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List of Publications by Year in descending order

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14
papers

169
citations

1307594

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1125743

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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 |