Feliciano Priego-Capote

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7514823/publications.pdf

Version: 2024-02-01

215 papers	7,019 citations	66343 42 h-index	91884 69 g-index
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. Food Chemistry, 2022, 378, 132107.	8.2	5
2	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
3	Monitoring the partition of bioactive compounds in the extraction of extra virgin olive oil. LWT - Food Science and Technology, 2022, 162, 113433.	5.2	5
4	Metabolic patterns in the lipoxygenase pathway associated to fruitiness attributes of extra virgin olive oil. Journal of Food Composition and Analysis, 2022, 109, 104478.	3.9	5
5	Measuring Vitamin D3 Metabolic Status, Comparison between Vitamin D Deficient and Sufficient Individuals. Separations, 2022, 9, 141.	2.4	5
6	The secoiridoid profile of virgin olive oil conditions phenolic metabolism. Food Chemistry, 2022, 395, 133585.	8.2	7
7	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
8	Influence of genetic and interannual factors on the phenolic profiles of virgin olive oils. Food Chemistry, 2021, 342, 128357.	8.2	25
9	Fully automated method for quantitative determination of steroids in serum: An approach to evaluate steroidogenesis. Talanta, 2021, 224, 121923.	5.5	9
10	Lyophilization as pre-processing for sample storage in the determination of vitamin D3 and metabolites in serum and plasma. Talanta, 2021, 222, 121692.	5.5	5
11	Influence of the fatty acid profile on the volatile components of virgin olive oil subjected to thermal stress. Journal of the Science of Food and Agriculture, 2021, 101, 4829-4837.	3.5	8
12	Alteration of the Phenolic Fraction of Extra Virgin Olive Oil Subjected to Frying Conditions. ACS Food Science & Technology, 2021, 1, 884-891.	2.7	5
13	Influence of fruit destoning on bioactive compounds of virgin olive oil. LWT - Food Science and Technology, 2021, 145, 111354.	5.2	5
14	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
15	Vitamin D3 levels in women and factors contributing to explain metabolic variations. Journal of Steroid Biochemistry and Molecular Biology, 2021, 211, 105884.	2.5	3
16	Factors Associated with Serum Vitamin D Metabolites and Vitamin D Metabolite Ratios in Premenopausal Women. Nutrients, 2021, 13, 3747.	4.1	3
17	Solidâ€“liquid extraction techniques. , 2021, , 111-130.		2
18	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

#	Article	IF	Citations
19	Dry sweat as sample for metabolomics analysis. Talanta, 2020, 208, 120428.	5.5	21
20	Development of a qualitative/quantitative strategy for comprehensive determination of polar lipids by LCâ€“MS/MS in human plasma. Analytical and Bioanalytical Chemistry, 2020, 412, 489-498.	3.7	10
21	Serum Phospholipid Fatty Acids Levels, Anthropometric Variables and Adiposity in Spanish Premenopausal Women. Nutrients, 2020, 12, 1895.	4.1	10
22	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
23	Development of a quantitative method for determination of steroids in human plasma by gas chromatographyâ€“negative chemical ionizationâ€“tandem mass spectrometry. Talanta, 2020, 220, 121415.	5.5	8
24	Serum Phospholipids Fatty Acids and Breast Cancer Risk by Pathological Subtype. Nutrients, 2020, 12, 3132.	4.1	11
25	Gut microbiota steroid sexual dimorphism and its impact on gonadal steroids: influences of obesity and menopausal status. Microbiome, 2020, 8, 136.	11.1	72
26	Optimization of a MALDI-Imaging protocol for studying adipose tissue-associated disorders. Talanta, 2020, 219, 121184.	5.5	11
27	Serum Phospholipid Fatty Acids and Mammographic Density in Premenopausal Women. Journal of Nutrition, 2020, 150, 2419-2428.	2.9	3
28	Profiling analysis of phospholipid fatty acids in serum as a complement to the comprehensive fatty acids method. Journal of Chromatography A, 2020, 1619, 460965.	3.7	7
29	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
30	GCâ€MS study of changes in polar/midâ€polar and volatile compounds in Persian lime (C<i>itrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.5	14
31	Determination of glycerophospholipids in vegetable edible oils: Proof of concept to discriminate olive oil categories. Food Chemistry, 2019, 299, 125136.	8.2	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. Talanta, 2019, 199, 303-309.	5.5	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. Talanta, 2019, 198, 344-349.	5.5	10
35	Determination of primary fatty acid amides in different biological fluids by LCâ€“MS/MS in MRM mode with synthetic deuterated standards: Influence of biofluid matrix on sample preparation. Talanta, 2019, 193, 29-36.	5.5	20
36	Relevance and Analysis of Citrus Flavonoids. , 2019, , 133-150.		7

#	Article	IF	Citations
37	Quality of olives: A focus on agricultural preharvest factors. Scientia Horticulturae, 2018, 233, 491-509.	3.6	88
38	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
39	Study of sample preparation for determination of endocannabinoids and analogous compounds in human serum by LCâ€“MS/MS in MRM mode. Talanta, 2018, 185, 602-610.	5.5	33
40	Targeted Analysis of the Concentration Changes of Phenolic Compounds in Persian Lime (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	27
41	The analytical process to search for metabolomics biomarkers. Journal of Pharmaceutical and Biomedical Analysis, 2018, 147, 341-349.	2.8	29
42	Metabolomics analysis of human sweat collected after moderate exercise. Talanta, 2018, 177, 47-65.	5.5	46
43	Influence of sample preparation on lipidomics analysis of polar lipids in adipose tissue. Talanta, 2018, 177, 86-93.	5.5	32
44	Early Salmonella Typhimurium infection in pigs disrupts Microbiome composition and functionality principally at the ileum mucosa. Scientific Reports, 2018, 8, 7788.	3.3	61
45	Metabolomic profiling of human lung tumor tissues â€“ nucleotide metabolism as a candidate for therapeutic interventions and biomarkers. Molecular Oncology, 2018, 12, 1778-1796.	4.6	42
46	Cultivar influence on variability in olive oil phenolic profiles determined through an extensive germplasm survey. Food Chemistry, 2018, 266, 192-199.	8.2	53
47	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
48	Multi-omic profiling to assess the effect of iron starvation inStreptococcus pneumoniaeTIGR4. PeerJ, 2018, 6, e4966.	2.0	6
49	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
50	Establishing compositional differences between fresh and black garlic by a metabolomics approach based on LCâ€“QTOF MS/MS analysis. Journal of Food Composition and Analysis, 2017, 62, 155-163.	3.9	42
51	Changes in the composition of the polar fraction of Persian lime (Citrus latifolia) during fruit growth by LCâ€“QTOF MS/MS analysis. Food Chemistry, 2017, 234, 262-268.	8.2	14
52	Exhaled breath condensate to discriminate individuals with different smoking habits by GCâ€“TOF/MS. Scientific Reports, 2017, 7, 1421.	3.3	18
53	Integrated proteomic and metabolomic analysis reveals that rhodomyrtone reduces the capsule in Streptococcus pneumoniae. Scientific Reports, 2017, 7, 2715.	3.3	22
54	MetaboQC: A tool for correcting untargeted metabolomics data with mass spectrometry detection using quality controls. Talanta, 2017, 174, 29-37.	5.5	23

#	Article	IF	Citations
55	Pharmacokinetic/pharmacodynamic modeling of benazepril and benazeprilat after administration of intravenous and oral doses of benazepril in healthy horses. Research in Veterinary Science, 2017, 114, 117-122.	1.9	4
56	Characterization of Stevia leaves by LCâ€“QTOF MS/MS analysis of polar and non-polar extracts. Food Chemistry, 2017, 219, 329-338.	8.2	45
57	Selective ultrasound-enhanced enzymatic hydrolysis of oleuropein to its aglycon in olive (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	20
58	Quantitative method for determination of oleocanthal and oleacein in virgin olive oils by liquid chromatographyâ€“tandem mass spectrometry. Talanta, 2017, 162, 24-31.	5.5	51
59	Untargeted analysis to monitor metabolic changes of garlic along heat treatment by LCâ€“QTOF MS/MS. Electrophoresis, 2017, 38, 2349-2360.	2.4	14
60	Prostate Cancer Patientsâ€“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
61	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
62	Tentative identification of the composition of Agaricus bisporus aqueous enzymatic extracts with antiviral activity against HCV: A study by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode. Journal of Functional Foods, 2016, 24, 403-419.	3.4	29
63	HSâ€“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
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. Analytica Chimica Acta, 2016, 943, 82-88.	5.4	13
65	Recent advances in human sweat metabolomics for lung cancer screening. Metabolomics, 2016, 12, 1.	3.0	25
66	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
67	Development and application of a quantitative method based on LCâ€“QqQ MS/MS for determination of steviol glycosides in Stevia leaves. Talanta, 2016, 154, 263-269.	5.5	23
68	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
69	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
70	Effect of sample pretreatment on the extraction of lemon (Citrus limon) components. Talanta, 2016, 153, 386-391.	5.5	24
71	Development of a method for enhancing metabolomics coverage of human sweat by gas chromatographyâ€“mass spectrometry in high resolution mode. Analytica Chimica Acta, 2016, 905, 115-125.	5.4	39
72	Influence of the collection tube on metabolomic changes in serum and plasma. Talanta, 2016, 150, 681-689.	5.5	42

#	Article	IF	Citations
73	Pharmacokinetics and pharmacodynamics of ramipril and ramiprilat after intravenous and oral doses of ramipril in healthy horses. Veterinary Journal, 2016, 208, 38-43.	1.7	6
74	Study of sample preparation for quantitative analysis of amino acids in human sweat by liquid chromatographyâ€“tandem mass spectrometry. Talanta, 2016, 146, 310-317.	5.5	44
75	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
76	Enhancing detection coverage in untargeted metabolomics analysis by solidâ€phase extraction onâ€line coupled to LCâ€“MS/MS. Electrophoresis, 2015, 36, 2179-2187.	2.4	9
77	Composition of fatty acids in virgin olive oils from cross breeding segregating populations by gas chromatography separation with flame ionization detection. Journal of the Science of Food and Agriculture, 2015, 95, 2892-2900.	3.5	10
78	Characterization of lemon (Citrus limon) polar extract by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode. Journal of Mass Spectrometry, 2015, 50, 1196-1205.	1.6	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. European Journal of Lipid Science and Technology, 2015, 117, 954-966.	1.5	7
80	Tentative identification of polar and midâ€polar compounds in extracts from wine lees by liquid chromatographyâ€“tandem mass spectrometry in highâ€resolution mode. Journal of Mass Spectrometry, 2015, 50, 826-837.	1.6	17
81	Study of blood collection and sample preparation for analysis of vitamin D and its metabolites by liquid chromatographyâ€“tandem mass spectrometry. Analytica Chimica Acta, 2015, 879, 69-76.	5.4	26
82	Human sweat metabolomics for lung cancer screening. Analytical and Bioanalytical Chemistry, 2015, 407, 5381-5392.	3.7	90
83	Characterization and Comparison of Wine Lees by Liquid Chromatographyâ€“Mass Spectrometry in High-Resolution Mode. Journal of Agricultural and Food Chemistry, 2015, 63, 1116-1125.	5.2	26
84	Determination of Fatty Acids and Stable Carbon Isotopic Ratio in Subcutaneous Fat to Identify the Feeding Regime of Iberian Pigs. Journal of Agricultural and Food Chemistry, 2015, 63, 692-699.	5.2	8
85	Quantitative analytical method to evaluate the metabolism of vitamin D. Clinica Chimica Acta, 2015, 442, 6-12.	1.1	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. European Journal of Lipid Science and Technology, 2015, 117, 1261-1270.	1.5	2
87	Comparative study of the effect of auxiliary energies on the extraction of Citrus fruit components. Talanta, 2015, 144, 522-528.	5.5	17
88	Development of a method for metabolomic analysis of human exhaled breath condensate by gas chromatographyâ€“mass spectrometry in high resolution mode. Analytica Chimica Acta, 2015, 887, 118-126.	5.4	32
89	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
90	Comparison of the volatile profile of vine-shoots and oak chips by headspace-gas chromatography-mass spectrometry (HS-GC-MS). Analytical Methods, 2015, 7, 1758-1769.	2.7	7

#	Article	IF	Citations
91	Aspirin-mediated acetylation of haemoglobin increases in presence of high glucose concentration and decreases protein glycation. EuPA Open Proteomics, 2015, 8, 116-127.	2.5	9
92	Synthesis of biodiesel from castor oil: Silent versus sonicated methylation and energy studies. Energy Conversion and Management, 2015, 96, 561-567.	9.2	31
93	Ultrasound-assisted emulsificationâ€“extraction of orange peel metabolites prior to tentative identification by LCâ€“QTOF MS/MS. Talanta, 2015, 141, 150-157.	5.5	9
94	Study of exhaled breath condensate sample preparation for metabolomics analysis by LCâ€“MS/MS in high resolution mode. Talanta, 2015, 144, 1360-1369.	5.5	34
95	Characterisation of the influences of aspirin-acetylation and glycation on human plasma proteins. Journal of Proteomics, 2015, 114, 125-135.	2.4	16
96	Mechanism of imazamox resistance of the ClearfieldÂ® wheat cultivar for better weed control. Agronomy for Sustainable Development, 2015, 35, 639-648.	5.3	22
97	Characterization of monovarietal virgin olive oils by phenols profiling. Talanta, 2015, 132, 424-432.	5.5	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. Talanta, 2014, 126, 170-176.	5.5	10
99	Optimization study for metabolomics analysis of human sweat by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode. Journal of Chromatography A, 2014, 1333, 70-78.	3.7	63
100	Ultrasoundâ€assisted Extraction with LCâ€“TOF/MS Identification and LCâ€“UV Determination of Imazamox and its Metabolites in Leaves of Wheat Plants. Phytochemical Analysis, 2014, 25, 357-363.	2.4	11
101	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
102	Influence of vegetable oil fatty acid composition on ultrasound-assisted synthesis of biodiesel. Fuel, 2014, 125, 183-191.	6.4	35
103	Biodiesel synthesis from saturated and unsaturated oils assisted by the combination of ultrasound, agitation and heating. Fuel, 2014, 131, 6-16.	6.4	25
104	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
105	Qualitative/quantitative strategy for the determination of glufosinate and metabolites in plants. Analytical and Bioanalytical Chemistry, 2014, 406, 611-620.	3.7	9
106	Analysis of serum phospholipid profiles by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode for evaluation of atherosclerotic patients. Journal of Chromatography A, 2014, 1371, 154-162.	3.7	23
107	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
108	Enhanced Detection and Identification in Metabolomics by Use of LCâ€“MS/MS Untargeted Analysis in Combination with Gas-Phase Fractionation. Analytical Chemistry, 2014, 86, 7558-7565.	6.5	39

#	Article	IF	Citations
109	LCâ€“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
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 chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2014, 1346, 88-96.	3.7	18
111	Quantitative Analysis of Glycated Proteins. Journal of Proteome Research, 2014, 13, 336-347.	3.7	20
112	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
113	Analysis of esterified and nonesterified fatty acids in serum from obese individuals after intake of breakfasts prepared with oils heated at frying temperature. Analytical and Bioanalytical Chemistry, 2013, 405, 6117-6129.	3.7	9
114	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
115	An approach to the phytochemical profiling of rocket [Eruca sativa (Mill.) Thell]. Journal of the Science of Food and Agriculture, 2013, 93, 3809-3819.	3.5	37
116	Anthocyanidins, Proanthocyanidins, and Anthocyanins Profiling in Wine Lees by Solid-Phase Extractionâ€“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
117	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
118	Phenolic composition of virgin olive oils in cultivars for narrow hedgerow olive orchards. European Journal of Lipid Science and Technology, 2013, 115, 800-810.	1.5	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. Analyst, The, 2013, 138, 2146.	3.5	10
120	Nearâ€infrared spectroscopy and partial least squaresâ€class modeling (PLSâ€CM) for metabolomics fingerprinting discrimination of intervention breakfasts ingested by obese individuals. Journal of Chemometrics, 2013, 27, 221-232.	1.3	3
121	Method based on GCâ€“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
122	Liquid chromatographyâ€“diode array detection to study the metabolism of glufosinate in Triticum aestivum T-590 and influence of the genetic modification on its resistance. Phytochemistry, 2013, 96, 117-122.	2.9	7
123	Global metabolomic profiling of human serum from obese individuals by liquid chromatographyâ€“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
124	The Human Diabetes Proteome Project (HDPP): From network biology to targets for therapies and prevention. Translational Proteomics, 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 Î¼-liquid chromatography-laser induced fluorescence. Analytica Chimica Acta, 2013, 766, 69-76.	5.4	16
126	Characterization of grape seed residues from the ethanol-distillation industry. Analytical Methods, 2013, 5, 1922.	2.7	5

#	Article	IF	Citations
127	Integrated identification/confirmatory and targeted analysis of epoxyeicosatrienosic acids in human serum by LCâ€“TOF MS and automated on-line SPEâ€“LCâ€“QqQ MS/MS. Talanta, 2013, 106, 440-447.	5.5	9
128	Sequential determination of metabolites involved in the biosynthesis of aromatic amino acids after ultrasound-assisted extraction from plants and reverse LC separation. Talanta, 2013, 105, 429-434.	5.5	4
129	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
130	CHAPTER 5. Accelerated Liquid Extraction. RSC Green Chemistry, 2013, , 157-195.	0.1	5
131	Comparison of saponification methods for characterization of the nonsaponifiable fraction of virgin olive oil. European Journal of Lipid Science and Technology, 2013, 115, 1325-1333.	1.5	10
132	Metabolomic discrimination between patients with stable angina, nonâ€<scp>ST</scp> elevation myocardial infarction, and acute myocardial infarct. Electrophoresis, 2013, 34, 2827-2835.	2.4	0
133	Targeted analysis of omegaâ€6â€derived eicosanoids in human serum by SPEâ€LCâ€MS/MS for evaluation of coronary artery disease. Electrophoresis, 2013, 34, 2901-2909.	2.4	8
134	Tentative Identification of Phenolic Compounds in Olive Pomace Extracts Using Liquid Chromatographyâ€“Tandem Mass Spectrometry with a Quadrupoleâ€“Quadrupole-Time-of-Flight Mass Detector. Journal of Agricultural and Food Chemistry, 2012, 60, 11542-11550.	5.2	69
135	Determination of essential amino acids in human serum by a targeting method based on automated SPEâ€“LCâ€“MS/MS: Discrimination between artherosclerotic patients. Journal of Pharmaceutical and Biomedical Analysis, 2012, 70, 476-484.	2.8	27
136	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
137	Characterization of the glycated human cerebrospinal fluid proteome. Journal of Proteomics, 2012, 75, 4766-4782.	2.4	17
138	Study of sample preparation for metabolomic profiling of human saliva by liquid chromatographyâ€“time of flight/mass spectrometry. Journal of Chromatography A, 2012, 1248, 178-181.	3.7	35
139	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
140	Comparison of extraction methods for exploitation of grape skin residues from ethanol distillation. Talanta, 2012, 101, 292-298.	5.5	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 Chromatographyâ€“Time-of-Flight/Mass Spectrometry Analysis. Journal of Agricultural and Food Chemistry, 2012, 60, 3409-3417.	5.2	15
143	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
144	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

#	Article	IF	Citations
145	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
146	Cholesterol oxidation products in milk: Processing formation and determination. European Journal of Lipid Science and Technology, 2012, 114, 687-694.	1.5	18
147	Comparison of sample preparation approaches for phospholipids profiling in human serum by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2012, 1240, 21-28.	3.7	43
148	Phenolic profile of virgin olive oil from advanced breeding selections. Spanish Journal of Agricultural Research, 2012, 10, 443.	0.6	30
149	Human Hemolysate Glycated Proteome. Analytical Chemistry, 2011, 83, 5673-5680.	6.5	15
150	Standard operation protocol for analysis of lipid hydroperoxides in human serum using a fully automated method based on solid-phase extraction and liquid chromatographyâ€“mass spectrometry in selected reaction monitoring. Journal of Chromatography A, 2011, 1218, 6720-6726.	3.7	5
151	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
152	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
153	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
154	Automated targeting analysis of eicosanoid inflammation biomarkers in human serum and in the exometabolome of stem cells by SPEâ€“LCâ€“MS/MS. Analytical and Bioanalytical Chemistry, 2011, 399, 1093-1103.	3.7	42
155	Targeted analysis of sphingoid precursors in human biofluids by solid-phase extraction with in situ derivatization prior to Î¼-LC-LIF determination. Analytical and Bioanalytical Chemistry, 2011, 400, 757-765.	3.7	5
156	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
157	Automated method for targeting analysis of prostanoids in human serum by on-line solid-phase extraction and liquid chromatographyâ€“mass spectrometry in selected reaction monitoring. Journal of Chromatography A, 2011, 1218, 2848-2855.	3.7	17
158	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
159	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
160	Targeting metabolomics analysis of the sunscreen agent 2-ethylhexyl 4-(N,N-dimethylamino)benzoate in human urine by automated on-line solid-phase extractionâ€“liquid chromatographyâ€“tandem mass spectrometry with liquid chromatographyâ€“time-of-flight/mass spectrometry confirmation. Journal of Chromatography A, 2011, 1218, 3013-3021.	3.7	19
161	Analytical platform for verification and quantitation of target peptides in human serum: Application to cathelicidin. Analytical Biochemistry, 2011, 415, 39-45.	2.4	10
162	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

#	Article	IF	Citations
163	Qualitative and Quantitative Analysis of Glycated Proteins in Human Plasma by Glucose Isotopic Labeling with 13C6-Reducing Sugars. Methods in Molecular Biology, 2011, 728, 219-232.	0.9	3
164	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
165	Metabolomics analysis II. Preparation of biological samples prior to detection. TrAC - Trends in Analytical Chemistry, 2010, 29, 120-127.	11.4	133
166	Soxhlet extraction: Past and present panacea. Journal of Chromatography A, 2010, 1217, 2383-2389.	3.7	500
167	Automated determination of folate catabolites in human biofluids (urine, breast milk and serum) by on-line SPEâ€“HILICâ€“MS/MS. Journal of Chromatography A, 2010, 1217, 4688-4695.	3.7	32
168	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
169	Extraction of Oleuropein and Related Phenols from Olive Leaves and Branches. , 2010, , 259-273.		4
170	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
171	Screening and confirmatory analysis of glyoxylate: A biomarker of plants resistance against herbicides. Talanta, 2010, 82, 1757-1762.	5.5	18
172	Strategies for proteomic analysis of nonâ€enzymatically glycated proteins. Mass Spectrometry Reviews, 2009, 28, 135-146.	5.4	45
173	Temporal metabolomic analysis of oâ€glucoside phenolic compounds and their aglycone forms in olive tree and derived materials. Phytochemical Analysis, 2009, 20, 221-230.	2.4	21
174	Glucotoxicity and pancreatic proteomics. Journal of Proteomics, 2009, 71, 576-591.	2.4	59
175	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
176	Fast and selective determination of triterpenic compounds in olive leaves by liquid chromatographyâ€“tandem mass spectrometry with multiple reaction monitoring after microwave-assisted extraction. Talanta, 2009, 78, 40-48.	5.5	82
177	Ultrasound-enhanced enzymatic hydrolysis of conjugated female steroids as pretreatment for their analysis by LCâ€“MS/MS in urine. Analyst, The, 2009, 134, 1416.	3.5	33
178	Miniaturisation of analytical steps: necessity and snobbism. Analytical and Bioanalytical Chemistry, 2008, 390, 67-69.	3.7	13
179	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
180	Ultrasonic enhancement of leaching and in situ derivatization of haloacetic acids in vegetable foods prior to gas chromatographyâ€“electron capture detection. Journal of Chromatography A, 2008, 1201, 21-26.	3.7	11

#	Article	IF	Citations
181	Automated solid-phase extraction for concentration and clean-up of female steroid hormones prior to liquid chromatographyâ€“electrospray ionizationâ€“tandem mass spectrometry: An approach to lipidomics. Journal of Chromatography A, 2008, 1207, 46-54.	3.7	21
182	Continuous filtration as a separation technique. TrAC - Trends in Analytical Chemistry, 2008, 27, 101-107.	11.4	9
183	Is dialysis alive as a membrane-based separation technique?. TrAC - Trends in Analytical Chemistry, 2008, 27, 315-326.	11.4	25
184	Monoclonal Behavior of Molecularly Imprinted Polymer Nanoparticles in Capillary Electrochromatography. Analytical Chemistry, 2008, 80, 2881-2887.	6.5	112
185	Ultrasound-assisted preparation of liquid samples. Talanta, 2007, 72, 321-334.	5.5	138
186	Simultaneous Ultrasound-Assisted Emulsificationâ'Extraction of Polar and Nonpolar Compounds from Solid Plant Samples. Analytical Chemistry, 2007, 79, 6767-6774.	6.5	52
187	On-line preparation of microsamples prior to CE. Electrophoresis, 2007, 28, 1214-1220.	2.4	11
188	Ultrasound-assisted crystallization (sonocrystallization). Ultrasonics Sonochemistry, 2007, 14, 717-724.	8.2	493
189	Lesser known ultrasound-assisted heterogeneous sample-preparation procedures. TrAC - Trends in Analytical Chemistry, 2007, 26, 154-162.	11.4	28
190	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
191	Ultrasound-assisted extraction and silylation prior to gas chromatographyâ€“mass spectrometry for the characterization of the triterpenic fraction in olive leaves. Journal of Chromatography A, 2007, 1165, 158-165.	3.7	75
192	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
193	Ultrasound assistance to liquidâ€“liquid extraction: A debatable analytical tool. Analytica Chimica Acta, 2007, 583, 2-9.	5.4	67
194	Identification and quantification of trans fatty acids in bakery products by gas chromatographyâ€“mass spectrometry after focused microwave Soxhlet extraction. Food Chemistry, 2007, 100, 859-867.	8.2	48
195	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
196	Ultrasound-assisted digestion: A useful alternative in sample preparation. Journal of Proteomics, 2007, 70, 299-310.	2.4	70
197	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
198	Speciation of chromium by in-capillary derivatization and electrophoretically mediated microanalysis. Journal of Chromatography A, 2006, 1113, 244-250.	3.7	28

#	Article	IF	Citations
199	Ultrasound-assisted levitation: Lab-on-a-drop. TrAC - Trends in Analytical Chemistry, 2006, 25, 856-867.	11.4	67
200	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
201	Ultrasound in analytical chemistry. Analytical and Bioanalytical Chemistry, 2006, 387, 249-257.	3.7	82
202	Determination of B2 and B6 vitamers in serum by capillary electrophoresis-molecular fluorescence-charge coupled detector. Electrophoresis, 2005, 26, 2376-2383.	2.4	16
203	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
204	Fast separation and determination of phenolic compounds by capillary electrophoresisâ€“diode array detection. Journal of Chromatography A, 2004, 1045, 239-246.	3.7	65
205	Identification and quantification of trans fatty acids in bakery products by gas chromatographyâ€“mass spectrometry after dynamic ultrasound-assisted extraction. Journal of Chromatography A, 2004, 1045, 203-210.	3.7	47
206	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
207	Dual injection capillary electrophoresis: Foundations and applications. Electrophoresis, 2004, 25, 4074-4085.	2.4	22
208	Analytical uses of ultrasound I. Sample preparation. TrAC - Trends in Analytical Chemistry, 2004, 23, 644-653.	11.4	137
209	Analytical uses of ultrasound. TrAC - Trends in Analytical Chemistry, 2004, 23, 829-838.	11.4	29
210	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
211	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
212	Focused microwave-assisted Soxhlet extraction: a convincing alternative for total fat isolation from bakery products. Talanta, 2004, 65, 98-103.	5.5	0
213	Focused microwave-assisted Soxhlet extraction: a convincing alternative for total fat isolation from bakery products. Talanta, 2004, 65, 81-6.	5.5	8
214	Automated fast extraction of nitrated polycyclic aromatic hydrocarbons from soil by focused microwave-assisted Soxhlet extraction prior to gas chromatographyâ€“electron-capture detection. Journal of Chromatography A, 2003, 994, 159-167.	3.7	29
215	Ultrasound-assisted continuous liquidâ€“liquid extraction without phase separation and hydrolysis of paracetamol in suppositories. Analytica Chimica Acta, 2003, 489, 223-232.	5.4	31