

Lucia Valverde-Som

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

9

papers

279

citations

6

h-index

9

g-index

9

ext. papers

323

ext. citations

6

avg, IF

3.26

L-index

#	Paper	IF	Citations
9	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	8.5	9
8	Validation requirements of screening analytical methods based on scenario-specified applicability indicators. <i>TrAC - Trends in Analytical Chemistry</i> , 2020 , 122, 115705	14.6	7
7	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	4.3	6
6	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	4.3	5
5	Solver, an Excel application to solve the difficulty in applying different univariate linear regression methods. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018 , 178, 39-46	3.8	8
4	Separation and Determination of Some of the Main Cholesterol-Related Compounds in Blood by Gas Chromatography-Mass Spectrometry (Selected Ion Monitoring Mode). <i>Separations</i> , 2018 , 5, 17	3.1	2
3	Combined untargeted and targeted fingerprinting with comprehensive two-dimensional chromatography for volatiles and ripening indicators in olive oil. <i>Analytica Chimica Acta</i> , 2016 , 936, 245-58	6.6	70
2	Chromatographic fingerprinting: An innovative approach for food identification and food authentication - A tutorial. <i>Analytica Chimica Acta</i> , 2016 , 909, 9-23	6.6	137
1	Comparison of different analytical classification scenarios: application for the geographical origin of edible palm oil by sterolic (NP) HPLC fingerprinting. <i>Analytical Methods</i> , 2015 , 7, 4192-4201	3.2	35