Feliciano Priego-Capote

List of Publications by Year in descending order

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215 papers

7,019 citations

66343 42 h-index 91884 69 g-index

220 all docs 220 docs citations

times ranked

220

9645 citing authors

#	Article	IF	Citations
1	Soxhlet extraction: Past and present panacea. Journal of Chromatography A, 2010, 1217, 2383-2389.	3.7	500
2	Ultrasound-assisted crystallization (sonocrystallization). Ultrasonics Sonochemistry, 2007, 14, 717-724.	8.2	493
3	Ultrasound-assisted preparation of liquid samples. Talanta, 2007, 72, 321-334.	5.5	138
4	Analytical uses of ultrasound I. Sample preparation. TrAC - Trends in Analytical Chemistry, 2004, 23, 644-653.	11.4	137
5	Metabolomics analysis II. Preparation of biological samples prior to detection. TrAC - Trends in Analytical Chemistry, 2010, 29, 120-127.	11.4	133
6	Metabolomics analysis I. Selection of biological samples and practical aspects preceding sample preparation. TrAC - Trends in Analytical Chemistry, 2010, 29, 111-119.	11.4	119
7	Monoclonal Behavior of Molecularly Imprinted Polymer Nanoparticles in Capillary Electrochromatography. Analytical Chemistry, 2008, 80, 2881-2887.	6.5	112
8	Human sweat metabolomics for lung cancer screening. Analytical and Bioanalytical Chemistry, 2015, 407, 5381-5392.	3.7	90
9	Quality of olives: A focus on agricultural preharvest factors. Scientia Horticulturae, 2018, 233, 491-509.	3.6	88
10	Identification and determination of fat-soluble vitamins and metabolites in human serum by liquid chromatography/triple quadrupole mass spectrometry with multiple reaction monitoring. Rapid Communications in Mass Spectrometry, 2007, 21, 1745-1754.	1.5	85
11	Comparison of Accelerated Methods for the Extraction of Phenolic Compounds from Different Vine-Shoot Cultivars. Journal of Agricultural and Food Chemistry, 2012, 60, 3051-3060.	5.2	83
12	Ultrasound in analytical chemistry. Analytical and Bioanalytical Chemistry, 2006, 387, 249-257.	3.7	82
13	Fast and selective determination of triterpenic compounds in olive leaves by liquid chromatography–tandem mass spectrometry with multiple reaction monitoring after microwave-assisted extraction. Talanta, 2009, 78, 40-48.	5.5	82
14	Ultrasound-assisted extraction and silylation prior to gas chromatography–mass spectrometry for the characterization of the triterpenic fraction in olive leaves. Journal of Chromatography A, 2007, 1165, 158-165.	3.7	75
15	Gut microbiota steroid sexual dimorphism and its impact on gonadal steroids: influences of obesity and menopausal status. Microbiome, 2020, 8, 136.	11.1	72
16	Qualitative and Quantitative Sugar Profiling in Olive Fruits, Leaves, and Stems by Gas Chromatographyâ^Tandem Mass Spectrometry (GC-MS/MS) after Ultrasound-Assisted Leaching. Journal of Agricultural and Food Chemistry, 2010, 58, 12292-12299.	5.2	71
17	Hydrophilic antioxidants of virgin olive oil. Part 2: Biosynthesis and biotransformation of phenolic compounds in virgin olive oil as affected by agronomic and processing factors. European Journal of Lipid Science and Technology, 2011, 113, 692-707.	1.5	71
18	Ultrasound-assisted digestion: A useful alternative in sample preparation. Journal of Proteomics, 2007, 70, 299-310.	2.4	70

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19	Glycation Isotopic Labeling with 13C-Reducing Sugars for Quantitative Analysis of Glycated Proteins in Human Plasma. Molecular and Cellular Proteomics, 2010, 9, 579-592.	3.8	70
20	Tentative Identification of Phenolic Compounds in Olive Pomace Extracts Using Liquid Chromatography–Tandem Mass Spectrometry with a Quadrupole–Quadrupole-Time-of-Flight Mass Detector. Journal of Agricultural and Food Chemistry, 2012, 60, 11542-11550.	5.2	69
21	Headspaceâ^'GCâ€"MS volatile profile of black garlic vs fresh garlic: Evolution along fermentation and behavior under heating. LWT - Food Science and Technology, 2017, 80, 98-105.	5.2	68
22	Ultrasound-assisted levitation: Lab-on-a-drop. TrAC - Trends in Analytical Chemistry, 2006, 25, 856-867.	11.4	67
23	Ultrasound assistance to liquid–liquid extraction: A debatable analytical tool. Analytica Chimica Acta, 2007, 583, 2-9.	5.4	67
24	Fast separation and determination of phenolic compounds by capillary electrophoresis–diode array detection. Journal of Chromatography A, 2004, 1045, 239-246.	3.7	65
25	Determination of the ubiquinol-10 and ubiquinone-10 (coenzyme Q10) in human serum by liquid chromatography tandem mass spectrometry to evaluate the oxidative stress. Journal of Chromatography A, 2007, 1175, 242-248.	3.7	63
26	Optimization study for metabolomics analysis of human sweat by liquid chromatography–tandem mass spectrometry in high resolution mode. Journal of Chromatography A, 2014, 1333, 70-78.	3.7	63
27	Early Salmonella Typhimurium infection in pigs disrupts Microbiome composition and functionality principally at the ileum mucosa. Scientific Reports, 2018, 8, 7788.	3.3	61
28	Hydrophilic antioxidants of virgin olive oil. Part 1: Hydrophilic phenols: A key factor for virgin olive oil quality. European Journal of Lipid Science and Technology, 2011, 113, 678-691.	1.5	60
29	Glucotoxicity and pancreatic proteomics. Journal of Proteomics, 2009, 71, 576-591.	2.4	59
30	Sequential (step-by-step) detection, identification and quantitation of extra virgin olive oil adulteration by chemometric treatment of chromatographic profiles. Analytical and Bioanalytical Chemistry, 2007, 388, 1859-1865.	3.7	55
31	Cultivar influence on variability in olive oil phenolic profiles determined through an extensive germplasm survey. Food Chemistry, 2018, 266, 192-199.	8.2	53
32	Simultaneous Ultrasound-Assisted Emulsificationâ [^] Extraction of Polar and Nonpolar Compounds from Solid Plant Samples. Analytical Chemistry, 2007, 79, 6767-6774.	6.5	52
33	Characterization of lemon (<i>Citrus limon</i>) polar extract by liquid chromatography–tandem mass spectrometry in high resolution mode. Journal of Mass Spectrometry, 2015, 50, 1196-1205.	1.6	52
34	The phenolic profile of virgin olive oil is influenced by malaxation conditions and determines the oxidative stability. Food Chemistry, 2020, 314, 126183.	8.2	52
35	Quantitative method for determination of oleocanthal and oleacein in virgin olive oils by liquid chromatography–tandem mass spectrometry. Talanta, 2017, 162, 24-31.	5.5	51
36	Untargeted characterization of extracts from Cannabis sativa L. cultivars by gas and liquid chromatography coupled to mass spectrometry in high resolution mode. Talanta, 2020, 208, 120384.	5.5	50

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37	Identification and quantification of trans fatty acids in bakery products by gas chromatography–mass spectrometry after focused microwave Soxhlet extraction. Food Chemistry, 2007, 100, 859-867.	8.2	48
38	Identification and quantification of trans fatty acids in bakery products by gas chromatography–mass spectrometry after dynamic ultrasound-assisted extraction. Journal of Chromatography A, 2004, 1045, 203-210.	3.7	47
39	Characterization of monovarietal virgin olive oils by phenols profiling. Talanta, 2015, 132, 424-432.	5.5	47
40	Metabolomics analysis of human sweat collected after moderate exercise. Talanta, 2018, 177, 47-65.	5 . 5	46
41	Strategies for proteomic analysis of nonâ€enzymatically glycated proteins. Mass Spectrometry Reviews, 2009, 28, 135-146.	5.4	45
42	Characterization of Stevia leaves by LC–QTOF MS/MS analysis of polar and non-polar extracts. Food Chemistry, 2017, 219, 329-338.	8.2	45
43	Characterization of Refined Edible Oils Enriched with Phenolic Extracts from Olive Leaves and Pomace. Journal of Agricultural and Food Chemistry, 2012, 60, 5866-5873.	5.2	44
44	Study of sample preparation for quantitative analysis of amino acids in human sweat by liquid chromatography–tandem mass spectrometry. Talanta, 2016, 146, 310-317.	5. 5	44
45	Comparison of sample preparation approaches for phospholipids profiling in human serum by liquid chromatographyâ€ ^a tandem mass spectrometry. Journal of Chromatography A, 2012, 1240, 21-28.	3.7	43
46	Automated targeting analysis of eicosanoid inflammation biomarkers in human serum and in the exometabolome of stem cells by SPE–LC–MS/MS. Analytical and Bioanalytical Chemistry, 2011, 399, 1093-1103.	3.7	42
47	Influence of the collection tube on metabolomic changes in serum and plasma. Talanta, 2016, 150, 681-689.	5.5	42
48	Establishing compositional differences between fresh and black garlic by a metabolomics approach based on LC–QTOF MS/MS analysis. Journal of Food Composition and Analysis, 2017, 62, 155-163.	3.9	42
49	Metabolomic profiling of human lung tumor tissues – nucleotide metabolism as a candidate for therapeutic interventions and biomarkers. Molecular Oncology, 2018, 12, 1778-1796.	4.6	42
50	Fast method for the determination of total fat and trans fatty-acids content in bakery products based on microwave-assisted Soxhlet extraction and medium infrared spectroscopy detection. Analytica Chimica Acta, 2004, 517, 13-20.	5.4	41
51	Quality and Stability of Edible Oils Enriched with Hydrophilic Antioxidants from the Olive Tree: The Role of Enrichment Extracts and Lipid Composition. Journal of Agricultural and Food Chemistry, 2011, 59, 11432-11441.	5.2	41
52	Enhanced Detection and Identification in Metabolomics by Use of LC–MS/MS Untargeted Analysis in Combination with Gas-Phase Fractionation. Analytical Chemistry, 2014, 86, 7558-7565.	6.5	39
53	Development of a method for enhancing metabolomics coverage of human sweat by gas chromatography–mass spectrometry in high resolution mode. Analytica Chimica Acta, 2016, 905, 115-125.	5.4	39
54	An approach to the phytochemical profiling of rocket [<i>Eruca sativa</i> (Mill.) Thell]. Journal of the Science of Food and Agriculture, 2013, 93, 3809-3819.	3. 5	37

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55	Comparative Study of the Effect of Sample Pretreatment and Extraction on the Determination of Flavonoids from Lemon (Citrus limon). PLoS ONE, 2016, 11, e0148056.	2.5	37
56	Study of sample preparation for metabolomic profiling of human saliva by liquid chromatography–time of flight/mass spectrometry. Journal of Chromatography A, 2012, 1248, 178-181.	3.7	35
57	Influence of vegetable oil fatty acid composition on ultrasound-assisted synthesis of biodiesel. Fuel, 2014, 125, 183-191.	6.4	35
58	LC–MS/MS quantitative analysis of paclitaxel and its major metabolites in serum, plasma and tissue from women with ovarian cancer after intraperitoneal chemotherapy. Journal of Pharmaceutical and Biomedical Analysis, 2014, 91, 131-137.	2.8	35
59	Liquid chromatography/triple quadrupole tandem mass spectrometry with multiple reaction monitoring for optimal selection of transitions to evaluate nutraceuticals from oliveâ€tree materials. Rapid Communications in Mass Spectrometry, 2008, 22, 855-864.	1.5	34
60	Development and application of a quantitative method for determination of flavonoids in orange peel: Influence of sample pretreatment on composition. Talanta, 2015, 144, 349-355.	5 . 5	34
61	Study of exhaled breath condensate sample preparation for metabolomics analysis by LC–MS/MS in high resolution mode. Talanta, 2015, 144, 1360-1369.	5.5	34
62	Ultrasound-enhanced enzymatic hydrolysis of conjugated female steroids as pretreatment for their analysis by LC–MS/MS in urine. Analyst, The, 2009, 134, 1416.	3.5	33
63	Identification of metabolomics panels for potential lung cancer screening by analysis of exhaled breath condensate. Journal of Breath Research, 2016, 10, 026002.	3.0	33
64	Study of sample preparation for determination of endocannabinoids and analogous compounds in human serum by LC–MS/MS in MRM mode. Talanta, 2018, 185, 602-610.	5 . 5	33
65	Automated determination of folate catabolites in human biofluids (urine, breast milk and serum) by on-line SPE–HILIC–MS/MS. Journal of Chromatography A, 2010, 1217, 4688-4695.	3.7	32
66	Development of a method for metabolomic analysis of human exhaled breath condensate by gas chromatography–mass spectrometry in high resolution mode. Analytica Chimica Acta, 2015, 887, 118-126.	5.4	32
67	Two-dimensional liquid chromatography coupled to tandem mass spectrometry for vitamin D metabolite profiling including the C3-epimer-25-monohydroxyvitamin D3. Journal of Chromatography A, 2016, 1451, 50-57.	3.7	32
68	Influence of sample preparation on lipidomics analysis of polar lipids in adipose tissue. Talanta, 2018, 177, 86-93.	5.5	32
69	Ultrasound-assisted continuous liquid–liquid extraction without phase separation and hydrolysis of paracetamol in suppositories. Analytica Chimica Acta, 2003, 489, 223-232.	5.4	31
70	Synthesis of biodiesel from castor oil: Silent versus sonicated methylation and energy studies. Energy Conversion and Management, 2015, 96, 561-567.	9.2	31
71	Phenolic profile of virgin olive oil from advanced breeding selections. Spanish Journal of Agricultural Research, 2012, 10, 443.	0.6	30
72	Automated fast extraction of nitrated polycyclic aromatic hydrocarbons from soil by focused microwave-assisted Soxhlet extraction prior to gas chromatography–electron-capture detection. Journal of Chromatography A, 2003, 994, 159-167.	3.7	29

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7 3	Analytical uses of ultrasound. TrAC - Trends in Analytical Chemistry, 2004, 23, 829-838.	11.4	29
74	Prostate Cancer Patients–Negative Biopsy Controls Discrimination by Untargeted Metabolomics Analysis of Urine by LC-QTOF: Upstream Information on Other Omics. Scientific Reports, 2016, 6, 38243.	3.3	29
75	Tentative identification of the composition of Agaricus bisporus aqueous enzymatic extracts with antiviral activity against HCV: A study by liquid chromatography–tandem mass spectrometry in high resolution mode. Journal of Functional Foods, 2016, 24, 403-419.	3.4	29
76	The analytical process to search for metabolomics biomarkers. Journal of Pharmaceutical and Biomedical Analysis, 2018, 147, 341-349.	2.8	29
77	The decrease in the health benefits of extra virgin olive oil during storage is conditioned by the initial phenolic profile. Food Chemistry, 2021, 336, 127730.	8.2	29
78	Speciation of chromium by in-capillary derivatization and electrophoretically mediated microanalysis. Journal of Chromatography A, 2006, 1113, 244-250.	3.7	28
79	Lesser known ultrasound-assisted heterogeneous sample-preparation procedures. TrAC - Trends in Analytical Chemistry, 2007, 26, 154-162.	11.4	28
80	Oleocanthalic Acid, a Chemical Marker of Olive Oil Aging and Exposure to a High Storage Temperature with Potential Neuroprotective Activity. Journal of Agricultural and Food Chemistry, 2018, 66, 7337-7346.	5.2	28
81	Determination of essential amino acids in human serum by a targeting method based on automated SPE–LC–MS/MS: Discrimination between artherosclerotic patients. Journal of Pharmaceutical and Biomedical Analysis, 2012, 70, 476-484.	2.8	27
82	Method based on GC–MS to study the influence of tricarboxylic acid cycle metabolites on cardiovascular risk factors. Journal of Pharmaceutical and Biomedical Analysis, 2013, 74, 178-185.	2.8	27
83	HS–GC/MS volatile profile of different varieties of garlic and their behavior under heating. Analytical and Bioanalytical Chemistry, 2016, 408, 3843-3852.	3.7	27
84	Targeted Analysis of the Concentration Changes of Phenolic Compounds in Persian Lime (<i>Citrus) Tj ETQq0 0 0</i>) rgBT /Ov	erlock 10 Tf 5
85	Study of blood collection and sample preparation for analysis of vitamin D and its metabolites by liquid chromatography–tandem mass spectrometry. Analytica Chimica Acta, 2015, 879, 69-76.	5.4	26
86	Characterization and Comparison of Wine Lees by Liquid Chromatography–Mass Spectrometry in High-Resolution Mode. Journal of Agricultural and Food Chemistry, 2015, 63, 1116-1125.	5.2	26
87	Quantitative analytical method to evaluate the metabolism of vitamin D. Clinica Chimica Acta, 2015, 442, 6-12.	1.1	26
88	Serum 25-hydroxyvitamin D and breast cancer risk by pathological subtype (MCC-Spain). Journal of Steroid Biochemistry and Molecular Biology, 2018, 182, 4-13.	2.5	26
89	Is dialysis alive as a membrane-based separation technique?. TrAC - Trends in Analytical Chemistry, 2008, 27, 315-326.	11.4	25
90	Biodiesel synthesis from saturated and unsaturated oils assisted by the combination of ultrasound, agitation and heating. Fuel, 2014, 131, 6-16.	6.4	25

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91	Recent advances in human sweat metabolomics for lung cancer screening. Metabolomics, 2016, 12, 1.	3.0	25
92	MSCombine: a tool for merging untargeted metabolomic data from high-resolution mass spectrometry in the positive and negative ionization modes. Metabolomics, 2016, 12 , 1 .	3.0	25
93	Influence of genetic and interannual factors on the phenolic profiles of virgin olive oils. Food Chemistry, 2021, 342, 128357.	8.2	25
94	Virgin olive oil phenolic profile and variability in progenies from olive crosses. Journal of the Science of Food and Agriculture, 2012, 92, 2524-2533.	3 . 5	24
95	Effect of sample pretreatment on the extraction of lemon (Citrus limon) components. Talanta, 2016, 153, 386-391.	5. 5	24
96	Flow injection analysis-based methodology for automatic on-line monitoring and quality control for biodiesel production. Bioresource Technology, 2009, 100, 421-427.	9.6	23
97	Analysis of serum phospholipid profiles by liquid chromatography–tandem mass spectrometry in high resolution mode for evaluation of atherosclerotic patients. Journal of Chromatography A, 2014, 1371, 154-162.	3.7	23
98	Development and application of a quantitative method based on LC–QqQ MS/MS for determination of steviol glycosides in Stevia leaves. Talanta, 2016, 154, 263-269.	5 . 5	23
99	Metabolomics analysis of exhaled breath condensate for discrimination between lung cancer patients and risk factor individuals. Journal of Breath Research, 2016, 10, 016011.	3.0	23
100	MetaboQC: A tool for correcting untargeted metabolomics data with mass spectrometry detection using quality controls. Talanta, 2017, 174, 29-37.	5 . 5	23
101	Dual injection capillary electrophoresis: Foundations and applications. Electrophoresis, 2004, 25, 4074-4085.	2.4	22
102	Influence of Simulated Deep Frying on the Antioxidant Fraction of Vegetable Oils after Enrichment with Extracts from Olive Oil Pomace. Journal of Agricultural and Food Chemistry, 2011, 59, 9806-9814.	5. 2	22
103	Comparison of extraction methods for exploitation of grape skin residues from ethanol distillation. Talanta, 2012, 101, 292-298.	5 . 5	22
104	Mechanism of imazamox resistance of the Clearfield \hat{A}^{\otimes} wheat cultivar for better weed control. Agronomy for Sustainable Development, 2015, 35, 639-648.	5. 3	22
105	Integrated proteomic and metabolomic analysis reveals that rhodomyrtone reduces the capsule in Streptococcus pneumoniae. Scientific Reports, 2017, 7, 2715.	3.3	22
106	Automated solid-phase extraction for concentration and clean-up of female steroid hormones prior to liquid chromatography–electrospray ionization–tandem mass spectrometry: An approach to lipidomics. Journal of Chromatography A, 2008, 1207, 46-54.	3.7	21
107	Temporal metabolomic analysis of <i> o</i> â€glucoside phenolic compounds and their aglycone forms in olive tree and derived materials. Phytochemical Analysis, 2009, 20, 221-230.	2.4	21
108	The role of ultrasound in analytical derivatizations. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1189-1195.	2.3	21

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109	Dry sweat as sample for metabolomics analysis. Talanta, 2020, 208, 120428.	5.5	21
110	Determination of phenolic compounds in grape skin by capillary electrophoresis with simultaneous dual fluorescence and diode array absorption detection after dynamic superheated liquid leaching. Journal of Chromatography A, 2007, 1139, 301-307.	3.7	20
111	Phenolic composition of virgin olive oils from cross breeding segregating populations. European Journal of Lipid Science and Technology, 2012, 114, 542-551.	1.5	20
112	Quantitative Analysis of Glycated Proteins. Journal of Proteome Research, 2014, 13, 336-347.	3.7	20
113	Selective ultrasound-enhanced enzymatic hydrolysis of oleuropein to its aglycon in olive (Olea) Tj ETQq1 1 0.	.784314.rgBT 8.2	Oyerlock 10
114	Determination of primary fatty acid amides in different biological fluids by LC–MS/MS in MRM mode with synthetic deuterated standards: Influence of biofluid matrix on sample preparation. Talanta, 2019, 193, 29-36.	5.5	20
115	Targeting metabolomics analysis of the sunscreen agent 2-ethylhexyl 4-(N,N-dimethylamino)benzoate in human urine by automated on-line solid-phase extraction–liquid chromatography–tandem mass spectrometry with liquid chromatography–time-of-flight/mass spectrometry confirmation. Journal of Chromatography A. 2011. 1218. 3013-3021.	3.7	19
116	Screening and confirmatory analysis of glyoxylate: A biomarker of plants resistance against herbicides. Talanta, 2010, 82, 1757-1762.	5 . 5	18
117	Cholesterol oxidation products in milk: Processing formation and determination. European Journal of Lipid Science and Technology, 2012, 114, 687-694.	1.5	18
118	The Human Diabetes Proteome Project (HDPP): From network biology to targets for therapies and prevention. Translational Proteomics, 2013, 1, 3-11.	1,2	18
119	Comparative profiling analysis of woody flavouring from vine-shoots and oak chips. Journal of the Science of Food and Agriculture, 2014, 94, 504-514.	3.5	18
120	Quantitative determination and confirmatory analysis of N-acetylneuraminic and N-glycolylneuraminic acids in serum and urine by solid-phase extraction on-line coupled to liquid chromatography–tandem mass spectrometry. Journal of Chromatography A, 2014, 1346, 88-96.	3.7	18
121	Exhaled breath condensate to discriminate individuals with different smoking habits by GC–TOF/MS. Scientific Reports, 2017, 7, 1421.	3.3	18
122	Automated method for targeting analysis of prostanoids in human serum by on-line solid-phase extraction and liquid chromatography–mass spectrometry in selected reaction monitoring. Journal of Chromatography A, 2011, 1218, 2848-2855.	3.7	17
123	Automated method for determination of olive oil phenols and metabolites in human plasma and application in intervention studies. Journal of Chromatography A, 2012, 1258, 108-116.	3.7	17
124	Characterization of the glycated human cerebrospinal fluid proteome. Journal of Proteomics, 2012, 75, 4766-4782.	2.4	17
125	Sunlight exposure increases the phenolic content in postharvested white grapes. An evaluation of their antioxidant activity in Saccharomyces cerevisiae. Journal of Functional Foods, 2013, 5, 1566-1575.	3.4	17
126	Tentative identification of polar and midâ€polar compounds in extracts from wine lees by liquid chromatography–tandem mass spectrometry in highâ€resolution mode. Journal of Mass Spectrometry, 2015, 50, 826-837.	1.6	17

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127	Comparative study of the effect of auxiliary energies on the extraction of Citrus fruit components. Talanta, 2015, 144, 522-528.	5.5	17
128	Evaluation of Antioxidant and Wound-Healing Properties of EHO-85, a Novel Multifunctional Amorphous Hydrogel Containing Olea europaea Leaf Extract. Pharmaceutics, 2022, 14, 349.	4.5	17
129	Dynamic ultrasound-assisted leaching of essential macro and micronutrient metal elements from animal feeds prior to flame atomic absorption spectrometry. Analytical and Bioanalytical Chemistry, 2004, 378, 1376-1381.	3.7	16
130	Determination of B2 and B6 vitamers in serum by capillary electrophoresis-molecular fluorescence-charge coupled detector. Electrophoresis, 2005, 26, 2376-2383.	2.4	16
131	Anthocyanidins, Proanthocyanidins, and Anthocyanins Profiling in Wine Lees by Solid-Phase Extraction–Liquid Chromatography Coupled to Electrospray Ionization Tandem Mass Spectrometry with Data-Dependent Methods. Journal of Agricultural and Food Chemistry, 2013, 61, 12539-12548.	5.2	16
132	Ultrasound-assisted hydrolysis and chemical derivatization combined to lab-on-valve solid-phase extraction for the determination of sialic acids in human biofluids by $\hat{l}\frac{1}{4}$ -liquid chromatography-laser induced fluorescence. Analytica Chimica Acta, 2013, 766, 69-76.	5.4	16
133	Characterisation of the influences of aspirin-acetylation and glycation on human plasma proteins. Journal of Proteomics, 2015, 114, 125-135.	2.4	16
134	Determination of glycerophospholipids in vegetable edible oils: Proof of concept to discriminate olive oil categories. Food Chemistry, 2019, 299, 125136.	8.2	16
135	Use of chemometrics and mid infrared spectroscopy for the selection of extraction alternatives to reference analytical methods for total fat isolation. Analytica Chimica Acta, 2004, 525, 159-169.	5.4	15
136	Human Hemolysate Glycated Proteome. Analytical Chemistry, 2011, 83, 5673-5680.	6.5	15
137	Influence of Deep Frying on the Unsaponifiable Fraction of Vegetable Edible Oils Enriched with Natural Antioxidants. Journal of Agricultural and Food Chemistry, 2011, 59, 7194-7202.	5.2	15
138	Evaluation of the Composition of Vine Shoots and Oak Chips for Oenological Purposes by Superheated Liquid Extraction and High-Resolution Liquid Chromatography–Time-of-Flight/Mass Spectrometry Analysis. Journal of Agricultural and Food Chemistry, 2012, 60, 3409-3417.	5.2	15
139	Highâ€resolution mass spectrometry to evaluate the influence of crossâ€breeding segregating populations on the phenolic profile of virgin olive oils. Journal of the Science of Food and Agriculture, 2014, 94, 3100-3109.	3.5	15
140	Bioaccumulation assessment of the sunscreen agent 2-ethylhexyl 4-(N,N-dimethylamino)benzoate in human semen by automated online SPE-LC-MS/MS. Analytical and Bioanalytical Chemistry, 2011, 401, 1003-1011.	3.7	14
141	Effects of arachidonic acid on the concentration of hydroxyeicosatetraenoic acids in culture media of mesenchymal stromal cells differentiating into adipocytes or osteoblasts. Genes and Nutrition, 2014, 9, 375.	2.5	14
142	Changes in the composition of the polar fraction of Persian lime (Citrus latifolia) during fruit growth by LC–QTOF MS/MS analysis. Food Chemistry, 2017, 234, 262-268.	8.2	14
143	GCâ€MS study of changes in polar/midâ€polar and volatile compounds in Persian lime (C <i>itrus) Tj ETQq1 1 0.7</i>	784314 rg	;BT/Qverlock :
144	Untargeted analysis to monitor metabolic changes of garlic along heat treatment by LC–QTOF MS/MS. Electrophoresis, 2017, 38, 2349-2360.	2.4	14

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145	Miniaturisation of analytical steps: necessity and snobbism. Analytical and Bioanalytical Chemistry, 2008, 390, 67-69.	3.7	13
146	Confirmatory and quantitative analysis of fatty acid esters of hydroxy fatty acids in serum by solid phase extraction coupled to liquid chromatography tandem mass spectrometry. Analytica Chimica Acta, 2016, 943, 82-88.	5.4	13
147	Dual-opposite injection capillary electrophoresis for the determination of anionic and cationic homologous surfactants in a single run. Electrophoresis, 2005, 26, 2283-2292.	2.4	12
148	Global metabolomic profiling of human serum from obese individuals by liquid chromatography–time-of-flight/mass spectrometry to evaluate the intake of breakfasts prepared with heated edible oils. Food Chemistry, 2013, 141, 1722-1731.	8.2	12
149	Short-term comparative study of the influence of fried edible oils intake on the metabolism of essential fatty acids in obese individuals. Food Chemistry, 2013, 136, 576-584.	8.2	12
150	Impact of high glucose concentration on aspirin-induced acetylation of human serum albumin: An in vitro study. EuPA Open Proteomics, 2014, 3, 100-113.	2.5	12
151	Evaluating the Variability in the Phenolic Concentration of Extra Virgin Olive Oil According to the Commission Regulation (EU) 432/2012 Health Claim. Journal of Agricultural and Food Chemistry, 2020, 68, 9070-9080.	5.2	12
152	Cultivar influence on the volatile components of olive oil formed in the lipoxygenase pathway. LWT - Food Science and Technology, 2021, 147, 111485.	5.2	12
153	On-line preparation of microsamples prior to CE. Electrophoresis, 2007, 28, 1214-1220.	2.4	11
154	Ultrasonic enhancement of leaching and in situ derivatization of haloacetic acids in vegetable foods prior to gas chromatography–electron capture detection. Journal of Chromatography A, 2008, 1201, 21-26.	3.7	11
155	Mass spectrometry to evaluate the effect of the ripening process on phenols of virgin olive oils. European Journal of Lipid Science and Technology, 2013, 115, 1053-1061.	1.5	11
156	Ultrasoundâ€assisted Extraction with LC–TOF/MS Identification and LC–UV Determination of Imazamox and its Metabolites in Leaves of Wheat Plants. Phytochemical Analysis, 2014, 25, 357-363.	2.4	11
157	Serum Phospholipids Fatty Acids and Breast Cancer Risk by Pathological Subtype. Nutrients, 2020, 12, 3132.	4.1	11
158	Optimization of a MALDI-Imaging protocol for studying adipose tissue-associated disorders. Talanta, 2020, 219, 121184.	5 . 5	11
159	FT-midIR determination of fatty acid profiles, including trans fatty acids, in bakery products after focused microwave-assisted Soxhlet extraction. Analytical and Bioanalytical Chemistry, 2006, 385, 1532-1537.	3.7	10
160	Analytical platform for verification and quantitation of target peptides in human serum: Application to cathelicidin. Analytical Biochemistry, 2011, 415, 39-45.	2.4	10
161	An approach for quantitative analysis of vitamins D and B9 and their metabolites in human biofluids by on-line orthogonal sample preparation and sequential mass spectrometry detection. Analyst, The, 2013, 138, 2146.	3.5	10
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