

MarÃ-a Vergara-BarberÃ;n

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

436
citations

687335

13
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713444

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27
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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. <i>Journal of Proteome Research</i> , 2018, 17, 1065-1076. | 3.7 | 50 |
| 2 | Solid-phase extraction based on ground methacrylate monolith modified with gold nanoparticles for isolation of proteins. <i>Analytica Chimica Acta</i> , 2016, 917, 37-43. | 5.4 | 48 |
| 3 | Determination of antibiotics in meat samples using analytical methodologies: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1681-1716. | 11.7 | 42 |
| 4 | Current trends in affinity-based monoliths in microextraction approaches: A review. <i>Analytica Chimica Acta</i> , 2019, 1084, 1-20. | 5.4 | 38 |
| 5 | Recent advances in aptamer-based miniaturized extraction approaches in food analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Journal of Chromatography A</i> , 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. <i>Mikrochimica Acta</i> , 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. <i>Food Control</i> , 2017, 72, 14-19. | 5.5 | 20 |
| 10 | Efficient Extraction of Olive Pulp and Stone Proteins by using an Enzyme-Assisted Method. <i>Journal of Food Science</i> , 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. <i>Talanta</i> , 2020, 209, 120566. | 5.5 | 17 |
| 12 | Cultivar discrimination and prediction of mixtures of Tunisian extra virgin olive oils by FTIR. <i>European Journal of Lipid Science and Technology</i> , 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. <i>Microchemical Journal</i> , 2021, 164, 106018. | 4.5 | 13 |
| 14 | Poly(ethylene glycol) diacrylate-based solid-phase extraction for determination of sulfonamides in meat samples. <i>Microchemical Journal</i> , 2020, 157, 104931. | 4.5 | 12 |
| 15 | Proteomic fingerprinting of mistletoe (<i>Viscum album</i> L.) via combinatorial peptide ligand libraries and mass spectrometry analysis. <i>Journal of Proteomics</i> , 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. <i>Journal of Separation Science</i> , 2018, 41, 2632-2639. | 2.5 | 10 |
| 17 | Use of protein profiles established by $\langle \text{CZE} \rangle$ to predict the cultivar of olive leaves and pulps. <i>Electrophoresis</i> , 2014, 35, 1652-1659. | 2.4 | 9 |
| 18 | Cultivar discrimination of Spanish olives by using direct FTIR data combined with linear discriminant analysis. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1473-1479. | 1.5 | 9 |

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|----|--|-----|-----------|
| 19 | Classification of olive leaves and pulps according to their cultivar by using protein profiles established by capillary gel electrophoresis. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 1731-1738. | 3.7 | 8 |
| 20 | Use of triacylglycerol profiles established by HPLC-UV and ELSD to predict cultivar and maturity of Tunisian olive oils. <i>European Food Research and Technology</i> , 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. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 735-743. | 1.5 | 5 |
| 22 | Sterol profiles of Tunisian virgin olive oils: classification among different cultivars and maturity indexes. <i>European Food Research and Technology</i> , 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. <i>Analytica Chimica Acta</i> , 2022, 1192, 339334. | 5.4 | 3 |
| 24 | Reticular framework materials in miniaturized and emerging formats in analytical chemistry. <i>Journal of Chromatography A</i> , 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 |