

Soledad Prats Moya

List of Publications by Year in descending order

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706676

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citing authors

#	ARTICLE	IF	CITATIONS
1	Volatile Profile of Nuts, Key Odorants and Analytical Methods for Quantification. <i>Foods</i> , 2021, 10, 1611.	1.9	15
2	Variability of Chemical Profile in Almonds (<i>Prunus dulcis</i>) of Different Cultivars and Origins. <i>Foods</i> , 2021, 10, 153.	1.9	29
3	Optimization of Volatile Compounds Extraction from Industrial Celery (<i>Apium graveolens</i>) By-Products by Using Response Surface Methodology and Study of Their Potential as Antioxidant Sources. <i>Foods</i> , 2021, 10, 2664.	1.9	6
4	Potential of Industrial Pineapple (<i>Ananas comosus</i> (L.) Merrill) By-Products as Aromatic and Antioxidant Sources. <i>Antioxidants</i> , 2021, 10, 1767.	2.2	10
5	Effects of 12 Weeks of Strength Training and Gluten-Free Diet on Quality of Life, Body Composition and Strength in Women with Celiac Disease: A Randomized Controlled Trial. <i>Applied Sciences</i> (Switzerland), 2021, 11, 10960.	1.3	1
6	Total polyphenol content and metals determination in Spanish virgin olive oils by means of a dispersive liquid-liquid aerosol phase extraction method and ICP-MS. <i>Analytica Chimica Acta</i> , 2020, 1094, 34-46.	2.6	11
7	Authentication of "Adelita" Raspberry Cultivar Based on Physical Properties, Antioxidant Activity and Volatile Profile. <i>Antioxidants</i> , 2020, 9, 593.	2.2	15
8	Chemometric comparison of almond oxidation rates using kinetic parameters obtained by infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4549-4557.	1.7	1
9	Tools Used to Measure the Physical State of Women with Celiac Disease: A Review with a Systematic Approach. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 539.	1.2	3
10	Microwave assisted high performance liquid chromatography for the separation of triacylglycerols in vegetable oils using an evaporative light scattering detector. <i>Food Chemistry</i> , 2019, 300, 125203.	4.2	3
11	New Trends and Applications in Fermented Beverages. , 2019, , 31-66.		10
12	Influence of Cooking and Ingredients on the Antioxidant Activity, Phenolic Content and Volatile Profile of Different Variants of the Mediterranean Typical Tomato Sofrito. <i>Antioxidants</i> , 2019, 8, 551.	2.2	11
13	Aerosol-Phase Extraction Method for Determination of Ca, K, Mg, and Na in Biodiesel through Inductively Coupled Plasma Optical Emission Spectrometry. <i>Analytical Chemistry</i> , 2017, 89, 13618-13625.	3.2	12
14	Hydration and nutrition knowledge in adolescent swimmers. Does water intake affect urine hydration markers after swimming?. <i>International Journal of Applied Exercise Physiology</i> , 2017, 6, 37-45.	0.4	2
15	Determination of fat-soluble vitamins in vegetable oils through microwave-assisted high-performance liquid chromatography. <i>Journal of Separation Science</i> , 2015, 38, 1073-1081.	1.3	8
16	Optimisation of analytical methods for the characterisation of oranges, clementines and citrus hybrids cultivated in Spain on the basis of their composition in ascorbic acid, citric acid and major sugars. <i>International Journal of Food Science and Technology</i> , 2014, 49, 146-152.	1.3	19
17	Ion balance in waters through inductively coupled plasma optical emission spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2014, 94, 427-440.	1.8	3
18	Microwave high performance liquid chromatography with UV-visible detection. Application to vitamins determination. <i>Analyst</i> , The, 2012, 137, 2260.	1.7	6

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19	Free amino acids and biogenic amines in Alicante Monastrell wines. Food Chemistry, 2012, 135, 1511-1519.	4.2	59
20	CHAPTER 25. Determination of Maltose in Food Samples by High-temperature Liquid Chromatography Coupled to ICP-AES. Food and Nutritional Components in Focus, 2012, , 425-442.	0.1	0
21	Kinetic Study of Olive Oil Degradation Monitored by Fourier Transform Infrared Spectrometry. Application to Oil Characterization. Journal of Agricultural and Food Chemistry, 2012, 60, 11800-11810.	2.4	16
22	Rapid and sensitive determination of carbohydrates in foods using high temperature liquid chromatography with evaporative light scattering detection. Journal of Separation Science, 2012, 35, 929-936.	1.3	23
23	Development of an Analytical Method for the Combined Determination of Water-Soluble Vitamins and Minerals Through High-Performance Liquid Chromatography-Inductively Coupled Plasma Atomic Emission Spectrometry Hyphenation. Food Analytical Methods, 2012, 5, 897-908.	1.3	3
24	Alcohol and metal determination in alcoholic beverages through high-temperature liquid-chromatography coupled to an inductively coupled plasma atomic emission spectrometer. Journal of Chromatography A, 2011, 1218, 3439-3446.	1.8	20
25	High-Temperature Liquid Chromatography Inductively Coupled Plasma Atomic Emission Spectrometry hyphenation for the combined organic and inorganic analysis of foodstuffs. Journal of Chromatography A, 2010, 1217, 6195-6202.	1.8	14
26	Simple and rapid analytical method for the simultaneous determination of cetrimonium chloride and alkyl alcohols in hair conditioners. International Journal of Cosmetic Science, 2010, 32, 65-72.	1.2	9
27	Classification of Four Almond Cultivars Using Oil Degradation Parameters Based on FTIR and GC Data. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 51-58.	0.8	40
28	Comparative study of tocopherol homologue content in four almond oil cultivars during two consecutive years. Journal of Food Composition and Analysis, 2008, 21, 144-151.	1.9	56
29	Single-injection calibration approach for high-performance liquid chromatography. Journal of Chromatography A, 2008, 1185, 178-184.	1.8	3
30	Rapid analytical method for the determination of organic and inorganic species in tomato samples through HPLC-ICP-AES coupling. Food Chemistry, 2008, 111, 469-475.	4.2	26
31	Simultaneous Determination of Carbohydrates, Carboxylic Acids, Alcohols, and Metals in Foods by High-Performance Liquid Chromatography Inductively Coupled Plasma Atomic Emission Spectrometry. Analytical Chemistry, 2006, 78, 6774-6782.	3.2	49
32	A rapid chromatographic method for simultaneous determination of β -sitosterol and tocopherol homologues in vegetable oils. Journal of Food Composition and Analysis, 2006, 19, 141-149.	1.9	68
33	Sample Preparation for Chromatographic Analysis of Environmental Samples. Chromatographic Science, 2005, , 31-131.	0.1	2
34	Discriminating Significance of the Free Amino Acid Profile in Almond Seeds. Journal of Agricultural and Food Chemistry, 2002, 50, 6841-6846.	2.4	10
35	A possible way to predict the genetic relatedness of selected almond cultivars. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 617-619.	0.8	14
36	Statistical comparative study of free amino acid HPLC data from a selected almond set. Food Chemistry, 1999, 65, 23-28.	4.2	9

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37	A chemometric study of genotypic variation in triacylglycerol composition among selected almond cultivars. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 267-272.	0.8	17
38	Characterisation of 19 almond cultivars on the basis of their free amino acids composition. <i>Food Chemistry</i> , 1998, 61, 455-459.	4.2	23
39	Inductively Coupled Plasma Application for the Classification of 19 Almond Cultivars Using Inorganic Element Composition. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2093-2097.	2.4	27