

Tomás Häjek

List of Publications by Year in descending order

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32
papers

1,185
citations

430442

18
h-index

433756

31
g-index

32
all docs

32
docs citations

32
times ranked

1041
citing authors

#	ARTICLE	IF	CITATIONS
1	RP-HPLC analysis of phenolic compounds and flavonoids in beverages and plant extracts using a CoulArray detector. <i>Journal of Separation Science</i> , 2005, 28, 1005-1022.	1.3	108
2	Utilization of dual retention mechanism on columns with bonded PEG and diol stationary phases for adjusting the separation selectivity of phenolic and flavone natural antioxidants. <i>Journal of Separation Science</i> , 2009, 32, 3603-3619.	1.3	93
3	Optimization of two-dimensional gradient liquid chromatography separations. <i>Journal of Chromatography A</i> , 2009, 1216, 3443-3457.	1.8	89
4	Dual hydrophilic interactionâ€RP retention mechanism on polar columns: Structural correlations and implementation for 2â€D separations on a single column. <i>Journal of Separation Science</i> , 2010, 33, 841-852.	1.3	88
5	Optimization of separation in two-dimensional high-performance liquid chromatography by adjusting phase system selectivity and using programmed elution techniques. <i>Journal of Chromatography A</i> , 2008, 1189, 207-220.	1.8	70
6	Multidimensional LCâ€LC analysis of phenolic and flavone natural antioxidants with UVâ€electrochemical coulometric and MS detection. <i>Journal of Separation Science</i> , 2008, 31, 3309-3328.	1.3	65
7	Optimization of comprehensive two-dimensional gradient chromatography coupling in-line hydrophilic interaction and reversed phase liquid chromatography. <i>Journal of Chromatography A</i> , 2012, 1268, 91-101.	1.8	65
8	Continuous comprehensive two-dimensional liquid chromatographyâ€electrospray ionization mass spectrometry of complex lipidomic samples. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5033-5043.	1.9	63
9	Comparison of various secondâ€dimension gradient types in comprehensive twoâ€dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2010, 33, 1382-1397.	1.3	51
10	Effects of the gradient profile, sample volume and solvent on the separation in very fast gradients, with special attention to the second-dimension gradient in comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2011, 1218, 1995-2006.	1.8	49
11	Monolithic and coreâ€shell columns in comprehensive two-dimensional HPLC: a review. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 139-151.	1.9	47
12	Mobile phase effects on the retention on polar columns with special attention to the dual hydrophilic interactionâ€reversedâ€phase liquid chromatography mechanism, a review. <i>Journal of Separation Science</i> , 2018, 41, 145-162.	1.3	45
13	Characterization of HPLC columns for twoâ€dimensional LCâ€LC separations of phenolic acids and flavonoids. <i>Journal of Chemometrics</i> , 2008, 22, 203-217.	0.7	42
14	Analysis of Czech meads: Sugar content, organic acids content and selected phenolic compounds content. <i>Journal of Food Composition and Analysis</i> , 2015, 38, 80-88.	1.9	40
15	New zwitterionic polymethacrylate monolithic columns for oneâ€and twoâ€dimensional microliquid chromatography. <i>Journal of Separation Science</i> , 2013, 36, 2430-2440.	1.3	36
16	Capillary electrophoretic chiral separation of <i>Cinchona</i> alkaloids using a cyclodextrin selector. <i>Journal of Separation Science</i> , 2008, 31, 1130-1136.	1.3	28
17	Automated dual two-dimensional liquid chromatography approach for fast acquisition of three-dimensional data using combinations of zwitterionic polymethacrylate and silica-based monolithic columns. <i>Journal of Chromatography A</i> , 2016, 1446, 91-102.	1.8	26
18	Antioxidant properties and textural characteristics of processed cheese spreads enriched with rutin or quercetin: The effect of processing conditions. <i>LWT - Food Science and Technology</i> , 2018, 87, 266-271.	2.5	23

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19	Mobile phase effects in reversed-phase and hydrophilic interaction liquid chromatography revisited. <i>Journal of Chromatography A</i> , 2018, 1543, 48-57.	1.8	19
20	Columns and optimum gradient conditions for fast secondâ€dimension separations in comprehensive twoâ€dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2012, 35, 1712-1722.	1.3	17
21	Retention and bandwidths prediction in fast gradient liquid chromatography. Part 2â€Coreâ€shell columns. <i>Journal of Chromatography A</i> , 2014, 1337, 57-66.	1.8	16
22	Possibilities of retention prediction in fast gradient liquid chromatography. Part 3: Short silica monolithic columns. <i>Journal of Chromatography A</i> , 2015, 1410, 76-89.	1.8	15
23	Retention Models on Coreâ€Shell Columns. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 1636-1646.	0.7	15
24	Dualâ€mode hydrophilic interaction normal phase and reversed phase liquid chromatography of polar compounds on a single column. <i>Journal of Separation Science</i> , 2020, 43, 70-86.	1.3	14
25	Bioaccessibility of phenolics from carob (<i>Ceratonia siliqua</i> L.) pod powder prepared by cryogenic and vibratory grinding. <i>Food Chemistry</i> , 2022, 377, 131968.	4.2	12
26	Voltammetric determination of ethylvanillin and methylvanillin sum at carbon paste electrode modified by sodium dodecyl sulfate in selected foodstuffs. <i>Monatshefte FÃ¼r Chemie</i> , 2018, 149, 1945-1953.	0.9	11
27	Utilization of coulometric array detection in analysis of beverages and plant extracts. <i>Procedia Chemistry</i> , 2010, 2, 92-100.	0.7	10
28	Monolithic stationary phases with a longitudinal gradient of porosity. <i>Journal of Separation Science</i> , 2017, 40, 1703-1709.	1.3	9
29	Antioxidant properties of processed cheese spread after freeze-dried and oven-dried grape skin powder addition. <i>Potravinarstvo</i> , 0, 14, 230-238.	0.5	9
30	Comprehensive twoâ€dimensional monolithic liquid chromatography of polar compounds. <i>Journal of Separation Science</i> , 2019, 42, 670-677.	1.3	6
31	The effect of soaking regime and moderate drying temperature on the quality of buckwheat-based product. <i>Journal of Cereal Science</i> , 2018, 81, 15-21.	1.8	2
32	A New Definition of the Stationary Phase Volume in Mixed-Mode Chromatographic Columns in Hydrophilic Liquid Chromatography. <i>Molecules</i> , 2021, 26, 4819.	1.7	2