Bajoub Aadil

List of Publications by Year in descending order

27 papers	741 citations	471371 17 h-index	610775 24 g-index
28 all docs	28 docs citations	28 times ranked	996 citing authors

#	Article	IF	Citations
1	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. Food Chemistry, 2017, 215, 245-255.	4.2	93
2	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 classification perspective. Journal of Chromatography A, 2016, 1428, 267-279.	1.8	72
3	Olive oil authentication: A comparative analysis of regulatory frameworks with especial emphasis on quality and authenticity indices, and recent analytical techniques developed for their assessment. A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 832-857.	5.4	63
4	Potential of LCâ€“MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. Food Chemistry, 2015, 166, 292-300.	4.2	52
5	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. Food Chemistry, 2018, 261, 184-193.	4.2	51
6	Comprehensive 3-Year Study of the Phenolic Profile of Moroccan Monovarietal Virgin Olive Oils from the MeknÃ¨s Region. Journal of Agricultural and Food Chemistry, 2015, 63, 4376-4385.	2.4	37
7	A metabolic fingerprinting approach based on selected ion flow tube mass spectrometry (SIFT-MS) and chemometrics: A reliable tool for Mediterranean origin-labeled olive oils authentication. Food Research International, 2018, 106, 233-242.	2.9	34
8	Quality and chemical profiles of monovarietal north Moroccan olive oils from â€œPicholine Marocaineâ€•cultivar: Registration database development and geographical discrimination. Food Chemistry, 2015, 179, 127-136.	4.2	33
9	Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. Food Research International, 2016, 84, 41-51.	2.9	33
10	First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. Food Research International, 2015, 76, 410-417.	2.9	29
11	Exploring the Capability of LCâ€MS and GCâ€MS Multiâ€Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. European Journal of Lipid Science and Technology, 2019, 121, 1800336.	1.0	29
12	Establishing the Phenolic Composition of Olea europaea L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. Molecules, 2018, 23, 2524.	1.7	27
13	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. Food Chemistry, 2017, 231, 374-385.	4.2	24
14	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 150, 355-366.	2.9	22
15	In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. International Journal of Molecular Sciences, 2017, 18, 52.	1.8	22
16	Contribution to the establishment of a protected designation of origin for MeknÃ¨s virgin olive oil: A 4-years study of its typicality. Food Research International, 2014, 66, 332-343.	2.9	21
17	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatographyâ€“Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 8184-8195.	2.4	20
18	Development and validation of LC-MS-based alternative methodologies to GCâ€“MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. Food Chemistry, 2018, 239, 631-639.	4.2	17

#	Article	IF	Citations
19	Study of the minor fraction of virgin olive oil by a multi-class GCâ€“MS approach: Comprehensive quantitative characterization and varietal discrimination potential. Food Research International, 2019, 125, 108649.	2.9	17
20	A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. European Journal of Lipid Science and Technology, 2016, 118, 1223-1235.	1.0	14
21	Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. Food Analytical Methods, 2016, 9, 3479-3491.	1.3	9
22	Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. International Journal of Molecular Sciences, 2016, 17, 1627.	1.8	8
23	Hygroscopic Properties of Sweet Cherry Powder: Thermodynamic Properties and Microstructural Changes. Journal of Food Quality, 2021, 2021, 1-11.	1.4	7
24	Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. Analytical Methods, 2015, 7, 7318-7326.	1.3	4
25	Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery. , 2021, , 331-378.		1
26	Geographical Indication Labels in Moroccan Olive Oil Sector: Territorial Dimension and Characterization of Typicality: A Case Study of MeknÃ¨s Region. , 0, , .		0
27	Virgin Olive Oil Phenolic Compounds: Insights on Their Occurrence, Health-Promoting Properties and Bioavailability. , 0, , .		0