

# Ana Maria Jimenez-Carvelo

## List of Publications by Citations

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36

papers

500

citations

12

h-index

22

g-index

36

ext. papers

672

ext. citations

6

avg, IF

4.79

L-index

#	Paper	IF	Citations
36	Alternative data mining/machine learning methods for the analytical evaluation of food quality and authenticity - A review. <i>Food Research International</i> , <b>2019</b> , 122, 25-39	7	107
35	Chemometric classification and quantification of olive oil in blends with any edible vegetable oils using FTIR-ATR and Raman spectroscopy. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 86, 174-184	5.4	70
34	Comparison of different analytical classification scenarios: application for the geographical origin of edible palm oil by sterolic (NP) HPLC fingerprinting. <i>Analytical Methods</i> , <b>2015</b> , 7, 4192-4201	3.2	35
33	Comparative chemometric analysis of fluorescence and near infrared spectroscopies for authenticity confirmation and geographical origin of Argentinean extra virgin olive oils. <i>Food Control</i> , <b>2019</b> , 96, 22-28	6.2	34
32	Authentication of the geographical origin of extra-virgin olive oil of the Arbequina cultivar by chromatographic fingerprinting and chemometrics. <i>Talanta</i> , <b>2019</b> , 203, 194-202	6.2	33
31	HPLC-UV and HPLC-CAD chromatographic data fusion for the authentication of the geographical origin of palm oil. <i>Talanta</i> , <b>2017</b> , 170, 413-418	6.2	29
30	One input-class and two input-class classifications for differentiating olive oil from other edible vegetable oils by use of the normal-phase liquid chromatography fingerprint of the methyl-transesterified fraction. <i>Food Chemistry</i> , <b>2017</b> , 221, 1784-1791	8.5	28
29	Chromatographic fingerprinting by comprehensive two-dimensional chromatography: Fundamentals and tools. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2021</b> , 134, 116133	14.6	20
28	A new analytical method for quantification of olive and palm oil in blends with other vegetable edible oils based on the chromatographic fingerprints from the methyl-transesterified fraction. <i>Talanta</i> , <b>2017</b> , 164, 540-547	6.2	18
27	Classification of olive oils according to their cultivars based on second-order data using LC-DAD. <i>Talanta</i> , <b>2019</b> , 195, 69-76	6.2	18
26	ROC curves for the optimization of one-class model parameters. A case study: Authenticating extra virgin olive oil from a Catalan protected designation of origin. <i>Talanta</i> , <b>2021</b> , 222, 121564	6.2	13
25	Data mining/machine learning methods in foodomics. <i>Current Opinion in Food Science</i> , <b>2021</b> , 37, 76-82	9.8	12
24	PLS-DA vs sparse PLS-DA in food traceability. A case study: Authentication of avocado samples. <i>Talanta</i> , <b>2021</b> , 224, 121904	6.2	12
23	Fast-HPLC Fingerprinting to Discriminate Olive Oil from Other Edible Vegetable Oils by Multivariate Classification Methods. <i>Journal of AOAC INTERNATIONAL</i> , <b>2017</b> , 100, 345-350	1.7	10
22	Differentiation of avocados according to their botanical variety using liquid chromatographic fingerprinting and multivariate classification tree. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 4932-4941	4.3	7
21	Validation requirements of screening analytical methods based on scenario-specified applicability indicators. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2020</b> , 122, 115705	14.6	7
20	Authentication of the geographical origin and the botanical variety of avocados using liquid chromatography fingerprinting and deep learning methods. <i>Chemometrics and Intelligent Laboratory Systems</i> , <b>2020</b> , 199, 103960	3.8	6

19	Standardization of chromatographic signals - Part I: Towards obtaining instrument-agnostic fingerprints in gas chromatography. <i>Journal of Chromatography A</i> , <b>2021</b> , 1641, 461983	4.5	6
18	Deep (offset) non-invasive Raman spectroscopy for the evaluation of food and beverages [A review]. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111822	5.4	5
17	Standardization of chromatographic signals - Part II: Expanding instrument-agnostic fingerprints to reverse phase liquid chromatography. <i>Journal of Chromatography A</i> , <b>2021</b> , 1641, 461973	4.5	4
16	Chromatographic Fingerprinting Enables Effective Discrimination and Identification of High-Quality Italian Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 8874-8889	5.7	4
15	Sensory quality control of dry-cured ham: A comprehensive methodology for sensory panel qualification and method validation. <i>Meat Science</i> , <b>2019</b> , 149, 149-155	6.4	4
14	The occurrence: A meaningful parameter to be considered in the validation of multivariate classification-based screening methods - Application for authenticating virgin olive oil. <i>Talanta</i> , <b>2020</b> , 208, 120467	6.2	4
13	Chromatographic Fingerprinting and Food Identity/Quality: Potentials and Challenges. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 14428-14434	5.7	3
12	Authentication of the Geographical Origin of Margarines and Fat-Spread Products from Liquid Chromatographic UV-Absorption Fingerprints and Chemometrics. <i>Foods</i> , <b>2019</b> , 8,	4.9	3
11	A Sensor-Based Methodology to Differentiate Pure and Mixed White Tequilas Based on Fused Infrared Spectra and Multivariate Data Treatment. <i>Chemosensors</i> , <b>2021</b> , 9, 47	4	2
10	A perfect tandem: chemometric methods and microfluidic colorimetric twin sensors on paper. Beyond the traditional analytical approach. <i>Microchemical Journal</i> , <b>2020</b> , 157, 104930	4.8	1
9	Applying an instrument-agnostizing methodology for the standardization of pesticide quantitation using different liquid chromatography-mass spectrometry platforms: A case study.. <i>Journal of Chromatography A</i> , <b>2021</b> , 1664, 462791	4.5	1
8	Applications of multivariate data analysis in shelf life studies of edible vegetal oils [A review of the few past years. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 31, 100790	8.2	1
7	Nontargeted fingerprinting approaches <b>2021</b> , 163-193		1
6	Multivariate approach for the authentication of vanilla using infrared and Raman spectroscopy. <i>Food Research International</i> , <b>2021</b> , 141, 110196	7	1
5	Rapid and non-destructive spatially offset Raman spectroscopic analysis of packaged margarines and fat-spread products. <i>Microchemical Journal</i> , <b>2022</b> , 178, 107378	4.8	1
4	Multivariate thinking for optical microfluidic analytical devices [A tutorial review. <i>Microchemical Journal</i> , <b>2021</b> , 164, 105959	4.8	0
3	Chromatographic methods <b>2021</b> , 65-99		
2	Machine learningBased chemometric methods for quality and authentication of milk and dairy products <b>2022</b> , 261-280		

- 1 Instrument-agnostic multivariate models from normal phase liquid chromatographic fingerprinting. A case study: Authentication of olive oil. *Food Control*, **2022**, 137, 108957 6.2