

A headspace solid-phase microextraction method development for the determination of volatiles in honeys by gas chromatography-mass spectrometry

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Volatile Compounds in Honey: A Review on Their Involvement in Aroma, Botanical Origin Determination and Potential Biomedical Activities. <i>International Journal of Molecular Sciences</i> , 2011, 12, 9514-9532.	1.8	178
2	Invited Review Article: An odor-sensing systemâ€”powerful technique for foodstuff studies. <i>Review of Scientific Instruments</i> , 2011, 82, 111101.	0.6	74
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4	A Hybrid Sensing Approach for Pure and Adulterated Honey Classification. <i>Sensors</i> , 2012, 12, 14022-14040.	2.1	70
5	Characterization of the Key Aroma Compounds in Rape Honey by Means of the Molecular Sensory Science Concept. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4186-4194.	2.4	63
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9	Analysis of odourâ€”active compounds of black mangrove (<i>Avicennia germinans</i> L.) honey by solidâ€”phase microextraction combined with gas chromatographyâ€”mass spectrometry and gas chromatographyâ€”olfactometry. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1688-1694.	1.3	16
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14	Melissopalynological and Volatile Compounds Analysis of Buckwheat Honey from Different Geographical Origins and Their Role in Botanical Determination. <i>Journal of Chemistry</i> , 2013, 2013, 1-11.	0.9	39
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