Javier Saurina

List of Publications by Year
in descending order

165 papers	4,181 citations	101384 36 h-index	182168 51 g-index
167 all docs	167 docs citations	167 times ranked	4053 citing authors

#	Article	IF	Citations
1	Trends in LC-MS and LC-HRMS analysis and characterization of polyphenols in food. TrAC - Trends in Analytical Chemistry, 2017, 88, 1-24.	5.8	172
2	Characterization of wines using compositional profiles and chemometrics. TrAC - Trends in Analytical Chemistry, 2010, 29, 234-245.	5.8	126
3	Polyphenols and their potential role to fight viral diseases: An overview. Science of the Total Environment, 2021, 801, 149719.	3.9	92
4	Determination of calcium and total hardness in natural waters using a potentiometric sensor array. Analytica Chimica Acta, 2002, 464, 89-98.	2.6	82
5	Determination of biogenic amines in wines by pre-column derivatization and high-performance liquid chromatography coupled to mass spectrometry. Journal of Chromatography A, 2009, 1216, 6387-6393.	1.8	78
6	Derivatization strategies for the determination of biogenic amines in wines by chromatographic and electrophoretic techniques. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1270-1281.	1.2	76
7	Classification and characterisation of Spanish red wines according to their appellation of origin based on chromatographic profiles and chemometric data analysis. Food Chemistry, 2012, 135, 1425-1431.	4.2	71
8	High-performance liquid chromatographic determination of biogenic amines in wines with an experimental design optimization procedure. Analytica Chimica Acta, 2006, 575, 97-105.	2.6	70
9	Calibration methods for complex second-order data. Analytica Chimica Acta, 1999, 398, 237-251.	2.6	69
10	Impregnation of a biocompatible polymer aided by supercritical CO2: Evaluation of drug stability and drugâ€“matrix interactions. Journal of Supercritical Fluids, 2009, 48, 56-63.	1.6	65
11	Recent Advances in the Determination of Biogenic Amines in Food Samples by (U)HPLC. Journal of Agricultural and Food Chemistry, 2016, 64, 7667-7678.	2.4	63
12	Chemometrics in capillary electrophoresis. Part A: Methods for optimization. Journal of Separation Science, 2003, 26, 875-885.	1.3	59
13	Cyclic voltammetric simultaneous determination of oxidizable amino acids using multivariate calibration methods. Analytica Chimica Acta, 2000, 405, 153-160.	2.6	58
14	Estimation of figures of merit using univariate statistics for quantitative second-order multivariate curve resolution. Analytica Chimica Acta, 2001, 432, 241-251.	2.6	57
15	An overview of the analytical characterization of nanostructured drug delivery systems: Towards green and sustainable pharmaceuticals: A review. Analytica Chimica Acta, 2012, 744, 8-22.	2.6	56
16	Quantitative determinations in conventional flow injection analysis based on different chemometric calibration statregies: a review. Analytica Chimica Acta, 2001, 438, 335-352.	2.6	55
17	Capillary electrophoresis determination of biogenic amines by field-amplified sample stacking and in-capillary derivatization. Electrophoresis, 2006, 27, 474-483.	1.3	55
18	Determination of biogenic amines in wines by ion-pair liquid chromatography and post-column derivatization with 1,2-naphthoquinone-4-sulphonate. Journal of Chromatography A, 2006, 1130, 130-136.	1.8	54

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19	Determination of Polyphenols in Spanish Wines by Capillary Zone Electrophoresis. Application to Wine Characterization by Using Chemometrics. Journal of Agricultural and Food Chemistry, 2012, 60, 8340-8349.	2.4	53
20	Olive Mill and Winery Wastes as Viable Sources of Bioactive Compounds: A Study on Polyphenols Recovery. Antioxidants, 2020, 9, 1074.	2.2	52
21	Recovery of Polyphenols from Agri-Food By-Products: The Olive Oil and Winery Industries Cases. Foods, 2022, 11, 362.	1.9	52
22	Hybrid aerogel preparations as drug delivery matrices for low water-solubility drugs. International Journal of Pharmaceutics, 2015, 496, 360-370.	2.6	51
23	Authentication and Quantitation of Fraud in Extra Virgin Olive Oils Based on HPLC-UV Fingerprinting and Multivariate Calibration. Foods, 2018, 7, 44.	1.9	51
24	Nanostructured silica-based drug delivery vehicles for hydrophobic and moisture sensitive drugs. Journal of Supercritical Fluids, 2013, 73, 34-42.	1.6	50
25	Quechers methodologies as an alternative to solid phase extraction (SPE) for the determination and characterization of residues of cephalosporins in beef muscle using LCâ€“MS/MS. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 899, 57-65.	1.2	49
26	Exploring the Antioxidant Features of Polyphenols by Spectroscopic and Electrochemical Methods. Antioxidants, 2019, 8, 523.	2.2	49
27	Strategies for solving matrix effects in the analysis of triphenyltin in sea-water samples by three-way multivariate curve resolution. Analyst, The, 2000, 125, 2038-2043.	1.7	46
28	Spectrophotometric determination of pKa values based on a pH gradient flow-injection system. Analytica Chimica Acta, 2000, 408, 135-143.	2.6	43
29	Amperometric determination of lysine using a lysine oxidase biosensor based on rigid-conducting composites1Presented at BIOSENSORS 98, Berlin, Germany, 3â€“5 June 1998.1. Biosensors and Bioelectronics, 1999, 14, 211-220.	5.3	42
30	Encapsulation efficiency of solid lipid hybrid particles prepared using the PGSSÂ® technique and loaded with different polarity active agents. Journal of Supercritical Fluids, 2010, 54, 342-347.	1.6	42
31	Fruit and vegetable processing wastes as natural sources of antioxidant-rich extracts: Evaluation of advanced extraction technologies by surface response methodology. Journal of Environmental Chemical Engineering, 2021, 9, 105330.	3.3	41
32	Determination of amino acids in overlapped capillary electrophoresis peaks by means of partial least-squares regression. Journal of Chromatography A, 2000, 871, 331-340.	1.8	40
33	Analysis of amino acids in complex samples by using voltammetry and multivariate calibration methods. Analytica Chimica Acta, 2004, 507, 247-253.	2.6	40
34	Production of hybrid lipid-based particles loaded with inorganic nanoparticles and active compounds for prolonged topical release. International Journal of Pharmaceutics, 2009, 382, 296-304.	2.6	39
35	Determination of polyphenolic profiles by liquid chromatography-electrospray-tandem mass spectrometry for the authentication of fruit extracts. Analytical and Bioanalytical Chemistry, 2015, 407, 597-608.	1.9	39
36	Characterization, classification and authentication of fruit-based extracts by means of HPLC-UV chromatographic fingerprints, polyphenolic profiles and chemometric methods. Food Chemistry, 2017, 221, 29-38.	4.2	39

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37	Supercritical CO2 processing of polymers for the production of materials with applications in tissue engineering and drug delivery. Journal of Materials Science, 2008, 43, 1939-1947.	1.7	38
38	Characterization of Wines through the Biogenic Amine Contents Using Chromatographic Techniques and Chemometric Data Analysis. Journal of Agricultural and Food Chemistry, 2007, 55, 7453-7461.	2.4	35
39	Preparation and Characterization of Surface Silanized TiO₂ Nanoparticles under Compressed CO₂: Reaction Kinetics. Journal of Physical Chemistry C, 2009, 113, 13780-13786.	1.5	35
40	Determination of tryptophan in feed samples by cyclic voltammetry and multivariate calibration methods. Analyst, The, 1999, 124, 733-737.	1.7	34
41	Strategies for in-capillary derivatization of amino acids in capillary electrophoresis using 1,2-naphthoquinone-4-sulfonate as a labeling reagent. Journal of Chromatography A, 2001, 934, 105-112.	1.8	34
42	Characterization of Fruit Products by Capillary Zone Electrophoresis and Liquid Chromatography Using the Compositional Profiles of Polyphenols: Application to Authentication of Natural Extracts. Journal of Agricultural and Food Chemistry, 2014, 62, 1038-1046.	2.4	34
43	Supercritical CO 2 foamed polycaprolactone scaffolds for controlled delivery of 5-fluorouracil, nicotinamide and triflusal. International Journal of Pharmaceutics, 2015, 496, 654-663.	2.6	33
44	Procedure for the Quantitative Determination of Mixtures of Nucleic Acid Components Based on Multivariate Spectrophotometric Acidâ^'Base Titrations. Analytical Chemistry, 1999, 71, 126-134.	3.2	32
45	Told through the wine: A liquid chromatographyâ€“mass spectrometry interplatform comparison reveals the influence of the global approach on the final annotated metabolites in non-targeted metabolomics. Journal of Chromatography A, 2016, 1433, 90-97.	1.8	32
46	Hybrid gelatin-based porous materials with a tunable multiscale morphology for tissue engineering and drug delivery. European Polymer Journal, 2018, 99, 230-239.	2.6	32
47	Potentiometric biosensor for lysine analysis based on a chemically immobilized lysine oxidase membrane. Analytica Chimica Acta, 1998, 371, 49-56.	2.6	31
48	Resolution of overlapped peaks of amino acid derivatives in capillary electrophoresis using multivariate curve resolution based on alternating least squares. Electrophoresis, 2000, 21, 563-572.	1.3	31
49	Sensitivity enhancement by on-line preconcentration and in-capillary derivatization for the electrophoretic determination of amino acids. Electrophoresis, 2001, 22, 4355-4361.	1.3	31
50	Determination of polyphenols in wines by liquid chromatography with UV spectrophotometric detection. Journal of Separation Science, 2011, 34, 527-535.	1.3	31
51	Identification of Seafood as an Important Dietary Source of Heterocyclic Amines by Chemometry and Chromatographyâ€“Mass Spectrometry. Chemical Research in Toxicology, 2013, 26, 1014-1022.	1.7	30
52	Metalâ€“Organic Frameworks Precipitated by Reactive Crystallization in Supercritical CO₂. Crystal Growth and Design, 2017, 17, 2864-2872.	1.4	30
53	Continuous-Flow and Flow Injection pH Gradients for Spectrophotometric Determinations of Mixtures of Nucleic Acid Components. Analytical Chemistry, 1999, 71, 2215-2220.	3.2	29
54	PCL foamed scaffolds loaded with 5-fluorouracil anti-cancer drug prepared by an eco-friendly route. Materials Science and Engineering C, 2017, 75, 1191-1197.	3.8	29

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55	Authentication of the Origin, Variety and Roasting Degree of Coffee Samples by Non-Targeted HPLC-UV Fingerprinting and Chemometrics. Application to the Detection and Quantitation of Adulterated Coffee Samples. Foods, 2020, 9, 378.	1.9	29
56	Measurements and Correlation of Octyltriethoxysilane Solubility in Supercritical CO₂and Assembly of Functional Silane Monolayers on the Surface of Nanometric Particles. Industrial & Engineering Chemistry Research, 2009, 48, 9952-9960.	1.8	28
57	Sorption of tryalkoxysilane in low-cost porous silicates using a supercritical CO2 method. Microporous and Mesoporous Materials, 2012, 148, 15-24.	2.2	28
58	Metabolic profile modifications in milk after enrofloxacin administration studied by liquid chromatography coupled with high resolution mass spectrometry. Journal of Chromatography A, 2016, 1460, 92-99.	1.8	28
59	Determination of Phenolic Compounds in Paprika by Ultrahigh Performance Liquid Chromatographyâ€“Tandem Mass Spectrometry: Application to Product Designation of Origin Authentication by Chemometrics. Journal of Agricultural and Food Chemistry, 2020, 68, 591-602.	2.4	28
60	Flow-injection spectrophotometric determination of reverse transcriptase inhibitors used for acquired immuno deficiency syndrome (AIDS) treatment. Analytica Chimica Acta, 2006, 572, 155-164.	2.6	27
61	High-performance liquid chromatography with fluorescence detection fingerprinting combined with chemometrics for nut classification and the detection and quantitation of almond-based product adulterations. Food Control, 2020, 114, 107265.	2.8	27
62	Potentiality of proton nuclear magnetic resonance and multivariate calibration methods for the determination of dermatan sulfate contamination in heparin samples. Analyst, The, 2000, 125, 933-938.	1.7	24
63	Chemometrics in capillary electrophoresis. Part B: Methods for data analysis. Journal of Separation Science, 2003, 26, 1395-1402.	1.3	24
64	Flow-injection analysis for multi-component determinations of drugs based on chemometric approaches. TrAC - Trends in Analytical Chemistry, 2010, 29, 1027-1037.	5.8	24
65	Liquid chromatographic fingerprints and profiles of polyphenolic compounds applied to the chemometric characterization and classification of beers. Analytical Methods, 2015, 7, 8733-8739.	1.3	24
66	Multivariate calibration methods for quantification in strongly overlapping capillary electrophoretic peaks. Journal of Chromatography A, 2001, 909, 259-269.	1.8	23
67	<scp>Highâ€performance</scp> liquid chromatography with fluorescence detection fingerprints as chemical descriptors to authenticate the origin, variety and roasting degree of coffee by multivariate chemometric methods. Journal of the Science of Food and Agriculture, 2021, 101, 65-73.	1.7	23
68	Assessment of paprika geographical origin fraud by high-performance liquid chromatography with fluorescence detection (HPLC-FLD) fingerprinting. Food Chemistry, 2021, 352, 129397.	4.2	23
69	Estimation of the composition of heparin mixtures from various origins using proton nuclear magnetic resonance and multivariate calibration methods. Analytical and Bioanalytical Chemistry, 2002, 373, 259-265.	1.9	22
70	High-resolution mass spectrometry applied to the study of metabolome modifications in various chicken tissues after amoxicillin administration. Food Chemistry, 2014, 153, 405-413.	4.2	22
71	Characterization of azacytidine/poly(l-lactic) acid particles prepared by supercritical antisolvent precipitation. Journal of Pharmaceutical and Biomedical Analysis, 2009, 50, 847-852.	1.4	21
72	HPLC-UV Polyphenolic Profiles in the Classification of Olive Oils and Other Vegetable Oils via Principal Component Analysis. Separations, 2016, 3, 33.	1.1	21

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73	Liquid chromatography coupled to mass spectrometry for metabolite profiling in the field of drug discovery. Expert Opinion on Drug Discovery, 2019, 14, 469-483.	2.5	21
74	Non-targeted HPLC-FLD fingerprinting for the detection and quantitation of adulterated coffee samples by chemometrics. Food Control, 2021, 124, 107912.	2.8	21
75	Determination of lysine in pharmaceutical samples containing endogenous ammonium ions by using a lysine oxidase biosensor based on an all-solid-state potentiometric ammonium electrode. Biosensors and Bioelectronics, 1999, 14, 67-75.	5.3	20
76	Continuous flow derivatization system coupled to capillary electrophoresis for the determination of amino acids. Journal of Chromatography A, 2002, 976, 55-64.	1.8	20
77	Fast determination of pKa values of reverse transcriptase inhibitor drugs for AIDS treatment by using pH-gradient flow-injection analysis and multivariate curve resolution. Analytica Chimica Acta, 2005, 554, 177-183.	2.6	20
78	Determination of HIV drugs in biological matrices: A review. Analytica Chimica Acta, 2009, 647, 1-13.	2.6	20
79	Flow-injection and stopped-flow completely continuous flow spectrophotometric determinations of aniline and cyclohexylamine. Analytica Chimica Acta, 1999, 396, 151-159.	2.6	19
80	Study of the degradation of 5-azacytidine as a model of unstable drugs using a stopped-flow method and further data analysis with multivariate curve resolution. Talanta, 2007, 74, 176-182.	2.9	19
81	Spectroscopic and chromatographic characterization of triflusal delivery systems prepared by using supercritical impregnation technologies. Journal of Pharmaceutical and Biomedical Analysis, 2008, 46, 456-462.	1.4	19
82	Ultrahigh pressure liquid chromatography-atmospheric pressure photoionization-tandem mass spectrometry for the determination of polyphenolic profiles in the characterization and classification of cranberry-based pharmaceutical preparations and natural extracts. Analytical Methods, 2016, 8, 4363-4378.	1.3	19
83	Detection and Quantitation of Frauds in the Authentication of Cranberry-Based Extracts by UHPLC-HRMS (Orbitrap) Polyphenolic Profiling and Multivariate Calibration Methods. Journal of Agricultural and Food Chemistry, 2018, 66, 9353-9365.	2.4	19
84	Classification and Authentication of Paprika by UHPLC-HRMS Fingerprinting and Multivariate Calibration Methods (PCA and PLS-DA). Foods, 2020, 9, 486.	1.9	19
85	Flow-injection spectrophotometric determination of cyclamate in sweetener products with sodium 1,2-naphthoquinone-4-sulfonate. Analytica Chimica Acta, 1999, 381, 307-313.	2.6	18
86	pH-Gradient spectrophotometric data files from flow-injection and continuous flow systems for two- and three-way data analysis. Chemometrics and Intelligent Laboratory Systems, 2000, 50, 263-271.	1.8	18
87	Principal component analysis and cluster analysis for the characterization of dental composites. Analyst, The, 2000, 125, 2044-2048.	1.7	18
88	Determination of histamine in wines with an on-line pre-column flow derivatization system coupled to high performance liquid chromatography. Analyst, The, 2005, 130, 1286.	1.7	18
89	Authenticity Assessment and Fraud Quantitation of Coffee Adulterated with Chicory, Barley, and Flours by Untargeted HPLC-UV-FLD Fingerprinting and Chemometrics. Foods, 2021, 10, 840.	1.9	18
90	Development of a Polymeric Patch Impregnated with Naproxen as a Model of Transdermal Sustained Release System. Journal of Pharmaceutical Sciences, 2011, 100, 992-1000.	1.6	17

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91	Recovery of Added-Value Compounds from Orange and Spinach Processing Residues: Green Extraction of Phenolic Compounds and Evaluation of Antioxidant Activity. Antioxidants, 2021, 10, 1800.	2.2	17
92	Multivariate curve resolution of step-scan FTIR spectral data. Vibrational Spectroscopy, 2004, 35, 21-26.	1.2	16
93	Multicomponent Determination of Drugs Using Flow-Injection Analysis. Current Pharmaceutical Analysis, 2006, 2, 127-140.	0.3	16
94	Compressed antisolvent process for polymer coating of drug-loaded aerogel nanoparticles and study of the release behavior. Colloid and Polymer Science, 2014, 292, 2475-2484.	1.0	16
95	Determination of Polyphenols in White Wines by Liquid Chromatography: Application to the Characterization of Alella (Catalonia, Spain) Wines Using Chemometric Methods. Journal of AOAC INTERNATIONAL, 2017, 100, 323-329.	0.7	16
96	Characterization, Classification and Authentication of Turmeric and Curry Samples by Targeted LC-HRMS Polyphenolic and Curcuminoid Profiling and Chemometrics. Molecules, 2020, 25, 2942.	1.7	16
97	Determination of Bioactive Compounds in Sequential Extracts of Chia Leaf (Salvia hispanica L.) Using UHPLC-HRMS (Q-Orbitrap) and a Global Evaluation of Antioxidant In Vitro Capacity. Antioxidants, 2021, 10, 1151.	2.2	16
98	Reversed-phase liquid chromatographic method with spectrophotometric detection for the determination of antiretroviral drugs. Analytica Chimica Acta, 2008, 616, 85-94.	2.6	15
99	Determination of S-containing drug metabolites from in vitro and in vivo metabolism studies by using LC-ICP/MS. Analytical and Bioanalytical Chemistry, 2012, 404, 539-551.	1.9	14
100	Strategies for metabolite profiling based on liquid chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1044-1045, 103-111.	1.2	14
101	Characterization of Sparkling Wines According to Polyphenolic Profiles Obtained by HPLC-UV/Vis and Principal Component Analysis. Foods, 2019, 8, 22.	1.9	14
102	A green approach to phenolic compounds recovery from olive mill and winery wastes. Science of the Total Environment, 2022, 835, 155552.	3.9	14
103	Artificial neural networks for quantification in unresolved capillary electrophoresis peaks. Journal of Separation Science, 2001, 24, 427-434.	1.3	13
104	Resolution and quantification in poorly separated peaks from capillary zone electrophoresis using three-way data analysis methods. Analytica Chimica Acta, 2001, 431, 49-58.	2.6	13
105	A clean and effective supercritical carbon dioxide method for the hostâ€“guest synthesis and encapsulation of photoactive molecules in nanoporous matrices. Green Chemistry, 2010, 12, 2196.	4.6	13
106	Ultra-high-performance liquid chromatography-high-resolution mass spectrometry based metabolomics as a strategy for beer characterization. Journal of the Institute of Brewing, 2016, 122, 430-436.	0.8	13
107	Determination of flavanols by liquid chromatography with fluorescence detection. Application to the characterization of cranberry-based pharmaceuticals through profiling and fingerprinting approaches. Journal of Pharmaceutical and Biomedical Analysis, 2018, 156, 206-213.	1.4	13
108	Classification of Hen Eggs by HPLC-UV Fingerprinting and Chemometric Methods. Foods, 2019, 8, 310.	1.9	13

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109	Liquid chromatographic determination of aniline in table-top sweeteners based on pre-column derivatization with 1,2-naphthoquinone-4-sulfonate. Journal of Chromatography A, 1999, 859, 227-233.	1.8	12
110	Application of principal component analysis to the thermal characterization of silanized nanoparticles obtained at supercritical carbon dioxide conditions. Analytica Chimica Acta, 2009, 635, 227-234.	2.6	12
111	Characterization of new topical ketoprofen formulations prepared by drug entrapment in solid lipid matrices. Journal of Pharmaceutical Sciences, 2011, 100, 4783-4789.	1.6	12
112	Determination of polyphenols in the pear pulp matrix by solvent extraction and liquid chromatography with UV-Vis detection. Analytical Methods, 2014, 6, 9769-9776.	1.3	12
113	Determination of capsaicinoids and carotenoids for the characterization and geographical origin authentication of paprika by UHPLCâ€“APCIâ€“HRMS. LWT - Food Science and Technology, 2021, 139, 110533.	2.5	12
114	Determination of ebrotidine metabolites in overlapping peaks from capillary zone electrophoresis using chemometric methods. Electrophoresis, 2001, 22, 71-76.	1.3	11
115	Organic Acid Profiling by Liquid Chromatography for the Characterization of Base Vines and Sparkling Wines. Food Analytical Methods, 2020, 13, 1852-1866.	1.3	11
116	Targeted UHPLCâ€“HRMS (Orbitrap) Polyphenolic and Capsaicinoid Profiling for the Chemometric Characterization and Classification of Paprika with Protected Designation of Origin (PDO) Attributes. Molecules, 2020, 25, 1623.	1.7	11
117	Preparation of trityl cations in faujasite micropores through supercritical CO2 impregnation. Microporous and Mesoporous Materials, 2010, 132, 357-362.	2.2	10
118	Development of a UHPLC method for the assessment of the metabolic profile of cinitapride. Journal of Separation Science, 2011, 34, 3502-3508.	1.3	10
119	Non-Targeted HPLC-UV Fingerprinting as Chemical Descriptors for the Classification and Authentication of Nuts by Multivariate Chemometric Methods. Sensors, 2019, 19, 1388.	2.1	10
120	Modified distribution in the polyphenolic profile of rosemary leaves induced by plant inoculation with an arbuscular mycorrhizal fungus. Journal of the Science of Food and Agriculture, 2019, 99, 2966-2973.	1.7	10
121	Characterization of Musts, Wines, and Sparkling Wines Based on Their Elemental Composition Determined by ICP-OES and ICP-MS. Beverages, 2022, 8, 3.	1.3	10
122	Integration of Nanofiltration and Reverse Osmosis Technologies in Polyphenols Recovery Schemes from Winery and Olive Mill Wastes by Aqueous-Based Processing. Membranes, 2022, 12, 339.	1.4	10
123	A comparison of chemometric methods for the flow injection simultaneous spectrophotometric determination of aniline and cyclohexylamine. Analyst, The, 1999, 124, 745-749.	1.7	9
124	Preparation of Nanostructured Organicâ€“Inorganic Hybrid Materials Using Supercritical Fluid Technology. Composite Interfaces, 2009, 16, 143-155.	1.3	9
125	A novel solventless coating method to graft low-molecular weight polyethyleneimine on silica fine powders. Journal of Polymer Science Part A, 2014, 52, 2760-2768.	2.5	9
126	Experimental design for the determination of polyphenols by liquid chromatography: application to the chemometric characterization and classification of beers. Analytical Methods, 2015, 7, 3283-3290.	1.3	9

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127	Hydrophilic Interaction Liquid Chromatography to Characterize Nutraceuticals and Food Supplements Based on Flavanols and Related Compounds. Separations, 2021, 8, 17.	1.1	9
128	Analytical Methods for Exploring Nutraceuticals Based on Phenolic Acids and Polyphenols. Applied Sciences (Switzerland), 2021, 11, 8276.	1.3	9
129	Tea and Chicory Extract Characterization, Classification and Authentication by Non-Targeted HPLC-UV-FLD Fingerprinting and Chemometrics. Foods, 2021, 10, 2935.	1.9	9
130	Characterization of acidâ€“base properties of unstable drugs using a continuous-flow system with UVâ€“vis spectrophotometric detection. Journal of Pharmaceutical and Biomedical Analysis, 2007, 44, 859-866.	1.4	8
131	Non-targeted high-performance liquid chromatography with ultraviolet and fluorescence detection fingerprinting for the classification, authentication, and fraud quantitation of instant coffee and chicory by multivariate chemometric methods. LWT - Food Science and Technology, 2021, 147, 111646.	2.5	8
132	Data Fusion Approaches for the Characterization of Musts and Wines Based on Biogenic Amine and Elemental Composition. Sensors, 2022, 22, 2132.	2.1	8
133	Size Exclusion Coupled to Reversed Phase Liquid Chromatography for the Characterization of Cranberry Products. Food Analytical Methods, 2019, 12, 604-611.	1.3	7
134	Characterization of Turmeric and Curry Samples by Liquid Chromatography with Spectroscopic Detection Based on Polyphenolic and Curcuminoid Contents. Separations, 2020, 7, 23.	1.1	7
135	Assessment of Experimental Factors Affecting the Sensitivity and Selectivity of the Spectrophotometric Estimation of Proanthocyanidins in Foods and Nutraceuticals. Food Analytical Methods, 2021, 14, 485-495.	1.3	7
136	Multi-Sensor Characterization of Sparkling Wines Based on Data Fusion. Chemosensors, 2021, 9, 200.	1.8	7
137	Oenological Processes and Product Qualities in the Elaboration of Sparkling Wines Determine the Biogenic Amine Content. Fermentation, 2021, 7, 144.	1.4	7
138	Flow-injection determination of amine contaminants in cyclamate samples based on temperature for controlling selectivity. Analyst, The, 2004, 129, 468-474.	1.7	6
139	Flow-injection determination of zidovudine in plasma samples using multivariate curve resolution. Analytica Chimica Acta, 2007, 592, 173-180.	2.6	6
140	Liquid Chromatographic Approach for the Discrimination and Classification of Cava Samples Based on the Phenolic Composition Using Chemometric Methods. Beverages, 2020, 6, 54.	1.3	6
141	HPLC Fingerprints for the Authentication of Cranberry-Based Products Based on Multivariate Calibration Approaches. Current Analytical Chemistry, 2017, 13, 256-261.	0.6	6
142	Recovery of Natural Polyphenols from Spinach and Orange By-Products by Pressure-Driven Membrane Processes. Membranes, 2022, 12, 669.	1.4	6
143	Metabolomics and PDO. Comprehensive Analytical Chemistry, 2013, 60, 123-143.	0.7	5
144	Determination of Histamine in Wine Samples by Flow-Injection Analysis and Multivariate Calibration. Analytical Letters, 2013, 46, 1758-1768.	1.0	5

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145	UHPLC-HRMS (orbitrap) fingerprinting in the classification and authentication of cranberry-based natural products and pharmaceuticals using multivariate calibration methods. Analytical Methods, 2019, 11, 3341-3349.	1.3	5
146	Non-Targeted Ultra-High Performance Liquid Chromatography-High-Resolution Mass Spectrometry (UHPLC-HRMS) Fingerprints for the Chemometric Characterization and Classification of Turmeric and Curry Samples. Separations, 2020, 7, 32.	1.1	5
147	Determination of Curcuminoids by Liquid Chromatography with Diode Array Detection: Application to the Characterization of Turmeric and Curry Samples. Current Analytical Chemistry, 2020, 16, 95-105.	0.6	5
148	FIAâ€“HRMS fingerprinting subjected to chemometrics as a valuable tool to address food classification and authentication: Application to red wine, paprika, and vegetable oil samples. Food Chemistry, 2022, 373, 131491.	4.2	5
149	Extraction and Characterization of Flavanol-Rich Nutraceuticals Based on High-Performance Liquid Chromatography. Separations, 2022, 9, 87.	1.1	5
150	Characterization of in vitro metabolic profiles of cinitapride obtained with liver microsomes of humans and various mammal species using UHPLC and chemometric methods for data analysis. Analytical and Bioanalytical Chemistry, 2012, 403, 909-916.	1.9	4
151	Voltammetric and electrogeneration approaches for the assessment of the oxidative drug metabolism. Analytical and Bioanalytical Chemistry, 2018, 410, 2229-2239.	1.9	4
152	Comparative metabolite analysis of Delftia-Bradyrhizobium co-inoculated soybean plants using UHPLC-HRMS-based metabolomic profiling. Symbiosis, 2021, 85, 325-341.	1.2	4
153	Flow-Injection Differential Spectrophotometric pH Selectivity System for the Determination of Cyclamate Contaminants. Mikrochimica Acta, 2005, 150, 115-123.	2.5	3
154	Solid-phase extraction in bioanalytical applications. , 2020, , 673-698.		3
155	The Role of Chemometrics in Food Integrity and Authenticity. , 2021, , 167-200.		3
156	Determination of Phenolic Compounds in Food Matrices: Application to Characterization and Authentication. , 2015, , 517-547.		2
157	Liquid chromatography-mass spectrometry as a general approach for investigating covalent binding of drugs to DNA. Analytical and Bioanalytical Chemistry, 2016, 408, 3911-3922.	1.9	2
158	Liquid Chromatographic Fingerprints for the Characterization of Flavanol-Rich Nutraceuticals Based on 4-Dimethylaminocinnamaldehyde Precolumn Derivatization. Scientia Pharmaceutica, 2021, 89, 18.	0.7	2
159	Total Polyphenol Content in Food Samples and Nutraceuticals: Antioxidant Indices versus High Performance Liquid Chromatography. Antioxidants, 2022, 11, 324.	2.2	2
160	Characterization of Polyphenolic Composition of Extracts from Winery Wastes by HPLC-UV-MS/MS. , 0, , .		1
161	Characterization and Authentication of Wines and Sparkling Wines by Liquid Chromatography. , 2021, , 267-289.		0
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