

# João M Leão

## List of Publications by Year in descending order

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14  
papers

169  
citations

1307543

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1125717

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14  
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14  
docs citations

14  
times ranked

260  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid and sensitive methodology for determination of ethyl carbamate in fortified wines using microextraction by packed sorbent and gas chromatography with mass spectrometric detection. <i>Analytica Chimica Acta</i> , 2014, 811, 29-35.	5.4	40
2	Optimal design of experiments applied to headspace solid phase microextraction for the quantification of vicinal diketones in beer through gas chromatography-mass spectrometric detection. <i>Analytica Chimica Acta</i> , 2015, 887, 101-110.	5.4	23
3	Evaluation of fucoxanthin contents in seaweed biomass by vortex-assisted solid-liquid microextraction using high-performance liquid chromatography with photodiode array detection. <i>Algal Research</i> , 2019, 42, 101603.	4.6	21
4	Modelling the ageing process: A novel strategy to analyze the wine evolution towards the expected features. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 154, 176-184.	3.5	14
5	Rapid Determination of Sotolon in Fortified Wines Using a Miniaturized Liquid-Liquid Extraction Followed by LC-MS/MS Analysis. <i>Journal of Analytical Methods in Chemistry</i> , 2018, 2018, 1-7.	1.6	14
6	Definitive Screening Designs and latent variable modelling for the optimization of solid phase microextraction (SPME): Case study - Quantification of volatile fatty acids in wines. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018, 179, 73-81.	3.5	13
7	Influence of Crop System Fruit Quality, Carotenoids, Fatty Acids and Phenolic Compounds in Cherry Tomatoes. <i>Agricultural Research</i> , 2021, 10, 56-65.	1.7	9
8	A Sensitive Method for the Rapid Determination of Underivatized Ethyl Carbamate in Fortified Wine by Liquid Chromatography-Electrospray Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2018, 11, 327-333.	2.6	7
9	Multiresponse and multiobjective latent variable optimization of modern analytical instrumentation for the quantification of chemically related families of compounds: Case study - Solid phase microextraction (SPME) applied to the quantification of analytes with impact on wine aroma. <i>Journal of Chemometrics</i> , 2019, 33, e3103.	1.3	7
10	A Simple Emulsification-Assisted Extraction Method for the GC-MS/SIM Analysis of Wine Markers of Aging and Oxidation: Application for Studying Micro-Oxygenation in Madeira Wine. <i>Food Analytical Methods</i> , 2018, 11, 2056-2065.	2.6	6
11	New insights into ethyl carbamate occurrence in fortified wines. <i>LWT - Food Science and Technology</i> , 2021, 150, 111566.	5.2	6
12	Is Sotolon Relevant to the Aroma of Madeira Wine Blends?. <i>Biomolecules</i> , 2019, 9, 720.	4.0	5
13	Impact of Indigenous Non-Saccharomyces Yeasts Isolated from Madeira Island Vineyards on the Formation of Ethyl Carbamate in the Aging of Fortified Wines. <i>Processes</i> , 2021, 9, 799.	2.8	4
14	Unveiling the Evolution of Madeira Wine Key Metabolites: A Three-Year Follow-Up Study. <i>Processes</i> , 2022, 10, 1019.	2.8	0