Waldemar Wardencki

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.

58	1,654	21	39
papers	citations	h-index	g-index
58 ext. papers	1,807 ext. citations	3.8 avg, IF	4.78 L-index

#	Paper	IF	Citations
58	Mobile Gas Chromatographs Coupled with Mass and Ion Mobility Spectrometers and their Applications. <i>Ecological Chemistry and Engineering S</i> , 2021 , 28, 29-37	1.3	1
57	Alcoholic Beverages 2018,		1
56	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
55	Authenticity Assessment of the DnisiWkalNalewka Liqueurs Using Two-Dimensional Gas Chromatography and Sensory Evaluation. <i>Food Analytical Methods</i> , 2017 , 10, 1709-1720	3.4	6
54	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
53	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
52	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</i>	4.3	6
51	Differentiation Between Spirits According to Their Botanical Origin. <i>Food Analytical Methods</i> , 2016 , 9, 1029-1035	3.4	15
50	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-	1 ²⁸ 19	8
49	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
48	The analysis of raw spirits 🗈 review of methodology. <i>Journal of the Institute of Brewing</i> , 2016 , 122, 5-10	2	21
47	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
46	Discrimination of Apple Liqueurs (Nalewka) Using a Voltammetric Electronic Tongue, UV-Vis and Raman Spectroscopy. <i>Sensors</i> , 2016 , 16,	3.8	9
45	The flavour of fruit spirits and fruit liqueurs: a review. Flavour and Fragrance Journal, 2015, 30, 197-207	2.5	40
44	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
43	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
42	Chemical composition analysis and authentication of whisky. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2159-66	4.3	43

(2010-2015)

41	The Analysis of Vodka: A Review Paper. Food Analytical Methods, 2015, 8, 2000-2010	3.4	27
40	Food analysis using artificial senses. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1423-48	5.7	176
39	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
38	Optimization of capillary isotachophoretic method for determination of major macroelements in blue honeysuckle berries (Lonicera caerulea L.) and related products. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 4965-86	4.4	16
37	Estimation of the effectiveness of nbpt for limiting ammonia emission from urea based on the field experiments. <i>Ecological Chemistry and Engineering S</i> , 2014 , 21, 147-153	1.3	
36	Application of an electronic nose instrument to fast classification of Polish honey types. <i>Sensors</i> , 2014 , 14, 10709-24	3.8	39
35	Quality evaluation of agricultural distillates using an electronic nose. Sensors, 2013, 13, 15954-67	3.8	20
34	Application of the electronic nose technique to differentiation between model mixtures with COPD markers. <i>Sensors</i> , 2013 , 13, 5008-27	3.8	17
33	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
32	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
31	Virgin rapeseed oils obtained from different rape varieties by cold pressed method Itheir characteristics, properties, and differences. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 357-366	3	21
30	A headspace solid-phase microextraction method development and its application in the		Q-2
	determination of volatiles in honeys by gas chromatography. <i>Food Chemistry</i> , 2011 , 126, 1288-1298	8.5	83
29	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
29 28	TRENDS IN EDIBLE VEGETABLE OILS ANALYSIS. PART B. APPLICATION OF DIFFERENT ANALYTICAL	3.1	
	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 TRENDS IN EDIBLE VEGETABLE OILS ANALYSIS. PART A. DETERMINATION OF DIFFERENT	3.1	10
28	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 TRENDS IN EDIBLE VEGETABLE OILS ANALYSIS. PART A. DETERMINATION OF DIFFERENT COMPONENTS OF EDIBLE OILS IA REVIEW. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011 , 61, 33-43. Identification of Volatile Compounds in Raw Spirits of Different Organoleptic Quality. <i>Journal of</i>	3.1 3 ^{3.1}	10
28	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 TRENDS IN EDIBLE VEGETABLE OILS ANALYSIS. PART A. DETERMINATION OF DIFFERENT COMPONENTS OF EDIBLE OILS IA REVIEW. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011 , 61, 33-43. Identification of Volatile Compounds in Raw Spirits of Different Organoleptic Quality. <i>Journal of the Institute of Brewing</i> , 2010 , 116, 433-439. Mobile system for on-road measurements of air pollutants. <i>Review of Scientific Instruments</i> , 2010 ,	3.1 3 ^{3.1}	10 13 23

23	Headspace solid-phase microextraction and gas chromatography®lfactometry analysis of raw spirits of different organoleptic quality. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 177-185	2.5	15
22	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
21	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
20	Application of gas chromatographyBlfactometry (GCD) in analysis and quality assessment of alcoholic beverages [A review. <i>Food Chemistry</i> , 2008 , 107, 449-463	8.5	156
19	Aromagrams [Aromatic profiles in the appreciation of food quality. <i>Food Chemistry</i> , 2007 , 101, 845-872	8.5	96
18	Trends in solventless sample preparation techniques for environmental analysis. <i>Journal of Proteomics</i> , 2007 , 70, 275-88		112
17	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
16	Evaluation of extraction properties of N-methylpyrrolidone and ethylene glycol mixtures by gas chromatography. <i>Journal of Chemical Technology and Biotechnology</i> , 2007 , 31, 86-92		
15	Carbon dioxide ocean and ground storage as a method of climate change mitigation. <i>International Journal of Environment and Health</i> , 2007 , 1, 291	1.3	1
14	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
13	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
12	Analytical Techniques Used in Monitoring of Atmospheric Air Pollutants. <i>Critical Reviews in Analytical Chemistry</i> , 2005 , 35, 117-133	5.2	19
11	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
10	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
9	Chapter 2 Sampling water and aqueous solutions. <i>Comprehensive Analytical Chemistry</i> , 2002 , 33-60	1.9	3
8	Comparison of extraction techniques for gas chromatographic determination of volatile carbonyl compounds in alcohols. <i>Freseniuss Journal of Analytical Chemistry</i> , 2001 , 369, 661-5		18
7	Solventless Sample Preparation Techniques in Environmental Analysis. <i>Journal of High Resolution Chromatography</i> , 2000 , 23, 297-303		29
6	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

LIST OF PUBLICATIONS

5	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
4	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
3	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
2	Isolation and determination of volatile organic sulphur compounds in aqueous solutions. <i>Freseniuss Journal of Analytical Chemistry</i> , 1991 , 340, 207-212		6
1	Gas chromatographic sulphur-sensitive detectors in environmental analysis. <i>Analytica Chimica Acta</i> , 1991 , 255, 1-13	6.6	33