# Elena Canellas

List of Publications by Year
in descending order



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|---|---|---|---|
| 42 papers | 1,340 citations | 257429 24 h-index | 345203 36 g-index |
| 42 all docs | 42 docs citations | 42 times ranked | 1054 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Quantitative determination of 22 primary aromatic amines by cation-exchange solid-phase extraction and liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2009, 1216, 5176-5181. | 3.7 | 108 |
| 2 | Composition of the adhesives used in food packaging multilayer materials and migration studies from packaging to food. Journal of Materials Chemistry, 2011, 21, 4358. | 6.7 | 77 |
| 3 | Identification of non volatile migrant compounds and NIAS in polypropylene films used as food packaging characterized by UPLC-MS/QTOF. Talanta, 2018, 188, 750-762. | 5.5 | 69 |
| 4 | Nano selenium as antioxidant agent in a multilayer food packaging material. Analytical and Bioanalytical Chemistry, 2016, 408, 6659-6670. | 3.7 | 63 |
| 5 | Partition and diffusion of volatile compounds from acrylic adhesives used for food packaging multilayers manufacturing. Journal of Materials Chemistry, 2010, 20, 5100. | 6.7 | 61 |
| 6 | Compounds responsible for off-odors in several samples composed by polypropylene, polyethylene, paper and cardboard used as food packaging materials. Food Chemistry, 2020, 309, 125792. | 8.2 | 55 |
| 7 | Atmospheric pressure gas chromatography coupled to quadrupole-time of flight mass spectrometry as a powerful tool for identification of non intentionally added substances in acrylic adhesives used in food packaging materials. Journal of Chromatography A, 2012, 1235, 141-148. | 3.7 | 54 |
| 8 | Atmospheric pressure gas chromatography with quadrupole time of flight mass spectrometry for simultaneous detection and quantification of polycyclic aromatic hydrocarbons and nitro-polycyclic aromatic hydrocarbons in mosses. Journal of Chromatography A, 2012, 1252, 146-154. | 3.7 | 48 |
| 9 | New UPLC coupled to mass spectrometry approaches for screening of non-volatile compounds as potential migrants from adhesives used in food packaging materials. Analytica Chimica Acta, 2010, 666, 62-69. | 5.4 | 47 |
| 10 | UPLCâ€“ESI-Q-TOF-MSE and GCâ€“MS identification and quantification of non-intentionally added substances coming from biodegradable food packaging. Analytical and Bioanalytical Chemistry, 2015, 407, 6781-6790. | 3.7 | 46 |
| 11 | Identification and quantification of odorous compounds from adhesives used in food packaging materials by headspace solid phase extraction and headspace solid phase microextraction coupled to gas chromatographyâ€“olfactometryâ€“mass spectrometry. Analytica Chimica Acta, 2012, 745, 53-63. | 5.4 | 42 |
| 12 | Migration of odorous compounds from adhesives used in market samples of food packaging materials by chromatography olfactometry and mass spectrometry (GCâ€“Oâ€“MS). Food Chemistry, 2014, 145, 237-244. | 8.2 | 42 |
| 13 | New Antioxidant Multilayer Packaging with Nanoselenium to Enhance the Shelf-Life of Market Food Products. Nanomaterials, 2018, 8, 837. | 4.1 | 40 |
| 14 | Migration of non intentionally added substances from adhesives by UPLCâ€“Qâ€TOF/MS and the role of EVOH to avoid migration in multilayer packaging materials. Journal of Mass Spectrometry, 2013, 48, 430-437. | 1.6 | 39 |
| 15 | Ion-Mobility Quadrupole Time-of-Flight Mass Spectrometry: A Novel Technique Applied to Migration of Nonintentionally Added Substances from Polyethylene Films Intended for Use as Food Packaging. Analytical Chemistry, 2019, 91, 12741-12751. | 6.5 | 38 |
| 16 | Predicting the antioxidant capacity and total phenolic content of bearberry leaves by data fusion of UVâ€“Vis spectroscopy and UHPLC/Q-TOF-MS. Talanta, 2020, 213, 120831. | 5.5 | 38 |
| 17 | Analytical methods for the screening of potential volatile migrants from acrylic-base adhesives used in food-contact materials. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 1592-1601. | 2.3 | 33 |
| 18 | Comparison of two antioxidant packaging based on rosemary oleoresin and green tea extract coated on polyethylene terephthalate for extending the shelf life of minced pork meat. Food Packaging and Shelf Life, 2020, 26, 100588. | 7.5 | 33 |

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|---|---|---|---|
| 19 | Screening of volatile decay markers of minced pork by headspace-solid phase microextractionâ€“gas chromatographyâ€“mass spectrometry and chemometrics. Food Chemistry, 2021, 342, 128341. | 8.2 | 33 |
| 20 | Risk assessment derived from migrants identified in several adhesives commonly used in food contact materials. Food and Chemical Toxicology, 2015, 75, 79-87. | 3.6 | 31 |
| 21 | Three-phase hollow-fiber liquid-phase microextraction combined with HPLC-UV for the determination of isothiazolinone biocides in adhesives used for food packaging materials. Journal of Separation Science, 2014, 37, 272-280. | 2.5 | 29 |
| 22 | Compounds from multilayer plastic bags cause reproductive failures in artificial insemination. Scientific Reports, 2014, 4, 4913. | 3.3 | 26 |
| 23 | Atmospheric pressure gas chromatography coupled to quadrupole-time of flight mass spectrometry as a tool for identification of volatile migrants from autoadhesive labels used for direct food contact. Journal of Mass Spectrometry, 2014, 49, 1181-1190. | 1.6 | 25 |
| 24 | Discovery and Characterization of Phenolic Compounds in Bearberry (Arctostaphylos uva-ursi) Leaves Using Liquid Chromatographyâ€“Ion Mobilityâ€“High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2021, 69, 10856-10868. | 5.2 | 25 |
| 25 | Identification of non-volatile compounds and their migration from hot melt adhesives used in food packaging materials characterized by ultra-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. Analytical and Bioanalytical Chemistry, 2013, 405, 4747-4754. | 3.7 | 24 |
| 26 | Ion mobility quadrupole time-of-flight mass spectrometry for the identification of non-intentionally added substances in UV varnishes applied on food contact materials. A safety by design study. Talanta, 2019, 205, 120103. | 5.5 | 22 |
| 27 | Multiple headspace-solid phase microextraction for the determination of migrants coming from a self-stick label in fresh sausage. Food Chemistry, 2016, 197, 24-29. | 8.2 | 21 |
| 28 | Migration assessment and the â€˜threshold of toxicological concernâ€™ applied to the safe design of an acrylic adhesive for food-contact laminates. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1721-1729. | 2.3 | 21 |
| 29 | A common surfactant used in food packaging found to be toxic for reproduction in mammals. Food and Chemical Toxicology, 2018, 113, 115-124. | 3.6 | 21 |
| 30 | Determination of partition and diffusion coefficients of components of two rubber adhesives in different multilayer materials. International Journal of Adhesion and Adhesives, 2013, 40, 56-63. | 2.9 | 18 |
| 31 | The use of ion mobility time-of-flight mass spectrometry to assess the migration of polyamide 6 and polyamide 66 oligomers from kitchenware utensils to food. Food Chemistry, 2021, 350, 129260. | 8.2 | 17 |
| 32 | Ultra high performance liquid chromatography coupled to quadruple time-of-flight with MSE technology used for qualitative analysis of non-volatile oxidation markers in sliced packed mushrooms (Agaricus Bisporus). Journal of Chromatography A, 2016, 1432, 73-83. | 3.7 | 11 |
| 33 | Ion mobility quadrupole time-of-flight high resolution mass spectrometry coupled to ultra-high pressure liquid chromatography for identification of non-intentionally added substances migrating from food cans. Journal of Chromatography A, 2020, 1616, 460778. | 3.7 | 11 |
| 34 | The detection and elucidation of oligomers migrating from biodegradable multilayer teacups using liquid chromatography coupled to ion mobility time-of-flight mass spectrometry and gas chromatographyâ€“mass spectrometry. Food Chemistry, 2022, 374, 131777. | 8.2 | 10 |
| 35 | A Collision Cross Section Database for Extractables and Leachables from Food Contact Materials. Journal of Agricultural and Food Chemistry, 2022, 70, 4457-4466. | 5.2 | 10 |
| 36 | The application of ion mobility time of flight mass spectrometry to elucidate neo-formed compounds derived from polyurethane adhesives used in champagne cork stoppers. Talanta, 2021, 234, 122632. | 5.5 | 9 |

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| 37 | Prediction of Collision Cross Section Values: Application to Non-Intentionally Added Substance Identification in Food Contact Materials. Journal of Agricultural and Food Chemistry, 2022, 70, 1272-1281. | 5.2 | 9 |
| 38 | A clever strategy for permeability studies of methyl bromide and some organic compounds through high-barrier plastic films. International Journal of Environmental Analytical Chemistry, 2007, 87, 863-874. | 3.3 | 8 |
| 39 | Prediction of Collision Cross-Section Values for Extractables and Leachables from Plastic Products. Environmental Science & Technology, 2022, 56, 9463-9473. | 10.0 | 8 |
| 40 | Plasticizer Migration Into Foods. , 2018, , . | | 6 |
| 41 | The migration of NIAS from ethylene-vinyl acetate corks and their identification using gas chromatography mass spectrometry and liquid chromatography ion mobility quadrupole time-of-flight mass spectrometry. Food Chemistry, 2022, 366, 130592. | 8.2 | 6 |
| 42 | Food Safety and Protection. , 0, , . | | 6 |