## Antonio Gonzlez-Casado

## List of Publications by Citations

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27 945 17 27 g-index

27 1,049 4.8 4.06 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
27	Principles of analytical calibration/quantification for the separation sciences. <i>Journal of Chromatography A</i> , <b>2007</b> , 1158, 33-46	4.5	141
26	Chromatographic fingerprinting: An innovative approach for food 'identitation' and food authentication - A tutorial. <i>Analytica Chimica Acta</i> , <b>2016</b> , 909, 9-23	6.6	137
25	Determination of trace amounts of bisphenol F, bisphenol A and their diglycidyl ethers in wastewater by gas chromatographythass spectrometry. <i>Analytica Chimica Acta</i> , <b>2001</b> , 431, 31-40	6.6	81
24	Chemometric classification and quantification of olive oil in blends with any edible vegetable oils using FTIR-ATR and Raman spectroscopy. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 86, 174-184	5.4	70
23	Determination of Imidacloprid in Vegetable Samples by GasChromatographyMass Spectrometry. <i>Analyst, The</i> , <b>1997</b> , 122, 579-581	5	56
22	Quantification of blending of olive oils and edible vegetable oils by triacylglycerol fingerprint gas chromatography and chemometric tools. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2012</b> , 910, 71-7	3.2	55
21	Differential-pulse polarographic determination of the insecticide imidacloprid in commercial formulations. <i>Mikrochimica Acta</i> , <b>1999</b> , 130, 261-265	5.8	51
20	Multivariate analysis of HT/GC-(IT)MS chromatographic profiles of triacylglycerol for classification of olive oil varieties. <i>Analytical and Bioanalytical Chemistry</i> , <b>2011</b> , 399, 2093-103	4.4	42
19	Proton transfer reaction-mass spectrometry volatile organic compound fingerprinting for monovarietal extra virgin olive oil identification. <i>Food Chemistry</i> , <b>2012</b> , 134, 589-596	8.5	41
18	Sensitive determination of carbaryl in vegetal food and natural waters by flow-injection analysis based on the luminol chemiluminescence reaction. <i>Analytica Chimica Acta</i> , <b>2004</b> , 524, 161-166	6.6	31
17	Determination of the herbicide metribuzin and its major conversion products in soil by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , <b>2006</b> , 1102, 280-6	4.5	30
16	Effect of different matrices on physiological amino acids analysis by liquid chromatography: evaluation and correction of the matrix effect. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2004</b> , 799, 73-9	3.2	30
15	Chemiluminescence determination of carbofuran at trace levels in lettuce and waters by flow-injection analysis. <i>Talanta</i> , <b>2005</b> , 65, 980-5	6.2	29
14	One input-class and two input-class classifications for differentiating olive oil from other edible vegetable oils by use of the normal-phase liquid chromatography fingerprint of the methyl-transesterified fraction. <i>Food Chemistry</i> , <b>2017</b> , 221, 1784-1791	8.5	28
13	A new analytical method for quantification of olive and palm oil in blends with other vegetable edible oils based on the chromatographic fingerprints from the methyl-transesterified fraction. <i>Talanta</i> , <b>2017</b> , 164, 540-547	6.2	18
12	Classification of olive oils according to their cultivars based on second-order data using LC-DAD. <i>Talanta</i> , <b>2019</b> , 195, 69-76	6.2	18
11	Mortars, pigments and binding media of wall paintings in the Carrera del Darrolln Granada, Spain.  Journal of Cultural Heritage, <b>2000</b> , 1, 19-28	2.9	17

## LIST OF PUBLICATIONS

10	Determination of Acrinathrin in Water Samples by Micro Liquid-Liquid Extraction and Gas Chromatography-Mass Spectrometry <i>Analytical Sciences</i> , <b>1997</b> , 13, 817-819	1.7	11	
9	Fast-HPLC Fingerprinting to Discriminate Olive Oil from Other Edible Vegetable Oils by Multivariate Classification Methods. <i>Journal of AOAC INTERNATIONAL</i> , <b>2017</b> , 100, 345-350	1.7	10	
8	Pressurised liquid extraction and quantification of fat-oil in bread and derivatives products. <i>Talanta</i> , <b>2010</b> , 83, 25-30	6.2	9	
7	Peroxyoxalate Photoinduced Chemiluminescence Detection of Norfloxacin in Pharmaceutical Products by Flow Injection Analysis. <i>Analytical Letters</i> , <b>2010</b> , 43, 2399-2410	2.2	8	
6	A straightforward quantification of triacylglycerols (and fatty acids) in monovarietal extra virgin olive oils by high-temperature GC. <i>Analytical Methods</i> , <b>2012</b> , 4, 753	3.2	6	
5	Establishment of signal-recovery functions for calculation of recovery factor. Application to monitoring of contaminant residues in vegetables by chemiluminescence detection. <i>Analytical and Bioanalytical Chemistry</i> , <b>2006</b> , 384, 295-301	4.4	6	
4	Potential of the luminol reaction in the sensitive detection of pesticide residues by flow injection analysis. <i>Luminescence</i> , <b>2004</b> , 19, 222-4	2.5	6	
3	Elaboration of Four Olive Oil Certified Reference Materials: InterOleo-CRM 2006 Certification Study. <i>Food Analytical Methods</i> , <b>2008</b> , 1, 259-269	3.4	5	
2	Deep (offset) non-invasive Raman spectroscopy for the evaluation of food and beverages IA review. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111822	5.4	5	
1	Sensory quality control of dry-cured ham: A comprehensive methodology for sensory panel qualification and method validation. <i>Meat Science</i> , <b>2019</b> , 149, 149-155	6.4	4	