Ana Sayago

List of Publications by Year
in descending order

47 papers	1,938 citations	331670 21 h-index	254184 43 g-index
48 all docs	48 docs citations	48 times ranked	2613 citing authors

#	Article	IF	Citations
1	The Correlation Coefficient: An Overview. Critical Reviews in Analytical Chemistry, 2006, 36, 41-59.	3.5	721
2	The effect of time and storage conditions on the phenolic composition and colour of white wine. Food Research International, 2006, 39, 220-229.	6.2	125
3	Detection of hazelnut oil in virgin olive oil by a spectrofluorimetric method. European Food Research and Technology, 2004, 218, 480-483.	3.3	87
4	Direct infusion mass spectrometry for metabolomic phenotyping of diseases. Bioanalysis, 2017, 9, 131-148.	1.5	75
5	Recommendations and Best Practices for Standardizing the Pre-Analytical Processing of Blood and Urine Samples in Metabolomics. Metabolites, 2020, 10, 229.	2.9	71
6	Metabolomics in Alzheimerâ€™s disease: The need of complementary analytical platforms for the identification of biomarkers to unravel the underlying pathology. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1071, 75-92.	2.3	64
7	Determination of phenolic compounds in olive oil: New method based on liquidâ€“liquid micro extraction and ultra high performance liquid chromatography-tripleâ€“quadrupole mass spectrometry. LWT - Food Science and Technology, 2014, 57, 49-57.	5.2	49
8	Comparison of Different Extraction Methods to Determine Phenolic Compounds in Virgin Olive Oil. Food Analytical Methods, 2013, 6, 123-132.	2.6	45
9	Characterization of a bacterioruberinâ€producing <scp>H</scp>aloarchaea isolated from the marshlands of the <scp>O</scp>diel river in the southwest of <scp>S</scp>pain. Biotechnology Progress, 2016, 32, 592-600.	2.6	44
10	Combination of complementary data mining methods for geographical characterization of extra virgin olive oils based on mineral composition. Food Chemistry, 2018, 261, 42-50.	8.2	42
11	Characterization and evaluation of phenolic profiles and color as potential discriminating features among Spanish extra virgin olive oils with protected designation of origin. Food Chemistry, 2018, 241, 328-337.	8.2	42
12	Fitting Straight Lines with Replicated Observations by Linear Regression: The Least Squares Postulates. Critical Reviews in Analytical Chemistry, 2004, 34, 39-50.	3.5	41
13	Hydride generation atomic fluorescence spectrometry (HG-AFS) as a sensitive detector for Sb(iii) and Sb(v) speciation in water. Journal of Analytical Atomic Spectrometry, 2000, 15, 423-428.	3.0	38
14	Detection of the Presence of Refined Hazelnut Oil in Refined Olive Oil by Fluorescence Spectroscopy. Journal of Agricultural and Food Chemistry, 2007, 55, 2068-2071.	5.2	36
15	Fitting Straight Lines with Replicated Observations by Linear Regression: Part II. Testing for Homogeneity of Variances. Critical Reviews in Analytical Chemistry, 2004, 34, 133-146.	3.5	35
16	Optimization of Growth and Carotenoid Production by Haloferax mediterranei Using Response Surface Methodology. Marine Drugs, 2018, 16, 372.	4.6	33
17	Sustainable Preparation of Cardanol-Based Nanocarriers with Embedded Natural Phenolic Compounds. ACS Sustainable Chemistry and Engineering, 2014, 2, 1299-1304.	6.7	31
18	The application of eggshells and sugarcane bagasse as potential biomaterials in the removal of heavy metals from aqueous solutions. South African Journal of Chemical Engineering, 2020, 34, 142-150.	2.4	28

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19	An Overview on the Importance of Combining Complementary Analytical Platforms in Metabolomic Research. Current Topics in Medicinal Chemistry, 2018, 17, 3289-3295.	2.1	28
20	The correlation coefficient attacks again. Accreditation and Quality Assurance, 2006, 11, 256-258.	0.8	25
21	Optimization of an HPLC-HG-AFS method for screening Sb(v), Sb(iii), and Me3SbBr2in water samples. Journal of Analytical Atomic Spectrometry, 2002, 17, 1400-1404.	3.0	23
22	Evaluation of Î±-tocopherol in virgin olive oil by a luminescent method. Grasas Y Aceites, 2009, 60, 336-342.	0.9	23
23	Multi-Chemical Profiling of Strawberry as a Traceability Tool to Investigate the Effect of Cultivar and Cultivation Conditions. Foods, 2020, 9, 96.	4.3	21
24	Application of Targeted Metabolomics to Investigate Optimum Growing Conditions to Enhance Bioactive Content of Strawberry. Journal of Agricultural and Food Chemistry, 2017, 65, 9559-9567.	5.2	19
25	High-Throughput Direct Mass Spectrometry-Based Metabolomics to Characterize Metabolite Fingerprints Associated with Alzheimerâ€™s Disease Pathogenesis. Metabolites, 2018, 8, 52.	2.9	19
26	Assessment of Virgin Olive Oil Adulteration by a Rapid Luminescent Method. Foods, 2019, 8, 287.	4.3	19
27	Extraction and Determination of Phenolic Compounds in the Berries of Sorbus americana Marsh and Lonicera oblongifolia (Goldie) Hook. Food Analytical Methods, 2015, 8, 2554-2559.	2.6	15
28	Combination of vintage and new-fashioned analytical approaches for varietal and geographical traceability of olive oils. LWT - Food Science and Technology, 2019, 111, 99-104.	5.2	15
29	Fatty Acid Profiling for the Authentication of Iberian Hams According to the Feeding Regime. Foods, 2020, 9, 149.	4.3	14
30	Simple and Efficient Green Extraction of Steviol Glycosides from Stevia rebaudiana Leaves. Foods, 2019, 8, 402.	4.3	13
31	A bilogarithmic method for the spectrophotometric evaluation of stability constants of 1:1 weak complexes from mole ratio data. International Journal of Pharmaceutics, 2006, 318, 70-77.	5.2	12
32	Volatile Profiling of Strawberry Fruits Cultivated in a Soilless System to Investigate Cultivar-Dependent Chemical Descriptors. Foods, 2020, 9, 768.	4.3	12
33	Mechanistic Insights into Alzheimerâ€™s Disease Unveiled through the Investigation of Disturbances in Central Metabolites and Metabolic Pathways. Biomedicines, 2021, 9, 298.	3.2	10
34	Continuous variation data: 1:1 or 2:2 weak complexes?. International Journal of Pharmaceutics, 2005, 295, 29-34.	5.2	9
35	Spectrophotometric evaluation of stability constants of 1:1 weak complexes from continuous variation data. International Journal of Pharmaceutics, 2006, 321, 94-100.	5.2	9
36	Potential of Ultraviolet-Visible Spectroscopy for the Differentiation of Spanish Vinegars According to the Geographical Origin and the Prediction of Their Functional Properties. Foods, 2021, 10, 1830.	4.3	8

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37	Mass Spectrometry-Based Metabolomic Multiplatform for Alzheimerâ€™s Disease Research. Methods in Molecular Biology, 2018, 1750, 125-137.	0.9	7
38	Exploring antioxidant reactivity and molecular structure of phenols by means of two coupled assays using fluorescence probe (2,3-diazabicyclo[2.2.2]oct-2-ene, DBO) and free radical (2,2-diphenyl-1-picrylhydrazyl, $$hbox {DPPH}^{cdot }$$ DPPH Â·). Journal of Chemical Sciences, 2017, 129, 1381-1390.	1.5	6
39	High-Throughput Metabolomics Based on Direct Mass Spectrometry Analysis in Biomedical Research. Methods in Molecular Biology, 2019, 1978, 27-38.	0.9	6
40	Metabolomics: An Emerging Tool for Wine Characterization and the Investigation of Health Benefits. , 2019, , 315-350.		5
41	High-Throughput Method for Wide-Coverage and Quantitative Phenolic Fingerprinting in Plant-Origin Foods and Urine Samples. Journal of Agricultural and Food Chemistry, 2022, 70, 7796-7804.	5.2	4
42	Acid-base equilibria of biacetylmonoxime-isonicotinoylhydrazone. Journal of Analytical Chemistry, 2006, 61, 393-395.	0.9	3
43	Spectrophotometric evaluation of stability constants of 1 : 1 weak complexes from mole ratio data using the bilogarithmic hyperbolic cosine method. Journal of Analytical Chemistry, 2007, 62, 840-844.	0.9	3
44	Evolution of Physicochemical Parameters during the Thermal-Based Production of Ãgua-mel, a Traditional Portuguese Honey-Related Food Product. Molecules, 2022, 27, 57.	3.8	2
45	Cultivation of Microalgae Chlorella Using Wine Industry by-Products. Proceedings (mdpi), 2021, 66, .	0.2	1
46	Logit modeling for classification of monocultivar olive oils from southwest Spain: A preliminary study. European Journal of Lipid Science and Technology, 2011, 113, 1499-1508.	1.5	0
47	Multicompartmental High-Throughput Metabolomics Based on Mass Spectrometry. Neuromethods, 2021, , 189-198.	0.3	0