

Mercedes Becerra-Herrera

List of Publications by Year in descending order

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17
papers

430
citations

759233

12
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

745
citing authors

#	ARTICLE	IF	CITATIONS
1	Initial phthalates fingerprint and hydrochemical signature as key factors controlling phthalates concentration trends in PET-bottled waters during long storage times. <i>Food Chemistry</i> , 2022, 372, 131248.	8.2	5
2	The fundamentals, chemistries and applications of rotating-disk sorptive extraction. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 137, 116209.	11.4	9
3	Rapid Determination of Parabens in Water Samples by Ultra-high Performance Liquid Chromatography Coupled to Time of Flight Mass Spectrometry. <i>Analytical Sciences</i> , 2020, 36, 675-679.	1.6	8
4	Cork sheet as a sorptive phase to extract hormones from water by rotating-disk sorptive extraction (RDSE). <i>Analytica Chimica Acta</i> , 2019, 1087, 1-10.	5.4	30
5	Simultaneous determination of multiresidue and multiclass emerging contaminants in waters by rotating-disk sorptive extraction-derivatization-gas chromatography/mass spectrometry. <i>Talanta</i> , 2019, 201, 480-489.	5.5	57
6	Detection and assignment of inorganic aqueous polymers relevant to environmental nanogeoscience by direct infusion electrospray ionization mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2019, 54, 495-506.	1.6	1
7	Rotating-disk sorptive extraction coupled to gas chromatography mass spectrometry for the determination of phthalates in bottled water. <i>Analytical Methods</i> , 2019, 11, 6111-6118.	2.7	15
8	Characterization and evaluation of phenolic profiles and color as potential discriminating features among Spanish extra virgin olive oils with protected designation of origin. <i>Food Chemistry</i> , 2018, 241, 328-337.	8.2	42
9	Chemometric optimization of the extraction and derivatization of parabens for their determination in water samples by rotating-disk sorptive extraction and gas chromatography mass spectrometry. <i>Talanta</i> , 2018, 176, 551-557.	5.5	41
10	Liquid chromatography-time-of-flight high-resolution mass spectrometry study and determination of the dansylated products of estrogens and their hydroxylated metabolites in water and wastewater. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 7909-7919.	3.7	21
11	Uncertainty in the measurement of toxic metals mobility in mining/mineral wastes by standardized BCR-SEP. <i>Journal of Hazardous Materials</i> , 2018, 360, 587-593.	12.4	30
12	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, DPPH^{\cdot}). <i>Journal of Chemical Sciences</i> , 2017, 129, 1381-1390.	1.5	6
13	Extraction and Determination of Phenolic Compounds in the Berries of <i>Sorbus americana</i> Marsh and <i>Lonicera oblongifolia</i> (Goldie) Hook. <i>Food Analytical Methods</i> , 2015, 8, 2554-2559.	2.6	15
14	Ultra-high-performance liquid chromatography-time-of-flight high resolution mass spectrometry to quantify acidic drugs in wastewater. <i>Journal of Chromatography A</i> , 2015, 1423, 96-103.	3.7	25
15	Determination of phenolic compounds in olive oil: New method based on liquid-liquid micro extraction and ultra high performance liquid chromatography-triple quadrupole mass spectrometry. <i>LWT - Food Science and Technology</i> , 2014, 57, 49-57.	5.2	49
16	Sustainable Preparation of Cardanol-Based Nanocarriers with Embedded Natural Phenolic Compounds. <i>ACS Sustainable Chemistry and Engineering</i> , 2014, 2, 1299-1304.	6.7	31
17	Comparison of Different Extraction Methods to Determine Phenolic Compounds in Virgin Olive Oil. <i>Food Analytical Methods</i> , 2013, 6, 123-132.	2.6	45