

MarÃ-a Dolores Luque de Castro

List of Publications by Year in descending order

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193
papers

7,777
citations

46918

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195
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195
docs citations

195
times ranked

9123
citing authors

#	ARTICLE	IF	CITATIONS
1	Soxhlet extraction: Past and present panacea. <i>Journal of Chromatography A</i> , 2010, 1217, 2383-2389.	1.8	500
2	Ultrasound-assisted crystallization (sonocrystallization). <i>Ultrasonics Sonochemistry</i> , 2007, 14, 717-724.	3.8	493
3	Dynamic ultrasound-assisted extraction of oleuropein and related biophenols from olive leaves. <i>Journal of Chromatography A</i> , 2006, 1108, 76-82.	1.8	223
4	Role of lees in wine production: A review. <i>Food Chemistry</i> , 2008, 111, 447-456.	4.2	187
5	Continuous subcritical water extraction as a useful tool for isolation of edible essential oils. <i>Food Chemistry</i> , 2001, 75, 109-113.	4.2	178
6	Continuous subcritical water extraction of medicinal plant essential oil: comparison with conventional techniques. <i>Talanta</i> , 2000, 51, 1179-1185.	2.9	156
7	Comparison of continuous subcritical water extraction and hydrodistillation of marjoram essential oil. <i>Journal of Chromatography A</i> , 1999, 855, 625-632.	1.8	139
8	Ultrasound-assisted preparation of liquid samples. <i>Talanta</i> , 2007, 72, 321-334.	2.9	138
9	Analytical uses of ultrasound I. Sample preparation. <i>TrAC - Trends in Analytical Chemistry</i> , 2004, 23, 644-653.	5.8	137
10	Pool of Resistance Mechanisms to Glyphosate in <i>Digitaria insularis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 615-622.	2.4	126
11	Sensitivity and specificity of PLS-class modelling for five sensory characteristics of dry-cured ham using visible and near infrared spectroscopy. <i>Analytica Chimica Acta</i> , 2006, 558, 125-131.	2.6	110
12	Multivariate optimisation of the microwave-assisted extraction of oleuropein and related biophenols from olive leaves. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 385, 753-759.	1.9	105
13	Preparation of urine samples prior to targeted or untargeted metabolomics mass-spectrometry analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2012, 41, 75-85.	5.8	103
14	A review on enzyme and ultrasound: A controversial but fruitful relationship. <i>Analytica Chimica Acta</i> , 2015, 889, 1-21.	2.6	103
15	Ultraviolet-visible spectroscopy and pattern recognition methods for differentiation and classification of wines. <i>Food Chemistry</i> , 2006, 97, 166-175.	4.2	102
16	Where is microwave-based analytical equipment for solid sample pre-treatment going?. <i>TrAC - Trends in Analytical Chemistry</i> , 2003, 22, 90-98.	5.8	92
17	Near infrared reflectance spectroscopy and multivariate analysis in enology. <i>Analytica Chimica Acta</i> , 2004, 527, 81-88.	2.6	91
18	Comparison and joint use of near infrared spectroscopy and Fourier transform mid infrared spectroscopy for the determination of wine parameters. <i>Talanta</i> , 2005, 66, 218-224.	2.9	91

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19	Human sweat metabolomics for lung cancer screening. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5381-5392.	1.9	90
20	Identification and determination of fat-soluble vitamins and metabolites in human serum by liquid chromatography/triple quadrupole mass spectrometry with multiple reaction monitoring. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 1745-1754.	0.7	85
21	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
22	Ultrasound-assisted extraction for the analysis of phenolic compounds in strawberries. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 379, 1106-12.	1.9	77
23	Two non-target mechanisms are involved in glyphosate-resistant horseweed (<i>Conyza canadensis</i> L.) Tj ETQq1 1 0.784314 rgBT/Overload	1.6	75
24	Extraction of fatty acids from grape seed by superheated hexane. <i>Talanta</i> , 2005, 68, 126-130.	2.9	71
25	Qualitative and Quantitative Sugar Profiling in Olive Fruits, Leaves, and Stems by Gas Chromatography-Tandem Mass Spectrometry (GC-MS/MS) after Ultrasound-Assisted Leaching. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12292-12299.	2.4	71
26	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. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 692-707.	1.0	71
27	Extraction of Polyphenols from Vine Shoots of <i>Vitis vinifera</i> by Superheated Ethanol-Water Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8775-8781.	2.4	70
28	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
29	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
30	Ultrasound assistance to liquid-liquid extraction: A debatable analytical tool. <i>Analytica Chimica Acta</i> , 2007, 583, 2-9.	2.6	67
31	Fast separation and determination of phenolic compounds by capillary electrophoresis-diode array detection. <i>Journal of Chromatography A</i> , 2004, 1045, 239-246.	1.8	65
32	Potential of residues from the Mediterranean agriculture and agrifood industry. <i>Trends in Food Science and Technology</i> , 2013, 32, 16-24.	7.8	65
33	Lycopene: The need for better methods for characterization and determination. <i>TrAC - Trends in Analytical Chemistry</i> , 2007, 26, 163-170.	5.8	64
34	Determination of glyphosate and its metabolites in plant material by reversed-polarity CE with indirect absorptometric detection. <i>Electrophoresis</i> , 2010, 31, 1423-1430.	1.3	64
35	A pilot study on the DNA-protective, cytotoxic, and apoptosis-inducing properties of olive-leaf extracts. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2011, 723, 165-170.	0.9	64
36	Optimization study for metabolomics analysis of human sweat by liquid chromatography-tandem mass spectrometry in high resolution mode. <i>Journal of Chromatography A</i> , 2014, 1333, 70-78.	1.8	63

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37	Hydrophilic antioxidants of virgin olive oil. Part 1: Hydrophilic phenols: A key factor for virgin olive oil quality. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 678-691.	1.0	60
38	Towards a comprehensive exploitation of citrus. <i>Trends in Food Science and Technology</i> , 2014, 39, 63-75.	7.8	60
39	Ultrasound-assisted extraction and derivatization of sterols and fatty alcohols from olive leaves and drupes prior to determination by gas chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 1227-1235.	1.8	58
40	Relationship between pH before salting and dry-cured ham quality. <i>Meat Science</i> , 2004, 67, 625-632.	2.7	55
41	Limited uptake, translocation and enhanced metabolic degradation contribute to glyphosate tolerance in <i>Mucuna pruriens</i> var. <i>utilis</i> plants. <i>Phytochemistry</i> , 2012, 73, 34-41.	1.4	54
42	Present and foreseeable future of metabolomics in forensic analysis. <i>Analytica Chimica Acta</i> , 2016, 925, 1-15.	2.6	54
43	Staticâ€“dynamic pressurized hot water extraction coupled to on-line filtrationâ€“solid-phase extractionâ€“high-performance liquid chromatographyâ€“post-column derivatizationâ€“fluorescence detection for the analysis of N-methylcarbamates in foods. <i>Analytica Chimica Acta</i> , 2002, 463, 189-197.	2.6	53
44	Micelle formation for improvement of continuous subcritical water extraction of polycyclic aromatic hydrocarbons in soil prior to high-performance liquid chromatographyâ€“fluorescence detection. <i>Journal of Chromatography A</i> , 2000, 902, 357-367.	1.8	51
45	Lab-on-valve: a useful tool in biochemical analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2008, 27, 118-126.	5.8	51
46	The role of ultrasound in pharmaceutical production: sonocrystallization. <i>Journal of Pharmacy and Pharmacology</i> , 2016, 68, 1249-1267.	1.2	49
47	Rank correlation of laser-induced breakdown spectroscopic data for the identification of alloys used in jewelry manufacture. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2003, 58, 1291-1299.	1.5	48
48	Identification and quantification of trans fatty acids in bakery products by gas chromatographyâ€“mass spectrometry after focused microwave Soxhlet extraction. <i>Food Chemistry</i> , 2007, 100, 859-867.	4.2	48
49	Rapid analytical method for the determination of pesticide residues in sunflower seeds based on focused microwave-assisted Soxhlet extraction prior to gas chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2003, 993, 121-129.	1.8	46
50	Flow-through (bio)chemical sensorsâ€“Plenary lecture. <i>Analyst, The</i> , 1993, 118, 593-600.	1.7	45
51	Staticâ€“Dynamic Superheated Liquid Extraction of Hydroxytyrosol and Other Biophenols from Alperujo (a Semisolid Residue of the Olive Oil Industry). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3629-3634.	2.4	43
52	Automated targeting analysis of eicosanoid inflammation biomarkers in human serum and in the exometabolome of stem cells by SPEâ€“LCâ€“MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 1093-1103.	1.9	42
53	Establishing compositional differences between fresh and black garlic by a metabolomics approach based on LCâ€“QTOF MS/MS analysis. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 155-163.	1.9	42
54	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. <i>Analytica Chimica Acta</i> , 2004, 517, 13-20.	2.6	41

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55	Quality and Stability of Edible Oils Enriched with Hydrophilic Antioxidants from the Olive Tree: The Role of Enrichment Extracts and Lipid Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11432-11441.	2.4	41
56	Determination of sulphide in liquid and solid samples by integrated pervaporationâ€“potentiometric detection. <i>Analytica Chimica Acta</i> , 2001, 436, 301-307.	2.6	40
57	Solidâ€“Liquid Transfer of Biophenols from Olive Leaves for the Enrichment of Edible Oils by a Dynamic Ultrasound-Assisted Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7231-7235.	2.4	40
58	Glyphosate tolerance by <i>Clitoria ternatea</i> and <i>Neonotonia wightii</i> plants involves differential absorption and translocation of the herbicide. <i>Plant and Soil</i> , 2011, 347, 221-230.	1.8	40
59	Pervaporation as interface between solid samples and capillary electrophoresis. <i>Journal of Chromatography A</i> , 2006, 1110, 245-253.	1.8	39
60	Development of a method for enhancing metabolomics coverage of human sweat by gas chromatographyâ€“mass spectrometry in high resolution mode. <i>Analytica Chimica Acta</i> , 2016, 905, 115-125.	2.6	39
61	Determination of selenium in nutritional supplements and shampoos by flow injection-hydride generation-atomic fluorescence spectrometry. <i>Talanta</i> , 1999, 50, 875-880.	2.9	37
62	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
63	Lower vitamin E serum levels are associated with osteoporosis in early postmenopausal women: a cross-sectional study. <i>Journal of Bone and Mineral Metabolism</i> , 2013, 31, 455-460.	1.3	35
64	LCâ€“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
65	Flow injection manifolds for liquidâ€“liquid extraction without phase separation assisted by ultrasound. <i>Analytica Chimica Acta</i> , 2003, 489, 1-11.	2.6	34
66	Use of near infrared spectroscopy in a study of binding media used in paintings. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 380, 706-711.	1.9	34
67	Liquid chromatography/triple quadrupole tandem mass spectrometry with multiple reaction monitoring for optimal selection of transitions to evaluate nutraceuticals from oliveâ€“tree materials. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 855-864.	0.7	34
68	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
69	Automated determination of mercury and arsenic in extracts from ancient papers by integration of solid-phase extraction and energy dispersive X-ray fluorescence detection using a lab-on-valve system. <i>Analytica Chimica Acta</i> , 2009, 652, 148-153.	2.6	33
70	Laser-induced breakdown spectrometry in jewellery industry. Part II: quantitative characterisation of goldfilled interface. <i>Talanta</i> , 2003, 59, 409-415.	2.9	32
71	On-line automatic SPE-CE coupling for the determination of biological markers in urine. <i>Electrophoresis</i> , 2007, 28, 789-798.	1.3	32
72	Ultrasound: A subexploited tool for sample preparation in metabolomics. <i>Analytica Chimica Acta</i> , 2014, 806, 74-84.	2.6	32

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73	Determination of phenol in water by pervaporationâ€“flow injection analysis. <i>Analytica Chimica Acta</i> , 2000, 419, 9-16.	2.6	31
74	Ultrasound-assisted continuous liquidâ€“liquid extraction without phase separation and hydrolysis of paracetamol in suppositories. <i>Analytica Chimica Acta</i> , 2003, 489, 223-232.	2.6	31
75	Determination of the oxidative stability of olive oil, using focused-microwave energy to accelerate the oxidation process. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 378, 479-483.	1.9	31
76	Ultrasound-assisted analytical emulsification-extraction. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 45, 1-13.	5.8	31
77	New methods for acceleration of meat sample preparation prior to determination of the metal content by atomic absorption spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2003, 377, 316-321.	1.9	29
78	Analytical uses of ultrasound. <i>TrAC - Trends in Analytical Chemistry</i> , 2004, 23, 829-838.	5.8	29
79	Automated method for the determination of fat-soluble vitamins in serum. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2004, 89-90, 473-477.	1.2	29
80	Analytical Methods in Wineries: Is It Time to Change?. <i>Food Reviews International</i> , 2005, 21, 231-265.	4.3	29
81	Tentative identification of the composition of <i>Agaricus bisporus</i> aqueous enzymatic extracts with antiviral activity against HCV: A study by liquid chromatographyâ€“tandem mass spectrometry in high resolution mode. <i>Journal of Functional Foods</i> , 2016, 24, 403-419.	1.6	29
82	Lesser known ultrasound-assisted heterogeneous sample-preparation procedures. <i>TrAC - Trends in Analytical Chemistry</i> , 2007, 26, 154-162.	5.8	28
83	Focused microwave-assisted Soxhlet extraction of acorn oil for determination of the fatty acid profile by GCâ€“MS. Comparison with conventional and standard methods. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 388, 451-462.	1.9	28
84	Method based on GCâ€“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
85	Capillary electrophoresis and herbicide analysis: Present and future perspectives. <i>Electrophoresis</i> , 2014, 35, 2509-2519.	1.3	27
86	HSâ€“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
87	Study of blood collection and sample preparation for analysis of vitamin D and its metabolites by liquid chromatographyâ€“tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2015, 879, 69-76.	2.6	26
88	Determination of vitamin D3 metabolites: state-of-the-art and trends. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1999, 20, 1-17.	1.4	25
89	Three-dimensional analysis of screen-printed electrodes by laser induced breakdown spectrometry and pattern recognition. <i>Analytica Chimica Acta</i> , 2001, 435, 227-238.	2.6	25
90	Ultrasound-assisted extraction and in situ derivatization. <i>Journal of Chromatography A</i> , 2013, 1296, 226-234.	1.8	25

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91	Recent advances in human sweat metabolomics for lung cancer screening. <i>Metabolomics</i> , 2016, 12, 1.	1.4	25
92	Static extraction with modified pressurized liquid and on-line fluorescence monitoring. <i>Journal of Chromatography A</i> , 2002, 978, 49-57.	1.8	24
93	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
94	Effect of sample pretreatment on the extraction of lemon (<i>Citrus limon</i>) components. <i>Talanta</i> , 2016, 153, 386-391.	2.9	24
95	On-line Flow Injectionâ€Pervaporation of Beer Samples for the Determination of Diacetyl. <i>Analyst</i> , The, 1997, 122, 119-122.	1.7	23
96	Focused microwave-assisted Soxhlet extraction: an expeditive approach for the isolation of lipids from sausage products. <i>Food Chemistry</i> , 2003, 83, 143-149.	4.2	23
97	Flow injection analysis-based methodology for automatic on-line monitoring and quality control for biodiesel production. <i>Bioresource Technology</i> , 2009, 100, 421-427.	4.8	23
98	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
99	Determination of biotin in foodstuffs and pharmaceutical preparations using a biosensing system based on the streptavidinâ€biotin interaction. <i>Analytica Chimica Acta</i> , 2001, 436, 109-117.	2.6	22
100	Pervaporationâ€gas chromatography coupling for slurry samples. <i>Journal of Chromatography A</i> , 2002, 976, 399-407.	1.8	22
101	Dual injection capillary electrophoresis: Foundations and applications. <i>Electrophoresis</i> , 2004, 25, 4074-4085.	1.3	22
102	Staticâ€dynamic sequential superheated liquid extraction of phenols and fatty acids from alperujo. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 392, 1241-1248.	1.9	22
103	Oil Content and Fatty Acid Profile of Spanish Cultivars During Olive Fruit Ripening. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1737-1745.	0.8	22
104	Comparison of extraction methods for exploitation of grape skin residues from ethanol distillation. <i>Talanta</i> , 2012, 101, 292-298.	2.9	22
105	Determination of ammonia in beers by pervaporation flow injection analysis and spectrophotometric detection. <i>Talanta</i> , 2003, 60, 1269-1275.	2.9	21
106	Temporal metabolomic analysis of <i>o</i> -glucoside phenolic compounds and their aglycone forms in olive tree and derived materials. <i>Phytochemical Analysis</i> , 2009, 20, 221-230.	1.2	21
107	The role of ultrasound in analytical derivatizations. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1189-1195.	1.2	21
108	Pervaporation: a useful tool in food analysis. <i>Food Chemistry</i> , 2000, 68, 387-394.	4.2	20

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109	Propelling devices: the heart of flow injection approaches. <i>Analytica Chimica Acta</i> , 2002, 461, 169-180.	2.6	20
110	Optimization of the drying step for preparing a new commercial powdered soup. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 361-368.	2.7	20
111	Determination of phenolic compounds in grape skin by capillary electrophoresis with simultaneous dual fluorescence and diode array absorption detection after dynamic superheated liquid leaching. <i>Journal of Chromatography A</i> , 2007, 1139, 301-307.	1.8	20
112	Dependence of Fatty-Acid Composition of Edible Oils on Their Enrichment in Olive Phenols. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2797-2802.	2.4	20
113	Selective ultrasound-enhanced enzymatic hydrolysis of oleuropein to its aglycon in olive (<i>Olea</i>) Tj ETQq1 1 0.784314,rgBT /Oyerlock 10 4.2 20	4.2	20
114	Determination of the major elements in homogeneous and heterogeneous samples by tandem laser-induced breakdown spectroscopyâ€“partial least square regression. <i>Microchemical Journal</i> , 2002, 73, 355-362.	2.3	19
115	Coupling microdialysis to capillary electrophoresis. <i>TrAC - Trends in Analytical Chemistry</i> , 2006, 25, 563-571.	5.8	19
116	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. <i>Journal of Chromatography A</i> , 2011, 1218, 3013-3021.	1.8	19
117	Low-Level Determination of Organochlorine Pesticides in Wines by Automatic Preconcentration and GCâ€“MSâ€“MS Detection. <i>Chromatographia</i> , 2010, 71, 899-905.	0.7	18
118	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
119	Selective inhibition-based biosensing system for the determination of pesticides in environmental samples using analytical pervaporation coupled with enzymatic derivatisation. <i>Analytica Chimica Acta</i> , 2000, 408, 209-216.	2.6	17
120	A fully automated method for in real time determination of laccase activity in wines. <i>Analytica Chimica Acta</i> , 2005, 553, 99-104.	2.6	17
121	Study of spectral analytical data using fingerprints and scaled similarity measurements. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 381, 953-963.	1.9	17
122	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
123	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
124	Sequential Automated Focused Microwave-Assisted Soxhlet Extraction of Compounds with Different Polarity from Marine Sediments Prior to Gas Chromatography Mass Spectrometry Detection. <i>Chromatographia</i> , 2005, 62, 69-74.	0.7	16
125	Determination of B2 and B6 vitamers in serum by capillary electrophoresis-molecular fluorescence-charge coupled detector. <i>Electrophoresis</i> , 2005, 26, 2376-2383.	1.3	16
126	Integrated sorptionâ€“energy-dispersive X-ray fluorescence detection for automatic determination of lead and cadmium in low-concentration solutions. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 1541-1547.	1.9	16

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127	Ultrasound-assisted hydrolysis and chemical derivatization combined to lab-on-valve solid-phase extraction for the determination of sialic acids in human biofluids by HPLC-liquid chromatography-laser induced fluorescence. <i>Analytica Chimica Acta</i> , 2013, 766, 69-76.	2.6	16
128	Determination of Henry's Law Constants of Phenols by Pervaporation-Flow Injection Analysis. <i>Environmental Science & Technology</i> , 2001, 35, 178-181.	4.6	15
129	Influence of Deep Frying on the Unsaponifiable Fraction of Vegetable Edible Oils Enriched with Natural Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7194-7202.	2.4	15
130	Fast Ultrasound-Assisted Extraction of Polar (phenols) and Nonpolar (lipids) Fractions in <i>Heterotheca inuloides</i> Cass.. <i>Phytochemical Analysis</i> , 2011, 22, 484-491.	1.2	15
131	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
132	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
133	Integrated pervaporation/detection for the determination of fluoride in pharmaceuticals. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2000, 22, 909-913.	1.4	14
134	Bioaccumulation assessment of the sunscreen agent 2-ethylhexyl 4-(N,N-dimethylamino)benzoate in human semen by automated online SPE-LC-MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 401, 1003-1011.	1.9	14
135	Untargeted analysis to monitor metabolic changes of garlic along heat treatment by LC-QTOF MS/MS. <i>Electrophoresis</i> , 2017, 38, 2349-2360.	1.3	14
136	Miniaturisation of analytical steps: necessity and snobbism. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 390, 67-69.	1.9	13
137	Towards a comprehensive exploitation of agrofood residues: Olive tree-Olive oil as example. <i>Comptes Rendus Chimie</i> , 2014, 17, 252-260.	0.2	13
138	Use of superheated liquids for the extraction of non-volatile compounds from wood: liquid chromatography studies. <i>Journal of Chromatography A</i> , 2004, 1038, 3-9.	1.8	12
139	Pressurised liquid-liquid extraction. An approach to the removal of inorganic non-metal species from used industrial oils. <i>Chemosphere</i> , 2004, 56, 943-947.	4.2	12
140	Dual-opposite injection capillary electrophoresis for the determination of anionic and cationic homologous surfactants in a single run. <i>Electrophoresis</i> , 2005, 26, 2283-2292.	1.3	12
141	Lab-on-valve for the automatic determination of the total content and individual profiles of linear alkylbenzene sulfonates in water samples. <i>Electrophoresis</i> , 2008, 29, 590-596.	1.3	12
142	Membrane-Based Separation Techniques: Dialysis, Gas Diffusion and Pervaporation. <i>Comprehensive Analytical Chemistry</i> , 2008, , 203-234.	0.7	12
143	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
144	Metabolomics: A potential way to know the role of vitamin D on multiple sclerosis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 136, 22-31.	1.4	12

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