

# Camilo Torres Cara

## List of Publications by Year in descending order

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Version: 2024-02-01

52  
papers

1,319  
citations

361296

20  
h-index

360920

35  
g-index

53  
all docs

53  
docs citations

53  
times ranked

1593  
citing authors

#	ARTICLE	IF	CITATIONS
1	Re and Tc Complexes Containing Bâ”HÂ”M Agostic Interactions as Building Blocks for the Design of Radiopharmaceuticals. <i>Journal of the American Chemical Society</i> , 2000, 122, 11240-11241.	6.6	109
2	Impact of salt reduction on biogenic amines, fatty acids, microbiota, texture and sensory profile in traditional blood dry-cured sausages. <i>Food Chemistry</i> , 2017, 218, 129-136.	4.2	83
3	Rhenium(I) organometallic complexes with novel bis(mercaptoimidazolyl)borates and with hydrotris(mercaptoimidazolyl)borate: chemical and structural studies. <i>Journal of Organometallic Chemistry</i> , 2001, 632, 41-48.	0.8	70
4	Antagonistic activity of fungi of <i>Olea europaea</i> L. against <i>Colletotrichum acutatum</i> . <i>Microbiological Research</i> , 2016, 183, 100-108.	2.5	63
5	Reactivity of $[Re\{\hat{P}^3-H(\hat{1}/4-H)B(timMe)_2\}(CO)_3]$ ( $timMe = 2-Mercapto-1-methylimidazolyl$ ) toward Neutral Substrates. <i>Inorganic Chemistry</i> , 2002, 41, 2422-2428.	1.9	59
6	Classification of wines according to several factors by ICP-MS multi-element analysis. <i>Food Chemistry</i> , 2019, 270, 273-280.	4.2	57
7	Application of Molecularly Imprinted Polymers for the Analysis of Pesticide Residues in Food”A Highly Selective and Innovative Approach. <i>American Journal of Analytical Chemistry</i> , 2011, 02, 16-25.	0.3	51
8	Rhenium and technetium complexes with anionic or neutral scorpionates: An overview of their relevance in biomedical applications. <i>Inorganica Chimica Acta</i> , 2009, 362, 4315-4327.	1.2	47
9	Characterisation of “Catal” and “Salsich” Portuguese traditional sausages with salt reduction. <i>Meat Science</i> , 2016, 116, 34-42.	2.7	42
10	Vine-shoot waste aqueous extract applied as foliar fertilizer to grapevines: Effect on amino acids and fermentative volatile content. <i>Food Chemistry</i> , 2016, 197, 132-140.	4.2	42
11	Effects of genotype, salt content and calibre on quality of traditional dry-fermented sausages. <i>Food Control</i> , 2015, 56, 119-127.	2.8	40
12	Rhenium(i) tricarbonyl complexes with mercaptoimidazolylborate ligands bearing piperazine fragments. <i>Dalton Transactions RSC</i> , 2002, , 4236-4241.	2.3	38
13	Phenolic and furanic compounds of Portuguese chestnut and French, American and Portuguese oak wood chips. <i>European Food Research and Technology</i> , 2012, 235, 457-467.	1.6	38
14	Tris(pyrazolyl)methane<sup>99m</sup>Tc tricarbonyl complexes for myocardial imaging. <i>Dalton Transactions</i> , 2009, , 603-606.	1.6	33
15	Putative markers of adulteration of extra virgin olive oil with refined olive oil: Prospects and limitations. <i>Food Research International</i> , 2013, 54, 2039-2044.	2.9	33
16	Design and development of molecularly imprinted polymers for the selective extraction of deltamethrin in olive oil: An integrated computational-assisted approach. <i>Journal of Chromatography A</i> , 2015, 1409, 1-10.	1.8	32
17	Winemaking with vine-shoots. Modulating the composition of wines by using their own resources. <i>Food Research International</i> , 2019, 121, 117-126.	2.9	31
18	Synthesis and biological evaluation of tricarbonyl Re(I) and Tc(I) complexes anchored by poly(azolyl)borates: application on the design of radiopharmaceuticals for the targeting of 5-HT1A receptors. <i>Journal of Biological Inorganic Chemistry</i> , 2006, 11, 769-782.	1.1	30

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19	An ancient winemaking technology: Exploring the volatile composition of amphora wines. <i>LWT - Food Science and Technology</i> , 2018, 96, 288-295.	2.5	27
20	Multi-element composition of red, white and palhete amphora wines from Alentejo by ICPMS. <i>Food Control</i> , 2018, 92, 80-85.	2.8	27
21	A magnetic controllable tool for the selective enrichment of dimethoate from olive oil samples: A responsive molecular imprinting-based approach. <i>Food Chemistry</i> , 2018, 254, 309-316.	4.2	21
22	Revealing the yeast modulation potential on amino acid composition and volatile profile of Arinto white wines by a combined chromatographic-based approach. <i>Journal of Chromatography A</i> , 2021, 1641, 461991.	1.8	20
23	Rhenium(i) tris(carbonyl) complexes with soft scorpionates. <i>Dalton Transactions</i> , 2003, , 2757.	1.6	19
24	Development of a selective sorbent for the solid-phase extraction of terbuthylazine in olive oil samples: A molecular imprinting strategy. <i>Journal of Separation Science</i> , 2015, 38, 1204-1212.	1.3	19
25	On-off-switchable tool for food sample preparation: merging molecularly imprinting technology with stimuli-responsive blocks. Current status, challenges and highlighted applications. <i>Talanta</i> , 2018, 176, 479-484.	2.9	18
26	Rhenium oxocomplexes with the heteroscorpionate phenyltris(pyrazolyl)borate: synthesis and structural studies. <i>Inorganica Chimica Acta</i> , 2003, 343, 27-32.	1.2	17
27	An emerging approach for the targeting analysis of dimethoate in olive oil: The role of molecularly imprinted polymers based on photo-iniferter induced living radical polymerization. <i>Reactive and Functional Polymers</i> , 2015, 86, 37-46.	2.0	17
28	Disruption of Unprecedented B-H...M Agostic Interactions: An Alternative Approach for Labeling Bioactive Molecules. <i>Synthesis and Reactivity in Inorganic, Metal Organic, and Nano Metal Chemistry</i> , 2005, 35, 35-42.	0.6	16
29	Revisiting 3D van Krevelen diagrams as a tool for the visualization of volatile profile of varietal olive oils from Alentejo region, Portugal. <i>Talanta</i> , 2020, 207, 120276.	2.9	16
30	A quinazoline-derivative DOTA-type gallium(III) complex for targeting epidermal growth factor receptors: synthesis, characterisation and biological studies. <i>Journal of Biological Inorganic Chemistry</i> , 2009, 14, 261-271.	1.1	15
31	Synthesis, characterization and biological evaluation of In(iii) complexes anchored by DOTA-like chelators bearing a quinazoline moiety. <i>Metallomics</i> , 2010, 2, 571.	1.0	15
32	Tailor-made molecularly imprinted polymers for dimethoate and deltamethrin recognition: synthesis, characterization and chromatographic evaluation. <i>Journal of Polymer Research</i> , 2014, 21, 1.	1.2	14
33	Dual-layer solid-phase extraction based on molecular imprinting technology: Seeking a route to enhance selectivity for trace analysis of pesticide residues in olive oil. <i>Electrophoresis</i> , 2016, 37, 1916-1922.	1.3	14
34	Assessing tyrosol and hydroxytyrosol in Portuguese monovarietal olive oils: Revealing the nutraceutical potential by a combined spectroscopic and chromatographic techniques - based approach. <i>LWT - Food Science and Technology</i> , 2020, 118, 108797.	2.5	14
35	Synthesis and biological evaluation of S-[11C]methylated mercaptoimidazole piperazinyl derivatives as potential radioligands for imaging 5-HT1A receptors by positron emission tomography (PET). <i>Journal of Labelled Compounds and Radiopharmaceuticals</i> , 2005, 48, 301-315.	0.5	13
36	Rapid Assessment of Monovarietal Portuguese Extra Virgin Olive Oil's (EVOO's) Fatty Acids by Fourier-Transform Near-Infrared Spectroscopy (FT-NIRS). <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800392.	1.0	13

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37	Combination of Stable Isotope Analysis and Chemometrics to Discriminate Geoclimatically and Temporally the Virgin Olive Oils from Three Mediterranean Countries. <i>Foods</i> , 2020, 9, 1855.	1.9	13
38	Impact of a 25% Salt Reduction on the Microbial Load, Texture, and Sensory Attributes of a Traditional Dry-Cured Sausage. <i>Foods</i> , 2020, 9, 554.	1.9	13
39	Assessment of Total Fat and Fatty Acids in Walnuts Using Near-Infrared Hyperspectral Imaging. <i>Frontiers in Plant Science</i> , 2021, 12, 729880.	1.7	13
40	Cationic Re(V) Oxo Complexes with Poly(pyrazolyl)borates:Â Synthesis, Characterization, and Stability. <i>Inorganic Chemistry</i> , 2000, 39, 5669-5674.	1.9	12
41	Seeking a Fast Screening Method of the Varietal Origin of Olive Oil: The Usefulness of an NMR-Based Approach. <i>Foods</i> , 2021, 10, 399.	1.9	9
42	Olive Oil Composition: Volatile Compounds. , 0, , .		6
43	Occupational cosmic radiation exposure in Portuguese airline pilots: study of a possible correlation with oxidative biological markers. <i>Radiation and Environmental Biophysics</i> , 2013, 52, 211-220.	0.6	6
44	A photoswitchable âœhost-guestâ€•approach for the selective enrichment of dimethoate from olive oil. <i>Analytica Chimica Acta</i> , 2018, 1035, 60-69.	2.6	6
45	Multivariate geostatistical analysis of stable isotopes in Portuguese varietal extra virgin olive oils. <i>Microchemical Journal</i> , 2020, 157, 105044.	2.3	6
46	Assessment of the triacylglycerol fraction of olive oil by 1D-NMR spectroscopy: exploring the usefulness of DEPT tool on the peak assignments of <sup>13</sup> C NMR spectra. <i>European Food Research and Technology</i> , 2019, 245, 2479-2488.	1.6	5
47	Assessment of Dimethoate in Olive Oil Samples Using a Dual Responsive Molecularly Imprinting-Based Approach. <i>Foods</i> , 2020, 9, 618.	1.9	5
48	Chemometric Discrimination of the Varietal Origin of Extra Virgin Olive Oils: Usefulness of <sup>13</sup> C Distortionless Enhancement by Polarization Transfer Pulse Sequence and <sup>1</sup> H Nuclear Magnetic Resonance Data and Effectiveness of Fusion with Mid-Infrared Spectroscopy Data. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4177-4190.	2.4	5
49	Shelfâ€•life extension and quality improvement of a Portuguese traditional readyâ€•toâ€•eat meat product with vinegar. <i>International Journal of Food Science and Technology</i> , 2019, 54, 132-140.	1.3	4
50	Gas Chromatography in the Analysis of Compounds Released from Wood into Wine. , 0, , .		3
51	Advanced artificially receptor-based sorbents for solid phase extraction using molecular imprinting technology: A new trend in food analysis. <i>Comprehensive Analytical Chemistry</i> , 2019, , 77-94.	0.7	0
52	New Insights into the Specificity, Authenticity, and Traceability Analysis of Olive Oils. <i>Foods</i> , 2021, 10, 2372.	1.9	0