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List of articles citing

Capillary electrophoresis-mass spectrometry - a fast and reliable tool for the monitoring of milk adulteration

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#	Paper	IF	Citations
72	The application of CE-MS in the trace analysis of environmental pollutants and food contaminants. <i>Electrophoresis</i> , 2009 , 30, 1647-60	3.6	43
71	Recent food safety and food quality applications of CE-MS. <i>Electrophoresis</i> , 2009 , 30, 1624-46	3.6	30
70	Current literature in mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2009 , 44, 151-162	2.2	1
69	Food analysis: a continuous challenge for miniaturized separation techniques. <i>Journal of Separation Science</i> , 2009 , 32, 3764-800	3.4	61
68	Identification of bioactive peptides in hypoallergenic infant milk formulas by capillary electrophoresis-mass spectrometry. <i>Analytica Chimica Acta</i> , 2010 , 683, 119-25	6.6	39
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