MarÃ-a Vergara-BarberÃ¡n

List of Publications by Year
in descending order

26 papers	436 citations	687363 13 h-index	713466 21 g-index
27 all docs	27 docs citations	27 times ranked	619 citing authors

#	Article	IF	Citations
1	New In-Depth Analytical Approach of the Porcine Seminal Plasma Proteome Reveals Potential Fertility Biomarkers. Journal of Proteome Research, 2018, 17, 1065-1076.	3.7	50
2	Solid-phase extraction based on ground methacrylate monolith modified with gold nanoparticles for isolation of proteins. Analytica Chimica Acta, 2016, 917, 37-43.	5.4	48
3	Determination of antibiotics in meat samples using analytical methodologies: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1681-1716.	11.7	42
4	Current trends in affinity-based monoliths in microextraction approaches: A review. Analytica Chimica Acta, 2019, 1084, 1-20.	5.4	38
5	Recent advances in aptamer-based miniaturized extraction approaches in food analysis. TrAC - Trends in Analytical Chemistry, 2021, 138, 116230.	11.4	26
6	Capillary Electrophoresis of Free Fatty Acids by Indirect Ultraviolet Detection: Application to the Classification of Vegetable Oils According to Their Botanical Origin. Journal of Agricultural and Food Chemistry, 2011, 59, 10775-10780.	5.2	25
7	Polymeric monolithic microcartridges with gold nanoparticles for the analysis of protein biomarkers by on-line solid-phase extraction capillary electrophoresis-mass spectrometry. Journal of Chromatography A, 2020, 1622, 461097.	3.7	23
8	Polymeric sorbents modified with gold and silver nanoparticles for solid-phase extraction of proteins followed by MALDI-TOF analysis. Mikrochimica Acta, 2017, 184, 1683-1690.	5.0	21
9	Enzyme-assisted extraction of proteins from Citrus fruits and prediction of their cultivar using protein profiles obtained by capillary gel electrophoresis. Food Control, 2017, 72, 14-19.	5.5	20
10	Efficient Extraction of Olive Pulp and Stone Proteins by using an Enzymeâ€Assisted Method. Journal of Food Science, 2014, 79, C1298-304.	3.1	17
11	In syringe hybrid monoliths modified with gold nanoparticles for selective extraction of glutathione in biological fluids prior to its determination by HPLC. Talanta, 2020, 209, 120566.	5.5	17
12	Cultivar discrimination and prediction of mixtures of Tunisian extra virgin olive oils by FTIR. European Journal of Lipid Science and Technology, 2016, 118, 1236-1242.	1.5	14
13	Boronate affinity sorbents based on thiol-functionalized polysiloxane-polymethacrylate composite materials in syringe format for selective extraction of glycopeptides. Microchemical Journal, 2021, 164, 106018.	4.5	13
14	Poly(ethylene glycol) diacrylate-based solid-phase extraction for determination of sulfonamides in meat samples. Microchemical Journal, 2020, 157, 104931.	4.5	12
15	Proteomic fingerprinting of mistletoe (Viscum album L.) via combinatorial peptide ligand libraries and mass spectrometry analysis. Journal of Proteomics, 2017, 164, 52-58.	2.4	10
16	Poly(ethylene glycol) diacrylate based monolithic capillary columns for the analysis of polar small solutes by capillary electrochromatography. Journal of Separation Science, 2018, 41, 2632-2639.	2.5	10
17	Use of protein profiles established by <scp>CZE</scp> to predict the cultivar of olive leaves and pulps. Electrophoresis, 2014, 35, 1652-1659.	2.4	9
18	Cultivar discrimination of Spanish olives by using direct FTIR data combined with linear discriminant analysis. European Journal of Lipid Science and Technology, 2015, 117, 1473-1479.	1.5	9

#	Article	IF	Citations
19	Classification of olive leaves and pulps according to their cultivar by using protein profiles established by capillary gel electrophoresis. Analytical and Bioanalytical Chemistry, 2014, 406, 1731-1738.	3.7	8
20	Use of triacylglycerol profiles established by HPLCâ€“UV and ELSD to predict cultivar and maturity of Tunisian olive oils. European Food Research and Technology, 2016, 242, 1607-1619.	3.3	7
21	Classification of Tunisian extra virgin olive oils according to their genetic variety and maturity index using fatty acid profiles established by direct infusion mass spectrometry. European Journal of Lipid Science and Technology, 2016, 118, 735-743.	1.5	5
22	Sterol profiles of Tunisian virgin olive oils: classification among different cultivars and maturity indexes. European Food Research and Technology, 2018, 244, 675-684.	3.3	5
23	Selection and characterization of DNA aptamers for highly selective recognition of the major allergen of olive pollen Ole e 1. Analytica Chimica Acta, 2022, 1192, 339334.	5.4	3
24	Reticular framework materials in miniaturized and emerging formats in analytical chemistry. Journal of Chromatography A, 2022, 1673, 463092.	3.7	3
25	Monolithic solids: synthesis and uses in microextraction techniques. , 2021, , 393-426.		0
26	Why Sensors Need Microfluidics? Real World Applications. , 2022, , .		0