

# Bajoub Aadil

## 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.

26

papers

556

citations

15

h-index

23

g-index

28

ext. papers

672

ext. citations

6.2

avg, IF

3.89

L-index

#	Paper	IF	Citations
26	Hygroscopic Properties of Sweet Cherry Powder: Thermodynamic Properties and Microstructural Changes. <i>Journal of Food Quality</i> , <b>2021</b> , 2021, 1-11	2.7	1
25	Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery <b>2021</b> , 331-378		0
24	Analytical Strategies for Determining Polyphenols in Foods and Biological Samples <b>2020</b> , 85-128		0
23	Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. <i>Food Research International</i> , <b>2019</b> , 125, 108649	7	12
22	Exploring the Capability of LC-MS and GC-MS Multi-Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800336	3	17
21	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , <b>2018</b> , 261, 184-193	8.5	39
20	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. <i>Food Research International</i> , <b>2018</b> , 106, 233-242	7	28
19	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. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 832-857	11.5	54
18	Development and validation of LC-MS-based alternative methodologies to GC-MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. <i>Food Chemistry</i> , <b>2018</b> , 239, 631-639	8.5	15
17	Establishing the Phenolic Composition of L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. <i>Molecules</i> , <b>2018</b> , 23,	4.8	18
16	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , <b>2017</b> , 231, 374-385	8.5	20
15	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8184-8195	5.7	14
14	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. <i>Food Chemistry</i> , <b>2017</b> , 215, 245-55	8.5	66
13	Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 3479-3491	3.4	6
12	Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. <i>Food Research International</i> , <b>2016</b> , 84, 41-51	7	27
11	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and DAD) for the targeted determination of triterpenic acids and dialcohols in olive tissues. <i>Talanta</i> , <b>2016</b> , 150, 355-66	6.2	17
10	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography coupled to mass spectrometry) for extra-virgin olive oil phenolic compounds analysis: A botanical classification perspective. <i>Journal of Chromatography A</i> , <b>2016</b> , 1428, 267-79	4.5	53

9	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. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 18,	6.3	17
8	Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	6
7	A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 1223-1235	3	12
6	First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. <i>Food Research International</i> , <b>2015</b> , 76, 410-417	7	24
5	Comprehensive 3-year study of the phenolic profile of Moroccan monovarietal virgin olive oils from the Meknès region. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4376-85	5.7	28
4	Potential of LC-MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. <i>Food Chemistry</i> , <b>2015</b> , 166, 292-300	8.5	44
3	Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. <i>Analytical Methods</i> , <b>2015</b> , 7, 7318-7326	3.2	2
2	Quality and chemical profiles of monovarietal north Moroccan olive oils from "Picholine Marocaine" cultivar: registration database development and geographical discrimination. <i>Food Chemistry</i> , <b>2015</b> , 179, 127-36	8.5	22
1	Contribution to the establishment of a protected designation of origin for Meknès virgin olive oil: A 4-years study of its typicality. <i>Food Research International</i> , <b>2014</b> , 66, 332-343	7	14