

Alberto Fernandez-Gutierrez

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#	Paper	IF	Citations
335	Phenolic molecules in virgin olive oils: a survey of their sensory properties, health effects, antioxidant activity and analytical methods. An overview of the last decade. <i>Molecules</i> , 2007 , 12, 1679-7198	4.8	567
334	Phenolic-compound-extraction systems for fruit and vegetable samples. <i>Molecules</i> , 2010 , 15, 8813-26	4.8	317
333	Advances in the analysis of phenolic compounds in products derived from bees. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1220-34	3.5	253
332	Evaluation of the antioxidant capacity of individual phenolic compounds in virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8918-25	5.7	219
331	Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit. <i>Phytochemistry</i> , 2010 , 71, 1848-64	4	182
330	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005 , 28, 837-58	3.4	161
329	Separation and determination of sterols in olive oil by HPLC-MS. <i>Food Chemistry</i> , 2007 , 102, 593-598	8.5	146
328	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015 , 77, 92-108	7	144
327	Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , 2007 , 7, 80	4.8	132
326	Optimization of extraction method to obtain a phenolic compounds-rich extract from Moringa oleifera Lam leaves. <i>Industrial Crops and Products</i> , 2015 , 66, 246-254	5.9	130
325	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (<i>Hibiscus sabdariffa</i>). <i>Industrial Crops and Products</i> , 2015 , 69, 385-394	5.9	127
324	Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2009 , 1216, 7229-40	4.5	122
323	Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolute LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 416-29	3.5	119
322	Rosmarinus officinalis leaves as a natural source of bioactive compounds. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 20585-606	6.3	113
321	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1817-25	4.7	113
320	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis-time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1195, 164-73	4.5	109
319	Determination of the major phenolic compounds in pomegranate juices by HPLC-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5328-37	5.7	108

318	Correlation between plasma antioxidant capacity and verbascoside levels in rats after oral administration of lemon verbena extract. <i>Food Chemistry</i> , 2009 , 117, 589-598	8.5	105
317	Determination of phenolic compounds of Bikitita olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents Arbequina and Picual olive leaves. <i>LWT - Food Science and Technology</i> , 2014 , 58, 28-34	5.4	102
316	HPLC-ESI-QTOF-MS as a powerful analytical tool for characterising phenolic compounds in olive-leaf extracts. <i>Phytochemical Analysis</i> , 2013 , 24, 213-23	3.4	98
315	Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells. <i>Food and Chemical Toxicology</i> , 2010 , 48, 2273-82	4.7	96
314	Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolute LC-ESI-TOF MS method. <i>Food Chemistry</i> , 2011 , 127, 1263-7	8.5	95
313	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 643-54	4.4	95
312	Application and potential of capillary electroseparation methods to determine antioxidant phenolic compounds from plant food material. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 53, 1130-60	3.5	95
311	Analysis of beer components by capillary electrophoretic methods. <i>TrAC - Trends in Analytical Chemistry</i> , 2003 , 22, 440-455	14.6	95
310	HPLC-ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. <i>Food Research International</i> , 2012 , 46, 108-117	7	94
309	Reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ionization-quadrupole-time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: <i>Lactuca sativa</i> as an example of its application. <i>Journal of Chromatography A</i> , 2013 , 1243, 212-27	4.5	88
308	Simultaneous determination of phenolic compounds and saponins in quinoa (<i>Chenopodium quinoa</i> Willd) by a liquid chromatography-diode array detection-electrospray ionization-time-of-flight mass spectrometry methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10815-25	5.7	88
307	Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , 2008 , 8, 377	4.8	88
306	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. <i>Food Research International</i> , 2013 , 50, 401-408	7	86
305	Evaluation of the influence of thermal oxidation on the phenolic composition and on the antioxidant activity of extra-virgin olive oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4771-80	5.7	84
304	Sensitive determination of phenolic acids in extra-virgin olive oil by capillary zone electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6687-93	5.7	84
303	Extensive characterisation of bioactive phenolic constituents from globe artichoke (<i>Cynara scolymus</i> L.) by HPLC-DAD-ESI-QTOF-MS. <i>Food Chemistry</i> , 2013 , 141, 2269-77	8.5	83
302	Quantification of main phenolic compounds in sweet and bitter orange peel using CE-MS/MS. <i>Food Chemistry</i> , 2009 , 116, 567-574	8.5	83
301	CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , 2007 , 28, 806-21	3.6	83

300	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005 , 26, 3538-51	3.6	80
299	Literature review on production process to obtain extra virgin olive oil enriched in bioactive compounds. Potential use of byproducts as alternative sources of polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5179-88	5.7	77
298	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7682-90	4.5	77
297	Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of <i>Hibiscus sabdariffa</i> aqueous extract. <i>Food Research International</i> , 2011 , 44, 1490-1495	7	76
296	High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a lemon verbena extract. <i>Journal of Chromatography A</i> , 2009 , 1216, 5391-7	4.5	76
295	Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 398, 463-75	4.4	76
294	Polyphenols and the modulation of gene expression pathways: can we eat our way out of the danger of chronic disease?. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 985-1001	11.5	75
293	Direct characterization of aqueous extract of <i>Hibiscus sabdariffa</i> using HPLC with diode array detection coupled to ESI and ion trap MS. <i>Journal of Separation Science</i> , 2009 , 32, 3441-8	3.4	75
292	Determination of guava (<i>Psidium guajava</i> L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , 2016 , 22, 376-388	5.1	74
291	The aqueous extract of <i>Hibiscus sabdariffa</i> calices modulates the production of monocyte chemoattractant protein-1 in humans. <i>Phytomedicine</i> , 2010 , 17, 186-91	6.5	73
290	LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species <i>Mentha pulegium</i> and <i>Origanum majorana</i> . <i>Phytochemical Analysis</i> , 2015 , 26, 320-30	3.4	72
289	Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using HPLC-ESI-TOF-MS/IT-MS(2). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 791-8	5.7	72
288	Prediction of extra virgin olive oil varieties through their phenolic profile. Potential cytotoxic activity against human breast cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9942-55	5.7	72
287	HPLC-DAD-ESI-QTOF-MS and HPLC-FLD-MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. <i>LWT - Food Science and Technology</i> , 2016 , 73, 505-513	5.4	71
286	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 501-523	11.5	69
285	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010 , 52, 170-176	3.8	68
284	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (<i>Mangifera indica</i> L.) and its by-products. <i>Food Research International</i> , 2017 , 100, 423-434	7	67
283	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. <i>Food Research International</i> , 2013 , 54, 1868-1875	7	66

282	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. <i>Food Chemistry</i> , 2017 , 215, 245-55	8.5	66
281	Effect of olive ripeness on chemical properties and phenolic composition of ChÈoui virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 199-204	4.3	65
280	Effects of fly attack (<i>Bactrocera oleae</i>) on the phenolic profile and selected chemical parameters of olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4577-83	5.7	64
279	Monitoring of pyrethroid metabolites in human urine using solid-phase extraction followed by gas chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 1999 , 401, 45-54	6.6	64
278	Gas chromatography-atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , 2011 , 1218, 959-71	4.5	63
277	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1209, 238-45	4.5	63
276	UHPLC-ESI-QTOF-MS-based metabolic profiling of <i>Vicia faba</i> L. (Fabaceae) seeds as a key strategy for characterization in foodomics. <i>Electrophoresis</i> , 2014 , 35, 1571-81	3.6	62
275	A metabolite-profiling approach allows the identification of new compounds from <i>Pistacia lentiscus</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013 , 77, 167-74	3.5	61
274	Nanocomposites Containing Neutral Blue Emitting Cyclometalated Iridium(III) Emitters for Oxygen Sensing. <i>Chemistry of Materials</i> , 2012 , 24, 2330-2338	9.6	60
273	High-performance liquid chromatography coupled to diode array and electrospray time-of-flight mass spectrometry detectors for a comprehensive characterization of phenolic and other polar compounds in three pepper (<i>Capsicum annum</i> L.) samples. <i>Food Research International</i> , 2013 , 51, 977-984	7	60
272	Selective extraction, separation, and identification of anthocyanins from <i>Hibiscus sabdariffa</i> L. using solid phase extraction-capillary electrophoresis-mass spectrometry (time-of-flight /ion trap). <i>Electrophoresis</i> , 2008 , 29, 2852-61	3.6	60
271	Comparative characterization of phenolic and other polar compounds in Spanish melon cultivars by using high-performance liquid chromatography coupled to electrospray ionization quadrupole-time of flight mass spectrometry. <i>Food Research International</i> , 2013 , 54, 1519-1527	7	59
270	Health Effects of <i>Psidium guajava</i> L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	58
269	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014 , 58, 35-46	7	57
268	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014 , 65, 445-452	7	57
267	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of <i>Lippia citriodora</i> in rats. <i>Phytomedicine</i> , 2013 , 20, 1112-8	6.5	57
266	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1648-56	3.5	57
265	Determination of free and bound phenolic compounds in buckwheat spaghetti by RP-HPLC-ESI-TOF-MS: effect of thermal processing from farm to fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7700-7	5.7	56

264	Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. <i>International Journal of Molecular Medicine</i> , 2008 , 22, 433-9	4.4	56
263	Micrometer and Submicrometer Particles Prepared by Precipitation Polymerization: Thermodynamic Model and Experimental Evidence of the Relation between Flory- χ Parameter and Particle Size. <i>Macromolecules</i> , 2010 , 43, 5804-5813	5.5	55
262	Olive oil authentication: A comparative analysis of regulatory frameworks with especial emphasis on quality and authenticity indices, and recent analytical techniques developed for their assessment. A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 832-857	11.5	54
261	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (<i>Citrullus lanatus</i>) by means of accurate-mass spectrometry (HPLC-ESI-QTOF/MS). <i>Food Research International</i> , 2013 , 51, 354-362	7	54
260	Novel Strategy To Design Magnetic, Molecular Imprinted Polymers with Well-Controlled Structure for the Application in Optical Sensors. <i>Macromolecules</i> , 2010 , 43, 55-61	5.5	54
259	Determination of imidacloprid and its metabolite 6-chloronicotinic acid in greenhouse air by application of micellar electrokinetic capillary chromatography with solid-phase extraction. <i>Journal of Chromatography A</i> , 2003 , 1003, 189-95	4.5	54
258	Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 637-652	11.5	53
257	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography coupled to mass spectrometry) for extra-virgin olive oil phenolic compounds analysis: A botanical classification perspective. <i>Journal of Chromatography A</i> , 2016 , 1428, 267-79	4.5	53
256	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013 , 141, 869-78	8.5	53
255	Identification of phenolic compounds in aqueous and ethanolic rooibos extracts (<i>Aspalathus linearis</i>) by HPLC-ESI-MS (TOF/IT). <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 400, 3643-54	4.4	53
254	Lignan profile in seeds of modern and old Italian soft wheat (<i>Triticum aestivum</i> L.) cultivars as revealed by CE-MS analyses. <i>Electrophoresis</i> , 2007 , 28, 4212-9	3.6	53
253	Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. <i>Food Chemistry</i> , 2007 , 100, 383-389	8.5	53
252	Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil. <i>Journal of Separation Science</i> , 2005 , 28, 925-34	3.4	53
251	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (<i>Asparagus officinalis</i>). <i>Journal of Food Composition and Analysis</i> , 2016 , 46, 78-87	4.1	52
250	Bioavailability study of a polyphenol-enriched extract from <i>Hibiscus sabdariffa</i> in rats and associated antioxidant status. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 1590-5	5.9	52
249	Phytochemical characterisation of green beans (<i>Phaseolus vulgaris</i> L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry. <i>Phytochemical Analysis</i> , 2013 , 24, 105-16	3.4	51
248	Wastes generated during the storage of extra virgin olive oil as a natural source of phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11491-500	5.7	51
247	Rapid quantification of the phenolic fraction of Spanish virgin olive oils by capillary electrophoresis with UV detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7984-91	5.7	51

246	Identification and quantification of phenolic compounds in diverse cultivars of eggplant grown in different seasons by high-performance liquid chromatography coupled to diode array detector and electrospray-quadrupole-time of flight-mass spectrometry. <i>Food Research International</i> , 2014 , 57, 114-122	7	50
245	Separation and identification of phenolic compounds of extra virgin olive oil from <i>Olea europaea</i> L. by HPLC-DAD-SPE-NMR/MS. Identification of a new diastereoisomer of the aldehydic form of oleuropein aglycone. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9129-36	5.7	50
244	Analytical determination of antioxidants in tomato: typical components of the Mediterranean diet. <i>Journal of Separation Science</i> , 2007 , 30, 452-61	3.4	50
243	HPLC-DAD-q-TOF-MS as a powerful platform for the determination of phenolic and other polar compounds in the edible part of mango and its by-products (peel, seed, and seed husk). <i>Electrophoresis</i> , 2016 , 37, 1072-84	3.6	50
242	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. <i>International Journal of Molecular Sciences</i> , 2016 , 17, 337	6.3	49
241	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , 2010 , 21, 201-211	15.3	48
240	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006 , 29, 2221-33	3.4	48
239	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. <i>Food Chemistry</i> , 2015 , 182, 282-91	8.5	47
238	Profiling of phenolic and other polar compounds in zucchini (<i>Cucurbita pepo</i> L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , 2013 , 50, 77-84	7	46
237	A metabolite-profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in SKBR3 cells by HPLC-ESI-QTOF-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013 , 72, 121-6	3.5	46
236	Synthesis of caffeic acid molecularly imprinted polymer microspheres and high-performance liquid chromatography evaluation of their sorption properties. <i>Journal of Chromatography A</i> , 2011 , 1218, 7289-96	4.5	46
235	Molecularly imprinted polymers based on iodinated monomers for selective room-temperature phosphorescence optosensing of fluoranthene in water. <i>Analytical Chemistry</i> , 2005 , 77, 7005-11	7.8	46
234	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of <i>Satureja montana</i> subsp. <i>kitaibelii</i> . <i>Journal of Functional Foods</i> , 2015 , 18, 1167-1178	5.1	45
233	Profiling LC-DAD-ESI-TOF MS method for the determination of phenolic metabolites from avocado (<i>Persea americana</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2255-67	5.7	45
232	A simplified method for HPLC-MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 1142-1149	3	45
231	Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. <i>Journal of Chromatography A</i> , 2008 , 1195, 107-16	4.5	45
230	Engineering of efficient phosphorescent iridium cationic complex for developing oxygen-sensitive polymeric and nanostructured films. <i>Analyst, The</i> , 2007 , 132, 929-36	5	45
229	Potential of LC-MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. <i>Food Chemistry</i> , 2015 , 166, 292-300	8.5	44

228	Classification of 'Chemlali' accessions according to the geographical area using chemometric methods of phenolic profiles analysed by HPLC-ESI-TOF-MS. <i>Food Chemistry</i> , 2012 , 132, 561-6	8.5	44
227	Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatography-atmospheric pressure chemical ionization-ion trap mass spectrometry. <i>Talanta</i> , 2009 , 80, 924-34	6.2	44
226	Chemometric analysis for the evaluation of phenolic patterns in olive leaves from six cultivars at different growth stages. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1722-9	5.7	43
225	Characterization of isomers of oleuropein aglycon in olive oils by rapid-resolution liquid chromatography coupled to electrospray time-of-flight and ion trap tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009 , 23, 51-9	2.2	43
224	Heavy-atom induced room-temperature phosphorescence: a straightforward methodology for the determination of organic compounds in solution. <i>Analytica Chimica Acta</i> , 2000 , 417, 19-30	6.6	43
223	Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2006 , 27, 2182-96	3.6	42
222	UPLC-QTOF/MS for a rapid characterisation of phenolic compounds from leaves of <i>Myrtus communis</i> L. <i>Phytochemical Analysis</i> , 2014 , 25, 89-96	3.4	41
221	High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a <i>Cistus ladanifer</i> aqueous extract. <i>Phytochemical Analysis</i> , 2010 , 21, 307-13	3.4	41
220	A Review of Heavy-Atom-Induced Room-Temperature Phosphorescence: a Straightforward Phosphorimetric Method. <i>Critical Reviews in Analytical Chemistry</i> , 2005 , 35, 3-14	5.2	40
219	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , 2018 , 261, 184-193	8.5	39
218	Phenolic compounds in flaxseed: a review of their properties and analytical methods. An overview of the last decade. <i>Journal of Oleo Science</i> , 2014 , 63, 7-14	1.6	39
217	Tentative characterization of novel phenolic compounds in extra virgin olive oils by rapid-resolution liquid chromatography coupled with mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11140-7	5.7	39
216	Tentative characterisation of iridoids, phenylethanoid glycosides and flavonoid derivatives from <i>Globularia alypum</i> L. (Globulariaceae) leaves by LC-ESI-QTOF-MS. <i>Phytochemical Analysis</i> , 2014 , 25, 389-98	3.4	38
215	Application of nanoLC-ESI-TOF-MS for the metabolomic analysis of phenolic compounds from extra-virgin olive oil in treated colon-cancer cells. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012 , 63, 128-34	3.5	38
214	Novel luminescent Ir(III) dyes for developing highly sensitive oxygen sensing films. <i>Talanta</i> , 2010 , 82, 620-6	6.2	38
213	Synthesis of a novel polyurethane-based-magnetic imprinted polymer for the selective optical detection of 1-naphthylamine in drinking water. <i>Biosensors and Bioelectronics</i> , 2011 , 26, 4520-5	11.8	38
212	Characterization of phenolic and other polar compounds in a lemon verbena extract by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Separation Science</i> , 2010 , 33, 2818-27	3.4	38
211	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. <i>Food Control</i> , 2013 , 30, 606-615	6.2	36

210	Ultra high performance liquid chromatography-time of flight mass spectrometry for analysis of avocado fruit metabolites: method evaluation and applicability to the analysis of ripening degrees. <i>Journal of Chromatography A</i> , 2011 , 1218, 7723-38	4.5	36
209	Unravelling the Distribution of Secondary Metabolites in L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS and GC-APCI-MS). <i>Molecules</i> , 2018 , 23,	4.8	36
208	Radical Reduction of Epoxides Using a Titanocene(III)/Water System: Synthesis of δ -Deuterated Alcohols and Their Use as Internal Standards in Food Analysis. <i>European Journal of Organic Chemistry</i> , 2010 , 2010, 4288-4295	3.2	35
207	UHPLC/MS-based approach for the comprehensive metabolite profiling of bean (<i>Vicia faba</i> L.) by-products: A promising source of bioactive constituents. <i>Food Research International</i> , 2017 , 93, 87-96	7	34
206	Characterization by high-performance liquid chromatography with diode-array detection coupled to time-of-flight mass spectrometry of the phenolic fraction in a cranberry syrup used to prevent urinary tract diseases, together with a study of its antibacterial activity. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012 , 58, 34-41	3.5	34
205	In vitro oxygen sensing using intraocular microrobots. <i>IEEE Transactions on Biomedical Engineering</i> , 2012 , 59, 3104-9	5	34
204	Analysis of carbohydrates in beverages by capillary electrophoresis with precolumn derivatization and UV detection. <i>Food Chemistry</i> , 2004 , 87, 471-476	8.5	34
203	Novel optical sensing film based on a functional nonwoven nanofibre mat for an easy, fast and highly selective and sensitive detection of tryptamine in beer. <i>Biosensors and Bioelectronics</i> , 2016 , 79, 600-7	11.8	33
202	Quantitative characterization of important metabolites of avocado fruit by gas chromatography coupled to different detectors (APCI-TOF MS and FID). <i>Food Research International</i> , 2014 , 62, 801-811	7	33
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