

Paola Dugo

List of Publications by Year in descending order

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331
papers

13,944
citations

22548

61
h-index

51423

90
g-index

340
all docs

340
docs citations

340
times ranked

11981
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytochemical Characterization of <i>Rhus coriaria</i> L. Extracts by Headspace Solid-Phase Micro Extraction Gas Chromatography, Comprehensive Two-Dimensional Liquid Chromatography, and Antioxidant Activity Evaluation. <i>Molecules</i> , 2022, 27, 1727.	1.7	15
2	Comparison of lipid profile of Italian Extra Virgin Olive Oils by using rapid chromatographic approaches. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104531.	1.9	4
3	Supercritical fluid chromatography-tandem mass spectrometry of oxygen heterocyclic compounds in Citrus essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 4821-4836.	1.9	4
4	Elucidation of the Lipid Composition of Hemp (<i>Cannabis sativa</i> L.) Products by Means of Gas Chromatography and Ultra-High Performance Liquid Chromatography Coupled to Mass Spectrometry Detection. <i>Molecules</i> , 2022, 27, 3358.	1.7	16
5	Determination of the polyphenolic content of <i>Ammodaucus leucotrichus</i> Cosson and Durieu by liquid chromatography coupled with mass spectrometry and evaluation of the antioxidant and antiglycation properties. <i>Journal of Separation Science</i> , 2022, 45, 3301-3309.	1.3	7
6	Apocarotenoids profiling in different <i>Capsicum</i> species. <i>Food Chemistry</i> , 2021, 334, 127595.	4.2	24
7	Multidimensional liquid chromatography approaches for analysis of food contaminants. <i>Journal of Separation Science</i> , 2021, 44, 17-34.	1.3	15
8	Comprehensive two-dimensional liquid chromatography-based qualitative quantitative screening of aqueous phases from pyrolysis bio-oils. <i>Electrophoresis</i> , 2021, 42, 58-67.	1.3	15
9	Reliable identification and quantification of anabolic androgenic steroids in dietary supplements by using gas chromatography coupled to triple quadrupole mass spectrometry. <i>Drug Testing and Analysis</i> , 2021, 13, 128-139.	1.6	9
10	<i>Cannabis Sativa</i> L.: a comprehensive review on the analytical methodologies for cannabinoids and terpenes characterization. <i>Journal of Chromatography A</i> , 2021, 1637, 461864.	1.8	49
11	Influence of Citrus Flavor Addition in Brewing Process: Characterization of the Volatile and Non-Volatile Profile to Prevent Frauds and Adulterations. <i>Separations</i> , 2021, 8, 18.	1.1	13
12	Development of a Novel Microwave Distillation Technique for the Isolation of <i>Cannabis sativa</i> L. Essential Oil and Gas Chromatography Analyses for the Comprehensive Characterization of Terpenes and Terpenoids, Including Their Enantio-Distribution. <i>Molecules</i> , 2021, 26, 1588.	1.7	20
13	Identification of high-value generating molecules from the wastes of tuna fishery industry by liquid chromatography and gas chromatography hyphenated techniques with automated sample preparation. <i>Journal of Separation Science</i> , 2021, 44, 1571-1580.	1.3	15
14	The retention index approach in liquid chromatography: An historical review and recent advances. <i>Journal of Chromatography A</i> , 2021, 1640, 461963.	1.8	18
15	Characterization of <i>Rubus fruticosus</i> L. berries growing wild in Morocco: phytochemical screening, antioxidant activity and chromatography analysis. <i>European Food Research and Technology</i> , 2021, 247, 1689-1699.	1.6	6
16	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. <i>Journal of Chromatography A</i> , 2021, 1645, 462129.	1.8	28
17	Pattern-Type Separation of Triacylglycerols by Silver Thiolate—Non-Aqueous Reversed Phase Comprehensive Liquid Chromatography. <i>Separations</i> , 2021, 8, 88.	1.1	11
18	Dietary Intake of Coumarins and Furocoumarins through Citrus Beverages: A Detailed Estimation by a HPLC-MS/MS Method Combined with the Linear Retention Index System. <i>Foods</i> , 2021, 10, 1533.	1.9	13

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19	Linear retention index approach applied to liquid chromatography coupled to triple quadrupole mass spectrometry to determine oxygen heterocyclic compounds at trace level in finished cosmetics. <i>Journal of Chromatography A</i> , 2021, 1649, 462183.	1.8	15
20	The Digestibility of Hibiscus sabdariffa L. Polyphenols Using an In Vitro Human Digestion Model and Evaluation of Their Antimicrobial Activity. <i>Nutrients</i> , 2021, 13, 2360.	1.7	10
21	Determination of bioactive compounds in extra virgin olive oils from 19 Moroccan areas using liquid chromatography coupled to mass spectrometry: a study over two successive years. <i>European Food Research and Technology</i> , 2021, 247, 2993-3012.	1.6	16
22	Coumarins, Psoralens and Polymethoxyflavones in Cold-pressed Citrus Essential Oils: a Review. <i>Journal of Essential Oil Research</i> , 2021, 33, 221-239.	1.3	18
23	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five <i>Juniperus</i> L. (Cupressaceae) taxa growing in Turkey. <i>Natural Product Research</i> , 2020, 34, 1636-1641.	1.0	25
24	Evaluation of antioxidant and anti-inflammatory activity of green coffee beans methanolic extract in rat skin. <i>Natural Product Research</i> , 2020, 34, 1535-1541.	1.0	24
25	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Natural Product Research</i> , 2020, 34, 39-45.	1.0	34
26	<i>Inula viscosa</i> (L.) Aiton leaves and flower buds: Effect of extraction solvent/technique on their antioxidant ability, antimicrobial properties and phenolic profile. <i>Natural Product Research</i> , 2020, 34, 46-52.	1.0	22
27	Combining linear retention index and electron ionization mass spectrometry for a reliable identification in nano liquid chromatography. <i>Journal of Chromatography A</i> , 2020, 1610, 460581.	1.8	17
28	<i>Silene vulgaris</i> subsp. <i>macrocarpa</i> leaves and roots from Morocco: assessment of the efficiency of different extraction techniques and solvents on their antioxidant capacity, brine shrimp toxicity and phenolic characterization. <i>Plant Biosystems</i> , 2020, 154, 692-699.	0.8	10
29	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of <i>Mustelus mustelus</i> liver oil catalyzed by an immobilized bacterial lipase. <i>Journal of Chromatography A</i> , 2020, 1613, 460692.	1.8	9
30	Application of compressed fluid-based extraction and purification procedures to obtain astaxanthin-enriched extracts from <i>Haematococcus pluvialis</i> and characterization by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 589-599.	1.9	19
31	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of <i>Picholine marocaine</i> Cultivar. <i>Molecules</i> , 2020, 25, 5428.	1.7	15
32	Physico-Chemical and Phytochemical Characterization of Moroccan Wild Jujube <i>Zizyphus lotus</i> (L.) Fruit Crude Extract and Fractions. <i>Molecules</i> , 2020, 25, 5237.	1.7	14
33	Polyphenolic compounds with biological activity in guabiroba fruits (<i>Campomanesia</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i> 2020, 41, 1784-1792.	1.3	19
34	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. <i>Foods</i> , 2020, 9, 1120.	1.9	20
35	Determination of the Metabolite Content of <i>Brassica juncea</i> Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. <i>Molecules</i> , 2020, 25, 1235.	1.7	29
36	Hyphenations of 2D capillary-based LC with mass spectrometry. , 2020, , 369-412.		1

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37	Flavors and odors analysis. , 2020, , 697-727.		0
38	Wild strawberry (<i>Arbutus unedo</i>): Phytochemical screening and antioxidant properties of fruits collected in northern Morocco. <i>Arabian Journal of Chemistry</i> , 2020, 13, 6299-6311.	2.3	18
39	Rapid and miniaturized qualitative and quantitative gas chromatography profiling of human blood total fatty acids. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 2327-2337.	1.9	23
40	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 127, 115894.	5.8	52
41	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. <i>European Food Research and Technology</i> , 2020, 246, 1241-1249.	1.6	11
42	Lipid profile of fish species by liquid chromatography coupled to mass spectrometry and a novel linear retention index database. <i>Journal of Separation Science</i> , 2020, 43, 1773-1780.	1.3	11
43	Evaluation of matrix effect in one-dimensional and comprehensive two-dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. <i>Journal of Separation Science</i> , 2020, 43, 1781-1789.	1.3	19
44	Fingerprinting of the Unsaponifiable Fraction of Vegetable Oils by Using Cryogenically-Modulated Comprehensive Two-Dimensional Gas Chromatography-High Resolution Time-of-Flight Mass Spectrometry. <i>Food Analytical Methods</i> , 2020, 13, 1523-1529.	1.3	12
45	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. <i>Food Chemistry</i> , 2019, 300, 125139.	4.2	16
46	Oxygen heterocyclic compound screening in <i>Citrus</i> essential oils by linear retention index approach applied to liquid chromatography coupled to photodiode array detector. <i>Flavour and Fragrance Journal</i> , 2019, 34, 349-364.	1.2	12
47	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from <i>Hibiscus sabdariffa</i> and 6-gingerol from <i>Zingiber officinale</i> in colon using liquid chromatography and mass spectrometry detection. <i>European Food Research and Technology</i> , 2019, 245, 2425-2433.	1.6	9
48	High-performance liquid chromatography combined with electron ionization mass spectrometry: A review. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 112-122.	5.8	54
49	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. <i>Food Analytical Methods</i> , 2019, 12, 1759-1770.	1.3	38
50	Determination of the polyphenolic fraction of <i>Pistacia vera</i> L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 4819-4829.	1.9	30
51	Blood orange (<i>Citrus sinensis</i>) as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. <i>Natural Product Research</i> , 2019, 35, 1-5.	1.0	18
52	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. <i>Antioxidants</i> , 2019, 8, 613.	2.2	37
53	Comprehensive lipid profiling in the Mediterranean mussel (<i>Mytilus galloprovincialis</i>) using hyphenated and multidimensional chromatography techniques coupled to mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3297-3313.	1.9	35
54	Use of an Online Extraction Technique Coupled to Liquid Chromatography for Determination of Caffeine in Coffee, Tea, and Cocoa. <i>Food Analytical Methods</i> , 2018, 11, 2637-2644.	1.3	17

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55	Proposal of a Linear Retention Index System for Improving Identification Reliability of Triacylglycerol Profiles in Lipid Samples by Liquid Chromatography Methods. <i>Analytical Chemistry</i> , 2018, 90, 3313-3320.	3.2	31
56	Untargeted profiling of <i>Glycyrrhiza glabra</i> extract with comprehensive two-dimensional liquid chromatography-mass spectrometry using multi-segmented shift gradients in the second dimension: Expanding the metabolic coverage. <i>Electrophoresis</i> , 2018, 39, 1993-2000.	1.3	27
57	Analysis of phenolic compounds in different parts of pomegranate (<i>Punica granatum</i>) fruit by HPLC-PDA-ESI/MS and evaluation of their antioxidant activity: application to different Italian varieties. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3507-3520.	1.9	111
58	Partial characterization of the pigments produced by the marine-derived fungus <i>Talaromyces albobiverticillius</i> 30548. Towards a new fungal red colorant for the food industry. <i>Journal of Food Composition and Analysis</i> , 2018, 67, 38-47.	1.9	53
59	Recent Analytical Techniques Advances in the Carotenoids and Their Derivatives Determination in Various Matrixes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3302-3307.	2.4	33
60	Comparison of different analytical techniques for the analysis of carotenoids in tamarillo (<i>Solanum</i>)	1.4	42
61	Phenolic profile, antioxidant and cytotoxic properties of polar extracts from leaves and flowers of <i>Isatis tinctoria</i> L. (<i>Brassicaceae</i>) growing in Sicily. <i>Plant Biosystems</i> , 2018, 152, 795-803.	0.8	24
62	Authentication of citrus volatiles based on carbon isotope ratios. <i>Journal of Essential Oil Research</i> , 2018, 30, 1-15.	1.3	21
63	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbiosphere of shikimate-producing <i>Escherichia coli</i> SP1.1/pKD15.071 strain. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3473-3482.	1.9	8
64	7. Applications of supercritical fluid chromatography in the field of edible lipids. , 2018, , 163-188.		0
65	Comprehensive Two-Dimensional Liquid Chromatography Coupled to Mass Spectrometry. <i>Comprehensive Analytical Chemistry</i> , 2018, 79, 81-123.	0.7	3
66	Supercritical Fluid Chromatography—Ultra-High Pressure Liquid Chromatography for Red Chilli Pepper Fingerprinting by Photodiode Array, Quadrupole-Time-of-Flight and Ion Mobility Mass Spectrometry (SFC—RP-UHPLC-PDA-Q-ToF MS-IMS). <i>Food Analytical Methods</i> , 2018, 11, 3331-3341.	1.3	20
67	Phenolic profile and biological properties of the leaves of <i>Ficus vasta</i> Forssk. (<i>Moraceae</i>) growing in Egypt. <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 161.	3.7	13
68	Bioactives Screening in Overripe Fruits and Vegetables by Liquid Chromatography Coupled to Photodiode Array and Mass Spectrometry Detection. <i>Food Analytical Methods</i> , 2018, 11, 3053-3070.	1.3	2
69	Development and characterisation of carotenoid-rich microencapsulates from tropical fruit by-products and yellow tamarillo (<i>Solanum betaceum</i> Cav.). <i>Powder Technology</i> , 2018, 339, 702-709.	2.1	18
70	Characterization of Limonoids in Citrus Essential Oils by Means of Supercritical Fluid Chromatography Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2018, 11, 3257-3266.	1.3	10
71	Multidimensional gas chromatographic techniques applied to the analysis of lipids from wild-caught and farmed marine species. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600043.	1.0	20
72	Apocarotenoids determination in <i>Capsicum chinense</i> Jacq. cv. Habanero, by supercritical fluid chromatography-triple-quadrupole/mass spectrometry. <i>Food Chemistry</i> , 2017, 231, 316-323.	4.2	48

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73	Chemical Characterization and Biological Activities of Phenolic-Rich Fraction from Cauline Leaves of <i>Isatis tinctoria</i> L. (Brassicaceae) Growing in Sicily, Italy. <i>Chemistry and Biodiversity</i> , 2017, 14, e1700073.	1.0	29
74	Highly informative multiclass profiling of lipids by ultra-high performance liquid chromatography coupled with low resolution (quadrupole) mass spectrometry by using electrospray ionization and atmospheric pressure chemical ionization interfaces. <i>Journal of Chromatography A</i> , 2017, 1509, 69-82.	1.8	18
75	Ionic liquids as stationary phases for fatty acid analysis by gas chromatography. <i>Analyst</i> , 2017, 142, 4601-4612.	1.7	36
76	Direct online extraction and determination by supercritical fluid extraction with chromatography and mass spectrometry of targeted carotenoids from red Habanero peppers (<i>Capsicum chinense</i>)	0.0	0
77	Separation of lipids. , 2017, , 201-243.		4
78	Comprehensive two-dimensional liquid chromatography. , 2017, , 403-415.		2
79	Multidimensional liquid chromatography in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 116-123.	5.8	59
80	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. <i>Analytical Chemistry</i> , 2017, 89, 414-429.	3.2	46
81	Comprehensive two-dimensional liquid chromatography for polyphenol analysis in foodstuffs. <i>Journal of Separation Science</i> , 2017, 40, 7-24.	1.3	48
82	Detailed Profiling of the Volatile Oxygenated Fraction of Mandarin Essential Oils by Using the Off-Line Combination of High-Performance Liquid Chromatography and Comprehensive Two-Dimensional Gas Chromatography-Mass Spectrometry. <i>Food Analytical Methods</i> , 2017, 10, 1106-1116.	1.3	7
83	Recent Advances in Comprehensive Two-Dimensional Liquid Chromatography for the Analysis of Natural Products. , 2017, , 287-307.		1
84	Green Sample-Preparation Techniques in Comprehensive Two-Dimensional Chromatography. <i>Comprehensive Analytical Chemistry</i> , 2017, 76, 601-623.	0.7	0
85	Analysis of lipid profile in lipid storage myopathy. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1029-1030, 157-168.	1.2	6
86	Enhanced resolution of <i>Mentha piperita</i> volatile fraction using a novel medium-polarity ionic liquid gas chromatography stationary phase. <i>Journal of Separation Science</i> , 2016, 39, 537-544.	1.3	10
87	Rapid isolation, reliable characterization, and water solubility improvement of polymethoxyflavones from cold-pressed mandarin essential oil. <i>Journal of Separation Science</i> , 2016, 39, 2018-2027.	1.3	20
88	Reuse of Dairy Product: Evaluation of the Lipid Profile Evolution During and After Their Shelf-Life. <i>Food Analytical Methods</i> , 2016, 9, 3143-3154.	1.3	11
89	Characterization of the pigment fraction in sweet bell peppers (<i>Capsicum annuum</i>) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography-mass spectrometry. <i>Journal of Separation Science</i> , 2016, 39, 3281-3291.	1.3	30
90	Comprehensive two-dimensional liquid chromatography-tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. <i>Journal of Chromatography A</i> , 2016, 1458, 54-62.	1.8	69

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91	Comprehensive two-dimensional gas chromatography-mass spectrometry: Recent evolution and current trends. <i>Mass Spectrometry Reviews</i> , 2016, 35, 524-534.	2.8	100
92	Reliability of the $\delta^{13}C$ ECN42 limit and global method for extra virgin olive oil purity assessment using different analytical approaches. <i>Food Chemistry</i> , 2016, 190, 216-225.	4.2	9
93	Characterisation of the C50 carotenoids produced by strains of the cheese-ripening bacterium <i>Arthrobacter arilaitensis</i> . <i>International Dairy Journal</i> , 2016, 55, 10-16.	1.5	30
94	<i>Helichrysum italicum</i> (Roth) G. Don fil. subsp.italicum oil analysis by gas chromatography $\delta^{13}C$ carbon isotope ratio mass spectrometry (GC-C-IRMS): a rapid method of genotype differentiation?. <i>Journal of Essential Oil Research</i> , 2016, 28, 193-201.	1.3	10
95	Chemical characterisation of old cabbage (<i>Brassica oleracea</i> L. var. <i>acephala</i>) seed oil by liquid chromatography and different spectroscopic detection systems. <i>Natural Product Research</i> , 2016, 30, 1646-1654.	1.0	22
96	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (<i>Pouteria sapote</i>) Fruit. <i>Food Analytical Methods</i> , 2016, 9, 2335-2341.	1.3	33
97	Antimicrobial activities, toxicity and phenolic composition of <i>Asphodeline anatolica</i> E. Tuzlaci leaf extracts from Turkey. <i>Natural Product Research</i> , 2016, 30, 2620-2623.	1.0	12
98	Bergamot (<i>Citrus bergamia</i> Risso) as a source of nutraceuticals: Limonoids and flavonoids. <i>Journal of Functional Foods</i> , 2016, 20, 10-19.	1.6	62
99	Capsaicinoids and Carotenoids in <i>Capsicum annum</i> L.: Optimization of the Extraction Method, Analytical Characterization, and Evaluation of its Biological Properties. <i>Food Analytical Methods</i> , 2016, 9, 1381-1390.	1.3	22
100	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of <i>Bauhinia forficata</i> Link. (Fabaceae) leaves extract. <i>Natural Product Research</i> , 2016, 30, 1229-1239.	1.0	40
101	Multidimensional preparative liquid chromatography to isolate flavonoids from bergamot juice and evaluation of their anti-inflammatory potential. <i>Journal of Separation Science</i> , 2015, 38, 4196-4203.	1.3	9
102	Analysis of the sesquiterpene fraction of citrus essential oils by using the off-line combination of high performance liquid chromatography and gas chromatography-based methods: a comparative study. <i>Flavour and Fragrance Journal</i> , 2015, 30, 411-422.	1.2	15
103	Non-polar lipids characterization of Quinoa (<i>Chenopodium quinoa</i>) seed by comprehensive two-dimensional gas chromatography with flame ionization/mass spectrometry detection and non-aqueous reversed-phase liquid chromatography with atmospheric pressure chemical ionization mass spectrometry detection. <i>Journal of Separation Science</i> , 2015, 38, 3151-3160.	1.3	17
104	Carbon isotope ratios of selected volatiles in <i>Citrus sinensis</i> and in orange-flavoured food. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2944-2950.	1.7	13
105	Lipidomics. <i>Comprehensive Analytical Chemistry</i> , 2015, 68, 395-439.	0.7	4
106	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5211-5225.	1.9	36
107	Evolution and status of preparative gas chromatography as a green sample-preparation technique. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 65-73.	5.8	21
108	The penetration of green sample-preparation techniques in comprehensive two-dimensional gas chromatography. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 71, 74-84.	5.8	25

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109	Reduced time HPLC analyses for fast quality control of citrus essential oils. <i>Journal of Essential Oil Research</i> , 2015, 27, 307-315.	1.3	32
110	Sample preparation techniques coupled to advanced chromatographic methods for marine organisms investigation. <i>Analytica Chimica Acta</i> , 2015, 875, 41-53.	2.6	25
111	Underestimated sources of flavonoids, limonoids and dietary fiber: Availability in orange's by-products. <i>Journal of Functional Foods</i> , 2015, 12, 150-157.	1.6	53
112	Analysis of human plasma lipids by using comprehensive two-dimensional gas chromatography with dual detection and with the support of high-resolution time-of-flight mass spectrometry for structural elucidation. <i>Journal of Separation Science</i> , 2015, 38, 267-275.	1.3	18
113	Determination of the polyphenolic content of a <i>Capsicum annum</i> L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. <i>Journal of Separation Science</i> , 2015, 38, 171-178.	1.3	54
114	Study of the carotenoid composition in membrillo, guanabana toreta, jobo and mamey fruits. <i>Fruits</i> , 2015, 70, 163-172.	0.3	10
115	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. <i>Analytical Chemistry</i> , 2014, 86, 11255-11262.	3.2	51
116	Flow-modulation low-pressure comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1372, 236-244.	1.8	44
117	Thorough investigation of the oxygen heterocyclic fraction of lime (<i>Citrus aurantifolia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.3	13
118	Underestimated sources of flavonoids, limonoids and dietary fibre: Availability in lemon's by-products. <i>Journal of Functional Foods</i> , 2014, 9, 18-26.	1.6	71
119	Determination of new bioflavonoids in bergamot (<i>Citrus bergamia</i>) peel oil by liquid chromatography coupled to tandem ion trap time-of-flight mass spectrometry. <i>Flavour and Fragrance Journal</i> , 2014, 29, 131-136.	1.2	13
120	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 932-940.	4.2	55
121	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1360, 172-187.	1.8	54
122	Use of greatly-reduced gas flows in flow-modulated comprehensive two-dimensional gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1359, 271-276.	1.8	48
123	Rapid Isolation of High Solute Amounts Using an Online Four-Dimensional Preparative System: Normal Phase-Liquid Chromatography Coupled to Methyl Siloxane-Ionic Liquid-Wax Phase Gas Chromatography. <i>Analytical Chemistry</i> , 2014, 86, 4295-4301.	3.2	20
124	Evaluation of carotenoid and capsaicinoid contents in powder of red chili peppers during one year of storage. <i>Food Research International</i> , 2014, 65, 163-170.	2.9	49
125	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (<i>Saccharum</i> spp.). <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 4315-4324.	1.9	33
126	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4617-4626.	1.9	49

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127	Qualitative and quantitative analysis of the unsaponifiable fraction of vegetable oils by using comprehensive 2D GC with dual MS/FID detection. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4655-4663.	1.9	27
128	Comparison of two different multidimensional liquidâ€“gas chromatography interfaces for determination of mineral oil saturated hydrocarbons in foodstuffs. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1077-1084.	1.9	24
129	Analysis of the unsaponifiable fraction of lipids belonging to various milk-types by using comprehensive two-dimensional gas chromatography with dual mass spectrometry/flame ionization detection and with the support of high resolution time-of-flight mass spectrometry for structural elucidation. <i>Journal of Chromatography A</i> , 2013, 1313, 194-201.	1.8	35
130	<i>Juniperus oxycedrus</i> L. subsp. <i>oxycedrus</i> and <i>Juniperus oxycedrus</i> L. subsp. <i>macrocarpa</i> (Sibth. & amp;) Tj ETQq0 0 0 rgBT /Overlock 10 TF and antimicrobial activities. <i>Food and Chemical Toxicology</i> , 2013, 58, 22-29.	1.8	49
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