Diego Airado

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.

| 31 | 731 citations | 14 | 27 |
|-------------|----------------------|---------|-----------|
| papers | | h-index | g-index |
| 31 | 821 ext. citations | 5.7 | 4.11 |
| ext. papers | | avg, IF | L-index |

| # | Paper | IF | Citations |
|----|--|------------------|-----------|
| 31 | Sustainable Development: Use of Agricultural Waste Materials for Vanillic Acid Recovery from Wastewater. <i>Sustainability</i> , 2022 , 14, 2818 | 3.6 | |
| 30 | Impact of an Active Learning Methodology on Students Emotions and Self-Efficacy Beliefs towards the Learning of Chemical Reactions The Case of Secondary Education Students. <i>Education Sciences</i> , 2022 , 12, 347 | 2.2 | O |
| 29 | Emotional performance on physics and chemistry learning: the case of Spanish K-9 and K-10 students. <i>International Journal of Science Education</i> , 2021 , 43, 823-843 | 2.2 | 5 |
| 28 | Detailed Emotional Profile of Secondary Education Students Toward Learning Physics and Chemistry. <i>Frontiers in Psychology</i> , 2021 , 12, 659009 | 3.4 | |
| 27 | Front-face fluorescence excitation-emission matrices in combination with three-way chemometrics for the discrimination and prediction of phenolic response to vineyard agronomic practices. <i>Food Chemistry</i> , 2019 , 270, 162-172 | 8.5 | 9 |
| 26 | Revalorization of agro-industrial effluents based on gallic acid recovery through a novel anionic resin. <i>Chemical Engineering Research and Design</i> , 2018 , 115, 17-26 | 5.5 | 8 |
| 25 | Rapid and Nondestructive Determination of Aleurone Content in Pearling Fractions of Barley by Near-Infrared (NIR) and Fluorescence Spectroscopies. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1813-1821 | 5.7 | 4 |
| 24 | Experimental design for optimization of olive mill wastewater final purification with Dowex Marathon C and Amberlite IRA-67 ion exchange resins. <i>Journal of Industrial and Engineering Chemistry</i> , 2016 , 34, 224-232 | 6.3 | 16 |
| 23 | Comparison between different ion exchange resins combinations for final treatment of olive mill effluent. <i>Separation and Purification Technology</i> , 2016 , 158, 374-382 | 8.3 | 11 |
| 22 | Advances in the application of chemiluminescence detection in liquid chromatography. <i>TrAC - Trends in Analytical Chemistry</i> , 2016 , 75, 35-48 | 14.6 | 27 |
| 21 | Applications of capillary electrophoresis with chemiluminescence detection in clinical, environmental and food analysis. A review. <i>Analytica Chimica Acta</i> , 2016 , 913, 22-40 | 6.6 | 46 |
| 20 | Performance and Perception in the Flipped Learning Model: An Initial Approach to Evaluate the Effectiveness of a New Teaching Methodology in a General Science Classroom. <i>Journal of Science Education and Technology</i> , 2016 , 25, 450-459 | 2.8 | 105 |
| 19 | Evaluation of the combination of micellar electrokinetic capillary chromatography with sweeping and cation selective exhaustive injection for the determination of 5-nitroimidazoles in egg samples. <i>Food Chemistry</i> , 2016 , 213, 215-222 | 8.5 | 9 |
| 18 | Determination of sulfonamides in serum by on-line solid-phase extraction coupled to liquid chromatography with photoinduced fluorescence detection. <i>Talanta</i> , 2015 , 138, 258-262 | 6.2 | 18 |
| 17 | Development of an ultrasensitive stacking technique for 5-nitroimidazole determination in untreated biological fluids by micellar electrokinetic chromatography. <i>Electrophoresis</i> , 2015 , 36, 2538-4 | 1 ^{3.6} | 5 |
| 16 | A Comprehensive Application To Assist in Acid B ase Titration Self-Learning: An Approach for High School and Undergraduate Students. <i>Journal of Chemical Education</i> , 2015 , 92, 855-863 | 2.4 | 16 |
| 15 | Ultrasensitive analysis of lysergic acid diethylamide and its C-8 isomer in hair by capillary zone electrophoresis in combination with a stacking technique and laser induced fluorescence detection. <i>Analytica Chimica Acta</i> , 2015 , 866, 90-98 | 6.6 | 8 |

LIST OF PUBLICATIONS

| 14 | Novel cation selective exhaustive injection-sweeping procedure for 5-nitroimidazole determination in waters by micellar electrokinetic chromatography using dispersive liquid-liquid microextraction. Journal of Chromatography A, 2014 , 1341, 65-72 | 4.5 | 28 |
|----|---|--------------|----|
| 13 | From multispectral imaging of autofluorescence to chemical and sensory images of lipid oxidation in cod caviar paste. <i>Talanta</i> , 2014 , 122, 70-9 | 6.2 | 11 |
| 12 | Methods of Analysis of Opium Alkaloids 2013 , 1069-1120 | | 1 |
| 11 | Cereal Eglucan quantification with calcofluor-application to cell culture supernatants. <i>Carbohydrate Polymers</i> , 2012 , 90, 1564-72 | 10.3 | 12 |
| 10 | Dispersive liquid-liquid microextraction prior to field-amplified sample injection for the sensitive analysis of 3,4-methylenedioxymethamphetamine, phencyclidine and lysergic acid diethylamide by capillary electrophoresis in human urine. <i>Journal of Chromatography A</i> , 2012 , 1267, 189-97 | 4.5 | 33 |
| 9 | Effect of naturally occurring tetrapyrroles on photooxidation in cow's milk. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3905-14 | 5.7 | 17 |
| 8 | Front-face fluorescence spectroscopy: A new tool for control in the wine industry. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 257-264 | 4.1 | 93 |
| 7 | Sensitized synchronous fluorimetric determination of trans-resveratrol and trans-piceid in red wine based on their immobilization on nylon membranes. <i>Talanta</i> , 2010 , 82, 1733-41 | 6.2 | 14 |
| 6 | Assessment of the quality attributes of cod caviar paste by means of front-face fluorescence spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5276-85 | 5.7 | 23 |
| 5 | Determination of trans-resveratrol in red wine by adsorptive stripping square-wave voltammetry with medium exchange. <i>Food Chemistry</i> , 2010 , 122, 1320-1326 | 8.5 | 27 |
| 4 | Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. Journal of Chromatography A, 2009, 1216, 7483-7 | 4.5 | 69 |
| 3 | Usefulness of fluorescence excitation-emission matrices in combination with PARAFAC, as fingerprints of red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1711-20 | 5.7 | 94 |
| 2 | Post-column on-line photochemical derivatization for the direct isocratic-LC-FLD analysis of resveratrol and piceid isomers in wine. <i>Food Chemistry</i> , 2008 , 109, 825-33 | 8.5 | 9 |
| 1 | Isocratic chromatography of resveratrol and piceid after previous generation of fluorescent photoproducts: wine analysis without sample preparation. <i>Journal of Separation Science</i> , 2007 , 30, 3110 | <u>-</u> 3·4 | 13 |