José 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 19 g-index

20 all docs

20 docs citations

times ranked

20

448 citing authors

#	Article	IF	CITATIONS
1	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
2	Optimization through a Box–Behnken Experimental Design of the Microwave-Assisted Extraction of the Psychoactive Compounds in Hallucinogenic Fungi (Psylocibe cubensis). Journal of Fungi (Basel,) Tj ETQq0 0 ()rguBaT/Ov	erløck 10 Tf 5
3	A Methodology Based on FT-IR Data Combined with Random Forest Model to Generate Spectralprints for the Characterization of High-Quality Vinegars. Foods, 2021, 10, 1411.	1.9	10
4	Extraction of Anthocyanins and Total Phenolic Compounds from Açai (Euterpe oleracea Mart.) Using an Experimental Design Methodology. Part 3: Microwave-Assisted Extraction. Agronomy, 2020, 10, 179.	1.3	12
5	Extraction of Anthocyanins and Total Phenolic Compounds from Açai (Euterpe oleracea Mart.) Using an Experimental Design Methodology. Part 1: Pressurized Liquid Extraction. Agronomy, 2020, 10, 183.	1.3	19
6	A Legal and Forensic Medicine Approach to Police Physical Intervention Techniques in High-Risk Situations. International Journal of Environmental Research and Public Health, 2020, 17, 2809.	1.2	3
7	Extraction of Antioxidants from Blackberry (Rubus ulmifolius L.): Comparison between Ultrasoundand Microwave-Assisted Extraction Techniques. Agronomy, 2019, 9, 745.	1.3	18
8	FT-IR, Vis spectroscopy, color and multivariate analysis for the control of ageing processes in distinctive Spanish wines. Food Chemistry, 2019, 277, 6-11.	4.2	24
9	An Electronic Nose Based Method for the Discrimination of Weathered Petroleum-Derived Products. Sensors, 2018, 18, 2180.	2.1	19
10	Validation of an HS-MS method for direct determination and classification of ignitable liquids. Microchemical Journal, 2017, 132, 358-364.	2.3	16
11	Complexation of sesquiterpene lactones with cyclodextrins: synthesis and effects on their activities on parasitic weeds. Organic and Biomolecular Chemistry, 2017, 15, 6500-6510.	1.5	23
12	Authentication of virgin olive oil by a novel curve resolution approach combined with visible spectroscopy. Food Chemistry, 2017, 220, 331-336.	4.2	39
13	Characterization and Differentiation of Petroleum-Derived Products by E-Nose Fingerprints. Sensors, 2017, 17, 2544.	2.1	20
14	Determination of Ignitable Liquids in Fire Debris: Direct Analysis by Electronic Nose. Sensors, 2016, 16, 695.	2.1	33
15	Application of an HS–MS for the detection of ignitable liquids from fire debris. Talanta, 2015, 142, 150-156.	2.9	27
16	Gasoline analysis by headspace mass spectrometry and near infrared spectroscopy. Fuel, 2015, 153, 402-407.	3.4	33
17	Special section: Biocom 12. Phytochemistry Letters, 2014, 8, 156-157.	0.6	O
18	New Headspace-Mass Spectrometry Method for the Discrimination of Commercial Gasoline Samples with Different Research Octane Numbers. Energy & Samp; Fuels, 2014, 28, 6249-6254.	2.5	16

#	Article	IF	CITATIONS
19	Synthesis of melampolides and cis,cis-germacranolides as natural herbicide models. Tetrahedron, 2004, 60, 8477-8488.	1.0	18
20	Bioactive terpenoids from sunflower leaves cv. Peredovick®. Phytochemistry, 2002, 61, 687-692.	1.4	108