

# Francisco J Seorns

## 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.

124  
papers

4,973  
citations

39  
h-index

65  
g-index

124  
ext. papers

5,405  
ext. citations

4.2  
avg, IF

5.37  
L-index

#	Paper	IF	Citations
124	Microencapsulation by spray drying of omega-3 lipids extracted from oilseeds and microalgae: effect on polyunsaturated fatty acid composition. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 111789	5.4	7
123	Biobased Solvents for Pressurized Liquid Extraction of Omega-3 Lipids. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	3
122	Combination of Synergic Enzymes and Ultrasounds as an Effective Pretreatment Process to Break Microalgal Cell Wall and Enhance Algal Oil Extraction. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
121	Integrated Green and Enzymatic Process to Produce Omega-3 Acylglycerols from Echium plantagineum Using Immobilized Lipases. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2021</b> , 98, 341-352	1.8	2
120	Cross-Linked Enzyme Aggregates and Their Application in Enzymatic Pretreatment of Microalgae: Comparison Between CLEAs and Combi-CLEAs.. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2021</b> , 9, 794672	5.8	0
119	Enzymatic modification to produce health-promoting lipids from fish oil, algae and other new omega-3 sources: A review. <i>New Biotechnology</i> , <b>2020</b> , 57, 45-54	6.4	14
118	Advanced Extraction of Lipids with DHA from with Enzymatic Pre-Treatment Combined with Pressurized Liquids and Ultrasound Assisted Extractions. <i>Molecules</i> , <b>2020</b> , 25,	4.8	12
117	Strategies for Enzymatic Synthesis of Omega-3 Structured Triacylglycerols from Camelina sativa Oil Enriched in EPA and DHA. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800412	3	5
116	Synthesis of omega-3 ethyl esters from chia oil catalyzed by polyethylene glycol-modified lipases with improved stability. <i>Food Chemistry</i> , <b>2019</b> , 271, 433-439	8.5	14
115	Simultaneous extraction and fractionation of omega-3 acylglycerols and glycolipids from wet microalgal biomass of <i>Nannochloropsis gaditana</i> using pressurized liquids. <i>Algal Research</i> , <b>2019</b> , 37, 74-82	5	29
114	Enzymatic transesterification in a solvent-free system: synthesis of sn-2 docosahexaenoyl monoacylglycerol. <i>Biocatalysis and Biotransformation</i> , <b>2018</b> , 36, 265-270	2.5	8
113	Alternative oil extraction methods from Echium plantagineum L. seeds using advanced techniques and green solvents. <i>Food Chemistry</i> , <b>2018</b> , 244, 75-82	8.5	66
112	Ultrasonic Removal of Mucilage for Pressurized Liquid Extraction of Omega-3 Rich Oil from Chia Seeds ( <i>Salvia hispanica</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 2572-2579	5.7	33
111	Critical Role of Different Immobilized Biocatalysts of a Given Lipase in the Selective Ethanolysis of Sardine Oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 117-122	5.7	14
110	Enzymatic synthesis of triacylglycerols of docosahexaenoic acid: Transesterification of its ethyl esters with glycerol. <i>Food Chemistry</i> , <b>2015</b> , 187, 225-9	8.5	26
109	Supercritical and enzymatic technologies for the production of lysophosphatidylcholine. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2013</b> , 88, 153-162	3.5	
108	Plasma and urine metabolic fingerprinting of type 1 diabetic children. <i>Electrophoresis</i> , <b>2013</b> , 34, 2882-90	3.6	41

107	Metabolic effect of docosahexaenoic acid supplementation in different doses and formulations (ethyl- and glyceryl-) in hypercholesterolemic rats. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 755-762	5.1	6
106	Optimization of Countercurrent Supercritical Fluid Extraction of Minor Components from Olive Oil. <i>Current Analytical Chemistry</i> , <b>2013</b> , 10, 78-85	1.7	8
105	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from <i>Chlorella vulgaris</i> . <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 245-254	5.4	79
104	Immobilized lipases from <i>Candida antarctica</i> for producing tyrosyl oleate in solvent-free medium. <i>Biocatalysis and Biotransformation</i> , <b>2012</b> , 30, 245-254	2.5	7
103	Metabolomic approach with LC-QTOF to study the effect of a nutraceutical treatment on urine of diabetic rats. <i>Journal of Proteome Research</i> , <b>2011</b> , 10, 837-44	5.6	50
102	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed <i>Himantalia elongata</i> . <i>Journal of Applied Phycology</i> , <b>2011</b> , 23, 909-917	3.2	46
101	In vitro intestinal bioaccessibility of alkylglycerols versus triacylglycerols as vehicles of butyric acid. <i>Lipids</i> , <b>2011</b> , 46, 277-85	1.6	12
100	Kinetic study of pilot-scale supercritical CO <sub>2</sub> extraction of rosemary ( <i>Rosmarinus officinalis</i> ) leaves. <i>Journal of Supercritical Fluids</i> , <b>2011</b> , 55, 971-976	4.2	35
99	High-Pressure Phase Equilibria of Squalene + Carbon Dioxide: New Data and Thermodynamic Modeling. <i>Journal of Chemical &amp; Engineering Data</i> , <b>2010</b> , 55, 3606-3611	2.8	6
98	Acute and repeated dose (28 days) oral safety studies of an alkoxyglycerol extract from shark liver oil in rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2040-6	5.7	5
97	Pressurized liquid extraction as an alternative process to obtain antiviral agents from the edible microalga <i>Chlorella vulgaris</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 8522-7	5.7	38
96	Pressurized liquids as an alternative process to antioxidant carotenoids extraction from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 105-112	5.4	96
95	Supercritical fluid extraction of oregano ( <i>Origanum vulgare</i> ) essentials oils: anti-inflammatory properties based on cytokine response on THP-1 macrophages. <i>Food and Chemical Toxicology</i> , <b>2010</b> , 48, 1568-75	4.7	96
94	In vitro study of the effect of diesterified alkoxyglycerols with conjugated linoleic acid on adipocyte inflammatory mediators. <i>Lipids in Health and Disease</i> , <b>2010</b> , 9, 36	4.4	4
93	Design of natural food antioxidant ingredients through a chemometric approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 787-92	5.7	19
92	Testing and enhancing the in vitro bioaccessibility and bioavailability of <i>Rosmarinus officinalis</i> extracts with a high level of antioxidant abietanes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 1144-52	5.7	37
91	Oxidative stability of structured lipids. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 635-653	3.4	38
90	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 51, 450-5	3.5	291

89	A kinetic study of the lipase-catalyzed ethanolysis of two short-chain triacylglycerols: Alkylglycerols vs. triacylglycerols. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2010</b> , 64, 101-106		2
88	Intestinal digestion of fish oils and EB concentrates under in vitro conditions. <i>European Journal of Lipid Science and Technology</i> , <b>2010</b> , 112, 1315-1322	3	22
87	Subcritical water extraction and characterization of bioactive compounds from <i>Haematococcus pluvialis</i> microalga. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 51, 456-63	3.5	140
86	Metabolomic approach to the nutraceutical effect of rosemary extract plus EB PUFAs in diabetic children with capillary electrophoresis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 53, 1298-1304	3.5	20
85	Thermodynamic modeling of dealcoholization of beverages using supercritical CO <sub>2</sub> : Application to wine samples. <i>Journal of Supercritical Fluids</i> , <b>2010</b> , 52, 183-188	4.2	22
84	Simulation and optimization of supercritical fluid purification of phytosterol esters. <i>AIChE Journal</i> , <b>2009</b> , 55, 1023-1029	3.6	13
83	Production of phytosterol esters from soybean oil deodorizer distillates. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 459-463	3	26
82	Solvent-free preparation of phytosteryl esters with fatty acids from butterfat in equimolecular conditions in the presence of a lipase from <i>Candida rugosa</i> . <i>Journal of Chemical Technology and Biotechnology</i> , <b>2009</b> , 84, 745-750	3.5	18
81	Phase equilibria for the removal of ethanol from alcoholic beverages using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , <b>2009</b> , 50, 91-96	4.2	18
80	Deacidification of olive oil by countercurrent supercritical carbon dioxide extraction: Experimental and thermodynamic modeling. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 463-470	6	31
79	Dunaliella salina extract effect on diabetic rats: metabolic fingerprinting and target metabolite analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2009</b> , 49, 786-92	3.5	24
78	Enzymatic synthesis of short-chain diacylated alkylglycerols: A kinetic study. <i>Process Biochemistry</i> , <b>2009</b> , 44, 1025-1031	4.8	13
77	A Versatile GC Method for the Analysis of Alkylglycerols and Other Neutral Lipid Classes. <i>Chromatographia</i> , <b>2009</b> , 69, 729-734	2.1	7
76	Green processes based on the extraction with pressurized fluids to obtain potent antimicrobials from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 1213-1218	5.4	59
75	Optimization of summer truffle aroma analysis by SPME: Comparison of extraction with different polarity fibres. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 1253-1259	5.4	26
74	Supercritical fluid fractionation of fatty acid ethyl esters from butteroil. <i>Journal of Dairy Science</i> , <b>2009</b> , 92, 1840-5	4	9
73	Pressurized fluid extraction of bioactive compounds from <i>Phormidium</i> species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3517-23	5.7	68
72	Stepwise esterification of phytosterols with conjugated linoleic acid catalyzed by <i>Candida rugosa</i> lipase in solvent-free medium. <i>Journal of Bioscience and Bioengineering</i> , <b>2008</b> , 106, 559-62	3.3	17

71	Supercritical carbon dioxide fractionation of nonesterified alkoxyglycerols obtained from shark liver oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 1078-83	5.7	22
70	High-Pressure Phase Equilibria of the Pseudoternary Mixture Sunflower Oil + Ethanol + Carbon Dioxide. <i>Journal of Chemical &amp; Engineering Data</i> , <b>2008</b> , 53, 2632-2636	2.8	19
69	Acute oral safety study of rosemary extracts in rats. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 790-5	2.5	35
68	Antimicrobial activity of sub- and supercritical CO <sub>2</sub> extracts of the green alga <i>Dunaliella salina</i> . <i>Journal of Food Protection</i> , <b>2008</b> , 71, 2138-43	2.5	50
67	A predictive kinetic study of lipase-catalyzed ethanolysis reactions for the optimal reutilization of the biocatalyst. <i>Biochemical Engineering Journal</i> , <b>2008</b> , 42, 105-110	4.2	8
66	Meat-based functional foods for dietary equilibrium omega-6/omega-3. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52, 1153-61	5.9	16
65	Enrichment of vitamin E from <i>Spirulina platensis</i> microalga by SFE. <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 43, 484-489	4.2	58
64	Applying UNIFAC-based models to predict the solubility of solids in subcritical water. <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 46, 245-251	4.2	22
63	Countercurrent supercritical fluid extraction of different lipid-type materials: Experimental and thermodynamic modeling. <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 45, 206-212	4.2	30
62	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , <b>2008</b> , 1188, 234-41	4.5	27
61	Beta-carotene isomer composition of sub- and supercritical carbon dioxide extracts. Antioxidant activity measurement. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10585-90	5.7	57
60	Recovery of squalene from vegetable oil sources using countercurrent supercritical carbon dioxide extraction. <i>Journal of Supercritical Fluids</i> , <b>2007</b> , 40, 59-66	4.2	59
59	Ethanolysis of a waste material from olive oil distillation catalyzed by three different commercial lipases: A kinetic study. <i>Biochemical Engineering Journal</i> , <b>2007</b> , 34, 165-171	4.2	18
58	Screening of functional compounds in supercritical fluid extracts from <i>Spirulina platensis</i> . <i>Food Chemistry</i> , <b>2007</b> , 102, 1357-1367	8.5	114
57	Use of specially designed columns for antioxidants and antimicrobials enrichment by preparative supercritical fluid chromatography. <i>Journal of Chromatography A</i> , <b>2007</b> , 1143, 234-42	4.5	15
56	A two steps enzymatic procedure to obtain sterol esters, tocopherols and fatty acid ethyl esters from soybean oil deodorizer distillate. <i>Process Biochemistry</i> , <b>2007</b> , 42, 1335-1341	4.8	35
55	Use of supercritical CO <sub>2</sub> to obtain extracts with antimicrobial activity from <i>Chaetoceros muelleri</i> microalga. A correlation with their lipidic content. <i>European Food Research and Technology</i> , <b>2007</b> , 224, 505-510	3.4	52
54	Supercritical fluid and solid-liquid extraction of phenolic antioxidants from grape pomace: a comparative study. <i>European Food Research and Technology</i> , <b>2007</b> , 226, 199-205	3.4	78

53	An Efficient Methodology for the Preparation of Alkoxyglycerols Rich in Conjugated Linoleic Acid and Eicosapentaenoic Acid. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2007</b> , 84, 443-448	1.8	12
52	Supercritical fluid extraction of antioxidant and antimicrobial compounds from <i>Laurus nobilis</i> L. Chemical and functional characterization. <i>European Food Research and Technology</i> , <b>2006</b> , 222, 565-571	3.4	38
51	Functional characterization of pressurized liquid extracts of <i>Spirulina platensis</i> . <i>European Food Research and Technology</i> , <b>2006</b> , 224, 75-81	3.4	40
50	Supercritical fluid extraction of antioxidant compounds from oregano: Chemical and functional characterization via LC-MS and in vitro assays. <i>Journal of Supercritical Fluids</i> , <b>2006</b> , 38, 62-69	4.2	90
49	Supercritical fluid extraction of minor lipids from pretreated sunflower oil deodorizer distillates. <i>European Journal of Lipid Science and Technology</i> , <b>2006</b> , 108, 659-665	3	22
48	Pressurized Fluid Extraction of Squalene from Olive Biomass. <i>ACS Symposium Series</i> , <b>2006</b> , 96-106	0.4	2
47	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. <i>ACS Symposium Series</i> , <b>2006</b> , 65-78	0.4	7
46	Supercritical carbon dioxide extraction of compounds with antimicrobial activity from <i>Origanum vulgare</i> L.: determination of optimal extraction parameters. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 369-75	2.5	57
45	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2006</b> , 41, 1560-5	3.5	149
44	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2006</b> , 41, 1606-13	3.5	51
43	Study of the analysis of alkoxyglycerols and other non-polar lipids by liquid chromatography coupled with evaporative light scattering detector. <i>Journal of Chromatography A</i> , <b>2005</b> , 1078, 28-34	4.5	43
42	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. <i>Food Chemistry</i> , <b>2005</b> , 93, 417-423	8.5	159
41	Isolation of phenolic antioxidant compounds by SFC. <i>Journal of Supercritical Fluids</i> , <b>2005</b> , 35, 128-132	4.2	21
40	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts of <i>Spirulina platensis</i> microalga. <i>Journal of Separation Science</i> , <b>2005</b> , 28, 1031-8	3.4	51
39	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. <i>Journal of Separation Science</i> , <b>2005</b> , 28, 2111-9	3.4	102
38	In vitro antioxidant analysis of supercritical fluid extracts from rosemary ( <i>Rosmarinus officinalis</i> L.). <i>European Food Research and Technology</i> , <b>2005</b> , 221, 478-486	3.4	51
37	Chemical composition and antimicrobial activity of <i>Rosmarinus officinalis</i> L. essential oil obtained via supercritical fluid extraction. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 790-5	2.5	153
36	Capillary electrophoresis separation of rosemary antioxidants from subcritical water extracts. <i>European Food Research and Technology</i> , <b>2004</b> , 219, 549-556	3.4	15

35	Countercurrent packed column supercritical CO <sub>2</sub> extraction of olive oil. Mass transfer evaluation. <i>Journal of Supercritical Fluids</i> , <b>2004</b> , 28, 29-35	4.2	35
34	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , <b>2004</b> , 1047, 195-203	4.5	3
33	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. <i>Journal of Chromatography A</i> , <b>2004</b> , 1057, 241-5	4.5	61
32	Countercurrent supercritical fluid extraction and fractionation of high-added-value compounds from a hexane extract of olive leaves. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4774-9	5.7	100
31	Supercritical Fluid Extraction. <i>Food Additives</i> , <b>2004</b> , 539-553		0
30	Truffle aroma characterization by headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , <b>2003</b> , 1017, 207-14	4.5	93
29	Isolation of brandy aroma by countercurrent supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , <b>2003</b> , 26, 129-135	4.2	29
28	Subcritical water extraction of antioxidant compounds from rosemary plants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 375-82	5.7	314
27	Rebuttal on Truffle Aroma Analysis by Headspace Solid Phase Microextraction (Wrong Information or Wrong Interpretation?). <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 4484-4484	5.7	1
26	New trends in food processing. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2003</b> , 43, 507-26	11.5	110
25	Concentration of sterols and tocopherols from olive oil with supercritical carbon dioxide. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2002</b> , 79, 1255-1260	1.8	21
24	Analysis of fatty acids in foods by supercritical fluid chromatography. <i>Analytica Chimica Acta</i> , <b>2002</b> , 465, 131-144	6.6	60
23	Truffle aroma analysis by headspace solid phase microextraction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6468-72	5.7	60
22	Analysis of antioxidants from orange juice obtained by countercurrent supercritical fluid extraction, using micellar electrokinetic chromatography and reverse-phase liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6648-52	5.7	20
21	Optimization of countercurrent supercritical fluid extraction conditions for spirits fractionation. <i>Journal of Supercritical Fluids</i> , <b>2001</b> , 21, 41-49	4.2	32
20	Isolation of antioxidant compounds from orange juice by using countercurrent supercritical fluid extraction (CC-SFE). <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 6039-44	5.7	25
19	Countercurrent supercritical fluid extraction and fractionation of alcoholic beverages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1895-9	5.7	23
18	Liquid chromatographic-mass spectrometric analysis of supercritical-fluid extracts of rosemary plants. <i>Journal of Chromatography A</i> , <b>2000</b> , 870, 491-9	4.5	127

17	Isolation and separation of tocopherols from olive by-products with supercritical fluids. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2000</b> , 77, 187-190	1.8	52
16	Tuning of mobile and stationary phase polarity for the separation of polar compounds by SFC. <i>Journal of Proteomics</i> , <b>2000</b> , 43, 25-43		31
15	Combined use of supercritical fluid extraction, micellar electrokinetic chromatography, and reverse phase high performance liquid chromatography for the analysis of antioxidants from rosemary ( <i>Rosmarinus officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 4060-5	5.7	41
14	Very large volume sample introduction in capillary gas chromatography using a programmed temperature injector for pesticide analysis. <i>Journal of Separation Science</i> , <b>1999</b> , 11, 89-95		12
13	Determination of tocopherols and vitamin A in vegetable oils using packed capillary column supercritical fluid chromatography with electrochemical detection. <i>Journal of Separation Science</i> , <b>1999</b> , 11, 385-391		14
12	Accelerated solvent extraction of the antioxidant Irganox 1076 in linear low density polyethylene (LLDPE) granules before and after irradiation. <i>Analyst, The</i> , <b>1998</b> , 123, 1205-1207	5	17
11	Simplex Optimization of the Direct Analysis of Free Sterols in Sunflower Oil by On-Line Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 1022-1026	5.7	24
10	Taguchi Experimental Design Study of Very Large Sample Injection of Pesticides in Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , <b>1998</b> , 36, 535-540	1.4	10
9	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> , <b>1996</b> , 44, 3189-3192	5.7	27
8	A Method for the Direct Isolation and Gas Chromatographic Analysis of Milk Flavor Components Using a Programmed Temperature Vaporizer. <i>Journal of Dairy Science</i> , <b>1996</b> , 79, 1706-1712	4	6
7	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> , <b>1996</b> , 202, 270-274		5
6	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 717-722	5.7	31
5	Use of a Programmed Temperature Injector for On-Line Reversed-Phase Liquid Chromatography-Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , <b>1995</b> , 33, 446-450	1.4	26
4	On-line reversed-phase liquid chromatography-capillary gas chromatography using a programmed temperature vaporizer as interface. <i>Journal of High Resolution Chromatography</i> , <b>1995</b> , 18, 433-438		29
3	Large-volume GC injections - two different views. <i>Journal of High Resolution Chromatography</i> , <b>1995</b> , 18, 665-665		2
2	Variables affecting the introduction of large sample volumes in capillary gas chromatography using a programmed-temperature vaporizer. <i>Journal of Chromatography A</i> , <b>1993</b> , 648, 407-414	4.5	35
1	Experimental Design Optimization of Large Volume Sampling in a Programmed Temperature Vaporizer. Application in Food Analysis. <i>Journal of Chromatographic Science</i> , <b>1992</b> , 30, 261-266	1.4	36