

# MGracia Bagur-González

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4795593/publications.pdf>

Version: 2024-02-01

9  
papers

137  
citations

1307594  
7  
h-index

1588992  
8  
g-index

9  
all docs

9  
docs citations

9  
times ranked

186  
citing authors

#	ARTICLE	IF	CITATIONS
1	Using the liquid-chromatographic-fingerprint of sterols fraction to discriminate virgin olive from other edible oils. <i>Journal of Chromatography A</i> , 2015, 1380, 64-70.	3.7	40
2	The use of a combined portable X ray fluorescence and multivariate statistical methods to assess a validated macroscopic rock samples classification in an ore exploration survey. <i>Talanta</i> , 2011, 85, 2307-2315.	5.5	27
3	Discrimination and classification of extra virgin olive oil using a chemometric approach based on TMS-4,4-dimethylsterols GC(FID) fingerprints of edible vegetable oils. <i>Food Chemistry</i> , 2019, 274, 518-525.	8.2	20
4	Homogeneity assessment of reference materials for sensory analysis of liquid foodstuffs. The virgin olive oil as case study. <i>Food Chemistry</i> , 2020, 322, 126743.	8.2	18
5	Multivariate approaches for stability control of the olive oil reference materials for sensory analysis—Part I: framework and fundamentals. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4237-4244.	3.5	10
6	Multivariate approaches for stability control of the olive oil reference materials for sensory analysis—Part II: applications. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4245-4252.	3.5	8
7	A quick methodology for the evaluation of preliminary toxicity levels in soil samples associated to a potentially heavy-metal pollution in an abandoned ore mining site. <i>Chemosphere</i> , 2019, 222, 345-354.	8.2	8
8	Elaboration of Four Olive Oil Certified Reference Materials: InterOleo-CRM 2006 Certification Study. <i>Food Analytical Methods</i> , 2008, 1, 259-269.	2.6	6
9	Innovative and thorough practice to certify reference materials for sensory defects of olive oil. <i>Food Chemistry</i> , 2022, 380, 132195.	8.2	0