

# Maria Luz Rodriguez-Mendez

## List of Publications by Year in descending order

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141  
papers

5,126  
citations

57758

44  
h-index

114465

63  
g-index

143  
all docs

143  
docs citations

143  
times ranked

3994  
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the performance of a bioelectronic tongue using silver nanowires: Application to milk analysis. <i>Sensors and Actuators B: Chemical</i> , 2022, 364, 131877.	7.8	8
2	Enose Lab Made with Vacuum Sampling: Quantitative Applications. <i>Chemosensors</i> , 2022, 10, 261.	3.6	6
3	Silver Nanowires as Electron Transfer Mediators in Electrochemical Catechol Biosensors. <i>Sensors</i> , 2021, 21, 899.	3.8	28
4	Multicomponent Layer-By-Layer Films of Chitosan/Phthalocyanine/AuNPs As Biosensing Platforms. <i>ECS Meeting Abstracts</i> , 2021, MA2021-01, 764-764.	0.0	0
5	Development of a Bioelectronic Tongue Modified with Gold Nanoparticles for Dairy Analysis. , 2021, 5, .		0
6	Silver Nanomaterials as Electron Mediators in a Bio-Electronic Tongue Dedicated to the Analysis of Milks. The Role of the Aspect Ratio of Nanoparticles vs. Nanowires. , 2021, 5, .		0
7	A new strategy for corrosion protection of porous stainless steel using polypyrrole films. <i>Journal of Materials Science and Technology</i> , 2020, 37, 85-95.	10.7	25
8	Analysis of red wines using an electronic tongue and infrared spectroscopy. Correlations with phenolic content and color parameters. <i>LWT - Food Science and Technology</i> , 2020, 118, 108785.	5.2	37
9	Promoting laccase sensing activity for catechol detection using LBL assemblies of chitosan/ionic liquid/phthalocyanine as immobilization surfaces. <i>Bioelectrochemistry</i> , 2020, 132, 107407.	4.6	28
10	Nanocomposites of conductive polymers and nanoparticles deposited on porous material as a strategy to improve its corrosion resistance. <i>Surface and Coatings Technology</i> , 2020, 403, 126395.	4.8	17
11	Analysis of Phenolic Content in Grape Seeds and Skins by Means of a Bio-Electronic Tongue. <i>Sensors</i> , 2020, 20, 4176.	3.8	9
12	Application of Plasma Electrolytic Oxidation Coating on Powder Metallurgy Ti-6Al-4V for Dental Implants. <i>Metals</i> , 2020, 10, 1167.	2.3	10
13	A new generation of hollow polymeric microfibers produced by gas dissolution foaming. <i>Journal of Materials Chemistry B</i> , 2020, 8, 8820-8829.	5.8	14
14	Voltammetric Sensor Based on Molecularly Imprinted Chitosan-Carbon Nanotubes Decorated with Gold Nanoparticles Nanocomposite Deposited on Boron-Doped Diamond Electrodes for Catechol Detection. <i>Materials</i> , 2020, 13, 688.	2.9	28
15	Voltammetric sensor based on electrodeposited molecularly imprinted chitosan film on BDD electrodes for catechol detection in buffer and in wine samples. <i>Materials Science and Engineering C</i> , 2020, 110, 110667.	7.3	35
16	Biosensors Platform Based on Chitosan/AuNPs/Phthalocyanine Composite Films for the Electrochemical Detection of Catechol. The Role of the Surface Structure. <i>Sensors</i> , 2020, 20, 2152.	3.8	25
17	Editorial: Electrochemical Sensors and Biosensors in Medical and Pharmaceutical Bioanalysis. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 533.	4.1	0
18	Electrochemical Sensors Modified with Combinations of Sulfur Containing Phthalocyanines and Capped Gold Nanoparticles: A Study of the Influence of the Nature of the Interaction between Sensing Materials. <i>Nanomaterials</i> , 2019, 9, 1506.	4.1	12

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19	Analysis of musts and wines by means of a bio-electronic tongue based on tyrosinase and glucose oxidase using polypyrrole/gold nanoparticles as the electron mediator. <i>Food Chemistry</i> , 2019, 289, 751-756.	8.2	22
20	<i>In situ</i> synthesis, stabilization and activity of protein-modified gold nanoparticles for biological applications. <i>Biomaterials Science</i> , 2019, 7, 2511-2519.	5.4	21
21	A different approach for the analysis of grapes: Using the skin as sensing element. <i>Food Research International</i> , 2018, 107, 544-550.	6.2	2
22	Study of the Foaming Kinetics in Epoxidized Natural Rubber Foams Crosslinked by Electron Beam Irradiation. <i>Macromolecular Chemistry and Physics</i> , 2018, 219, 1800295.	2.2	11
23	Impedimetric electronic tongue based on nanocomposites for the analysis of red wines. Improving the variable selection method. <i>Sensors and Actuators B: Chemical</i> , 2018, 277, 365-372.	7.8	30
24	Novel Method for the Identification of the Variety of Grape Using Their Capability to Form Gold Nanoparticles. <i>Beverages</i> , 2018, 4, 26.	2.8	1
25	Discrimination of Milks with a Multisensor System Based on Layer-by-Layer Films. <i>Sensors</i> , 2018, 18, 2716.	3.8	22
26	Polymeric Foams as the Matrix of Voltammetric Sensors for the Detection of Catechol, Hydroquinone, and Their Mixtures. <i>Journal of Sensors</i> , 2018, 2018, 1-9.	1.1	7
27	Monitoring the Phenolic Ripening of Red Grapes Using a Multisensor System Based on Metal-Oxide Nanoparticles. <i>Frontiers in Chemistry</i> , 2018, 6, 131.	3.6	9
28	Corrosion Properties of a Low-Nickel Austenitic Porous Stainless Steel in Simulated Body Fluids. <i>Corrosion</i> , 2018, 74, 683-693.	1.1	2
29	Multivariate calibration transfer between two different types of multisensor systems. <i>Sensors and Actuators B: Chemical</i> , 2017, 246, 994-1000.	7.8	23
30	Characterization of porous nickel-free austenitic stainless steel prepared by mechanical alloying. <i>Journal of Alloys and Compounds</i> , 2017, 716, 46-55.	5.5	27
31	Subphthalocyanines as electron mediators in biosensors based on phenol oxidases: Application to the analysis of red wines. <i>Electrochimica Acta</i> , 2017, 255, 239-247.	5.2	18
32	Improving the Performance of Electrochemical Sensors by Means of Synergy. Combinations of Gold Nanoparticles and Phthalocyanines. <i>Proceedings (mdpi)</i> , 2017, 1, .	0.2	1
33	Layered composites of PEDOT/PSS/nanoparticles and PEDOT/PSS/phthalocyanines as electron mediators for sensors and biosensors. <i>Beilstein Journal of Nanotechnology</i> , 2016, 7, 1948-1959.	2.8	20
34	Discrimination of Apple Liqueurs (Nalewka) Using a Voltammetric Electronic Tongue, UV-Vis and Raman Spectroscopy. <i>Sensors</i> , 2016, 16, 1654.	3.8	13
35	Mimetic biosensors composed by layer-by-layer films of phospholipid, phthalocyanine and silver nanoparticles to polyphenol detection. <i>Sensors and Actuators B: Chemical</i> , 2016, 233, 654-666.	7.8	21
36	Improvement of electrocatalytic effect in voltammetric sensors based on phthalocyanines. <i>Journal of Porphyrins and Phthalocyanines</i> , 2016, 20, 413-420.	0.8	11

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37	Multisensor systems based on phthalocyanines for monitoring the quality of grapes. <i>Journal of Porphyrins and Phthalocyanines</i> , 2016, 20, 889-894.	0.8	8
38	Electronic Tongues for the Organoleptic Characterization of Wines. , 2016, , 265-273.		3
39	Array of biosensors for discrimination of grapes according to grape variety, vintage and ripeness. <i>Analytica Chimica Acta</i> , 2016, 947, 16-22.	5.4	19
40	Flavour characteristics of Spanish and Iranian saffron analysed by electronic tongue. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 359-368.	3.4	16
41	Electrochemical behavior of polypyrrol/AuNP composites deposited by different electrochemical methods: sensing properties towards catechol. <i>Beilstein Journal of Nanotechnology</i> , 2015, 6, 2052-2061.	2.8	20
42	An Electrochemical Quartz Crystal Microbalance Multisensor System Based on Phthalocyanine Nanostructured Films: Discrimination of Musts. <i>Sensors</i> , 2015, 15, 29233-29249.	3.8	12
43	Influence of sinter-cooling rate on the mechanical properties of powder metallurgy austenitic, ferritic, and duplex stainless steels sintered in vacuum. <i>Materials Science &amp; Engineering A: Structural Materials: Properties, Microstructure and Processing</i> , 2015, 642, 360-365.	5.6	38
44	Beer discrimination using a portable electronic tongue based on screen-printed electrodes. <i>Journal of Food Engineering</i> , 2015, 157, 57-62.	5.2	48
45	The advantages of disposable screen-printed biosensors in a bioelectronic tongue for the analysis of grapes. <i>LWT - Food Science and Technology</i> , 2015, 62, 940-947.	5.2	36
46	Nanoscale Au@In Alloy@Oxide Core@Shell Particles as Electrocatalysts for Efficient Hydroquinone Detection. <i>Journal of Physical Chemistry C</i> , 2015, 119, 25100-25107.	3.1	12
47	Analysis of organic acids and phenols of interest in the wine industry using Langmuir-Blodgett films based on functionalized nanoparticles. <i>Analytica Chimica Acta</i> , 2015, 853, 572-578.	5.4	39
48	Bioelectronic tongue based on lipidic nanostructured layers containing phenol oxidases and lutetium bisphthalocyanine for the analysis of grapes. <i>Biosensors and Bioelectronics</i> , 2014, 57, 276-283.	10.1	54
49	Evaluation of red wines antioxidant capacity by means of a voltammetric e-tongue with an optimized sensor array. <i>Electrochimica Acta</i> , 2014, 120, 180-186.	5.2	53
50	Synergistic electrocatalytic effect of nanostructured mixed films formed by functionalised gold nanoparticles and bisphthalocyanines. <i>Analytica Chimica Acta</i> , 2014, 851, 95-102.	5.4	22
51	Evaluation of oxygen exposure levels and polyphenolic content of red wines using an electronic panel formed by an electronic nose and an electronic tongue. <i>Food Chemistry</i> , 2014, 155, 91-97.	8.2	76
52	Electronic tongue formed by sensors and biosensors containing phthalocyanines as electron mediators: Application to the analysis of red grapes. <i>Journal of Porphyrins and Phthalocyanines</i> , 2014, 18, 76-86.	0.8	24
53	Improved selectivity towards NO <sub>2</sub> of phthalocyanine-based chemosensors by means of original indigo/nanocarbons hybrid material. <i>Talanta</i> , 2014, 127, 100-107.	5.5	7
54	Structural and Electrochemical Properties of Lutetium Bis-Octachloro-Phthalocyaninate Nanostructured Films. Application as Voltammetric Sensors. <i>Journal of Nanoscience and Nanotechnology</i> , 2014, 14, 6754-6763.	0.9	6

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55	Analysis of grapes and wines using a voltammetric bioelectronic tongue: Correlation with the phenolic and sugar content. , 2014, , .		6
56	Application of a GAâ€“PLS strategy for variable reduction of electronic tongue signals. Sensors and Actuators B: Chemical, 2013, 183, 52-57.	7.8	28
57	Electrochemical quartz crystal microbalance analysis of the oxidation reaction of phenols found in wines at lutetium bisphthalocyanine electrodes. Sensors and Actuators B: Chemical, 2013, 185, 24-31.	7.8	4
58	Fish Freshness Monitoring Using an E-Tongue Based on Polypyrrole Modified Screen-Printed Electrodes. IEEE Sensors Journal, 2013, 13, 2548-2554.	4.7	38
59	Enzyme sensor based on carbon nanotubes/cobalt(II) phthalocyanine and tyrosinase used in pharmaceutical analysis. Sensors and Actuators B: Chemical, 2013, 177, 138-144.	7.8	62
60	Electrochemical characterization of dilithium phthalocyanine carbonaceous electrodes. Journal of Porphyrins and Phthalocyanines, 2013, 17, 522-528.	0.8	4
61	Advantages of the Biomimetic Nanostructured Films as an Immobilization Method vs. the Carbon Paste Classical Method. Catalysts, 2012, 2, 517-531.	3.5	15
62	Screening analysis of beer ageing using near infrared spectroscopy and the Successive Projections Algorithm for variable selection. Talanta, 2012, 89, 286-291.	5.5	51
63	Application of multi-way analysis to UVâ€“visible spectroscopy, gas chromatography and electronic nose data for wine ageing evaluation. Analytica Chimica Acta, 2012, 719, 43-51.	5.4	26
64	Monitoring the aging of beers using a bioelectronic tongue. Food Control, 2012, 25, 216-224.	5.5	83
65	Monitoring of evolution during red wine aging in oak barrels and alternative method by means of an electronic panel test. Food Research International, 2012, 45, 244-249.	6.2	67
66	Study of singlet excited state absorption spectrum of lutetium bisphthalocyanine using the femtosecond Z-scan technique. Chemical Physics Letters, 2012, 531, 173-176.	2.6	34
67	Multisensor system based on bisphthalocyanine nanowires for the detection of antioxidants. Electrochimica Acta, 2012, 68, 88-94.	5.2	31
68	Classification of non-alcoholic beer based on aftertaste sensory evaluation by chemometric tools. Expert Systems With Applications, 2012, 39, 4315-4327.	7.6	42
69	Comparison of carbon screen-printed and disk electrodes in the detection of antioxidants using CoPc derivatives. Sensors and Actuators B: Chemical, 2012, 166-167, 457-466.	7.8	34
70	Optimized architecture for Tyrosinase-containing Langmuirâ€“Blodgett films to detect pyrogallol. Journal of Materials Chemistry, 2011, 21, 4995.	6.7	50
71	Combining SERRS and electrochemistry to characterize sensors based on biomembrane mimetic models formed by phospholipids. RSC Advances, 2011, 1, 211.	3.6	8
72	Development of lutetium bisphthalocyanine/carbon nanotube Langmuir-Blodgett films: Sensing properties. Journal of Porphyrins and Phthalocyanines, 2011, 15, 908-917.	0.8	8

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73	Potential application of electronic nose technology in brewery. Trends in Food Science and Technology, 2011, 22, 165-174.	15.1	69
74	Electronic and bioelectronic tongues, two promising analytical tools for the quality evaluation of non alcoholic beer. Trends in Food Science and Technology, 2011, 22, 245-248.	15.1	38
75	Amperometric tyrosinase based biosensor using an electropolymerized phosphate-doped polypyrrole film as an immobilization support. Application for detection of phenolic compounds. Electrochimica Acta, 2011, 56, 8919-8925.	5.2	86
76	Immobilization of lutetium bisphthalocyanine in nanostructured biomimetic sensors using the LbL technique for phenol detection. Biosensors and Bioelectronics, 2011, 26, 4715-4719.	10.1	41
77	Biomimetic biosensor based on lipidic layers containing tyrosinase and lutetium bisphthalocyanine for the detection of antioxidants. Biosensors and Bioelectronics, 2011, 26, 2513-2519.	10.1	75
78	Analysis of the influence of the type of closure in the organoleptic characteristics of a red wine by using an electronic panel. Food Chemistry, 2011, 129, 589-594.	8.2	43
79	Carbon Paste Electrodes Made from Different Carbonaceous Materials: Application in the Study of Antioxidants. Sensors, 2011, 11, 1328-1344.	3.8	102
80	Prediction of bitterness and alcoholic strength in beer using an electronic tongue. Food Chemistry, 2010, 123, 642-646.	8.2	76
81	Combination of an e-nose, an e-tongue and an e-eye for the characterisation of olive oils with different degree of bitterness. Analytica Chimica Acta, 2010, 663, 91-97.	5.4	161
82	Application of an electronic tongue to study the effect of the use of pieces of wood and micro-oxygenation in the aging of red wine. Electrochimica Acta, 2010, 55, 6782-6788.	5.2	61
83	Electronic Tongues Purposely Designed for the Organoleptic Characterization of Olive Oils. , 2010, , 525-532.		6
84	Films of Lutetium Bisphthalocyanine Nanowires As Electrochemical Sensors. Langmuir, 2010, 26, 19217-19224.	3.5	28
85	Iron phthalocyanine in non-aqueous medium forming layer-by-layer films: growth mechanism, molecular architecture and applications. Physical Chemistry Chemical Physics, 2010, 12, 3972.	2.8	48
86	Detection of catechol using mixed Langmuir-Blodgett films of a phospholipid and phthalocyanines as voltammetric sensors. Analyst, The, 2010, 135, 2591.	3.5	39
87	New insights into sensors based on radical bisphthalocyanines. Journal of Porphyrins and Phthalocyanines, 2009, 13, 1159-1167.	0.8	49
88	Biogenic amines and fish freshness assessment using a multisensor system based on voltammetric electrodes. Comparison between CPE and screen-printed electrodes. Electrochimica Acta, 2009, 54, 7033-7041.	5.2	80
89	Sensing properties of organised films based on a bithiophene derivative. Sensors and Actuators B: Chemical, 2009, 141, 625-633.	7.8	11
90	Taking Advantage of Electrostatic Interactions To Grow Langmuir-Blodgett Films Containing Multilayers of the Phospholipid Dipalmitoylphosphatidylglycerol. Langmuir, 2009, 25, 13062-13070.	3.5	27

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91	Nanostructured thin films based on phthalocyanines: electrochromic displays and sensors. <i>Journal of Porphyrins and Phthalocyanines</i> , 2009, 13, 606-615.	0.8	62
92	Use of an array of metal oxide sensors coupled with solid phase microextraction for characterisation of wines. <i>Sensors and Actuators B: Chemical</i> , 2008, 132, 125-133.	7.8	13
93	Electronic tongue based on voltammetric electrodes modified with materials showing complementary electroactive properties. <i>Applications. Mikrochimica Acta</i> , 2008, 163, 23-31.	5.0	58
94	Evaluation of the polyphenolic content of extra virgin olive oils using an array of voltammetric sensors. <i>Electrochimica Acta</i> , 2008, 53, 5867-5872.	5.2	91
95	On the effect of ammonia and wet atmospheres on the conducting properties of different lutetium bisphthalocyanine thin films. <i>Thin Solid Films</i> , 2008, 516, 9012-9019.	1.8	79
96	Combination of an electronic nose, an electronic tongue and an electronic eye for the Analysis of Red Wines aged with alternative methods. , 2007, , .		0
97	New Hybrid Films Based on Cellulose and Hydroxygallium Phthalocyanine. Synergetic Effects in the Structure and Properties. <i>Langmuir</i> , 2007, 23, 3712-3722.	3.5	31
98	Electroactivity of a starburst hole-transport material in Langmuir-Blodgett films. Solid state effects and intervalence charge transfer. <i>Physical Chemistry Chemical Physics</i> , 2007, 9, 2266-2273.	2.8	2
99	Using an e-tongue based on voltammetric electrodes to discriminate among red wines aged in oak barrels or aged using alternative methods. <i>Electrochimica Acta</i> , 2007, 52, 2588-2594.	5.2	77
100	Novel method based on carbon paste electrodes for the evaluation of bitterness in extra virgin olive oils. <i>Sensors and Actuators B: Chemical</i> , 2007, 121, 567-575.	7.8	54
101	Improvement of the foaming process for 4045 and 6061 aluminium foams by using the Taguchi methodology. <i>Journal of Materials Science</i> , 2007, 42, 7227-7238.	3.7	14
102	Monitoring of the ageing of red wines in oak barrels by means of an hybrid electronic tongue. <i>Analytica Chimica Acta</i> , 2006, 563, 229-237.	5.4	99
103	Spectroelectrochemical characterisation of Langmuir-Schaefer films of heteroleptic phthalocyanine complexes. Potential applications. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2006, 284-285, 574-582.	4.7	39
104	SPME coupled to an array of MOS sensors. <i>Sensors and Actuators B: Chemical</i> , 2006, 120, 278-287.	7.8	23
105	Electronic tongue based on chemically modified electrodes and voltammetry for the detection of adulterations in wines. <i>Sensors and Actuators B: Chemical</i> , 2006, 118, 448-453.	7.8	107
106	Analysis of saffron volatile fraction by TD-GC-MS and e-nose. <i>European Food Research and Technology</i> , 2006, 223, 96-101.	3.3	90
107	E-tongue based on a hybrid array of voltammetric sensors based on phthalocyanines, perylene derivatives and conducting polymers: Discrimination capability towards red wines elaborated with different varieties of grapes. <i>Sensors and Actuators B: Chemical</i> , 2006, 115, 54-61.	7.8	105
108	Sensors based on double-decker rare earth phthalocyanines. <i>Advances in Colloid and Interface Science</i> , 2005, 116, 1-11.	14.7	106

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109	Langmuir-Blodgett and Langmuir-Schaefer films of homoleptic and heteroleptic phthalocyanine complexes as voltammetric sensors. Applied Surface Science, 2005, 246, 304-312.	6.1	65
110	Characterization of evaporated trivalent and tetravalent phthalocyanines thin films: different degree of organization. Applied Surface Science, 2005, 246, 327-333.	6.1	53
111	Modified carbon paste electrodes for discrimination of vegetable oils. Sensors and Actuators B: Chemical, 2005, 111-112, 403-409.	7.8	60
112	Photophysics, electrochemistry and structure of a pyrazolino[60]fullerene dendrimer in solid molecular films. Synthetic Metals, 2005, 148, 47-52.	3.9	8
113	Molecular organization of discotic mesogenic cis-dichlorobis(3,4,5-trialkoxypheylisonitrile)platinum (II) complexes on Langmuir and Langmuir-Blodgett films. Surface Science, 2004, 550, 106-118.	1.9	5
114	Influence of electrochemical deposition parameters on the performance of poly-3-methyl thiophene and polyaniline sensors for virgin olive oils. Sensors and Actuators B: Chemical, 2004, 100, 60-64.	7.8	15
115	Array of voltammetric sensors for the discrimination of bitter solutions. Sensors and Actuators B: Chemical, 2004, 103, 145-152.	7.8	69
116	Molecular stacking and emission properties in Langmuir-Blodgett films of two alkyl substituted perylene tetracarboxylic diimides. Organic Electronics, 2004, 5, 107-114.	2.6	19
117	Voltammetric sensor array based on conducting polymer-modified electrodes for the discrimination of liquids. Electrochimica Acta, 2004, 49, 4543-4551.	5.2	61
118	Electrochemical sensor array made from bisphthalocyanine modified carbon paste electrodes for discrimination of red wines. Electrochimica Acta, 2004, 49, 5177-5185.	5.2	82
119	Fusion of Three Sensory Modalities for the Multimodal Characterization of Red Wines. IEEE Sensors Journal, 2004, 4, 348-354.	4.7	82
120	Electrochemical Characterization of Two Perylenetetracarboxylic Diimides: Langmuir-Blodgett Films and Carbon Paste Electrodes. Chemistry of Materials, 2004, 16, 358-364.	6.7	29
121	Optical fiber sensor based on lutetium bisphthalocyanine for the detection of gases using standard telecommunication wavelengths. Sensors and Actuators B: Chemical, 2003, 93, 153-158.	7.8	78
122	Langmuir-Blodgett film and carbon paste electrodes based on phthalocyanines as sensing units for taste. Sensors and Actuators B: Chemical, 2003, 95, 357-365.	7.8	105
123	Langmuir-Blodgett Mixed Films of Titanyl(IV) Pthalocyanine and Arachidic Acid. Molecular Orientation and Film Structure. Langmuir, 2003, 19, 3747-3751.	3.5	24
124	Spectroscopic Properties of Langmuir-Blodgett Films of Lanthanide Bis(phthalocyanine)s Exposed to Volatile Organic Compounds. Sensing Applications. Langmuir, 2002, 18, 9560-9565.	3.5	52
125	Energy transfer between Langmuir-Blodgett monolayers of Titanylphthalocyanine and Bisneopentyl(imido)perylene. Materials Science and Engineering C, 2002, 22, 161-165.	7.3	7
126	Conducting polymer-based array for the discrimination of odours from trim plastic materials used in automobiles. Analytica Chimica Acta, 2002, 455, 41-47.	5.4	35



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127	Langmuir-Blodgett Films of Bis(octakispropyloxy) Samarium Bisphthalocyanine. Spectroscopic and Gas-Sensing Properties. <i>Langmuir</i> , 2001, 17, 5004-5010.	3.5	39
128	Array of sensors based on lanthanide bisphthalocyanine Langmuir-Blodgett films for the detection of olive oil aroma. <i>Sensors and Actuators B: Chemical</i> , 2001, 77, 437-442.	7.8	41
129	Electronic nose based on conducting polymers for the quality control of the olive oil aroma. <i>Analytica Chimica Acta</i> , 2001, 432, 283-292.	5.4	98
130	Array of sensors based on conducting polymers for the quality control of the aroma of the virgin olive oil. <i>Sensors and Actuators B: Chemical</i> , 2000, 69, 276-282.	7.8	79
131	Improvement of the synthesis of lutetium bisphthalocyanine using the Taguchi method. <i>Analyst</i> , The, 2000, 125, 341-346.	3.5	33
132	Lutetium bisphthalocyanine thin films as sensors for volatile organic components (VOCs) of aromas. <i>Sensors and Actuators B: Chemical</i> , 1999, 58, 544-551.	7.8	51
133	Array of lutetium bisphthalocyanine sensors for the detection of trimethylamine. <i>Materials Science and Engineering C</i> , 1999, 8-9, 565-568.	7.3	15
134	Spectroscopic characterization and Langmuir-Blodgett films of N,N'-bis(3-aminophenyl)-3,4:9,10-perylenebis (dicarboximide). <i>Materials Science and Engineering C</i> , 1998, 5, 297-299.	7.3	0
135	Small angle X-ray reflectivity study of langmuir-blodgett films of a peripherally substituted zinc phthalocyanine. <i>Materials Science and Engineering C</i> , 1997, 5, 59-60.	7.3	6
136	Crown-ether lutetium bisphthalocyanine Langmuir-Blodgett films as gas sensors. <i>Sensors and Actuators B: Chemical</i> , 1996, 31, 51-55.	7.8	38
137	A.c. conductivity of gas-sensitive Langmuir-Blodgett films of ytterbium bisphthalocyanine. <i>Thin Solid Films</i> , 1996, 284-285, 888-890.	1.8	18
138	Extended Hückel molecular orbital model for lanthanide bisphthalocyanine complexes. <i>Journal of Molecular Structure</i> , 1995, 356, 49-62.	3.6	80
139	Langmuir-Blodgett films of lanthanide diphtalocyanines as environmental tobacco smoke sensors. <i>Sensors and Actuators B: Chemical</i> , 1994, 18, 89-92.	7.8	24
140	Spectroscopic and electrochemical properties of thin solid films of yttrium bisphthalocyanine. <i>Spectrochimica Acta Part A: Molecular Spectroscopy</i> , 1993, 49, 965-973.	0.1	32
141	DTG and DTA studies on sugar derivatives. <i>Thermochimica Acta</i> , 1988, 134, 67-72.	2.7	5