

# Alegria Carrasco Pancorbo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1847834/publications.pdf>

Version: 2024-02-01

99  
papers

4,874  
citations

94433

37  
h-index

98798

67  
g-index

100  
all docs

100  
docs citations

100  
times ranked

5133  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Phenolic Molecules in Virgin Olive Oils: a Survey of Their Sensory Properties, Health Effects, Antioxidant Activity and Analytical Methods. An Overview of the Last Decade Alessandra. <i>Molecules</i> , 2007, 12, 1679-1719.              | 3.8  | 652       |
| 2  | Evaluation of the Antioxidant Capacity of Individual Phenolic Compounds in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8918-8925.   | 5.2  | 246       |
| 3  | Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005, 28, 837-858.  | 2.5  | 177       |
| 4  | High Capacity Capillary Electrophoresis-Electrospray Ionization Mass Spectrometry: Coupling a Porous Sheathless Interface with Transient-Isotachopheresis. <i>Analytical Chemistry</i> , 2010, 82, 9476-9483.                               | 6.5  | 155       |
| 5  | Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin <sup>®</sup> ) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , 2007, 7, 80.   | 2.6  | 154       |
| 6  | Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolute LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 416-429. | 2.8  | 132       |
| 7  | Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , 2008, 8, 377.  | 2.6  | 108       |
| 8  | Application and potential of capillary electrophoresis methods to determine antioxidant phenolic compounds from plant food material. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 1130-1160.                        | 2.8  | 105       |
| 9  | Evaluation of the Influence of Thermal Oxidation on the Phenolic Composition and on the Antioxidant Activity of Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4771-4780.                           | 5.2  | 98        |
| 10 | Protective Effects of Extra Virgin Olive Oil Phenolics on Oxidative Stability in the Presence or Absence of Copper Ions. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4880-4887.   | 5.2  | 93        |
| 11 | Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. <i>Food Chemistry</i> , 2017, 215, 245-255.  | 8.2  | 93        |
| 12 | Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 398, 463-475.                                       | 3.7  | 91        |
| 13 | Sensitive Determination of Phenolic Acids in Extra-Virgin Olive Oil by Capillary Zone Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6687-6693.   | 5.2  | 89        |
| 14 | CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , 2007, 28, 806-821.  | 2.4  | 88        |
| 15 | Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005, 26, 3538-3551.  | 2.4  | 83        |
| 16 | From lipids analysis towards lipidomics, a new challenge for the analytical chemistry of the 21st century. Part II: Analytical lipidomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2009, 28, 393-403.                                | 11.4 | 83        |
| 17 | Effect of olive ripeness on chemical properties and phenolic composition of chthonic virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 199-204.   | 3.5  | 82        |
| 18 | Gas Chromatography/Atmospheric Pressure Chemical Ionization-Time of Flight Mass Spectrometry: Analytical Validation and Applicability to Metabolic Profiling. <i>Analytical Chemistry</i> , 2009, 81, 10071-10079.                          | 6.5  | 75        |

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 19 | From lipid analysis towards lipidomics, a new challenge for the analytical chemistry of the 21st century. Part I: Modern lipid analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2009, 28, 263-278.  | 11.4 | 73        |
| 20 | Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 classification perspective. <i>Journal of Chromatography A</i> , 2016, 1428, 267-279.  | 3.7  | 72        |
| 21 | Gas chromatographyâ€“atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , 2011, 1218, 959-971.   | 3.7  | 66        |
| 22 | Olive oil authentication: A comparative analysis of regulatory frameworks with especial emphasis on quality and authenticity indices, and recent analytical techniques developed for their assessment. A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 832-857. | 10.3 | 63        |
| 23 | Lignan profile in seeds of modern and old Italian soft wheat ( <i>Triticum aestivum</i> L.) cultivars as revealed by CEâ€“MS analyses. <i>Electrophoresis</i> , 2007, 28, 4212-4219.  | 2.4  | 60        |
| 24 | Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. <i>International Journal of Molecular Medicine</i> , 2008, 22, 433-9.   | 4.0  | 60        |
| 25 | Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. <i>Journal of Chromatography A</i> , 2008, 1195, 107-116.                      | 3.7  | 58        |
| 26 | Unravelling the Distribution of Secondary Metabolites in <i>Olea europaea</i> L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50   | 3.7  | 58        |
| 27 | Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil. <i>Journal of Separation Science</i> , 2005, 28, 925-934.  | 2.5  | 56        |
| 28 | Rapid Quantification of the Phenolic Fraction of Spanish Virgin Olive Oils by Capillary Electrophoresis with UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7984-7991.   | 5.2  | 56        |
| 29 | Profiling LC-DAD-ESI-TOF MS Method for the Determination of Phenolic Metabolites from Avocado ( <i>Persea americana</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2255-2267.   | 5.2  | 56        |
| 30 | Ultra high performance liquid chromatography-time of flight mass spectrometry for analysis of avocado fruit metabolites: Method evaluation and applicability to the analysis of ripening degrees. <i>Journal of Chromatography A</i> , 2011, 1218, 7723-7738.                               | 3.7  | 56        |
| 31 | Potential of LCâ€“MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. <i>Food Chemistry</i> , 2015, 166, 292-300.  | 8.2  | 52        |
| 32 | Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , 2018, 261, 184-193.  | 8.2  | 51        |
| 33 | A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006, 29, 2221-2233.   | 2.5  | 49        |
| 34 | A simplified method for HPLCâ€“MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1142-1149.   | 1.5  | 49        |
| 35 | Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatographyâ€“atmospheric pressure chemical ionizationâ€“ion trap mass spectrometry. <i>Talanta</i> , 2009, 80, 924-934.                           | 5.5  | 49        |
| 36 | Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2006, 27, 2182-2196.  | 2.4  | 44        |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 37 | Quantitative characterization of important metabolites of avocado fruit by gas chromatography coupled to different detectors (APCI-TOF MS and FID). <i>Food Research International</i> , 2014, 62, 801-811.   | 6.2 | 40        |
| 38 | Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. <i>Food and Chemical Toxicology</i> , 2018, 119, 73-85.  | 3.6 | 38        |
| 39 | Comprehensive 3-Year Study of the Phenolic Profile of Moroccan Monovarietal Virgin Olive Oils from the Meknâs Region. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4376-4385.  | 5.2 | 37        |
| 40 | Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. <i>Food Research International</i> , 2018, 106, 558-567.  | 6.2 | 35        |
| 41 | Determination of changes in the metabolic profile of avocado fruits ( <i>Persea americana</i> ) by two CE-MS approaches (targeted and non-targeted). <i>Electrophoresis</i> , 2013, 34, 2928-2942.  | 2.4 | 34        |
| 42 | A metabolic fingerprinting approach based on selected ion flow tube mass spectrometry (SIFT-MS) and chemometrics: A reliable tool for Mediterranean origin-labeled olive oils authentication. <i>Food Research International</i> , 2018, 106, 233-242.  | 6.2 | 34        |
| 43 | Quality and chemical profiles of monovarietal north Moroccan olive oils from "Picholine Marocaine" cultivar: Registration database development and geographical discrimination. <i>Food Chemistry</i> , 2015, 179, 127-136.   | 8.2 | 33        |
| 44 | Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. <i>Food Research International</i> , 2016, 84, 41-51.   | 6.2 | 33        |
| 45 | A 2D-HPLC-CE platform coupled to ESI-TOF-MS to characterize the phenolic fraction in olive oil. <i>Electrophoresis</i> , 2009, 30, 2688-2701.   | 2.4 | 32        |
| 46 | Metabolomic analysis of avocado fruits by GC-APCI-TOF MS: effects of ripening degrees and fruit varieties. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 547-555.  | 3.7 | 32        |
| 47 | Nano and rapid resolution liquid chromatography-electrospray ionization-time of flight mass spectrometry to identify and quantify phenolic compounds in olive oil. <i>Journal of Separation Science</i> , 2010, 33, 2069-2078.  | 2.5 | 31        |
| 48 | Evaluation of gas chromatography-atmospheric pressure chemical ionization-mass spectrometry as an alternative to gas chromatography-electron ionization-mass spectrometry: Avocado fruit as example. <i>Journal of Chromatography A</i> , 2013, 1313, 228-244.  | 3.7 | 31        |
| 49 | Impact of industrial hammer mill rotor speed on extraction efficiency and quality of extra virgin olive oil. <i>Food Chemistry</i> , 2018, 242, 362-368.  | 8.2 | 31        |
| 50 | Avocado fruit "Persea americana". 2018, , 37-48.  |     | 31        |
| 51 | Uptake and metabolism of olive oil polyphenols in human breast cancer cells using nano-liquid chromatography coupled to electrospray ionization-time of flight-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 898, 69-77. | 2.3 | 30        |
| 52 | First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. <i>Food Research International</i> , 2015, 76, 410-417.  | 6.2 | 29        |
| 53 | Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. <i>Journal of Chromatography A</i> , 2019, 1585, 56-69.   | 3.7 | 29        |
| 54 | Exploring the Capability of LC-MS and GC-MS Multi-Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800336.                                     | 1.5 | 29        |

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 55 | Establishing the Phenolic Composition of <i>Olea europaea</i> L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. <i>Molecules</i> , 2018, 23, 2524.   | 3.8  | 27        |
| 56 | Development of a folic acid molecularly imprinted polymer and its evaluation as a sorbent for dispersive solid-phase extraction by liquid chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2018, 1576, 26-33.  | 3.7  | 27        |
| 57 | Polycyclic aromatic hydrocarbons in edible oils: An overview on sample preparation, determination strategies, and relative abundance of prevalent compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3528-3573.  | 11.7 | 27        |
| 58 | Use of capillary electrophoresis with UV detection to compare the phenolic profiles of extra-virgin olive oils belonging to Spanish and Italian PDOs and their relation to sensorial properties. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2144-2155.                 | 3.5  | 26        |
| 59 | Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2019, 11, 1728.  | 4.1  | 26        |
| 60 | The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the $\alpha$ -glucosidase and $\alpha$ -amylase inhibition. <i>Food Research International</i> , 2019, 116, 447-454.  | 6.2  | 26        |
| 61 | Production of Amphidinols and Other Bioproducts of Interest by the Marine Microalga <i>Amphidinium carterae</i> Unraveled by Nuclear Magnetic Resonance Metabolomics Approach Coupled to Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9667-9682. | 5.2  | 25        |
| 62 | NACE-ESI-TOF MS to reveal phenolic compounds from olive oil: Introducing enriched olive oil directly inside capillary. <i>Electrophoresis</i> , 2009, 30, 3099-3109.  | 2.4  | 24        |
| 63 | Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2017, 231, 374-385.  | 8.2  | 24        |
| 64 | Comparative Extraction of Phenolic Compounds from Olive Leaves Using a Sonotrode and an Ultrasonic Bath and the Evaluation of Both Antioxidant and Antimicrobial Activity. <i>Antioxidants</i> , 2022, 11, 558.   | 5.1  | 24        |
| 65 | Merging a sensitive capillary electrophoresis-ultraviolet detection method with chemometric exploratory data analysis for the determination of phenolic acids and subsequent characterization of avocado fruit. <i>Food Chemistry</i> , 2013, 141, 3492-3503.                                 | 8.2  | 23        |
| 66 | Exploratory Characterization of the Unsaponifiable Fraction of Tunisian Virgin Olive Oils by a Global Approach with HPLC-APCI-IT MS/MS Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6418-6426.   | 5.2  | 22        |
| 67 | Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and) <i>Tj ETQq1 1 0.784314 rgBT /Overload</i> 150, 355-366.  | 5.5  | 22        |
| 68 | In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. <i>International Journal of Molecular Sciences</i> , 2017, 18, 52.                                 | 4.1  | 22        |
| 69 | Application of Micellar Electrokinetic Capillary Chromatography to the Analysis of Uncharged Pesticides of Environmental Impact. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5791-5795.   | 5.2  | 21        |
| 70 | Contribution to the establishment of a protected designation of origin for MeknÃ's virgin olive oil: A 4-years study of its typicality. <i>Food Research International</i> , 2014, 66, 332-343.   | 6.2  | 21        |
| 71 | Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8184-8195.   | 5.2  | 20        |
| 72 | Online spectral library for GC-atmospheric pressure chemical ionization-ToF MS. <i>Bioanalysis</i> , 2013, 5, 1515-1525.  | 1.5  | 18        |

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 73 | Nutraceutical Potential of Phenolics from Brava and Mansa Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of Picual and Cornicabra. <i>Molecules</i> , 2018, 23, 722.                          | 3.8  | 18        |
| 74 | Coelectroosmotic capillary electrophoresis of phenolic acids and derivatized amino acids using N,N-dimethylacrylamide-ethylpyrrolidine methacrylate physically coated capillaries. <i>Talanta</i> , 2007, 71, 397-405.   | 5.5  | 17        |
| 75 | Development and validation of LC-MS-based alternative methodologies to GC-MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. <i>Food Chemistry</i> , 2018, 239, 631-639.   | 8.2  | 17        |
| 76 | Study of the minor fraction of virgin olive oil by a multi-class GC-MS approach: Comprehensive quantitative characterization and varietal discrimination potential. <i>Food Research International</i> , 2019, 125, 108649.  | 6.2  | 17        |
| 77 | A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1223-1235.                                       | 1.5  | 14        |
| 78 | Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9295-9306.                       | 5.2  | 14        |
| 79 | Chromatography-MS based metabolomics applied to the study of virgin olive oil bioactive compounds: Characterization studies, agro-technological investigations and assessment of healthy properties. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 135, 116153. | 11.4 | 14        |
| 80 | Application of the INFOGEST Standardized Method to Assess the Digestive Stability and Bioaccessibility of Phenolic Compounds from Galician Extra-Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11592-11605.                          | 5.2  | 14        |
| 81 | Comparative study between a commercial and a homemade capillary electrophoresis instrument for the simultaneous determination of aminated compounds by induced fluorescence detection. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 386, 1835-1847.           | 3.7  | 10        |
| 82 | Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. <i>Food Analytical Methods</i> , 2016, 9, 3479-3491.  | 2.6  | 9         |
| 83 | Interactions Between Hammer Mill Crushing Variables and Malaxation Time During Continuous Olive Oil Extraction. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800097.  | 1.5  | 9         |
| 84 | Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1627.  | 4.1  | 8         |
| 85 | Evaluating Quality Parameters, the Metabolic Profile, and Other Typical Features of Selected Commercial Extra Virgin Olive Oils from Brazil. <i>Molecules</i> , 2020, 25, 4193.  | 3.8  | 8         |
| 86 | Effect of olive ripening degree on the antidiabetic potential of biophenols-rich extracts of Brava Gallega virgin olive oils. <i>Food Research International</i> , 2020, 137, 109427.  | 6.2  | 8         |
| 87 | Evolution of the metabolic profile of virgin olive oil during deep-frying: Assessing the transfer of bioactive compounds to the fried food. <i>Food Chemistry</i> , 2022, 380, 132205.   | 8.2  | 8         |
| 88 | Analytical Determination of Polyphenols in Olive Oil. , 2010, , 509-523.   |      | 7         |
| 89 | Phenolic constituents of leaves from <i>Persea caerulea</i> Ruiz & Pav; Mez (Lauraceae). <i>Biochemical Systematics and Ecology</i> , 2016, 67, 53-57.   | 1.3  | 7         |
| 90 | From Green Technology to Functional Olive Oils: Assessing the Best Combination of Olive Tree-Related Extracts with Complementary Bioactivities. <i>Antioxidants</i> , 2021, 10, 202.   | 5.1  | 6         |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 91 | Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. <i>Analytical Methods</i> , 2015, 7, 7318-7326.   | 2.7 | 4         |
| 92 | Flavonoid glycosides from <i>Persea caerulea</i> . Unraveling their interactions with SDS micelles through matrix-assisted DOSY, PGSE, mass spectrometry, and NOESY. <i>Magnetic Resonance in Chemistry</i> , 2016, 54, 718-728. | 1.9 | 4         |
| 93 | Separation and Determination of Some of the Main Cholesterol-Related Compounds in Blood by Gas Chromatography-Mass Spectrometry (Selected Ion Monitoring Mode). <i>Separations</i> , 2018, 5, 17.                                | 2.4 | 4         |
| 94 | Prolonged on-tree maturation vs. cold storage of Hass avocado fruit: Changes in metabolites of bioactive interest at edible ripeness. <i>Food Chemistry</i> , 2022, 394, 133447.   | 8.2 | 4         |
| 95 | Singular Olive Oils from a Recently Discovered Spanish North-Western Cultivar: An Exhaustive 3-Year Study of Their Chemical Composition and In-Vitro Antidiabetic Potential. <i>Antioxidants</i> , 2022, 11, 1233.               | 5.1 | 3         |
| 96 | Metabolomic approaches applied to food authentication: from data acquisition to biomarkers discovery. , 2021, , 331-378.   |     | 1         |
| 97 | Caerulines A and B, Flavonol Diacylglycosides from <i>Persea caerulea</i> . <i>ACS Omega</i> , 2021, 6, 32631-32636.   | 3.5 | 1         |
| 98 | Geographical Indication Labels in Moroccan Olive Oil Sector: Territorial Dimension and Characterization of Typicality: A Case Study of Meknâ's Region. , 0, , .  |     | 0         |
| 99 | Preliminary Discrimination of Commercial Extra Virgin Olive Oils from Brazil by Geographical Origin and Olive Cultivar: A Call for Broader Investigations. <i>Proceedings (mdpi)</i> , 2021, 70, 57.                             | 0.2 | 0         |