MarÃ-a Dolores Luque de Castro

List of Publications by Year in descending order

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Version: 2024-02-01



#	Article	IF	CITATIONS
1	Misused terms in analytical chemistry with emphasis on ultrasound application. Journal of Separation Science, 2022, 45, 166-171.	1.3	1
2	Headspaceâ^'GC–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.	2.5	68
3	Establishing compositional differences between fresh and black garlic by a metabolomics approach based on LC–QTOF MS/MS analysis. Journal of Food Composition and Analysis, 2017, 62, 155-163.	1.9	42
4	Metabolomics: A potential way to know the role of vitamin D on multiple sclerosis. Journal of Pharmaceutical and Biomedical Analysis, 2017, 136, 22-31.	1.4	12
5	Selective ultrasound-enhanced enzymatic hydrolysis of oleuropein to its aglycon in olive (Olea) Tj ETQq1 1 0.784	1314 rgBT 4.2	/Oyerlock 10
6	Untargeted analysis to monitor metabolic changes of garlic along heat treatment by LC–QTOF MS/MS. Electrophoresis, 2017, 38, 2349-2360.	1.3	14
7	Microwave-Assisted Extraction of Food Components. , 2016, , .		1
8	Tentative identification of the composition of Agaricus bisporus aqueous enzymatic extracts with antiviral activity against HCV: A study by liquid chromatography–tandem mass spectrometry in high resolution mode. Journal of Functional Foods, 2016, 24, 403-419.	1.6	29
9	HS–GC/MS volatile profile of different varieties of garlic and their behavior under heating. Analytical and Bioanalytical Chemistry, 2016, 408, 3843-3852.	1.9	27
10	Present and foreseeable future of metabolomics in forensic analysis. Analytica Chimica Acta, 2016, 925, 1-15.	2.6	54
11	The role of ultrasound in pharmaceutical production: sonocrystallization. Journal of Pharmacy and Pharmacology, 2016, 68, 1249-1267.	1.2	49
12	Recent advances in human sweat metabolomics for lung cancer screening. Metabolomics, 2016, 12, 1.	1.4	25
13	Effect of sample pretreatment on the extraction of lemon (Citrus limon) components. Talanta, 2016, 153, 386-391.	2.9	24
14	Development of a method for enhancing metabolomics coverage of human sweat by gas chromatography–mass spectrometry in high resolution mode. Analytica Chimica Acta, 2016, 905, 115-125.	2.6	39
15	Comparative Study of the Effect of Sample Pretreatment and Extraction on the Determination of Flavonoids from Lemon (Citrus limon). PLoS ONE, 2016, 11, e0148056.	1.1	37
16	Microwave-Assisted Extraction of Food Components. , 2016, , 772-779.		0
17	Enhancing detection coverage in untargeted metabolomics analysis by solidâ€phase extraction onâ€line coupled to LC–MS/MS. Electrophoresis, 2015, 36, 2179-2187.	1.3	9
18	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.	1.7	10

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19	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.	1.0	7
20	Study of blood collection and sample preparation for analysis of vitamin D and its metabolites by liquid chromatography–tandem mass spectrometry. Analytica Chimica Acta, 2015, 879, 69-76.	2.6	26
21	Human sweat metabolomics for lung cancer screening. Analytical and Bioanalytical Chemistry, 2015, 407, 5381-5392.	1.9	90
22	Comparative study of the effect of auxiliary energies on the extraction of Citrus fruit components. Talanta, 2015, 144, 522-528.	2.9	17
23	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.	2.9	34
24	Ultrasound-assisted emulsification–extraction of orange peel metabolites prior to tentative identification by LC–QTOF MS/MS. Talanta, 2015, 141, 150-157.	2.9	9
25	A review on enzyme and ultrasound: A controversial but fruitful relationship. Analytica Chimica Acta, 2015, 889, 1-21.	2.6	103
26	Capillary electrophoresis and herbicide analysis: Present and future perspectives. Electrophoresis, 2014, 35, 2509-2519.	1.3	27
27	Stable isotopic internal standard correction for quantitative analysis of hydroxyeicosatetraenoic acids (HETEs) in serum by on-line SPE–LC–MS/MS in selected reaction monitoring mode. Talanta, 2014, 126, 170-176.	2.9	10
28	Ultrasound: A subexploited tool for sample preparation in metabolomics. Analytica Chimica Acta, 2014, 806, 74-84.	2.6	32
29	Optimization study for metabolomics analysis of human sweat by liquid chromatography–tandem mass spectrometry in high resolution mode. Journal of Chromatography A, 2014, 1333, 70-78.	1.8	63
30	Towards a comprehensive exploitation of agrofood residues: Olive tree–Âolive oil as example. Comptes Rendus Chimie, 2014, 17, 252-260.	0.2	13
31	Ultrasoundâ€assisted Extraction with LC–TOF/MS Identification and LC–UV Determination of Imazamox and its Metabolites in Leaves of Wheat Plants. Phytochemical Analysis, 2014, 25, 357-363.	1.2	11
32	Qualitative/quantitative strategy for the determination of glufosinate and metabolites in plants. Analytical and Bioanalytical Chemistry, 2014, 406, 611-620.	1.9	9
33	Analysis of serum phospholipid profiles by liquid chromatography–tandem mass spectrometry in high resolution mode for evaluation of atherosclerotic patients. Journal of Chromatography A, 2014, 1371, 154-162.	1.8	23
34	Towards a comprehensive exploitation of citrus. Trends in Food Science and Technology, 2014, 39, 63-75.	7.8	60
35	LC–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.	1.4	35
36	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.	1.7	15

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37	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.	1.9	9
38	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.	1.0	11
39	Lower vitamin E serum levels are associated with osteoporosis in early postmenopausal women: a cross-sectional study. Journal of Bone and Mineral Metabolism, 2013, 31, 455-460.	1.3	35
40	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.	1.7	10
41	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.	0.7	3
42	Method based on GC–MS to study the influence of tricarboxylic acid cycle metabolites on cardiovascular risk factors. Journal of Pharmaceutical and Biomedical Analysis, 2013, 74, 178-185.	1.4	27
43	Liquid chromatography–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.	1.4	7
44	Ultrasound-assisted hydrolysis and chemical derivatization combined to lab-on-valve solid-phase extraction for the determination of sialic acids in human biofluids by μ-liquid chromatography-laser induced fluorescence. Analytica Chimica Acta, 2013, 766, 69-76.	2.6	16
45	Characterization of grape seed residues from the ethanol-distillation industry. Analytical Methods, 2013, 5, 1922.	1.3	5
46	Ultrasound-assisted extraction and in situ derivatization. Journal of Chromatography A, 2013, 1296, 226-234.	1.8	25
47	Integrated identification/confirmatory and targeted analysis of epoxyeicosatrienosic acids in human serum by LC–TOF MS and automated on-line SPE–LC–QqQ MS/MS. Talanta, 2013, 106, 440-447.	2.9	9
48	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.	2.9	4
49	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.	4.2	12
50	Potential of residues from the Mediterranean agriculture and agrifood industry. Trends in Food Science and Technology, 2013, 32, 16-24.	7.8	65
51	Ultrasound-assisted analytical emulsification-extraction. TrAC - Trends in Analytical Chemistry, 2013, 45, 1-13.	5.8	31
52	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.	1.0	10
53	Metabolomic discrimination between patients with stable angina, nonâ€ <scp>ST</scp> elevation myocardial infarction, and acute myocardial infarct. Electrophoresis, 2013, 34, 2827-2835.	1.3	0
54	Targeted analysis of omegaâ€6â€derived eicosanoids in human serum by SPE‣Câ€MS/MS for evaluation of coronary artery disease. Electrophoresis, 2013, 34, 2901-2909.	1.3	8

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55	Preparation of urine samples prior to targeted or untargeted metabolomics mass-spectrometry analysis. TrAC - Trends in Analytical Chemistry, 2012, 41, 75-85.	5.8	103
56	Tentative Identification of Phenolic Compounds in Olive Pomace Extracts Using Liquid Chromatography–Tandem Mass Spectrometry with a Quadrupole–Quadrupole-Time-of-Flight Mass Detector. Journal of Agricultural and Food Chemistry, 2012, 60, 11542-11550.	2.4	69
57	Two non-target mechanisms are involved in glyphosate-resistant horseweed (Conyza canadensis L.) Tj ETQq1 1 ().784314 ı 1.6	rgBT /Overloc
58	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.	1.8	17
59	Pool of Resistance Mechanisms to Glyphosate in Digitaria insularis. Journal of Agricultural and Food Chemistry, 2012, 60, 615-622.	2.4	126
60	Comparison of extraction methods for exploitation of grape skin residues from ethanol distillation. Talanta, 2012, 101, 292-298.	2.9	22
61	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. Journal of Agricultural and Food Chemistry, 2012, 60, 3409-3417.	2.4	15
62	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.	2.4	83
63	Virgin olive oil phenolic profile and variability in progenies from olive crosses. Journal of the Science of Food and Agriculture, 2012, 92, 2524-2533.	1.7	24
64	Cholesterol oxidation products in milk: Processing formation and determination. European Journal of Lipid Science and Technology, 2012, 114, 687-694.	1.0	18
65	Limited uptake, translocation and enhanced metabolic degradation contribute to glyphosate to leave to	1.4	54
66	A pilot study on the DNA-protective, cytotoxic, and apoptosis-inducing properties of olive-leaf extracts. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2011, 723, 165-170.	0.9	64
67	On-line coupling of automatic solid-phase extraction and HPLC for determination of carotenoids in serum. Talanta, 2011, 85, 1842-1847.	2.9	11
68	Cosmetobolomics as an incipient â€~-omics' with high analytical involvement. TrAC - Trends in Analytical Chemistry, 2011, 30, 1365-1371.	5.8	7
69	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.	2.4	15
70	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.	2.4	41
71	Glyphosate tolerance by Clitoria ternatea and Neonotonia wightii plants involves differential absorption and translocation of the herbicide. Plant and Soil, 2011, 347, 221-230.	1.8	40
72	Automated targeting analysis of eicosanoid inflammation biomarkers in human serum and in the exometabolome of stem cells by SPE–LC–MS/MS. Analytical and Bioanalytical Chemistry, 2011, 399, 1093-1103.	1.9	42

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73	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.	1.9	14
74	Oil Content and Fatty Acid Profile of Spanish Cultivars During Olive Fruit Ripening. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1737-1745.	0.8	22
75	Fast Ultrasoundâ€assisted Extraction of Polar (phenols) and Nonpolar (lipids) Fractions in <i>Heterotheca inuloides</i> Cass Phytochemical Analysis, 2011, 22, 484-491.	1.2	15
76	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.	1.0	60
77	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.	1.0	71
78	Targeting metabolomics analysis of the sunscreen agent 2-ethylhexyl 4-(N,N-dimethylamino)benzoate in human urine by automated on-line solid-phase extraction–liquid chromatography–tandem mass spectrometry with liquid chromatography–time-of-flight/mass spectrometry confirmation. Journal of Chromatography A, 2011, 1218, 3013-3021.	1.8	19
79	The role of ultrasound in analytical derivatizations. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1189-1195.	1.2	21
80	Low-Level Determination of Organochlorine Pesticides in Wines by Automatic Preconcentration and GC–MS–MS Detection. Chromatographia, 2010, 71, 899-905.	0.7	18
81	Fatty Acid Profiling of the Main Tissues of Spanish Olive Fruit: Effect of the Oil Extraction Method. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1413-1423.	0.8	6
82	Determination of glyphosate and its metabolites in plant material by reversedâ€polarity CE with indirect absorptiometric detection. Electrophoresis, 2010, 31, 1423-1430.	1.3	64
83	Soxhlet extraction: Past and present panacea. Journal of Chromatography A, 2010, 1217, 2383-2389.	1.8	500
84	Ultrasound-assisted extraction and derivatization of sterols and fatty alcohols from olive leaves and drupes prior to determination by gas chromatography–tandem mass spectrometry. Journal of Chromatography A, 2010, 1217, 1227-1235.	1.8	58
85	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.	2.4	71
86	Characterization of Fatty Alcohol and Sterol Fractions in Olive Tree. Journal of Agricultural and Food Chemistry, 2010, 58, 7539-7546.	2.4	10
87	Temporal metabolomic analysis of <i> o</i> â€glucoside phenolic compounds and their aglycone forms in olive tree and derived materials. Phytochemical Analysis, 2009, 20, 221-230.	1.2	21
88	The dual trend in histatins research. TrAC - Trends in Analytical Chemistry, 2009, 28, 1011-1018.	5.8	6
89	Flow injection analysis-based methodology for automatic on-line monitoring and quality control for biodiesel production. Bioresource Technology, 2009, 100, 421-427.	4.8	23
90	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. Analytica Chimica Acta, 2009, 652, 148-153.	2.6	33

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91	Dependence of Fatty-Acid Composition of Edible Oils on Their Enrichment in Olive Phenols. Journal of Agricultural and Food Chemistry, 2009, 57, 2797-2802.	2.4	20
92	Miniaturisation of analytical steps: necessity and snobbism. Analytical and Bioanalytical Chemistry, 2008, 390, 67-69.	1.9	13
93	Static–dynamic sequential superheated liquid extraction of phenols and fatty acids from alperujo. Analytical and Bioanalytical Chemistry, 2008, 392, 1241-1248.	1.9	22
94	Liquid chromatography/triple quadrupole tandem mass spectrometry with multiple reaction monitoring for optimal selection of transitions to evaluate nutraceuticals from oliveâ€ŧree materials. Rapid Communications in Mass Spectrometry, 2008, 22, 855-864.	0.7	34
95	Labâ€onâ€valve for the automatic determination of the total content and individual profiles of linear alkylbenzene sulfonates in water samples. Electrophoresis, 2008, 29, 590-596.	1.3	12
96	Continuous filtration as a separation technique. TrAC - Trends in Analytical Chemistry, 2008, 27, 101-107.	5.8	9
97	Lab-on-valve: a useful tool in biochemical analysis. TrAC - Trends in Analytical Chemistry, 2008, 27, 118-126.	5.8	51
98	Role of lees in wine production: A review. Food Chemistry, 2008, 111, 447-456.	4.2	187
99	Solidâ^'Liquid Transfer of Biophenols from Olive Leaves for the Enrichment of Edible Oils by a Dynamic Ultrasound-Assisted Approach. Journal of Agricultural and Food Chemistry, 2008, 56, 7231-7235.	2.4	40
100	Membrane-Based Separation Techniques: Dialysis, Gas Diffusion and Pervaporation. Comprehensive Analytical Chemistry, 2008, , 203-234.	0.7	12
101	Ultrasound-assisted preparation of liquid samples. Talanta, 2007, 72, 321-334.	2.9	138
102	Staticâ^'Dynamic Superheated Liquid Extraction of Hydroxytyrosol and Other Biophenols from Alperujo (a Semisolid Residue of the Olive Oil Industry). Journal of Agricultural and Food Chemistry, 2007, 55, 3629-3634.	2.4	43
103	On-line automatic SPE-CE coupling for the determination of biological markers in urine. Electrophoresis, 2007, 28, 789-798.	1.3	32
104	On-line preparation of microsamples prior to CE. Electrophoresis, 2007, 28, 1214-1220.	1.3	11
105	Ultrasound-assisted crystallization (sonocrystallization). Ultrasonics Sonochemistry, 2007, 14, 717-724.	3.8	493
106	Lesser known ultrasound-assisted heterogeneous sample-preparation procedures. TrAC - Trends in Analytical Chemistry, 2007, 26, 154-162.	5.8	28
107	Lycopene: The need for better methods for characterization and determination. TrAC - Trends in Analytical Chemistry, 2007, 26, 163-170.	5.8	64
108	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.	1.8	20

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109	In-column micro-high-performance liquid chromatographic concentration-separation prior to ultraviolet detection for the determination of chlorophenols in water samples. Journal of Chromatography A, 2007, 1174, 78-84.	1.8	11
110	Ultrasound assistance to liquid–liquid extraction: A debatable analytical tool. Analytica Chimica Acta, 2007, 583, 2-9.	2.6	67
111	Flow-injection interface for on-line coupling solid-phase extraction and X-ray fluorescence measurements. Analytica Chimica Acta, 2007, 594, 69-74.	2.6	6
112	Identification and quantification of trans fatty acids in bakery products by gas chromatography–mass spectrometry after focused microwave Soxhlet extraction. Food Chemistry, 2007, 100, 859-867.	4.2	48
113	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.	0.7	85
114	Focused microwave-assisted Soxhlet extraction of acorn oil for determination of the fatty acid profile by GC–MS. Comparison with conventional and standard methods. Analytical and Bioanalytical Chemistry, 2007, 388, 451-462.	1.9	28
115	Integrated sorption–energy-dispersive X-ray fluorescence detection for automatic determination of lead and cadmium in low-concentration solutions. Analytical and Bioanalytical Chemistry, 2007, 389, 1541-1547.	1.9	16
116	Extraction of Polyphenols from Vine Shoots ofVitis viniferaby Superheated Ethanolâ^'Water Mixtures. Journal of Agricultural and Food Chemistry, 2006, 54, 8775-8781.	2.4	70
117	Sensitivity and specificity of PLS-class modelling for five sensory characteristics of dry-cured ham using visible and near infrared spectroscopy. Analytica Chimica Acta, 2006, 558, 125-131.	2.6	110
118	Dynamic ultrasound-assisted extraction of oleuropein and related biophenols from olive leaves. Journal of Chromatography A, 2006, 1108, 76-82.	1.8	223
119	Pervaporation as interface between solid samples and capillary electrophoresis. Journal of Chromatography A, 2006, 1110, 245-253.	1.8	39
120	Relationships of genotype and slaughter time with the appearance and texture of dry-cured hams. Food Chemistry, 2006, 94, 271-277.	4.2	11
121	Ultraviolet–visible spectroscopy and pattern recognition methods for differentiation and classification of wines. Food Chemistry, 2006, 97, 166-175.	4.2	102
122	Coupling microdialysis to capillary electrophoresis. TrAC - Trends in Analytical Chemistry, 2006, 25, 563-571.	5.8	19
123	Multivariate optimisation of the microwave-assisted extraction of oleuropein and related biophenols from olive leaves. Analytical and Bioanalytical Chemistry, 2006, 385, 753-759.	1.9	105
124	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.	1.9	10
125	Cas chromatography–electron capture detection determination of Dacthal and its di-acid metabolite in soil after ultrasound-assisted extraction and in situ focused microwave-assisted derivatization. Analytical and Bioanalytical Chemistry, 2006, 386, 341-345.	1.9	10
126	A fully automated method for in real time determination of laccase activity in wines. Analytica Chimica Acta, 2005, 553, 99-104.	2.6	17

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127	Sequential Automated Focused Microwave-Assisted Soxhlet Extraction of Compounds with Different Polarity from Marine Sediments Prior to Gas Chromatography Mass Spectrometry Detection. Chromatographia, 2005, 62, 69-74.	0.7	16
128	Determination of B2 and B6 vitamers in serum by capillary electrophoresis-molecular fluorescence-charge coupled detector. Electrophoresis, 2005, 26, 2376-2383.	1.3	16
129	On-line pervaporation-capillary electrophoresis for the determination of volatile acidity and free sulfur dioxide in wines. Electrophoresis, 2005, 26, 2231-2238.	1.3	9
130	Dual-opposite injection capillary electrophoresis for the determination of anionic and cationic homologous surfactants in a single run. Electrophoresis, 2005, 26, 2283-2292.	1.3	12
131	Study of spectral analytical data using fingerprints and scaled similarity measurements. Analytical and Bioanalytical Chemistry, 2005, 381, 953-963.	1.9	17
132	Comparison and joint use of near infrared spectroscopy and Fourier transform mid infrared spectroscopy for the determination of wine parameters. Talanta, 2005, 66, 218-224.	2.9	91
133	Extraction of fatty acids from grape seed by superheated hexane. Talanta, 2005, 68, 126-130.	2.9	71
134	Analytical Methods in Wineries: Is It Time to Change?. Food Reviews International, 2005, 21, 231-265.	4.3	29
135	Fast separation and determination of phenolic compounds by capillary electrophoresis–diode array detection. Journal of Chromatography A, 2004, 1045, 239-246.	1.8	65
136	Determination of the oxidative stability of olive oil, using focused-microwave energy to accelerate the oxidation process. Analytical and Bioanalytical Chemistry, 2004, 378, 479-483.	1.9	31
137	Ultrasound-assisted extraction for the analysis of phenolic compounds in strawberries. Analytical and Bioanalytical Chemistry, 2004, 379, 1106-12.	1.9	77
138	Use of near infrared spectroscopy in a study of binding media used in paintings. Analytical and Bioanalytical Chemistry, 2004, 380, 706-711.	1.9	34
139	Trigger-based concurrent control system for automating analytical processes. TrAC - Trends in Analytical Chemistry, 2004, 23, 370-384.	5.8	2
140	Dual injection capillary electrophoresis: Foundations and applications. Electrophoresis, 2004, 25, 4074-4085.	1.3	22
141	Analytical uses of ultrasound I. Sample preparation. TrAC - Trends in Analytical Chemistry, 2004, 23, 644-653.	5.8	137
142	Analytical uses of ultrasound. TrAC - Trends in Analytical Chemistry, 2004, 23, 829-838.	5.8	29
143	Use of superheated liquids for the extraction of non-volatile compounds from wood: liquid chromatography studies. Journal of Chromatography A, 2004, 1038, 3-9.	1.8	12
144	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.	2.6	41

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145	Near infrared reflectance spectroscopy and multivariate analysis in enology. Analytica Chimica Acta, 2004, 527, 81-88.	2.6	91
146	Pressurised liquid–liquid extraction. An approach to the removal of inorganic non-metal species from used industrial oils. Chemosphere, 2004, 56, 943-947.	4.2	12
147	Demetalization of oils resulting from recycled tires by liquid–liquid extraction using modified superheated water. Talanta, 2004, 63, 391-396.	2.9	8
148	Optimization of the drying step for preparing a new commercial powdered soup. Innovative Food Science and Emerging Technologies, 2004, 5, 361-368.	2.7	20
149	Relationship between pH before salting and dry-cured ham quality. Meat Science, 2004, 67, 625-632.	2.7	55
150	Automated method for the determination of fat-soluble vitamins in serum. Journal of Steroid Biochemistry and Molecular Biology, 2004, 89-90, 473-477.	1.2	29
151	Superheated water extraction of cholesterol from solid food. Analytical and Bioanalytical Chemistry, 2003, 375, 437-442.	1.9	6
152	New methods for acceleration of meat sample preparation prior to determination of the metal content by atomic absorption spectrometry. Analytical and Bioanalytical Chemistry, 2003, 377, 316-321.	1.9	29
153	Flow-injection spectrophotometric determination of cyanate in bioremediation processes by use of immobilised inducible cyanase. Analytical and Bioanalytical Chemistry, 2003, 377, 1071-1078.	1.9	10
154	Superheated liquids for extraction of solid residues from winemaking processes. Analytical and Bioanalytical Chemistry, 2003, 377, 1190-1195.	1.9	6
155	Rapid analytical method for the determination of pesticide residues in sunflower seeds based on focused microwave-assisted Soxhlet extraction prior to gas chromatography–tandem mass spectrometry. Journal of Chromatography A, 2003, 993, 121-129.	1.8	46
156	Valves and flow injection manifolds: an excellent marriage with unlimited versatility. Analytica Chimica Acta, 2003, 480, 181-192.	2.6	8
157	Pervaporation-flow injection analysis of phenol after on-line derivatisation to phenyl acetate. Analytica Chimica Acta, 2003, 485, 37-42.	2.6	9
158	Flow injection manifolds for liquid–liquid extraction without phase separation assisted by ultrasound. Analytica Chimica Acta, 2003, 489, 1-11.	2.6	34
159	Ultrasound-assisted continuous liquid–liquid extraction without phase separation and hydrolysis of paracetamol in suppositories. Analytica Chimica Acta, 2003, 489, 223-232.	2.6	31
160	Where is microwave-based analytical equipment for solid sample pre-treatment going?. TrAC - Trends in Analytical Chemistry, 2003, 22, 90-98.	5.8	92
161	Rank correlation of laser-induced breakdown spectroscopic data for the identification of alloys used in jewelry manufacture. Spectrochimica Acta, Part B: Atomic Spectroscopy, 2003, 58, 1291-1299.	1.5	48
162	Focused microwave-assisted Soxhlet extraction: an expeditive approach for the isolation of lipids from sausage products. Food Chemistry, 2003, 83, 143-149.	4.2	23

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163	Laser-induced breakdown spectrometry in jewellery industry. Part II: quantitative characterisation of goldfilled interface. Talanta, 2003, 59, 409-415.	2.9	32
164	Fast microwave-assisted free sugars washing and hydrolysis pre-treatment for the flow injection determination of starch in food. Talanta, 2003, 59, 837-843.	2.9	9
165	Determination of ammonia in beers by pervaporation flow injection analysis and spectrophotometric detection. Talanta, 2003, 60, 1269-1275.	2.9	21
166	Analytical pervaporation: a key technique in the enological laboratory. Journal of AOAC INTERNATIONAL, 2003, 86, 394-9.	0.7	0
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