Reversed-Phase Liquid Chromatography with Gas Chromatography and Mass Spectrometry. <i>Journal of Food Protection</i> , 2011, 74, 960-966.	1.7	6
11	¹ H- ¹³ C NMR study of smoked Atlantic salmon (<i>Salmo salar</i>). <i>Magnetic Resonance in Chemistry</i> , 2010, 48, 693-703.	1.9	41
12	Stereodifferentiation of some chiral aroma compounds in wine using solid phase microextraction and multidimensional gas chromatography. <i>Food Chemistry</i> , 2010, 123, 846-851.	8.2	17
13	Enantiomeric Analysis of Chiral Compounds in Irradiated Foods Using Multidimensional Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 752-756.	5.2	10
14	Detection of radiolytic hydrocarbons by supercritical fluid extraction and gas chromatographic-mass spectrometric analysis of irradiated cheese. <i>Food Chemistry</i> , 2009, 114, 1517-1522.	8.2	12
15	Rapid screening of volatile compounds in edible plants by direct chromatographic analysis. <i>Food Chemistry</i> , 2009, 117, 456-460.	8.2	5
16	Use of absorbent materials in on-line coupled reversed-phase liquid chromatography-gas chromatography via the through oven transfer adsorption desorption interface. <i>Journal of Chromatography A</i> , 2008, 1211, 99-103.	3.7	14
17	On-line RPLC-GC analysis of terpenes using polydimethylsiloxane as a packing material. <i>Food Chemistry</i> , 2008, 107, 545-550.	8.2	5
18	Polydimethylsiloxane as a Packing Material in a Programmed Temperature Vaporizer to Introduce Large-Volume Samples in Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , 2007, 45, 33-37.	1.4	5

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19	Enantiomeric analysis of α -pinene and limonene by direct coupling of reversed phase liquid chromatography and gas chromatography using absorbents as packing materials. <i>Journal of Separation Science</i> , 2007, 30, 2780-2785.	2.5	6
20	Absorbents as packing materials in on-line coupling of reversed phase liquid chromatography and gas chromatography via a programmed temperature vaporizer. <i>Journal of Chromatography A</i> , 2007, 1153, 29-35.	3.7	8
21	Detection of the adulteration of olive oils by solid phase microextraction and multidimensional gas chromatography. <i>Food Chemistry</i> , 2006, 97, 336-342.	8.2	56
22	Study of the adulteration of olive oil with hazelnut oil by on-line coupled high performance liquid chromatographic and gas chromatographic analysis of filbertone. <i>Food Chemistry</i> , 2006, 97, 742-749.	8.2	51
23	Effect of sample freezing on the SPME performance in the analysis of chiral volatile compounds in foods. <i>Food Chemistry</i> , 2006, 96, 334-339.	8.2	5
24	Use of a superabsorbent polymer for the pre-concentration of volatile components from complex matrices. <i>Journal of Separation Science</i> , 2006, 29, 2677-2683.	2.5	3
25	Enantiomeric composition studies in <i>Lavandula</i> species using supercritical fluids. <i>Journal of Separation Science</i> , 2005, 28, 2333-2338.	2.5	25
26	On-line reversed-phase liquid chromatography-gas chromatography coupled to mass spectrometry for enantiomeric analysis of chiral compounds in fruit beverages. <i>Journal of Chromatography A</i> , 2004, 1054, 81-85.	3.7	21
27	Natural variability of the enantiomeric composition of bioactive chiral terpenes in <i>Mentha piperita</i> . <i>Journal of Chromatography A</i> , 2004, 1054, 87-93.	3.7	31
28	Derivatization of Chiral Amino Acids in Supercritical Carbon Dioxide. <i>Analytical Chemistry</i> , 2004, 76, 736-741.	6.5	16
29	Ultrasonically assisted solid-phase extraction and GC analysis of filbertone in hazelnut oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 307-310.	1.9	7
30	Solid-Phase Microextraction for Studies on the Enantiomeric Composition of Filbertone in Hazelnut Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2496-2500.	5.2	17
31	Use of the Enantiomeric Composition for the Assessment of the Authenticity of Fruit Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1284-1288.	5.2	39
32	Supercritical Fluid Extraction of all-trans-Lycopene from Tomato. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3-7.	5.2	108
33	A Comparative Study of the Ability of Different Techniques to Extract Menthol from <i>Mentha piperita</i> . <i>Journal of Chromatographic Science</i> , 2003, 41, 385-389.	1.4	13
34	Stereodifferentiation of Chiral Compounds Using Reversed-Phase Liquid Chromatography Coupled with Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , 2003, 41, 26-30.	1.4	3
35	Determination of (E)-5-methylhept-2-en-4-one in deodorised hazelnut oil. Application to the detection of adulterated olive oils. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 140-144.	3.5	26
36	Determination of the Enantiomeric Composition of β -Lactones in Edible Oils by On-Line Coupled High Performance Liquid Chromatography and Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1186-1190.	5.2	22

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37	Very large volume sample introduction in capillary gas chromatography using a programmed temperature injector for pesticide analysis. <i>Journal of Separation Science</i> , 1999, 11, 89-95.	1.0	14
38	Rapid Analysis of Cholesterol-Elevating Compounds in Coffee Brews by Off-Line High-Performance Liquid Chromatography/High-Resolution Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1525-1529.	5.2	14
39	Comparison of Different Methods for the Evaluation of the Authenticity of Olive Oil and Hazelnut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3153-3157.	5.2	80
40	Evaluation of a transfer technique for direct coupling of reversed-phase liquid chromatography with gas chromatography. <i>Journal of Chromatography A</i> , 1998, 818, 77-83.	3.7	14
41	Rapid and Simultaneous Analysis of Free Sterols, Tocopherols, and Squalene in Edible Oils by Coupled Reversed-Phase Liquid Chromatography-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1419-1422.	5.2	47
42	Rapid Analysis of Free Erythrodiol and Uvaol in Olive Oils by Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1027-1030.	5.2	35
43	Rapid Recognition of Olive Oil Adulterated with Hazelnut Oil by Direct Analysis of the Enantiomeric Composition of Filbertone. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5128-5131.	5.2	56
44	Rapid Separation of Free Sterols in Edible Oils by On-Line Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3189-3192.	5.2	30
45	Analysis of volatile components by direct injection of real-life samples by using a programmed-temperature vaporizer. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 270-274.	0.6	7
46	Differentiation of heat-treated milks by using steam distillation solvent extraction. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 303-307.	0.6	3
47	Rapid extraction of wine aroma compounds using a new simultaneous distillation-solvent extraction device. <i>Food Chemistry</i> , 1996, 56, 439-444.	8.2	30
48	Use of a Programmed Temperature Injector for On-Line Reversed-Phase Liquid Chromatography-Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , 1995, 33, 446-450.	1.4	29
49	On-line reversed-phase liquid chromatography-capillary gas chromatography using a programmed temperature vaporizer as interface. <i>Journal of High Resolution Chromatography</i> , 1995, 18, 433-438.	1.4	31
50	On-line SFE-SFC coupling using micropacked columns. <i>Journal of High Resolution Chromatography</i> , 1995, 18, 507-509.	1.4	11
51	Optimization of fat-soluble vitamin separation by supercritical fluid chromatography. <i>Chromatographia</i> , 1995, 40, 448-452.	1.3	15
52	Optimization of Separation of Fat-Soluble Vitamins by Supercritical Fluid Chromatography Using Serial Micropacked Columns. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2667-2671.	5.2	14
53	Analysis of Wine Aroma by Off-Line and Online Supercritical Fluid Extraction-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1251-1258.	5.2	73
54	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 717-722.	5.2	39

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55	Effect of temperature and density on the performance of micropacked columns in supercritical fluid chromatography. <i>Journal of Chromatography A</i> , 1994, 667, 249-255.	3.7	10
56	Use of a Programmed Temperature Vaporizer for Off-line SFE/GC Analysis in Food Composition Studies. <i>Analytical Chemistry</i> , 1994, 66, 888-892.	6.5	37
57	Large particle micropacked columns in supercritical fluid chromatography. <i>Journal of Separation Science</i> , 1993, 5, 371-381.	1.0	15
58	Variables affecting the introduction of large sample volumes in capillary gas chromatography using a programmed-temperature vaporizer. <i>Journal of Chromatography A</i> , 1993, 648, 407-414.	3.7	36
59	Preconcentration of samples by steam distillation- CO_2 solvent extraction at low temperature. <i>Journal of Chromatography A</i> , 1993, 655, 141-149.	3.7	22
60	Preconcentration of volatile components of foods: optimization of the steam distillation-solvent extraction at normal pressure. <i>Journal of Chromatography A</i> , 1993, 628, 261-268.	3.7	42
61	Use of micropacked columns for quantitative SFC. <i>Journal of High Resolution Chromatography</i> , 1993, 16, 615-618.	1.4	8
62	Experimental Design Optimization of Large Volume Sampling in a Programmed Temperature Vaporizer. Application in Food Analysis. <i>Journal of Chromatographic Science</i> , 1992, 30, 261-266.	1.4	40
63	Volatile composition of vinegars. Simultaneous distillation-extraction and gas chromatographic-mass spectrometric analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1046-1049.	5.2	55
64	A Comparison of Different Extraction Methods for the Volatile Components of Grape Juice. <i>Journal of Chromatographic Science</i> , 1991, 29, 11-15.	1.4	57
65	Identification of aroma components of Spanish $\text{Vino Verdejo}^{\text{TM}}$ wine. <i>Journal of the Science of Food and Agriculture</i> , 1991, 55, 103-116.	3.5	27
66	Optimization of dynamic headspace sampling for the analysis of trace volatile components of grape juice: Use of a PTV injector for intermediate trapping. <i>Journal of High Resolution Chromatography</i> , 1991, 14, 392-396.	1.4	19
67	A contribution to the study of the volatile fraction in distillates of wines made from Muscat grapes (Pisco). <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1990, 190, 501-505.	0.6	4
68	Changes in the composition of alcohols and aldehydes of C6 chain length during the alcoholic fermentation of grape must. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 969-972.	5.2	28
69	Analysis of wine distillates made from muscat grapes (Pisco) by multidimensional gas chromatography and mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1540-1543.	5.2	36
70	Differences between wines fermented with and without sulphur dioxide using various selected yeasts. <i>Journal of the Science of Food and Agriculture</i> , 1989, 49, 249-258.	3.5	54
71	Capillary gas chromatographic determination of volatiles in solid matrices by direct introduction using a programmable-temperature vaporizer. <i>Journal of Chromatography A</i> , 1989, 483, 43-50.	3.7	13
72	Gas chromatographic analysis of free carboxylic acids in foods using a micropacked column. <i>Food Chemistry</i> , 1988, 29, 177-188.	8.2	7

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73	Comparison of the performances of hot and cold sample introduction with a programmed-temperature vaporizer in the split and splitless modes. Journal of Chromatography A, 1988, 438, 243-251.	3.7	14
74	Micropacked columns: a suitable alternative to very thick capillary columns. Journal of Chromatography A, 1987, 388, 325-333.	3.7	14
75	Evaluation of a programmed temperature vaporizer for quantitative analysis by split injection. Journal of Chromatography A, 1987, 398, 53-61.	3.7	23
76	Sampling in capillary gas chromatography: A comparison between the split and the PTV-split procedures. Chromatographia, 1986, 22, 333-336.	1.3	13
77	Mixed micropacked columns designed for selective separation of fermentation products. Chromatographia, 1986, 22, 358-362.	1.3	15
78	Contribution to the study of micropacked columns in gas chromatography. Journal of Chromatography A, 1985, 348, 327-338.	3.7	25
79	Crosslinking of alkylpolysiloxane film on various types of glass surfaces including fused silica using I^{137} -radiation of a ^{60}Co -source. Comparison to crosslinking by thermal peroxid treatment. Chromatographia, 1982, 15, 599-610.	1.3	65
80	Mixed Columns Made to Order in Gas Chromatography. IV. Isothermal Selective Separation of Alcoholic and Acetic Fermentation Products. Journal of Chromatographic Science, 1978, 16, 61-67.	1.4	34