

Jose Marcos Jurado

List of Publications by Year in descending order

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37
papers

1,148
citations

331670

21
h-index

377865

34
g-index

38
all docs

38
docs citations

38
times ranked

1570
citing authors

#	ARTICLE	IF	CITATIONS
1	Differentiation between Ripening Stages of Iberian Dry-Cured Ham According to the Free Amino Acids Content. <i>Foods</i> , 2020, 9, 82.	4.3	4
2	Hollow fiber liquid phase microextraction combined with liquid chromatography-tandem mass spectrometry for the analysis of emerging contaminants in water samples. <i>Microchemical Journal</i> , 2018, 140, 87-95.	4.5	48
3	Geographical classification of Spanish bottled mineral waters by means of iterative models based on linear discriminant analysis and artificial neural networks. <i>Neural Computing and Applications</i> , 2018, 29, 459-468.	5.6	4
4	Analytical Method for Pesticides in Avocado and Papaya by Means of Ultra-High Performance Liquid Chromatography Coupled to a Triple Quadrupole Mass Detector: Validation and Uncertainty Assessment. <i>Journal of Food Science</i> , 2018, 83, 2265-2272.	3.1	9
5	Comparative study of As, Cd, Cu, Cr, Mg, Mn, Ni, Pb and Zn concentrations between sediment and water from estuary and port. <i>International Journal of Environmental Science and Technology</i> , 2017, 14, 1333-1342.	3.5	6
6	Direct immersion single drop micro-extraction method for multi-class pesticides analysis in mango using GC-MS. <i>Food Chemistry</i> , 2017, 237, 30-38.	8.2	59
7	Some practical considerations for linearity assessment of calibration curves as function of concentration levels according to the fitness-for-purpose approach. <i>Talanta</i> , 2017, 172, 221-229.	5.5	46
8	Differentiation of Spanish paprika from Protected Designation of Origin based on color measurements and pattern recognition. <i>Food Control</i> , 2016, 62, 243-249.	5.5	26
9	Supercritical fluid chromatography with photodiode array detection for pesticide analysis in papaya and avocado samples. <i>Journal of Separation Science</i> , 2015, 38, 1240-1247.	2.5	26
10	Emerging contaminant determination in water samples by liquid chromatography using a monolithic column coupled with a photodiode array detector. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 4661-4670.	3.7	15
11	A uniform nonlinearity criterion for rational functions applied to calibration curve and standard addition methods. <i>Talanta</i> , 2014, 130, 307-314.	5.5	2
12	Characterization of Mexican coffee according to mineral contents by means of multilayer perceptrons artificial neural networks. <i>Journal of Food Composition and Analysis</i> , 2014, 34, 7-11.	3.9	29
13	Geographical characterization of Spanish PDO paprika by multivariate analysis of multielemental content. <i>Talanta</i> , 2014, 128, 15-22.	5.5	35
14	Differentiation of tea varieties using UV-Vis spectra and pattern recognition techniques. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 103, 79-83.	3.9	76
15	Characterization and quantification of 4-methylsterols and 4,4-dimethylsterols from Iberian pig subcutaneous fat by gas chromatography-mass spectrometry and gas chromatography-flame ionization detector and their use to authenticate the fattening systems. <i>Talanta</i> , 2013, 106, 14-19.	5.5	6
16	Characterisation of tequila according to their major volatile composition using multilayer perceptron neural networks. <i>Food Chemistry</i> , 2013, 136, 1309-1315.	8.2	25
17	Geographical Differentiation of Green Coffees According to Their Metal Content by Means of Supervised Pattern Recognition Techniques. <i>Food Analytical Methods</i> , 2013, 6, 1271-1277.	2.6	9
18	Subcutaneous Fat Triacylglycerols Profile from Iberian Pigs as a Tool To Differentiate between Intensive and Extensive Fattening Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1645-1651.	5.2	14

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19	Classification of Spanish DO white wines according to their elemental profile by means of support vector machines. <i>Food Chemistry</i> , 2012, 135, 898-903.	8.2	30
20	Recognition of the geographical origin of beer based on support vector machines applied to chemical descriptors. <i>Food Control</i> , 2012, 23, 258-262.	5.5	34
21	Geographical Authentication of Tequila According to its Mineral Content by Means of Support Vector Machines. <i>Food Analytical Methods</i> , 2012, 5, 260-265.	2.6	21
22	Differentiation of blonde beers according to chemical quality indicators by means of pattern recognition techniques. <i>Food Analytical Methods</i> , 2012, 5, 795-799.	2.6	9
23	Gradient Scouting in Reversed-Phase HPLC Revisited. <i>Journal of Chemical Education</i> , 2011, 88, 74-76.	2.3	2
24	Authentication of fattening diet of Iberian pigs according to their volatile compounds profile from raw subcutaneous fat. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 2115-2122.	3.7	24
25	Reorientation of Thiols during 2D Self-Assembly: Interplay between Steric and Energetic Factors. <i>Langmuir</i> , 2010, 26, 2914-2923.	3.5	12
26	Characterisation of tea leaves according to their total mineral content by means of probabilistic neural networks. <i>Food Chemistry</i> , 2010, 123, 859-864.	8.2	83
27	Quantitation of Twelve Metals in Tequila and Mezcal Spirits as Authenticity Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1372-1376.	5.2	34
28	Differentiation of certified brands of origins of Spanish white wines by HS-SPME-GC and chemometrics. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 390, 961-970.	3.7	38
29	Fluorometric Determination of Mixtures of Quinolones by Means of Partial Least Squares and Neural Networks. <i>Analytical Sciences</i> , 2007, 23, 337-341.	1.6	3
30	Characterization of aniseed-flavoured spirit drinks by headspace solid-phase microextraction gas chromatography-mass spectrometry and chemometrics. <i>Talanta</i> , 2007, 72, 506-511.	5.5	44
31	Differentiation of Green, White, Black, Oolong, and Pu-erh Teas According to Their Free Amino Acids Content. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5960-5965.	5.2	216
32	Direct determination of copper, lead and cadmium in aniseed spirits by electrothermal atomic absorption spectrometry. <i>Food Chemistry</i> , 2007, 101, 1296-1304.	8.2	40
33	HPLC determination of 2-furaldehyde and 5-hydroxymethyl-2-furaldehyde in alcoholic beverages. <i>Microchemical Journal</i> , 2006, 82, 22-28.	4.5	29
34	LC Determination of Anethole in Aniseed Drinks. <i>Chromatographia</i> , 2006, 64, 223-226.	1.3	23
35	Classification of aniseed drinks by means of cluster, linear discriminant analysis and soft independent modelling of class analogy based on their Zn, B, Fe, Mg, Ca, Na and Si content. <i>Talanta</i> , 2005, 66, 1350-1354.	5.5	30
36	Enzymatic-spectrophotometric determination of sucrose in coffee beans. <i>Talanta</i> , 2005, 67, 760-766.	5.5	15

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37	Determination of Zn, B, Fe, Mg, Ca, Na and Si in anisette samples by inductively coupled plasma atomic emission spectrometry. <i>Talanta</i> , 2004, 63, 297-302.	5.5	19