Blanca Gallo

List of Publications by Year in descending order

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Version: 2024-02-01

840776 996975 18 837 11 15 citations h-index g-index papers 18 18 18 1448 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	A general analytical strategy for the characterization of phenolic compounds in fruit juices by high-performance liquid chromatography with diode array detection coupled to electrospray ionization and triple quadrupole mass spectrometry. Journal of Chromatography A, 2009, 1216, 5398-5415.	3.7	221
2	On line characterization of 58 phenolic compounds in Citrus fruit juices from Spanish cultivars by	5.5	133
3	On-line characterisation of apple polyphenols by liquid chromatography coupled with mass spectrometry and ultraviolet absorbance detection. Journal of Chromatography A, 2004, 1046, 89-100.	3.7	120
4	New features on the fragmentation and differentiation of $\langle i \rangle C \langle i \rangle \hat{a} \in g$ lycosidic flavone isomers by positive electrospray ionization and triple quadrupole mass spectrometry. Rapid Communications in Mass Spectrometry, 2008, 22, 1834-1842.	1.5	96
5	Polyphenolic contents in Citrus fruit juices: authenticity assessment. European Food Research and Technology, 2014, 238, 803-818.	3.3	64
6	A validated solid–liquid extraction method for the HPLC determination of polyphenols in apple tissues. Talanta, 2005, 65, 654-662.	5.5	45
7	A fragmentation study of dihydroquercetin using triple quadrupole mass spectrometry and its application for identification of dihydroflavonols in <i>Citrus</i> juices. Rapid Communications in Mass Spectrometry, 2009, 23, 2785-2792.	1.5	43
8	Encapsulation of apple polyphenols in \hat{I}^2 -CD nanosponges. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2014, 80, 85-92.	1.6	35
9	¹ Hâ€NMR and isotopic fingerprinting of olive oil and its unsaponifiable fraction: Geographical origin of virgin olive oils by pattern recognition. European Journal of Lipid Science and Technology, 2015, 117, 1991-2006.	1.5	22
10	Detection of non-coloured anthocyanin–flavanol derivatives in Rioja aged red wines by liquid chromatography–mass spectrometry. Talanta, 2014, 121, 81-88.	5.5	16
11	1H–NMR fingerprinting and supervised pattern recognition to evaluate the stability of virgin olive oil during storage. Food Control, 2021, 123, 107831.	5.5	15
12	Comprehensive characterisation of polyphenols in leaves and stems of three antiâ€dengue virus typeâ€2 active Brazilian <i>Faramea</i> species (Rubiaceae) by HPLCâ€DADâ€ESIâ€MS/MS. Phytochemical Analysis, 2019, 30, 62-72.	2.4	9
13	Comparative study of phenolic profile of fruit and juice samples of a progeny of †Meana†Â—†Florina†from an Asturian cider apple breeding program. European Food Research and Technology, 2015, 241, 769-784.	м 3.3	7
14	Relationship between hydroxycinnamic acids and the resistance of apple cultivars to rosy apple aphid. Talanta, 2018, 187, 330-336.	5.5	7
15	One-Step Isolation of Monoterpene Indole Alkaloids from Psychotria leiocarpa Leaves and Their Antiviral Activity on Dengue Virus Type-2. Journal of the Brazilian Chemical Society, 0, , .	0.6	2
16	Polyphenol Profile and Quantitative Assessment of the Flavonoid Kaempferitrin in Wild and Cultivated Brazilian Amazonian Uncaria guianensis (Rubiaceae). Journal of the Brazilian Chemical Society, 0, , .	0.6	1
17	Untargeted Metabolomic Liquid Chromatography High-Resolution Mass Spectrometry Fingerprinting of Apple Cultivars for the Identification of Biomarkers Related to Resistance to Rosy Apple Aphid. Journal of Agricultural and Food Chemistry, 2022, 70, 13071-13081.	5.2	1
18	Iridoid glucosides from the stems of three bioactive Brazilian Faramea species (Rubiaceae). Biochemical Systematics and Ecology, 2019, 84, 35-36.	1.3	0