

Francisco J SeÃ±orÃ±ns

List of Publications by Year in descending order

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124
papers

5,975
citations

66343

42
h-index

82547

72
g-index

124
all docs

124
docs citations

124
times ranked

5964
citing authors

#	ARTICLE	IF	CITATIONS
1	Biobased Solvents for Pressurized Liquid Extraction of <i>Nannochloropsis gaditana</i> Omega-3 Lipids. <i>Marine Drugs</i> , 2021, 19, 107.	4.6	12
2	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> , 2021, 148, 111789.	5.2	30
3	Combination of Synergic Enzymes and Ultrasounds as an Effective Pretreatment Process to Break Microalgal Cell Wall and Enhance Algal Oil Extraction. <i>Foods</i> , 2021, 10, 1928.	4.3	12
4	Integrated Green and Enzymatic Process to Produce Omega-3 Acylglycerols from <i>Echium plantagineum</i> Using Immobilized Lipases. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 341-352.	1.9	5
5	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> , 2021, 9, 794672.	4.1	5
6	Advanced Extraction of Lipids with DHA from <i>Isochrysis galbana</i> with Enzymatic Pre-Treatment Combined with Pressurized Liquids and Ultrasound Assisted Extractions. <i>Molecules</i> , 2020, 25, 3310.	3.8	20
7	Enzymatic modification to produce health-promoting lipids from fish oil, algae and other new omega-3 sources: A review. <i>New Biotechnology</i> , 2020, 57, 45-54.	4.4	33
8	Synthesis of omega-3 ethyl esters from chia oil catalyzed by polyethylene glycol-modified lipases with improved stability. <i>Food Chemistry</i> , 2019, 271, 433-439.	8.2	16
9	Strategies for Enzymatic Synthesis of Omega-3 Structured Triacylglycerols from <i>Camelina sativa</i> Oil Enriched in EPA and DHA. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800412.	1.5	7
10	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> , 2019, 37, 74-82.	4.6	47
11	Enzymatic transesterification in a solvent-free system: synthesis of sn-2 docosahexaenoyl monoacylglycerol. <i>Biocatalysis and Biotransformation</i> , 2018, 36, 265-270.	2.0	9
12	Alternative oil extraction methods from <i>Echium plantagineum</i> L. seeds using advanced techniques and green solvents. <i>Food Chemistry</i> , 2018, 244, 75-82.	8.2	111
13	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> , 2017, 65, 2572-2579.	5.2	43
14	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> , 2017, 65, 117-122.	5.2	17
15	Enzymatic synthesis of triacylglycerols of docosahexaenoic acid: Transesterification of its ethyl esters with glycerol. <i>Food Chemistry</i> , 2015, 187, 225-229.	8.2	31
16	Supercritical and enzymatic technologies for the production of lysophosphatidylcholine. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 153-162.	3.2	0
17	Plasma and urine metabolic fingerprinting of type 1 diabetic children. <i>Electrophoresis</i> , 2013, 34, 2882-2890.	2.4	52
18	Metabolic effect of docosahexaenoic acid supplementation in different doses and formulations (ethyl- and glyceryl-) in hypercholesterolemic rats. <i>Journal of Functional Foods</i> , 2013, 5, 755-762.	3.4	6

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19	Optimization of Countercurrent Supercritical Fluid Extraction of Minor Components from Olive Oil. <i>Current Analytical Chemistry</i> , 2013, 10, 78-85.	1.2	10
20	Immobilized lipases from <i>Candida antarctica</i> for producing tyrosyl oleate in solvent-free medium. <i>Biocatalysis and Biotransformation</i> , 2012, 30, 245-254.	2.0	8
21	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> , 2012, 46, 245-253.	5.2	93
22	Metabolomic Approach with LC-QTOF to Study the Effect of a Nutraceutical Treatment on Urine of Diabetic Rats. <i>Journal of Proteome Research</i> , 2011, 10, 837-844.	3.7	53
23	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> , 2011, 23, 909-917.	2.8	56
24	In Vitro Intestinal Bioaccessibility of Alkylglycerols Versus Triacylglycerols as Vehicles of Butyric Acid. <i>Lipids</i> , 2011, 46, 277-285.	1.7	14
25	Kinetic study of pilot-scale supercritical CO ₂ extraction of rosemary (<i>Rosmarinus officinalis</i>) leaves. <i>Journal of Supercritical Fluids</i> , 2011, 55, 971-976.	3.2	39
26	Oxidative stability of structured lipids. <i>European Food Research and Technology</i> , 2010, 231, 635-653.	3.3	47
27	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 450-455.	2.8	349
28	A kinetic study of the lipase-catalyzed ethanolysis of two short-chain triacylglycerols: Alkylglycerols vs. triacylglycerols. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2010, 64, 101-106.	1.8	2
29	Intestinal digestion of fish oils and ω -3 concentrates under <i>in vitro</i> conditions. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1315-1322.	1.5	26
30	Subcritical water extraction and characterization of bioactive compounds from <i>Haematococcus pluvialis</i> microalga. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 456-463.	2.8	176
31	Metabolomic approach to the nutraceutical effect of rosemary extract plus ω -3 PUFAs in diabetic children with capillary electrophoresis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 1298-1304.	2.8	21
32	Thermodynamic modeling of dealcoholization of beverages using supercritical CO ₂ : Application to wine samples. <i>Journal of Supercritical Fluids</i> , 2010, 52, 183-188.	3.2	24
33	High-Pressure Phase Equilibria of Squalene + Carbon Dioxide: New Data and Thermodynamic Modeling. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 3606-3611.	1.9	7
34	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> , 2010, 58, 2040-2046.	5.2	6
35	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> , 2010, 58, 8522-8527.	5.2	52
36	Pressurized liquids as an alternative process to antioxidant carotenoids' extraction from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , 2010, 43, 105-112.	5.2	119

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37	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> , 2010, 48, 1568-1575.	3.6	120
38	In vitro study of the effect of diesterified alkoxyglycerols with conjugated linoleic acid on adipocyte inflammatory mediators. <i>Lipids in Health and Disease</i> , 2010, 9, 36.	3.0	5
39	Design of Natural Food Antioxidant Ingredients through a Chemometric Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 787-792.	5.2	23
40	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> , 2010, 58, 1144-1152.	5.2	43
41	Simulation and optimization of supercritical fluid purification of phytosterol esters. <i>AIChE Journal</i> , 2009, 55, 1023-1029.	3.6	15
42	Production of phytosterol esters from soybean oil deodorizer distillates. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 459-463.	1.5	30
43	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> , 2009, 84, 745-750.	3.2	21
44	Phase equilibria for the removal of ethanol from alcoholic beverages using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2009, 50, 91-96.	3.2	18
45	Deacidification of olive oil by countercurrent supercritical carbon dioxide extraction: Experimental and thermodynamic modeling. <i>Journal of Food Engineering</i> , 2009, 90, 463-470.	5.2	36
46	Dunaliella salina extract effect on diabetic rats: Metabolic fingerprinting and target metabolite analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009, 49, 786-792.	2.8	26
47	Enzymatic synthesis of short-chain diacylated alkylglycerols: A kinetic study. <i>Process Biochemistry</i> , 2009, 44, 1025-1031.	3.7	14
48	A Versatile GC Method for the Analysis of Alkylglycerols and Other Neutral Lipid Classes. <i>Chromatographia</i> , 2009, 69, 729-734.	1.3	8
49	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> , 2009, 42, 1213-1218.	5.2	79
50	Optimization of summer truffle aroma analysis by SPME: Comparison of extraction with different polarity fibres. <i>LWT - Food Science and Technology</i> , 2009, 42, 1253-1259.	5.2	36
51	Supercritical fluid fractionation of fatty acid ethyl esters from butteroil. <i>Journal of Dairy Science</i> , 2009, 92, 1840-1845.	3.4	10
52	A predictive kinetic study of lipase-catalyzed ethanolysis reactions for the optimal reutilization of the biocatalyst. <i>Biochemical Engineering Journal</i> , 2008, 42, 105-110.	3.6	8
53	Meat-based functional foods for dietary equilibrium $\omega 6/\omega 3$. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 1153-1161.	3.3	17
54	Enrichment of vitamin E from <i>Spirulina platensis</i> microalga by SFE. <i>Journal of Supercritical Fluids</i> , 2008, 43, 484-489.	3.2	64

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55	Applying UNIFAC-based models to predict the solubility of solids in subcritical water. <i>Journal of Supercritical Fluids</i> , 2008, 46, 245-251.	3.2	24
56	Countercurrent supercritical fluid extraction of different lipid-type materials: Experimental and thermodynamic modeling. <i>Journal of Supercritical Fluids</i> , 2008, 45, 206-212.	3.2	34
57	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 234-241.	3.7	36
58	Pressurized Fluid Extraction of Bioactive Compounds from Phormidium Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3517-3523.	5.2	82
59	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> , 2008, 106, 559-562.	2.2	20
60	Supercritical Carbon Dioxide Fractionation of Nonesterified Alkoxyglycerols Obtained from Shark Liver Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1078-1083.	5.2	25
61	High-Pressure Phase Equilibria of the Pseudoternary Mixture Sunflower Oil + Ethanol + Carbon Dioxide. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 2632-2636.	1.9	19
62	Acute Oral Safety Study of Rosemary Extracts in Rats. <i>Journal of Food Protection</i> , 2008, 71, 790-795.	1.7	43
63	Antimicrobial Activity of Sub- and Supercritical CO ₂ Extracts of the Green Alga <i>Dunaliella salina</i> . <i>Journal of Food Protection</i> , 2008, 71, 2138-2143.	1.7	60
64	β -Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10585-10590.	5.2	61
65	Recovery of squalene from vegetable oil sources using countercurrent supercritical carbon dioxide extraction. <i>Journal of Supercritical Fluids</i> , 2007, 40, 59-66.	3.2	64
66	Ethanolysis of a waste material from olive oil distillation catalyzed by three different commercial lipases: A kinetic study. <i>Biochemical Engineering Journal</i> , 2007, 34, 165-171.	3.6	19
67	Screening of functional compounds in supercritical fluid extracts from <i>Spirulina platensis</i> . <i>Food Chemistry</i> , 2007, 102, 1357-1367.	8.2	142
68	Use of specially designed columns for antioxidants and antimicrobials enrichment by preparative supercritical fluid chromatography. <i>Journal of Chromatography A</i> , 2007, 1143, 234-242.	3.7	16
69	A two steps enzymatic procedure to obtain sterol esters, tocopherols and fatty acid ethyl esters from soybean oil deodorizer distillate. <i>Process Biochemistry</i> , 2007, 42, 1335-1341.	3.7	40
70	Use of supercritical CO ₂ 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> , 2007, 224, 505-510.	3.3	65
71	Supercritical fluid and solid-liquid extraction of phenolic antioxidants from grape pomace: a comparative study. <i>European Food Research and Technology</i> , 2007, 226, 199-205.	3.3	94
72	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> , 2007, 84, 443-448.	1.9	14

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73	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. ACS Symposium Series, 2006, , 65-78.	0.5	8
74	Supercritical Carbon Dioxide Extraction of Compounds with Antimicrobial Activity from <i>Origanum vulgare</i> L.: Determination of Optimal Extraction Parameters. Journal of Food Protection, 2006, 69, 369-375.	1.7	60
75	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1560-1565.	2.8	163
76	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1606-1613.	2.8	58
77	Supercritical fluid extraction of antioxidant and antimicrobial compounds from <i>Laurus nobilis</i> L. Chemical and functional characterization. European Food Research and Technology, 2006, 222, 565-571.	3.3	49
78	Functional characterization of pressurized liquid extracts of <i>Spirulina platensis</i> . European Food Research and Technology, 2006, 224, 75-81.	3.3	55
79	Supercritical fluid extraction of antioxidant compounds from oregano. Journal of Supercritical Fluids, 2006, 38, 62-69.	3.2	101
80	Supercritical fluid extraction of minor lipids from pretreated sunflower oil deodorizer distillates. European Journal of Lipid Science and Technology, 2006, 108, 659-665.	1.5	25
81	Pressurized Fluid Extraction of Squalene from Olive Biomass. ACS Symposium Series, 2006, , 96-106.	0.5	2
82	Study of the analysis of alkoxyglycerols and other non-polar lipids by liquid chromatography coupled with evaporative light scattering detector. Journal of Chromatography A, 2005, 1078, 28-34.	3.7	48
83	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. Food Chemistry, 2005, 93, 417-423.	8.2	183
84	Isolation of phenolic antioxidant compounds by SFC. Journal of Supercritical Fluids, 2005, 35, 128-132.	3.2	24
85	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts of <i>Spirulina platensis</i> microalga. Journal of Separation Science, 2005, 28, 1031-1038.	2.5	58
86	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. Journal of Separation Science, 2005, 28, 2111-2119.	2.5	114
87	In vitro antioxidant analysis of supercritical fluid extracts from rosemary (<i>Rosmarinus officinalis</i> L.). European Food Research and Technology, 2005, 221, 478-486.	3.3	64
88	Chemical Composition and Antimicrobial Activity of <i>Rosmarinus officinalis</i> L. Essential Oil Obtained via Supercritical Fluid Extraction. Journal of Food Protection, 2005, 68, 790-795.	1.7	195
89	Capillary electrophoresis separation of rosemary antioxidants from subcritical water extracts. European Food Research and Technology, 2004, 219, 549-556.	3.3	21
90	Countercurrent packed column supercritical CO ₂ extraction of olive oil. Mass transfer evaluation. Journal of Supercritical Fluids, 2004, 28, 29-35.	3.2	36

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91	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	3.7	17
92	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. <i>Journal of Chromatography A</i> , 2004, 1057, 241-245.	3.7	69
93	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> , 2004, 52, 4774-4779.	5.2	114
94	Supercritical Fluid Extraction. <i>Food Additives</i> , 2004, , 539-553.	0.1	1
95	Truffle aroma characterization by headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , 2003, 1017, 207-214.	3.7	112
96	Isolation of brandy aroma by countercurrent supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2003, 26, 129-135.	3.2	33
97	Subcritical Water Extraction of Antioxidant Compounds from Rosemary Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 375-382.	5.2	368
98	Rebuttal on Truffle Aroma Analysis by Headspace Solid Phase Microextraction (Wrong Information or Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.2	2
99	New Trends in Food Processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2003, 43, 507-526.	10.3	127
100	Truffle Aroma Analysis by Headspace Solid Phase Microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6468-6472.	5.2	69
101	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> , 2002, 50, 6648-6652.	5.2	26
102	Concentration of sterols and tocopherols from olive oil with supercritical carbon dioxide. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 1255-1260.	1.9	27
103	Analysis of fatty acids in foods by supercritical fluid chromatography. <i>Analytica Chimica Acta</i> , 2002, 465, 131-144.	5.4	63
104	Isolation of Antioxidant Compounds from Orange Juice by Using Countercurrent Supercritical Fluid Extraction (CC-SFE). <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 6039-6044.	5.2	34
105	Countercurrent Supercritical Fluid Extraction and Fractionation of Alcoholic Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1895-1899.	5.2	27
106	Optimization of countercurrent supercritical fluid extraction conditions for spirits fractionation. <i>Journal of Supercritical Fluids</i> , 2001, 21, 41-49.	3.2	36
107	Liquid chromatographic-mass spectrometric analysis of supercritical-fluid extracts of rosemary plants. <i>Journal of Chromatography A</i> , 2000, 870, 491-499.	3.7	146
108	Isolation and separation of tocopherols from olive by-products with supercritical fluids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 187-190.	1.9	63

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109	Tuning of mobile and stationary phase polarity for the separation of polar compounds by SFC. Journal of Proteomics, 2000, 43, 25-43.	2.4	31
110	Combined Use of Supercritical Fluid Extraction, Micellar Electrokinetic Chromatography, and Reverse Phase High Performance Liquid Chromatography for the Analysis of Antioxidants from Rosemary (Rosmarinus officinalis L.). Journal of Agricultural and Food Chemistry, 2000, 48, 4060-4065.	5.2	49
111	Very large volume sample introduction in capillary gas chromatography using a programmed temperature injector for pesticide analysis. Journal of Separation Science, 1999, 11, 89-95.	1.0	14
112	Determination of tocopherols and vitamin A in vegetable oils using packed capillary column supercritical fluid chromatography with electrochemical detection. Journal of Separation Science, 1999, 11, 385-391.	1.0	17
113	Accelerated solvent extraction of the antioxidant Irganox 1076 in linear low density polyethylene (LLDPE) granules before and after $\dot{\text{I}}^3$ -irradiation. Analyst, The, 1998, 123, 1205-1207.	3.5	18
114	Simplex Optimization of the Direct Analysis of Free Sterols in Sunflower Oil by On-Line Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. Journal of Agricultural and Food Chemistry, 1998, 46, 1022-1026.	5.2	27
115	Taguchi Experimental Design Study of Very Large Sample Injection of Pesticides in Capillary Gas Chromatography. Journal of Chromatographic Science, 1998, 36, 535-540.	1.4	11
116	Rapid Separation of Free Sterols in Edible Oils by On-Line Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. Journal of Agricultural and Food Chemistry, 1996, 44, 3189-3192.	5.2	30
117	A Method for the Direct Isolation and Gas Chromatographic Analysis of Milk Flavor Components Using a Programmed Temperature Vaporizer. Journal of Dairy Science, 1996, 79, 1706-1712.	3.4	7
118	Analysis of volatile components by direct injection of real-life samples by using a programmed-temperature vaporizer. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 270-274.	0.6	7
119	Use of a Programmed Temperature Injector for On-Line Reversed-Phase Liquid Chromatography-Capillary Gas Chromatography. Journal of Chromatographic Science, 1995, 33, 446-450.	1.4	29
120	On-line reversed-phase liquid chromatography-capillary gas chromatography using a programmed temperature vaporizer as interface. Journal of High Resolution Chromatography, 1995, 18, 433-438.	1.4	31
121	Large-volume GC injections - two different views. Journal of High Resolution Chromatography, 1995, 18, 665-665.	1.4	2
122	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. Journal of Agricultural and Food Chemistry, 1995, 43, 717-722.	5.2	39
123	Variables affecting the introduction of large sample volumes in capillary gas chromatography using a programmed-temperature vaporizer. Journal of Chromatography A, 1993, 648, 407-414.	3.7	36
124	Experimental Design Optimization of Large Volume Sampling in a Programmed Temperature Vaporizer. Application in Food Analysis. Journal of Chromatographic Science, 1992, 30, 261-266.	1.4	40