

Waldemar Wardencki

List of Publications by Citations

Source: <https://exaly.com/author-pdf/3365138/waldemar-wardencki-publications-by-citations.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58
papers

1,654
citations

21
h-index

39
g-index

58
ext. papers

1,807
ext. citations

3.8
avg. IF

4.78
L-index

#	Paper	IF	Citations
58	Food analysis using artificial senses. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1423-48	5.7	176
57	Application of gas chromatography–olfactometry (GC/O) in analysis and quality assessment of alcoholic beverages – A review. <i>Food Chemistry</i> , 2008 , 107, 449-463	8.5	156
56	A review of theoretical and practical aspects of solid-phase microextraction in food analysis. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 703-717	3.8	148
55	Trends in solventless sample preparation techniques for environmental analysis. <i>Journal of Proteomics</i> , 2007 , 70, 275-88		112
54	Aromagrams – Aromatic profiles in the appreciation of food quality. <i>Food Chemistry</i> , 2007 , 101, 845-872	8.5	96
53	A headspace solid-phase microextraction method development and its application in the determination of volatiles in honeys by gas chromatography. <i>Food Chemistry</i> , 2011 , 126, 1288-1298	8.5	83
52	Evaluation of headspace solid-phase microextraction for the analysis of volatile carbonyl compounds in spirits and alcoholic beverages. <i>Journal of Chromatography A</i> , 2003 , 984, 89-96	4.5	63
51	Chemical composition analysis and authentication of whisky. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2159-66	4.3	43
50	The flavour of fruit spirits and fruit liqueurs: a review. <i>Flavour and Fragrance Journal</i> , 2015 , 30, 197-207	2.5	40
49	Application of an electronic nose instrument to fast classification of Polish honey types. <i>Sensors</i> , 2014 , 14, 10709-24	3.8	39
48	Application of response surface methodology to optimize solid-phase microextraction procedure for chromatographic determination of aroma-active monoterpenes in berries. <i>Food Chemistry</i> , 2017 , 221, 1041-1056	8.5	37
47	Development and evaluation of headspace gas chromatography method for the analysis of carbonyl compounds in spirits and vodkas. <i>Analytica Chimica Acta</i> , 2005 , 539, 17-22	6.6	34
46	Gas chromatographic sulphur-sensitive detectors in environmental analysis. <i>Analytica Chimica Acta</i> , 1991 , 255, 1-13	6.6	33
45	Solventless Sample Preparation Techniques in Environmental Analysis. <i>Journal of High Resolution Chromatography</i> , 2000 , 23, 297-303		29
44	Simple device for permeation removal of water vapour from purge gases in the determination of volatile organic compounds in aqueous samples. <i>Journal of Chromatography A</i> , 1993 , 654, 279-285	4.5	28
43	The Analysis of Vodka: A Review Paper. <i>Food Analytical Methods</i> , 2015 , 8, 2000-2010	3.4	27
42	The influence of meteorological conditions and anthropogenic activities on the seasonal fluctuations of BTEX in the urban air of the Hanseatic city of Gdansk, Poland. <i>Environmental Science and Pollution Research</i> , 2015 , 22, 11940-54	5.1	26

41	Comprehensive two-dimensional gas chromatography for determination of the terpenes profile of blue honeysuckle berries. <i>Food Chemistry</i> , 2014 , 152, 88-93	8.5	25
40	Identification of Volatile Compounds in Raw Spirits of Different Organoleptic Quality. <i>Journal of the Institute of Brewing</i> , 2010 , 116, 433-439	2	23
39	Static Headspace Sampling and Solid-Phase Microextraction for Assessment of Edible Oils Stability. <i>Chromatographia</i> , 2010 , 71, 81-86	2.1	22
38	The analysis of raw spirits – a review of methodology. <i>Journal of the Institute of Brewing</i> , 2016 , 122, 5-10	2	21
37	Virgin rapeseed oils obtained from different rape varieties by cold pressed method – their characteristics, properties, and differences. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 357-366	3	21
36	Determination of volatile fatty acid ethyl esters in raw spirits using solid phase microextraction and gas chromatography. <i>Analytica Chimica Acta</i> , 2008 , 613, 64-73	6.6	21
35	Authentication of whisky due to its botanical origin and way of production by instrumental analysis and multivariate classification methods. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 173, 849-853	4.4	20
34	Quality evaluation of agricultural distillates using an electronic nose. <i>Sensors</i> , 2013 , 13, 15954-67	3.8	20
33	Analytical Techniques Used in Monitoring of Atmospheric Air Pollutants. <i>Critical Reviews in Analytical Chemistry</i> , 2005 , 35, 117-133	5.2	19
32	Comparison of extraction techniques for gas chromatographic determination of volatile carbonyl compounds in alcohols. <i>Fresenius Journal of Analytical Chemistry</i> , 2001 , 369, 661-5		18
31	Application of gas chromatography to analysis of spirit-based alcoholic beverages. <i>Critical Reviews in Analytical Chemistry</i> , 2015 , 45, 201-25	5.2	17
30	Application of Electronic Nose Based on Fast GC for Authenticity Assessment of Polish Homemade Liqueurs Called Nalewka. <i>Food Analytical Methods</i> , 2016 , 9, 2670-2681	3.4	17
29	Application of the electronic nose technique to differentiation between model mixtures with COPD markers. <i>Sensors</i> , 2013 , 13, 5008-27	3.8	17
28	Optimization of capillary isotachopheric method for determination of major macroelements in blue honeysuckle berries (<i>Lonicera caerulea</i> L.) and related products. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 4965-86	4.4	16
27	Differentiation Between Spirits According to Their Botanical Origin. <i>Food Analytical Methods</i> , 2016 , 9, 1029-1035	3.4	15
26	Headspace solid-phase microextraction and gas chromatography–olfactometry analysis of raw spirits of different organoleptic quality. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 177-185	2.5	15
25	Water Vapour Removal from Gaseous Samples Used for Analytical Purposes. A Review. <i>International Journal of Environmental Analytical Chemistry</i> , 1999 , 73, 269-280	1.8	14
24	The Verification of the Usefulness of Electronic Nose Based on Ultra-Fast Gas Chromatography and Four Different Chemometric Methods for Rapid Analysis of Spirit Beverages. <i>Journal of Analytical Methods in Chemistry</i> , 2016 , 2016, 8763436	2	14

23	TRENDS IN EDIBLE VEGETABLE OILS ANALYSIS. PART A. DETERMINATION OF DIFFERENT COMPONENTS OF EDIBLE OILS [A REVIEW]. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011 , 61, 33-43 ^{3.1}	13
22	Botanical and Geographical Origin Characterization of Polish Honeys by Headspace SPME-GC× GC-TOFMS. <i>Current Organic Chemistry</i> , 2013 , 17, 853-870	1.7 13
21	Evaluation of Pollution Degree of the Odra River Basin with Organic Compounds after the 1997 Summer Flood [General Comments]. <i>Clean - Soil, Air, Water</i> , 1999 , 27, 343-349	11
20	TRENDS IN EDIBLE VEGETABLE OILS ANALYSIS. PART B. APPLICATION OF DIFFERENT ANALYTICAL TECHNIQUES. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011 , 61, 89-99	3.1 10
19	Determination of trace quantities of volatile sulfur compounds in aqueous solutions by gas chromatography after purge and trap isolation and cryogenic focusing. <i>Journal of Separation Science</i> , 1995 , 7, 51-57	10
18	The State of the Art in the Field of Non-Stationary Instruments for the Determination and Monitoring of Atmospheric Pollutants. <i>Critical Reviews in Analytical Chemistry</i> , 2008 , 38, 259-268	5.2 9
17	Application of Single Drop Extraction (SDE) Gas Chromatography Method for the Determination of Carbonyl Compounds in Spirits and Vodkas. <i>Analytical Letters</i> , 2006 , 39, 2629-2642	2.2 9
16	Discrimination of Apple Liqueurs (Nalewka) Using a Voltammetric Electronic Tongue, UV-Vis and Raman Spectroscopy. <i>Sensors</i> , 2016 , 16,	3.8 9
15	Evaluation of the suitability of electronic nose based on fast GC for distinguishing between the plum spirits of different geographical origins. <i>European Food Research and Technology</i> , 2016 , 242, 1813-1819	3.4 8
14	Photoinduced and thermal oxidation of rapeseed and sunflower oils. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1229-1235	3 8
13	Validation of SPME-GC and HS-GC procedures for the determination of selected solvent residues in edible oil matrices. <i>Accreditation and Quality Assurance</i> , 2007 , 12, 94-104	0.7 8
12	Comparison of an Electronic Nose Based on Ultrafast Gas Chromatography, Comprehensive Two-Dimensional Gas Chromatography, and Sensory Evaluation for an Analysis of Type of Whisky. <i>Journal of Chemistry</i> , 2017 , 2017, 1-13	2.3 6
11	Authenticity Assessment of the Dnisiwka/Nalewka Liqueurs Using Two-Dimensional Gas Chromatography and Sensory Evaluation. <i>Food Analytical Methods</i> , 2017 , 10, 1709-1720	3.4 6
10	Qualitative characteristics and comparison of volatile fraction of vodkas made from different botanical materials by comprehensive two-dimensional gas chromatography and the electronic nose based on the technology of ultra-fast gas chromatography. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1316-1325	4.3 6
9	Mobile system for on-road measurements of air pollutants. <i>Review of Scientific Instruments</i> , 2010 , 81, 045104	1.7 6
8	Isolation and determination of volatile organic sulphur compounds in aqueous solutions. <i>Fresenius Journal of Analytical Chemistry</i> , 1991 , 340, 207-212	6
7	The influence of the UV irradiation on degradation of virgin rapeseed oils. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 648-658	3 5
6	Chapter 2 Sampling water and aqueous solutions. <i>Comprehensive Analytical Chemistry</i> , 2002 , 33-60	1.9 3

- 5 Carbon dioxide ocean and ground storage as a method of climate change mitigation. *International Journal of Environment and Health*, **2007**, 1, 291 1.3 1
- 4 Mobile Gas Chromatographs Coupled with Mass and Ion Mobility Spectrometers and their Applications. *Ecological Chemistry and Engineering S*, **2021**, 28, 29-37 1.3 1
- 3 Alcoholic Beverages **2018**, 1
- 2 Estimation of the effectiveness of nbpt for limiting ammonia emission from urea based on the field experiments. *Ecological Chemistry and Engineering S*, **2014**, 21, 147-153 1.3
- 1 Evaluation of extraction properties of N-methylpyrrolidone and ethylene glycol mixtures by gas chromatography. *Journal of Chemical Technology and Biotechnology*, **2007**, 31, 86-92