

Maria D Guillen

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.

179
papers

7,271
citations

49
h-index

76
g-index

184
ext. papers

8,058
ext. citations

5.5
avg, IF

6.26
L-index

#	Paper	IF	Citations
179	Assessment of Soybean Oil Oxidative Stability from Rapid Analysis of its Minor Component Profile. <i>Molecules</i> , 2020 , 25,	4.8	2
178	Effect of the Enrichment of Corn Oil with α - or γ -Tocopherol on Its Digestion Studied by H NMR and SPME-GC/MS; Formation of Hydroperoxy-, Hydroxy-, Keto-Dienes and Keto- α -epoxy- α -Monoenes in the more α -Tocopherol Enriched Samples. <i>Antioxidants</i> , 2020 , 9,	7.1	7
177	Study of the In Vitro Digestion of Olive Oil Enriched or Not with Antioxidant Phenolic Compounds. Relationships between Bioaccessibility of Main Components of Different Oils and Their Composition. <i>Antioxidants</i> , 2020 , 9,	7.1	7
176	Oxylipins Associated to Current Diseases Detected for the First Time in the Oxidation of Corn Oil as a Model System of Oils Rich in Omega-6 Polyunsaturated Groups. A Global, Broad and in-Depth Study by H NMR Spectroscopy. <i>Antioxidants</i> , 2020 , 9,	7.1	2
175	Oxidative stability of extra-virgin olive oil enriched or not with lycopene. Importance of the initial quality of the oil for its performance during in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020 , 130, 108987	7	4
174	A Global Study by H NMR Spectroscopy and SPME-GC/MS of the in Vitro Digestion of Virgin Flaxseed Oil Enriched or not with Mono-, Di- or Tri-Phenolic Derivatives. Antioxidant Efficiency of These Compounds. <i>Antioxidants</i> , 2020 , 9,	7.1	5
173	Changes provoked by nixtamalization and tortilla making in the lipids of two corn varieties. A study by H NMR. <i>Food Chemistry</i> , 2020 , 313, 126079	8.5	0
172	Food lipid oxidation under gastrointestinal digestion conditions: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 461-478	11.5	33
171	A Dual Perspective of the Action of Lysine on Soybean Oil Oxidation Process Obtained by Combining H NMR and LC-MS: Antioxidant Effect and Generation of Lysine-Aldehyde Adducts. <i>Antioxidants</i> , 2019 , 8,	7.1	2
170	Enrichment of Sunflower Oil with α -Tocopherol. Study by ^1H NMR of Its Effect Under Accelerated Storage Conditions. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800457	3	4
169	Influence of minor components on lipid bioaccessibility and oxidation during in vitro digestion of soybean oil. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4793-4800	4.3	9
168	Monitoring of minor compounds in corn oil oxidation by direct immersion-solid phase microextraction-gas chromatography/mass spectrometry. New oil oxidation markers. <i>Food Chemistry</i> , 2019 , 290, 286-294	8.5	12
167	Effect of adding alpha-tocopherol on the oxidation advance during in vitro gastrointestinal digestion of sunflower and flaxseed oils. <i>Food Research International</i> , 2019 , 125, 108558	7	11
166	The key role of ovalbumin in lipid bioaccessibility and oxidation product profile during the in vitro digestion of slightly oxidized soybean oil. <i>Food and Function</i> , 2019 , 10, 4440-4451	6.1	4
165	^1H NMR: A Powerful Tool for Lipid Digestion Research 2019 , 60-99		2
164	The potential of lysine to extend the shelf life of soybean oil evidenced by ^1H Nuclear Magnetic Resonance. <i>LWT - Food Science and Technology</i> , 2019 , 105, 169-176	5.4	2
163	Prooxidant effect of α -Tocopherol on soybean oil. Global monitoring of its oxidation process under accelerated storage conditions by H nuclear magnetic resonance. <i>Food Chemistry</i> , 2018 , 245, 312-323	8.5	32

162	Effects of different cooking methods on the lipids and volatile components of farmed and wild European sea bass (<i>Dicentrarchus labrax</i>). <i>Food Research International</i> , 2018 , 103, 48-58	7	21
161	A thorough insight into the complex effect of gamma-tocopherol on the oxidation process of soybean oil by means of H Nuclear Magnetic Resonance. Comparison with alpha-tocopherol. <i>Food Research International</i> , 2018 , 114, 230-239	7	11
160	Influence of different salting processes on the evolution of the volatile metabolites of vacuum-packed fillets of farmed and wild sea bass (<i>Dicentrarchus labrax</i>) stored under refrigeration conditions: a study by SPME-GC/MS. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 867-876	4.3	5
159	Effect of Smoking Using Smoke Flavorings on Several Characteristics of Farmed Sea Bass (<i>Dicentrarchus labrax</i>) Fillets and on their Evolution During Vacuum-Packed Storage at Refrigeration Temperature. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12800	2.1	6
158	Fish in Vitro Digestion: Influence of Fish Salting on the Extent of Lipolysis, Oxidation, and Other Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 879-891	5.7	14
157	Direct study of minor extra-virgin olive oil components without any sample modification. H NMR multisuppression experiment: A powerful tool. <i>Food Chemistry</i> , 2017 , 228, 301-314	8.5	56
156	Effect of the presence of protein on lipolysis and lipid oxidation occurring during in vitro digestion of highly unsaturated oils. <i>Food Chemistry</i> , 2017 , 235, 21-33	8.5	15
155	Polyunsaturated lipids and vitamin A oxidation during cod liver oil in vitro gastrointestinal digestion. Antioxidant effect of added BHT. <i>Food Chemistry</i> , 2017 , 232, 733-743	8.5	21
154	Bioactive compounds detected for the first time in corn oil: Cyclic dipeptides and other nitrogenated compounds. <i>Journal of Food Composition and Analysis</i> , 2017 , 62, 197-204	4.1	12
153	Behaviour of non-oxidized and oxidized flaxseed oils, as models of omega-3 rich lipids, during in vitro digestion. Occurrence of epoxidation reactions. <i>Food Research International</i> , 2017 , 97, 104-115	7	22
152	Effect of liquid smoking on lipid hydrolysis and oxidation reactions during in vitro gastrointestinal digestion of European sea bass. <i>Food Research International</i> , 2017 , 97, 51-61	7	12
151	H NMR and SPME-GC/MS study of hydrolysis, oxidation and other reactions occurring during in vitro digestion of non-oxidized and oxidized sunflower oil. Formation of hydroxy-octadecadienoates. <i>Food Research International</i> , 2017 , 91, 171-182	7	21
150	A new methodology capable of characterizing most volatile and less volatile minor edible oils components in a single chromatographic run without solvents or reagents. Detection of new components. <i>Food Chemistry</i> , 2017 , 221, 1135-1144	8.5	27
149	Changes provoked by boiling, steaming and sous-vide cooking in the lipid and volatile profile of European sea bass. <i>Food Research International</i> , 2017 , 99, 630-640	7	36
148	Influence of smoking with smoke flavorings on the oxidative stability of farmed sea bass fillets monitored by 1H NMR and FTIR. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600023	3	1
147	Farmed and wild sea bass (<i>Dicentrarchus labrax</i>) volatile metabolites: a comparative study by SPME-GC/MS. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1181-93	4.3	24
146	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. <i>Food Research International</i> , 2016 , 88, 293-301	7	14
145	Influence of fat and phytosterols concentration in margarines on their degradation at high temperature. A study by (1)H Nuclear Magnetic Resonance. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1256-63	8.5	5

144	Monitoring compositional changes in sunflower oil-derived deep-frying media by ¹ H Nuclear Magnetic Resonance. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 984-996	3	11
143	The influence of frying technique, cooking oil and fish species on the changes occurring in fish lipids and oil during shallow-frying, studied by ¹ H NMR. <i>Food Research International</i> , 2016 , 84, 150-159	7	37
142	A study by (¹ H) NMR on the influence of some factors affecting lipid in vitro digestion. <i>Food Chemistry</i> , 2016 , 211, 17-26	8.5	31
141	Aldehydes after Prolonged Heating at Frying Temperature 2015 , 251-258		8
140	2,6-Di-Tert-Butyl-Hydroxytoluene and Its Metabolites in Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 67-80	16.4	90
139	¹ H NMR study of the changes in brine- and dry-salted sea bass lipids under thermo-oxidative conditions: Both salting methods reduce oxidative stability. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 440-449	3	12
138	Oxidation Products of Corn Oil at Room Temperature 2015 , 243-249		1
137	Usefulness of (¹ H) NMR in assessing the extent of lipid digestion. <i>Food Chemistry</i> , 2015 , 179, 182-90	8.5	46
136	Deep-frying food in extra virgin olive oil: a study by (¹ H) nuclear magnetic resonance of the influence of food nature on the evolving composition of the frying medium. <i>Food Chemistry</i> , 2014 , 150, 429-37	8.5	29
135	Volatile compounds generated in corn oil stored at room temperature. Presence of toxic compounds. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 395-406	3	41
134	Deep-frying. A study of the influence of the frying medium and the food nature, on the lipidic composition of the fried food, using ¹ H nuclear magnetic resonance. <i>Food Research International</i> , 2014 , 62, 998-1007	7	10
133	A Review of Thermo-Oxidative Degradation of Food Lipids Studied by ¹ H NMR Spectroscopy: Influence of Degradative Conditions and Food Lipid Nature. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 838-859	16.4	85
132	Fourier transform infrared spectroscopy as a tool to study farmed and wild sea bass lipid composition. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1340-8	4.3	19
131	A study by ¹ H nuclear magnetic resonance of the influence on the frying medium composition of some soybean oil-food combinations in deep-frying. <i>Food Research International</i> , 2014 , 55, 347-355	7	22
130	¹ H Nuclear Magnetic Resonance monitoring of the degradation of margarines of varied compositions when heated to high temperature. <i>Food Chemistry</i> , 2014 , 165, 119-28	8.5	13
129	Complexity and uniqueness of the aromatic profile of smoked and unsmoked Herre cheese. <i>Molecules</i> , 2014 , 19, 7937-58	4.8	6
128	A method based on ¹ H NMR spectral data useful to evaluate the hydrolysis level in complex lipid mixtures. <i>Food Research International</i> , 2014 , 66, 379-387	7	90
127	Relationships between the evolution of the percentage in weight of polar compounds and that of the molar percentage of acyl groups of edible oils submitted to frying temperature. <i>Food Chemistry</i> , 2013 , 138, 1351-4	8.5	9

126	Characterisation of the lipidic components of margarines by 1H Nuclear Magnetic Resonance. <i>Food Chemistry</i> , 2013 , 141, 3357-64	8.5	28
125	Quality of farmed and wild sea bass lipids studied by (1)H NMR: usefulness of this technique for differentiation on a qualitative and a quantitative basis. <i>Food Chemistry</i> , 2012 , 135, 1583-91	8.5	50
124	Simultaneous control of the evolution of the percentage in weight of polar compounds, iodine value, acyl groups proportions and aldehydes concentrations in sunflower oil submitted to frying temperature in an industrial fryer. <i>Food Control</i> , 2012 , 24, 50-56	6.2	37
123	Monitoring by 1H nuclear magnetic resonance of the changes in the composition of virgin linseed oil heated at frying temperature. Comparison with the evolution of other edible oils. <i>Food Control</i> , 2012 , 28, 59-68	6.2	35
122	Physicochemical, sensorial and textural characteristics of liquid-smoked salmon (<i>Salmo salar</i>) as affected by salting treatment and sugar addition. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1086-1096	3.8	17
121	Aldehydes contained in edible oils of a very different nature after prolonged heating at frying temperature: Presence of toxic oxygenated unsaturated aldehydes. <i>Food Chemistry</i> , 2012 , 131, 915-926	8.5	123
120	Study by 1H NMR spectroscopy of the evolution of extra virgin olive oil composition submitted to frying temperature in an industrial fryer for a prolonged period of time. <i>Food Chemistry</i> , 2012 , 134, 162-172	8.5	73
119	Nature and distribution of the volatile components in the different regions of an artisanal ripened sheep cheese. <i>Journal of Dairy Research</i> , 2012 , 79, 102-9	1.6	4
118	Fate in digestion in vitro of several food components, including some toxic compounds coming from omega-3 and omega-6 lipids. <i>Food and Chemical Toxicology</i> , 2011 , 49, 115-24	4.7	49
117	Contamination of cheese by polycyclic aromatic hydrocarbons in traditional smoking. Influence of the position in the smokehouse on the contamination level of smoked cheese. <i>Journal of Dairy Science</i> , 2011 , 94, 1679-90	4	18
116	Volatile components of several virgin and refined oils differing in their botanical origin. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1871-84	4.3	25
115	A very simple, fast, and non-destructive approach to predict the time at which edible oils submitted to high temperature reach the established limits of safety. <i>Food Chemistry</i> , 2011 , 127, 802-6	8.5	8
114	Characteristics of dry- and brine-salted salmon later treated with liquid smoke flavouring. <i>Agricultural and Food Science</i> , 2011 , 20, 217	2	9
113	Analysis of hydroperoxides, aldehydes and epoxides by 1H nuclear magnetic resonance in sunflower oil oxidized at 70 and 100 degrees C. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6234-45	5.7	72
112	Effect of freezing on the physicochemical, textural and sensorial characteristics of salmon (<i>Salmo salar</i>) smoked with a liquid smoke flavouring. <i>LWT - Food Science and Technology</i> , 2010 , 43, 910-918	5.4	11
111	Formation of toxic alkylbenzenes in edible oils submitted to frying temperature. <i>Food Research International</i> , 2010 , 43, 2161-2170	7	52
110	A study of the toxic effect of oxidized sunflower oil containing 4-hydroperoxy-2-nonenal and 4-hydroxy-2-nonenal on cortical TrkA receptor expression in rats. <i>Nutritional Neuroscience</i> , 2009 , 12, 249-59	3.6	11
109	Headspace composition of cod liver oil and its evolution in storage after opening. First evidence of the presence of toxic aldehydes. <i>Food Chemistry</i> , 2009 , 114, 1291-1300	8.5	17

108	Oxidation of corn oil at room temperature: Primary and secondary oxidation products and determination of their concentration in the oil liquid matrix from 1H nuclear magnetic resonance data. <i>Food Chemistry</i> , 2009 , 116, 183-192	8.5	76
107	Contribution to further understanding of the evolution of sunflower oil submitted to frying temperature in a domestic fryer: study by 1H nuclear magnetic resonance. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7790-9	5.7	66
106	Characterization of cod liver oil by spectroscopic techniques. New approaches for the determination of compositional parameters, acyl groups, and cholesterol from 1h nuclear magnetic resonance and Fourier transform infrared spectral data. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9072-9	5.7	36
105	Toxic oxygenated alpha,beta-unsaturated aldehydes and their study in foods: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 119-36	11.5	128
104	Use of an in vitro digestion model to study the bioaccessibility of 4-hydroxy-2-nonenal and related aldehydes present in oxidized oils rich in omega-6 acyl groups. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8475-83	5.7	36
103	Evidence of the formation of light polycyclic aromatic hydrocarbons during the oxidation of edible oils in closed containers at room temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2028-33	5.7	38
102	Monitoring of heat-induced degradation of edible oils by proton NMR. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 52-60	3	37
101	Formation of oxygenated α -unsaturated aldehydes and other toxic compounds in sunflower oil oxidation at room temperature in closed receptacles. <i>Food Chemistry</i> , 2008 , 111, 157-164	8.5	83
100	Textural and physicochemical changes in salmon (<i>Salmo salar</i>) treated with commercial liquid smoke flavourings. <i>Food Chemistry</i> , 2007 , 100, 498-503	8.5	46
99	Sensorial and Physicochemical Characteristics of Salmon (<i>Salmo salar</i>) Treated by Different Smoking Processes during Storage. <i>Food Science and Technology International</i> , 2007 , 13, 477-484	2.6	14
98	The estimation of the solubility parameter of low volatile compounds from gas chromatography data. <i>Journal of Chemical Technology and Biotechnology</i> , 2007 , 37, 101-109	3.5	4
97	Some remarks about the estimation of the solubility parameter of low volatile compounds from gc data. <i>Journal of Chemical Technology and Biotechnology</i> , 2007 , 41, 41-43	3.5	
96	Occurrence of polycyclic aromatic hydrocarbons in artisanal Palmero cheese smoked with two types of vegetable matter. <i>Journal of Dairy Science</i> , 2007 , 90, 2717-25	4	16
95	Detection of primary and secondary oxidation products by Fourier transform infrared spectroscopy (FTIR) and 1H nuclear magnetic resonance (NMR) in sunflower oil during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10729-36	5.7	84
94	Textural properties of raw Atlantic salmon (<i>Salmo salar</i>) at three points along the fillet, determined by different methods. <i>Food Control</i> , 2006 , 17, 511-515	6.2	58
93	Headspace volatile components of smoked swordfish (<i>Xiphias gladius</i>) and cod (<i>Gadus morhua</i>) detected by means of solid phase microextraction and gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2006 , 94, 151-156	8.5	48
92	Study by means of 1H nuclear magnetic resonance of the oxidation process undergone by edible oils of different natures submitted to microwave action. <i>Food Chemistry</i> , 2006 , 96, 665-674	8.5	38
91	Headspace solid-phase microextraction as a tool to estimate the contamination of smoked cheeses by polycyclic aromatic hydrocarbons. <i>Journal of Dairy Science</i> , 2005 , 88, 13-20	4	20

90	Study of both sunflower oil and its headspace throughout the oxidation process. Occurrence in the headspace of toxic oxygenated aldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1093-1097	5.7	70
89	Characteristics of smoke flavourings obtained from mixtures of oak (<i>Quercus</i> sp.) wood and aromatic plants (<i>Thymus vulgaris</i> L. and <i>Salvia lavandulifolia</i> Vahl.). <i>Flavour and Fragrance Journal</i> , 2005 , 20, 676-685	2.5	19
88	Monitoring the oxidation of unsaturated oils and formation of oxygenated aldehydes by proton NMR. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 36-47	3	72
87	Oxidation process of oils with high content of linoleic acyl groups and formation of toxic hydroperoxy- and hydroxyalkenals. A study by ¹ H nuclear magnetic resonance. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2413-2420	4.3	61
86	Study by proton nuclear magnetic resonance of the thermal oxidation of oils rich in oleic acyl groups. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 349-355	1.8	34
85	Load of polycyclic aromatic hydrocarbons in edible vegetable oils: importance of alkylated derivatives. <i>Journal of Food Protection</i> , 2004 , 67, 1904-13	2.5	21
84	Bioavailability and risk assessment of orally ingested polycyclic aromatic hydrocarbons. <i>International Journal of Toxicology</i> , 2004 , 23, 301-33	2.4	360
83	Formation of hydroperoxy- and hydroxyalkenals during thermal oxidative degradation of sesame oil monitored by proton NMR. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 680-687	3	70
82	Study of the oxidative degradation of farmed salmon lipids by means of Fourier transform infrared spectroscopy. Influence of salting. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1528-1534	4.3	42
81	Study of the oxidative stability of salted and unsalted salmon fillets by ¹ H nuclear magnetic resonance. <i>Food Chemistry</i> , 2004 , 86, 297-304	8.5	48
80	Polycyclic aromatic hydrocarbons and olive pomace oil. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2123-32	5.7	64
79	Texture profile analysis of meat products treated with commercial liquid smoke flavourings. <i>Food Control</i> , 2004 , 15, 457-461	6.2	62
78	Components detected by means of solid-phase microextraction and gas chromatography/mass spectrometry in the headspace of artisan fresh goat cheese smoked by traditional methods. <i>Journal of Dairy Science</i> , 2004 , 87, 284-99	4	37
77	Occurrence of polycyclic aromatic hydrocarbons in smoked cheese. <i>Journal of Dairy Science</i> , 2004 , 87, 556-64	4	35
76	Study of the effects of smoke flavourings on the oxidative stability of the lipids of pork adipose tissue by means of Fourier transform infrared spectroscopy. <i>Meat Science</i> , 2004 , 66, 647-57	6.4	58
75	Components detected by headspace-solid phase microextraction in artisanal fresh goat cheese smoked using dry prickly pear (<i>Opuntia ficus indica</i>). <i>Dairy Science and Technology</i> , 2004 , 84, 385-397		17
74	Characterization of sacha inchi (<i>Plukenetia volubilis</i> L.) oil by FTIR spectroscopy and ¹ H NMR. Comparison with linseed oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 755-762	1.8	97
73	¹ H nuclear magnetic resonance as a fast tool for determining the composition of acyl chains in acylglycerol mixtures. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 502-507	3	88

72	Rapid simultaneous determination by proton NMR of unsaturation and composition of acyl groups in vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 688-696	3	142
71	Edible oils: discrimination by ¹ H nuclear magnetic resonance. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 338-346	4.3	84
70	Polycyclic aromatic hydrocarbons in diverse foods. 2003 , 175-198		11
69	Volatile components of raw and smoked black bream (<i>Brama raii</i>) and rainbow trout (<i>Oncorhynchus mykiss</i>) studied by means of solid phase microextraction and gas chromatography/mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 945-952	4.3	66
68	Fourier transform infrared spectra data versus peroxide and anisidine values to determine oxidative stability of edible oils. <i>Food Chemistry</i> , 2002 , 77, 503-510	8.5	236
67	Study of the volatile composition of an aqueous oak smoke preparation. <i>Food Chemistry</i> , 2002 , 79, 283-293		81
66	Chemical references in sensory analysis of smoke flavourings. <i>Food Chemistry</i> , 2002 , 78, 433-442	8.5	26
65	Carbohydrate and nitrogenated compounds in liquid smoke flavorings. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2395-403	5.7	43
64	Some compounds detected for the first time in oak wood extracts by GC/MS. <i>Sciences Des Aliments</i> , 2001 , 21, 65-70		7
63	Occurrence of Polycyclic Aromatic Hydrocarbons in Smoke Flavourings. <i>Polycyclic Aromatic Compounds</i> , 2000 , 21, 215-229	1.3	5
62	Some of the most significant changes in the Fourier transform infrared spectra of edible oils under oxidative conditions. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 2028-2036	4.3	131
61	Pyrolytic behaviour of Spanish oil shales and their kerogens. <i>Journal of Analytical and Applied Pyrolysis</i> , 2000 , 56, 1-21	6	25
60	Study of several aspects of a general method for the determination of polycyclic aromatic hydrocarbons in liquid smoke flavourings by gas chromatography-mass spectrometry. <i>Food Additives and Contaminants</i> , 2000 , 17, 27-44		14
59	Determination of polycyclic aromatic hydrocarbons in commercial liquid smoke flavorings of different compositions by gas chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 126-31	5.7	49
58	Polycyclic aromatic hydrocarbons in liquid smoke flavorings obtained from different types of wood. Effect of storage in polyethylene flasks on their concentrations. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5083-7	5.7	66
57	Some of the most significant changes in the Fourier transform infrared spectra of edible oils under oxidative conditions 2000 , 80, 2028		4
56	Usefulness of the frequencies of some Fourier transform infrared spectroscopic bands for evaluating the composition of edible oil mixtures. <i>Lipid - Fett</i> , 1999 , 101, 71-76		26
55	Smoke and liquid smoke. Study of an aqueous smoke flavouring from the aromatic plant <i>Thymus vulgaris</i> L. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 1267-1274	4.3	34

54	GC/MS analysis of lignin monomers, dimers and trimers in liquid smoke flavourings. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 1889-1903	4.3	30
53	Usefulness of the frequency data of the fourier transform infrared spectra to evaluate the degree of oxidation of edible oils. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 709-19	5.7	133
52	Influence of the moisture content on the composition of the liquid smoke produced in the pyrolysis process of <i>Fagus sylvatica</i> L. wood. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4126-36	5.7	36
51	Extractable components of the aerial parts of <i>Salvia lavandulifolia</i> and composition of the liquid smoke flavoring obtained from them. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3016-27	5.7	34
50	Composition of the extract in dichloromethane of the aerial parts of a Spanish wild growing plant <i>Thymus vulgaris</i> L.. <i>Flavour and Fragrance Journal</i> , 1998 , 13, 259-262	2.5	29
49	Characterization of coal tar pitches with different softening points by NMR. <i>Fuel Processing Technology</i> , 1998 , 58, 1-15	7.2	49
48	Study of the composition of the different parts of a Spanish <i>Thymus vulgaris</i> L. plant. <i>Food Chemistry</i> , 1998 , 63, 373-383	8.5	80
47	New Components with Potential Antioxidant and Organoleptic Properties, Detected for the First Time in Liquid Smoke Flavoring Preparations. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1276-1285	5.7	99
46	Relationships between the Composition of Edible Oils and Lard and the Ratio of the Absorbance of Specific Bands of Their Fourier Transform Infrared Spectra. Role of Some Bands of the Fingerprint Region. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1788-1793	5.7	87
45	Food as a source of polycyclic aromatic carcinogens. <i>Reviews on Environmental Health</i> , 1997 , 12, 133-46	3.8	89
44	Characterization of edible oils and lard by fourier transform infrared spectroscopy. Relationships between composition and frequency of concrete bands in the fingerprint region. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1997 , 74, 1281-1286	1.8	240
43	Characterization of the components of a salty smoke flavouring preparation. <i>Food Chemistry</i> , 1997 , 58, 97-102	8.5	25
42	Infrared spectroscopy in the study of edible oils and fats. <i>Journal of the Science of Food and Agriculture</i> , 1997 , 75, 1-11	4.3	373
41	A study of several parts of the plant <i>Foeniculum vulgare</i> as a source of compounds with industrial interest. <i>Food Research International</i> , 1996 , 29, 85-88	7	32
40	Comparative petrographic and geochemical study of the Puertollano oil shale kerogens. <i>Organic Geochemistry</i> , 1996 , 24, 309-321	3.1	10
39	¹ H NMR and FTIR Spectroscopic Studies of Bitumen and Shale Oil from Selected Spanish Oil Shales. <i>Energy & Fuels</i> , 1996 , 10, 77-84	4.1	43
38	Relationships between the Maximum Temperature Reached in the Smoke Generation Processes from <i>Vitis vinifera</i> L. Shoot Sawdust and Composition of the Aqueous Smoke Flavoring Preparations Obtained. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1302-1307	5.7	35
37	Some changes in an aqueous liquid smoke flavouring during storage in polythene receptacles. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 24-29		8

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31	Characterization of the Cynil oil shale-derived asphaltenes and pre-asphaltenes by ¹ H and ¹³ C nuclear magnetic resonance and by gas chromatography. <i>Fuel Processing Technology</i> , 1995 , 43, 111-122	7.2	7
30	Study of a Commercial Liquid Smoke Flavoring by Means of Gas Chromatography/Mass Spectrometry and Fourier Transform Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 463-468	5.7	66
29	Fourier transform infrared study of coal tar pitches. <i>Fuel</i> , 1995 , 74, 1595-1598	7.1	55
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27	Relation between solubility of coal tar pitches and composition of their volatile fraction. <i>Fuel</i> , 1994 , 73, 510-514	7.1	15
26	Polycyclic aromatic compounds: extraction and determination in food. <i>Food Additives and Contaminants</i> , 1994 , 11, 669-84		50
25	Semi-quantitative FTIR analysis of a coal tar pitch and its extracts and residues in several organic solvents. <i>Energy & Fuels</i> , 1992 , 6, 518-525	4.1	125
24	Preliminary results of extraction experiments in an oil shale. <i>Organic Geochemistry</i> , 1992 , 18, 313-316	3.1	20
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21	Flame ionization detection relative response factors of some polycyclic aromatic compounds. <i>Journal of Chromatography A</i> , 1992 , 607, 295-302	4.5	32
20	Empirical multiparametric relationships between coal tar pitch extraction yields in organic solvents and solubility parameter components of the solvents. <i>Fuel</i> , 1992 , 71, 295-297	7.1	7
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18	Study of relationships between solvent effectiveness in coal tar pitch extractions and solvent solubility parameters. <i>Industrial & Engineering Chemistry Research</i> , 1991 , 30, 1579-1582	3.9	11
17	Study of the effectiveness of 27 organic solvents in the extraction of coal tar pitches. <i>Energy & Fuels</i> , 1991 , 5, 188-192	4.1	57
16	Evidence for hydrogen donor-acceptor behaviour of 9,10-dihydroanthracene in thermal reactions with coals and pitches. <i>Fuel Processing Technology</i> , 1990 , 24, 157-162	7.2	13
15	Chromatographic study of methylcyclopentadiene dimers and iso-dimers and determination of their boiling points. <i>Journal of Chromatography A</i> , 1990 , 508, 363-374	4.5	4
14	Temperature programmed retention indices of some PAHs on capillary columns coated with OV-1701 and SE-54. <i>Journal of High Resolution Chromatography</i> , 1989 , 12, 552-554		14
13	Capillary gas chromatography of some polycyclic aromatic compounds on several stationary phases. <i>Journal of Chromatography A</i> , 1989 , 465, 378-385	4.5	10
12	Prediction of Kovats retention index of saturated alcohols on stationary phases of different polarity. <i>Analytical Chemistry</i> , 1987 , 59, 94-97	7.8	34
11	Kovats retention indices of selected mono and polycyclic olefins. <i>Journal of High Resolution Chromatography</i> , 1987 , 10, 461-463		5
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1	Excess enthalpies and excess volumes of n-hexane + and of tetrachloromethane + furan, + 1,4-dioxane, + tetrahydrofuran, and + tetrahydropyran. <i>Journal of Chemical Thermodynamics</i> , 1978 , 10, 567-576	2.9	55

