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## Applications of solid-phase microextraction in food analysis

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569	Characterisation of the mushroom-like flavour of <i>Melittis melissophyllum</i> L. subsp. <i>melissophyllum</i> by headspace solid-phase microextraction (HS-SPME) coupled with gas chromatography (GC/MS) and gas chromatography-mass spectrometry (GC/MS). <b>2010</b> , 123, 983-992		35
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567	Optimisation of specialty malt volatile analysis by headspace solid-phase microextraction in combination with gas chromatography and mass spectrometry. <b>2010</b> , 671, 55-60		16
566	Simultaneous optimization of the microextraction of coffee volatiles using response surface methodology and principal component analysis. <b>2010</b> , 102, 45-52		57
565	Profiling analysis of volatile compounds from fruits using comprehensive two-dimensional gas chromatography and image processing techniques. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 565-74	4.5	73
564	Recognition of beer brand based on multivariate analysis of volatile fingerprint. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 4195-203	4.5	130
563	Simultaneous determination of UV filters and polycyclic musks in aqueous samples by solid-phase microextraction and gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 6747-53	4.5	71
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559	Protocol for solid-phase microextraction method development. <b>2010</b> , 5, 122-39		207
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554	SAMPLE PREPARATION FOR TRACE ANALYSIS BY CHROMATOGRAPHIC METHODS. <b>2010</b> , 33, 1174-1207		19

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547	Solid-Phase Microextraction. <b>2011</b> , 81-101		1
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544	Methods of sample preparation for determination of veterinary residues in food matrices by porous monolith microextraction-based techniques. <b>2011</b> , 3, 1246		22
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534	Determination of endocrine-disrupting compounds in water by carbon nanotubes solid-phase microextraction fiber coupled online with high performance liquid chromatography. <i>Talanta</i> , <b>2011</b> , 85, 2212-7	6.2	40
533	Determination of pesticides in river water using rotating disk sorptive extraction and gas chromatography-mass spectrometry. <i>Talanta</i> , <b>2011</b> , 85, 2425-9	6.2	49
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247	Detection of trans-fatty acids by high performance liquid chromatography coupled with in-tube solid-phase microextraction using hydrophobic polymeric monolith. <b>2017</b> , 1040, 214-221		19
246	Quantitative determination of volatile organic compounds formed during Polylactide processing by MHS-SPME. <b>2017</b> , 136, 80-88		16
245	Application of Solid-Phase Microextraction Combined with Derivatization for Polar Compound Sampling in Environmental Analysis. <b>2017</b> , 177-222		
244	Rapid and sensitive analysis of polychlorinated biphenyls and acrylamide in food samples using ionic liquid-based in situ dispersive liquid-liquid microextraction coupled to headspace gas chromatography. <i>Journal of Chromatography A</i> , <b>2017</b> , 1481, 1-11	4-5	50
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242	Fast screening method to characterize lithium ion battery electrolytes by means of solid phase microextraction [gas chromatography]mass spectrometry. <b>2017</b> , 7, 46989-46998		22
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236	Recent trends in determination of thiamine and its derivatives in clinical practice. <i>Journal of Chromatography A</i> , <b>2017</b> , 1510, 1-12	4-5	18
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229	Exploration of volatile compounds causing off-flavor in farm-raised channel catfish ( <i>Ictalurus punctatus</i> ) fillet. <b>2017</b> , 25, 413-422		12
228	Introduction of Solid-Phase Microextraction. <b>2017</b> , 1-16		
227	Solid Phase Microextraction. <b>2017</b> ,		2
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223	Sample preparation for liquid chromatography. <b>2017</b> , 1-37		5
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122	Volatile organic compounds of Eastern oyster ( <i>Crassostrea virginica</i> ) cultured by two treatments and their changes during cold storage. <b>2021</b> , 52, 1442-1452		2

121	In-tube solid-phase microextraction: Current trends and future perspectives. <i>Journal of Chromatography A</i> , <b>2021</b> , 1636, 461787	4-5	20
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117	Perspectives on nanocomposite with polypyrrole and nanoparticles. <b>2021</b> , 103-128		
116	Application of combined extraction and microextraction techniques for food waste. <b>2021</b> , 711-722		1
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111	Development of an Ion-Pair Dispersive Liquid-Liquid Microextraction Method Based on a Ternary Deep Eutectic Solvent for Determination of Some Herbicide Residues in Edible Oil Samples. <b>2021</b> ,		
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98	Essential oil characterization of <i>Prunus spinosa</i> L., <i>Salvia officinalis</i> L., <i>Eucalyptus globulus</i> L., <i>Melissa officinalis</i> L. and <i>Mentha x piperita</i> L. by a volatolomic approach. <b>2021</b> , 202, 114167		3
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