

Jose M Moreno-Rojas

List of Publications by Year in descending order

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Version: 2024-02-01

103
papers

3,353
citations

126907

33
h-index

189892

50
g-index

103
all docs

103
docs citations

103
times ranked

4402
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Evaluation of Antioxidant and Wound-Healing Properties of EHO-85, a Novel Multifunctional Amorphous Hydrogel Containing Olea europaea Leaf Extract. <i>Pharmaceutics</i> , 2022, 14, 349. | 4.5 | 17 |
| 2 | Development of a methodology based on headspace solid-phase microextraction coupled to gas chromatography-mass spectrometry for the analysis of esters in brandies. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104458. | 3.9 | 5 |
| 3 | Effects of colonic fermentation on the stability of fresh and black onion bioactives. <i>Food and Function</i> , 2022, 13, 4432-4444. | 4.6 | 2 |
| 4 | Evaluation of Phenolic Profile and Antioxidant Activity of Eleven Pistachio Cultivars (<i>Pistacia vera</i> L.) Cultivated in Andalusia. <i>Antioxidants</i> , 2022, 11, 609. | 5.1 | 6 |
| 5 | <i>In Vitro</i> Colonic Fermentation of (Poly)phenols and Organosulfur Compounds of Fresh and Black Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3666-3677. | 5.2 | 4 |
| 6 | Multi-element and stable isotopes characterization of commercial avocado fruit (<i>Persea americana</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | 5.5 | 11 |
| 7 | Impact of Sequential Inoculation with the Non- <i>Saccharomyces</i> <i>T. delbrueckii</i> and <i>M. pulcherrima</i> Combined with <i>Saccharomyces cerevisiae</i> Strains on Chemicals and Sensory Profile of Ros  Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1598-1609. | 5.2 | 22 |
| 8 | Toxicity prediction based on artificial intelligence: A multidisciplinary overview. <i>Wiley Interdisciplinary Reviews: Computational Molecular Science</i> , 2021, 11, e1516. | 14.6 | 48 |
| 9 | Changes in the Organosulfur and Polyphenol Compound Profiles of Black and Fresh Onion during Simulated Gastrointestinal Digestion. <i>Foods</i> , 2021, 10, 337. | 4.3 | 6 |
| 10 | Antioxidant Activity and Bio-Accessibility of Polyphenols in Black Carrot (<i>Daucus carota</i> L. ssp. <i>sativus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T Colonic Fermentation. <i>Foods</i> , 2021, 10, 457. | 4.3 | 11 |
| 11 | Ultrasonic-Assisted Extraction and Natural Deep Eutectic Solvents Combination: A Green Strategy to Improve the Recovery of Phenolic Compounds from <i>Lavandula pedunculata</i> subsp. <i>lusitanica</i> (Chaytor) Franco. <i>Antioxidants</i> , 2021, 10, 582. | 5.1 | 47 |
| 12 | Potential Health Benefits of Plant Food-Derived Bioactive Components: An Overview. <i>Foods</i> , 2021, 10, 839. | 4.3 | 187 |
| 13 | Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. <i>Redox Biology</i> , 2021, 40, 101862. | 9.0 | 16 |
| 14 | Influence of Harvesting Season on Morphological and Sensory Quality, Bioactive Compounds and Antioxidant Activity of Three Late-Season Orange Cultivars   Barberina    ,   Valencia Midnight     and   Valencia Delta Seedless    . <i>Agronomy</i> , 2021, 11, 673. | 3.0 | 7 |
| 15 | A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. <i>Fermentation</i> , 2021, 7, 72. | 3.0 | 7 |
| 16 | Impact of Abiotic Stresses (Nitrogen Reduction and Salinity Conditions) on Phenolic Compounds and Antioxidant Activity of Strawberries. <i>Processes</i> , 2021, 9, 1044. | 2.8 | 2 |
| 17 | Carob Pulp: A Nutritional and Functional By-Product Worldwide Spread in the Formulation of Different Food Products and Beverages. A Review. <i>Processes</i> , 2021, 9, 1146. | 2.8 | 40 |
| 18 | Endophytic Colonization by the Entomopathogenic Fungus <i>Beauveria Bassiana</i> Affects Plant Volatile Emissions in the Presence or Absence of Chewing and Sap-Sucking Insects. <i>Frontiers in Plant Science</i> , 2021, 12, 660460. | 3.6 | 22 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Impact of Metallic Nanoparticles on In Vitro Culture, Phenolic Profile and Biological Activity of Two Mediterranean Lamiaceae Species: <i>Lavandula viridis</i> L. and <i>Thymus lotocephalus</i> G. López and R. Morales. <i>Molecules</i> , 2021, 26, 6427. | 3.8 | 7 |
| 20 | Acute effect of oat β -glucan on the bioavailability of orange juice flavanones. <i>International Journal of Food Sciences and Nutrition</i> , 2021, , 1-7. | 2.8 | 2 |
| 21 | Multivariate optimization of headspace solid-phase microextraction coupled to gas chromatography-mass spectrometry for the analysis of terpenoids in sparkling wines. <i>Talanta</i> , 2020, 208, 120483. | 5.5 | 31 |
| 22 | Changes in the antioxidant activity and metabolite profile of three onion varieties during the elaboration of "black onion". <i>Food Chemistry</i> , 2020, 311, 125958. | 8.2 | 20 |
| 23 | Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. <i>Free Radical Biology and Medicine</i> , 2020, 160, 784-795. | 2.9 | 21 |
| 24 | The Use of Stable Isotope Ratio Analysis to Trace European Sea Bass (<i>D. labrax</i>) Originating from Different Farming Systems. <i>Animals</i> , 2020, 10, 2042. | 2.3 | 6 |
| 25 | In Vitro Gastrointestinal Digestion and Colonic Catabolism of Mango (<i>Mangifera indica</i> L.) Pulp Polyphenols. <i>Foods</i> , 2020, 9, 1836. | 4.3 | 26 |
| 26 | Study of the Quality Attributes of Selected Blueberry (<i>Vaccinium corymbosum</i> L.) Varieties Grown under Different Irrigation Regimes and Cultivation Systems. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8459. | 2.5 | 7 |
| 27 | Bioaccessibility of Bioactive Compounds of "Fresh Garlic" and "Black Garlic" through In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 1582. | 4.3 | 23 |
| 28 | Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020, 11, 3986-4001. | 4.6 | 27 |
| 29 | Effect of Rootstock and Harvesting Period on the Bioactive Compounds and Antioxidant Activity of Two Orange Cultivars ("Salustiana" and "Sanguinelli") Widely Used in Juice Industry. <i>Processes</i> , 2020, 8, 1212. | 3.8 | 21 |
| 30 | A holistic approach to authenticate organic sweet oranges (<i>Citrus Sinensis</i> L. cv Osbeck) using different techniques and data fusion. <i>Food Control</i> , 2019, 104, 63-73. | 5.5 | 10 |
| 31 | Authentication of farmed and wild european eel (<i>Anguilla anguilla</i>) by fatty acid profile and carbon and nitrogen isotopic analyses. <i>Food Control</i> , 2019, 102, 112-121. | 5.5 | 20 |
| 32 | Is thinning an alternative when trees could die in response to drought? The case of planted <i>Pinus nigra</i> and <i>P. Sylvestris</i> stands in southern Spain. <i>Forest Ecology and Management</i> , 2019, 433, 313-324. | 3.2 | 63 |
| 33 | Influence of vertical training systems on warm climate red winemaking: wine parameters, polyphenols, volatile composition and sensory analysis. <i>Oeno One</i> , 2019, 53, . | 1.4 | 2 |
| 34 | Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. <i>Food Chemistry</i> , 2018, 252, 49-60. | 8.2 | 27 |
| 35 | The influence of yeast on chemical composition and sensory properties of dry white wines. <i>Food Chemistry</i> , 2018, 253, 227-235. | 8.2 | 37 |
| 36 | Effect of a grapevine shoot waste extract on red wine aromatic properties. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5606-5615. | 3.5 | 9 |

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|----|---|-----|-----------|
| 37 | Catabolism of citrus flavanones by the probiotics <i>Bifidobacterium longum</i> and <i>Lactobacillus rhamnosus</i> . <i>European Journal of Nutrition</i> , 2018, 57, 231-242. | 3.9 | 49 |
| 38 | Sulfur free red wines through the use of grapevine shoots: Impact on the wine quality. <i>Food Chemistry</i> , 2018, 243, 453-460. | 8.2 | 42 |
| 39 | Î²â€Cryptoxanthin Inhibits Angiogenesis in Human Umbilical Vein Endothelial Cells Through Retinoic Acid Receptor. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700489. | 3.3 | 6 |
| 40 | Grapevine-shoot stilbene extract as a preservative in white wine. <i>Food Packaging and Shelf Life</i> , 2018, 18, 164-172. | 7.5 | 16 |
| 41 | Quantification of Total Phenolic and Carotenoid Content in Blackberries (<i>Rubus Fruticosus</i> L.) Using Near Infrared Spectroscopy (NIRS) and Multivariate Analysis. <i>Molecules</i> , 2018, 23, 3191. | 3.8 | 21 |
| 42 | Impact of a (poly)phenol-rich extract from the brown algae <i>Ascophyllum nodosum</i> on DNA damage and antioxidant activity in an overweight or obese population: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 688-700. | 4.7 | 59 |
| 43 | A critical evaluation of the use of gas chromatography- and high performance liquid chromatography-mass spectrometry techniques for the analysis of microbial metabolites in human urine after consumption of orange juice. <i>Journal of Chromatography A</i> , 2018, 1575, 100-112. | 3.7 | 23 |
| 44 | Digestibility of (Poly)phenols and Antioxidant Activity in Raw and Cooked Cactus Cladodes (<i>Opuntia ficus-indica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5832-5844. | 5.2 | 31 |
| 45 | Development and validation of UHPLC-HRMS methodology for the determination of flavonoids, amino acids and organosulfur compounds in black onion, a novel derived product from fresh shallot onions (<i>Allium cepa</i> var. <i>aggregatum</i>). <i>LWT - Food Science and Technology</i> , 2018, 97, 376-383. | 5.2 | 32 |
| 46 | Effect of olive cultivar on bioaccessibility and antioxidant activity of phenolic fraction of virgin olive oil. <i>European Journal of Nutrition</i> , 2018, 57, 1925-1946. | 3.9 | 27 |
| 47 | Provenance effect on carbon assimilation, photochemistry and leaf morphology in Mediterranean <i>Cistus</i> species under chilling stress. <i>Plant Biology</i> , 2017, 19, 660-670. | 3.8 | 11 |
| 48 | Assessing a traceability technique in fresh oranges (<i>Citrus sinensis</i> L. Osbeck) with an HS-SPME-GC-MS method. Towards a volatile characterisation of organic oranges. <i>Food Chemistry</i> , 2017, 221, 1930-1938. | 8.2 | 56 |
| 49 | Assessment of premium organic orange juices authenticity using HPLC-HR-MS and HS-SPME-GC-MS combining data fusion and chemometrics. <i>Food Control</i> , 2017, 82, 203-211. | 5.5 | 67 |
| 50 | Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5365-5374. | 5.2 | 94 |
| 51 | The influence of pre-fermentative maceration and ageing factors on ester profile and marker determination of Pedro Ximenez sparkling wines. <i>Food Chemistry</i> , 2017, 230, 697-704. | 8.2 | 30 |
| 52 | Quantitative Profiling of Ester Compounds Using HS-SPME-GC-MS and Chemometrics for Assessing Volatile Markers of the Second Fermentation in Bottle. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2768-2775. | 5.2 | 10 |
| 53 | Bioavailability of orange juice (poly)phenols: the impact of short-term cessation of training by male endurance athletes. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 791-800. | 4.7 | 51 |
| 54 | Contrasting growth and water use efficiency after thinning in mixed <i>Abies pinsapo</i> - <i>Pinus pinaster</i> - <i>Pinus sylvestris</i> forests. <i>Journal of Forest Science</i> , 2016, 62, 53-64. | 1.1 | 24 |

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|----|--|-----|-----------|
| 55 | Identification of Plasma and Urinary Metabolites and Catabolites Derived from Orange Juice (Poly)phenols: Analysis by High-Performance Liquid Chromatography–High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5724-5735. | 5.2 | 83 |
| 56 | Application of visible/near-infrared reflectance spectroscopy for predicting internal and external quality in pepper. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3114-3125. | 3.5 | 29 |
| 57 | Authentication of Italian PDO lard using NIR spectroscopy, volatile profile and fatty acid composition combined with chemometrics. <i>Food Chemistry</i> , 2016, 212, 296-304. | 8.2 | 41 |
| 58 | Effect of management (organic vs conventional) on volatile profiles of six plum cultivars (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 markers. <i>Food Chemistry</i> , 2016, 199, 479-484. | 8.2 | 34 |
| 59 | Influence of genotype, cultivation system and irrigation regime on antioxidant capacity and selected phenolics of blueberries (<i>Vaccinium corymbosum</i> L.). <i>Food Chemistry</i> , 2016, 202, 276-283. | 8.2 | 58 |
| 60 | Grapevine-shoot stilbene extract as a preservative in red wine. <i>Food Chemistry</i> , 2016, 197, 1102-1111. | 8.2 | 24 |
| 61 | Influence of heat treatment on antioxidant capacity and (poly)phenolic compounds of selected vegetables. <i>Food Chemistry</i> , 2016, 197, 466-473. | 8.2 | 105 |
| 62 | Replacement of sulfur dioxide by hydroxytyrosol in white wine: Influence on both quality parameters and sensory. <i>LWT - Food Science and Technology</i> , 2016, 65, 214-221. | 5.2 | 29 |
| 63 | A comparative study on aromatic profiles of strawberry vinegars obtained using different conditions in the production process. <i>Food Chemistry</i> , 2016, 192, 1051-1059. | 8.2 | 35 |
| 64 | Effect of hydroxytyrosol on quality of sulfur dioxide-free red wine. <i>Food Chemistry</i> , 2016, 192, 25-33. | 8.2 | 30 |
| 65 | PRELIMINARY DATA ON INFLUENCE OF SIX CITRUS ROOTSTOCKS ON FRUIT QUALITY OF 'LANE LATE' NAVEL ORANGE. <i>Acta Horticulturae</i> , 2015, , 363-366. | 0.2 | 5 |
| 66 | ¹ H-NMR and isotopic fingerprinting of olive oil and its unsaponifiable fraction: Geographical origin of virgin olive oils by pattern recognition. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1991-2006. | 1.5 | 22 |
| 67 | Variety and Harvesting Season Effects on Antioxidant Activity and Vitamins Content of <i>Citrus sinensis</i> Macfad.. <i>Molecules</i> , 2015, 20, 8287-8302. | 3.8 | 22 |
| 68 | “Fuentepina”™ and “Amiga”™, two new strawberry cultivars: Evaluation of genotype, ripening and seasonal effects on quality characteristics and health-promoting compounds. <i>Journal of Berry Research</i> , 2015, 5, 157-171. | 1.4 | 12 |
| 69 | Determination of Fatty Acids and Stable Carbon Isotopic Ratio in Subcutaneous Fat to Identify the Feeding Regime of Iberian Pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 692-699. | 5.2 | 8 |
| 70 | Bioactive Compounds in Asparagus and Impact of Storage and Processing. , 2015, , 103-110. | | 6 |
| 71 | Efficacy of olive oil mill extract in replacing sulfur dioxide in wine model. <i>LWT - Food Science and Technology</i> , 2015, 61, 117-123. | 5.2 | 22 |
| 72 | Effects of salinity and nitrogen supply on the quality and health-related compounds of strawberry fruits (<i>Fragaria</i> — <i>ananassa</i> cv. Primoris). <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2924-2930. | 3.5 | 46 |

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|----|--|------|-----------|
| 73 | Valorization of grape stems. <i>Industrial Crops and Products</i> , 2015, 63, 152-157. | 5.2 | 58 |
| 74 | Different Citrus rootstocks present high dissimilarities in their antioxidant activity and vitamins content according to the ripening stage. <i>Journal of Plant Physiology</i> , 2015, 174, 124-130. | 3.5 | 22 |
| 75 | Effect of Organic and Conventional Management on Bio-Functional Quality of Thirteen Plum Cultivars (<i>Prunus salicina</i> Lindl.). <i>PLoS ONE</i> , 2015, 10, e0136596. | 2.5 | 26 |
| 76 | Application of near-infrared reflectance spectroscopy for predicting carotenoid content in summer squash fruit. <i>Computers and Electronics in Agriculture</i> , 2014, 108, 71-79. | 7.7 | 40 |
| 77 | Control of wine vinegar authenticity through $\delta^{18}\text{O}$ analysis. <i>Food Control</i> , 2013, 29, 107-111. | 5.5 | 26 |
| 78 | The use of high hydrostatic pressure (HHP) treatments for table olives preservation. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 64-68. | 5.6 | 22 |
| 79 | Selective photooxidation of alcohols as test reaction for photocatalytic activity. <i>Applied Catalysis B: Environmental</i> , 2012, 128, 150-158. | 20.2 | 27 |
| 80 | Characterization of odour active compounds in strawberry vinegars. <i>Flavour and Fragrance Journal</i> , 2012, 27, 313-321. | 2.6 | 31 |
| 81 | Multivariate analysis of NMR fingerprint of the unsaponifiable fraction of virgin olive oils for authentication purposes. <i>Food Chemistry</i> , 2010, 118, 956-965. | 8.2 | 120 |
| 82 | A nuclear magnetic resonance (^1H and ^{13}C) and isotope ratio mass spectrometry (^{13}C , ^2H and ^{18}O) study of Andalusian olive oils. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 1457-1466. | 1.5 | 34 |
| 83 | Authentication of Trappist Beers by LC-MS Fingerprints and Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12089-12095. | 5.2 | 46 |
| 84 | Virgin Olive Oil Authentication by Multivariate Analyses of ^1H NMR Fingerprints and ^{13}C and ^2H Data. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5586-5596. | 5.2 | 94 |
| 85 | Interlaboratory comparison of elemental analysis and gas chromatography/combustion/isotope ratio mass spectrometry. II. ^{15}N measurements of selected compounds for the development of an isotopic Grob test. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 963-970. | 1.5 | 10 |
| 86 | Evidence of ^{13}C non-covalent isotope effects obtained by quantitative ^{13}C nuclear magnetic resonance spectroscopy at natural abundance during normal phase liquid chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 7043-7048. | 3.7 | 24 |
| 87 | Stable isotopes to discriminate lambs fed herbage or concentrate both obtained from C_3 plants. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3701-3705. | 1.5 | 29 |
| 88 | Stable isotope ratio analysis as a tool to discriminate between rainbow trout (<i>O. mykiss</i>) fed diets based on plant or fish meal proteins. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3706-3710. | 1.5 | 26 |
| 89 | Photocatalytic degradation of chlorinated pyridines in titania aqueous suspensions. <i>Catalysis Today</i> , 2008, 138, 110-116. | 4.4 | 24 |
| 90 | Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008, 108, 374-383. | 8.2 | 93 |

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|-----|--|------|-----------|
| 91 | Authentication of Farmed and Wild Turbot (<i>Psetta maxima</i>) by Fatty Acid and Isotopic Analyses Combined with Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2742-2750. | 5.2 | 62 |
| 92 | Determination of Origin of Atlantic Salmon (<i>Salmo salar</i>): The Use of Multiprobe and Multielement Isotopic Analyses in Combination with Fatty Acid Composition To Assess Wild or Farmed Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 989-997. | 5.2 | 60 |
| 93 | Inter-laboratory comparison of elemental analysis and gas chromatography combustion isotope ratio mass spectrometry (GC-C-IRMS). Part I: $\delta^{13}\text{C}$ measurements of selected compounds for the development of an isotopic Grob-test. <i>Journal of Mass Spectrometry</i> , 2007, 42, 361-369. | 1.6 | 13 |
| 94 | Effect of the redox treatment of Pt/TiO ₂ system on its photocatalytic behaviour in the gas phase selective photooxidation of propan-2-ol. <i>Catalysis Today</i> , 2007, 128, 235-244. | 4.4 | 58 |
| 95 | Individual and competitive liquid-phase hydrodechlorination of chlorinated pyridines over alkali-modified Pd/ZrO ₂ . <i>Applied Catalysis B: Environmental</i> , 2007, 76, 34-41. | 20.2 | 24 |
| 96 | Determination of herbicide residues in olive oil by gas chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2007, 105, 855-861. | 8.2 | 48 |
| 97 | The use of stable isotope ratio analyses to discriminate wild and farmed gilthead sea bream (<i>Sparus</i>) | 1.5 | 34 |
| 98 | Oxygen-18 measurement of Andalusian olive oils by continuous flow pyrolysis/isotope ratio mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 487-496. | 1.5 | 25 |
| 99 | Control of oenological products: discrimination between different botanical sources of L-tartaric acid by isotope ratio mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 2447-2450. | 1.5 | 15 |
| 100 | Determination of diquat and paraquat in olive oil by ion-pair liquid chromatography-electrospray ionization mass spectrometry (MRM). <i>Food Chemistry</i> , 2006, 97, 181-188. | 8.2 | 93 |
| 101 | Photocatalytic degradation of herbicide fluroxypyr in aqueous suspension of TiO ₂ . <i>Catalysis Today</i> , 2005, 101, 187-193. | 4.4 | 52 |
| 102 | Hydrodechlorination of 3-chloropyridine and chlorobenzene in methanol solution over alkali-modified zirconia-supported palladium catalysts. <i>Applied Catalysis B: Environmental</i> , 2005, 59, 275-283. | 20.2 | 20 |
| 103 | ^{13}C and ^{18}O isotopic analysis to determine the origin of L-tartaric acid. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 1227-1230. | 1.5 | 18 |