

# Cristina Ruiz-Samblás

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

921  
citations

623188

14  
h-index

752256

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. <i>International Journal of Pharmaceutics</i> , 2020, 583, 119332.	2.6	26
2	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.	1.7	8
3	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.	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). <i>Separations</i> , 2018, 5, 17.	1.1	4
5	Quality performance metrics in multivariate classification methods for qualitative analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 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. <i>Analytica Chimica Acta</i> , 2016, 936, 245-258.	2.6	83
7	Chromatographic fingerprinting: An innovative approach for food 'identification' and food authentication – A tutorial. <i>Analytica Chimica Acta</i> , 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. <i>Analytical Methods</i> , 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. <i>Critical Reviews in Food Science and Nutrition</i> , 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. <i>Analytical and Bioanalytical Chemistry</i> , 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. <i>Talanta</i> , 2013, 116, 788-793.	2.9	36
12	Geographical provenance of palm oil by fatty acid and volatile compound fingerprinting techniques. <i>Food Chemistry</i> , 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. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 910, 71-77.	1.2	66
14	Exploratory data analysis in the study of <sup>7</sup> Be present in atmospheric aerosols. <i>Environmental Science and Pollution Research</i> , 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. <i>Analytical Methods</i> , 2012, 4, 753.	1.3	8
16	Combining chromatography and chemometrics for the characterization and authentication of fats and oils from triacylglycerol compositional data – A review. <i>Analytica Chimica Acta</i> , 2012, 724, 1-11.	2.6	130
17	Proton transfer reaction-mass spectrometry volatile organic compound fingerprinting for monovarietal extra virgin olive oil identification. <i>Food Chemistry</i> , 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. <i>Analytical and Bioanalytical Chemistry</i> , 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. <i>Talanta</i> , 2010, 82, 255-260.	2.9	38
20	Pressurised liquid extraction and quantification of fat oil in bread and derivatives products. <i>Talanta</i> , 2010, 83, 25-30.	2.9	10