# Eulogio J Llorent-MartÃ-nez

List of Publications by Year
in descending order



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|---|---|---|---|
| 134 papers | 2,895 citations | 159358 30 h-index | 243296 44 g-index |
| 135 all docs | 135 docs citations | 135 times ranked | 3609 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Comprehensive approaches on chemical composition and biological properties of Daphne pontica L. extracts. Plant Biosystems, 2022, 156, 116-129. | 0.8 | 2 |
| 2 | Luminescent determination of propineb fungicide by using a carbon quantum dots-europium ions system. Talanta, 2022, 240, 123205. | 2.9 | 7 |
| 3 | Novel Perceptions on Chemical Profile and Biopharmaceutical Properties of Mentha spicata Extracts: Adding Missing Pieces to the Scientific Puzzle. Plants, 2022, 11, 233. | 1.6 | 5 |
| 4 | Characterization of the Phenolic Profile and Antioxidant Activity of Cathissa reverchonii (Lange) Speta. Molecules, 2022, 27, 1979. | 1.7 | 2 |
| 5 | Okra (Abelmoschus esculentus) in a refugee context in East Africa: Kitchen gardening helps with mineral provision. SN Applied Sciences, 2022, 4, 32. | 1.5 | 2 |
| 6 | Spectrophotometric determination of the antioxidant properties and characterization of the phenolic content by high-performance liquid chromatographyâ€“diode array detectionâ€“tandem mass spectrometry (HPLCâ€“DADâ€“MS/MS) of Berberis hispanica Boiss. &ÂReut. leaves. Analytical Letters, 2021, 54, 646-657. | 1.0 | 7 |
| 7 | Phytochemical profile and mineral content of Royal variety olive fruits. Influence of the ripening stage. Journal of Food Composition and Analysis, 2021, 95, 103671. | 1.9 | 4 |
| 8 | Phytochemical Composition and Antioxidant Activity of Portulaca oleracea: Influence of the Steaming Cooking Process. Foods, 2021, 10, 94. | 1.9 | 25 |
| 9 | Effect of Ripening on the Phenolic Composition and Mineral Content of Three Varieties of Olive Fruits. Foods, 2021, 10, 380. | 1.9 | 12 |
| 10 | Anticancer and biological properties of leaf and flower extracts of Echinacea purpurea (L.) Moench. Food Bioscience, 2021, 41, 101005. | 2.0 | 16 |
| 11 | Shedding Light into the Connection between Chemical Components and Biological Effects of Extracts from Epilobium hirsutum: Is It a Potent Source of Bioactive Agents from Natural Treasure?. Antioxidants, 2021, 10, 1389. | 2.2 | 8 |
| 12 | Phenolic Analysis and In Vitro Biological Activity of Red Wine, Pomace and Grape Seeds Oil Derived from Vitis vinifera L. cv. Montepulciano dâ€™Abruzzo. Antioxidants, 2021, 10, 1704. | 2.2 | 51 |
| 13 | Protocols for Extraction of Pesticide Residues. Sustainable Agriculture Reviews, 2021, , 77-128. | 0.6 | 0 |
| 14 | Disclosing the bioactive metabolites involved in the in vitro anthelmintic effects of salt-tolerant plants through a combined approach using PVPP and HPLC-ESI-MSn. Scientific Reports, 2021, 11, 24303. | 1.6 | 8 |
| 15 | Analysis of neonicotinoid pesticides in the agri-food sector: a critical assessment of the state of the art. Applied Spectroscopy Reviews, 2020, 55, 613-646. | 3.4 | 11 |
| 16 | Determination of Ascorbic Acid in Pharmaceuticals and Biological Fluids by the Quenching of Europium Luminescence. Analytical Letters, 2020, 53, 683-692. | 1.0 | 1 |
| 17 | Automated on-line liquid-liquid extraction in a multisyringe flow injection analysis manifold for migration studies in food-contact materials: analysis of 4,4Â´-dihydroxybiphenyl. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 174-182. | 1.1 | 1 |
| 18 | Inhibition of Î±-amylase, Î±-glucosidase and pancreatic lipase by phenolic compounds of Rumex maderensis (Madeira sorrel). Influence of simulated gastrointestinal digestion on hyperglycaemia-related damage linked with aldose reductase activity and protein glycation. LWT - Food Science and Technology, 2020, 118, 108727. | 2.5 | 42 |

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|---|---|---|---|
| 19 | Exploring Chemical Profiles and Bioactivities of Harungana madagascariensis Lam. ex Poir. Leaves and Stem Bark Extracts: A New Source of Procyanidins. Analytical Letters, 2020, 53, 399-412. | 1.0 | 7 |
| 20 | Syzgium coriaceum Bosser & J. GuÃ©hoâ€"An endemic plant potentiates conventional antibiotics, inhibits clinical enzymes and induces apoptosis in breast cancer cells. Industrial Crops and Products, 2020, 143, 111948. | 2.5 | 12 |
| 21 | Impact of different extraction solvents and techniques on the biological activities of Cirsium yildizianum (Asteraceae: Cynareae). Industrial Crops and Products, 2020, 144, 112033. | 2.5 | 14 |
| 22 | Comparative study of the phytochemical and mineral composition of fresh and cooked broccolini. Food Research International, 2020, 129, 108798. | 2.9 | 11 |
| 23 | Tamarindus indica L. Seed: Optimization of Maceration Extraction Recovery of Tannins. Food Analytical Methods, 2020, 13, 579-590. | 1.3 | 8 |
| 24 | Chemical characterization, antioxidant properties and enzyme inhibition of Rutabaga rootâ€™s pulp and peel (Brassica napus L.). Arabian Journal of Chemistry, 2020, 13, 7078-7086. | 2.3 | 23 |
| 25 | Discrimination between nanocurcumin and free curcumin using graphene quantum dots as a selective fluorescence probe. Mikrochimica Acta, 2020, 187, 446. | 2.5 | 15 |
| 26 | Viscum album L. homogenizerâ€assisted and ultrasoundâ€assisted extracts as potential sources of bioactive compounds. Journal of Food Biochemistry, 2020, 44, e13377. | 1.2 | 24 |
| 27 | Study on Three Sarcocapnos Species as Potential Sources of Bioactive Compounds: Relation between Phenolic Content and Bioactivity by Multivariate Analysis. Journal of Analytical Methods in Chemistry, 2020, 2020, 1-16. | 0.7 | 2 |
| 28 | Phenolic profile and antioxidant activity of Euonymus japonicus Thunb.. Natural Product Research, 2020, , 1-5. | 1.0 | 2 |
| 29 | Chemical characterization, computational analysis and biological views on Daphne gnidioides Jaub. & Spach extracts: Can a new raw material be provided for biopharmaceutical applications?. Computational Biology and Chemistry, 2020, 87, 107273. | 1.1 | 9 |
| 30 | Phytochemical Analysis, Network Pharmacology and in Silico Investigations on Anacamptis pyramidalis Tuber Extracts. Molecules, 2020, 25, 2422. | 1.7 | 14 |
| 31 | Novel insights into the fruit and seed extracts ofMorinda morindoides(Baker) Milneâ€Redh: HPLCâ€ESIâ€Qâ€TOFâ€MS profiling, antioxidant, and enzyme inhibitory propensities. Journal of Food Biochemistry, 2020, 44, e13169. | 1.2 | 2 |
| 32 | Sensitive fluorometric determination of quinclorac residues in rice. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 983-988. | 1.1 | 6 |
| 33 | Phenolic Profile, Toxicity, Enzyme Inhibition, In Silico Studies, and Antioxidant Properties of Cakile maritima Scop. (Brassicaceae) from Southern Portugal. Plants, 2020, 9, 142. | 1.6 | 26 |
| 34 | Contents of Metal(loid)s in a Traditional Ethiopian Flat Bread (Injera), Dietary Intake, and Health Risk Assessment in Addis Ababa, Ethiopia. Biological Trace Element Research, 2020, 198, 732-743. | 1.9 | 12 |
| 35 | Phenolic Profile, Antioxidant Activity, and Enzyme Inhibitory Properties of Limonium delicatulum (Girard) Kuntze and Limonium quesadense Erben. Journal of Chemistry, 2020, 2020, 1-10. | 0.9 | 10 |
| 36 | Automated fluorimetric sensor for the determination of zearalenone mycotoxin in maize and cereals feedstuff. Talanta, 2019, 191, 89-93. | 2.9 | 36 |

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|---|---|---|---|
| 37 | Determination of Chlorpyrifos by a Multicommutated Photochemically Induced Fluorescence Optosensor. Analytical Letters, 2019, 52, 2634-2644. | 1.0 | 3 |
| 38 | Phytochemical, antihypertensive and nephroprotective study of aqueous extract of the stems and roots of Selaginella vogelii Mett (Selaginellaceae) in rats. South African Journal of Botany, 2019, 127, 256-264. | 1.2 | 4 |
| 39 | Multi-targeted potential of Pittosporum senacia Putt.: HPLC-ESI-MSn analysis, in silico docking, DNA protection, antimicrobial, enzyme inhibition, anti-cancer and apoptotic activity. Computational Biology and Chemistry, 2019, 83, 107114. | 1.1 | 19 |
| 40 | Phytochemical profile, mineral content, and antioxidant activity of Olea europaea L. cv. Cornezuelo table olives. Influence of in vitro simulated gastrointestinal digestion. Food Chemistry, 2019, 297, 124933. | 4.2 | 51 |
| 41 | Changes in the phenolic compositions of Elaeagnus umbellata and Sambucus lanceolata after in vitro gastrointestinal digestion and evaluation of their potential anti-diabetic properties. Food Research International, 2019, 122, 283-294. | 2.9 | 38 |
| 42 | Multidirectional insights on Chrysophyllum perpulchrum leaves and stem bark extracts: HPLC-ESI-MSn profiles, antioxidant, enzyme inhibitory, antimicrobial and cytotoxic properties. Industrial Crops and Products, 2019, 134, 33-42. | 2.5 | 24 |
| 43 | Sensitive Photochemically Induced Fluorescence Sensor for the Determination of Nitenpyram and Pyraclostrobin in Grapes and Wines. Food Analytical Methods, 2019, 12, 1152-1159. | 1.3 | 11 |
| 44 | Phenolic profile and antioxidant activity of Jasonia glutinosa herbal tea. Influence of simulated gastrointestinal in vitro digestion. Food Chemistry, 2019, 287, 258-264. | 4.2 | 32 |
| 45 | Automated Photochemically Induced Method for the Quantitation of the Neonicotinoid Thiacloprid in Lettuce. Molecules, 2019, 24, 4089. | 1.7 | 6 |
| 46 | Phenolic Characterization, Antioxidant Activity, and Enzyme Inhibitory Properties of Berberis thunbergii DC. Leaves: A Valuable Source of Phenolic Acids. Molecules, 2019, 24, 4171. | 1.7 | 41 |
| 47 | Selective luminescence determination of cysteine by using terbium-modified silver nanoparticles or terbium-modified graphene quantum dots. Mikrochimica Acta, 2019, 186, 781. | 2.5 | 6 |
| 48 | Characterization of the Phytochemical Profiles and Biological Activities ofAjuga chamaepityssubsp.chiavar.chiaandAjuga bombycinaby High-Performance Liquid Chromatographyâ€“Electrospray Ionizationâ€“Tandem Mass Spectrometry (HPLCâ€“ESIâ€“MS<sup>n</sup>). Analytical Letters, 2019, 52, 852-868. | 1.0 | 8 |
| 49 | Parentucellia latifolia subsp. latifolia: A potential source for loganin iridoids by HPLC-ESI-MSn technique. Journal of Pharmaceutical and Biomedical Analysis, 2019, 165, 374-380. | 1.4 | 8 |
| 50 | Determination of thiacloprid, thiamethoxam and imidacloprid in tea samples by quenching terbium luminescence. Luminescence, 2019, 34, 460-464. | 1.5 | 7 |
| 51 | Evaluation of Rubus grandifolius L. (wild blackberries) activities targeting management of type-2 diabetes and obesity using in vitro models. Food and Chemical Toxicology, 2019, 123, 443-452. | 1.8 | 44 |
| 52 | Pharmacological and polyphenolic profiles of Phyllanthus phillyreifolius var. commersonii MÃ¼ll. Arg: An unexplored endemic species from Mauritius. Food Research International, 2019, 115, 425-438. | 2.9 | 19 |
| 53 | Chemical profile, antioxidant, and enzyme inhibitory properties of two Scutellaria species: S. orientalis L. and S. salviifolia Benth. Journal of Pharmacy and Pharmacology, 2019, 71, 270-280. | 1.2 | 13 |
| 54 | Polyphenols of Myrica faya inhibit key enzymes linked to type II diabetes and obesity and formation of advanced glycation end-products (in vitro): Potential role in the prevention of diabetic complications. Food Research International, 2019, 116, 1229-1238. | 2.9 | 27 |

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| 55 | Phytochemical characterization,in vitroandin silicoapproaches for threeHypericumspecies. New Journal of Chemistry, 2018, 42, 5204-5214. | 1.4 | 65 |
| 56 | Multicommutated Flow System for the Determination of Glyphosate Based on Its Quenching Effect on CdTe-Quantum Dots Fluorescence. Food Analytical Methods, 2018, 11, 1840-1848. | 1.3 | 14 |
| 57 | Direct determination of graphene quantum dots based on terbium-sensitized luminescence. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 198, 177-181. | 2.0 | 4 |
| 58 | Determination of vanillin by using gold nanoparticle-modified screen-printed carbon electrode modified with graphene quantum dots and Nafion. Mikrochimica Acta, 2018, 185, 204. | 2.5 | 30 |
| 59 | Phytochemical profile and antioxidant activity of caper berries (Capparis spinosa L.): Evaluation of the influence of the fermentation process. Food Chemistry, 2018, 250, 54-59. | 4.2 | 43 |
| 60 | Antioxidant polyphenols of Madeira sorrel (Rumex maderensis): How do they survive to in vitro simulated gastrointestinal digestion?. Food Chemistry, 2018, 259, 105-112. | 4.2 | 38 |
| 61 | Synthesis of hybrid magnetic carbon nanotubes â€“ C18-modified nano SiO2 under supercritical carbon dioxide media and their analytical potential for solid-phase extraction of pesticides. Journal of Supercritical Fluids, 2018, 137, 66-73. | 1.6 | 15 |
| 62 | Chemical composition and biological activities of extracts from three Salvia species: S. blepharochlaena, S. euphratica var. leiocalycina, and S. verticillata subsp. amasiaca. Industrial Crops and Products, 2018, 111, 11-21. | 2.5 | 89 |
| 63 | Graphene quantum dotsâ€“terbium ions as novel sensitive and selective time-resolved luminescent probes. Analytical and Bioanalytical Chemistry, 2018, 410, 391-398. | 1.9 | 13 |
| 64 | Enhanced Quenching Effect of Neonicotinoid Pesticides on Time-Resolved Terbium Luminescence in Presence of Surfactants. Journal of Chemistry, 2018, 2018, 1-6. | 0.9 | 10 |
| 65 | Determination of the Phenolic Profile and Antioxidant Activity of Leaves and Fruits of SpanishQuercus coccifera. Journal of Chemistry, 2018, 2018, 1-9. | 0.9 | 14 |
| 66 | Integration of in vitro and in silico perspectives to explain chemical characterization, biological potential and anticancer effects of Hypericum salsugineum: A pharmacologically active source for functional drug formulations. PLoS ONE, 2018, 13, e0197815. | 1.1 | 27 |
| 67 | Evaluation of antioxidant potential, enzyme inhibition activity and phenolic profile of Lathyrus cicera and Lathyrus digitatus: Potential sources of bioactive compounds for the food industry. Food and Chemical Toxicology, 2017, 107, 609-619. | 1.8 | 64 |
| 68 | Phenolic profiles of Lauraceae plant species endemic to Laurisilva forest: A chemotaxonomic survey. Industrial Crops and Products, 2017, 107, 1-12. | 2.5 | 17 |
| 69 | Evaluation of the inorganic content of six underused wild berries from Portugal: Potential new sources of essential minerals. Journal of Food Composition and Analysis, 2017, 59, 153-160. | 1.9 | 6 |
| 70 | Polyphenolic profile and antioxidant activities of Madeiran elderberry (Sambucus lanceolata) as affected by simulated in vitro digestion. Food Research International, 2017, 100, 404-410. | 2.9 | 62 |
| 71 | Rosa rubiginosa and Fraxinus oxycarpa herbal teas: characterization of phytochemical profiles by liquid chromatography-mass spectrometry, and evaluation of the antioxidant activity. New Journal of Chemistry, 2017, 41, 7681-7688. | 1.4 | 25 |
| 72 | Traditionally Used Lathyrus Species: Phytochemical Composition, Antioxidant Activity, Enzyme Inhibitory Properties, Cytotoxic Effects, and in silico Studies of L. czeczottianus and L. nissolia. Frontiers in Pharmacology, 2017, 8, 83. | 1.6 | 55 |

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| 73 | Decoration of multi-walled carbon nanotubes with metal nanoparticles in supercritical carbon dioxide medium as a novel approach for the modification of screen-printed electrodes. Talanta, 2016, 161, 775-779. | 2.9 | 22 |
| 74 | Lathyrus aureus and Lathyrus pratensis: characterization of phytochemical profiles by liquid chromatography-mass spectrometry, and evaluation of their enzyme inhibitory and antioxidant activities. RSC Advances, 2016, 6, 88996-89006. | 1.7 | 35 |
| 75 | Ulex europaeus: from noxious weed to source of valuable isoflavones and flavanones. Industrial Crops and Products, 2016, 90, 9-27. | 2.5 | 25 |
| 76 | HPLC-ESI-MSn characterization of phenolic compounds, terpenoid saponins, and other minor compounds in Bituminaria bituminosa. Industrial Crops and Products, 2015, 69, 80-90. | 2.5 | 82 |
| 77 | Analysis of phenolic compounds in leaves from endemic trees from Madeira Island. A contribution to the chemotaxonomy of Laurisilva forest species. Industrial Crops and Products, 2015, 64, 135-151. | 2.5 | 32 |
| 78 | Analysis of Agroalimentary and Environmental Contaminants Using Flow-Through Chemical Optosensors. Applied Spectroscopy Reviews, 2015, 50, 527-556. | 3.4 | 4 |
| 79 | A new approach for automated liquidâ€“liquid extraction in a sequential injection manifold. Analytical and Bioanalytical Chemistry, 2015, 407, 521-528. | 1.9 | 9 |
| 80 | Multi-commutated fluorometric optosensor for the determination of citrinin in rice and red yeast rice supplements. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1744-1750. | 1.1 | 19 |
| 81 | Quantitation of Metals During the Extraction of Virgin Olive Oil from Olives Using ICPâ€MS after Microwaveâ€assisted Acid Digestion. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1823-1830. | 0.8 | 29 |
| 82 | Identification of lipidic binding media in plasterwork decorations from the Alhambra using GCâ€“MS and chemometrics: Influence of pigments and aging. Microchemical Journal, 2014, 115, 11-18. | 2.3 | 14 |
| 83 | Quantitation of Selected Polyphenols in Plant-Based Food Supplements by Liquid Chromatographyâ€“Ion Trap Mass Spectrometry. Food Analytical Methods, 2014, 7, 2177-2183. | 1.3 | 5 |
| 84 | Determination of vitamin C in foods: Current state of method validation. Journal of Chromatography A, 2014, 1369, 2-17. | 1.8 | 65 |
| 85 | Myrica faya: A New Source of Antioxidant Phytochemicals. Journal of Agricultural and Food Chemistry, 2014, 62, 9722-9735. | 2.4 | 50 |
| 86 | Determination of Carbendazim in Food Products Using a Sequential Injection Analysis Optosensor. Food Analytical Methods, 2013, 6, 1278-1283. | 1.3 | 10 |
| 87 | Sequential Injection Analysis of Ciclopirox Olamine Using Lanthanide-Sensitized Luminescence Detection. Analytical Letters, 2013, 46, 1816-1825. | 1.0 | 3 |
| 88 | Determination of ketoprofen based on its quenching effect in the fluorescence of quantum dots. Journal of Food and Drug Analysis, 2013, 21, 426-431. | 0.9 | 13 |
| 89 | Quantitation of hydroxytyrosol in food products using a sequential injection analysis fluorescence optosensor. Journal of Food Composition and Analysis, 2013, 32, 99-104. | 1.9 | 4 |
| 90 | Quantitation of ochratoxin a in cereals and feedstuff using sequential injection analysis with luminescence detection. Food Control, 2013, 30, 379-385. | 2.8 | 10 |

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| 91 | Separation of a binary mixture of pesticides in fruits using a flow-through optosensor. Talanta, 2013, 115, 462-467. | 2.9 | 14 |
| 92 | Application of quantum dots in clinical and alimentary fields using multicommutated flow injection analysis. Talanta, 2013, 109, 203-208. | 2.9 | 12 |
| 93 | Study of the quenching effect of quinolones over CdTe-quantum dots using sequential injection analysis and multicommutation. Journal of Pharmaceutical and Biomedical Analysis, 2013, 80, 147-154. | 1.4 | 7 |
| 94 | A novel multi-commutated method for the determination of hydroxytyrosol in enriched foods using mercaptopropionic acid-capped CdTe quantum dots. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1485-1492. | 1.1 | 4 |
| 95 | Characterization and comparison of the chemical composition of exotic superfoods. Microchemical Journal, 2013, 110, 444-451. | 2.3 | 63 |
| 96 | Rapid Fluorimetric Quantitation of Ibandronate by Coupling Quantum Dots and Multicommutated Flow Injection Analysis. Current Pharmaceutical Analysis, 2013, 9, 237-243. | 0.3 | 4 |
| 97 | Fluorimetric Determination of Ketorolac in Urine by Stopped-Flow Sequential Injection Analysis. Spectroscopy Letters, 2012, 45, 219-224. | 0.5 | 2 |
| 98 | Fluorimetric determination of thiabendazole residues in mushrooms using sequential injection analysis. Talanta, 2012, 96, 190-194. | 2.9 | 27 |
| 99 | Automated optosensor for the determination of carbaryl residues in vegetable edible oils and table olive extracts. Journal of Food Composition and Analysis, 2012, 26, 66-71. | 1.9 | 17 |
| 100 | Analysis of 20 trace and minor elements in soy and dairy yogurts by ICP-MS. Microchemical Journal, 2012, 102, 23-27. | 2.3 | 66 |
| 101 | Contribution to Automation for Determination of Drugs Based on Flow-Through Optosensors. Applied Spectroscopy Reviews, 2011, 46, 339-367. | 3.4 | 7 |
| 102 | Reagentless Photochemically-Induced Fluorimetric Determination of Fipronil by Sequential-Injection Analysis. Analytical Letters, 2011, 44, 2606-2616. | 1.0 | 8 |
| 103 | Lanthanide-Sensitized Luminescence as a Promising Tool in Clinical Analysis. Applied Spectroscopy Reviews, 2011, 46, 561-580. | 3.4 | 34 |
| 104 | Analysis of the legislated metals in different categories of olive and olive-pomace oils. Food Control, 2011, 22, 221-225. | 2.8 | 35 |
| 105 | Photo-Chemically Induced Fluorescence Determination of Tigecycline by a Stopped-Flow Multicommutated Flow-Analysis Assembly. Analytical Letters, 2011, 44, 127-136. | 1.0 | 12 |
| 106 | Trends in flow-based analytical methods applied to pesticide detection: A review. Analytica Chimica Acta, 2011, 684, 30-39. | 2.6 | 90 |
| 107 | Investigation by ICP-MS of trace element levels in vegetable edible oils produced in Spain. Food Chemistry, 2011, 127, 1257-1262. | 4.2 | 134 |
| 108 | Lanthanide-Sensitized Luminescence as a Promising Tool in Clinical Analysis. Applied Spectroscopy Reviews, 2011, 46, 561-580. | 3.4 | 25 |

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|---|---|---|---|
| 109 | Multicommutation in Flow Systems: A Useful Tool for Pharmaceutical and Clinical Analysis. Current Pharmaceutical Analysis, 2010, 6, 53-65. | 0.3 | 31 |
| 110 | Recent progress of flow-through optosensing in clinical and pharmaceutical analysis. Journal of Pharmaceutical and Biomedical Analysis, 2010, 53, 250-261. | 1.4 | 21 |
| 111 | Direct Determination of Cefadroxil by Chemiluminescence Using a Multicommutated Flow-Through Sensor. Spectroscopy Letters, 2010, 43, 60-67. | 0.5 | 8 |
| 112 | Monitoring of Sulfonamides by a Multicommutation Flow-Analysis Assembly: Use of Quenching Effect on Terbium Luminescence. Analytical Letters, 2010, 43, 2283-2295. | 1.0 | 8 |
| 113 | Development of an automated chemiluminescence flow-through sensor for the determination of 5-aminosalicylic acid in pharmaceuticals: a comparative study between sequential and multicommutated flow techniques. Analytical and Bioanalytical Chemistry, 2009, 394, 845-853. | 1.9 | 25 |
| 114 | Development of a rapid and automatic optosensor for the determination of cromolyn in biological samples. Talanta, 2009, 79, 627-632. | 2.9 | 10 |
| 115 | Implementation of terbium-sensitized luminescence in sequential-injection analysis for automatic analysis of orbifloxacin. Analytical and Bioanalytical Chemistry, 2008, 392, 1397-1403. | 1.9 | 13 |
| 116 | Sequential injection multi-optosensor based on a dual-luminescence system using two sensing zones: application to multivitamin determination. Mikrochimica Acta, 2008, 162, 199-204. | 2.5 | 16 |
| 117 | Fast Determination of Salicylic Acid in Pharmaceuticals by Using a Terbium-Sensitized Luminescent SIA Optosensor. Journal of Pharmaceutical Sciences, 2008, 97, 791-797. | 1.6 | 8 |
| 118 | Multicommuted fluorescence based optosensor for the screening of bitertanol residues in banana samples. Food Chemistry, 2007, 102, 676-682. | 4.2 | 20 |
| 119 | Development of a multicommuted flow-through optosensor for the determination of a ternary pharmaceutical mixture. Journal of Pharmaceutical and Biomedical Analysis, 2007, 43, 515-521. | 1.4 | 18 |
| 120 | Fluorimetric SIA optosensing in pharmaceutical analysis: Determination of paracetamol. Journal of Pharmaceutical and Biomedical Analysis, 2007, 45, 318-321. | 1.4 | 33 |
| 121 | Fluorescence optosensing implemented with sequential injection analysis: a novel strategy for the determination of labetalol. Analytical and Bioanalytical Chemistry, 2007, 387, 2065-2069. | 1.9 | 15 |
| 122 | Multiâ€commutated Flowâ€through Multiâ€optosensing: A Tool for Environmental Analysis. Spectroscopy Letters, 2006, 39, 619-629. | 0.5 | 16 |
| 123 | The potential of combining solid-phase optosensing and multicommutation principles for routine analyses of pharmaceuticals. Talanta, 2006, 68, 1482-1488. | 2.9 | 10 |
| 124 | A multicommuted fluorescence-based sensing system for simultaneous determination of Vitamins B2 and B6. Analytica Chimica Acta, 2006, 555, 128-133. | 2.6 | 50 |
| 125 | Determination of thiabendazole residues in citrus fruits using a Multicommuted fluorescence-based optosensor. Analytica Chimica Acta, 2006, 557, 95-100. | 2.6 | 34 |
| 126 | Chemiluminescence optosensing implemented with multicommutation: Determination of salicylic acid. Analytica Chimica Acta, 2006, 580, 149-154. | 2.6 | 21 |

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| 127 | Multicommuted optosensor for the determination of pipemidic acid in biological fluids. Analytical Biochemistry, 2005, 347, 330-332. | 1.1 | 22 |
| 128 | Implementation of multicommutation principle with flow-through multioptosensors. Analytica Chimica Acta, 2005, 545, 113-118. | 2.6 | 27 |
| 129 | Multicommuted flow-through fluorescence optosensor for determination of furosemide and triamterene. Analytical and Bioanalytical Chemistry, 2005, 383, 797-803. | 1.9 | 21 |
| 130 | Solid-phase ultraviolet sensing system for determination of methylxanthines. Analytical and Bioanalytical Chemistry, 2005, 382, 158-163. | 1.9 | 17 |
| 131 | Flow-Through Fluorescence-Based Optosensor with On-Line Solid-Phase Separation for the Simultaneous Determination of a Ternary Pesticide Mixture. Journal of AOAC INTERNATIONAL, 2005, 88, 860-865. | 0.7 | 16 |
| 132 | Flow-through fluorescence-based optosensor with on-line solid-phase separation for the simultaneous determination of a ternary pesticide mixture. Journal of AOAC INTERNATIONAL, 2005, 88, 860-5. | 0.7 | 8 |
| 133 | Continuous-flow separation and pre-concentration coupled on-line to solid-surface fluorescence spectroscopy for the simultaneous determination of o -phenylphenol and thiabendazole. Analytical and Bioanalytical Chemistry, 2004, 378, 429-437. | 1.9 | 16 |
| 134 | Multiwavelength fluorescence based optosensor for simultaneous determination of fuberidazole, carbaryl and benomyl. Talanta, 2004, 64, 742-749. | 2.9 | 30 |