

Feliciano Priego-Capote

List of Publications by Year in descending order

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215
papers

7,019
citations

66234

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91712

69
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220
all docs

220
docs citations

220
times ranked

9645
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of genetic and interannual factors on bioactive compounds of olive pomace determined through a germplasm survey. <i>Food Chemistry</i> , 2022, 378, 132107.	4.2	5
2	Evaluation of Antioxidant and Wound-Healing Properties of EHO-85, a Novel Multifunctional Amorphous Hydrogel Containing <i>Olea europaea</i> Leaf Extract. <i>Pharmaceutics</i> , 2022, 14, 349.	2.0	17
3	Monitoring the partition of bioactive compounds in the extraction of extra virgin olive oil. <i>LWT - Food Science and Technology</i> , 2022, 162, 113433.	2.5	5
4	Metabolic patterns in the lipoxygenase pathway associated to fruitiness attributes of extra virgin olive oil. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104478.	1.9	5
5	Measuring Vitamin D3 Metabolic Status, Comparison between Vitamin D Deficient and Sufficient Individuals. <i>Separations</i> , 2022, 9, 141.	1.1	5
6	The secoiridoid profile of virgin olive oil conditions phenolic metabolism. <i>Food Chemistry</i> , 2022, 395, 133585.	4.2	7
7	The decrease in the health benefits of extra virgin olive oil during storage is conditioned by the initial phenolic profile. <i>Food Chemistry</i> , 2021, 336, 127730.	4.2	29
8	Influence of genetic and interannual factors on the phenolic profiles of virgin olive oils. <i>Food Chemistry</i> , 2021, 342, 128357.	4.2	25
9	Fully automated method for quantitative determination of steroids in serum: An approach to evaluate steroidogenesis. <i>Talanta</i> , 2021, 224, 121923.	2.9	9
10	Lyophilization as pre-processing for sample storage in the determination of vitamin D3 and metabolites in serum and plasma. <i>Talanta</i> , 2021, 222, 121692.	2.9	5
11	Influence of the fatty acid profile on the volatile components of virgin olive oil subjected to thermal stress. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4829-4837.	1.7	8
12	Alteration of the Phenolic Fraction of Extra Virgin Olive Oil Subjected to Frying Conditions. <i>ACS Food Science & Technology</i> , 2021, 1, 884-891.	1.3	5
13	Influence of fruit destoning on bioactive compounds of virgin olive oil. <i>LWT - Food Science and Technology</i> , 2021, 145, 111354.	2.5	5
14	Cultivar influence on the volatile components of olive oil formed in the lipoxygenase pathway. <i>LWT - Food Science and Technology</i> , 2021, 147, 111485.	2.5	12
15	Vitamin D3 levels in women and factors contributing to explain metabolic variations. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2021, 211, 105884.	1.2	3
16	Factors Associated with Serum Vitamin D Metabolites and Vitamin D Metabolite Ratios in Premenopausal Women. <i>Nutrients</i> , 2021, 13, 3747.	1.7	3
17	Solid-liquid extraction techniques. , 2021, , 111-130.		2
18	Untargeted characterization of extracts from <i>Cannabis sativa</i> L. cultivars by gas and liquid chromatography coupled to mass spectrometry in high resolution mode. <i>Talanta</i> , 2020, 208, 120384.	2.9	50

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19	Dry sweat as sample for metabolomics analysis. <i>Talanta</i> , 2020, 208, 120428.	2.9	21
20	Development of a qualitative/quantitative strategy for comprehensive determination of polar lipids by LC-MS/MS in human plasma. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 489-498.	1.9	10
21	Serum Phospholipid Fatty Acids Levels, Anthropometric Variables and Adiposity in Spanish Premenopausal Women. <i>Nutrients</i> , 2020, 12, 1895.	1.7	10
22	Evaluating the Variability in the Phenolic Concentration of Extra Virgin Olive Oil According to the Commission Regulation (EU) 432/2012 Health Claim. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9070-9080.	2.4	12
23	Development of a quantitative method for determination of steroids in human plasma by gas chromatography-negative chemical ionization-tandem mass spectrometry. <i>Talanta</i> , 2020, 220, 121415.	2.9	8
24	Serum Phospholipids Fatty Acids and Breast Cancer Risk by Pathological Subtype. <i>Nutrients</i> , 2020, 12, 3132.	1.7	11
25	Gut microbiota steroid sexual dimorphism and its impact on gonadal steroids: influences of obesity and menopausal status. <i>Microbiome</i> , 2020, 8, 136.	4.9	72
26	Optimization of a MALDI-Imaging protocol for studying adipose tissue-associated disorders. <i>Talanta</i> , 2020, 219, 121184.	2.9	11
27	Serum Phospholipid Fatty Acids and Mammographic Density in Premenopausal Women. <i>Journal of Nutrition</i> , 2020, 150, 2419-2428.	1.3	3
28	Profiling analysis of phospholipid fatty acids in serum as a complement to the comprehensive fatty acids method. <i>Journal of Chromatography A</i> , 2020, 1619, 460965.	1.8	7
29	The phenolic profile of virgin olive oil is influenced by malaxation conditions and determines the oxidative stability. <i>Food Chemistry</i> , 2020, 314, 126183.	4.2	52
30	GC-MS study of changes in polar/mid-polar and volatile compounds in Persian lime (<i>Citrus Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50</i>)	1.7	14
31	Determination of glycerophospholipids in vegetable edible oils: Proof of concept to discriminate olive oil categories. <i>Food Chemistry</i> , 2019, 299, 125136.	4.2	16
32	Comprehensive analysis of pig feces metabolome by chromatographic techniques coupled to mass spectrometry in high resolution mode: Influence of sample preparation on the identification coverage. <i>Talanta</i> , 2019, 199, 303-309.	2.9	7
33	Potential of Metabolomics to Breath Tests. , 2019, , 69-81.		1
34	Evaluation of short-term storage prior to analysis of vitamin D3 and metabolites in human serum by liquid chromatography coupled to tandem mass spectrometry. <i>Talanta</i> , 2019, 198, 344-349.	2.9	10
35	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. <i>Talanta</i> , 2019, 193, 29-36.	2.9	20
36	Relevance and Analysis of Citrus Flavonoids. , 2019, , 133-150.		7

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37	Quality of olives: A focus on agricultural preharvest factors. <i>Scientia Horticulturae</i> , 2018, 233, 491-509.	1.7	88
38	Serum 25-hydroxyvitamin D and breast cancer risk by pathological subtype (MCC-Spain). <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2018, 182, 4-13.	1.2	26
39	Study of sample preparation for determination of endocannabinoids and analogous compounds in human serum by LC-MS/MS in MRM mode. <i>Talanta</i> , 2018, 185, 602-610.	2.9	33
40	Targeted Analysis of the Concentration Changes of Phenolic Compounds in Persian Lime (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.4	27
41	The analytical process to search for metabolomics biomarkers. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 147, 341-349.	1.4	29
42	Metabolomics analysis of human sweat collected after moderate exercise. <i>Talanta</i> , 2018, 177, 47-65.	2.9	46
43	Influence of sample preparation on lipidomics analysis of polar lipids in adipose tissue. <i>Talanta</i> , 2018, 177, 86-93.	2.9	32
44	Early <i>Salmonella</i> Typhimurium infection in pigs disrupts Microbiome composition and functionality principally at the ileum mucosa. <i>Scientific Reports</i> , 2018, 8, 7788.	1.6	61
45	Metabolomic profiling of human lung tumor tissues – nucleotide metabolism as a candidate for therapeutic interventions and biomarkers. <i>Molecular Oncology</i> , 2018, 12, 1778-1796.	2.1	42
46	Cultivar influence on variability in olive oil phenolic profiles determined through an extensive germplasm survey. <i>Food Chemistry</i> , 2018, 266, 192-199.	4.2	53
47	Oleocanthalic Acid, a Chemical Marker of Olive Oil Aging and Exposure to a High Storage Temperature with Potential Neuroprotective Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7337-7346.	2.4	28
48	Multi-omic profiling to assess the effect of iron starvation in <i>Streptococcus pneumoniae</i> TIGR4. <i>PeerJ</i> , 2018, 6, e4966.	0.9	6
49	Headspace-GC-MS volatile profile of black garlic vs fresh garlic: Evolution along fermentation and behavior under heating. <i>LWT - Food Science and Technology</i> , 2017, 80, 98-105.	2.5	68
50	Establishing compositional differences between fresh and black garlic by a metabolomics approach based on LC-QTOF MS/MS analysis. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 155-163.	1.9	42
51	Changes in the composition of the polar fraction of Persian lime (<i>Citrus latifolia</i>) during fruit growth by LC-QTOF MS/MS analysis. <i>Food Chemistry</i> , 2017, 234, 262-268.	4.2	14
52	Exhaled breath condensate to discriminate individuals with different smoking habits by GC-TOF/MS. <i>Scientific Reports</i> , 2017, 7, 1421.	1.6	18
53	Integrated proteomic and metabolomic analysis reveals that rhodomyrtone reduces the capsule in <i>Streptococcus pneumoniae</i> . <i>Scientific Reports</i> , 2017, 7, 2715.	1.6	22
54	MetaboQC: A tool for correcting untargeted metabolomics data with mass spectrometry detection using quality controls. <i>Talanta</i> , 2017, 174, 29-37.	2.9	23

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55	Pharmacokinetic/pharmacodynamic modeling of benazepril and benazeprilat after administration of intravenous and oral doses of benazepril in healthy horses. <i>Research in Veterinary Science</i> , 2017, 114, 117-122.	0.9	4
56	Characterization of Stevia leaves by LC-MS/MS analysis of polar and non-polar extracts. <i>Food Chemistry</i> , 2017, 219, 329-338.	4.2	45
57	Selective ultrasound-enhanced enzymatic hydrolysis of oleuropein to its aglycon in olive (<i>Olea Tj ETQq1 1 0.784314 rgBT /Overlock 10</i>)	4.2	20
58	Quantitative method for determination of oleocanthal and oleacein in virgin olive oils by liquid chromatography-tandem mass spectrometry. <i>Talanta</i> , 2017, 162, 24-31.	2.9	51
59	Untargeted analysis to monitor metabolic changes of garlic along heat treatment by LC-MS/MS. <i>Electrophoresis</i> , 2017, 38, 2349-2360.	1.3	14
60	Prostate Cancer Patients' Negative Biopsy Controls Discrimination by Untargeted Metabolomics Analysis of Urine by LC-QTOF: Upstream Information on Other Omics. <i>Scientific Reports</i> , 2016, 6, 38243.	1.6	29
61	Two-dimensional liquid chromatography coupled to tandem mass spectrometry for vitamin D metabolite profiling including the C3-epimer-25-monohydroxyvitamin D3. <i>Journal of Chromatography A</i> , 2016, 1451, 50-57.	1.8	32
62	Tentative identification of the composition of <i>Agaricus bisporus</i> aqueous enzymatic extracts with antiviral activity against HCV: A study by liquid chromatography-tandem mass spectrometry in high resolution mode. <i>Journal of Functional Foods</i> , 2016, 24, 403-419.	1.6	29
63	HS-MS/GC/MS volatile profile of different varieties of garlic and their behavior under heating. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 3843-3852.	1.9	27
64	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. <i>Analytica Chimica Acta</i> , 2016, 943, 82-88.	2.6	13
65	Recent advances in human sweat metabolomics for lung cancer screening. <i>Metabolomics</i> , 2016, 12, 1.	1.4	25
66	Identification of metabolomics panels for potential lung cancer screening by analysis of exhaled breath condensate. <i>Journal of Breath Research</i> , 2016, 10, 026002.	1.5	33
67	Development and application of a quantitative method based on LC-MS/MS for determination of steviol glycosides in Stevia leaves. <i>Talanta</i> , 2016, 154, 263-269.	2.9	23
68	Metabolomics analysis of exhaled breath condensate for discrimination between lung cancer patients and risk factor individuals. <i>Journal of Breath Research</i> , 2016, 10, 016011.	1.5	23
69	MSCombine: a tool for merging untargeted metabolomic data from high-resolution mass spectrometry in the positive and negative ionization modes. <i>Metabolomics</i> , 2016, 12, 1.	1.4	25
70	Effect of sample pretreatment on the extraction of lemon (<i>Citrus limon</i>) components. <i>Talanta</i> , 2016, 153, 386-391.	2.9	24
71	Development of a method for enhancing metabolomics coverage of human sweat by gas chromatography-mass spectrometry in high resolution mode. <i>Analytica Chimica Acta</i> , 2016, 905, 115-125.	2.6	39
72	Influence of the collection tube on metabolomic changes in serum and plasma. <i>Talanta</i> , 2016, 150, 681-689.	2.9	42

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73	Pharmacokinetics and pharmacodynamics of ramipril and ramiprilat after intravenous and oral doses of ramipril in healthy horses. <i>Veterinary Journal</i> , 2016, 208, 38-43.	0.6	6
74	Study of sample preparation for quantitative analysis of amino acids in human sweat by liquid chromatography-tandem mass spectrometry. <i>Talanta</i> , 2016, 146, 310-317.	2.9	44
75	Comparative Study of the Effect of Sample Pretreatment and Extraction on the Determination of Flavonoids from Lemon (<i>Citrus limon</i>). <i>PLoS ONE</i> , 2016, 11, e0148056.	1.1	37
76	Enhancing detection coverage in untargeted metabolomics analysis by solid-phase extraction on-line coupled to LC-MS/MS. <i>Electrophoresis</i> , 2015, 36, 2179-2187.	1.3	9
77	Composition of fatty acids in virgin olive oils from cross breeding segregating populations by gas chromatography separation with flame ionization detection. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2892-2900.	1.7	10
78	Characterization of lemon (<i>Citrus limon</i>) polar extract by liquid chromatography-tandem mass spectrometry in high resolution mode. <i>Journal of Mass Spectrometry</i> , 2015, 50, 1196-1205.	0.7	52
79	The effect of genotype and ripening index on the phenolic profile and fatty acids composition of virgin olive oils from olive breeding programs. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 954-966.	1.0	7
80	Tentative identification of polar and mid-polar compounds in extracts from wine lees by liquid chromatography-tandem mass spectrometry in high-resolution mode. <i>Journal of Mass Spectrometry</i> , 2015, 50, 826-837.	0.7	17
81	Study of blood collection and sample preparation for analysis of vitamin D and its metabolites by liquid chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2015, 879, 69-76.	2.6	26
82	Human sweat metabolomics for lung cancer screening. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5381-5392.	1.9	90
83	Characterization and Comparison of Wine Lees by Liquid Chromatography-Mass Spectrometry in High-Resolution Mode. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1116-1125.	2.4	26
84	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.	2.4	8
85	Quantitative analytical method to evaluate the metabolism of vitamin D. <i>Clinica Chimica Acta</i> , 2015, 442, 6-12.	0.5	26
86	Influence of genotype on the fatty acids composition of virgin olive oils from advanced selections obtained by crosses between Arbequina, Picual, and Frantoio cultivars along the ripening process. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1261-1270.	1.0	2
87	Comparative study of the effect of auxiliary energies on the extraction of Citrus fruit components. <i>Talanta</i> , 2015, 144, 522-528.	2.9	17
88	Development of a method for metabolomic analysis of human exhaled breath condensate by gas chromatography-mass spectrometry in high resolution mode. <i>Analytica Chimica Acta</i> , 2015, 887, 118-126.	2.6	32
89	Development and application of a quantitative method for determination of flavonoids in orange peel: Influence of sample pretreatment on composition. <i>Talanta</i> , 2015, 144, 349-355.	2.9	34
90	Comparison of the volatile profile of vine-shoots and oak chips by headspace-gas chromatography-mass spectrometry (HS-GC-MS). <i>Analytical Methods</i> , 2015, 7, 1758-1769.	1.3	7

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91	Aspirin-mediated acetylation of haemoglobin increases in presence of high glucose concentration and decreases protein glycation. <i>EuPA Open Proteomics</i> , 2015, 8, 116-127.	2.5	9
92	Synthesis of biodiesel from castor oil: Silent versus sonicated methylation and energy studies. <i>Energy Conversion and Management</i> , 2015, 96, 561-567.	4.4	31
93	Ultrasound-assisted emulsificationâ€“extraction of orange peel metabolites prior to tentative identification by LCâ€“QTOF MS/MS. <i>Talanta</i> , 2015, 141, 150-157.	2.9	9
94	Study of exhaled breath condensate sample preparation for metabolomics analysis by LCâ€“MS/MS in high resolution mode. <i>Talanta</i> , 2015, 144, 1360-1369.	2.9	34
95	Characterisation of the influences of aspirin-acetylation and glycation on human plasma proteins. <i>Journal of Proteomics</i> , 2015, 114, 125-135.	1.2	16
96	Mechanism of imazamox resistance of the ClearfieldÂ® wheat cultivar for better weed control. <i>Agronomy for Sustainable Development</i> , 2015, 35, 639-648.	2.2	22
97	Characterization of monovarietal virgin olive oils by phenols profiling. <i>Talanta</i> , 2015, 132, 424-432.	2.9	47
98	Stable isotopic internal standard correction for quantitative analysis of hydroxyeicosatetraenoic acids (HETEs) in serum by on-line SPEâ€“LCâ€“MS/MS in selected reaction monitoring mode. <i>Talanta</i> , 2014, 126, 170-176.	2.9	10
99	Optimization study for metabolomics analysis of human sweat by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode. <i>Journal of Chromatography A</i> , 2014, 1333, 70-78.	1.8	63
100	Ultrasoundâ€“assisted Extraction with LCâ€“TOF/MS Identification and LCâ€“UV Determination of Imazamox and its Metabolites in Leaves of Wheat Plants. <i>Phytochemical Analysis</i> , 2014, 25, 357-363.	1.2	11
101	Effects of arachidonic acid on the concentration of hydroxyeicosatetraenoic acids in culture media of mesenchymal stromal cells differentiating into adipocytes or osteoblasts. <i>Genes and Nutrition</i> , 2014, 9, 375.	1.2	14
102	Influence of vegetable oil fatty acid composition on ultrasound-assisted synthesis of biodiesel. <i>Fuel</i> , 2014, 125, 183-191.	3.4	35
103	Biodiesel synthesis from saturated and unsaturated oils assisted by the combination of ultrasound, agitation and heating. <i>Fuel</i> , 2014, 131, 6-16.	3.4	25
104	Impact of high glucose concentration on aspirin-induced acetylation of human serum albumin: An in vitro study. <i>EuPA Open Proteomics</i> , 2014, 3, 100-113.	2.5	12
105	Qualitative/quantitative strategy for the determination of glufosinate and metabolites in plants. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 611-620.	1.9	9
106	Analysis of serum phospholipid profiles by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode for evaluation of atherosclerotic patients. <i>Journal of Chromatography A</i> , 2014, 1371, 154-162.	1.8	23
107	Comparative profiling analysis of woody flavouring from vine-shoots and oak chips. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 504-514.	1.7	18
108	Enhanced Detection and Identification in Metabolomics by Use of LCâ€“MS/MS Untargeted Analysis in Combination with Gas-Phase Fractionation. <i>Analytical Chemistry</i> , 2014, 86, 7558-7565.	3.2	39

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109	LC-MS/MS quantitative analysis of paclitaxel and its major metabolites in serum, plasma and tissue from women with ovarian cancer after intraperitoneal chemotherapy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 91, 131-137.	1.4	35
110	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. <i>Journal of Chromatography A</i> , 2014, 1346, 88-96.	1.8	18
111	Quantitative Analysis of Glycated Proteins. <i>Journal of Proteome Research</i> , 2014, 13, 336-347.	1.8	20
112	High-resolution mass spectrometry to evaluate the influence of crossbreeding segregating populations on the phenolic profile of virgin olive oils. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3100-3109.	1.7	15
113	Analysis of esterified and nonesterified fatty acids in serum from obese individuals after intake of breakfasts prepared with oils heated at frying temperature. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 6117-6129.	1.9	9
114	Mass spectrometry to evaluate the effect of the ripening process on phenols of virgin olive oils. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1053-1061.	1.0	11
115	An approach to the phytochemical profiling of rocket [<i>Eruca sativa</i> (Mill.) Thell]. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3809-3819.	1.7	37
116	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. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12539-12548.	2.4	16
117	Sunlight exposure increases the phenolic content in postharvested white grapes. An evaluation of their antioxidant activity in <i>Saccharomyces cerevisiae</i> . <i>Journal of Functional Foods</i> , 2013, 5, 1566-1575.	1.6	17
118	Phenolic composition of virgin olive oils in cultivars for narrow hedgerow olive orchards. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 800-810.	1.0	8
119	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. <i>Analyst</i> , 2013, 138, 2146.	1.7	10
120	Near-infrared spectroscopy and partial least squares-class modeling (PLS-CCM) for metabolomics fingerprinting discrimination of intervention breakfasts ingested by obese individuals. <i>Journal of Chemometrics</i> , 2013, 27, 221-232.	0.7	3
121	Method based on GC-MS to study the influence of tricarboxylic acid cycle metabolites on cardiovascular risk factors. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 74, 178-185.	1.4	27
122	Liquid chromatography-diode array detection to study the metabolism of glufosinate in <i>Triticum aestivum</i> T-590 and influence of the genetic modification on its resistance. <i>Phytochemistry</i> , 2013, 96, 117-122.	1.4	7
123	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. <i>Food Chemistry</i> , 2013, 141, 1722-1731.	4.2	12
124	The Human Diabetes Proteome Project (HDPP): From network biology to targets for therapies and prevention. <i>Translational Proteomics</i> , 2013, 1, 3-11.	1.2	18
125	Ultrasound-assisted hydrolysis and chemical derivatization combined to lab-on-valve solid-phase extraction for the determination of sialic acids in human biofluids by 1/4-liquid chromatography-laser induced fluorescence. <i>Analytica Chimica Acta</i> , 2013, 766, 69-76.	2.6	16
126	Characterization of grape seed residues from the ethanol-distillation industry. <i>Analytical Methods</i> , 2013, 5, 1922.	1.3	5

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127	Integrated identification/confirmatory and targeted analysis of epoxyeicosatrienoic acids in human serum by LC-TOF MS and automated on-line SPE-LC-QQ MS/MS. <i>Talanta</i> , 2013, 106, 440-447.	2.9	9
128	Sequential determination of metabolites involved in the biosynthesis of aromatic amino acids after ultrasound-assisted extraction from plants and reverse LC separation. <i>Talanta</i> , 2013, 105, 429-434.	2.9	4
129	Short-term comparative study of the influence of fried edible oils intake on the metabolism of essential fatty acids in obese individuals. <i>Food Chemistry</i> , 2013, 136, 576-584.	4.2	12
130	CHAPTER 5. Accelerated Liquid Extraction. <i>RSC Green Chemistry</i> , 2013, , 157-195.	0.0	5
131	Comparison of saponification methods for characterization of the nonsaponifiable fraction of virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1325-1333.	1.0	10
132	Metabolomic discrimination between patients with stable angina, non-ST elevation myocardial infarction, and acute myocardial infarct. <i>Electrophoresis</i> , 2013, 34, 2827-2835.	1.3	0
133	Targeted analysis of omega-6 derived eicosanoids in human serum by SPE-LC-MS/MS for evaluation of coronary artery disease. <i>Electrophoresis</i> , 2013, 34, 2901-2909.	1.3	8
134	Tentative Identification of Phenolic Compounds in Olive Pomace Extracts Using Liquid Chromatography-Tandem Mass Spectrometry with a Quadrupole-Quadrupole-Time-of-Flight Mass Detector. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11542-11550.	2.4	69
135	Determination of essential amino acids in human serum by a targeting method based on automated SPE-LC-MS/MS: Discrimination between arteriosclerotic patients. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 70, 476-484.	1.4	27
136	Automated method for determination of olive oil phenols and metabolites in human plasma and application in intervention studies. <i>Journal of Chromatography A</i> , 2012, 1258, 108-116.	1.8	17
137	Characterization of the glycosylated human cerebrospinal fluid proteome. <i>Journal of Proteomics</i> , 2012, 75, 4766-4782.	1.2	17
138	Study of sample preparation for metabolomic profiling of human saliva by liquid chromatography-time of flight/mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1248, 178-181.	1.8	35
139	Characterization of Refined Edible Oils Enriched with Phenolic Extracts from Olive Leaves and Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5866-5873.	2.4	44
140	Comparison of extraction methods for exploitation of grape skin residues from ethanol distillation. <i>Talanta</i> , 2012, 101, 292-298.	2.9	22
141	Soxhlet Extraction Versus Accelerated Solvent Extraction. , 2012, , 83-103.		5
142	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. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3409-3417.	2.4	15
143	Comparison of Accelerated Methods for the Extraction of Phenolic Compounds from Different Vine-Shoot Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3051-3060.	2.4	83
144	Virgin olive oil phenolic profile and variability in progenies from olive crosses. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2524-2533.	1.7	24

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145	Phenolic composition of virgin olive oils from cross breeding segregating populations. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 542-551.	1.0	20
146	Cholesterol oxidation products in milk: Processing formation and determination. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 687-694.	1.0	18
147	Comparison of sample preparation approaches for phospholipids profiling in human serum by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1240, 21-28.	1.8	43
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