Cristina Ruiz-SamblÃ¡s

List of Publications by Year
in descending order

20 papers	921 citations	623574 14 h-index	752573 20 g-index
20 all docs	20 docs citations	20 times ranked	1154 citing authors

#	Article	IF	Citations
1	Leachables from plastic materials in contact with drugs. State of the art and review of current analytical approaches. International Journal of Pharmaceutics, 2020, 583, 119332.	2.6	26
2	Multivariate approaches for stability control of the olive oil reference materials for sensory analysisÂâ€“Âpart II: applications. Journal of the Science of Food and Agriculture, 2018, 98, 4245-4252.	1.7	8
3	Multivariate approaches for stability control of the olive oil reference materials for sensory analysisÂâ€“Âpart I: framework and fundamentals. Journal of the Science of Food and Agriculture, 2018, 98, 4237-4244.	1.7	10
4	Separation and Determination of Some of the Main Cholesterol-Related Compounds in Blood by Gas Chromatography-Mass Spectrometry (Selected Ion Monitoring Mode). Separations, 2018, 5, 17.	1.1	4
5	Quality performance metrics in multivariate classification methods for qualitative analysis. TrAC - Trends in Analytical Chemistry, 2016, 80, 612-624.	5.8	86
6	Combined untargeted and targeted fingerprinting with comprehensive two-dimensional chromatography for volatiles and ripening indicators in olive oil. Analytica Chimica Acta, 2016, 936, 245-258.	2.6	83
7	Chromatographic fingerprinting: An innovative approach for food 'identitation' and food authentication â€“ A tutorial. Analytica Chimica Acta, 2016, 909, 9-23.	2.6	180
8	Comparison of different analytical classification scenarios: application for the geographical origin of edible palm oil by sterolic (NP) HPLC fingerprinting. Analytical Methods, 2015, 7, 4192-4201.	1.3	41
9	Triacylglycerols Determination by High-temperature Gas Chromatography in the Analysis of Vegetable Oils and Foods: A Review of the Past 10 Years. Critical Reviews in Food Science and Nutrition, 2015, 55, 1618-1631.	5.4	35
10	Application of data mining methods for classification and prediction of olive oil blends with other vegetable oils. Analytical and Bioanalytical Chemistry, 2014, 406, 2591-2601.	1.9	20
11	Authentication of geographical origin of palm oil by chromatographic fingerprinting of triacylglycerols and partial least square-discriminant analysis. Talanta, 2013, 116, 788-793.	2.9	36
12	Geographical provenance of palm oil by fatty acid and volatile compound fingerprinting techniques. Food Chemistry, 2013, 137, 142-150.	4.2	39
13	Quantification of blending of olive oils and edible vegetable oils by triacylglycerol fingerprint gas chromatography and chemometric tools. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 910, 71-77.	1.2	66
14	Exploratory data analysis in the study of 7Be present in atmospheric aerosols. Environmental Science and Pollution Research, 2012, 19, 3317-3326.	2.7	10
15	A straightforward quantification of triacylglycerols (and fatty acids) in monovarietal extra virgin olive oils by high-temperature GC. Analytical Methods, 2012, 4, 753.	1.3	8
16	Combining chromatography and chemometrics for the characterization and authentication of fats and oils from triacylglycerol compositional dataâ€”A review. Analytica Chimica Acta, 2012, 724, 1-11.	2.6	130
17	Proton transfer reaction-mass spectrometry volatile organic compound fingerprinting for monovarietal extra virgin olive oil identification. Food Chemistry, 2012, 134, 589-596.	4.2	44
18	Multivariate analysis of HT/GC-(IT)MS chromatographic profiles of triacylglycerol for classification of olive oil varieties. Analytical and Bioanalytical Chemistry, 2011, 399, 2093-2103.	1.9	47

#	Article	IF	Citations
19	Application of selected ion monitoring to the analysis of triacylglycerols in olive oil by high temperature-gas chromatography/mass spectrometry. Talanta, 2010, 82, 255-260.	2.9	38
20	Pressurised liquid extraction and quantification of fatâ€“oil in bread and derivatives products. Talanta, 2010, 83, 25-30.	2.9	10