Alberto Fernandez-Gutierrez

List of Publications by Year in Descending Order

335 papers	13,224 citations	61 h-index	90 g-index
337 ext. papers	14,726 ext. citations	5.3 avg, IF	6.45 L-index

#	Paper	IF	Citations
335	Flow patterns and heat transfer coefficients using a rotational diffuser coupled with a radiant floor cooling. *Applied Thermal Engineering*, **2020**, 168, 114827	5.8	6
334	Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. *Food Research International*, **2019**, 125, 108649	7	12
333	New insight into phenolic composition of chayote (Sechium edule (Jacq.) Sw.). *Food Chemistry*, **2019**, 295, 514-519	8.5	15
332	Leaf removal at veraison stage differentially affects qualitative attributes and bioactive composition of fresh and dehydrated grapes of two indigenous Cypriot cultivars. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1342-1350	4.3	1
331	Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9295-9306	5.7	6
330	Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. *Journal of Chromatography A*, **2019**, 1585, 56-69	4.5	23
329	Exploring the Capability of LC-MS and GC-MS Multi-Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800336	3	17
328	Characterization of bioactive compounds of Annona cherimola L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. *Analytical and Bioanalytical Chemistry*, **2018**, 410, 3607-3619	4.4	20
327	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. *Food Chemistry*, **2018**, 261, 184-193	8.5	39
326	A multifunctional material based on co-electrospinning for developing biosensors with optical oxygen transduction. *Analytica Chimica Acta*, **2018**, 1015, 66-73	6.6	13
325	A metabolic fingerprinting approach based on selected ion flow tube mass spectrometry (SIFT-MS) and chemometrics: A reliable tool for Mediterranean origin-labeled olive oils authentication. *Food Research International*, **2018**, 106, 233-242	7	28
324	Evaluation of two sterically directed attachments of biomolecules on a coaxial nanofibre membrane to improve the development of optical biosensors. *Talanta*, **2018**, 187, 83-90	6.2	5
323	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. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 832-857	11.5	54
322	Development and validation of LC-MS-based alternative methodologies to GC-MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. *Food Chemistry*, **2018**, 239, 631-639	8.5	15
321	Avocado fruit: Persea americana **2018**, 37-48		17
320	Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. *Studies in Natural Products Chemistry*, **2018**, 389-411	1.5	5
319	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). *Molecules*, **2018**, 23,	4.8	36

318	Establishing the Phenolic Composition of L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. *Molecules*, **2018**, 23,	4.8	18
317	Development of a folic acid molecularly imprinted polymer and its evaluation as a sorbent for dispersive solid-phase extraction by liquid chromatography coupled to mass spectrometry. *Journal of Chromatography A*, **2018**, 1576, 26-33	4.5	23
316	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. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 637-652	11.5	53
315	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 501-523	11.5	69
314	Application and comparison of high-speed countercurrent chromatography and high-performance liquid chromatography in semi-preparative separation of decarboxymethyl oleuropein aglycone (3,4-DHPEA-EDA), a bioactive secoiridoid from extra-virgin olive oil. *European Journal of Lipid Science and Technology*, **2017**, 119, 1500532	3	5
313	UHPLC/MS-based approach for the comprehensive metabolite profiling of bean (Vicia faba L.) by-products: A promising source of bioactive constituents. *Food Research International*, **2017**, 93, 87-96	7	34
312	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (Mangifera indica L.) and its by-products. *Food Research International*, **2017**, 100, 423-434	7	67
311	Characterisation of phenolic compounds in Algerian honeys by RP-HPLC coupled to electrospray time-of-flight mass spectrometry. *LWT - Food Science and Technology*, **2017**, 85, 460-469	5.4	26
310	A microfluidic device with integrated coaxial nanofibre membranes for optical determination of glucose. *Sensors and Actuators B: Chemical*, **2017**, 250, 156-161	8.5	6
309	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. *Food Chemistry*, **2017**, 231, 374-385	8.5	20
308	Iridium Complexes in the Development of Optical Sensors **2017**, 479-539		4
307	AMPK modulatory activity of olive-tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. *PLoS ONE*, **2017**, 12, e0173074	3.7	20
306	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8184-8195	5.7	14
305	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from Psidium guajava L. Leaves. *Food Analytical Methods*, **2017**, 10, 2781-2791	3.4	15
304	Psidium guajava L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. *Journal of Pharmaceutical and Biomedical Analysis*, **2017**, 133, 1-7	3.5	15
303	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. *Food Chemistry*, **2017**, 215, 245-55	8.5	66
302	Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	58
301	Comparison of Two Stationary Phases for the Determination of Phytosterols and Tocopherols in Mango and Its By-Products by GC-QTOF-MS. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	5

300	A new terminal unit combining a radiant floor with an underfloor air system: Experimentation and numerical model. *Energy and Buildings*, **2016**, 133, 70-78	7	14
299	Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. *Food Analytical Methods*, **2016**, 9, 3479-3491	3.4	6
298	Phenolic constituents of leaves from Persea caerulea Ruiz & Pav; Mez (Lauraceae). *Biochemical Systematics and Ecology*, **2016**, 67, 53-57	1.4	5
297	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. *LWT - Food Science and Technology*, **2016**, 73, 505-513	5.4	71
296	Direct estimation of the standard error in phase-resolved luminescence measurements. Application to an oxygen measuring system. *Sensors and Actuators B: Chemical*, **2016**, 224, 521-528	8.5	1
295	Phenolic compounds and in vitro immunomodulatory properties of three Andalusian olive leaf extracts. *Journal of Functional Foods*, **2016**, 22, 270-277	5.1	27
294	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (Asparagus officinalis). *Journal of Food Composition and Analysis*, **2016**, 46, 78-87	4.1	52
293	Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. *Journal of Functional Foods*, **2016**, 22, 376-388	5.1	74
292	Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. *Food Research International*, **2016**, 84, 41-51	7	27
291	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. *Biosensors and Bioelectronics*, **2016**, 79, 600-7	11.8	33
290	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and DAD) for the targeted determination of triterpenic acids and dialcohols in olive tissues. *Talanta*, **2016**, 150, 355-66	6.2	17
289	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. *Journal of Chromatography A*, **2016**, 1428, 267-79	4.5	53
288	Determination of lipid composition of the two principal cherimoya cultivars grown in Andalusian Region. *LWT - Food Science and Technology*, **2016**, 65, 390-397	5.4	9
287	In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. *International Journal of Molecular Sciences*, **2016**, 18,	6.3	17
286	Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	6
285	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. *International Journal of Molecular Sciences*, **2016**, 17, 337	6.3	49
284	Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	19
283	A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. *European Journal of Lipid Science and Technology*, **2016**, 118, 1223-1235	3	12

282	Flavonoid glycosides from Persea caerulea. Unraveling their interactions with SDS-micelles through matrix-assisted DOSY, PGSE, mass spectrometry, and NOESY. *Magnetic Resonance in Chemistry*, **2016**, 54, 718-728	2.1	4
281	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). *Electrophoresis*, **2016**, 37, 1072-84	3.6	50
280	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. *RSC Advances*, **2016**, 6, 50786-50796	3.7	11
279	A novel optical biosensor for direct and selective determination of serotonin in serum by Solid Surface-Room Temperature Phosphorescence. *Biosensors and Bioelectronics*, **2016**, 82, 217-23	11.8	22
278	High performance optical oxygen sensors based on iridium complexes exhibiting interchromophore energy shuttling. *Analyst, The*, **2016**, 141, 3090-7	5	17
277	On the calibration of chemical sensors based on photoluminescence: Selecting the appropriate optimization criterion. *Sensors and Actuators B: Chemical*, **2015**, 212, 278-286	8.5	8
276	RP-HPLC□ESI□QTOF/MS2 based strategy for the comprehensive metabolite profiling of Sclerocarya birrea (marula) bark. *Industrial Crops and Products*, **2015**, 71, 214-234	5.9	17
275	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. *Food Chemistry*, **2015**, 182, 282-91	8.5	47
274	First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. *Food Research International*, **2015**, 76, 410-417	7	24
273	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, □glucans and phenolic compounds. *Food Research International*, **2015**, 73, 88-96	7	18
272	Comprehensive 3-year study of the phenolic profile of Moroccan monovarietal virgin olive oils from the Mekn□ region. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4376-85	5.7	28
271	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (Hibiscus sabdariffa). *Industrial Crops and Products*, **2015**, 69, 385-394	5.9	127
270	Evaluation of different functional groups for covalent immobilization of enzymes in the development of biosensors with oxygen optical transduction. *Analytical Methods*, **2015**, 7, 2943-2949	3.2	7
269	Pattern of Variation of Fruit Traits and Phenol Content in Olive Fruits from Six Different Cultivars. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10466-76	5.7	27
268	Identification and quantification of phenolic and other polar compounds in the edible part of Annona cherimola and its by-products by HPLC-DAD-ESI-QTOF-MS. *Food Research International*, **2015**, 78, 246-257	7	26
267	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. *Food Research International*, **2015**, 77, 92-108	7	144
266	Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: a case study in cranberry syrups. *Talanta*, **2015**, 132, 929-38	6.2	23
265	Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage. *Food Chemistry*, **2015**, 174, 392-9	8.5	25

264	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of Satureja montana subsp. kitaibelii. *Journal of Functional Foods*, **2015**, 18, 1167-1178	5.1	45
263	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. *Food Chemistry*, **2015**, 166, 292-300	8.5	44
262	LC-MS-based metabolite profiling of methanolic extracts from the medicinal and aromatic species Mentha pulegium and Origanum majorana. *Phytochemical Analysis*, **2015**, 26, 320-30	3.4	72
261	Permeability Study of Polyphenols Derived from a Phenolic-Enriched Hibiscus sabdariffa Extract by UHPLC-ESI-UHR-Qq-TOF-MS. *International Journal of Molecular Sciences*, **2015**, 16, 18396-411	6.3	24
260	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. *Journal of Chemistry*, **2015**, 2015, 1-9	2.3	20
259	Copper(I) complexes as alternatives to iridium(III) complexes for highly efficient oxygen sensing. *Chemical Communications*, **2015**, 51, 11401-4	5.8	18
258	Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. *Analytical Methods*, **2015**, 7, 7318-7326	3.2	2
257	Time course of Algerian Azeradj extra-virgin olive oil quality during olive ripening. *European Journal of Lipid Science and Technology*, **2015**, 117, 389-397	3	13
256	Metabolomic analysis of avocado fruits by GC-APCI-TOF MS: effects of ripening degrees and fruit varieties. *Analytical and Bioanalytical Chemistry*, **2015**, 407, 547-55	4.4	29
255	Chemometric analysis for the evaluation of phenolic patterns in olive leaves from six cultivars at different growth stages. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1722-9	5.7	43
254	Quality and chemical profiles of monovarietal north Moroccan olive oils from "Picholine Marocaine" cultivar: registration database development and geographical discrimination. *Food Chemistry*, **2015**, 179, 127-36	8.5	22
253	Optimization of extraction method to obtain a phenolic compounds-rich extract from Moringa oleifera Lam leaves. *Industrial Crops and Products*, **2015**, 66, 246-254	5.9	130
252	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). *Food Research International*, **2014**, 58, 35-46	7	57
251	Determination of phenolic compounds of 'Sikitita' olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents 'Arbequina' and 'Picual' olive leaves. *LWT - Food Science and Technology*, **2014**, 58, 28-34	5.4	102
250	Electrophoretic deposition as a new approach to produce optical sensing films adaptable to microdevices. *Nanoscale*, **2014**, 6, 263-71	7.7	10
249	Monitoring the moisture reduction and status of bioactive compounds in extra-virgin olive oil over the industrial filtration process. *Food Control*, **2014**, 40, 292-299	6.2	23
248	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. *Food Research International*, **2014**, 57, 114-122	7	50
247	Polyphenols and the modulation of gene expression pathways: can we eat our way out of the danger of chronic disease?. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 985-1001	11.5	75

246	Tentative characterisation of iridoids, phenylethanoid glycosides and flavonoid derivatives from Globularia alypum L. (Globulariaceae) leaves by LC-ESI-QTOF-MS. *Phytochemical Analysis*, **2014**, 25, 389-98	3.4	38
245	Contribution to the establishment of a protected designation of origin for Meknès virgin olive oil: A 4-years study of its typicality. *Food Research International*, **2014**, 66, 332-343	7	14
244	Improved multifrequency phase-modulation method that uses rectangular-wave signals to increase accuracy in luminescence spectroscopy. *Analytical Chemistry*, **2014**, 86, 5245-56	7.8	10
243	UHPLC-ESI-QTOF-MS-based metabolic profiling of Vicia faba L. (Fabaceae) seeds as a key strategy for characterization in foodomics. *Electrophoresis*, **2014**, 35, 1571-81	3.6	62
242	Distribution of phenolic compounds and other polar compounds in the tuber of Solanum tuberosum L. by HPLC-DAD-q-TOF and study of their antioxidant activity. *Journal of Food Composition and Analysis*, **2014**, 36, 1-11	4.1	30
241	A new extraction approach to correct the effect of apparent increase in the secoiridoid content after filtration of virgin olive oil. *Talanta*, **2014**, 127, 18-25	6.2	14
240	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes **2014**, 37-52		6
239	Evaluation of a simple PC-based quadrature detection method at very low SNR for luminescence spectroscopy. *Sensors and Actuators B: Chemical*, **2014**, 192, 334-340	8.5	5
238	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. *Food Research International*, **2014**, 65, 445-452	7	57
237	Quantitative characterization of important metabolites of avocado fruit by gas chromatography coupled to different detectors (APCI-TOF MS and FID). *Food Research International*, **2014**, 62, 801-811	7	33
236	Phenolic compounds in flaxseed: a review of their properties and analytical methods. An overview of the last decade. *Journal of Oleo Science*, **2014**, 63, 7-14	1.6	39
235	Rosmarinus officinalis leaves as a natural source of bioactive compounds. *International Journal of Molecular Sciences*, **2014**, 15, 20585-606	6.3	113
234	UPLC-QTOF/MS for a rapid characterisation of phenolic compounds from leaves of Myrtus communis L. *Phytochemical Analysis*, **2014**, 25, 89-96	3.4	41
233	A sensing microfibre mat produced by electrospinning for the turn-on luminescence determination of Hg2+ in water samples. *Sensors and Actuators B: Chemical*, **2014**, 195, 8-14	8.5	20
232	Phytochemical characterisation of green beans (Phaseolus vulgaris L.) by using high-performance liquid chromatography coupled with time-of-flight mass spectrometry. *Phytochemical Analysis*, **2013**, 24, 105-16	3.4	51
231	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: Lactuca sativa as an example of its application. *Journal of Chromatography A*, **2013**, 1313, 212-27	4.5	88
230	Characterisation of phenolic compounds by HPLC-TOF/IT/MS in buds and open flowers of 'Chemlali' olive cultivar. *Phytochemical Analysis*, **2013**, 24, 504-12	3.4	26
229	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (Citrullus lanatus) by means of accurate-mass spectrometry (HPLC–ESI–QTOF–MS). *Food Research International*, **2013**, 51, 354-362	7	54

228	Modelling the size and polydispersity of magnetic hybrid nanoparticles for luminescent sensing of oxygen. *Mikrochimica Acta*, **2013**, 180, 1201-1209	5.8	2
227	Determination of changes in the metabolic profile of avocado fruits (Persea americana) by two CE-MS approaches (targeted and non-targeted). *Electrophoresis*, **2013**, 34, 2928-42	3.6	28
226	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. *Food and Chemical Toxicology*, **2013**, 55, 484-92	4.7	32
225	Extensive characterisation of bioactive phenolic constituents from globe artichoke (Cynara scolymus L.) by HPLC-DAD-ESI-QTOF-MS. *Food Chemistry*, **2013**, 141, 2269-77	8.5	83
224	Profiling of phenolic and other polar compounds in zucchini (Cucurbita pepo L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. *Food Research International*, **2013**, 50, 77-84	7	46
223	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. *Food Research International*, **2013**, 54, 1868-1875	7	66
222	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of Lippia citriodora in rats. *Phytomedicine*, **2013**, 20, 1112-8	6.5	57
221	Optimization of a solid phase extraction method and hydrophilic interaction liquid chromatography coupled to mass spectrometry for the determination of phospholipids in virgin olive oil. *Food Research International*, **2013**, 54, 2083-2090	7	21
220	Merging a sensitive capillary electrophoresis-ultraviolet detection method with chemometric exploratory data analysis for the determination of phenolic acids and subsequent characterization of avocado fruit. *Food Chemistry*, **2013**, 141, 3492-503	8.5	18
219	A new highly sensitive and versatile optical sensing film for controlling CO2 in gaseous and aqueous media. *Sensors and Actuators B: Chemical*, **2013**, 184, 281-287	8.5	14
218	Online spectral library for GC-atmospheric pressure chemical ionization-ToF MS. *Bioanalysis*, **2013**, 5, 1515-25	2.1	18
217	A novel tridentate bis(phosphinic acid)phosphine oxide based europium(III)-selective Nafion membrane luminescent sensor. *Analyst, The*, **2013**, 138, 6134-43	5	9
216	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. *Food Research International*, **2013**, 54, 1519-1527	7	59
215	Evaluation of gas chromatography-atmospheric pressure chemical ionization-mass spectrometry as an alternative to gas chromatography-electron ionization-mass spectrometry: avocado fruit as example. *Journal of Chromatography A*, **2013**, 1313, 228-44	4.5	28
214	High performance optical sensing nanocomposites for low and ultra-low oxygen concentrations using phase-shift measurements. *Analyst, The*, **2013**, 138, 4607-17	5	16
213	Hg2+-selective sensing film based on the incorporation of a rhodamine 6G derivative into a novel hydrophilic water-insoluble copolymer. *Analytical Methods*, **2013**, 5, 6642	3.2	13
212	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. *Food Control*, **2013**, 30, 606-615	6.2	36
211	A metabolite-profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in SKBR3 cells by HPLC-ESI-QTOF-MS. *Journal of Pharmaceutical and Biomedical Analysis* , **2013**, 72, 121-6	3.5	46

210	An open and low-cost optical-fiber measurement system for the optical detection of oxygen using a multifrequency phase-resolved method. *Sensors and Actuators B: Chemical*, **2013**, 176, 1110-1120	8.5	13
209	A metabolite-profiling approach allows the identification of new compounds from Pistacia lentiscus leaves. *Journal of Pharmaceutical and Biomedical Analysis*, **2013**, 77, 167-74	3.5	61
208	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. *Food Research International*, **2013**, 50, 401-408	7	86
207	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 (Capsicum annuum L.) samples. *Food Research International*, **2013**, 51, 977-984	7	60
206	Literature review on production process to obtain extra virgin olive oil enriched in bioactive compounds. Potential use of byproducts as alternative sources of polyphenols. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5179-88	5.7	77
205	Determination of the major phenolic compounds in pomegranate juices by HPLC–DAD–ESI-MS. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5328-37	5.7	108
204	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. *Food Chemistry*, **2013**, 141, 869-78	8.5	53
203	HPLC-ESI-QTOF-MS as a powerful analytical tool for characterising phenolic compounds in olive-leaf extracts. *Phytochemical Analysis*, **2013**, 24, 213-23	3.4	98
202	Uptake and metabolism of olive oil polyphenols in human breast cancer cells using nano-liquid chromatography coupled to electrospray ionization-time of flight-mass spectrometry. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2012**, 898, 69-77	3.2	26
201	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. *Journal of Pharmaceutical and Biomedical Analysis*, **2012**, 59, 34-41	3.5	34
200	Application of nanoLC-ESI-TOF-MS for the metabolomic analysis of phenolic compounds from extra-virgin olive oil in treated colon-cancer cells. *Journal of Pharmaceutical and Biomedical Analysis*, **2012**, 63, 128-34	3.5	38
199	Optimization of microwave-assisted extraction for the characterization of olive leaf phenolic compounds by using HPLC-ESI-TOF-MS/IT-MS(2). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 791-8	5.7	72
198	In vitro oxygen sensing using intraocular microrobots. *IEEE Transactions on Biomedical Engineering*, **2012**, 59, 3104-9	5	34
197	New filtration systems for extra-virgin olive oil: effect on antioxidant compounds, oxidative stability, and physicochemical and sensory properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3754-62	5.7	33
196	Exploring the antioxidant potential of Teucrium polium extracts by HPLC–SPE–NMR and on-line radical-scavenging activity detection. *LWT - Food Science and Technology*, **2012**, 46, 104-109	5.4	23
195	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: phenolic composition and cytotoxicity against human breast cancer cells. *Food and Chemical Toxicology*, **2012**, 50, 1817-25	4.7	113
194	HPLC–ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. *Food Research International*, **2012**, 46, 108-117	7	94
193	Bioavailability study of a polyphenol-enriched extract from Hibiscus sabdariffa in rats and associated antioxidant status. *Molecular Nutrition and Food Research*, **2012**, 56, 1590-5	5.9	52

192	Development of polymeric sensing films based on a tridentate bis(phosphinic amide)-phosphine oxide for detecting europium(III) in water. *Dalton Transactions*, **2012**, 41, 6735-48	4.3	15
191	Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanoLC-ESI-TOF-MS. *Analytical and Bioanalytical Chemistry*, **2012**, 404, 3081-90	4.4	8
190	Nanocomposites Containing Neutral Blue Emitting Cyclometalated Iridium(III) Emitters for Oxygen Sensing. *Chemistry of Materials*, **2012**, 24, 2330-2338	9.6	60
189	A novel luminescent optical fibre probe based on immobilized tridentate bis(phosphinic amide)-phosphine oxide for europium(III) ion aqueous detection in situ. *Sensors and Actuators B: Chemical*, **2012**, 173, 254-261	8.5	13
188	Novel synthetic route for covalent coupling of biomolecules on super-paramagnetic hybrid nanoparticles. *Journal of Polymer Science Part A*, **2012**, 50, 3944-3953	2.5	24
187	Atom-Transfer Radical Polymerisation (ATRP) as a Tool for the Development of Optical Sensing Phases. *Israel Journal of Chemistry*, **2012**, 52, 264-275	3.4	6
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