

A generalization of the retention index system including gas-liquid partition chromatography

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Citation Report

#	ARTICLE	IF	CITATIONS
4	Pyrolysis-gas chromatography with linearly programmed temperature packed and open tubular columns. The thermal degradation of polyolefins. Fresenius Zeitschrift für Analytische Chemie, 1964, 205, 357-371.	0.7	27
5	Simultaneous Determination of Sulfur and Phosphorus in Water by Neutron Activation Analysis.. Analytical Chemistry, 1964, 36, 665-666.	3.2	22
6	Retention Indices in Programmed Temperature Gas Chromatography.. Analytical Chemistry, 1964, 36, 661-663.	3.2	106
7	Retention Indices in Programmed Temperature Gas Chromatography.. Analytical Chemistry, 1964, 36, 663-665.	3.2	50
8	Qualitative Analysis by Gas Chromatography. Choice of a Retention Data System.. Analytical Chemistry, 1964, 36, 1672-1674.	3.2	19
9	Improved evaluation of polynuclear hydrocarbons in atmospheric dust by gas chromatography. Journal of Chromatography A, 1965, 17, 60-65.	1.8	56
10	Study of Organic Structure via Mercury-Sensitized Photolysis and Gas Chromatography. Alcohols and Esters.. Analytical Chemistry, 1965, 37, 1464-1470.	3.2	15
11	Sensitive Selective Gas Chromatography Detector Based on Emission Spectrometry of Organic Compounds.. Analytical Chemistry, 1965, 37, 1470-1476.	3.2	368
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14	Pyrolysis-gas chromatography of simple organic molecules. Analytical Chemistry, 1967, 39, 725-729.	3.2	24
15	Homologous dependence of the indices of retention of primary n-Aliphatic amines in gas chromatographic analysis. Bulletin of the Academy of Sciences of the USSR Division of Chemical Science, 1967, 16, 477-480.	0.0	0
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23	Retention Index in Programmed Temperature Gas Chromatography. Bulletin of the Chemical Society of Japan, 1971, 44, 1421-1421.	2.0	2

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24	Composition of the essential oil of Austrian <i>Mentha pulegium</i> . <i>Phytochemistry</i> , 1971, 10, 1951-1953.	1.4	18
25	Gas chromatographic analysis of flavour components with correlation isothermal retention indices. <i>Journal of Chromatography A</i> , 1971, 61, 65-71.	1.8	6
26	Gas chromatographic retention characteristics of low molecular weight linear, cyclic and polycyclic methylpolysiloxanes. <i>Chromatographia</i> , 1971, 4, 554-560.	0.7	17
27	Determination of the temperature-dependence of the retention index in gas-liquid chromatography by computer. <i>Journal of Chromatography A</i> , 1972, 66, 205-212.	1.8	25
28	Pyrolysis gas chromatography of cyclopolyisoprene. <i>Journal of Chromatography A</i> , 1972, 71, 9-16.	1.8	3
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37	Gas chromatographic studies of derivatives of celluline-like substances. <i>Journal of Chromatography A</i> , 1974, 91, 113-118.	1.8	1
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42	Calculation of retention indices in programmed-temperature gas chromatography by improved linear interpolation. <i>Analytica Chimica Acta</i> , 1977, 95, 153-159.	2.6	15

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44	VOLATILE CONSTITUENTS OF JACK FRUIT (<i>Artocarpus heterophyllus</i>). Journal of Food Science, 1978, 43, 639-640.	1.5	19
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134	Mathematical modeling of temperature programmed capillary gas chromatographic retention indexes for polychlorinated dibenzofurans. <i>Analytical Chemistry</i> , 1985, 57, 640-648.	3.2	133
135	Gas chromatographic chemiluminescent detection and evaluation of predictive models for identifying nitrated polycyclic aromatic hydrocarbons in a diesel fuel particulate extract. <i>Analytical Chemistry</i> , 1986, 58, 2078-2084.	3.2	64
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140	Gas chromatography-mass spectrometry of C1-C10 alkyl benzyl maleates. <i>Journal of Chromatography A</i> , 1986, 367, 201-206.	1.8	1
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144	6,7-epoxy-linalool and related oxygenated terpenoids from <i>Carica papaya</i> fruit. <i>Phytochemistry</i> , 1986, 25, 1347-1350.	1.4	61
145	Fused-silica capillary gas chromatography-mass spectrometry of some dicarboxylic acids present in condensation-type polymers. <i>Journal of Chromatography A</i> , 1986, 360, 79-88.	1.8	7
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153	Analysis of peach bark volatiles and their electroantennogram activity with lesser peachtree borer, <i>Synanthedon pictipes</i> (Grote and Robinson). <i>Journal of Chemical Ecology</i> , 1987, 13, 2103-2114.	0.9	7
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156	On the influence of the solute sample size on temperature-programmed retention indices. <i>Journal of High Resolution Chromatography</i> , 1987, 10, 603-606.	2.0	11

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158	Gas chromatographic/mass spectrometric characteristics of purified synthetic isomers of tetrachlorodibenzofuran. <i>Biomedical & Environmental Mass Spectrometry</i> , 1987, 14, 457-464.	1.6	11
159	The chemistry and mass spectrometry of brominated dibenzo-p-dioxins and dibenzofurans. <i>Biomedical & Environmental Mass Spectrometry</i> , 1987, 14, 465-472.	1.6	34
160	Calculation of programmed temperature gas chromatography characteristics from isothermal data. <i>Journal of Chromatography A</i> , 1987, 405, 67-76.	1.8	48
161	Reproducibility of temperature-programmed retention indices on several OV-101 columns. <i>Journal of Chromatography A</i> , 1987, 407, 79-86.	1.8	8
162	Automatic gas chromatographic determination of gasoline components. <i>Journal of Chromatography A</i> , 1987, 395, 229-240.	1.8	36
163	Emergence temperature indices and relative retention times of pesticides and industrial chemicals determined by linear programmed temperature gas chromatography. <i>Journal of Chromatography A</i> , 1987, 393, 175-194.	1.8	23
164	Correlation of structure with retention index for chlorinated dibenzo-p-dioxins. <i>Journal of Chromatography A</i> , 1987, 392, 51-63.	1.8	96
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1383	Fumigant Antitermitic Activity of Plant Essential Oils and Components from Ajowan (<i>Trachyspermum</i>) (Pelargonium graveolens), and Litsea (<i>Litsea cubeba</i>) Oils against Japanese Termite (<i>Reticulitermes</i>)	2.4	151
1384	Composition and Antimicrobial Activity of the Leaf Essential Oil of <i>Machilus obovatifolia</i> From Taiwan. <i>Journal of Essential Oil Research</i> , 2009, 21, 471-475.	1.3	14
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1387	Analysis of the Hexane Extracts From Seven Oleoresins of <i>Protium</i> Species. <i>Journal of Essential Oil Research</i> , 2009, 21, 305-308.	1.3	16
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1396	Chemical Composition of Essential Oils of Three <i>Stachys</i> Species Growing Wild in Iran: <i>Stachys asterocalyx</i> Rech. f., <i>Stachys obtusicaulis</i> Boiss. and <i>Stachys multicaulis</i> Benth. <i>Journal of Essential Oil Research</i> , 2009, 21, 101-104.	1.3	9
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1522	Chemical Composition of the Essential Oil of <i>Cyperus glomeratus</i> L. (Cyperaceae) from Serbia. Journal of Essential Oil Research, 2010, 22, 578-581.	1.3	2
1523	Essential oil composition of two species of <i>Phlomis</i> L. (<i>Phlomis aucheri</i> Boiss.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 667 Td 314-317.	1.3	4
1524	Intraspecific Variation of <i>Tanacetum larvatum</i> Essential Oil. Journal of Essential Oil Research, 2010, 22, 394-398.	1.3	1
1525	Composition and Chemical Variability in the Essential Oils of <i>Hyptidendron canum</i> (Pohl ex Benth.) Harley. Journal of Essential Oil Research, 2010, 22, 159-163.	1.3	4
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1527	Chemical Composition and Toxicity of <i>Ocotea notata</i> (Nees) Mez Essential Oil. Journal of Essential Oil-bearing Plants: JEOP, 2010, 13, 455-459.	0.7	5
1528	Volatiles of the Grape Hybrid Cultivar Othello (<i>Vitis vinifera</i> x <i>Vitis labrusca</i> x <i>Vitis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1.3 6	1.3	6
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1536	n-alkanes in needle waxes of <i>Pinus heldreichii</i> var. <i>pancici</i> . Journal of the Serbian Chemical Society, 2010, 75, 1337-1346.	0.4	19
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1655	<i>Cordeauxia edulis</i> and <i>Rhododendron tomentosum</i> extracts disturb orientation and feeding behavior of <i>Hylobius abietis</i> and <i>Phyllodecta laticollis</i> . <i>Entomologia Experimentalis Et Applicata</i> , 2011, 138, 162-174.	0.7	30
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1773	Chemical Diversity of Wild Growing <i>Origanum majorana</i> in Cyprus. <i>Chemistry and Biodiversity</i> , 2012, 9, 2210-2217.	1.0	5
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1777	Microsynthesis and electron ionization mass spectral studies of <i>O</i> (S)-alkyl <i>N,N</i> -dimethyl alkylphosphono(thiolo)thionoamidates for Chemical Weapons Convention verification. <i>Rapid Communications in Mass Spectrometry</i> , 2012, 26, 2805-2814.	0.7	16
1778	Chemical composition and acaricidal activity of essential oil from <i>Lippia sidoides</i> on larvae of <i>Dermacentor nitens</i> (Acari: Ixodidae) and larvae and engorged females of <i>Rhipicephalus microplus</i> (Acari: Ixodidae). <i>Parasitology Research</i> , 2012, 111, 2423-2430.	0.6	53
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1791	Volatile Constituents of Wild Citrus <i>Mangshanyegan</i> (<i>Citrus nobilis</i> Lauriro) Peel Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2617-2628.	2.4	94
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1889	Chemical composition and antimicrobial activity of the volatile oils of <i>Geranium sanguineum</i> L. and <i>G. robertianum</i> L. (Geraniaceae). <i>Medicinal Chemistry Research</i> , 2012, 21, 601-615.	1.1	22
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1898	Volatile chemical and carotenoid profiles in watermelons [<i>Citrullus vulgaris</i> (Thunb.) Schrad (Cucurbitaceae)] with different flesh colors. <i>Food Science and Biotechnology</i> , 2012, 21, 531-541.	1.2	68
1899	Use of Large Retention Index Database for Filtering of GC-MS False Positive Identifications of Compounds. <i>Chromatographia</i> , 2012, 75, 685-692.	0.7	10
1900	Acaricidal activity and repellency of essential oil from <i>Piper aduncum</i> and its components against <i>Tetranychus urticae</i> . <i>Experimental and Applied Acarology</i> , 2012, 57, 139-155.	0.7	86
1901	Chemical characterization of essential oil constituents of four populations of <i>Piper aduncum</i> L. from Distrito Federal, Brazil. <i>Biochemical Systematics and Ecology</i> , 2012, 42, 25-31.	0.6	35
1902	Floral scents of typical <i>Buddleja</i> species with different pollination syndromes. <i>Biochemical Systematics and Ecology</i> , 2012, 44, 173-178.	0.6	18
1903	Identification of genetic characterization and volatile compounds of <i>Tricholoma matsutake</i> from different geographical origins. <i>Biochemical Systematics and Ecology</i> , 2012, 44, 233-239.	0.6	19
1904	Trace level analysis of corky off-flavor compounds: Development of a new analytical method based on solid phase extraction and analysis by multidimensional gas chromatography with mass spectrometric detection. <i>Journal of Chromatography A</i> , 2012, 1226, 96-102.	1.8	23

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1905	Comparison of quantitative structure–retention relationship models on four stationary phases with different polarity for a diverse set of flavor compounds. <i>Journal of Chromatography A</i> , 2012, 1223, 118-125.	1.8	24
1906	Composition, antimicrobial, antiradical and spasmolytic activity of <i>Ferula heuffelii</i> Griseb. ex Heuffel (Apiaceae) essential oil. <i>Food Chemistry</i> , 2012, 130, 310-315.	4.2	34
1907	Key meat flavour compounds formation mechanism in a glutathione–xylose Maillard reaction. <i>Food Chemistry</i> , 2012, 131, 280-285.	4.2	62
1908	Selection of a representative extraction method for the analysis of odourant volatile composition of French cider by GC–MS–O and GC–GC–TOF-MS. <i>Food Chemistry</i> , 2012, 131, 1561-1568.	4.2	58
1909	Comparative human-sensory evaluation and quantitative comparison of odour-active oxidation markers of encapsulated fish oil products used for supplementation during pregnancy and the breastfeeding period. <i>Food Chemistry</i> , 2012, 133, 458-466.	4.2	18
1910	Enzyme-assisted microwave hydro-distillation essential oil from <i>Fructus forsythia</i> , chemical constituents, and its antimicrobial and antioxidant activities. <i>Food Chemistry</i> , 2012, 134, 235-243.	4.2	72
1911	Dynamic headspace solid-phase microextraction combined with one-dimensional gas chromatography–mass spectrometry as a powerful tool to differentiate banana cultivars based on their volatile metabolite profile. <i>Food Chemistry</i> , 2012, 134, 2509-2520.	4.2	35
1912	Chemical composition and antioxidant and antimicrobial activity of essential oil of <i>Artemisia annua</i> L. from Bosnia. <i>Industrial Crops and Products</i> , 2012, 37, 479-485.	2.5	164
1913	Deeper insight into the monoterpenic composition of <i>Ferula gummosa</i> oleo-gum-resin from Iran. <i>Industrial Crops and Products</i> , 2012, 36, 500-507.	2.5	31
1914	A diallel study of yield components and essential oil constituents in basil (<i>Ocimum basilicum</i> L.). <i>Industrial Crops and Products</i> , 2012, 38, 93-98.	2.5	17
1915	Essential oils from <i>Alpinia purpurata</i> (Zingiberaceae): Chemical composition, oviposition deterrence, larvicidal and antibacterial activity. <i>Industrial Crops and Products</i> , 2012, 40, 254-260.	2.5	66
1916	QUALITY OF FISH SAUCE PRODUCTS FROM RECYCLED BY-PRODUCTS FROM FISH GEL AND KAMABOKO PROCESSING. <i>Journal of Food Quality</i> , 2012, 35, 217-227.	1.4	5
1917	Combination of supercritical carbon dioxide and ionic liquid in a novel assembly of carvacrol. <i>Journal of Supercritical Fluids</i> , 2012, 61, 191-198.	1.6	40
1918	High pressure solvent extraction of maritime pine bark: Study of fractionation, solvent flow rate and solvent composition. <i>Journal of Supercritical Fluids</i> , 2012, 62, 135-148.	1.6	32
1919	Antimicrobial volatile glucosinolate autolysis products from <i>Hornungia petraea</i> (L.) Rchb. (Brassicaceae). <i>Phytochemistry Letters</i> , 2012, 5, 351-357.	0.6	22
1920	Identification of novel malodour compounds in laundry. <i>Flavour and Fragrance Journal</i> , 2012, 27, 89-94.	1.2	24
1921	Chemodiversity of Nonacosane and Alkanes in the Needle Wax of <i>Pinus heldreichii</i> .	1.0	19
1922	Chemotaxonomy of Serbian <i>Teucrium</i> Species Inferred from Essential Oil Chemical Composition: the Case of <i>Teucrium scordium</i> L. ssp. <i>scordioides</i> . <i>Chemistry and Biodiversity</i> , 2012, 9, 106-122.	1.0	26

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1923	Combining different analytical approaches to identify odor formation mechanisms in polyethylene and polypropylene. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 402, 903-919.	1.9	28
1924	Male-Produced Pheromone in the European Woodwasp, <i>Sirex noctilio</i> . <i>Journal of Chemical Ecology</i> , 2012, 38, 52-62.	0.9	40
1925	Volatile compounds of the Hallabong (<i>Citrus kiyomi</i> ã— <i>Citrus ponkan</i>) blossom. <i>Food Science and Biotechnology</i> , 2012, 21, 285-290.	1.2	15
1926	Characteristic aroma compounds of cooked and fermented soybean (<i>Chungkookâ€Œjang</i>) inoculated with various <i>Bacilli</i> . <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 85-92.	1.7	11
1927	Exploitation of Apiaceae family essential oils as potent biopesticides and rich source of phellandrenes. <i>Industrial Crops and Products</i> , 2013, 41, 365-370.	2.5	50
1928	Characterization of Volatile Organic Compounds Emitted by Barley (<i>Hordeum vulgare</i> L.) Roots and Their Attractiveness to Wireworms. <i>Journal of Chemical Ecology</i> , 2013, 39, 1129-1139.	0.9	47
1929	Fragmentation pathways of O-alkyl methylphosphonothionocyanidates in the gas phase: Toward unambiguous structural characterization of chemicals in the Chemical Weapons Convention framework. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 6749-6759.	1.9	18
1930	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4617-4626.	1.9	49
1931	Rapid analysis of volatiles in fat-containing matrices for monitoring bioprocesses. <i>European Food Research and Technology</i> , 2013, 237, 739-746.	1.6	3
1932	Phytochemical Fingerprints of Copaiba Oils (<i>Copaifera multijuga</i> Hayne) Determined by Multivariate Analysis. <i>Chemistry and Biodiversity</i> , 2013, 10, 1350-1360.	1.0	52
1933	Influence of autochthonous adjunct cultures on ripening parameters of Argentinean goat's milk cheeses. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2730-2742.	1.7	17
1934	Antitumour properties of the leaf essential oil of <i>Xylopia frutescens</i> Aubl. (Annonaceae). <i>Food Chemistry</i> , 2013, 141, 196-200.	4.2	54
1935	In vitro propagation, histochemistry, and analysis of essential oil from conventionally propagated and in vitro-propagated plants of <i>Varronia curassavica</i> Jacq. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2013, 49, 405-413.	0.9	5
1936	Chemical Composition and Antimicrobial Activity of the Essential Oil of <i>Stachys officinalis</i> (L.) Trevis. (Lamiaceae). <i>Chemistry and Biodiversity</i> , 2013, 10, 1335-1349.	1.0	16
1937	A "Lowâ€ŒLevel" Chemotaxonomic Analysis of the Plant Family Apiaceae: The Case of <i>Scandix balansae</i> Reut. ex Boiss. (Tribe Scandiceae). <i>Chemistry and Biodiversity</i> , 2013, 10, 1202-1219.	1.0	13
1938	Volatile composition of Italian <i>Thymus capitatus</i> (L.) Hoffmanns. et Link leaves. <i>Journal of Essential Oil Research</i> , 2013, 25, 239-243.	1.3	9
1939	Characterisation of leaf essential oils of three <i>Cinnamomum</i> species from Malaysia by gas chromatography and multivariate data analysis. <i>Pharmacognosy Journal</i> , 2013, 5, 22-29.	0.3	14
1940	Plant-derived essential oils affecting settlement and oviposition of <i>Bemisia tabaci</i> (Genn.) biotype B on tomato. <i>Journal of Pest Science</i> , 2013, 86, 301-308.	1.9	42

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1941	Nontargeted Unknown LC(ESI)-Q/TOF MS Approaches for Food Verification. ACS Symposium Series, 2013, , 17-29.	0.5	3
1942	Weak defence in a tritrophic system: olfactory response to salicylaldehyde reflects prey specialization of potter wasps. Chemoecology, 2013, 23, 181-190.	0.6	4
1943	Optimization of HS SPME Fast GC-MS for High-Throughput Analysis of Strawberry Aroma. Food Analytical Methods, 2013, 6, 512-520.	1.3	35
1944	Essential oil composition of <i>Anchusa italica</i> from Iran. Chemistry of Natural Compounds, 2013, 49, 369-370.	0.2	7
1945	Volatile aroma constituents of gukhwa (<i>Chrysanthemum morifolium</i> R.). Food Science and Biotechnology, 2013, 22, 659-663.	1.2	19
1946	Quantitative analysis of biodiesel in blends of biodiesel and conventional diesel by comprehensive two-dimensional gas chromatography and multivariate curve resolution. Analytica Chimica Acta, 2013, 796, 130-136.	2.6	37
1947	Dynamics of the recovery of aroma volatile compounds during the concentration of cashew apple juice (<i>Anacardium occidentale</i> L.). Food Research International, 2013, 51, 335-343.	2.9	13
1948	Phenylacetaldehyde attracts male and female apple clearwing moths, <i>Synanthedon myopaeformis</i> , to inflorescences of showy milkweed, <i>Asclepias speciosa</i> . Entomologia Experimentalis Et Applicata, 2013, 147, 82-92.	0.7	9
1949	Effect of different drying techniques on the aroma profile of <i>Thymus vulgaris</i> analyzed by GC-MS and sensory profile methods. Industrial Crops and Products, 2013, 46, 210-216.	2.5	36
1950	The new rich source of rotundifolone: <i>Mentha aquatica</i> Linn. var. <i>crispa</i> oil from microwave-assisted hydrodistillation. Journal of Essential Oil Research, 2013, 25, 39-43.	1.3	9
1951	Gas Chromatography/Mass Spectrometry-Based Metabonomics. , 2013, , 131-144.		3
1952	Essential oil composition of <i>Reseda lutea</i> from Iran. Chemistry of Natural Compounds, 2013, 49, 551-552.	0.2	3
1953	The Chemistry of Ginger. , 2013, , 293-337.		1
1954	Determination of Aroma Profiles of Olive Oils from Turkish Olive Cultivars. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1281-1300.	0.8	8
1955	Influence of heating and acidification on the flavor of whey protein isolate. Journal of Dairy Science, 2013, 96, 1366-1379.	1.4	31
1956	HLB value, an important parameter for the development of essential oil phytopharmaceuticals. Revista Brasileira De Farmacognosia, 2013, 23, 108-114.	0.6	59
1957	Chemical variability in the essential oils from leaves of <i>Syzygium jambos</i> . Revista Brasileira De Farmacognosia, 2013, 23, 433-440.	0.6	16
1958	The anther oil of <i>Symphonia globulifera</i> L.f. (Clusiaceae). Biochemical Systematics and Ecology, 2013, 49, 131-134.	0.6	4

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1959	Formation mechanism of volatile and non-volatile compounds in peptide-xylose Maillard reaction. <i>Food Research International</i> , 2013, 54, 683-690.	2.9	41
1960	The essential oils from <i>Ligusticum mutellina</i> of polish origin and the chemical relationship of its root essential oil with other <i>Ligusticum</i> species. <i>Biochemical Systematics and Ecology</i> , 2013, 49, 125-130.	0.6	5
1961	Insecticidal Efficacy of Silica Gel With <i>Juniperus oxycedrus</i> ssp. <i>oxycedrus</i> (Pinales: Cupressaceae) Essential Oil Against <i>Sitophilus oryzae</i> (Coleoptera: Curculionidae) and <i>Tribolium confusum</i> (Coleoptera: Tj ETQq0 0 0 rBT /Overlock 10 Tf 5	0.8	42
1962	Insecticidal and repellence activity of the essential oil of <i>Pogostemon cablin</i> against urban ants species. <i>Acta Tropica</i> , 2013, 127, 181-186.	0.9	47
1963	GC-MS Analysis of Volatile Constituents of <i>Cornus mas</i> Fruits and Pulp. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2013, 16, 183-200.	0.7	2
1965	Biological activities of the extracts from wild growing <i>Origanum vulgare</i> L. <i>Food Control</i> , 2013, 33, 498-504.	2.8	57
1966	The use of trimethylsilyl cyanide derivatization for robust and broad-spectrum high-throughput gas chromatography-mass spectrometry based metabolomics. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 9193-9205.	1.9	56
1967	Antimicrobial efficacy of <i>Mutellina purpurea</i> essential oil and \pm -pinene against <i>Staphylococcus epidermidis</i> grown in planktonic and biofilm cultures. <i>Industrial Crops and Products</i> , 2013, 51, 152-157.	2.5	31
1968	Conversion of furfuryl alcohol to ethyl levulinate using porous aluminosilicate acid catalysts. <i>Catalysis Today</i> , 2013, 218-219, 76-84.	2.2	111
1969	Evaluation of the Volatile Composition and Sensory Properties of Five Species of Microalgae. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10881-10890.	2.4	85
1970	Quantitative determination of the major aroma compounds in cigarette smoke condensates using comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry based on direct solvent extraction and comparison with simultaneous distillation extraction. <i>Analytical Methods</i> , 2013, 5, 3557.	1.3	4
1971	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 51-58.	2.7	37
1972	Retention Projection Enables Reliable Use of Shared Gas Chromatographic Retention Data Across Laboratories, Instruments, and Methods. <i>Analytical Chemistry</i> , 2013, 85, 11650-11657.	3.2	19
1973	In vitro antifungal activity and chemical composition of <i>Warionia saharae</i> essential oil against 3 apple phytopathogenic fungi. <i>Food Science and Biotechnology</i> , 2013, 22, 113-119.	1.2	22
1974	Topological Modelling of Nanostructures and Extended Systems. <i>Carbon Materials</i> , 2013, , .	0.2	9
1975	Volatile profiles of Italian monovarietal extra virgin olive oils via HS-SPME-GC-MS: Newly identified compounds, flavors molecular markers, and terpenic profile. <i>Food Chemistry</i> , 2013, 141, 2025-2035.	4.2	103
1976	A database of chromatographic properties and mass spectra of fatty acid methyl esters from omega-3 products. <i>Journal of Chromatography A</i> , 2013, 1299, 94-102.	1.8	52
1977	Characterization of the Volatile, Phenolic and Antioxidant Properties of Monovarietal Olive Oil Obtained from cv. Halhali. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1685-1696.	0.8	55

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1978	Essential oil composition and cytotoxic activity of <i>Ducrosia anethifolia</i> and <i>Ducrosia flabellifolia</i> from Iran. <i>Journal of Essential Oil Research</i> , 2013, 25, 160-163.	1.3	22
1979	Global gas chromatography/time-of-flight mass spectrometry (GC/TOFMS)-based metabonomic profiling of lyophilized human feces. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 937, 103-113.	1.2	59
1980	Production of biomass-derived furanic ethers and levulinate esters using heterogeneous acid catalysts. <i>Green Chemistry</i> , 2013, 15, 3367.	4.6	89
1981	Biological activities of the essential oil from the leaves of <i>Xylopia laevigata</i> (Annonaceae). <i>Journal of Essential Oil Research</i> , 2013, 25, 179-185.	1.3	10
1982	Chemical characterisation of two Australian-grown strawberry varieties by using comprehensive two-dimensional gas chromatography–mass spectrometry. <i>Food Chemistry</i> , 2013, 141, 1997-2005.	4.2	33
1983	New Boron-Containing Molybdenum Imido Alkylidene Complexes for Linear Olefin Homometathesis. <i>Organometallics</i> , 2013, 32, 5320-5325.	1.1	7
1984	Seasonal Variation in the Essential Oil of <i>Protium bahianum</i> Daly (Burseraceae). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2013, 16, 300-307.	0.7	6
1985	Additional Vinyl Ketones and Their Pyranyl Ketones in Gonyleptid Harvestmen (Arachnida: Opiliones) Suggest These Metabolites Are Widespread in This Family. <i>Journal of Natural Products</i> , 2013, 76, 1559-1564.	1.5	12
1986	Macrolides and Alcohols as Scent Gland Constituents of the Madagascan Frog <i>Mantidactylus femoralis</i> and Their Intraspecific Diversity. <i>Journal of Natural Products</i> , 2013, 76, 1548-1558.	1.5	40
1987	Antibacterial activity of essential oils from plants of the genus <i>Origanum</i> . <i>Food Control</i> , 2013, 34, 539-546.	2.8	92
1988	Identification of cryptic species within liverwort <i>Conocephalum conicum</i> based on the volatile components. <i>Phytochemistry</i> , 2013, 95, 234-241.	1.4	27
1989	QSRR Study on Flavor Compounds of Diverse Structures on Different Columns with the Help of New Chemometric Methods. <i>Chromatographia</i> , 2013, 76, 241-253.	0.7	3
1990	Chemical Composition and Antimicrobial Activity of the Essential Oil from the Edible Aromatic Plant <i>Aristolochia delavayi</i> . <i>Chemistry and Biodiversity</i> , 2013, 10, 2032-2041.	1.0	25
1991	Essential oils of <i>Protium</i> spp. samples from Amazonian popular markets: chemical composition, physicochemical parameters and antimicrobial activity. <i>Journal of Essential Oil Research</i> , 2013, 25, 171-178.	1.3	12
1992	Do chemical signals mediate reproductive behavior of <i>Tropaeum vicina</i> , an emerging pest of ornamental marigold production in California?. <i>Entomologia Experimentalis Et Applicata</i> , 2013, 149, 44-56.	0.7	7
1993	Essential Oil Composition of Aerial Parts of <i>Hypericum silenoides</i> Juss. and <i>Hypericum philonotis</i> Cham. & Schlecht. Growing in Central Mexico. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2013, 16, 456-460.	0.7	4
1994	Studies on Chemical Composition of Essential Oils from Leaf and Inflorescence of <i>Hedychium larsenii</i> M. Dan & Sathish. <i>Journal of Essential Oil Research</i> , 2013, 25, 33-38.	1.3	4
1995	Chemical and biological study on the essential oil of <i>Artemisia caerulescens</i> L. ssp. <i>densiflora</i> (Viv.). <i>Natural Product Research</i> , 2013, 27, 1709-1715.	1.0	22

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1997	Equipment and metabolite identification (ID) strategies for mass-based metabolomic analysis. , 2013, , 3-28.		1
1998	Essential oil variation in the populations of <i>Artemisia spicigera</i> from northwest of Iran: Chemical composition and antibacterial activity. Pharmaceutical Biology, 2013, 51, 246-252.	1.3	10
1999	Investigating the coffee flavour in South African Pinotage wine using novel offline olfactometry and comprehensive gas chromatography with time of flight mass spectrometry. Journal of Chromatography A, 2013, 1271, 176-180.	1.8	20
2000	Sensory and Compositional Characteristics of Blanc Du Bois Wine. American Journal of Enology and Viticulture, 2013, 64, 118-125.	0.9	7
2001	Intraclonal diversity of the <i>Pseudomonas aeruginosa</i> cystic fibrosis airway isolates TBCF10839 and TBCF121838: distinct signatures of transcriptome, proteome, metabolome, adherence and pathogenicity despite an almost identical genome sequence. Environmental Microbiology, 2013, 15, 191-210.	1.8	66
2002	Aqueous phase reactions of pentoses in the presence of nanocrystalline zeolite beta: Identification of by-products and kinetic modelling. Chemical Engineering Journal, 2013, 215-216, 772-783.	6.6	36
2003	Characterization of odorants in human urine using a combined chemo-analytical and human-sensory approach: a potential diagnostic strategy. Metabolomics, 2013, 9, 9-20.	1.4	33
2004	Cytotoxic effect of leaf essential oil of <i>Lippia gracilis</i> Schauer (Verbenaceae). Phytomedicine, 2013, 20, 615-621.	2.3	81
2005	Essential oils from some Egyptian aromatic plants as an antimicrobial agent and for prevention of potato virus Y transmission by aphids. Annals of Agricultural Sciences, 2013, 58, 97-103.	1.1	1
2006	Cold enzymatic bleaching of fluid whey. Journal of Dairy Science, 2013, 96, 7404-7413.	1.4	10
2007	Chemical variability of the essential oils from fruits of <i>Pterodon emarginatus</i> in the Brazilian Cerrado. Revista Brasileira De Farmacognosia, 2013, 23, 224-229.	0.6	20
2008	Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. Food Chemistry, 2013, 141, 2394-2404.	4.2	50
2009	Effect of addition of commercial rosemary extracts on potent odorants in cooked beef. Meat Science, 2013, 94, 170-176.	2.7	31
2010	Relating sensory and chemical properties of sour cream to consumer acceptance. Journal of Dairy Science, 2013, 96, 5435-5454.	1.4	35
2011	Assessment of the terpenic profile of <i>Callistemon citrinus</i> (Curtis) Skeels from Mexico. Industrial Crops and Products, 2013, 46, 369-379.	2.5	24
2012	Volatiles from <i>Solanum paniculatum</i> Leaves in Response to Mechanical Damage. Chemistry of Natural Compounds, 2013, 49, 953-954.	0.2	2
2013	Volatiles of <i>Geranium purpureum</i> Vill. and <i>Geranium phaeum</i> L.: Chemotaxonomy of Balkan <i>Geranium</i> and <i>Erodium</i> Species (Geraniaceae). Chemistry and Biodiversity, 2013, 10, 2042-2052.	1.0	10

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2015	Ethoximation-silylation approach for mono- and disaccharide analysis and characterization of their identification parameters by GC/MS. <i>Talanta</i> , 2013, 115, 642-651.	2.9	38
2016	Antidermatophytic and antileishmanial activities of essential oils from <i>Lippia gracilis</i> Schauer genotypes. <i>Acta Tropica</i> , 2013, 128, 110-115.	0.9	55
2017	Aroma-impact compounds in dried spice as a quality index using solid phase microextraction with olfactometry and comprehensive two-dimensional gas chromatography. <i>Food Chemistry</i> , 2013, 141, 4324-4332.	4.2	16
2018	Effect of bleaching permeate from microfiltered skim milk on 80% serum protein concentrate. <i>Journal of Dairy Science</i> , 2013, 96, 1387-1400.	1.4	15
2019	Essential oil chemical composition and antifungal effects on <i>Sclerotium cepivorum</i> of <i>Thymus capitatus</i> wild populations from Calabria, southern Italy. <i>Revista Brasileira De Farmacognosia</i> , 2013, 23, 239-248.	0.6	33
2020	Exploring the potentialities of comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry to distinguish bivalve species: Comparison of two clam species (<i>Venerupis</i>) Tj ETQq0 0.8gBT /Overlock 10	0.8	10
2021	Effect of ripening and inter-cultivar differences on strawberry quality. <i>LWT - Food Science and Technology</i> , 2013, 52, 62-70.	2.5	47
2022	Correlation between maturity of tree and GC-MS chemical profiles of essential oil from leaves of <i>Aniba rosaeodora</i> Ducke. <i>Microchemical Journal</i> , 2013, 109, 73-77.	2.3	18
2023	Analysis of fractions and bio-oil of sugar cane straw by one-dimensional and two-dimensional gas chromatography with quadrupole mass spectrometry (GC-MS). <i>Microchemical Journal</i> , 2013, 110, 113-119.	2.3	47
2024	Odor Significance of the Volatiles Formed During Deep-Frying With Palm Olein. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2013, 90, 183-189.	0.8	10
2025	Untangling the Chemistry of Port Wine Aging with the Use of GC-FID, Multivariate Statistics, and Network Reconstruction. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2513-2521.	2.4	17
2026	The case of <i>Hypericum rochelii</i> Griseb. & Schenk and <i>Hypericum umbellatum</i> A. Kern. essential oils: Chemical composition and antimicrobial activity. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 145-148.	1.4	15
2027	Chemical Composition and Antimicrobial Activity of the Volatile Fractions from Leaves and Flowers of the Wild Iraqi Kurdish Plant <i>Prangos peucedanifolia</i> Fenzl. <i>Chemistry and Biodiversity</i> , 2013, 10, 274-280.	1.0	11
2028	Acaricidal activity of <i>Lippia gracilis</i> essential oil and its major constituents on the tick <i>Rhipicephalus (Boophilus) microplus</i> . <i>Veterinary Parasitology</i> , 2013, 195, 198-202.	0.7	86
2029	<i>Populus nigra</i> L. bud absolute: a case study for a strategy of analysis of natural complex substances. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 1223-1235.	1.9	25
2030	Linalool a marker compound of forged/synthetic sweet basil (<i>Ocimum basilicum</i> L.) essential oils. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3292-3303.	1.7	20
2031	Chemical composition of the volatile fractions from wild and in vitro plants of <i>Anemia tomentosa</i> var. <i>anthriscifolia</i> (Pteridophyta). <i>Journal of Essential Oil Research</i> , 2013, 25, 198-202.	1.3	12

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2033	Antitumor Effect of the Essential Oil from Leaves of <i>Guatteria pogonopus</i> (Annonaceae). <i>Chemistry and Biodiversity</i> , 2013, 10, 722-729.	1.0	33
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#	ARTICLE	IF	CITATIONS
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2162	Nontargeted GC-MS approach for volatile profile of toasting in cherry, chestnut, false acacia, and ash wood. <i>Journal of Mass Spectrometry</i> , 2014, 49, 353-370.	0.7	14
2163	The Aroma of Goat Milk: Seasonal Effects and Changes through Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11805-11817.	2.4	35
2164	Aroma-active components of yeast extract pastes with a basic and characteristic meaty flavour. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 882-889.	1.7	39
2165	Identification of 1-methyloctyl butanoate as the major sex pheromone component from females of the saddle gall midge, <i>Haplodiplosis marginata</i> (Diptera: Cecidomyiidae). <i>Chemoecology</i> , 2014, 24, 243-251.	0.6	11
2166	Identification of a Potential Third Component of the Male-Produced Pheromone of <i>Anoplophora glabripennis</i> and its Effect on Behavior. <i>Journal of Chemical Ecology</i> , 2014, 40, 1241-1250.	0.9	32
2167	Chemical Composition of Essential Oils from <i>Croton conduplicatus</i> (Euphorbiaceae) in Two Different Seasons. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 1137-1145.	0.7	12
2168	Resolution of three cryptic agricultural pests (<i>Ceratitis fasciventris</i> , <i>C. anonae</i> , <i>C. rosa</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 T</i> <i>2014, 104, 631-638.</i>	0.5	39
2169	Variations in Main Flavor Compounds of Freshly Distilled Brandy during the Second Distillation. <i>International Journal of Food Engineering</i> , 2014, 10, 809-820.	0.7	19
2170	Bimodal cue complex signifies suitable oviposition sites to gravid females of the common green bottle fly. <i>Entomologia Experimentalis Et Applicata</i> , 2014, 153, 114-127.	0.7	48
2171	A powerful methodological approach combining headspace solid phase microextraction, mass spectrometry and multivariate analysis for profiling the volatile metabolomic pattern of beer starting raw materials. <i>Food Chemistry</i> , 2014, 160, 266-280.	4.2	50
2172	Acaricidal activity of essential oil from <i>Lippia sidoides</i> on unengorged larvae and nymphs of <i>Rhipicephalus sanguineus</i> (Acari: Ixodidae) and <i>Amblyomma cajennense</i> (Acari: Ixodidae). <i>Experimental Parasitology</i> , 2014, 137, 41-45.	0.5	34
2173	Evaluation of volatile compounds produced by <i>Lactobacillus paracasei</i> I90 in a hard-cooked cheese model using solid-phase microextraction. <i>Dairy Science and Technology</i> , 2014, 94, 73-81.	2.2	25
2174	Determination of phenols and pharmaceuticals in municipal wastewaters from Polish treatment plants by ultrasound-assisted emulsification-microextraction followed by GC-MS. <i>Environmental Science and Pollution Research</i> , 2014, 21, 660-673.	2.7	52
2175	Elucidation of the upper pathway of alicyclic musk Romandolide® degradation in OECD screening tests with activated sludge. <i>Environmental Science and Pollution Research</i> , 2014, 21, 9487-9494.	2.7	12
2176	Aroma and sensory quality of honeydew melon fruits (<i>Cucumis melo</i> L. subsp. <i>melo</i> var. <i>inodorus</i> H.) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 T</i> <i>1.7 48</i>	1.7	48
2177	iMatch2: Compound identification using retention index for analysis of gas chromatography-mass spectrometry data. <i>Journal of Chromatography A</i> , 2014, 1337, 202-210.	1.8	41
2178	Identification of volatile organic compounds in human cerumen. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 953-954, 48-52.	1.2	23

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2179	Influence of harvest maturity and fruit logistics on pineapple (<i>Ananas comosus</i> [L.] Merr.) volatiles assessed by headspace solid phase microextraction and gas chromatography-mass spectrometry (HS-SPME-GC/MS). <i>Food Chemistry</i> , 2014, 150, 382-391.	4.2	55
2180	Volatile profile differences between spontaneous and cultivated Hyblean pasture. <i>Animal Feed Science and Technology</i> , 2014, 191, 39-46.	1.1	7
2181	Identification of Odor-Active Substances in Individual Low-Volume Amniotic Fluid Samples by a Sensorially Targeted Gas Chromatographic-Olfactometric Approach. <i>Chemosensory Perception</i> , 2014, 7, 31-39.	0.7	5
2182	An Oral Male Courtship Pheromone Terminates the Response of <i>Nasonia vitripennis</i> Females to the Male-Produced Sex Attractant. <i>Journal of Chemical Ecology</i> , 2014, 40, 56-62.	0.9	22
2183	n-Octyl esters of long-chain fatty acids are not anthropogenic pollution markers. <i>Environmental Chemistry Letters</i> , 2014, 12, 303-312.	8.3	6
2184	Improvement of GC-MS Analysis of Shahrabak <i>Ziziphora tenuior</i> Essential Oil by Using Multivariate Curve Resolution Approaches. <i>Journal of the Chinese Chemical Society</i> , 2014, 61, 649-658.	0.8	7
2185	Exploitation of apiaceae family plants as valuable renewable source of essential oils containing crops for the production of fine chemicals. <i>Industrial Crops and Products</i> , 2014, 54, 70-77.	2.5	29
2186	Statistical analysis for improving data precision in the SPME GC-MS analysis of blackberry (<i>Rubus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 2.9 18	2.9	18
2187	Headspace solid-phase micro extraction coupled to comprehensive two-dimensional with time-of-flight mass spectrometry applied to the evaluation of <i>Scaphylococcus</i> -based wine volatile aroma during ageing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 787-796.	1.3	30
2188	Essential oils of Amazon Piper species and their cytotoxic, antifungal, antioxidant and anti-cholinesterase activities. <i>Industrial Crops and Products</i> , 2014, 58, 55-60.	2.5	62
2189	Chiral volatile compounds for the determination of orange honey authenticity. <i>Food Control</i> , 2014, 39, 237-243.	2.8	47
2190	Principal volatile odorants and dynamics of their formation during the production of May Bryndza cheese. <i>Food Chemistry</i> , 2014, 150, 301-306.	4.2	32
2191	Smelling the tree and the forest: elm background odours affect egg parasitoid orientation to herbivore induced terpenoids. <i>BioControl</i> , 2014, 59, 29-43.	0.9	19
2192	Hiding in Plain Sight: Cuticular Compound Profile Matching Conceals a Larval Tortoise Beetle in its Host Chemical Cloud. <i>Journal of Chemical Ecology</i> , 2014, 40, 341-354.	0.9	6
2193	Identification of volatile organic compounds generated from healthy and infected powdered chili using solvent-free solid injection coupled with GC/MS: Application to adulteration. <i>Food Chemistry</i> , 2014, 156, 326-332.	4.2	22
2194	Identification of potent sulfur-containing odorants in scent glands of edible male giant water bug, <i>Lethocerus indicus</i> (Lep. and Serv.). <i>Flavour and Fragrance Journal</i> , 2014, 29, 107-113.	1.2	10
2195	Response surface methodology for optimisation of edible chitosan coating formulations incorporating essential oil against several foodborne pathogenic bacteria. <i>Food Control</i> , 2014, 43, 1-9.	2.8	79
2196	Chemical composition, cytotoxicity and in vitro antitrypanosomal and antiplasmodial activity of the essential oils of four <i>Cymbopogon</i> species from Benin. <i>Journal of Ethnopharmacology</i> , 2014, 151, 652-659.	2.0	114

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2198	Chemical Composition and Antioxidant Activity of Essential Oil and Methanolic Extracts of Ferula microcolea (Boiss.) Boiss (Apiaceae). International Journal of Food Properties, 2014, 17, 722-730.	1.3	19
2199	Toxicity of basil and orange essential oils and their components against two coleopteran stored products insect pests. Journal of Asia-Pacific Entomology, 2014, 17, 13-17.	0.4	72
2200	New Method for the Extraction of Volatile Lipid Oxidation Products from Shrimp by Headspace "Solid-Phase Microextraction" Gas Chromatography "Mass Spectrometry and Evaluation of the Effect of Salting and Drying. Journal of Agricultural and Food Chemistry, 2014, 62, 590-599.	2.4	39
2201	Gas chromatographic retention index as a basis for predicting evaporation rates of complex mixtures. Analytica Chimica Acta, 2014, 852, 257-266.	2.6	9
2202	Comparison of the Aroma and Some Physicochemical Properties of Grand Naine (<i>Musa sapientum</i>) cv. 'Tj ETQq1' and 'Overlock'. Journal of Food Processing and Preservation, 2014, 38, 2137-2145.	0.9	11
2203	Comparison of the chemical composition of three species of smartweed (genus <i>Persicaria</i>) with a focus on drimane sesquiterpenoids. Phytochemistry, 2014, 108, 129-136.	1.4	19
2204	Antihyperalgesic and Antiedematous Activities of Bisabolol-Oxides-Rich <i>Matricaria</i> Oil in a Rat Model of Inflammation. Phytotherapy Research, 2014, 28, 759-766.	2.8	30
2205	Chemical Composition of the Essential Oil of <i>Dionysia oreodoxa</i> . Chemistry of Natural Compounds, 2014, 50, 547-548.	0.2	1
2206	Characterization of trimethylsilyl ethers of iminosugars by gas chromatography "mass spectrometry. Journal of Chromatography A, 2014, 1372, 221-227.	1.8	8
2207	Identification of unknown compounds from quadrupole GC-MS data using Cerno Bioscience MassWorks. Journal of the Canadian Society of Forensic Science, 2014, 47, 74-98.	0.7	3
2208	Characterization of potent odorants in Thai chempedak fruit (<i>Artocarpus integer</i> Merr.), an exotic fruit of Southeast Asia. Food Research International, 2014, 66, 388-395.	2.9	14
2209	GCMS Investigation of Volatile Compounds in Green Coffee Affected by Potato Taste Defect and the <i>Antestia</i> Bug. Journal of Agricultural and Food Chemistry, 2014, 62, 10222-10229.	2.4	24
2210	Evolution of Volatile Compounds and Biogenic Amines throughout the Shelf Life of Marinated and Salted Anchovies (<i>Engraulis encrasicolus</i>). Journal of Agricultural and Food Chemistry, 2014, 62, 8014-8022.	2.4	25
2211	Two-dimensional gas chromatography/mass spectrometry, physical property modeling and automated production of component maps to assess the weathering of pollutants. Journal of Chromatography A, 2014, 1364, 223-233.	1.8	11
2212	Analysis of Volatile Compounds of <i>Origanum vulgare</i> L. Growing Wild in Kosovo. Journal of Essential Oil-bearing Plants: JEOP, 2014, 17, 148-157.	0.7	4
2213	Multiplexed dual first-dimension comprehensive two-dimensional gas chromatography "mass spectrometry with contra-directional thermal modulation. Journal of Chromatography A, 2014, 1365, 183-190.	1.8	10
2214	Identification of key odorants of fried cottage cheese and contribution of <i>Galactomyces geotrichum</i> MK017 to the formation of 2-phenylethanol and related rose-like aroma compounds. International Dairy Journal, 2014, 39, 324-329.	1.5	20

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2216	(Un)Targeted Metabolomics in Asteraceae: Probing the Applicability of Essential Oil Profiles of <i>Senecio</i> L. (Senecioneae) Taxa in Chemotaxonomy. <i>Chemistry and Biodiversity</i> , 2014, 11, 1330-1353.	1.0	10
2217	Chemical composition and efficacy in the egg-hatching inhibition of essential oil of <i>Piper aduncum</i> against <i>Haemonchus contortus</i> from sheep. <i>Revista Brasileira De Farmacognosia</i> , 2014, 24, 288-292.	0.6	21
2218	Chemical composition and cytotoxicity analysis of the essential oil from leaves of <i>Croton argyrophyllus</i> Kunth. <i>Journal of Essential Oil Research</i> , 2014, 26, 446-451.	1.3	8
2219	Morphological Variability and Essential Oil Composition of four <i>Ocimum basilicum</i> L. cultivars. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 112-119.	0.7	7
2220	Essential Oil Composition and Antibacterial Activity of <i>Eryngium caeruleum</i> Grown Wild in Iran. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 486-492.	0.7	13
2221	Responses of <i>Myzus persicae</i> (Sulzer) to three Lamiaceae essential oils obtained by microwave-assisted and conventional hydrodistillation. <i>Industrial Crops and Products</i> , 2014, 62, 272-279.	2.5	41
2222	Characterization of Key Aroma Compounds in Distiller's Grains from Wheat as a Basis for Utilization in the Food Industry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10873-10880.	2.4	21
2223	Effects of the oral treatment with <i>Copaifera multijuga</i> oil on reproductive performance of male Wistar rats. <i>Revista Brasileira De Farmacognosia</i> , 2014, 24, 355-362.	0.6	10
2224	Essential Oil Diversity of <i>Salvia tomentosa</i> Mill. in Greece. <i>Chemistry and Biodiversity</i> , 2014, 11, 1205-1215.	1.0	16
2225	Comprehensive two-dimensional gas chromatography with mass spectrometry applied to the analysis of volatiles in artichoke (<i>Cynara scolymus</i> L.) leaves. <i>Industrial Crops and Products</i> , 2014, 62, 507-514.	2.5	22
2226	Chemical Profile of <i>Satureja Kitaibelii</i> Wierzb. ex Heuff. Essential Oils: Composition of <i>Satureja Kitaibelii</i> Essential Oils. <i>International Journal of Food Properties</i> , 2014, 17, 2157-2165.	1.3	11
2227	Using multidimensional gas chromatography to group secondary organic aerosol species by functionality. <i>Atmospheric Environment</i> , 2014, 96, 310-321.	1.9	9
2228	Antimicrobial and Antioxidant Activity of the Essential Oil of the Turkish Endemic Species <i>Achillea phrygia</i> Boiss. & Bal.. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 219-227.	0.7	4
2229	Chemical Composition, Antibacterial and Antioxidant Properties of the Essential Oils from the Roots and Cultures of <i>Salvia miltiorrhiza</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 380-384.	0.7	8
2230	Volatile Oil Constituents of Fruits and Leaves of <i>Solanum nigrum</i> L. Growing in Libya. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 397-404.	0.7	6
2231	Effects of growth phase on the membrane lipid composition of the thaumarchaeon <i>Nitrosopumilus maritimus</i> and their implications for archaeal lipid distributions in the marine environment. <i>Geochimica Et Cosmochimica Acta</i> , 2014, 141, 579-597.	1.6	154
2232	Chemical composition and antibacterial activity of the essential oil of <i>Licaria triandra</i> (Sw.) Kosterm. leaves from Cuba. <i>Journal of Essential Oil Research</i> , 2014, 26, 263-266.	1.3	3

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2234	Head Space Solid Phase Micro Extraction Profile of Volatile Organic Compounds Emitted from Parquet Samples. <i>Journal of Wood Chemistry and Technology</i> , 2014, 34, 211-224.	0.9	9
2235	Environmental and developmental factors affect essential oil production and quality of <i>Lavandula angustifolia</i> during flowering period. <i>Industrial Crops and Products</i> , 2014, 62, 359-366.	2.5	95
2236	Supercritical CO ₂ extraction of volatile oils from Sardinian <i>Foeniculum vulgare</i> ssp. <i>vulgare</i> (Apiaceae): chemical composition and biological activity. <i>Natural Product Research</i> , 2014, 28, 1819-1825.	1.0	17
2237	Antimicrobial and cytotoxic evaluation of some herbal essential oils in comparison with common antibiotics in bioassay condition. <i>Integrative Medicine Research</i> , 2014, 3, 142-152.	0.7	22
2238	A useful approach for the differentiation of wines according to geographical origin based on global volatile patterns. <i>Journal of Separation Science</i> , 2014, 37, 1974-1981.	1.3	23
2239	Effects of three years increase in density of the geometrid <i>Epirrita autumnata</i> on the change in metabolome of mountain birch trees (<i>Betula pubescens</i> ssp. <i>czerepanovii</i>). <i>Chemoecology</i> , 2014, 24, 201-214.	0.6	8
2240	Effects of medicinal plant <i>Atractylodes japonica</i> on MC3T3-E1 cells. <i>Food Science and Biotechnology</i> , 2014, 23, 1173-1176.	1.2	1
2241	Composition of garlic essential oil (<i>Allium sativum</i> L.) as influenced by drying method. <i>Journal of Essential Oil Research</i> , 2014, 26, 91-96.	1.3	66
2242	Influence of various factors on formation of 2,3-dihydro-3,5-dihydroxy-6-methyl-4(H)-pyran-4-one (DDMP) in a solid-state model system of Maillard reaction. <i>European Food Research and Technology</i> , 2014, 239, 31-40.	1.6	15
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2247	Volatiles from spruce trap-trees detected by <i>Ips typographus</i> bark beetles: chemical and electrophysiological analyses. <i>Arthropod-Plant Interactions</i> , 2014, 8, 305-316.	0.5	25
2248	Aroma-active compounds of Korean mugwort (<i>Artemisia princeps orientalis</i>). <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 323-329.	0.9	5
2249	Leaf secretory tissues in <i>Myrsine coriacea</i> and <i>Myrsine venosa</i> (Primulaceae): ontogeny, morphology, and chemical composition of essential oils. <i>Botany</i> , 2014, 92, 757-766.	0.5	12
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2252	Comprehensive two dimensional gas chromatography with fast-quadrupole mass spectrometry detector analysis of polar compounds extracted from the bio-oil from the pyrolysis of sawdust. <i>Journal of Chromatography A</i> , 2014, 1356, 236-240.	1.8	27
2253	Laboratory evaluation of the effects of essential oil of <i>Myrciaria floribunda</i> leaves on the development of <i>Dysdercus peruvianus</i> and <i>Oncopeltus fasciatus</i> . <i>Revista Brasileira De Farmacognosia</i> , 2014, 24, 316-321.	0.6	19
2254	Investigation of Volatile Constituents in <i>Stachys amonica</i> P.H. Davis and <i>Stachys petrokosmos</i> Rech. fil. Collected in Different Regions of Turkey. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 49-55.	0.7	1
2255	Antioxidant volatiles of the freshwater bryozoan <i>Hyalinella punctata</i> . <i>Natural Product Research</i> , 2014, 28, 1471-1475.	1.0	3
2256	Volatile Compounds of Essential Oil <i>Malcolmia africana</i> (L.) R. Br. Grown in Iran. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2014, 17, 664-669.	0.7	3
2257	Dynamic changes in volatile emissions of breeding burying beetles. <i>Physiological Entomology</i> , 2014, 39, 153-164.	0.6	13
2258	Odor potency, aroma profile and volatiles composition of cold pressed oil from industrial passion fruit residues. <i>Industrial Crops and Products</i> , 2014, 58, 280-286.	2.5	34
2259	Enzymatic bleaching in commercial colored Cheddar whey retentates. <i>International Dairy Journal</i> , 2014, 38, 148-153.	1.5	8
2260	A standardized method for the calibration of thermodynamic data for the prediction of gas chromatographic retention times. <i>Journal of Chromatography A</i> , 2014, 1330, 69-73.	1.8	16
2261	Encapsulation of essential oils in SiO ₂ microcapsules and release behaviour of volatile compounds. <i>Journal of Microencapsulation</i> , 2014, 31, 627-635.	1.2	47
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2264	Establishment of the varietal profile of <i>Vitis vinifera</i> L. grape varieties from different geographical regions based on HS-SPME/GC-qMS combined with chemometric tools. <i>Microchemical Journal</i> , 2014, 116, 107-117.	2.3	31
2265	Defensive Secretions in Three Ground-Beetle Species (Insecta: Coleoptera: Carabidae). <i>Annales Zoologici Fennici</i> , 2014, 51, 285-300.	0.2	38
2266	Characterization of odor-active compounds in cooked meat of farmed obscure puffer (Takifugu) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1</i> Analysis, 2014, 22, 431-438.	0.9	71
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2268	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. <i>Analytica Chimica Acta</i> , 2014, 846, 8-35.	2.6	33
2269	Chemical variability of the Tahitian <i>Marchantia hexaptera</i> Reich.. <i>Phytochemistry Letters</i> , 2014, 10, xcix-ciii.	0.6	5

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2271	Effects of <i>Croton rhamnifolioides</i> Essential Oil on <i>Aedes aegypti</i> Oviposition, Larval Toxicity and Trypsin Activity. <i>Molecules</i> , 2014, 19, 16573-16587.	1.7	43
2272	Traits of seasonal dimorphism associated with adaptation to cold stress in <i>Origanum dictamnus</i> L. (Lamiaceae). <i>Journal of Biological Research</i> , 2014, 21, .	2.2	5
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2274	Comparison of volatile aroma compounds in Dwarf Cavendish banana (<i>Musa</i> spp. AAA) grown under organic or traditional cultivation. <i>Journal of Horticultural Science and Biotechnology</i> , 2014, 89, 441-447.	0.9	8
2275	Antiviral activity of some plant oils against herpes simplex virus type 1 in Vero cell culture. <i>Journal of Acute Medicine</i> , 2015, 5, 62-68.	0.2	49
2276	Reaction of pyranose dehydrogenase from <i>AgaricusÂmeleagris</i> with its carbohydrate substrates. <i>FEBS Journal</i> , 2015, 282, 4218-4241.	2.2	15
2279	Antimicrobial and Seasonal Evaluation of the Carvacrol-Chemotype Oil from <i>Lippia origanoides</i> Kunth.. <i>Molecules</i> , 2015, 20, 1860-1871.	1.7	48
2280	Essential oil from <i>Ageratum fastigiatum</i> reduces expression of the pro-inflammatory cytokine tumor necrosis factor-alpha in peripheral blood leukocytes subjected to in vitro stimulation with phorbol myristate acetate. <i>Revista Brasileira De Farmacognosia</i> , 2015, 25, 129-133.	0.6	7
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2283	Physicochemical and microbiological description of <i>Caxiri â</i> a cassava and corn alcoholic beverage. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2537-2544.	1.3	15
2284	Comparative morphology of the postpharyngeal gland in the Philanthinae (Hymenoptera, Crabronidae) and the evolution of an antimicrobial brood protection mechanism. <i>BMC Evolutionary Biology</i> , 2015, 15, 291.	3.2	7
2285	Chemical Composition and Antipathogenic Activity of <i>Artemisia annua</i> Essential Oil from Romania. <i>Chemistry and Biodiversity</i> , 2015, 12, 1554-1564.	1.0	43
2286	Distribution and Variability ofn-Alkanes in Epicuticular Waxes ofSedumSpecies from the Central Balkan Peninsula: Chemotaxonomic Importance. <i>Chemistry and Biodiversity</i> , 2015, 12, 767-780.	1.0	6
2287	Biomedical Activity and Related Volatile Compounds of Thai Honey from 3 Different Honeybee Species. <i>Journal of Food Science</i> , 2015, 80, M2228-40.	1.5	18
2288	Application of Sensory Evaluation, HSâPME GCâMS, EâNose, and EâTongue for Quality Detection in Citrus Fruits. <i>Journal of Food Science</i> , 2015, 80, S2296-304.	1.5	47
2289	Root damage to apple plants by cockchafer larvae induces a change in volatile signals belowâand aboveâground. <i>Entomologia Experimentalis Et Applicata</i> , 2015, 156, 279-289.	0.7	22

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2417	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. <i>Food Chemistry</i> , 2015, 188, 406-414.	4.2	48
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2536	Insecticidal activities of essential oils, <i>Gaultheria fragrantissima</i> and <i>Illicium verum</i> , their components and analogs against <i>Callosobruchus chinensis</i> adults. <i>Journal of Asia-Pacific Entomology</i> , 2016, 19, 269-273.	0.4	44
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2562	<i>Dittrichia graveolens</i> (L.) Greuter Essential Oil: Chemical Composition, Multivariate Analysis, and Antimicrobial Activity. <i>Chemistry and Biodiversity</i> , 2016, 13, 85-90.	1.0	14

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2584	Quality characteristics, chemical composition, and sensory properties of butter from cows on pasture versus indoor feeding systems. <i>Journal of Dairy Science</i> , 2016, 99, 9441-9460.	1.4	86
2585	Essential Oil Constituents of Three <i>Nepeta</i> Species from Iran: <i>Nepeta monocephala</i> , <i>N. prostrata</i> , and <i>N. stenantha</i> . <i>Chemistry of Natural Compounds</i> , 2016, 52, 1102-1103.	0.2	3
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2637	Essential oil composition and enantiomeric distribution of some monoterpenoid components of <i>Juniperus communis</i> L. from Algeria. <i>Journal of Essential Oil Research</i> , 2016, 28, 348-356.	1.3	9
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2640	Essential oil composition and antioxidant activity of four Asteraceae species from Bosnia. <i>Journal of Essential Oil Research</i> , 2016, 28, 445-457.	1.3	28
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2650	Chemical and genetic characterization of <i>Phlomis</i> species and wild hybrids in Crete. <i>Phytochemistry</i> , 2016, 122, 91-102.	1.4	15
2651	Assignment of distinctive volatiles, descriptive sensory analysis and consumer preference of differently ripened and post-harvest handled pineapple (<i>Ananas comosus</i> [L.] Merr.) fruits. <i>European Food Research and Technology</i> , 2016, 242, 33-43.	1.6	16
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2654	Variability of chemical composition and antioxidant activity of essential oils between <i>Myrtus communis</i> var. <i>Leucocarpa</i> DC and var. <i>Melanocarpa</i> DC. <i>Food Chemistry</i> , 2016, 197, 124-131.	4.2	48
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2659	Influence of light intensity on glandular trichome density, gene expression and essential oil of menthol mint (<i>Mentha arvensis</i> L.). <i>Journal of Essential Oil Research</i> , 2016, 28, 138-145.	1.3	18
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2661	Lavandin (<i>Lavandula</i> — <i>intermedia</i> Emeric ex Loiseleur) essential oil from Spain: determination of aromatic profile by gas chromatography–mass spectrometry, antioxidant and lipoxygenase inhibitory bioactivities. <i>Natural Product Research</i> , 2016, 30, 1123-1130.	1.0	38
2662	Volatile compounds and sensory characteristics of various instant teas produced from black tea. <i>Food Chemistry</i> , 2016, 194, 864-872.	4.2	120
2663	Foraging wireworms are attracted to root-produced volatile aldehydes. <i>Journal of Pest Science</i> , 2017, 90, 69-76.	1.9	26
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2665	Influence of season, drying temperature and extraction time on the yield and chemical composition of <i>ã~marmeleiroã™</i> (<i>Croton sonderianus</i>) essential oil. <i>Journal of Essential Oil Research</i> , 2017, 29, 76-84.	1.3	10
2666	Changes in the volatiles, chemical components, and antioxidant activities of Chinese jasmine tea during the scenting processes. <i>International Journal of Food Properties</i> , 2017, 20, 681-693.	1.3	21
2667	Analysis of volatile flavor compounds influencing Chinese-type soy sauces using GC–MS combined with HS-SPME and discrimination with electronic nose. <i>Journal of Food Science and Technology</i> , 2017, 54, 130-143.	1.4	50
2668	Global volatile profile of virgin olive oils flavoured by aromatic/medicinal plants. <i>Food Chemistry</i> , 2017, 227, 111-121.	4.2	28
2669	<i>Sempervivum davisii</i> : phytochemical composition, antioxidant and lipase-inhibitory activities. <i>Pharmaceutical Biology</i> , 2017, 55, 532-540.	1.3	23
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2687	Comprehensive comparative analysis of volatile compounds in citrus fruits of different species. <i>Food Chemistry</i> , 2017, 230, 316-326.	4.2	117
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2690	Gibbs energy additivity approaches to QSRR in generating gas chromatographic retention time for identification of fatty acid methyl ester. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 2777-2789.	1.9	4
2691	Volatile and non-volatile/semi-volatile compounds and in vitro bioactive properties of Chilean Ulmo (<i>Ulmus</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	2.9	30
2692	Effect of light and natural ventilation systems on the growth parameters and carvacrol content in the in vitro cultures of <i>Plectranthus amboinicus</i> (Lour.) Spreng. <i>Plant Cell, Tissue and Organ Culture</i> , 2017, 129, 501-510.	1.2	72
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2706	Identification of Ginger (<i>Zingiber officinale</i> Roscoe) Volatiles and Localization of Aroma-Active Constituents by GC-olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4140-4145.	2.4	36

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2708	Qualitative analyses of less-volatile organic molecules from female skin scents by comprehensive two dimensional gas chromatography–time of flight mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1505, 77-86.	1.8	16
2709	First Characterisation of Volatile Organic Compounds Emitted by Banana Plants. <i>Scientific Reports</i> , 2017, 7, 46400.	1.6	8
2710	Characterization of aroma compositions in different Chinese congou black teas using GC–MS and GC–O combined with partial least squares regression. <i>Flavour and Fragrance Journal</i> , 2017, 32, 265-276.	1.2	58
2711	Chemical Ecology of Cave-Dwelling Millipedes: Defensive Secretions of the Typhloiulini (Diplopoda, Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	11
2712	Screening of the potential α -amylase inhibitor in essential oil from <i>Cedrus deodara</i> cones. <i>Industrial Crops and Products</i> , 2017, 103, 251-256.	2.5	22
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2715	Volatile composition and sensory characteristics of onion powders prepared by convective drying. <i>Food Chemistry</i> , 2017, 231, 386-392.	4.2	40
2716	Effect of plant growth regulators, light intensity and LED on growth and volatile compound of <i>Hyptis suaveolens</i> (L.) Poit in vitro plantlets. <i>Acta Horticulturae</i> , 2017, , 277-284.	0.1	14
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2718	The effect of vitamin concentrates on the flavor of pasteurized fluid milk. <i>Journal of Dairy Science</i> , 2017, 100, 4335-4348.	1.4	20
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2720	Chemical Characterization of <i>Lodoicea maldivica</i> Fruit. <i>Chemistry and Biodiversity</i> , 2017, 14, e1700109.	1.0	3
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2722	Characterization of three pyranose dehydrogenase isoforms from the litter-decomposing basidiomycete <i>Leucoagaricus meleagris</i> (syn. <i>Agaricus meleagris</i>). <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 2879-2891.	1.7	8
2723	Essential oil of citronella modulates electrophysiological responses in tambaqui <i>Colossoma macropomum</i> : A new anaesthetic for use in fish. <i>Aquaculture</i> , 2017, 479, 60-68.	1.7	45
2724	Volatile composition and physicochemical characteristics of mussel (<i>Perna perna</i>) protein hydrolysate microencapsulated with maltodextrin and n-OSA modified starch. <i>Food and Bioprocess Processing</i> , 2017, 105, 12-25.	1.8	20

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2726	Chemical composition and bioactivity of peel oils from <i>Citrus aurantiifolia</i> and <i>Citrus reticulata</i> and enantiomers of their major constituent against <i>Sitophilus zeamais</i> (Coleoptera: Curculionidae). <i>Journal of Stored Products Research</i> , 2017, 73, 30-36.	1.2	54
2727	Chemical composition of the essential oils of <i>Baccharis</i> species from southern Brazil: a comparative study using multivariate statistical analysis. <i>Journal of Essential Oil Research</i> , 2017, 29, 400-406.	1.3	12
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2729	Quantitative on-line analysis of sulfur compounds in complex hydrocarbon matrices. <i>Journal of Chromatography A</i> , 2017, 1509, 102-113.	1.8	23
2730	Essential Oil Composition of Aerial Parts of Two <i>Anthriscus</i> Pers. Species From Turkey. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 591-596.	0.7	2
2731	Chemical composition and seasonal variation of the volatile oils from <i>Trembleya phlogiformis</i> leaves. <i>Revista Brasileira De Farmacognosia</i> , 2017, 27, 419-425.	0.6	5
2732	Chemometric evaluation of the volatile profile of probiotic melon and probiotic cashew juice. <i>Food Research International</i> , 2017, 99, 461-468.	2.9	44
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2736	Weaving through a cryptic species: Comparing the Neotropical ants <i>Camponotus senex</i> and <i>Camponotus textor</i> (Hymenoptera: Formicidae). <i>Micron</i> , 2017, 99, 56-66.	1.1	5
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2740	Protective Effect of <i>Cymbopogon citratus</i> Essential Oil in Experimental Model of Acetaminophen-Induced Liver Injury. <i>The American Journal of Chinese Medicine</i> , 2017, 45, 515-532.	1.5	30
2741	Storage and release of hydrogen cyanide in a chelicerate (<i>Oribatula tibialis</i>). <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2017, 114, 3469-3472.	3.3	27
2742	Chemical Composition of the Essential Oil of <i>Buchenavia tetraphylla</i> Leaves. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 240-246.	0.7	2

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2744	Differential anti-proliferative effect on K562 leukemia cells of <i>Lippia alba</i> (Verbenaceae) essential oils produced under diverse growing, collection and extraction conditions. <i>Industrial Crops and Products</i> , 2017, 96, 140-148.	2.5	20
2745	The attraction of insectivorous tit species to herbivore-damaged Scots pines. <i>Journal of Ornithology</i> , 2017, 158, 479-491.	0.5	24
2746	Optimization of key aroma compounds for dog food attractant. <i>Animal Feed Science and Technology</i> , 2017, 225, 173-181.	1.1	25
2747	Differential Accumulation of Volatile Organic Compounds by Leaves and Roots of Two Guianese <i>Philodendron</i> Species, <i>P. fragrantissimum</i> Kunth and <i>P. melinonii</i> Brongn. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600415.	1.0	2
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2749	Antioxidant activity, color chromaticity coordinates, and chemical characterization of monofloral honeys from Morocco. <i>International Journal of Food Properties</i> , 2017, 20, 2016-2027.	1.3	15
2750	Characterization of Kewda volatile components by comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry. <i>Natural Product Research</i> , 2017, 31, 853-856.	1.0	12
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2753	Assessment of the terpenic composition of <i>Hedychium coronarium</i> oil from Eastern India. <i>Industrial Crops and Products</i> , 2017, 97, 49-55.	2.5	25
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2755	Identification of Predominant Phytochemical Compounds and Cytotoxic Activity of Wild Olive Leaves (<i>Olea europaea</i> L. ssp. <i>syvestris</i>) Harvested in South Portugal. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600331.	1.0	29
2756	Fatty Acid Profiles and Volatile Compounds Formation During Processing and Ripening of a Traditional Salted Dry Fish Product. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13133.	0.9	32
2757	Response of <i>Rhizobium</i> to Cd exposure: A volatile perspective. <i>Environmental Pollution</i> , 2017, 231, 802-811.	3.7	22
2758	Distinct urinary metabolite profiles of two pharmacologically active N-methylantranilates: Three approaches to xenobiotic metabolite identification. <i>Food and Chemical Toxicology</i> , 2017, 109, 341-355.	1.8	6
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2760	TUD-1 type aluminosilicate acid catalysts for 1-butene oligomerisation. <i>Fuel</i> , 2017, 209, 371-382.	3.4	20

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2762	Comparison and characterization of volatile compounds as markers of oils stability during frying by HS-SPME-GC/MS and Chemometric analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 322-334.	1.2	41
2763	Analysis and Sensory Evaluation of the Stereoisomers of a Homologous Series (C5-C10) of 4-Mercapto-2-alkanols. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8913-8922.	2.4	14
2764	Volatiles Emitted by Calling Males of Burying Beetles and <i>Ptomascopus morio</i> (Coleoptera: Silphidae): Tj ETQq1 1 0.784314 rgBT /Overlock 100	0.9	9
2766	Essential Oil Content and Chemical Composition of <i>Lippia gracilis</i> Schauer Cultivated in the Sub-meddle São Francisco Valley. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 983-994.	0.7	3
2767	Cuticular Hydrocarbons of <i>Tribolium confusum</i> Larvae Mediate Trail Following and Host Recognition in the Ectoparasitoid <i>Holepyris sylvanidis</i> . <i>Journal of Chemical Ecology</i> , 2017, 43, 858-868.	0.9	9
2768	Essential Oil Composition of <i>Tilia cordata</i> Flowers. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 1137-1142.	0.7	7
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2770	New advances in the volatile metabolites of <i>Frullania tamarisci</i> . <i>Flavour and Fragrance Journal</i> , 2017, 32, 409-418.	1.2	9
2771	Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet (<i>Mullus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 100	2.4	61
2772	Chemical composition and modulation of bacterial drug resistance of the essential oil from leaves of <i>Croton grewoides</i> . <i>Microbial Pathogenesis</i> , 2017, 111, 468-471.	1.3	25
2773	Chemical Composition, Enantiomeric Analysis, Sensorial Evaluation and Antifungal Activity of the Essential Oil from the Ecuadorian Plant <i>Lepechinia mutica</i> (Benth) (Lamiaceae). <i>Chemistry and Biodiversity</i> , 2017, 14, e1700292.	1.0	26
2774	Chitosan encapsulation of essential oil "cocktails" with well-defined binary Zn(II)-Schiff base species targeting antibacterial medicinal nanotechnology. <i>Journal of Inorganic Biochemistry</i> , 2017, 176, 24-37.	1.5	9
2775	Methyl N-methylantranilate: major compound in the defensive secretion of <i>Typhloiulus orpheus</i> (Diplopoda, Julida). <i>Chemoecology</i> , 2017, 27, 171-175.	0.6	5
2776	Sensory characterization and identification of odorous constituents in acrylic adhesives. <i>International Journal of Adhesion and Adhesives</i> , 2017, 78, 182-188.	1.4	14
2777	Variation of cuticular chemical compounds in three species of <i>Mischocyttarus</i> (Hymenoptera): Tj ETQq1 1 0.784314 rgBT /Overlock 100	0.9	10
2778	Essential Oil Composition of the Root Bark of <i>Thapsia garganica</i> (L.) Growing in Northwestern Algeria. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 860-863.	0.7	4
2779	Variation in the Volatile Profiles of Black and Manchurian Ash in Relation to Emerald Ash Borer Oviposition Preferences. <i>Journal of Chemical Ecology</i> , 2017, 43, 831-842.	0.9	14

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2781	Evaluation of physicochemical, microbiological, sensory properties and aroma profiles of goat cheeses provided from Canakkale. <i>International Journal of Dairy Technology</i> , 2017, 70, 514-525.	1.3	6
2782	Composition, Antimicrobial and Antioxidant Activities of Essential Oil of <i>Stachys kermanshahensis</i> . <i>Chemistry of Natural Compounds</i> , 2017, 53, 767-769.	0.2	3
2783	Sub-lethal effects of essential oil of <i>Lippia sidoides</i> on drywood termite <i>Cryptotermes brevis</i> (Blattodea: Termitoidea). <i>Ecotoxicology and Environmental Safety</i> , 2017, 145, 436-441.	2.9	25
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2788	Effects of citronella oil (<i>Cymbopogon winterianus</i> Jowitt ex Bor) on <i>Spodoptera frugiperda</i> (J. E. Smith) midgut and fat body. <i>Biotechnic and Histochemistry</i> , 2018, 93, 1-13.	0.7	19
2789	The chemical composition and trypanocidal activity of volatile oils from Brazilian Caatinga plants. <i>Biomedicine and Pharmacotherapy</i> , 2017, 96, 1055-1064.	2.5	30
2790	Natural Occurrence of Aldol Condensation Products in Valencia Orange Oil. <i>Journal of Food Science</i> , 2017, 82, 2805-2815.	1.5	14
2791	Effects of Electrolyte Concentration and Ultrasound Pretreatment on Ohmic-Assisted Hydrodistillation of Essential Oils from <i>Mentha piperita</i> L. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	41
2792	The Role of Leaf Volatiles of <i>Ludwigia octovalvis</i> (Jacq.) Raven in the Attraction of <i>Altica cyanea</i> (Weber) (Coleoptera: Chrysomelidae). <i>Journal of Chemical Ecology</i> , 2017, 43, 679-692.	0.9	17
2793	Resolving the chemical structures of off-odorants and potentially harmful substances in toys—example of children's swords. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 5249-5258.	1.9	17
2794	Characterization of off-odours and potentially harmful substances in a fancy dress accessory handbag for children. <i>Scientific Reports</i> , 2017, 7, 1807.	1.6	20
2795	A synthetic dodecanolide library for the identification of putative semiochemicals emitted by mantellid frogs. <i>Organic and Biomolecular Chemistry</i> , 2017, 15, 6967-6977.	1.5	15
2796	The Discovery of Citral-Like Thiophenes in Fried Chicken. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5690-5699.	2.4	7
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2799	Chemical Constituents of the Essential Oil, Static Headspace Analysis of Volatile Compounds, Polyphenolic Content and Antioxidative Capacity of <i>Trigonella elliptica</i> Boiss. Grown in Iran. <i>Analytical Chemistry Letters</i> , 2017, 7, 261-270.	0.4	7
2800	Evaluation of the volatile compounds of fresh ripened <i>Capsicum annum</i> and its spice pepper (dried) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.5	46
2801	Seasonal variation in the chemical composition, antimicrobial and mutagenic potential of essential oils from <i>Piper cernuum</i> . <i>Industrial Crops and Products</i> , 2017, 95, 256-263.	2.5	37
2802	Characterization and comparison of key aroma-active compounds of cocoa liquors from five different areas. <i>International Journal of Food Properties</i> , 2017, 20, 2396-2408.	1.3	37
2803	Bioactive volatiles in Sicilian (South Italy) saffron: safranal and its related compounds. <i>Journal of Essential Oil Research</i> , 2017, 29, 221-227.	1.3	27
2804	Effects of clary sage oil and its main components, linalool and linalyl acetate, on the plasma membrane of <i>Candida albicans</i> : an in vivo EPR study. <i>Apoptosis: an International Journal on Programmed Cell Death</i> , 2017, 22, 175-187.	2.2	22
2805	Repellency and Larvicidal Activity of Essential oils from <i>Xylopi</i> <i>laevigata</i> , <i>Xylopi</i> <i>frutescens</i> , <i>Lippia pedunculosa</i> , and Their Individual Compounds against <i>Aedes aegypti</i> Linnaeus. <i>Neotropical Entomology</i> , 2017, 46, 223-230.	0.5	25
2806	Characterization of the Key Aroma Compounds in Heat-Processed Licorice (<i>Succus Liquiritiae</i>) by Means of Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 132-138.	2.4	16
2807	Biocidal Compounds from <i>Mentha</i> sp. Essential Oils and Their Structure-Activity Relationships. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600270.	1.0	35
2808	Facultative slave-making ants <i>Formica sanguinea</i> label their slaves with own recognition cues instead of employing the strategy of chemical mimicry. <i>Journal of Insect Physiology</i> , 2017, 96, 98-107.	0.9	2
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2810	Physicochemical properties and volatile profile of chili shrimp paste as affected by irradiation and heat. <i>Food Chemistry</i> , 2017, 216, 10-18.	4.2	33
2811	Chemical Composition of Essential Oils of <i>Xanthium spinosum</i> L., an Invasive Species of Corsica. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600148.	1.0	9
2812	Identification of predominant aroma components of raw, dry roasted and oil roasted almonds. <i>Food Chemistry</i> , 2017, 217, 244-253.	4.2	79
2813	Withering of plucked <i>Trachelospermum jasminoides</i> (star jasmine) flowers - Time-dependent volatile compound profile obtained with SPME/GC-MS and proton transfer reaction-mass spectrometry (PTR-MS). <i>Postharvest Biology and Technology</i> , 2017, 123, 1-11.	2.9	12
2814	Quality preservation of deliberately contaminated milk using thyme free and nanoemulsified essential oils. <i>Food Chemistry</i> , 2017, 217, 726-734.	4.2	84
2815	Biological activity of Myrtaceae plant essential oils and their major components against <i>Drosophila suzukii</i> (Diptera: Drosophilidae). <i>Pest Management Science</i> , 2017, 73, 404-409.	1.7	22

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2817	Chemical Diversity and Antimicrobial Activity of Volatile Compounds from <i>Zanthoxylum zanthoxyloides</i> Lam. according to Compound Classes, Plant Organs and Senegalese Sample Locations. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600125.	1.0	18
2818	Characterization of Volatile Compounds in Grass Carp (<i>Ctenopharyngodon idellus</i>) Soup Cooked Using a Traditional Chinese Method by GC-MS. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12995.	0.9	25
2819	Effect of Frying on Fatty Acid Profile, Free Amino Acids and Volatile Compounds of Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13088.	0.9	14
2820	<i>Momordica charantia</i> L. (Cucurbitaceae) floral volatiles causing attraction of <i>Epilachna dodecastigma</i> (Coleoptera: Coccinellidae). <i>International Journal of Pest Management</i> , 2017, 63, 138-145.	0.9	8
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2822	Chemical, Volatile Profile and Shelf Life of Muffin Enriched with Supplementation Chestnut Cream. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13013.	0.9	5
2823	Chemical composition and antiparasitic activity of essential oils from leaves of <i>Guatteria friesiana</i> and <i>Guatteria pogonopus</i> (Annonaceae). <i>Journal of Essential Oil Research</i> , 2017, 29, 156-162.	1.3	18
2824	Essential oil constituents from high altitude Brazilian species with antimicrobial activity: <i>Baccharis parvidentata</i> Malag., <i>Hyptis monticola</i> Mart. ex Benth. and <i>Lippia organoides</i> Kunth. <i>Journal of Essential Oil Research</i> , 2017, 29, 109-116.	1.3	23
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2826	Effect of Different Cooking Methods on the Formation of Aroma Components and Heterocyclic Amines in Pork Loin. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12981.	0.9	28
2827	Essential Oil Yield and Composition of Native Tree Species from Atlantic Forest, South of Brazil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 1525-1535.	0.7	13
2828	Chemical Composition and Acaricidal Activity of Essential Oils from <i>Croton rhamnifolioides</i> Pax and Hoffm. in Different Regions of a Caatinga Biome in Northeastern Brazil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 1434-1449.	0.7	11
2829	Herbivory by leaf-cutter ants changes the glandular trichomes density and the volatile components in an aromatic plant model. <i>AoB PLANTS</i> , 2017, 9, plx057.	1.2	24
2830	Viscosity of the Oil-resins and Chemical Composition of the Essential Oils from Oils-resins of <i>Copaifera multijuga</i> Hayne Growing in the National Forest Saracı-Taquera Brazil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 1226-1234.	0.7	9
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2832	Comparison of the production and chemical constituents of five <i>Perilla frutescens</i> (L.) Britt. accessions. <i>Acta Biologica Hungarica</i> , 2017, 68, 453-465.	0.7	4
2833	Antioxidant Activity and Chemical Composition of Essential Oils of some Aromatic and Medicinal Plants from Albania. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.2	12

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2837	Identification of Some New Generation Additives for Polymers Obtained in the Catalytic Hydrogenation Process. , 2017, , .		0
2838	Identification of volatile flavour components of <i>Tuber melanosporum</i> using simultaneous distillation-extraction. <i>Czech Journal of Food Sciences</i> , 2017, 35, 483-487.	0.6	12
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2840	Volatile Metabolomic Composition of <i>Vitex</i> Species: Chemodiversity Insights and Acaricidal Activity. <i>Frontiers in Plant Science</i> , 2017, 8, 1931.	1.7	12
2841	Myrtaceae Plant Essential Oils and their β -Triketone Components as Insecticides against <i>Drosophila suzukii</i> . <i>Molecules</i> , 2017, 22, 1050.	1.7	27
2842	Chemical Composition and Antibacterial Activity of the Essential Oil of <i>Vitex agnus-castus</i> L. (Lamiaceae). <i>Anais Da Academia Brasileira De Ciencias</i> , 2017, 89, 2825-2832.	0.3	14
2843	Antinociceptive Effect of the Essential Oil from <i>Croton conduplicatus</i> Kunth (Euphorbiaceae). <i>Molecules</i> , 2017, 22, 900.	1.7	11
2844	Secondary Metabolic Profiles of Two Cultivars of <i>Piper nigrum</i> (Black Pepper) Resulting from Infection by <i>Fusarium solani</i> f. sp. <i>piperis</i> . <i>International Journal of Molecular Sciences</i> , 2017, 18, 2434.	1.8	12
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2846	Chemical Composition of Four Essential Oils of <i>Eugenia</i> from the Brazilian Amazon and Their Cytotoxic and Antioxidant Activity. <i>Medicines (Basel, Switzerland)</i> , 2017, 4, 51.	0.7	31
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2851	The Effect of Harvesting on the Composition of Essential Oils from Five Varieties of <i>Ocimum basilicum</i> L. Cultivated in the Island of Kefalonia, Greece. <i>Plants</i> , 2017, 6, 41.	1.6	18

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2853	Influence of the Chemical Structure on Odor Qualities and Odor Thresholds of Halogenated Guaiacol-Derived Odorants. <i>Frontiers in Chemistry</i> , 2017, 5, 120.	1.8	1
2854	A Model for Phylogenetic Chemosystematics: Evolutionary History of Quinones in the Scent Gland Secretions of Harvestmen. <i>Frontiers in Ecology and Evolution</i> , 2017, 5, 139.	1.1	15
2855	In Vitro Antibacterial and Antibiofilm Activity of <i>Lippia alba</i> Essential Oil, Citral, and Carvone against <i>Staphylococcus aureus</i> . <i>Scientific World Journal</i> , The, 2017, 2017, 1-7.	0.8	35
2856	Ethnopharmacological Evaluation of <i>Breu</i> Essential Oils from <i>Protium</i> Species Administered by Inhalation. <i>Evidence-based Complementary and Alternative Medicine</i> , 2017, 2017, 1-10.	0.5	6
2857	Effects of Different Drying Conditions on Key Quality Parameters of Pink Peppercorns (<i>Schinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 18	1.4	18
2858	Essential Oil of <i>Aristolochia trilobata</i> : Synthesis, Routes of Exposure, Acute Toxicity, Binary Mixtures and Behavioral Effects on Leaf-Cutting Ants. <i>Molecules</i> , 2017, 22, 335.	1.7	25
2859	Essential Oils of <i>Hyptis pectinata</i> Chemotypes: Isolation, Binary Mixtures and Acute Toxicity on Leaf-Cutting Ants. <i>Molecules</i> , 2017, 22, 621.	1.7	21
2860	Seed and peel essential oils obtained from <i>Campomanesia adamantium</i> fruit inhibit inflammatory and pain parameters in rodents. <i>PLoS ONE</i> , 2017, 12, e0157107.	1.1	17
2861	Volatile organic compounds of Thai honeys produced from several floral sources by different honey bee species. <i>PLoS ONE</i> , 2017, 12, e0172099.	1.1	20
2862	Toxicity and antitumor potential of <i>Mesosphaerum sidifolium</i> (Lamiaceae) oil and fenchone, its major component. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 347.	3.7	16
2863	Protective effects of methanolic extract of <i>Juglans regia</i> L. leaf on streptozotocin-induced diabetic peripheral neuropathy in rats. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 476.	3.7	41
2864	Antifungal activities of the essential oil and its fractions rich in sesquiterpenes from leaves of <i>Casearia sylvestris</i> Sw.. <i>Anais Da Academia Brasileira De Ciencias</i> , 2017, 89, 2817-2824.	0.3	20
2865	Chemical Composition and Anti-inflammatory Activity of Algerian <i>Thymus vulgaris</i> Essential Oil. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.2	21
2866	Composition and Antimicrobial Properties of Essential Oils of <i>Laser Trilobum</i> Rhizomes and Fruits. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.2	1
2867	The occurrence of phenylpropanoids in the saps of six <i>Piper</i> species (Piperaceae) from Brazil. <i>Gayana - Botanica</i> , 2017, , 0-0.	0.3	2
2868	Effect of Harvest and Drying on Composition of Volatile Profile of Elderflowers (<i>Sambucus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 102	0.2	5
2869	<i>Myrcia sylvatica</i> essential oil in the diet of gilthead sea bream (<i>Sparus aurata</i> L.) attenuates the stress response induced by high stocking density. <i>Aquaculture Nutrition</i> , 2018, 24, 1381-1392.	1.1	15

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2871	Short communication: Cheese supplemented with <i>Thymus algeriensis</i> oil, a potential natural food preservative. <i>Journal of Dairy Science</i> , 2018, 101, 3859-3865.	1.4	23
2872	Effect of soaking and temperature process on the volatile compounds in soymilk made by soymilk maker. <i>Journal of Food Science and Technology</i> , 2018, 55, 1591-1598.	1.4	10
2873	Quantification of organic solvents in aquatic toys and swimming learning devices and evaluation of their influence on the smell properties of the corresponding products. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 2585-2595.	1.9	9
2874	Comparative chemical analysis of volatile compounds of <i>Echinops ilicifolius</i> using hydrodistillation and headspace solid-phase microextraction and the antibacterial activities of its essential oil. <i>Royal Society Open Science</i> , 2018, 5, 171424.	1.1	8
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2876	Flavor and flavor chemistry differences among milks processed by high-temperature, short-time pasteurization or ultra-pasteurization. <i>Journal of Dairy Science</i> , 2018, 101, 3812-3828.	1.4	75
2877	Scents from Brazilian Cerrado: chemical composition of the essential oil from <i>Psidium laruotteeum</i> Cambess (Myrtaceae). <i>Journal of Essential Oil Research</i> , 2018, 30, 253-257.	1.3	7
2878	Remela de cachorro (<i>Clavija lancifolia</i> Desf.) fruits from South Amazon: Phenolic composition, biological potential, and aroma analysis. <i>Food Research International</i> , 2018, 109, 112-119.	2.9	6
2879	Leaf essential oils and volatiles, histochemistry and micromorphology of <i>Neomitranthes obscura</i> (DC.) N. Silveira (Myrtaceae) growing in sandy coastal plains of Rio de Janeiro. <i>Biochemical Systematics and Ecology</i> , 2018, 78, 66-76.	0.6	7
2880	Identification of odorous constituents of southern yellow pine and China fir wood: the effects of extractive removal. <i>Analytical Methods</i> , 2018, 10, 2115-2122.	1.3	12
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2882	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. <i>Food Research International</i> , 2018, 109, 250-259.	2.9	27
2883	The Effect of Ultrasound Pre-treatment on the Yield, Chemical Composition and Antioxidant Activity of Essential Oil from Wild <i>Lavandula stoechas</i> L.. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 253-263.	0.7	9
2884	Neuropharmacological effects of essential oil from the leaves of <i>Croton conduplicatus</i> Kunth and possible mechanisms of action involved. <i>Journal of Ethnopharmacology</i> , 2018, 221, 65-76.	2.0	15
2885	Characterization of the inclusion complex of the essential oil of <i>Lantana camara</i> L. and β -cyclodextrin by vibrational spectroscopy, GC-MS, and X-ray diffraction. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2018, 91, 95-104.	0.9	8
2886	Essential Oil Quality of Tetraploid Chamomile Cultivars Grown in Serbia. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 15-22.	0.7	4
2887	Volatile compounds profile changes from unripe to ripe fruits of Brazilian pepper (<i>Schinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.5	15

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2889	Nanoencapsulation of <i>Thymus capitatus</i> essential oil: Formulation process, physical stability characterization and antibacterial efficiency monitoring. <i>Industrial Crops and Products</i> , 2018, 113, 414-421.	2.5	60
2890	Comparison of the odorant composition of post-consumer high-density polyethylene waste with corresponding recycled and virgin pellets by combined instrumental and sensory analysis. <i>Journal of Cleaner Production</i> , 2018, 181, 599-607.	4.6	38
2891	Breathprinting Reveals Malaria-Associated Biomarkers and Mosquito Attractants. <i>Journal of Infectious Diseases</i> , 2018, 217, 1553-1560.	1.9	49
2892	Surface fitting for calculating the second dimension retention index in comprehensive two-dimensional gas chromatography mass spectrometry. <i>Journal of Chromatography A</i> , 2018, 1539, 62-70.	1.8	9
2893	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018, 255, 58-66.	4.2	25
2894	<i>Croton argyrophyllus</i> Kunth and <i>Croton heliotropiifolius</i> Kunth: Phytochemical characterization and bioactive properties. <i>Industrial Crops and Products</i> , 2018, 113, 308-315.	2.5	16
2895	Mycorrhiza-Triggered Transcriptomic and Metabolomic Networks Impinge on Herbivore Fitness. <i>Plant Physiology</i> , 2018, 176, 2639-2656.	2.3	75
2896	Ohmic Heating: A potential technology for sweet whey processing. <i>Food Research International</i> , 2018, 106, 771-779.	2.9	73
2897	Chemical composition and <i>in vitro</i> antibacterial activity of <i>Artemisia ifranensis</i> J. Didier essential oil Growing Wild in Middle Moroccan Atlas. <i>Journal of Essential Oil Research</i> , 2018, 30, 142-151.	1.3	6
2898	Volatiles and Nonvolatiles in <i>Flourensia campestris</i> Griseb. (Asteraceae), How Much Do Capitulate Glandular Trichomes Matter?. <i>Chemistry and Biodiversity</i> , 2018, 15, e1700511.	1.0	6
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2900	Detection of Volatile Compounds of Cheese and Their Contribution to the Flavor Profile of Surface-Ripened Cheese. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 371-390.	5.9	133
2901	Comparison of volatile compounds at various developmental stages of tuberose (<i>Polianthes</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Research, 2018, 30, 197-206.	1.3	9
2902	Cytotoxic effects of essential oils from four <i>Lippia alba</i> chemotypes in human liver and lung cancer cell lines. <i>Journal of Essential Oil Research</i> , 2018, 30, 167-181.	1.3	8
2903	The anxiolytic effect of <i>Juniperus virginiana</i> L. essential oil and determination of its active constituents. <i>Physiology and Behavior</i> , 2018, 189, 50-58.	1.0	21
2904	Flavour-active compounds in thermally treated yeast extracts. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3774-3783.	1.7	38
2905	Comprehensive analysis of the volatilome of <i>Scytinostroma portentosum</i> . <i>Mycological Progress</i> , 2018, 17, 417-424.	0.5	5

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2907	Chemical composition and seasonality variability of the <i>Spiranthera odoratissima</i> volatile oils leaves. <i>Revista Brasileira De Farmacognosia</i> , 2018, 28, 16-20.	0.6	10
2908	Sensory and chemical properties of Gouda cheese. <i>Journal of Dairy Science</i> , 2018, 101, 1967-1989.	1.4	61
2909	Chemical composition of <i>Piper gaudichaudianum</i> essential oil and its bioactivity against <i>Lucilia cuprina</i> (Diptera: Calliphoridae). <i>Journal of Essential Oil Research</i> , 2018, 30, 159-166.	1.3	17
2910	Rye bread and synthetic bread odorants – effective trap bait and lure for German cockroaches. <i>Entomologia Experimentalis Et Applicata</i> , 2018, 166, 81-93.	0.7	5
2911	Trace amount determination of monocyclic and polycyclic aromatic hydrocarbons in fruits: Extraction and analytical approaches. <i>Journal of Food Composition and Analysis</i> , 2018, 67, 110-118.	1.9	15
2912	Valorization of coffee silverskin industrial waste by pyrolysis: From optimization of bio-oil production to chemical characterization by GC-MS. <i>Journal of Analytical and Applied Pyrolysis</i> , 2018, 129, 43-52.	2.6	40
2913	Preanalytical and analytical challenges in gas chromatographic determination of cholesterol synthesis and absorption markers. <i>Clinica Chimica Acta</i> , 2018, 478, 74-81.	0.5	5
2914	Characterization of aroma-active compounds in Chinese quince (<i>Pseudocydonia sinensis</i> Schneid) by aroma dilution analyses. <i>Food Research International</i> , 2018, 105, 828-835.	2.9	15
2915	Seasonal and circadian study of the essential oil of <i>Myrcia sylvatica</i> (G. Mey) DC., a valuable aromatic species occurring in the Lower Amazon River region. <i>Biochemical Systematics and Ecology</i> , 2018, 79, 21-29.	0.6	24
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2922	Enzymatic mitigation of 5-O-chlorogenic acid for an improved digestibility of coffee. <i>Food Chemistry</i> , 2018, 258, 124-128.	4.2	13
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2931	Identification and Quantitation of Potent Odorants in Spearmint Oils. Journal of Agricultural and Food Chemistry, 2018, 66, 2414-2421.	2.4	13
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2935	Chemical Composition and Biological Investigations of <i>Eryngium triquetrum</i> Essential Oil from Algeria. Chemistry and Biodiversity, 2018, 15, e1700343.	1.0	10
2936	Chemical characterization by gas chromatography-mass spectrometry and inductively coupled plasma-optical emission spectroscopy of membrane permeates from an industrial dairy ingredient production used as process water. Journal of Dairy Science, 2018, 101, 135-146.	1.4	11
2937	Effects of freeze-drying and spray-drying on donkey milk volatile compounds and whey proteins stability. LWT - Food Science and Technology, 2018, 88, 189-195.	2.5	37
2938	Systemically released volatiles from Solena amplexicaulis plant leaves with color cues influencing attraction of a generalist insect herbivore. International Journal of Pest Management, 2018, 64, 210-220.	0.9	16
2939	Impact of HHP processing on volatile profile and sensory acceptance of Pará-Rio orange juice. Innovative Food Science and Emerging Technologies, 2018, 45, 106-114.	2.7	31
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2941	Toxicological effects of chemical constituents from Piper against the environmental burden Aedes aegypti Liston and their impact on non-target toxicity evaluation against biomonitoring aquatic insects. Environmental Science and Pollution Research, 2018, 25, 10434-10446.	2.7	23

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2943	Chromatographic characterization of bio-oils from fast pyrolysis of sugar cane residues (straw and) <i>Tj ETQq1 1 0.784314 rgBT /Overlock</i>	2.3	20
2944	Behavioural and electrophysiological responses of <i>Triatoma dimidiata</i> nymphs to conspecific faecal volatiles. <i>Medical and Veterinary Entomology</i> , 2018, 32, 102-110.	0.7	10
2945	Comparative evaluation of petitgrain oils from six <i>Citrus</i> species alone and in combination as potential functional anti-radicals and antioxidant agents. <i>Plant Biosystems</i> , 2018, 152, 986-993.	0.8	10
2946	Effect of different forage types on the volatile and sensory properties of bovine milk. <i>Journal of Dairy Science</i> , 2018, 101, 1034-1047.	1.4	71
2947	GC-MS profiling, descriptive sensory analysis, and consumer acceptance of Costa Rican papaya (<i>Carica</i>) <i>Tj ETQq1 1 0.784314 rgBT /C</i>	4.2	25
2948	Coffee Beverages and Their Aroma Compounds. , 2018, , 397-425.		10
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2950	Metabolomic prediction of treatment outcome in pancreatic ductal adenocarcinoma patients receiving gemcitabine. <i>Cancer Chemotherapy and Pharmacology</i> , 2018, 81, 277-289.	1.1	27
2951	Influence of temperature on survival and cuticular chemical profile of social wasps. <i>Journal of Thermal Biology</i> , 2018, 71, 221-231.	1.1	26
2952	<i>Lippia origanoides</i> essential oil: An efficient alternative to control <i>Aedes aegypti</i> , <i>Tetranychus urticae</i> and <i>Cerataphis lataniae</i> . <i>Industrial Crops and Products</i> , 2018, 111, 292-297.	2.5	42
2953	Track the snack – olfactory cues shape foraging behaviour of decomposing soil mites (Oribatida). <i>Pedobiologia</i> , 2018, 66, 74-80.	0.5	11
2954	Classification of biomass through their pyrolytic bio-oil composition using FTIR and PCA analysis. <i>Industrial Crops and Products</i> , 2018, 111, 856-864.	2.5	134
2955	Gas chromatographic retention behavior of polycyclic aromatic hydrocarbons (PAHs) and alkyl-substituted PAHs on two stationary phases of different selectivity. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 1123-1137.	1.9	15
2956	Volatile emerging contaminants in melon fruits, analysed by HS-SPME-GC-MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 512-518.	1.1	10
2957	Ionic liquid capillary columns for analysis of multi-component volatiles by gas chromatography-mass spectrometry: performance, selectivity, activity and retention indices. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 4615-4632.	1.9	18
2958	Seasonal analysis and acaricidal activity of the thymol-type essential oil of <i>Ocimum gratissimum</i> and its major constituents against <i>Rhipicephalus microplus</i> (Acari: Ixodidae). <i>Parasitology Research</i> , 2018, 117, 59-65.	0.6	36
2959	Volatiles from <i>Cinnamomum cassia</i> buds. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2018, 73, 67-75.	0.6	4

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2961	Essential oils of <i>Varronia curassavica</i> accessions have different activity against white spot disease in freshwater fish. <i>Parasitology Research</i> , 2018, 117, 97-105.	0.6	20
2962	Terpenes and Alkanes in Needles of <i>Pinus cembra</i> . <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.2	4
2963	Chemical Composition, Antimicrobial and Anti-inflammatory Activity of Algerian <i>Juniperus phoenicea</i> Essential Oils. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.2	2
2964	Consumer preference of Chinese traditional fermented fava pastes. <i>International Journal of Food Properties</i> , 2018, 21, 2469-2490.	1.3	19
2965	Biomass production and essential oil of lemon balm cultivated under colored screens and nitrogen. <i>Horticultura Brasileira</i> , 2018, 36, 94-99.	0.1	3
2966	Chemical constituents and allelopathic activity of the essential oil from leaves of <i>Eremanthus erythropappus</i> . <i>Australian Journal of Botany</i> , 2018, 66, 601.	0.3	6
2967	Problems of the Qualitative and Quantitative Analysis of Plant Volatiles. <i>Russian Journal of Bioorganic Chemistry</i> , 2018, 44, 813-833.	0.3	0
2968	Fixed- and Variable-Temperature Kinetic Models to Predict Evaporation of Petroleum Distillates for Fire Debris Applications. <i>Separations</i> , 2018, 5, 47.	1.1	9
2969	Essential Oil and Fatty Acid Composition of Leaves of Some Lamiaceae Taxa From Turkey. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 1706-1711.	0.7	5
2970	In vitro culture of <i>Mentha viridis</i> : quality and intensity of light on growth and production of volatiles. <i>Acta Horticulturae</i> , 2018, , 175-182.	0.1	3
2971	Chemical diversity of essential oils from native populations of <i>Eplingiella fruticosa</i> . <i>Crop Breeding and Applied Biotechnology</i> , 2018, 18, 205-214.	0.1	8
2972	The growth, photosynthetic pigments and essential oil composition of monocropped and intercropped lemon balm with yarrow. <i>Acta Scientiarum - Agronomy</i> , 2018, 40, 35506.	0.6	4
2973	Life as a fortress – structure, function, and adaptive values of morphological and chemical defense in the oribatid mite <i>Euphthiracarus reticulatus</i> (Actinotrichida). <i>BMC Zoology</i> , 2018, 3, .	0.3	6
2974	First phytochemical description of essential oils from <i>Piper cachimboense</i> (Piperales, Piperaceae). <i>Acta Amazonica</i> , 2018, 48, 70-74.	0.3	3
2975	Essential Oil and Fatty Acid Constituents of <i>Bucchozia coriacea</i> (Wonderful Kola) Seeds Harvested in Nigeria. <i>Biochemistry & Physiology</i> , 2018, 07, .	0.2	1
2976	Volatile Flavor Components of Blended Tea with Fermented Tea and Herbs. <i>Preventive Nutrition and Food Science</i> , 2018, 23, 245-253.	0.7	4
2977	Insectivorous Birds Are Attracted by Plant Traits Induced by Insect Egg Deposition. <i>Journal of Chemical Ecology</i> , 2018, 44, 1127-1138.	0.9	12

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2979	Antitumor Effect of the Essential Oil from the Leaves of <i>Croton matourensis</i> Aubl. (Euphorbiaceae). <i>Molecules</i> , 2018, 23, 2974.	1.7	20
2980	Growth and production of volatile compounds of yarrow (<i>Achillea millefolium</i> L.) under different irrigation depths. <i>Anais Da Academia Brasileira De Ciencias</i> , 2018, 90, 3901-3910.	0.3	2
2981	The <i>Arabidopsis</i> - <i>Trichoderma</i> interaction reveals that the fungal growth medium is an important factor in plant growth induction. <i>Scientific Reports</i> , 2018, 8, 16427.	1.6	70
2982	Toxicity of <i>Cymbopogon flexuosus</i> essential oil and citral for <i>Spodoptera frugiperda</i> . <i>Ciencia E Agrotecnologia</i> , 2018, 42, 408-419.	1.5	17
2983	Chemical Characterization of Craft Filuferru Spirit from Sardinia, Italy. <i>Beverages</i> , 2018, 4, 62.	1.3	1
2984	New method for estimating the post-mortem interval using the chemical composition of different generations of empty puparia: Indoor cases. <i>PLoS ONE</i> , 2018, 13, e0209776.	1.1	13
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2986	Characterization of Odorous and Potentially Harmful Substances in Artists' Acrylic Paint. <i>Frontiers in Public Health</i> , 2018, 6, 350.	1.3	9
2987	Comparative Chemical Profiles of Essential Oils and Hydrolate Extracts from Fresh Flowers of Eight <i>Paeonia suffruticosa</i> Andr. Cultivars from Central China. <i>Molecules</i> , 2018, 23, 3268.	1.7	13
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2989	Aromatic Composition of 'Sodabi', a Traditional Liquor of Fermented Oil Palm Wine. <i>Advance Journal of Food Science and Technology</i> , 2018, 14, 15-22.	0.1	6
2990	Essential oils and ethanol extract from <i>Camellia nitidissima</i> and evaluation of their biological activity. <i>Journal of Food Science and Technology</i> , 2018, 55, 5075-5081.	1.4	11
2991	Supercritical extraction strategies using CO ₂ and ethanol to obtain cannabinoid compounds from Cannabis hybrid flowers. <i>Journal of CO₂ Utilization</i> , 2018, 28, 174-180.	3.3	53
2992	Colored shade nets induced changes in growth, anatomy and essential oil of <i>Pogostemon cablin</i> . <i>Anais Da Academia Brasileira De Ciencias</i> , 2018, 90, 1823-1835.	0.3	9
2993	Headspace Gas Chromatographic Analysis of Volatile Components of Common Tansy (<i>Tanacetum</i>) Tj ETQq1 1 0.784314 rgBT ₂ /Overlook	0.4	2
2994	Chemical Composition of Essential Oil of Leaves from <i>Lippia schaueriana</i> Mart. Collected in the Caatinga Area. <i>Molecules</i> , 2018, 23, 2480.	1.7	9
2995	Essential Oil Composition of Hawthorn <i>Crataegus monogyna</i> Inflorescence. <i>Chemistry of Natural Compounds</i> , 2018, 54, 995-997.	0.2	5

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2997	Metabolomic study of mouse embryonic fibroblast cells in response to autophagy based on high resolution gas chromatography–mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2018, 434, 215-221.	0.7	6
2998	Factors Affecting Biomass Growth and Production of Essential Oil from Leaf and Flower of <i>Salvia leucantha</i> Cav.. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 1021-1029.	0.7	5
2999	Retention-time prediction in comprehensive two-dimensional gas chromatography to aid identification of unknown contaminants. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 7931-7941.	1.9	28
3000	Combined characterization using HT-GC–GC-FID and FT-ICR MS: A pyrolysis fuel oil case study. <i>Fuel Processing Technology</i> , 2018, 182, 15-25.	3.7	16
3001	Valorization of Wild Apple (<i>Malus</i> spp.) By-Products as a Source of Essential Fatty Acids, Tocopherols and Phytosterols with Antimicrobial Activity. <i>Plants</i> , 2018, 7, 90.	1.6	24
3002	Yield and Composition of the Essential oil of <i>Tetradenia riparia</i> (Hochst) Codd (Lamiaceae) Cultivated Under Different Shading Levels. <i>Planta Daninha</i> , 2018, 36, .	0.5	3
3003	Aroma profile of pilot plant-scale produced fruit vinegar using a thermotolerant <i>Acetobacter pasteurianus</i> strain isolated from Moroccan cactus. <i>Acetic Acid Bacteria</i> , 2018, 7, .	1.0	3
3004	Comprehensive two-dimensional gas chromatography–mass spectrometry combined with multivariate data analysis for pattern recognition in Ecuadorian spirits. <i>Chemistry Central Journal</i> , 2018, 12, 102.	2.6	8
3005	Antioxidant and antibacterial activities of essential oil of <i>Lippia sidoides</i> against drug-resistant <i>Staphylococcus aureus</i> from food. <i>African Journal of Biotechnology</i> , 2018, 17, 232-238.	0.3	4
3006	Biomass, content, yield and chemical composition of mint (<i>Mentha x villosa</i> Huds.) essential oil in response to withholding irrigation. <i>Australian Journal of Crop Science</i> , 2018, 12, 519-523.	0.1	2
3007	Development of a Hydrophilic Lipophilic Balanced Thin Film Solid Phase Microextraction Device for Balanced Determination of Volatile Organic Compounds. <i>Analytical Chemistry</i> , 2018, 90, 14072-14080.	3.2	49
3008	Chemical Composition of Flowers Essential Oils of Four Varieties from <i>Caesalpinia pulcherrima</i> (L) W. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 987-993.	0.7	0
3009	In vitro evaluation of essential oils for potential antibacterial effects against <i>Xylella fastidiosa</i> . <i>Journal of Phytopathology</i> , 2018, 166, 790-798.	0.5	15
3010	Ovicidal effect of the essential oils from 18 Brazilian <i>Piper</i> species: controlling <i>Anticarsia gemmatalis</i> (Lepidoptera, Erebidae) at the initial stage of development. <i>Acta Scientiarum - Agronomy</i> , 2018, 40, .	0.6	25
3011	Chemical Composition of Essential Oil and Antioxidant Activity of <i>Salvia sclareopsis</i> an Endemic Species from Iran. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 1138-1145.	0.7	4
3012	Characterization of Volatile Compounds and Sensory Analysis of Jasmine Scented Black Tea Produced by Different Scenting Processes. <i>Journal of Food Science</i> , 2018, 83, 2718-2732.	1.5	27
3013	Spermatostatic activity of <i>Eugenia brejoensis</i> and <i>Myroxylon peruiferum</i> essential oils toward human spermatozoa. <i>Journal of Medicinal Plants Research</i> , 2018, 12, 264-269.	0.2	0

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3014	Identification and Quantification of Volatile Ramson-Derived Metabolites in Humans. <i>Frontiers in Chemistry</i> , 2018, 6, 410.	1.8	17
3015	Seasonality effects on chemical composition, antibacterial activity and essential oil yield of three species of <i>Nectandra</i> . <i>PLoS ONE</i> , 2018, 13, e0204132.	1.1	12
3016	A subset of chemosensory genes differs between two populations of a specialized leaf beetle after host plant shift. <i>Ecology and Evolution</i> , 2018, 8, 8055-8075.	0.8	17
3017	Human skin volatiles: Passive sampling and GC-MS analysis as a tool to investigate the skin microbiome and interactions with anthropophilic mosquito disease vectors. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1097-1098, 83-93.	1.2	32
3018	Effects of Different Methods of Isolation on Volatile Composition of <i>Artemisia annua</i> L.. <i>International Journal of Analytical Chemistry</i> , 2018, 2018, 1-6.	0.4	17
3019	Chemotaxonomic potential of exocrine alkyl esters in julid millipedes (Diplopoda: Julidae:). <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>	0.6	3
3020	Chemical composition of essential oil and antioxidant activity of leaves and stems of <i>Phlomis lurestanica</i> . <i>International Journal of Food Properties</i> , 2018, 21, 1414-1422.	1.3	5
3021	Acaricidal properties of the essential oil from <i>Aristolochia trilobata</i> and its major constituents against the two-spotted spider mite (<i>Tetranychus urticae</i>). <i>Canadian Journal of Plant Science</i> , 2018, 98, 1342-1348.	0.3	7
3022	Identification of biphenyls - contaminants responsible for off-flavour in soft drinks. <i>Czech Journal of Food Sciences</i> , 2018, 36, 16-21.	0.6	1
3023	Mesos components (CaCl ₂ , MgSO ₄ , KH ₂ PO ₄) induced changes in growth and ascaridole content of <i>Dysphania ambrosioides</i> L. in vitro. <i>Industrial Crops and Products</i> , 2018, 122, 28-36.	2.5	8
3024	Antifungal and repellent activities of the essential oils from three aromatic herbs from western Himalaya. <i>Open Chemistry</i> , 2018, 16, 306-316.	1.0	15
3025	Evaluation of the chemical composition and variability of the volatile oils from <i>Trembleya parviflora</i> leaves. <i>Revista Brasileira De Farmacognosia</i> , 2018, 28, 414-420.	0.6	3
3026	Study on the effects of rapid aging technology on the aroma quality of white tea using GC-MS combined with chemometrics: In comparison with natural aged and fresh white tea. <i>Food Chemistry</i> , 2018, 265, 189-199.	4.2	92
3027	Essential oil of <i>Lippia sidoides</i> and its major compound thymol: Toxicity and walking response of populations of <i>Sitophilus zeamais</i> (Coleoptera: Curculionidae). <i>Crop Protection</i> , 2018, 112, 33-38.	1.0	51
3028	Mouthwash containing <i>Croton doctoris</i> essential oil: <i>in vitro</i> study using a validated model of caries induction. <i>Future Microbiology</i> , 2018, 13, 631-643.	1.0	14
3029	Effect of essential oils from different accessions of <i>Lippia gracilis</i> on control of <i>Thielaviopsis paradoxa</i> . <i>Acta Horticulturae</i> , 2018, , 27-30.	0.1	0
3030	Effect of essential oils from <i>Lippia sidoides</i> and <i>Lippia gracilis</i> on growth inhibition of <i>Rhizoctonia solani</i> . <i>Acta Horticulturae</i> , 2018, , 31-34.	0.1	0
3031	Resolving the smell of wood - identification of odour-active compounds in Scots pine (<i>Pinus</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>	1.6	25

#	ARTICLE	IF	CITATIONS
3032	Bioactive Constituents of <i>Juniperus turbinata</i> Guss. from La Maddalena Archipelago. <i>Chemistry and Biodiversity</i> , 2018, 15, e1800148.	1.0	24
3033	Antifungal activity of essential oils of <i>Lippia</i> species of <i>Colletotrichum</i> sp. in vitro. <i>Acta Horticulturae</i> , 2018, , 9-16.	0.1	0
3034	Effect of essential oils from plants of the genus <i>Lippia</i> on <i>Fusarium oxysporum</i> f. sp. <i>lycopersici</i> . <i>Acta Horticulturae</i> , 2018, , 35-40.	0.1	1
3035	Effect of essential oils on in vitro control of <i>Lasiodiplodia theobromae</i> . <i>Acta Horticulturae</i> , 2018, , 41-46.	0.1	1
3036	Fungi toxicity of essential oils in controlling <i>Sclerotium rolfsii</i> . <i>Acta Horticulturae</i> , 2018, , 47-52.	0.1	0
3037	Profiles of Volatile Compounds in Blackcurrant (<i>Ribes nigrum</i>) Cultivars with a Special Focus on the Influence of Growth Latitude and Weather Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7485-7495.	2.4	32
3038	Maculatic Acids—Sex Attractant Pheromone Components of Bald-faced Hornets. <i>Angewandte Chemie</i> , 2018, 130, 11792-11796.	1.6	0
3039	Development of Nanoemulsions to Enhance the Antileishmanial Activity of <i>Copaifera paupera</i> Oleoresins. <i>BioMed Research International</i> , 2018, 2018, 1-9.	0.9	24
3040	Effect of yeast volatile organic compounds on ochratoxin A-producing <i>Aspergillus carbonarius</i> and <i>A. ochraceus</i> . <i>International Journal of Food Microbiology</i> , 2018, 284, 1-10.	2.1	81
3041	Accumulation and composition of essential oil due to plant development and organs in wormwood (<i>Artemisia absinthium</i> L.). <i>Industrial Crops and Products</i> , 2018, 123, 232-237.	2.5	7
3042	Effect of Lavender (<i>Lavandula angustifolia</i>) Essential Oil on Acute Inflammatory Response. <i>Evidence-based Complementary and Alternative Medicine</i> , 2018, 2018, 1-10.	0.5	83
3043	Host Range Expansion and Increasing Damage Potential of <i>Euwallacea</i> nr. <i>fornicatus</i> (Coleoptera: Curculionidae) in Florida. <i>Florida Entomologist</i> , 2018, 101, 229-236.	0.2	18
3044	Nitrate reduction in the fermentation process of salt reduced dry sausages: Impact on microbial and physicochemical parameters and aroma profile. <i>International Journal of Food Microbiology</i> , 2018, 282, 84-91.	2.1	38
3045	Antitumor activity and toxicity of volatile oil from the leaves of <i>Annona leptopetala</i> . <i>Revista Brasileira De Farmacognosia</i> , 2018, 28, 602-609.	0.6	12
3046	Phytochemical Screening and GC-MS Chemical Profiling of Ethyl Acetate Extract of Seed and Stem of <i>Anethum sowa</i> Linn.. <i>Dhaka University Journal of Pharmaceutical Sciences</i> , 2018, 16, 187-194.	0.1	4
3047	Identification of odorous compounds in oak wood using odor extract dilution analysis and two-dimensional gas chromatography-mass spectrometry/olfactometry. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 6595-6607.	1.9	28
3048	Recipe, volatiles profile, sensory analysis, physico-chemical and microbial characterization of acidic beers from both sourdough yeasts and lactic acid bacteria. <i>European Food Research and Technology</i> , 2018, 244, 2027-2040.	1.6	16
3049	Elucidation of the synergistic action of <i>Mentha Piperita</i> essential oil with common antimicrobials. <i>PLoS ONE</i> , 2018, 13, e0200902.	1.1	57

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3050	GC-O-MS technique and its applications in food flavor analysis. <i>Food Research International</i> , 2018, 114, 187-198.	2.9	203
3051	Combining untargeted, targeted and sensory data to investigate the impact of storage on food volatiles: A case study on strawberry juice. <i>Food Research International</i> , 2018, 113, 382-391.	2.9	22
3052	Unraveling <i>Vitis vinifera</i> L. grape maturity markers based on integration of terpenic pattern and chemometric methods. <i>Microchemical Journal</i> , 2018, 142, 367-376.	2.3	11
3053	Cuticular hydrocarbons determine sex, caste, and nest membership in each of four species of yellowjackets (Hymenoptera: Vespidae). <i>Insectes Sociaux</i> , 2018, 65, 581-591.	0.7	12
3054	Chlorinated organic compounds in liquid wastes (DNAPL) from lindane production dumped in landfills in Sabiñánigo (Spain). <i>Environmental Pollution</i> , 2018, 242, 1616-1624.	3.7	60
3055	Synergy in the adulticidal efficacy of essential oils for the improvement of permethrin toxicity against <i>Aedes aegypti</i> L. (Diptera: Culicidae). <i>Parasites and Vectors</i> , 2018, 11, 417.	1.0	33
3056	Optimization, performance, and application of a pyrolysis-GC/MS method for the identification of microplastics. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 6663-6676.	1.9	196
3057	Unveiling the lager beer volatile terpenic compounds. <i>Food Research International</i> , 2018, 114, 199-207.	2.9	22
3058	Flavoring Production in Kamut® [®] , Quinoa and Wheat Doughs Fermented by <i>Lactobacillus paracasei</i> , <i>Lactobacillus plantarum</i> , and <i>Lactobacillus brevis</i> : A SPME-GC/MS Study. <i>Frontiers in Microbiology</i> , 2018, 9, 429.	1.5	57
3059	Antibacterial and Antibiofilm Activities of <i>Cinnamomum</i> Sp. Essential Oil and Cinnamaldehyde: Antimicrobial Activities. <i>Scientific World Journal, The</i> , 2018, 2018, 1-9.	0.8	87
3060	Chemical Composition and Bioactivity of Essential Oil from <i>Blepharocalyx salicifolius</i> . <i>International Journal of Molecular Sciences</i> , 2018, 19, 33.	1.8	26
3061	Î±-Glucosidase Inhibition and Antibacterial Activity of Secondary Metabolites from the Ecuadorian Species <i>Clinopodium taxifolium</i> (Kunth) Govaerts. <i>Molecules</i> , 2018, 23, 146.	1.7	16
3062	Chemical Composition, Antimicrobial and Antioxidant Activities of the Flower Volatile Oils of <i>Fagopyrum esculentum</i> , <i>Fagopyrum tataricum</i> and <i>Fagopyrum Cymosum</i> . <i>Molecules</i> , 2018, 23, 182.	1.7	28
3063	Synergistic Antifungal, Allelopathic and Anti-Proliferative Potential of <i>Salvia officinalis</i> L., and <i>Thymus vulgaris</i> L. Essential Oils. <i>Molecules</i> , 2018, 23, 185.	1.7	40
3064	Establishment of the Volatile Signature of Wine-Based Aromatic Vinegars Subjected to Maceration. <i>Molecules</i> , 2018, 23, 499.	1.7	13
3065	A Green Protocol for Microwave-Assisted Extraction of Volatile Oil Terpenes from <i>Pterodon emarginatus</i> Vogel. (Fabaceae). <i>Molecules</i> , 2018, 23, 651.	1.7	14
3066	Phytochemical Study of the Ecuadorian Species <i>Lepechinia mutica</i> (Benth.) Epling and High Antifungal Activity of Carnosol against <i>Pyricularia oryzae</i> . <i>Pharmaceuticals</i> , 2018, 11, 33.	1.7	28
3067	Methodology to Remove Strong Outliers of Non-Climacteric Melon Fruit Aroma at Harvest Obtained by HS-SPME GC-MS Analysis. <i>Separations</i> , 2018, 5, 30.	1.1	5

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3068	Development of a Retention Time Interpolation scale (RTi) for liquid chromatography coupled to mass spectrometry in both positive and negative ionization modes. <i>Journal of Chromatography A</i> , 2018, 1568, 101-107.	1.8	11
3069	Effect of natural antioxidants from grape seed and chestnut in combination with hydroxytyrosol, as sodium nitrite substitutes in Cinta Senese dry-fermented sausages. <i>Meat Science</i> , 2018, 145, 389-398.	2.7	53
3070	Chemotaxonomic Considerations of the n-Alkane Composition in <i>Pinus heldreichii</i> , <i>P. nigra</i> , and <i>P. peuce</i> . <i>Chemistry and Biodiversity</i> , 2018, 15, e1800161.	1.0	3
3071	Potential Antiproliferative Activity and Evaluation of Essential Oil Composition of the Aerial Parts of <i>Tamarix aphylla</i> (L.) H.Karst.: A Wild Grown Medicinal Plant in Jordan. <i>Evidence-based Complementary and Alternative Medicine</i> , 2018, 2018, 1-7.	0.5	11
3072	Lethal Effect and Behavioral Responses of Leaf-Cutting Ants to Essential Oil of <i>Pogostemon cablin</i> (Lamiaceae) and Its Nanoformulation. <i>Neotropical Entomology</i> , 2018, 47, 769-779.	0.5	22
3073	<i>Thymus capitatus</i> essential oil ameliorates pasteurization efficiency. <i>Journal of Food Science and Technology</i> , 2018, 55, 3446-3452.	1.4	16
3074	<i>Apis mellifera</i> (Insecta: Hymenoptera) in the target of neonicotinoids: A one-way ticket? <i>Bioinsecticides can be an alternative. Ecotoxicology and Environmental Safety</i> , 2018, 163, 28-36.	2.9	18
3075	Norisoprenoids, Sesquiterpenes and Terpenoids Content of Valpolicella Wines During Aging: Investigating Aroma Potential in Relationship to Evolution of Tobacco and Balsamic Aroma in Aged Wine. <i>Frontiers in Chemistry</i> , 2018, 6, 66.	1.8	60
3076	Sensory-Analytical Comparison of the Aroma of Different Horseradish Varieties (<i>Armoracia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf,50 422 Td	1.8	17
3077	Odorants in Fish Feeds: A Potential Source of Malodors in Aquaculture. <i>Frontiers in Chemistry</i> , 2018, 6, 241.	1.8	23
3078	Chemical and behavioral integration of army ant-associated rove beetles – a comparison between specialists and generalists. <i>Frontiers in Zoology</i> , 2018, 15, 8.	0.9	39
3079	Identification and quantification of glue-like off-odors in elastic therapeutic tapes. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3395-3404.	1.9	8
3080	Identification and field testing of floral odorants that attract the rove beetle <i>Pelecomalium testaceum</i> (Mannerheim) to skunk cabbage, <i>Lysichiton americanus</i> (L.). <i>Arthropod-Plant Interactions</i> , 2018, 12, 591-599.	0.5	10
3081	Methyl-ketones in the scent glands of Opiliones: a chemical trait of <i>Cyphophthalmi</i> retrieved in the dyspnoan <i>Nemastoma triste</i> . <i>Chemoecology</i> , 2018, 28, 61-67.	0.6	4
3082	Effects of temperature and light intensity on morphological and phytochemical characters and antioxidant potential of wormwood (<i>Artemisia absinthium</i> L.). <i>Biochemical Systematics and Ecology</i> , 2018, 79, 1-7.	0.6	6
3083	Impact of storage time and temperature on volatonic signature of Tinta Negra wines by LLME/GC-IT MS. <i>Food Research International</i> , 2018, 109, 99-111.	2.9	13
3084	Chemical variability in the essential oil of leaves of <i>Araçá</i> (<i>Psidium guineense</i> Sw.), with occurrence in the Amazon. <i>Chemistry Central Journal</i> , 2018, 12, 52.	2.6	15
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3087	Quality and intensity of light affect <i>Lippia gracilis</i> Schauer plant growth and volatile compounds in vitro. <i>Plant Cell, Tissue and Organ Culture</i> , 2018, 135, 367-379.	1.2	34
3088	Acaricidal property of the essential oil from <i>Lippia gracilis</i> against <i>Tetranychus urticae</i> and a natural enemy, <i>Neoseiulus californicus</i> , under greenhouse conditions. <i>Experimental and Applied Acarology</i> , 2018, 75, 491-502.	0.7	21
3089	High-frequency clonal propagation of <i>Curcuma angustifolia</i> ensuring genetic fidelity of micropropagated plants. <i>Plant Cell, Tissue and Organ Culture</i> , 2018, 135, 473-486.	1.2	30
3090	Metabolic profile and cytotoxicity of non-polar extracts of pineapple leaves and chemometric analysis of different pineapple cultivars. <i>Industrial Crops and Products</i> , 2018, 124, 466-474.	2.5	13
3091	GC-MS Analysis of the Volatile Constituents in the Leaves of 14 Compositae Plants. <i>Molecules</i> , 2018, 23, 166.	1.7	42
3092	Regression algorithm for calculating second-dimension retention indices in comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2018, 1569, 178-185.	1.8	21
3093	Antioxidant activities of tropical fruit wines. <i>Journal of the Institute of Brewing</i> , 2018, 124, 492-497.	0.8	10
3094	Not just popular spices! Essential oils from <i>Cuminum cyminum</i> and <i>Pimpinella anisum</i> are toxic to insect pests and vectors without affecting non-target invertebrates. <i>Industrial Crops and Products</i> , 2018, 124, 236-243.	2.5	79
3095	Compositional variability in essential oils of twelve wormwood (<i>Artemisia absinthium</i> L.) accessions grown in the same environment. <i>Journal of Essential Oil Research</i> , 2018, 30, 421-430.	1.3	4
3096	Screening for inhibitory activity of essential oils on fungal tomato pathogen <i>Stemphylium solani</i> Weber. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 16, 364-372.	1.5	20
3097	Chemical constituents of apolar fractions from fruit latex of twelve <i>Clusia</i> species (Clusiaceae). <i>Anais Da Academia Brasileira De Ciencias</i> , 2018, 90, 1919-1927.	0.3	8
3098	Study of volatile profile in cocoa nibs, cocoa liquor and chocolate on production process using GC-MS. <i>Microchemical Journal</i> , 2018, 141, 353-361.	2.3	39
3099	Effect of herbal feed additives on performance parameters, intestinal microbiota, intestinal morphology and meat lipid oxidation of broiler chickens. <i>British Poultry Science</i> , 2018, 59, 545-553.	0.8	52
3100	Encapsulation of <i>Satureja hortensis</i> L. (Lamiaceae) in chitosan/TPP nanoparticles with enhanced acaricide activity against <i>Tetranychus urticae</i> Koch (Acari: Tetranychidae). <i>Ecotoxicology and Environmental Safety</i> , 2018, 161, 111-119.	2.9	51
3101	Influence of the temperature in the yield and composition of the bio-oil from the pyrolysis of spent coffee grounds: Characterization by comprehensive two dimensional gas chromatography. <i>Fuel</i> , 2018, 232, 572-580.	3.4	46
3102	Nontarget Screening and Time-Trend Analysis of Sewage Sludge Contaminants via Two-Dimensional Gas Chromatography-High Resolution Mass Spectrometry. <i>Environmental Science & Technology</i> , 2018, 52, 7813-7822.	4.6	32
3103	The effect of direct and indirect heat treatment on the attributes of whey protein beverages. <i>International Dairy Journal</i> , 2018, 85, 144-152.	1.5	26

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3105	Maculatic Acids [®] Sex Attractant Pheromone Components of Bald [®] Faced Hornets. <i>Angewandte Chemie - International Edition</i> , 2018, 57, 11618-11622.	7.2	6
3106	The essential oil of <i>Lippia alba</i> and its components affect <i>Drosophila</i> behavior and synaptic physiology. <i>Journal of Experimental Biology</i> , 2018, 221, .	0.8	10
3107	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC-MS-GC-QTOF combined with purge and trap and solvent-assisted flavor evaporation. <i>Food Research International</i> , 2019, 115, 32-43.	2.9	69
3108	The impact of exercise training on the lipid peroxidation metabolomic profile and respiratory infection risk in older adults. <i>European Journal of Sport Science</i> , 2019, 19, 384-393.	1.4	15
3109	Pollination in <i>Lilium sargentiae</i> (Liliaceae) and the first confirmation of long-tongued hawkmoths as a pollinator niche in Asia. <i>Journal of Systematics and Evolution</i> , 2019, 57, 81-88.	1.6	11
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3111	A GC-MS untargeted metabolomics approach for the classification of chemical differences in grape juices based on fungal pathogen. <i>Food Chemistry</i> , 2019, 270, 375-384.	4.2	38
3112	Changes in the Volatile Composition of Fresh Pork Sausage with Natural Antioxidants During Long-Term Frozen Storage. <i>Meat and Muscle Biology</i> , 2019, 3, .	0.7	8
3113	Allelopathic effects of volatile organic compounds released from <i>Pinus halepensis</i> needles and roots. <i>Ecology and Evolution</i> , 2019, 9, 8201-8213.	0.8	42
3114	Heterologous production of labdane-type diterpenes in the green alga <i>Chlamydomonas reinhardtii</i> . <i>Phytochemistry</i> , 2019, 167, 112082.	1.4	16
3115	Identification of Dialkylpyrazines Off-Flavors in Oak Wood. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10137-10144.	2.4	7
3116	Essential Oil Compositions and Antifungal Activity of Sunflower (<i>Helianthus</i>) Species Growing in North Alabama. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 3179.	1.3	15
3117	Unusual Regularity in GC Retention of Simple Amino Acid Derivatives. <i>Current Chromatography</i> , 2019, 6, 3-14.	0.1	1
3118	Essential Oil Composition of <i>Xanthium italicum</i> From Serbia. <i>Natural Product Communications</i> , 2019, 14, 1934578X1984996.	0.2	2
3119	Minor constituents of essential oils and aromatic extracts. Oximes derived from natural flavor and fragrance raw materials – Sensory evaluation, spectral and gas chromatographic characteristics. <i>Food Chemistry</i> , 2019, 301, 125283.	4.2	11
3120	Effect of Preheating Treatment before Defatting on the Flavor Quality of Skim Milk. <i>Molecules</i> , 2019, 24, 2824.	1.7	12
3121	Coupled multidimensional GC and odor activity value calculation to identify off-odors in thermally processed muskmelon juice. <i>Food Chemistry</i> , 2019, 301, 125307.	4.2	28

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3122	Bioactivity of essential oil from <i>Lippia gracilis</i> Schauer against two major coconut pest mites and toxicity to a non-target predator. <i>Crop Protection</i> , 2019, 125, 104913.	1.0	14
3123	Identification of phenyldibenzothiophenes in coals and the effects of thermal maturity on their distributions based on geochemical data and theoretical calculations. <i>Organic Geochemistry</i> , 2019, 138, 103910.	0.9	17
3124	Improving the recycling technology of waste cooking oils: Chemical fingerprint as tool for non-biodiesel application. <i>Waste Management</i> , 2019, 96, 1-8.	3.7	27
3125	Recommended storage temperature for green tea based on sensory quality. <i>Journal of Food Science and Technology</i> , 2019, 56, 4333-4348.	1.4	14
3126	Differential volatile organic compounds signatures of apple juices from Madeira Island according to variety and geographical origin. <i>Microchemical Journal</i> , 2019, 150, 104094.	2.3	28
3127	Variation of the Chemical Composition of Waste Cooking Oils upon Bentonite Filtration. <i>Resources</i> , 2019, 8, 108.	1.6	30
3128	A comparative study on the biological activity of essential oil and total hydro-alcoholic extract of <i>Satureja hortensis</i> L.. <i>Experimental and Therapeutic Medicine</i> , 2019, 18, 932-942.	0.8	14
3129	Multivariate relationships among sensory, physicochemical parameters, and targeted volatile compounds in commercial red sufus (Chinese fermented soybean curd): Comparison of QDA [®] and Flash Profile methods. <i>Food Research International</i> , 2019, 125, 108548.	2.9	16
3130	Using <i>Varronia curassavica</i> (Cordiaceae) essential oil for the biocontrol of <i>Phytopomonas serpens</i> . <i>Industrial Crops and Products</i> , 2019, 139, 111523.	2.5	7
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3132	A herbal oil in water nano-emulsion prepared through an ecofriendly approach affects two tropical disease vectors. <i>Revista Brasileira De Farmacognosia</i> , 2019, 29, 778-784.	0.6	16
3133	Characterization of odorants in waxes for hot melt adhesives using sensory and instrumental analyses. <i>International Journal of Adhesion and Adhesives</i> , 2019, 95, 102406.	1.4	8
3134	Study of the influence of wavelengths and intensities of LEDs on the growth, photosynthetic pigment, and volatile compounds production of <i>Lippia rotundifolia</i> Cham in vitro. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2019, 198, 111577.	1.7	32
3135	Anesthetic induction of juveniles of <i>Rhamdia quelen</i> and <i>Ctenopharyngodon idella</i> with <i>Ocimum micranthum</i> essential oil. <i>Ciencia Rural</i> , 2019, 49, .	0.3	6
3136	Streamlined approach for careful and exhaustive aroma characterization of aged distilled liquors. <i>Food Chemistry: X</i> , 2019, 3, 100038.	1.8	14
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3138	Inhibition of <i>Alternaria</i> stem canker on tomato by essential oils from <i>Baccharis</i> species. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019, 54, 781-790.	0.7	4
3139	Oxygen heterocyclic compound screening in <i>Citrus</i> essential oils by linear retention index approach applied to liquid chromatography coupled to photodiode array detector. <i>Flavour and Fragrance Journal</i> , 2019, 34, 349-364.	1.2	12

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3142	Sites of secretion of bioactive compounds in leaves of <i>Dracocephalum moldavica</i> L.: anatomical, histochemical, and essential oil study. <i>Revista Brasileira De Botanica</i> , 2019, 42, 701-715.	0.5	15
3143	Chemical Composition and Antimicrobial Activity of the Essential Oil From the Bark of <i>Xylopia hypolampra</i> . <i>Natural Product Communications</i> , 2019, 14, 1934578X1985702.	0.2	3
3144	Selective wax recovery from flax and wheat straw. <i>Industrial Crops and Products</i> , 2019, 141, 111700.	2.5	14
3145	Study on Antibacterial and Quorum-Sensing Inhibition Activities of <i>Cinnamomum camphora</i> Leaf Essential Oil. <i>Molecules</i> , 2019, 24, 3792.	1.7	41
3146	Repellence and acute toxicity of a nano-emulsion of sweet orange essential oil toward two major stored grain insect pests. <i>Industrial Crops and Products</i> , 2019, 142, 111869.	2.5	55
3147	Hawkmoth pollination of the orchid <i>Habenaria clavata</i> : mechanical wing guides, floral scent and electroantennography. <i>Biological Journal of the Linnean Society</i> , 2019, , .	0.7	2
3148	Amazon climatic factors driving terpene composition of <i>Iryanthera polyneura</i> Ducke in terra-firme forest: A statistical approach. <i>PLoS ONE</i> , 2019, 14, e0224406.	1.1	3
3149	Fumigant Antifungal Activity via Reactive Oxygen Species of <i>Thymus vulgaris</i> and <i>Satureja hortensis</i> Essential Oils and Constituents Against <i>Raffaelea quercus-mongolicae</i> and <i>Rhizoctonia solani</i> . <i>Biomolecules</i> , 2019, 9, 561.	1.8	23
3150	Non-polar and polar chemical profiling of six <i>Casearia</i> species (Salicaceae). <i>Biochemical Systematics and Ecology</i> , 2019, 87, 103954.	0.6	3
3151	Chemical Composition and Antimicrobial Effectiveness of <i>Ocimum gratissimum</i> L. Essential Oil Against Multidrug-Resistant Isolates of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Molecules</i> , 2019, 24, 3864.	1.7	48
3152	Chemical diversity of accessions of the in vivo germplasm bank of <i>Varronia curassavica</i> (Jacq.). <i>Acta Scientiarum - Agronomy</i> , 0, 42, e42726.	0.6	4
3153	Response of the sesquiterpene synthesis in submerged cultures of the Basidiomycete <i>Tyromyces floriformis</i> to the medium composition. <i>Mycologia</i> , 2019, 111, 885-894.	0.8	8
3154	Influence of drying techniques and growing location on the chemical composition of sweet pepper (<i>Capsicum annum</i> L., var. Senise). <i>Journal of Food Biochemistry</i> , 2019, 43, e13031.	1.2	12
3155	Characterization and Antioxidant Activity of Essential Oil of Four Sympatric Orchid Species. <i>Molecules</i> , 2019, 24, 3878.	1.7	23
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3163	Parameter Effects and Kinetics of Ultrasound Assisted Ionic Liquid Mediated Hydro-distillation and Essential Oil Composition of Flowers of <i>Paeonia suffruticosa</i> Andr. 'Jitsugetsu Nishiki'™ from Central China. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2019, 22, 762-773.	0.7	5
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3166	Essential oils from <i>Eugenia</i> spp.: In vitro antiproliferative potential with inhibitory action of metalloproteinases. <i>Industrial Crops and Products</i> , 2019, 141, 111736.	2.5	8
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3173	Analysis of sesquiterpene hydrocarbons in grape berry exocarp (<i>Vitis vinifera</i> L.) using in vivo-labeling and comprehensive two-dimensional gas chromatography-mass spectrometry (GC-MS). <i>Beilstein Journal of Organic Chemistry</i> , 2019, 15, 1945-1961.	1.3	14
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3244	The strength in numbers: comprehensive characterization of house dust using complementary mass spectrometric techniques. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 1957-1977.	1.9	84
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3267	Essential oil chemical diversity of Tunisian <i>Mentha</i> spp. collection. <i>Industrial Crops and Products</i> , 2019, 131, 330-340.	2.5	25
3268	Enhanced essential oil and leaf anatomy of <i>Schinus molle</i> plants under lead contamination. <i>Industrial Crops and Products</i> , 2019, 132, 92-98.	2.5	14
3269	Large scale preparation, stress analysis, and storage of headspace volatile condensates from <i>Jasminum sambac</i> flowers. <i>Food Chemistry</i> , 2019, 286, 170-178.	4.2	29
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3279	Essential Oil from <i>Arnica Montana</i> L. Achenes: Chemical Characteristics and Anticancer Activity. <i>Molecules</i> , 2019, 24, 4158.	1.7	27
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3284	Identification of the Trail Pheromone of the Carpenter Ant <i>Camponotus modoc</i> . <i>Journal of Chemical Ecology</i> , 2019, 45, 901-913.	0.9	7
3285	Chemical Composition and Antioxidant Activity of Steam-Distilled Essential Oil and Glycosidically Bound Volatiles from <i>Maclura Tricuspidata</i> Fruit. <i>Foods</i> , 2019, 8, 659.	1.9	10
3286	Volatile Components of Heartwood, Sapwood, and Resin From a Dated <i>Cedrus brevifolia</i> . <i>Natural Product Communications</i> , 2019, 14, 1934578X1985912.	0.2	7
3287	Chemical Composition of Essential Oil from Flower Heads of <i>Arnica Chamissonis</i> Less. under a Nitrogen Impact. <i>Molecules</i> , 2019, 24, 4454.	1.7	7
3288	Variability in the Chemical Composition of <i>Eugenia biflora</i> Essential Oils from the Brazilian Amazon. <i>Natural Product Communications</i> , 2019, 14, 1934578X1989243.	0.2	4
3289	Shikimic acid from <i>Artemisia absinthium</i> inhibits protein glycation in diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 1212-1216.	3.6	23
3290	Microbial changes and aroma profile of nitrate reduced dry sausages during vacuum storage. <i>Meat Science</i> , 2019, 147, 100-107.	2.7	27
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3294	Characterizing the microbial diversity and major metabolites of Sichuan bran vinegar augmented by <i>Monascus purpureus</i> . <i>International Journal of Food Microbiology</i> , 2019, 292, 83-90.	2.1	74
3295	Evaluation of furanocoumarins from seeds of the wild parsnip (<i>Pastinaca sativa</i> L. s.l.). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019, 1105, 54-66.	1.2	13
3296	Determination of the Absolute Configurations and Sensory Properties of the Enantiomers of a Homologous Series (C ₆ –C ₁₀) of 2-Mercapto-4-alkanones. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1187-1196.	2.4	5
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3300	Extraction from Leaves of <i>Piper klotzschianum</i> using Supercritical Carbon Dioxide and Co-Solvents. <i>Journal of Supercritical Fluids</i> , 2019, 147, 205-212.	1.6	20
3301	Muscle fatty acid profiles of sea lamprey (<i>Petromyzon marinus</i> L.) indicate the use of fast metabolized energy during ontogenesis. <i>Fish Physiology and Biochemistry</i> , 2019, 45, 849-862.	0.9	4

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3305	Multiple stir bar sorptive extraction combined with gas chromatography-mass spectrometry analysis for a tentative identification of bacterial volatile and/or semi-volatile metabolites. Talanta, 2019, 195, 245-250.	2.9	16
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3311	Some important overlooked aspects of odors in avian nesting ecology. Journal of Avian Biology, 2019, 50, .	0.6	10
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3313	Towards green drugs against cestodes: Effectiveness of <i>Pelargonium roseum</i> and <i>Ferula gummosa</i> essential oils and their main component on <i>Echinococcus granulosus</i> protoscoleces. Veterinary Parasitology, 2019, 266, 84-87.	0.7	17
3314	Explant type and natural ventilation systems influence growth and content of carvacrol and thymol of <i>Lippia gracilis</i> Schauer. Plant Cell, Tissue and Organ Culture, 2019, 137, 33-43.	1.2	15
3315	Comparison of essential oils and hydromethanol extracts of cultivated and wild growing <i>Thymus pannonicus</i> All.. Industrial Crops and Products, 2019, 130, 162-169.	2.5	14
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3317	Phytochemistry of Three Ecuadorian Lamiaceae: <i>Lepechinia heteromorpha</i> (Briq.) Epling, <i>Lepechinia radula</i> (Benth.) Epling and <i>Lepechinia paniculata</i> (Kunth) Epling. Plants, 2019, 8, 1.	1.6	140
3318	Unprecedented high percentage of food waste powder filler in poly lactic acid green composites: synthesis, characterization, and volatile profile. Environmental Science and Pollution Research, 2019, 26, 7263-7271.	2.7	23
3319	Influence of drying technologies on the aroma of Sicilian red garlic. LWT - Food Science and Technology, 2019, 104, 180-185.	2.5	20

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3320	Essential oils from <i>Varronia curassavica</i> (Cordiaceae) accessions and their compounds (E)-caryophyllene and β -humulene as an alternative to control <i>Dorymyrmex thoracicus</i> (Formicidae). <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	0.5	3
3321	Acute Toxicity and Sub-lethal Effects of the Essential Oil of <i>Aristolochia trilobata</i> and Its Major Constituents on <i>Nasutitermes corniger</i> (Termitidae: Nasutitermitinae). <i>Neotropical Entomology</i> , 2019, 48, 515-521.	0.5	3
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3323	Electrophysiological and behavioural responses of the Eucalyptus weevil, <i>Gonipterus platensis</i> , to host plant volatiles. <i>Journal of Pest Science</i> , 2019, 92, 221-235.	1.9	13
3324	Evaluation of a data-processing method for target and non-target screening using comprehensive two-dimensional gas chromatography coupled with high-resolution time-of-flight mass spectrometry for environmental samples. <i>Talanta</i> , 2019, 194, 461-468.	2.9	16
3325	Composition and antioxidant and antibacterial activities of essential oils from three yellow <i>Camellia</i> species. <i>Trees - Structure and Function</i> , 2019, 33, 205-212.	0.9	8
3326	<i>Streptomyces</i> strains alleviate water stress and increase peppermint (<i>Mentha piperita</i>) yield and essential oils. <i>Plant and Soil</i> , 2019, 434, 441-452.	1.8	32
3327	Use of spinning band distillation equipment for fractionation of volatile compounds of <i>Copaifera</i> oleoresins for developing a validated gas chromatographic method and evaluating antimicrobial activity. <i>Biomedical Chromatography</i> , 2019, 33, e4412.	0.8	11
3328	Variability of polyphenols and volatiles during fruit development of three pitanga (<i>Eugenia uniflora</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	2.9	13
3329	Antibiofilm activity of the essential oil of citronella (<i>Cymbopogon nardus</i>) and its major component, geraniol, on the bacterial biofilms of <i>Staphylococcus aureus</i> . <i>Food Science and Biotechnology</i> , 2019, 28, 633-639.	1.2	40
3330	Investigation into the removal of glucosinolates and volatiles from anthocyanin-rich extracts of red cabbage. <i>Food Chemistry</i> , 2019, 278, 406-414.	4.2	19
3331	Insecticide activity of <i>Curcuma longa</i> (leaves) essential oil and its major compound β -phellandrene against <i>Lucilia cuprina</i> larvae (Diptera: Calliphoridae): Histological and ultrastructural biomarkers assessment. <i>Pesticide Biochemistry and Physiology</i> , 2019, 153, 17-27.	1.6	31
3332	A novel superchilling storage-ice glazing (SS-IG) approach using anti-oxidative and antimicrobial essential oil (EO) for freshness-keeping of sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture</i> , 2019, 500, 243-249.	1.7	24
3333	Volatile, stored and phloem exudate-located compounds represent different appearance levels affecting aphid niche choice. <i>Phytochemistry</i> , 2019, 159, 1-10.	1.4	20
3334	Composition, antioxidant capacity and cytotoxic activity of <i>Eugenia uniflora</i> L. chemotype-oils from the Amazon. <i>Journal of Ethnopharmacology</i> , 2019, 232, 30-38.	2.0	67
3335	Pathogen-induced changes in floral scent may increase honeybee-mediated dispersal of <i>Erwinia amylovora</i> . <i>ISME Journal</i> , 2019, 13, 847-859.	4.4	45
3336	Potential of locally sustainable food baits and traps against the Mediterranean fruit fly <i>Ceratitis capitata</i> in Bolivia. <i>Pest Management Science</i> , 2019, 75, 1671-1680.	1.7	6
3337	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2019, 279, 120-127.	4.2	80

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3338	Valorizing industrial hemp (<i>Cannabis sativa</i> L.) by-products: Cannabidiol enrichment in the inflorescence essential oil optimizing sample pre-treatment prior to distillation. <i>Industrial Crops and Products</i> , 2019, 128, 581-589.	2.5	91
3339	Growth regulators affect the dry weight production, carvacrol and thymol content of <i>Lippia gracilis</i> Schauer. <i>Industrial Crops and Products</i> , 2019, 129, 35-44.	2.5	4
3340	Optimization of hydrodistillation and <i>in vitro</i> anticancer activity of essential oil from <i>Schinus terebinthifolius</i> Raddi fruits. <i>Chemical Engineering Communications</i> , 2019, 206, 619-629.	1.5	7
3341	Chemical composition and repellent activity of essential oils from the leaves of <i>Cinnamomum zeylanicum</i> and <i>Eugenia uniflora</i> against <i>Diaphania hyalinata</i> L. (Lepidoptera: Crambidae). <i>Journal of Plant Diseases and Protection</i> , 2019, 126, 79-87.	1.6	15
3342	Seasonality study of essential oil from leaves of <i>Cymbopogon densiflorus</i> and nanoemulsion development with antioxidant activity. <i>Flavour and Fragrance Journal</i> , 2019, 34, 5-14.	1.2	42
3343	Identification and quantification of essential oil content and composition, total polyphenols and antioxidant capacity of <i>Perilla frutescens</i> (L.) Britt. <i>Food Chemistry</i> , 2019, 275, 730-738.	4.2	72
3344	Evaluation of two invasive plant invaders in Europe (<i>Solidago canadensis</i> and <i>Solidago gigantea</i>) as possible sources of botanical insecticides. <i>Journal of Pest Science</i> , 2019, 92, 805-821.	1.9	35
3345	An untargeted chemometric evaluation of plasma and ozone processing effect on volatile compounds in orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 53, 63-69.	2.7	41
3346	Quantitative analysis of contents and volatile emissions from $\hat{1}$ -copaene and quercivorol lures, and longevity for attraction of <i>Euwallacea nr. fornicatus</i> in Florida. <i>Journal of Pest Science</i> , 2019, 92, 237-252.	1.9	24
3347	Antifungal activity of the volatiles of <i>Agathosma betulina</i> and <i>Coleonema album</i> commercial essential oil and their effect on the morphology of fungal strains <i>Trichophyton rubrum</i> and <i>T. mentagrophytes</i> . <i>South African Journal of Botany</i> , 2019, 122, 492-497.	1.2	11
3348	Comparative study on the essential oils of <i>Artemisia judaica</i> and <i>A. herba-alba</i> from Saudi Arabia. <i>Arabian Journal of Chemistry</i> , 2020, 13, 2053-2065.	2.3	33
3349	Promising insecticidal efficacy of the essential oils from the halophyte <i>Echinophora spinosa</i> (Apiaceae) growing in Corsica Island, France. <i>Environmental Science and Pollution Research</i> , 2020, 27, 14454-14464.	2.7	19
3350	Limonene, a Chemical Compound Related to the Resistance of <i>Eucalyptus</i> Species to <i>Austropuccinia psidii</i> . <i>Plant Disease</i> , 2020, 104, 414-422.	0.7	28
3351	Chemical diversity of essential oils of <i>Lantana camara</i> L. native populations. <i>Journal of Essential Oil Research</i> , 2020, 32, 32-47.	1.3	5
3352	Enrichment of patchoulol extracted from patchouli (<i>Pogostemon cablin</i>) oil by molecular distillation using response surface and artificial neural network models. <i>Journal of Industrial and Engineering Chemistry</i> , 2020, 81, 219-227.	2.9	39
3353	Optimization of continuous-flow heterogeneous catalytic oligomerization of 1-butene by design of experiments and response surface methodology. <i>Fuel</i> , 2020, 259, 116256.	3.4	16
3354	Chemical composition and acaricidal activity of essential oils from two species of the genus <i>Bauhinia</i> that occur in the <i>Cerrado</i> biome in Brazil. <i>Journal of Essential Oil Research</i> , 2020, 32, 23-31.	1.3	9
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3357	Combining linear retention index and electron ionization mass spectrometry for a reliable identification in nano liquid chromatography. <i>Journal of Chromatography A</i> , 2020, 1610, 460581.	1.8	17
3358	Random Forests machine learning applied to gas chromatography " Mass spectrometry derived average mass spectrum data sets for classification and characterisation of essential oils. <i>Talanta</i> , 2020, 208, 120471.	2.9	29
3359	Modification of nutritional values and flavor qualities of muscle of swimming crab (<i>Portunus</i>) Tj ETQq1 1 0.784314 <i>rgBT /Overlock 10</i>	4.2	46
3360	Mass spectral studies of silyl derivatives of partially hydrolyzed products of nitrogen mustards: Important markers of nitrogen mustard exposure. <i>Rapid Communications in Mass Spectrometry</i> , 2020, 34, e8586.	0.7	12
3361	Identification of pheromone candidates for the eucalyptus weevil, <i>Gonipterus platensis</i> (Coleoptera, Curculionidae). <i>Journal of Applied Entomology</i> , 2020, 144, 41-53.	0.8	10
3362	Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry. <i>Food Chemistry</i> , 2020, 308, 125552.	4.2	36
3363	Use of a flor yeast strain for the second fermentation of sparkling wines: Effect of endogenous CO2 over-pressure on the volatilome. <i>Food Chemistry</i> , 2020, 308, 125555.	4.2	13
3364	The role of volatile plant secondary metabolites as pre-ingestive cues and potential toxins dictating diet selection by African elephants. <i>Oikos</i> , 2020, 129, 24-34.	1.2	22
3365	Green insecticide against Chagas disease: effects of essential oil from <i>Myrciaria floribunda</i> (Myrtaceae) on the development of <i>Rhodnius prolixus</i> nymphs. <i>Journal of Essential Oil Research</i> , 2020, 32, 1-11.	1.3	18
3366	Composition of essential oil of Moroccan <i>Dysphania ambrosioides</i> and its antimicrobial activity against bacterial and fungal phytopathogens. <i>Journal of Plant Pathology</i> , 2020, 102, 47-58.	0.6	12
3367	Effects of spontaneous fermentation on Karalahna and Cabernet Sauvignon young red wines: volatile compounds, sensory profiles and identification of autochthonous yeasts. <i>European Food Research and Technology</i> , 2020, 246, 81-92.	1.6	20
3368	Human scent samples for chemical analysis. <i>Chemical Papers</i> , 2020, 74, 1383-1393.	1.0	8
3369	<i>Eplingiella fruticosa</i> (Lamiaceae) essential oil complexed with 12-cyclodextrin improves its anti-hyperalgesic effect in a chronic widespread non-inflammatory muscle pain animal model. <i>Food and Chemical Toxicology</i> , 2020, 135, 110940.	1.8	7
3370	Effect of salt reduction and inclusion of 1% edible seaweeds on the chemical, sensory and volatile component profile of reformulated frankfurters. <i>Meat Science</i> , 2020, 161, 108001.	2.7	51
3371	An integrated analytical approach based on NMR, LC-MS and GC-MS to evaluate thermal and non-thermal processing of cashew apple juice. <i>Food Chemistry</i> , 2020, 309, 125761.	4.2	20
3372	The effect of <i>Tanacetum vulgare</i> essential oil and its main components on some ecological and physiological parameters of <i>Acrobasis advenella</i> (Zinck.) (Lepidoptera: Pyralidae). <i>Pesticide Biochemistry and Physiology</i> , 2020, 162, 105-112.	1.6	23
3373	Analysis of flavour compounds and prediction of sensory properties in sea buckthorn (<i>Hippophaë</i>) Tj ETQq1 1 0.784314 <i>rgBT /Overlock 10</i>	1.3	18

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3374	Antibacterial action of the essential oil from <i>Cantinoa carpinifolia</i> benth. Against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> strains. <i>Flavour and Fragrance Journal</i> , 2020, 35, 99-106.	1.2	5
3375	Effects of active edible coating based on thyme and garlic essential oils on lamb meat shelf life after long-term frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 656-664.	1.7	40
3376	Profiling versus fingerprinting analysis of sesquiterpene hydrocarbons for the geographical authentication of extra virgin olive oils. <i>Food Chemistry</i> , 2020, 307, 125556.	4.2	38
3377	Pygidial gland secretions of <i>Carabus</i> Linnaeus, 1758 (Coleoptera: Carabidae): chemicals released by three species. <i>Chemoecology</i> , 2020, 30, 59-68.	0.6	7
3378	Comparative Evaluation of Essential Oils from Medicinal-Aromatic Plants of Greece: Chemical Composition, Antioxidant Capacity and Antimicrobial Activity against Bacterial Fish Pathogens. <i>Molecules</i> , 2020, 25, 148.	1.7	25
3379	<i>Lavandula angustifolia</i> essential oil inhalation reduces mechanical hyperalgesia in a model of inflammatory and neuropathic pain: The involvement of opioid and cannabinoid receptors. <i>Journal of Neuroimmunology</i> , 2020, 340, 577145.	1.1	19
3380	Evaluation of Antibacterial Activity of <i>Lavandula pedunculata</i> subsp. <i>atlantica</i> (<i>Braun-Blanquet</i>) <i>Romero</i> Essential Oil and Selected Terpenoids against Resistant Bacteria Strains—Structure–Activity Relationships. <i>Chemistry and Biodiversity</i> , 2020, 17, e1900496.	1.0	14
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3382	Upgrading of coconut fibers Bio-Oil: An investigation By GC–GC/ToFms. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103662.	3.3	10
3383	Methanethiol, an Off-Flavor Produced from the Thermal Treatment of Mandarin Juices: A Study of Citrus Sulfur Volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1030-1037.	2.4	26
3384	<i>In vitro</i> activity of essential oils against adult and immature stages of <i>Ctenocephalides felis felis</i> . <i>Parasitology</i> , 2020, 147, 340-347.	0.7	8
3385	Evaluation of <i>Piper marginatum</i> (Piperales: Piperaceae) Oil and Geraniol on the Embryonic Development of <i>Spodoptera frugiperda</i> (Lepidoptera: Noctuidae) in Comparison to Formulated Products. <i>Journal of Economic Entomology</i> , 2020, 113, 239-248.	0.8	12
3386	Identification of Volatiles From Plants Infested With Honeydew-Producing Insects, and Attraction of House Flies (Diptera: Muscidae) to These Volatiles. <i>Journal of Medical Entomology</i> , 2020, 57, 667-676.	0.9	6
3387	Biocontrol potential of methyl chavicol for managing <i>Spodoptera frugiperda</i> (Lepidoptera: Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	2.7	10
3388	GC-MS, GC-O and OAV analyses of key aroma compounds in Jiaozi Steamed Bread. <i>Grain & Oil Science and Technology</i> , 2020, 3, 9-17.	2.0	34
3389	Developing green insecticides to manage olive fruit flies? Ingestion toxicity of four essential oils in protein baits on <i>Bactrocera oleae</i> . <i>Industrial Crops and Products</i> , 2020, 143, 111884.	2.5	33
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3391	Chemical characterization and insecticidal effect against <i>Sitophilus zeamais</i> (maize weevil) of essential oil from <i>Croton rudolphianus</i> leaves. <i>Crop Protection</i> , 2020, 129, 105043.	1.0	24

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3392	Characterization of Aroma-Active Compounds in Four Yeast Extracts Using Instrumental and Sensory Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 267-278.	2.4	44
3393	Identification of Key Aroma Compounds in Cranberry Juices as Influenced by Vinification. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 279-291.	2.4	10
3394	Effect of bound water on the quality of dried <i>Lentinus edodes</i> during storage. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1971-1979.	1.7	3
3395	Nano-emulsification Enhances the Larvicidal Potential of the Essential Oil of <i>Siparuna guianensis</i> (Laurales: Siparunaceae) Against <i>Aedes (Stegomyia) aegypti</i> (Diptera: Culicidae). <i>Journal of Medical Entomology</i> , 2020, 57, 788-796.	0.9	17
3396	Biological activities of the essential oil from the Moro orange peel (<i>Citrus sinensis</i> (L.) Osbeck). <i>Flavour and Fragrance Journal</i> , 2020, 35, 294-301.	1.2	10
3397	Characterization of phenolic compounds and aroma active compounds in feijoa juice from four New Zealand grown cultivars by LC-MS and HS-SPME-GC-O-MS. <i>Food Research International</i> , 2020, 129, 108873.	2.9	25
3398	Synergistic effect of <i>Cordia curassavica</i> Jacq. essential oils association against the phytopathogen <i>Xanthomonas campestris</i> pv. <i>campestris</i> . <i>Environmental Science and Pollution Research</i> , 2020, 27, 4376-4389.	2.7	3
3399	Assessment of induction and recovery times of anaesthesia in <i>Astyanax bimaculatus</i> using 2-phenoxyethanol and the essential oils of <i>Melaleuca alternifolia</i> and <i>Ocimum gratissimum</i> . <i>Aquaculture Research</i> , 2020, 51, 577-583.	0.9	2
3400	Evolution of the key odorants and aroma profiles in traditional Laowuzeng baijiu during its one-year ageing. <i>Food Chemistry</i> , 2020, 310, 125898.	4.2	58
3401	(5 <i>E</i> ,7 <i>Z</i> ,9 <i>E</i>)-Decatrien-2-ones, Pineapple-like Flavors from <i>Fomitopsis betulina</i> —Structure Elucidation and Sensorial Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10329-10335.	2.4	6
3402	Characterizing the effect of packaging material and storage temperature on the flavor profiles and quality of soy sauce. <i>Journal of Food Science and Technology</i> , 2020, 57, 1544-1552.	1.4	7
3403	Antibacterial activity and chemical composition of essential oil from <i>Lavandula tenuisecta</i> Coss.ex Ball. an endemic species from Morocco. <i>European Journal of Integrative Medicine</i> , 2020, 33, 101017.	0.8	22
3404	Dietary Compounds Influencing the Sensorial, Volatile and Phytochemical Properties of Bovine Milk. <i>Molecules</i> , 2020, 25, 26.	1.7	43
3405	Comparison of Stir Bar Sorptive Extraction and Solid Phase Microextraction of Volatile and Semi-Volatile Metabolite Profile of <i>Staphylococcus Aureus</i> . <i>Molecules</i> , 2020, 25, 55.	1.7	10
3406	Essential oil from <i>Eugenia stipitata</i> McVaugh leaves has antinociceptive, anti-inflammatory and antipyretic activities without showing toxicity in mice. <i>Industrial Crops and Products</i> , 2020, 144, 112059.	2.5	29
3407	Determination of volatile compounds responsible for sensory characteristics from Brazilian extra virgin olive oil using HS-SPME/GC-MS direct method. <i>Journal of Food Science</i> , 2020, 85, 3764-3775.	1.5	18
3408	Quantification of Allyl Methyl Sulfide, Allyl Methyl Sulfoxide, and Allyl Methyl Sulfone in Human Milk and Urine After Ingestion of Cooked and Roasted Garlic. <i>Frontiers in Nutrition</i> , 2020, 7, 565496.	1.6	13
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3411	Anti-Biofilm Inhibitory Synergistic Effects of Combinations of Essential Oils and Antibiotics. <i>Antibiotics</i> , 2020, 9, 637.	1.5	32
3412	Chemical composition and antimicrobial activity of the essential oils of <i>Artemisia absinthium</i> , <i>Artemisia scoparia</i> , and <i>Artemisia sieberi</i> grown in Saudi Arabia. <i>Arabian Journal of Chemistry</i> , 2020, 13, 8209-8217.	2.3	24
3413	Differentiation of aromatic, bittering and dual-purpose commercial hops from their terpenic profiles: An approach involving batch extraction, GC-MS and multivariate analysis. <i>Food Research International</i> , 2020, 138, 109768.	2.9	12
3414	A Novel Class of Defensive Compounds in Harvestmen: Hydroxy- β -Lactones from the Phalangiid <i>Egaenus convexus</i> . <i>Journal of Natural Products</i> , 2020, 83, 3278-3286.	1.5	5
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3425	Identification of key odorants in complex mixtures occurring in nature. <i>Natural Product Reports</i> , 2020, 37, 1589-1626.	5.2	24
3426	Biological Activity of <i>Matricaria chamomilla</i> Essential Oils of Various Chemotypes. <i>Planta Medica International Open</i> , 2020, 07, e114-e121.	0.3	13
3427	Chemical Composition and Biological Activities of Essential Oils from the Fruits of <i>Cuminum cyminum</i> L. and <i>Ammodaucus leucotrichus</i> L. (Apiaceae). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2020, 23, 474-483.	0.7	13

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3430	Geographical differentiation of apple ciders based on volatile fingerprint. <i>Food Research International</i> , 2020, 137, 109550.	2.9	17
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3441	Persistence of a Yeast-Based (<i>Hanseniaspora uvarum</i>) Attract-and-Kill Formulation against <i>Drosophila suzukii</i> on Grape Leaves. <i>Insects</i> , 2020, 11, 810.	1.0	10
3442	Comparative Analysis of Volatile Compounds in Flowers of Different <i>Actinidia</i> Species. <i>Plants</i> , 2020, 9, 1675.	1.6	5
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3444	Authentication of fruit spirits using HS-SPME/GC-FID and OPLS methods. <i>Scientific Reports</i> , 2020, 10, 18965.	1.6	6
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3447	Exploring ovarian cancer screening using a combined sensor approach: A pilot study. <i>AIP Advances</i> , 2020, 10, .	0.6	13
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3449	Seasonal and Circadian Rhythm of a 1,8-Cineole Chemotype Essential Oil of <i>Calycolpus goetheanus</i> From Marajó Island, Brazilian Amazon. <i>Natural Product Communications</i> , 2020, 15, 1934578X2093305.	0.2	6
3450	Chemical Characterization and Volatile Profile of Trebbiano di Lugana Wine: A Case Study. <i>Foods</i> , 2020, 9, 956.	1.9	9
3451	The Essential Oil of <i>Cymbopogon citratus</i> Stapt and Carvacrol: An Approach of the Antitumor Effect on 7,12-Dimethylbenz- $[\pm]$ -anthracene (DMBA)-Induced Breast Cancer in Female Rats. <i>Molecules</i> , 2020, 25, 3284.	1.7	35
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3458	Volatile compounds associated to the loss of astringency in "Rama Forte" persimmon fruit. <i>Food Research International</i> , 2020, 136, 109570.	2.9	7
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3460	Comparative study by GC-TOFMS on the composition of crude and composite-additives bio-oil before and after accelerated aging treatment. <i>Journal of the Energy Institute</i> , 2020, 93, 2163-2175.	2.7	7
3461	Infection of canola by the root pathogen <i>Plasmodiophora brassicae</i> increases resistance to aboveground herbivory by bertha armyworm, <i>Mamestra configurata</i> Walker (Lepidoptera: Noctuidae). <i>Plant Science</i> , 2020, 300, 110625.	1.7	6
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3465	Dissecting Sesquiterpene Profiles of Lemberger Red Wines Using Ex Vivo Tissue Deuterium-Labeling and Comprehensive Two-Dimensional Gas Chromatographyâ€“Time-of-Flightâ€“Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8936-8941.	2.4	5
3466	Green synthesis, characteristics and antimicrobial activity of silver nanoparticles mediated by essential oils as reducing agents. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 28, 101746.	1.5	26
3467	Antifungal, antitoxigenic, and antioxidant activities of the essential oil from laurel (<i>Laurus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.5	31
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3470	Variability in Bulb Organosulfur Compounds, Sugars, Phenolics, and Pyruvate among Greek Garlic Genotypes: Association with Antioxidant Properties. <i>Antioxidants</i> , 2020, 9, 967.	2.2	9
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3472	A cross-cultural sensory analysis of skim powdered milk produced from pasture and non-pasture diets. <i>Food Research International</i> , 2020, 138, 109749.	2.9	13
3473	Nano-emulsification of <i>Aeollanthus suaveolens</i> Mart. Ex Spreng essential oil modifies its neuroeffects?. <i>Drug Delivery and Translational Research</i> , 2020, 10, 1764-1770.	3.0	6
3474	Characterization of volatile compounds in Swedish yellow and gray peas: Implications for new legume-based ingredients. , 2020, 2, e55.		8
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3477	Essential Oils from Leaves of <i>Viola calophylla</i> , <i>Viola multinervia</i> , and <i>Viola pavonis</i> (Myristicaceae): Chemical Composition and Larvicidal Activity against <i>Aedes aegypti</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2020, 23, 453-463.	0.7	3
3478	Composition and Larvicidal Activity of the Oil of <i>Dizygostemon riparius</i> (Plantaginaceae), a New Aromatic Species Occurring in MaranhÃ£o, Brazil. <i>Chemistry and Biodiversity</i> , 2020, 17, e2000462.	1.0	6
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3480	Characterization of Odorants Causing Smoky Off-Flavors in Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10833-10841.	2.4	21
3481	Nanoemulsion Loaded with Volatile Oil from <i>Piper alatipetiolatum</i> as an Alternative Agent in the Control of <i>Aedes aegypti</i> . <i>Revista Brasileira De Farmacognosia</i> , 2020, 30, 667-677.	0.6	6

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3483	Chemical composition and acaricidal activity of essential oils from fruits of <i>Illicium verum</i> and rhizomes of <i>Curcuma zedoaria</i> against <i>Dermacentor nitens</i> (Acari: Ixodidae). <i>Journal of Essential Oil Research</i> , 2020, 32, 571-576.	1.3	4
3484	Effect of high hydrostatic pressure on pasting properties, volatile flavor components, and water distribution of cooked black rice. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14900.	0.9	7
3485	Flavonoids and Terpenoids with PTP-1B Inhibitory Properties from the Infusion of <i>Salvia amarissima</i> Ortega. <i>Molecules</i> , 2020, 25, 3530.	1.7	16
3486	Evaluation of Volatilomic Fingerprint from Apple Fruits to Ciders: A Useful Tool to Find Putative Biomarkers for Each Apple Variety. <i>Foods</i> , 2020, 9, 1830.	1.9	19
3487	Chemical Characterization of Two California-Grown Avocado Varieties (<i>Persea americana</i> Mill.) over the Harvest Season with an Emphasis on Sensory-Directed Flavor Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15301-15310.	2.4	8
3488	Metabolomics-derived marker metabolites to characterize <i>Phaeocystis pouchetii</i> physiology in natural plankton communities. <i>Scientific Reports</i> , 2020, 10, 20444.	1.6	12
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3494	Anticancer Effect of <i>Citrus hystrix</i> DC. Leaf Extract and Its Bioactive Constituents Citronellol and Citronellal on the Triple Negative Breast Cancer MDA-MB-231 Cell Line. <i>Pharmaceuticals</i> , 2020, 13, 476.	1.7	20
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3497	A Cross-Cultural Evaluation of Liking and Perception of Salted Butter Produced from Different Feed Systems. <i>Foods</i> , 2020, 9, 1767.	1.9	9
3498	Key Aroma Compounds in Two Bavarian Gins. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7269.	1.3	11
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3503	TLC-Based Bioassay to Isolate Kairomones from Tea Tree Essential Oil That Attract Male Mediterranean Fruit Flies, <i>Ceratitis capitata</i> (Wiedemann). <i>Biomolecules</i> , 2020, 10, 683.	1.8	10
3504	A review of strategies for untargeted urinary metabolomic analysis using gas chromatographyâ€™mass spectrometry. <i>Metabolomics</i> , 2020, 16, 66.	1.4	42
3505	Identification algorithm for polymer mixtures based on Py-GC/MS and its application for microplastic analysis in environmental samples. <i>Journal of Analytical and Applied Pyrolysis</i> , 2020, 149, 104834.	2.6	44
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3510	Intraspecific variation of cuticular hydrocarbons and apolar compounds in the venom of <i>Ectatomma brunneum</i> . <i>Chemoecology</i> , 2020, 30, 183-196.	0.6	0
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3513	Antimicrobial potential of spray drying encapsulated thyme (<i>Thymus vulgaris</i>) essential oil on the conservation of hamburger-like meat products. <i>International Journal of Food Microbiology</i> , 2020, 330, 108696.	2.1	72
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3519	Toxicity of Essential Oils of Leaves of Plants from the Genus <i>Piper</i> with Influence on the Nutritional Parameters of <i>Spodoptera frugiperda</i> (J.E. Smith) (Lepidoptera: Noctuidae). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2020, 23, 213-229.	0.7	8
3520	Phytochemical profile and biological activities of Anatolian Plantain (<i>Plantago anatolica</i>). <i>Food Bioscience</i> , 2020, 36, 100658.	2.0	8
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3642	Toxicity of the <i>Lippia gracilis</i> essential oil chemotype, pinene-cineole-limonene, on <i>Spodoptera frugiperda</i> (Lepidoptera: Noctuidae). <i>International Journal of Tropical Insect Science</i> , 2021, 41, 181-187.	0.4	4
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3731	Odour-active compounds in liquid malt extracts for the baking industry. <i>European Food Research and Technology</i> , 2021, 247, 1263-1275.	1.6	11
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3735	<i>Carlina acaulis</i> and <i>Trachyspermum ammi</i> essential oils formulated in protein baits are highly toxic and reduce aggressiveness in the medfly, <i>Ceratitis capitata</i> . <i>Industrial Crops and Products</i> , 2021, 161, 113191.	2.5	29

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3737	Spathulenol as the most abundant component of essential oil of <i>Moluccella aucheri</i> (Boiss.) Scheen. <i>Natural Volatiles and Essential Oils (discontinued)</i> , 2021, 8, 37-41.	1.1	2
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3741	Determination of odor-active compounds from <i>Phoebe neurantha</i> (Hemsl.) Gamble and <i>Osmanthus fragrans</i> (Thunb.) Lour. by GC-MS/O and micro-chamber combined with Tenax TA and multi-bed tubes. <i>Wood Science and Technology</i> , 2021, 55, 1135-1151.	1.4	6
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3751	Nanovesicles Loaded with <i>Origanum onites</i> and <i>Satureja thymbra</i> Essential Oils and Their Activity against Food-Borne Pathogens and Spoilage Microorganisms. <i>Molecules</i> , 2021, 26, 2124.	1.7	11
3752	Evaluation of Essential Oils and Extracts of Rose Geranium and Rose Petals as Natural Preservatives in Terms of Toxicity, Antimicrobial, and Antiviral Activity. <i>Pathogens</i> , 2021, 10, 494.	1.2	34
3753	Influence of <i>Mycosphaerella</i> and <i>Teratosphaeria</i> leaf diseases on chemical composition of essential oils of <i>Eucalyptus globulus</i> and effect of these essential oils on ascospores germination. <i>Archives of Microbiology</i> , 2021, 203, 3415-3423.	1.0	2

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3754	Bioactivity of essential oil-based nano-biopesticides toward <i>Rhyzopertha dominica</i> (Coleoptera): Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	2.5	33
3755	Chemical Composition of the Essential Oils From Leaves and Flowers of <i>Passiflora sexocellata</i> and <i>Passiflora trifasciata</i> . <i>Natural Product Communications</i> , 2021, 16, 1934578X2110076.	0.2	2
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3764	<i>Casearia sylvestris</i> Essential Oil Degradation Products Generated by Leaf Processing. <i>Chemistry and Biodiversity</i> , 2021, 18, e2000880.	1.0	5
3765	Essential Oils of New <i>Lippia alba</i> Genotypes Analyzed by Flow-Modulated Comprehensive Two-Dimensional Gas Chromatography (GCâGC) and Chemometric Analysis. <i>Molecules</i> , 2021, 26, 2332.	1.7	7
3766	Insecticidal activities of <i>Salvia hispanica</i> L. essential oil and combinations of their main compounds against the beet armyworm <i>Spodoptera exigua</i> . <i>Industrial Crops and Products</i> , 2021, 162, 113271.	2.5	25
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3768	Effect of Spatial Variation on Defensive Substances of <i>Constrictotermes Cyphergaster</i> Soldiers (Blattaria, Isoptera). <i>Journal of Chemical Ecology</i> , 2021, 47, 544-551.	0.9	3
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3774	Two Sides to One Story—Aroma Chemical and Sensory Signature of Lugana and Verdicchio Wines. <i>Molecules</i> , 2021, 26, 2127.	1.7	9
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3792	Chemical Composition and Bioactivity of Essential Oils from <i>Cymbopogon nardus</i> L. and <i>Rosmarinus officinalis</i> L. Against <i>Ulomoides dermestoides</i> (Fairmaire, 1893) (Coleoptera: Tenebrionidae). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 547-560.	0.7	6
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3794	Chemical Composition and Biological Activities of Leaf Essential Oil of <i>Syzygium myrtifolium</i> from Eastern India. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 582-595.	0.7	7
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3799	Behavioral and electrophysiological response of <i>Rhynchophorus palmarum</i> (L., 1764) (Coleoptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67-77.	0.2	3
3800	<i>In vitro</i> anthelmintic efficacy of essential oils in the control of <i>Neoechinorhynchus buttnerae</i> , an endoparasite of <i>Colossoma macropomum</i> . <i>Journal of Essential Oil Research</i> , 2021, 33, 509-522.	1.3	11
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3802	Non-thermal processing of pineapple (<i>Ananas comosus</i> [L.] Merr.) juice using continuous pressure change technology (PCT): HS-SPME-GC-MS profiling, descriptive sensory analysis, and consumer acceptance. <i>Food Chemistry</i> , 2021, 345, 128786.	4.2	13
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3806	Identification of aroma compounds in raw and cooked broccoli. <i>Flavour and Fragrance Journal</i> , 2021, 36, 576-583.	1.2	7
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3813	Preliminary Predictive Model of Termiticidal and Repellent Activities of Essential Oil Extracted from <i>Ocotea quixos</i> Leaves against <i>Nasutitermes corniger</i> (Isoptera: Termitidae) Using One-Factor Response Surface Methodology Design. <i>Agronomy</i> , 2021, 11, 1249.	1.3	6
3814	Aroma-Active Compounds in Robusta Coffee Pulp Puree—Evaluation of Physicochemical and Sensory Properties. <i>Molecules</i> , 2021, 26, 3925.	1.7	9
3815	Insecticide activity and toxicity of essential oils against two stored-product insects. <i>Crop Protection</i> , 2021, 144, 105575.	1.0	19
3816	Antimicrobial Activity and Chemical Composition of Essential Oils against Pathogenic Microorganisms of Freshwater Fish. <i>Plants</i> , 2021, 10, 1265.	1.6	15
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3818	Synergistic Activity of New Diclofenac and Essential Oils Combinations against Different <i>Candida</i> spp.. <i>Antibiotics</i> , 2021, 10, 688.	1.5	10
3819	Essential Oil and Major Non-Volatile Secondary Metabolites from the Leaves of Amazonian <i>Piper subscutatum</i> . <i>Plants</i> , 2021, 10, 1168.	1.6	15
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3825	Chemical Composition and Antimicrobial Activity of Two Sri Lankan Lichens, <i>Parmotrema rampoddense</i> , and <i>Parmotrema tinctorum</i> against Methicillin-Sensitive and Methicillin-Resistant <i>Staphylococcus aureus</i> . <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-18.	0.5	5
3826	Larvicidal Activity of Essential Oils From Piper Species Against Strains of <i>Aedes aegypti</i> (Diptera:) Tj ETQq1 1 0.784314 rgBT /Overlock 16	1.7	16

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3829	The anaesthetic efficacy of <i>Eucalyptus globulus</i> essential oil on silver catfish (<i>Rhamdia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.9	3
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3835	Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. Applied Sciences (Switzerland), 2021, 11, 6294.	1.3	6
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3843	Geographical chemical variability and processing oxidation of volatile compounds of <i>Casearia sylvestris</i> leaves. Ectetica Quimica, 2021, 46, 42-48.	0.2	2
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3847	Comparison of two cooked vegetable aroma compounds, dimethyl disulfide and methional, in Chinese Baijiu by a sensory-guided approach and chemometrics. <i>LWT - Food Science and Technology</i> , 2021, 146, 111427.	2.5	45
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3854	Volatile emission and biosynthesis in endophytic fungi colonizing black poplar leaves. <i>Beilstein Journal of Organic Chemistry</i> , 2021, 17, 1698-1711.	1.3	3
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3856	Sample-Specific Metabolites Library with Retention Neighbor: an Improved Identification and Quantitation Strategy for Gas Chromatography-Mass Spectrometry-Based Metabolomics. <i>Journal of Analytical Chemistry</i> , 2021, 76, 844-853.	0.4	0
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3859	Modeling approaches for temperature-programmed gas chromatographic retention times under vacuum outlet conditions. <i>Journal of Chromatography A</i> , 2021, 1651, 462300.	1.8	4
3860	Characterization of key odorants in Langyatai Baijiu with Jian flavour by sensory-directed analysis. <i>Food Chemistry</i> , 2021, 352, 129363.	4.2	42
3861	Changes of various quality characteristics and aroma compounds of astragalus honey obtained from different altitudes of Adana-Turkey. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15852.	0.9	3
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3865	UPLC-HRESI-MS and GC-MS analysis of the leaves of <i>Nicotiana glauca</i> . <i>Acta Pharmaceutica</i> , 2022, 72, 97-108.	0.9	2
3866	Antibiofilm and Antifungal Activities of <i>Laurelia sempervirens</i> (Chilean laurel) Essential Oil. <i>Jundishapur Journal of Natural Pharmaceutical Products</i> , 2021, 16, .	0.3	1
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3875	The Synthesis of Pentyl Leaf Volatiles and Their Role in Resistance to Anthracnose Leaf Blight. <i>Frontiers in Plant Science</i> , 2021, 12, 719587.	1.7	8
3876	The aroma profile and aroma-active compounds of <i>Brassica oleracea</i> (kale) tea. <i>Food Science and Biotechnology</i> , 2021, 30, 1205-1211.	1.2	13
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3882	Characterization of Nitrite-Related Reaction Products in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11687-11695.	2.4	4
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3884	Volatilomics of Natural Products: Whispers from Nature. , 0, , .		2
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3887	Seasonality in the Volatile Oil Composition of Green Propolis from the Caatinga Biome. <i>Revista Brasileira De Farmacognosia</i> , 2021, 31, 497-501.	0.6	4
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3890	Chemophenetics as a Tool for Distinguishing Morphotypes of <i>Annona emarginata</i> (Schltdl.) H. Rainer. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100544.	1.0	4
3891	Chemical Profile, In Vitro Biological Activity and Comparison of Essential Oils from Fresh and Dried Flowers of <i>Lavandula angustifolia</i> L.. <i>Molecules</i> , 2021, 26, 5317.	1.7	11
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3893	Multiple phenotypic traits as triggers of host attacks towards ant symbionts: body size, morphological gestalt, and chemical mimicry accuracy. <i>Frontiers in Zoology</i> , 2021, 18, 46.	0.9	11
3894	Study of the capacity of the essential oil of <i>Lantana montevidensis</i> to modulate the action of fluconazole on <i>Candida albicans</i> and <i>Candida tropicalis</i> strains. <i>Journal De Mycologie Medicale</i> , 2021, 31, 101171.	0.7	3
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3896	<i>Piper multinodum</i> C.DC. (Piperaceae) essential oils chemical variation and biological activity against <i>Mycobacterium tuberculosis</i> . <i>Journal of Medicinal Plants Research</i> , 2021, 15, 413-422.	0.2	3
3897	Evolution analysis of flavor-active compounds during artificial fermentation of Pu-erh tea. <i>Food Chemistry</i> , 2021, 357, 129783.	4.2	53
3898	Effects of modified atmosphere and sugar immersion on physiology and quality of fresh-cut 'Braeburn' apples. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100726.	3.3	5

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3899	Characterization of Key Aroma Compounds in Tartary Buckwheat (<i>Fagopyrum tataricum</i>) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50 7-2021, 69, 11361-11371.	2.4	21
3900	Prolonged sublethal effects of essential oils from non-wood parts of nine conifers on key insect pests and vectors. <i>Industrial Crops and Products</i> , 2021, 168, 113590.	2.5	36
3901	Identification of Bioactive Plant Volatiles for the Carob Moth by Means of GC-EAD and GC-Orbitrap MS. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8603.	1.3	3
3902	<i>Thymus vulgaris</i> Essential Oil and Its Biological Activity. <i>Plants</i> , 2021, 10, 1959.	1.6	43
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3912	A series of esters of diastereomeric menthols: Comprehensive mass spectral libraries and gas chromatographic data. <i>Food Chemistry</i> , 2021, 361, 130130.	4.2	6
3913	Toxic effect of <i>Croton rudolphianus</i> leaf essential oil against <i>Biomphalaria glabrata</i> , <i>Schistosoma mansoni</i> cercariae and <i>Artemia salina</i> . <i>Acta Tropica</i> , 2021, 223, 106102.	0.9	12
3914	Effects of acaricidal essential oils from <i>Lippia sidoides</i> and <i>Lippia gracilis</i> and their main components on vitellogenesis in <i>Rhipicephalus microplus</i> (Canestrini, 1888) (Acari: Ixodidae). <i>Veterinary Parasitology</i> , 2021, 299, 109584.	0.7	7
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3918	Chemical variability and antioxidant activity of <i>Cedrus atlantica</i> Manetti essential oils isolated from wood tar and sawdust. <i>Arabian Journal of Chemistry</i> , 2021, 14, 103441.	2.3	21
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3933	Characterization of cuticular compounds of the cerambycid beetles <i>Monochamus galloprovincialis</i> , <i>Arhopalus syriacus</i> , and <i>Pogonocherus perroudi</i> , potential vectors of pinewood nematode. <i>Entomologia Experimentalis Et Applicata</i> , 2021, 169, 183-194.	0.7	3
3934	Application of the GC/MS technique in environmental analytics: Case of the essential oils. , 2021, , 197-208.		1

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3936	The Effect of Successive Harvesting on The Volatile Constituents of Two Essential Oils of Cultivated Populations of Sea Fennel (<i>Crithmum maritimum</i> L.) in Greece. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 1-11.	0.7	11
3937	<i>Ocimum gratissimum</i> Lam. Lamiaceae. <i>Ethnobotany of Mountain Regions</i> , 2021, , 1369-1378.	0.0	0
3938	GC-MS analyses of volatile compounds of steamed breads fermented by Chinese traditional starter "jiaozi" from different regions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15267.	0.9	8
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3941	Oviposition behaviour and electrophysiological responses of <i>Alabama argillacea</i> (Hübner, 1823) (Lepidoptera: Erebidæ) to essential oils and chemical compounds. <i>Austral Entomology</i> , 2021, 60, 390-399.	0.8	2
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3943	Cytotoxic effects of <i>Satureja montana</i> L. essential oil on oocytes of engorged <i>Rhipicephalus microplus</i> female ticks (Acari: Ixodidae). <i>Microscopy Research and Technique</i> , 2021, 84, 1375-1388.	1.2	3
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3951	TagFinder: Preprocessing Software for the Fingerprinting and the Profiling of Gas Chromatography-Mass Spectrometry Based Metabolome Analyses. <i>Methods in Molecular Biology</i> , 2011, 860, 255-286.	0.4	75
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3975	Chemical Composition, <i>in vitro</i> Antioxidant, Antimicrobial and Insecticidal Activities of Essential Oil from <i>Cladanthus arabicus</i> . Journal of Essential Oil-bearing Plants: JEOP, 2017, 20, 601-609.	0.7	11
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3996	Essential oil composition in natural population of <i>Lippia organoides</i> (Verbenaceae) during dry and rainy seasons. <i>Revista De Biología Tropical</i> , 2019, 67, .	0.1	4
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4228	Chemical composition and biological activity of <i>Salvia officinalis</i> essential oil. <i>Acta Horticulturae Et Regiotecturae</i> , 2021, 24, 81-88.	0.5	9
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4230	Antitrypanosomal Activity of <i>Anthriscus Nemorosa</i> Essential Oils and Combinations of Their Main Constituents. <i>Antibiotics</i> , 2021, 10, 1413.	1.5	4
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4242	Comprehensive characterization of propylene carbonate based liquid electrolyte mixtures for sodium-ion cells. <i>Electrochimica Acta</i> , 2022, 403, 139670.	2.6	20
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4247	Electroantennogram responses of <i>Batocera horsfieldi</i> (Hope) to the selected volatile components of host plants, <i>Rosa cymosa</i> Tratt. and <i>Rosa multiflora</i> Thunb.. <i>Global Ecology and Conservation</i> , 2022, 33, e01986.	1.0	3
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4279	Chemical composition, enantiomeric analysis and anticholinesterase activity of <i>Lepechinia betonicifolia</i> essential oil from Ecuador. <i>Pharmaceutical Biology</i> , 2022, 60, 206-211.	1.3	6
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4297	Production of process flavorings from methionine, thiamine with d-xylose or dextrose by direct extrusion: Physical properties and volatile profiles. <i>Journal of Food Science</i> , 2022, , .	1.5	4
4298	Antifungal and physicochemical properties of <i>Ocimum</i> essential oil loaded in poly(lactic acid) nanofibers. <i>Letters in Applied Microbiology</i> , 2022, 74, 765-776.	1.0	6
4299	Changes in Physicochemical Properties, Volatile Profiles, and Antioxidant Activities of Black Apple During High-Temperature Fermentation Processing. <i>Frontiers in Nutrition</i> , 2021, 8, 794231.	1.6	2
4300	Chemical composition of <i>Lippia</i> Linn. (Verbenaceae) essential oils and their antibacterial potential against <i>Aeromonas</i> spp. isolates from <i>Colossoma macropomum</i> . <i>Journal of Essential Oil Research</i> , 0, , 1-11.	1.3	1
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4309	Preparation and Optimization of Peppermint (<i>Mentha pipertia</i>) Essential Oil Nanoemulsion with Effective Herbal Larvicidal, Pupicidal, and Ovicidal Activity against <i>Anopheles stephensi</i> . <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, 1367-1376.	0.9	1
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4331	Small hive beetle, <i>Aethina tumida</i> (Coleoptera: Nitidulidae): chemical profile of the cuticle and possible chemical mimicry in a honeybee (<i>Apis mellifera</i>) pest. <i>Apidologie</i> , 2022, 53, 1.	0.9	2
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4354	Metabolomic analysis reveals differential metabolites and pathways involved in grain chalkiness improvement under rice ratooning. <i>Field Crops Research</i> , 2022, 283, 108521.	2.3	9
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4451	Prospecting of essential oils in combination with florfenicol against motile <i>Aeromonas</i> isolated from tambaqui (<i>Colossoma macropomum</i>). <i>Archives of Microbiology</i> , 2022, 204, .	1.0	1
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4460	Effect of pine essential oil and rotating magnetic field on antimicrobial performance. <i>Scientific Reports</i> , 2022, 12, .	1.6	4
4461	Odor-Reduced HDPE-Lignin Blends by Use of Processing Additives. <i>Polymers</i> , 2022, 14, 2660.	2.0	1
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4464	Antifungal activity of poly(ϵ -caprolactone) nanoparticles incorporated with <i>Eucalyptus</i> essential oils against <i>Hemileia vastatrix</i> . <i>Letters in Applied Microbiology</i> , 0, , .	1.0	0
4465	Chemical Compositions and Anti-Mildew Effects of <i>Cinnamomum micranthum</i> Leaf and Twig Essential Oils on Paper. <i>Natural Product Communications</i> , 2022, 17, 1934578X2211128.	0.2	0

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4467	Investigation on key odorants in braised chicken thigh meat and their changes during storage. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104765.	1.9	5
4468	Phenoplasticity of Essential Oils from Two Species of Piper (Piperaceae): Comparing Wild Specimens and Bi-Generational Monoclonal Cultivars. <i>Plants</i> , 2022, 11, 1771.	1.6	4
4469	Phytochemical Analysis of the Fruit Pulp Extracts from <i>Annona crassiflora</i> Mart. and Evaluation of Their Antioxidant and Antiproliferative Activities. <i>Foods</i> , 2022, 11, 2079.	1.9	8
4470	Pathogenic fungus uses volatiles to entice male flies into fatal matings with infected female cadavers. <i>ISME Journal</i> , 2022, 16, 2388-2397.	4.4	10
4471	Morphological and olfactory tree traits influence the susceptibility and suitability of the apple species <i>Malus domestica</i> and <i>M. sylvestris</i> to the florivorous weevil <i>Anthonomus pomorum</i> (Coleoptera: Curculionidae). <i>PeerJ</i> , 0, 10, e13566.	0.9	0
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4473	Antitumor Effect of <i>Guatteria olivacea</i> R. E. Fr. (Annonaceae) Leaf Essential Oil in Liver Cancer. <i>Molecules</i> , 2022, 27, 4407.	1.7	3
4474	Purification of ferulic acid from corn fibre alkaline extracts for bio-vanillin production using an adsorption process. <i>Separation and Purification Technology</i> , 2022, 298, 121570.	3.9	9
4475	Insecticidal activity of three species of <i>Guatteria</i> (Annonaceae) against <i>Aedes aegypti</i> (Diptera: Tj ETQq1 1 0.784314 rgBT / Overlock 10 0,1 31		
4476	Phytochemical Profile and Herbicidal (Phytotoxic), Antioxidants Potential of Essential Oils from <i>Calycolpus goetheanus</i> (Myrtaceae) Specimens, and in Silico Study. <i>Molecules</i> , 2022, 27, 4678.	1.7	6
4477	Influence of processing conditions on the aroma profile of <i>Litopenaeus vannamei</i> by $\langle scp \rangle$ SPME \hat{e} GC \hat{e} MS $\langle /scp \rangle$. <i>Flavour and Fragrance Journal</i> , 2022, 37, 333-344.	1.2	5
4478	Effects of lightless tillage, flame weeding and glufosinate-ammonium on weed suppression in summer savory (<i>Satureja hortensis</i> L.). <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2022, 21, 19-34.	0.3	1
4479	Identification of the Major Sex Pheromone Component of the Click Beetle <i>Agriotes ferrugineipennis</i> . <i>Journal of Chemical Ecology</i> , 2022, 48, 491-501.	0.9	5
4480	RIAssigner: A package for gas chromatographic retention index calculation. <i>Journal of Open Source Software</i> , 2022, 7, 4337.	2.0	1
4481	Antimicrobial Activity of Essential Oils Evaluated In Vitro against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Antibiotics</i> , 2022, 11, 979.	1.5	17
4482	Chemical Composition and Terpenoid Enantiomeric Distribution of the Essential oil of <i>Artemisia tridentata</i> Subsp. <i>tridentata</i> From Southwestern Idaho. <i>Natural Product Communications</i> , 2022, 17, 1934578X2211174.	0.2	2
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4486	Essential oil profiles of seeds, peels, and leaves obtained from <i>Limnocitrus littoralis</i> (Miq.) swingle species, in the Southcentral coast of Vietnam. <i>International Journal of Transgender Health</i> , 2022, 15, 908-920.	1.1	1
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4488	Impact of Storage Condition on Chemical Composition and Antifungal Activity of Pomelo Extract against <i>Colletotrichum gloeosporioides</i> and Anthracnose in Post-harvest Mango. <i>Plants</i> , 2022, 11, 2064.	1.6	10
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4490	Preparation, characterization, and antimicrobial activity of cinnamon essential oil and cinnamaldehyde nanoemulsions. <i>Journal of Essential Oil Research</i> , 2022, 34, 544-558.	1.3	6
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4497	<i>Ocimum gratissimum</i> essential oil and eugenol against <i>Ctenocephalides felis felis</i> and <i>Rhipicephalus sanguineus</i> : In vitro activity and residual efficacy of a eugenol-based spray formulation. <i>Veterinary Parasitology</i> , 2022, 309, 109771.	0.7	2
4498	Mid-infrared spectroscopy for the rapid quantification of eucalyptus oil adulteration in Australian tea tree oil (<i>Melaleuca alternifolia</i>). <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 283, 121766.	2.0	7
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4500	Effect of cooking processes on tilapia aroma and potential umami perception. <i>Food Science and Human Wellness</i> , 2023, 12, 35-44.	2.2	12
4501	Novel miniaturized passive sampling devices based on liquid phase microextraction equipped with cellulose-grafted membranes for the environmental monitoring of phthalic acid esters in natural waters. <i>Analytica Chimica Acta</i> , 2022, 1231, 340405.	2.6	3

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4503	Impact of sourdough culture on the volatile compounds in wholemeal sourdough bread. <i>Food Research International</i> , 2022, 161, 111885.	2.9	15
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4505	Chemometric analysis of the seasonal variation in the essential oil composition and antioxidant activity of a new geraniol chemotype of <i>Lippia alba</i> (Mill.) N.E.Br. ex Britton & P. Wilson from the Brazilian Amazon. <i>Biochemical Systematics and Ecology</i> , 2022, 105, 104503.	0.6	12
4506	In vitro and in vivo efficacy of poly(lactic acid) nanofiber packaging containing essential oils from <i>Ocimum basilicum</i> L. and <i>Ocimum gratissimum</i> L. against <i>Aspergillus carbonarius</i> and <i>Aspergillus niger</i> in table grapes. <i>Food Chemistry</i> , 2023, 400, 134087.	4.2	11
4507	Chemical composition and antinociceptive and anti-inflammatory activity of the essential oil of <i>Hyptis crenata</i> Pohl ex Benth. from the Brazilian Amazon. <i>Journal of Ethnopharmacology</i> , 2023, 300, 115720.	2.0	7
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4509	Quality Properties and Headspace Volatiles of Hot Air-Dried Strawberries. <i>Anais Da Academia Brasileira De Ciencias</i> , 2022, 94, .	0.3	0
4510	Analytical Approaches for Disease Detection. , 2022, , 284-322.		1
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4513	Lethal and sublethal effects of essential oils from <i>Piper capitarium</i> Yunck and <i>Piper krukoffii</i> Yunck on <i>Plutella xylostella</i> L. <i>Anais Da Academia Brasileira De Ciencias</i> , 2022, 94, .	0.3	4
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4515	Nanoemulsion and Nanogel Containing <i>Eucalyptus globulus</i> Essential Oil; Larvicidal Activity and Antibacterial Properties. <i>Interdisciplinary Perspectives on Infectious Diseases</i> , 2022, 2022, 1-9.	0.6	7
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4517	An enzymatic tandem reaction to produce odor-active fatty aldehydes. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 6095-6107.	1.7	5
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4525	Aniba canelilla (Kunth) Mez (Lauraceae) Essential Oil: Effects on Oxidative Stress and Vascular Permeability. <i>Antioxidants</i> , 2022, 11, 1903.	2.2	1
4526	Evaluation of the antioxidant activity of the essential oils from <i>Cantinoa carpinifolia</i> (Benth.) and <i>Lippia organoides</i> (Kunth.) by various methods. <i>Journal of Essential Oil Research</i> , 2023, 35, 143-153.	1.3	2
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4531	Spices Volatilomic Fingerprinting—A Comprehensive Approach to Explore Its Authentication and Bioactive Properties. <i>Molecules</i> , 2022, 27, 6403.	1.7	4
4532	Essential Oil Compositions of Pinus Species (<i>P. contorta</i> Subsp. <i>contorta</i> , <i>P. ponderosa</i> var.) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 T</i> <i>Molecules</i> , 2022, 27, 5658.	1.7	6
4533	The Volatile Profiles and DNA Barcodes of Lauraceae Species from the <i>Ocotea</i> Complex with Occurrence in the Brazilian Amazon. <i>Chemistry and Biodiversity</i> , 0, , .	1.0	0
4534	Detection and Quantification of Terpenes and Terpenoids in Different Basil Species and Cultivars. <i>ACS Agricultural Science and Technology</i> , 2022, 2, 988-994.	1.0	2
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4537	HS-SPME/GC-MS Reveals the Season Effects on Volatile Compounds of Green Tea in High-Latitude Region. <i>Foods</i> , 2022, 11, 3016.	1.9	12
4538	Studies on the Phytochemical Profile of <i>Ocimum basilicum</i> var. <i>minimum</i> (L.) Alef. Essential Oil, Its Larvicidal Activity and In Silico Interaction with Acetylcholinesterase against <i>Aedes aegypti</i> (Diptera: Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	1.7	6

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4540	Identification of volatile compounds contributing to pennycress aroma. <i>Flavour and Fragrance Journal</i> , 2022, 37, 375-386.	1.2	1
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4542	Volatile Organic Compounds of Bryophytes from Peninsular Malaysia and Their Roles in Bryophytes. <i>Plants</i> , 2022, 11, 2575.	1.6	0
4543	Chemical Profile and Biological Activities of Essential Oil from <i>Piper arboreum</i> for Development and Improvement of Mouthwash. <i>Molecules</i> , 2022, 27, 6408.	1.7	3
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4549	Essential Oils from Wild <i>Mentha longifolia</i> subspecies <i>typhoides</i> and subspecies <i>shimperi</i> : Burn Wound Healing and Antimicrobial Candidates. <i>Journal of King Saud University - Science</i> , 2022, , 102356.	1.6	3
4551	Scent of knowledge: The molecular fingerprint of volatiles in an emblematic historical library in Italy. <i>Indoor Air</i> , 2022, 32, .	2.0	1
4552	Evaluating glufosinate-ammonium and flame weeding for weed control in sweet marjoram (<i>Origanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.9	1
4554	Biotechnological Modification of Cider Brewing Processes for the Enhanced Production of 2-Phenylethanol. <i>Beverages</i> , 2022, 8, 64.	1.3	2
4555	Guaianolide Derivatives from the Invasive <i>Xanthium spinosum</i> L.: Evaluation of Their Allelopathic Potential. <i>Molecules</i> , 2022, 27, 7297.	1.7	1
4556	Origin, structure and functional transition of sex pheromone components in a false widow spider. <i>Communications Biology</i> , 2022, 5, .	2.0	3
4557	Toxicity, Histopathological Alterations and Acetylcholinesterase Inhibition of <i>Illicium verum</i> Essential Oil in <i>Drosophila suzukii</i> . <i>Agriculture (Switzerland)</i> , 2022, 12, 1667.	1.4	5
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4560	Polymorphic scent gland secretions in <i>Nelima harvestmen</i> : "Sclerosomatid compounds" but different chemical lineages. <i>Frontiers in Ecology and Evolution</i> , 0, 10, .	1.1	1
4561	Integrated Strategy for Informative Profiling and Accurate Quantification of Key-Volatiles in Dried Fruits and Nuts: An Industrial Quality Control Perspective. <i>Foods</i> , 2022, 11, 3111.	1.9	1
4562	Cocktail Effect of Endocrine Disrupting Chemicals: Application to Chlorpyrifos in Lavender Essential Oils. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 12984.	1.2	4
4563	Chemical Composition, Antioxidant, Antimicrobial, Antibiofilm and Anti-Insect Activities of <i>Jasminum grandiflorum</i> Essential Oil. <i>Horticulturae</i> , 2022, 8, 953.	1.2	5
4564	Essential Oil Chemotypes and Genetic Variability of <i>Cinnamomum verum</i> Leaf Samples Commercialized and Cultivated in the Amazon. <i>Molecules</i> , 2022, 27, 7337.	1.7	4
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4571	Reducing the background interference of liquid"liquid extraction method during Baijiu aroma analysis. <i>Food Chemistry</i> , 2023, 404, 134557.	4.2	3
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4573	Constituintes Qu"micos das Cascas de <i>Copaifera langsdorfii</i> Desf.. <i>Revista Fitos</i> , 2006, 2, 59-64.	0.0	3
4574	Correlation between Aroma Compounds and Sensory Properties of Passito Malvasia Wines Produced in Sicily. <i>American Journal of Enology and Viticulture</i> , 2010, 61, 260-265.	0.9	7
4575	Understanding the volatile flavour changes during accelerated shelf-life testing of oats using chemometrics and kinetic modelling. <i>Food Chemistry</i> , 2023, 405, 134864.	4.2	6
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4578	Chemical Composition and Antioxidant Activity of the Leaf Essential Oil of <i>Syzygium schmidii</i> . <i>Chemistry of Natural Compounds</i> , 2022, 58, 1156-1158.	0.2	1
4579	The Role of Green Gram Plant Volatile Blends in the Behavior of Arctiid Moth, <i>Spilosoma obliqua</i> . <i>Journal of Chemical Ecology</i> , 2022, 48, 802-816.	0.9	3
4580	In Vitro Antioxidant, Antimicrobial, Anticoccidial, and Anti-Inflammatory Study of Essential Oils of Oregano, Thyme, and Sage from Epirus, Greece. <i>Life</i> , 2022, 12, 1783.	1.1	12
4581	Biological activity of tannins extracts from processed <i>Camellia sinensis</i> (black and green tea), <i>Vicia faba</i> and <i>Urtica dioica</i> and <i>Allium cepa</i> essential oil on three economic insects. <i>Journal of Plant Diseases and Protection</i> , 2023, 130, 495-508.	1.6	2
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4693	Function and safety evaluation of <i>Staphylococcus epidermidis</i> with high esterase activity isolated from strong flavor Daqu. <i>LWT - Food Science and Technology</i> , 2023, 176, 114534.	2.5	4
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