

JosÃ© Ãngel Ãlvarez Saura

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8515692/publications.pdf>

Version: 2024-02-01

20
papers

444
citations

623574

14
h-index

794469

19
g-index

20
all docs

20
docs citations

20
times ranked

448
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive terpenoids from sunflower leaves cv. Peredovickâ®. <i>Phytochemistry</i> , 2002, 61, 687-692.	1.4	108
2	Authentication of virgin olive oil by a novel curve resolution approach combined with visible spectroscopy. <i>Food Chemistry</i> , 2017, 220, 331-336.	4.2	39
3	Gasoline analysis by headspace mass spectrometry and near infrared spectroscopy. <i>Fuel</i> , 2015, 153, 402-407.	3.4	33
4	Determination of Ignitable Liquids in Fire Debris: Direct Analysis by Electronic Nose. <i>Sensors</i> , 2016, 16, 695.	2.1	33
5	Application of an HS-MS for the detection of ignitable liquids from fire debris. <i>Talanta</i> , 2015, 142, 150-156.	2.9	27
6	FT-IR, Vis spectroscopy, color and multivariate analysis for the control of ageing processes in distinctive Spanish wines. <i>Food Chemistry</i> , 2019, 277, 6-11.	4.2	24
7	Complexation of sesquiterpene lactones with cyclodextrins: synthesis and effects on their activities on parasitic weeds. <i>Organic and Biomolecular Chemistry</i> , 2017, 15, 6500-6510.	1.5	23
8	Characterization and Differentiation of Petroleum-Derived Products by E-Nose Fingerprints. <i>Sensors</i> , 2017, 17, 2544.	2.1	20
9	An Electronic Nose Based Method for the Discrimination of Weathered Petroleum-Derived Products. <i>Sensors</i> , 2018, 18, 2180.	2.1	19
10	Extraction of Anthocyanins and Total Phenolic Compounds from Açaí (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 1: Pressurized Liquid Extraction. <i>Agronomy</i> , 2020, 10, 183.	1.3	19
11	Synthesis of melampolides and cis,cis-germacranolides as natural herbicide models. <i>Tetrahedron</i> , 2004, 60, 8477-8488.	1.0	18
12	Extraction of Antioxidants from Blackberry (<i>Rubus ulmifolius</i> L.): Comparison between Ultrasound- and Microwave-Assisted Extraction Techniques. <i>Agronomy</i> , 2019, 9, 745.	1.3	18
13	New Headspace-Mass Spectrometry Method for the Discrimination of Commercial Gasoline Samples with Different Research Octane Numbers. <i>Energy & Fuels</i> , 2014, 28, 6249-6254.	2.5	16
14	Validation of an HS-MS method for direct determination and classification of ignitable liquids. <i>Microchemical Journal</i> , 2017, 132, 358-364.	2.3	16
15	Extraction of Anthocyanins and Total Phenolic Compounds from Açaí (<i>Euterpe oleracea</i> Mart.) Using an Experimental Design Methodology. Part 3: Microwave-Assisted Extraction. <i>Agronomy</i> , 2020, 10, 179.	1.3	12
16	A Methodology Based on FT-IR Data Combined with Random Forest Model to Generate Spectralprints for the Characterization of High-Quality Vinegars. <i>Foods</i> , 2021, 10, 1411.	1.9	10
17	Optimization through a Box-Behnken Experimental Design of the Microwave-Assisted Extraction of the Psychoactive Compounds in Hallucinogenic Fungi (<i>Psilocybe cubensis</i>). <i>Journal of Fungi (Basel)</i> , 2021, 7, 1031.	0.78	3
18	A Legal and Forensic Medicine Approach to Police Physical Intervention Techniques in High-Risk Situations. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 2809.	1.2	3

#	ARTICLE	IF	CITATIONS
19	An Analysis of Biomechanical Parameters in OTP Police Physical Intervention Techniques for Occupational Risk Prevention. International Journal of Environmental Research and Public Health, 2022, 19, 6615.	1.2	2
20	Special section: Biocom 12. Phytochemistry Letters, 2014, 8, 156-157.	0.6	0