José António Rodrigues

List of Publications by Year in descending order

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87 papers

2,105 citations

201575 27 h-index 302012 39 g-index

87 all docs

87 docs citations

87 times ranked

2582 citing authors

#	Article	IF	CITATIONS
1	An Overview on Cardamonin. Journal of Medicinal Food, 2014, 17, 633-640.	0.8	103
2	Another glimpse over the salting-out assisted liquid–liquid extraction in acetonitrile/water mixtures. Journal of Chromatography A, 2013, 1308, 58-62.	1.8	96
3	DETERMINATION OF GLYOXAL, METHYLGLYOXAL, AND DIACETYL IN SELECTED BEER AND WINE, BY HPLC WITH UV SPECTROPHOTOMETRIC DETECTION, AFTER DERIVATIZATION WITH o-PHENYLENEDIAMINE. Journal of Liquid Chromatography and Related Technologies, 1999, 22, 2061-2069.	0.5	71
4	Analysis of biogenic amines in wines by salting-out assisted liquid–liquid extraction and high-performance liquid chromatography with fluorimetric detection. Talanta, 2014, 124, 146-151.	2.9	69
5	Xanthohumol Modulates Inflammation, Oxidative Stress, and Angiogenesis in Type 1 Diabetic Rat Skin Wound Healing. Journal of Natural Products, 2013, 76, 2047-2053.	1.5	65
6	The impact of the physiological condition of the pitching yeast on beer flavour stability: an industrial approach. Food Chemistry, 2004, 87, 187-193.	4.2	55
7	Profiling of phenolic compounds and antioxidant properties of European varieties and cultivars of Vicia faba L. pods. Phytochemistry, 2018, 152, 223-229.	1.4	53
8	Analysis of aldehydes in beer by gas-diffusion microextraction: Characterization by high-performance liquid chromatography–diode-array detection–atmospheric pressure chemical ionization–mass spectrometry. Journal of Chromatography A, 2010, 1217, 3717-3722.	1.8	52
9	Increased sensitivity of anodic stripping voltammetry at the hanging mercury drop electrode by ultracathodic deposition. Analytica Chimica Acta, 2011, 701, 152-156.	2.6	49
10	Determination of free and total sulfites in wine using an automatic flow injection analysis system with voltammetric detection. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 175-180.	1.1	47
11	Differential responses of the antioxidant defence system and ultrastructure in a salt-adapted potato cell line. Plant Physiology and Biochemistry, 2011, 49, 1410-1419.	2.8	47
12	ANTIOXIDANT PROPERTIES AND FRUIT QUALITY DURING LONGâ€TERM STORAGE OF "ROCHA―PEAR: EFFEC MATURITY AND STORAGE CONDITIONS. Journal of Food Quality, 2010, 33, 1-20.	TS.OF	45
13	Probing beer aging chemistry by nuclear magnetic resonance and multivariate analysis. Analytica Chimica Acta, 2011, 702, 178-187.	2.6	45
14	Gasâ€diffusion microextraction. Journal of Separation Science, 2010, 33, 3207-3212.	1.3	43
15	Occurrence and exposure of 3-monochloropropanediol diesters in edible oils and oil-based foodstuffs from the Spanish market. Food Chemistry, 2019, 270, 214-222.	4.2	38
16	Free sulphite determination in wine using screen-printed carbon electrodes with prior gas-diffusion microextraction. Electrochemistry Communications, 2016, 63, 52-55.	2.3	37
17	Recent Advances in Membrane-Aided Extraction and Separation for Analytical Purposes. Separation and Purification Reviews, 2017, 46, 179-194.	2.8	36
18	Electroanalytical determination of paroxetine in pharmaceuticals. Journal of Pharmaceutical and Biomedical Analysis, 2006, 42, 341-346.	1.4	35

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19	Electrochemical sensing of the thyroid hormone thyronamine (TOAM) via molecular imprinted polymers (MIPs). Talanta, 2019, 194, 689-696.	2.9	35
20	4-hydrazinobenzoic acid as a derivatizing agent for aldehyde analysis by HPLC-UV and CE-DAD. Talanta, 2018, 187, 113-119.	2.9	34
21	Electroanalytical study of the antidepressant sertraline. Journal of Pharmaceutical and Biomedical Analysis, 2005, 39, 290-293.	1.4	33
22	Differential Pulse Polarographic Determination of α-Dicarbonyl Compounds in Foodstuffs after Derivatization witho-Phenylenediamine. Journal of Agricultural and Food Chemistry, 1999, 47, 3219-3222.	2.4	32
23	Unravelling the phytonutrients and antioxidant properties of European Vicia faba L. seeds. Food Research International, 2019, 116, 888-896.	2.9	32
24	The Analytical Challenge in the Determination of Cathinones, Key-Players in the Worldwide Phenomenon of Novel Psychoactive Substances. Critical Reviews in Analytical Chemistry, 2018, 48, 372-390.	1.8	30
25	Determination of E-2-nonenal by high-performance liquid chromatography with UV detection. Journal of Chromatography A, 2003, 985, 395-402.	1.8	29
26	Simultaneous determination of E-2-nonenal and \hat{l}^2 -damascenone in beer by reversed-phase liquid chromatography with UV detection. Journal of Chromatography A, 2004, 1032, 17-22.	1.8	29
27	Molinate quantification in environmental water by a glutathione-S-transferase based biosensor. Talanta, 2013, 106, 249-254.	2.9	29
28	Chemical sensing of chalcones by voltammetry: trans-Chalcone, cardamonin and xanthohumol. Electrochimica Acta, 2013, 90, 440-444.	2.6	26
29	Voltammetric Assay for the Aging of Beer. Journal of Agricultural and Food Chemistry, 2003, 51, 3911-3915.	2.4	25
30	Squareâ€Wave Adsorptiveâ€Stripping Voltammetric Detection in the Quality Control of Fluoxetine. Analytical Letters, 2007, 40, 1131-1146.	1.0	25
31	New application of the QuEChERS methodology for the determination of volatile phenols in beverages by liquid chromatography. Journal of Chromatography A, 2013, 1271, 27-32.	1.8	25
32	Determination of free and total diacetyl in wine by HPLC–UV using gas-diffusion microextraction and pre-column derivatization. Food Control, 2012, 24, 220-224.	2.8	24
33	The indirect electrochemical detection and quantification of DNA through its co-adsorption with anthraquinone monosulphonate on graphitic and multi-walled carbon nanotube screen printed electrodes. Biosensors and Bioelectronics, 2011, 26, 4198-4203.	5. 3	23
34	Application of gas-diffusion microextraction to the analysis of free and bound acetaldehyde in wines by HPLC–UV and characterization of the extracted compounds by MS/MS detection. Analytical and Bioanalytical Chemistry, 2012, 403, 1031-1037.	1.9	23
35	Recent advances in salt-assisted LLE for analyzing biological samples. Bioanalysis, 2015, 7, 2187-2193.	0.6	23
36	Automatic Flow System with Voltammetric Detection for Diacetyl Monitoring during Brewing Process. Journal of Agricultural and Food Chemistry, 2002, 50, 3647-3653.	2.4	22

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37	Determination of ammonia nitrogen in solid and liquid high-complex matrices using one-step gas-diffusion microextraction and fluorimetric detection. Talanta, 2017, 167, 747-753.	2.9	22
38	Electroanalytical study of fluvoxamine. Analytical and Bioanalytical Chemistry, 2005, 382, 1662-1668.	1.9	21
39	Single determination of $\hat{l}\pm$ -ketoglutaric acid and pyruvic acid in beer by HPLC with UV detection. Analytical Methods, 2011, 3, 1207.	1.3	21
40	Voltammetry of compounds confined at the hanging mercury drop electrode surface. Analytica Chimica Acta, 1999, 385, 315-323.	2.6	20
41	Development of a membraneless extraction module for the extraction of volatile compounds: Application in the chromatographic analysis of vicinal diketones in beer. Talanta, 2010, 81, 372-376.	2.9	20
42	Application of gas-diffusion microextraction for high-performance liquid chromatographic analysis of aliphatic amines in fermented beverages. Analytical Methods, 2012, 4, 2569.	1.3	20
43	Electrochemical sensing of total sulphites in beer using non-modified screen-printed carbon electrodes. Journal of the Institute of Brewing, 2017, 123, 45-48.	0.8	20
44	Development of a method for oxalate determination by differential-pulse polarography after derivatization with o -phenylenediamine. Analytica Chimica Acta, 1993, 273, 531-537.	2.6	18
45	Chromatographic analysis of methylglyoxal and other α-dicarbonyls using gas-diffusion microextraction. Analyst, The, 2013, 138, 7233.	1.7	18
46	Development of a partitioned liquid-liquid extraction- dispersive solid phase extraction procedure followed by liquid chromatography-tandem mass spectrometry for analysis of 3-monochloropropane-1,2-diol diesters in edible oils. Journal of Chromatography A, 2018, 1548, 19-26.	1.8	18
47	Analysis of free malondialdehyde in edible oils using gas-diffusion microextraction. Journal of Food Composition and Analysis, 2019, 82, 103254.	1.9	18
48	Response of Solanum lycopersicum L. to diclofenac – Impacts on the plant's antioxidant mechanisms. Environmental Pollution, 2020, 258, 113762.	3.7	18
49	Voltammetric Determination of Free and Total Sulfur Dioxide in Beer. Electroanalysis, 2003, 15, 587-590.	1.5	17
50	Isolation of Cells Specialized in Anticancer Alkaloid Metabolism by Fluorescence-Activated Cell Sorting. Plant Physiology, 2016, 171, 2371-2378.	2.3	17
51	Determination of Carbonyl Compounds in Cork Agglomerates by GDME-HPLC-UV: Identification of the Extracted Compounds by HPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2017, 65, 1037-1042.	2.4	17
52	Flow injection square wave cathodic stripping voltammetric determination at a hanging mercury drop electrode of rapidly reduced compounds. Analytica Chimica Acta, 2001, 449, 119-127.	2.6	16
53	Application of gas-diffusion microextraction to solid samples using the chromatographic determination of α-diketones in bread as a case study. Analyst, The, 2015, 140, 3648-3653.	1.7	16
54	SAM-Based Immunosensor for the Analysis of Thyroxine (T4). Journal of the Electrochemical Society, 2017, 164, B103-B106.	1.3	16

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55	Determination of malondialdehyde, acrolein and four other products of lipid peroxidation in edible oils by Gas-Diffusion Microextraction combined with Dispersive Liquid-Liquid Microextraction. Journal of Chromatography A, 2020, 1627, 461397.	1.8	16
56	Determination of ethyl carbamate in spirits using salting-out assisted liquid–liquid extraction and high performance liquid chromatography with fluorimetric detection. Analytical Methods, 2014, 6, 9136-9141.	1.3	15
57	Saltingâ€out assisted liquid–liquid extraction with dansyl chloride for the determination of biogenic amines in food. International Journal of Food Science and Technology, 2020, 55, 248-258.	1.3	15
58	Differential-pulse adsorptive stripping voltammetric determination of sodium cromoglycate at a hanging mercury drop electrode. Analyst, The, 1992, 117, 989.	1.7	14
59	Gas-diffusion microextraction coupled with spectrophotometry for the determination of formaldehyde in cork agglomerates. Analytical and Bioanalytical Chemistry, 2017, 409, 2885-2892.	1.9	14
60	Voltammetric determination of trace amounts of diacetyl at a mercury meniscus modified silver solid amalgam electrode following gas-diffusion microextraction. Talanta, 2017, 169, 203-208.	2.9	14
61	GDME-based methodology for the determination of free formaldehyde in cosmetics and hygiene products containing formaldehyde releasers. Analytical and Bioanalytical Chemistry, 2018, 410, 6873-6880.	1.9	13
62	Voltammetric studies of anthraquinone dyes adsorbed at a hanging mercury drop electrode using fast pulse techniques. Analytica Chimica Acta, 1999, 385, 287-293.	2.6	12
63	Determination of \hat{l}^2 -damascenone in alcoholic beverages by reversed-phase liquid chromatography with ultraviolet detection. Food Chemistry, 2006, 99, 51-56.	4.2	12
64	Novel Application of Square-Wave Adsorptive-Stripping Voltammetry for the Determination of Xanthohumol in Spent Hops. Journal of Agricultural and Food Chemistry, 2011, 59, 7654-7658.	2.4	12
65	A new electroanalytical methodology for the determination of formaldehyde in wood-based products. Talanta, 2020, 217, 121068.	2.9	12
66	Polarographic determination of vitamin C after derivatization with o-phenylenediamine. Collection of Czechoslovak Chemical Communications, 2010, 75, 731-741.	1.0	11
67	Analysis of Cardamonin by Square Wave Voltammetry. Phytochemical Analysis, 2012, 23, 396-399.	1.2	11
68	Qualitative carbonyl profile in coffee beans through GDME-HPLC-DAD-MS/MS for coffee preliminary characterization. Food Research International, 2018, 107, 536-543.	2.9	11
69	Profiling the volatile carbonyl compounds of barley and malt samples using a low-pressure assisted extraction system. Food Control, 2021, 121, 107568.	2.8	11
70	An Insight on Saltingâ€out Assisted Liquid–Liquid Extraction for Phytoanalysis. Phytochemical Analysis, 2017, 28, 297-304.	1.2	10
71	The impact of sulphur dioxide and oxygen on the behaviour of 2-furaldehyde in beer: an industrial approach. International Journal of Food Science and Technology, 2006, 41, 545-552.	1.3	9
72	Low pressure ion pair chromatography with amperometric detection for the determination of trigonelline in coffee samples. Food Research International, 2018, 114, 223-229.	2.9	9

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73	Development of a SALLE-HPLC-FLD Analytical Method for the Simultaneous Determination of Ten Biogenic Amines in Cheese. Food Analytical Methods, 2020, 13, 1088-1098.	1.3	9
74	Use of a membraneless extraction module for the voltammetric determination of total sulfites in wine. Collection of Czechoslovak Chemical Communications, 2010, 75, 721-730.	1.0	8
75	Determination of aniline by adsorptive stripping voltammetry using an improved diazotization and coupling procedure application to the evaluation of the light degradation of D&C red no. 33 in the presence of ascorbic acid. Talanta, 1995, 42, 915-920.	2.9	7
76	Aspects of Cathodic Stripping Voltammetry at the Hanging Mercury Drop Electrode and in Non-Mercury Disposable Sensors. Electroanalysis, 2000, 12, 1227-1232.	1.5	7
77	Miniaturized voltammetric cell for cathodic voltammetry making use of an agar membrane. Journal of Electroanalytical Chemistry, 2018, 821, 47-52.	1.9	7
78	Characterization of volatile carbonyl compounds in defective green coffee beans using a fan assisted extraction process. Food Control, 2020, 108, 106879.	2.8	6
79	Pyranoflavylium Derivatives Extracted from Wine Grape as Photosensitizers in Solar Cells. Journal of the Brazilian Chemical Society, 2014, , .	0.6	5
80	Proof of Concept of the Electrochemical Sensing of 3â€lodothyronamine (T ₁ AM) and Thyronamine (T ₀ AM). ChemElectroChem, 2014, 1, 1623-1626.	1.7	4
81	A Novel Approach for Monitoring the Volatile Metabolome in Biological Samples from Ruminants through Miniaturized Liquid–Liquid Extraction and Multiclass Gas Chromatography Analysis. Journal of Agricultural and Food Chemistry, 2022, 70, 3886-3897.	2.4	3
82	Fan assisted extraction and HPLC-DAD-MS/MS identification of volatile carbonyl compounds as chemical descriptors of healthy and defective roasted coffee beans. Food Control, 2022, 138, 109014.	2.8	3
83	Polarographic identification and determination of synthetic coloring matter in corks. Electroanalysis, 1991, 3, 243-245.	1.5	2
84	Voltammetric analysis of metallothioneins and copper (II) in fish for water biomonitoring studies. Environmental Chemistry Letters, 2011, 9, 405-410.	8.3	2
85	Voltammetric Analysis of Licochalcone A in Licorice. Journal of the Electrochemical Society, 2013, 160, H671-H673.	1.3	2
86	Determination of sulphanilic acid in the presence of tartrazine by differential-pulse polarography after conversion into an azo compound. Analytica Chimica Acta, 1993, 273, 539-543.	2.6	1
87	Special Issue dedicated to the XVIII Meeting of the Portuguese Electrochemical Society – A glimpse into the electrochemical research in Portugal. Portugaliae Electrochimica Acta, 2013, 31, 289-290.	0.4	0