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List of Publications by Year in descending order

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1307594 1588992 9 137 7 citations h-index papers

g-index 9 9 9 186 docs citations times ranked citing authors all docs

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#	Article	IF	CITATIONS
1	Innovative and thorough practice to certify reference materials for sensory defects of olive oil. Food Chemistry, 2022, 380, 132195.	8.2	O
2	Homogeneity assessment of reference materials for sensory analysis of liquid foodstuffs. The virgin olive oil as case study. Food Chemistry, 2020, 322, 126743.	8.2	18
3	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. Chemosphere, 2019, 222, 345-354.	8.2	8
4	Discrimination and classification of extra virgin olive oil using a chemometric approach based on TMS-4,4 \hat{a} \in 2-desmetylsterols GC(FID) fingerprints of edible vegetable oils. Food Chemistry, 2019, 274, 518-525.	8.2	20
5	Multivariate approaches for stability control of the olive oil reference materials for sensory analysis–Âpart II: applications. Journal of the Science of Food and Agriculture, 2018, 98, 4245-4252.	3.5	8
6	Multivariate approaches for stability control of the olive oil reference materials for sensory analysis–Âpart I: framework and fundamentals. Journal of the Science of Food and Agriculture, 2018, 98, 4237-4244.	3.5	10
7	Using the liquid-chromatographic-fingerprint of sterols fraction to discriminate virgin olive from other edible oils. Journal of Chromatography A, 2015, 1380, 64-70.	3.7	40
8	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. Talanta, 2011, 85, 2307-2315.	5.5	27
9	Elaboration of Four Olive Oil Certified Reference Materials: InterOleo-CRM 2006 Certification Study. Food Analytical Methods, 2008, 1, 259-269.	2.6	6