

Tomás Häjek

List of Publications by Year in descending order

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32
papers

1,185
citations

430442

18
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433756

31
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docs citations

32
times ranked

1041
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Dual-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
4	Comprehensive two-dimensional monolithic liquid chromatography of polar compounds. <i>Journal of Separation Science</i> , 2019, 42, 670-677.	1.3	6
5	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
6	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
7	Mobile phase effects on the retention on polar columns with special attention to the dual hydrophilic interaction-reversed-phase liquid chromatography mechanism, a review. <i>Journal of Separation Science</i> , 2018, 41, 145-162.	1.3	45
8	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
9	Voltammetric determination of ethylvanillin and methylvanillin sum at carbon paste electrode modified by sodium dodecyl sulfate in selected foodstuffs. <i>Monatshefte für Chemie</i> , 2018, 149, 1945-1953.	0.9	11
10	Monolithic stationary phases with a longitudinal gradient of porosity. <i>Journal of Separation Science</i> , 2017, 40, 1703-1709.	1.3	9
11	Retention Models on Core-Shell Columns. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 1636-1646.	0.7	15
12	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
13	Continuous comprehensive two-dimensional liquid chromatography-electrospray ionization mass spectrometry of complex lipidomic samples. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5033-5043.	1.9	63
14	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
15	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
16	Monolithic and core-shell columns in comprehensive two-dimensional HPLC: a review. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 139-151.	1.9	47
17	Retention and bandwidths prediction in fast gradient liquid chromatography. Part 2-Core-shell columns. <i>Journal of Chromatography A</i> , 2014, 1337, 57-66.	1.8	16
18	New zwitterionic polymethacrylate monolithic columns for one- and two-dimensional microliquid chromatography. <i>Journal of Separation Science</i> , 2013, 36, 2430-2440.	1.3	36

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19	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
20	Columns and optimum gradient conditions for fast second-dimension separations in comprehensive two-dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2012, 35, 1712-1722.	1.3	17
21	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
22	Utilization of coulometric array detection in analysis of beverages and plant extracts. <i>Procedia Chemistry</i> , 2010, 2, 92-100.	0.7	10
23	Dual hydrophilic interaction-RP retention mechanism on polar columns: Structural correlations and implementation for 2D separations on a single column. <i>Journal of Separation Science</i> , 2010, 33, 841-852.	1.3	88
24	Comparison of various second-dimension gradient types in comprehensive two-dimensional liquid chromatography. <i>Journal of Separation Science</i> , 2010, 33, 1382-1397.	1.3	51
25	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
26	Optimization of two-dimensional gradient liquid chromatography separations. <i>Journal of Chromatography A</i> , 2009, 1216, 3443-3457.	1.8	89
27	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
28	Multidimensional LC-LC analysis of phenolic and flavone natural antioxidants with UV-electrochemical coulometric and MS detection. <i>Journal of Separation Science</i> , 2008, 31, 3309-3328.	1.3	65
29	Characterization of HPLC columns for two-dimensional LC-LC separations of phenolic acids and flavonoids. <i>Journal of Chemometrics</i> , 2008, 22, 203-217.	0.7	42
30	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
31	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
32	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