

# Francisco J SeÅ±orÃ¡ns

## List of Publications by Year in descending order

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124  
papers

5,975  
citations

66234

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124  
docs citations

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times ranked

5964  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biobased Solvents for Pressurized Liquid Extraction of <i>Nannochloropsis gaditana</i> Omega-3 Lipids. <i>Marine Drugs</i> , 2021, 19, 107.	2.2	12
2	Microencapsulation by spray drying of omega-3 lipids extracted from oilseeds and microalgae: Effect on polyunsaturated fatty acid composition. <i>LWT - Food Science and Technology</i> , 2021, 148, 111789.	2.5	30
3	Combination of Synergic Enzymes and Ultrasounds as an Effective Pretreatment Process to Break Microalgal Cell Wall and Enhance Algal Oil Extraction. <i>Foods</i> , 2021, 10, 1928.	1.9	12
4	Integrated Green and Enzymatic Process to Produce Omega-3 Acylglycerols from <i>Echium plantagineum</i> Using Immobilized Lipases. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 341-352.	0.8	5
5	Cross-Linked Enzyme Aggregates and Their Application in Enzymatic Pretreatment of Microalgae: Comparison Between CLEAs and Combi-CLEAs. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 794672.	2.0	5
6	Advanced Extraction of Lipids with DHA from <i>Isochrysis galbana</i> with Enzymatic Pre-Treatment Combined with Pressurized Liquids and Ultrasound Assisted Extractions. <i>Molecules</i> , 2020, 25, 3310.	1.7	20
7	Enzymatic modification to produce health-promoting lipids from fish oil, algae and other new omega-3 sources: A review. <i>New Biotechnology</i> , 2020, 57, 45-54.	2.4	33
8	Synthesis of omega-3 ethyl esters from chia oil catalyzed by polyethylene glycol-modified lipases with improved stability. <i>Food Chemistry</i> , 2019, 271, 433-439.	4.2	16
9	Strategies for Enzymatic Synthesis of Omega-3 Structured Triacylglycerols from <i>Camelina sativa</i> Oil Enriched in EPA and DHA. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800412.	1.0	7
10	Simultaneous extraction and fractionation of omega-3 acylglycerols and glycolipids from wet microalgal biomass of <i>Nannochloropsis gaditana</i> using pressurized liquids. <i>Algal Research</i> , 2019, 37, 74-82.	2.4	47
11	Enzymatic transesterification in a solvent-free system: synthesis of sn-2 docosahexaenoyl monoacylglycerol. <i>Biocatalysis and Biotransformation</i> , 2018, 36, 265-270.	1.1	9
12	Alternative oil extraction methods from <i>Echium plantagineum</i> L. seeds using advanced techniques and green solvents. <i>Food Chemistry</i> , 2018, 244, 75-82.	4.2	111
13	Ultrasonic Removal of Mucilage for Pressurized Liquid Extraction of Omega-3 Rich Oil from Chia Seeds ( <i>Salvia hispanica</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2572-2579.	2.4	43
14	Critical Role of Different Immobilized Biocatalysts of a Given Lipase in the Selective Ethanolysis of Sardine Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 117-122.	2.4	17
15	Enzymatic synthesis of triacylglycerols of docosahexaenoic acid: Transesterification of its ethyl esters with glycerol. <i>Food Chemistry</i> , 2015, 187, 225-229.	4.2	31
16	Supercritical and enzymatic technologies for the production of lysophosphatidylcholine. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 153-162.	1.6	0
17	Plasma and urine metabolic fingerprinting of type 1 diabetic children. <i>Electrophoresis</i> , 2013, 34, 2882-2890.	1.3	52
18	Metabolic effect of docosahexaenoic acid supplementation in different doses and formulations (ethyl- and glyceryl-) in hypercholesterolemic rats. <i>Journal of Functional Foods</i> , 2013, 5, 755-762.	1.6	6

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19	Optimization of Countercurrent Supercritical Fluid Extraction of Minor Components from Olive Oil. <i>Current Analytical Chemistry</i> , 2013, 10, 78-85.	0.6	10
20	Immobilized lipases from <i>Candida antarctica</i> for producing tyrosyl oleate in solvent-free medium. <i>Biocatalysis and Biotransformation</i> , 2012, 30, 245-254.	1.1	8
21	Comprehensive characterization of the functional activities of pressurized liquid and ultrasound-assisted extracts from <i>Chlorella vulgaris</i> . <i>LWT - Food Science and Technology</i> , 2012, 46, 245-253.	2.5	93
22	Metabolomic Approach with LC-QTOF to Study the Effect of a Nutraceutical Treatment on Urine of Diabetic Rats. <i>Journal of Proteome Research</i> , 2011, 10, 837-844.	1.8	53
23	Pressurized liquids as an alternative green process to extract antiviral agents from the edible seaweed <i>Himanthalia elongata</i> . <i>Journal of Applied Phycology</i> , 2011, 23, 909-917.	1.5	56
24	In Vitro Intestinal Bioaccessibility of Alkylglycerols Versus Triacylglycerols as Vehicles of Butyric Acid. <i>Lipids</i> , 2011, 46, 277-285.	0.7	14
25	Kinetic study of pilot-scale supercritical CO <sub>2</sub> extraction of rosemary ( <i>Rosmarinus officinalis</i> ) leaves. <i>Journal of Supercritical Fluids</i> , 2011, 55, 971-976.	1.6	39
26	Oxidative stability of structured lipids. <i>European Food Research and Technology</i> , 2010, 231, 635-653.	1.6	47
27	Screening for bioactive compounds from algae. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 450-455.	1.4	349
28	A kinetic study of the lipase-catalyzed ethanolysis of two short-chain triacylglycerols: Alkylglycerols vs. triacylglycerols. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2010, 64, 101-106.	1.8	2
29	Intestinal digestion of fish oils and $\omega$ -3 concentrates under <i>in vitro</i> conditions. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1315-1322.	1.0	26
30	Subcritical water extraction and characterization of bioactive compounds from <i>Haematococcus pluvialis</i> microalga. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 456-463.	1.4	176
31	Metabolomic approach to the nutraceutical effect of rosemary extract plus $\omega$ -3 PUFAs in diabetic children with capillary electrophoresis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 1298-1304.	1.4	21
32	Thermodynamic modeling of dealcoholization of beverages using supercritical CO <sub>2</sub> : Application to wine samples. <i>Journal of Supercritical Fluids</i> , 2010, 52, 183-188.	1.6	24
33	High-Pressure Phase Equilibria of Squalene + Carbon Dioxide: New Data and Thermodynamic Modeling. <i>Journal of Chemical &amp; Engineering Data</i> , 2010, 55, 3606-3611.	1.0	7
34	Acute and Repeated Dose (28 Days) Oral Safety Studies of an Alkoxyglycerol Extract from Shark Liver Oil in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2040-2046.	2.4	6
35	Pressurized Liquid Extraction as an Alternative Process To Obtain Antiviral Agents from the Edible Microalga <i>Chlorella vulgaris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8522-8527.	2.4	52
36	Pressurized liquids as an alternative process to antioxidant carotenoids' extraction from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , 2010, 43, 105-112.	2.5	119

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37	Supercritical fluid extraction of oregano ( <i>Origanum vulgare</i> ) essentials oils: Anti-inflammatory properties based on cytokine response on THP-1 macrophages. <i>Food and Chemical Toxicology</i> , 2010, 48, 1568-1575.	1.8	120
38	In vitro study of the effect of diesterified alkoxyglycerols with conjugated linoleic acid on adipocyte inflammatory mediators. <i>Lipids in Health and Disease</i> , 2010, 9, 36.	1.2	5
39	Design of Natural Food Antioxidant Ingredients through a Chemometric Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 787-792.	2.4	23
40	Testing and Enhancing their In Vitro Bioaccessibility and Bioavailability of <i>Rosmarinus officinalis</i> Extracts with a High Level of Antioxidant Abietanes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1144-1152.	2.4	43
41	Simulation and optimization of supercritical fluid purification of phytosterol esters. <i>AIChE Journal</i> , 2009, 55, 1023-1029.	1.8	15
42	Production of phytosterol esters from soybean oil deodorizer distillates. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 459-463.	1.0	30
43	Solvent-free preparation of phytosteryl esters with fatty acids from butterfat in equimolecular conditions in the presence of a lipase from <i>Candida rugosa</i> . <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 745-750.	1.6	21
44	Phase equilibria for the removal of ethanol from alcoholic beverages using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2009, 50, 91-96.	1.6	18
45	Deacidification of olive oil by countercurrent supercritical carbon dioxide extraction: Experimental and thermodynamic modeling. <i>Journal of Food Engineering</i> , 2009, 90, 463-470.	2.7	36
46	<i>Dunaliella salina</i> extract effect on diabetic rats: Metabolic fingerprinting and target metabolite analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009, 49, 786-792.	1.4	26
47	Enzymatic synthesis of short-chain diacylated alkylglycerols: A kinetic study. <i>Process Biochemistry</i> , 2009, 44, 1025-1031.	1.8	14
48	A Versatile GC Method for the Analysis of Alkylglycerols and Other Neutral Lipid Classes. <i>Chromatographia</i> , 2009, 69, 729-734.	0.7	8
49	Green processes based on the extraction with pressurized fluids to obtain potent antimicrobials from <i>Haematococcus pluvialis</i> microalgae. <i>LWT - Food Science and Technology</i> , 2009, 42, 1213-1218.	2.5	79
50	Optimization of summer truffle aroma analysis by SPME: Comparison of extraction with different polarity fibres. <i>LWT - Food Science and Technology</i> , 2009, 42, 1253-1259.	2.5	36
51	Supercritical fluid fractionation of fatty acid ethyl esters from butteroil. <i>Journal of Dairy Science</i> , 2009, 92, 1840-1845.	1.4	10
52	A predictive kinetic study of lipase-catalyzed ethanolysis reactions for the optimal reutilization of the biocatalyst. <i>Biochemical Engineering Journal</i> , 2008, 42, 105-110.	1.8	8
53	Meat-based functional foods for dietary equilibrium $\omega_6/\omega_3$ . <i>Molecular Nutrition and Food Research</i> , 2008, 52, 1153-1161.	1.5	17
54	Enrichment of vitamin E from <i>Spirulina platensis</i> microalga by SFE. <i>Journal of Supercritical Fluids</i> , 2008, 43, 484-489.	1.6	64

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55	Applying UNIFAC-based models to predict the solubility of solids in subcritical water. <i>Journal of Supercritical Fluids</i> , 2008, 46, 245-251.	1.6	24
56	Countercurrent supercritical fluid extraction of different lipid-type materials: Experimental and thermodynamic modeling. <i>Journal of Supercritical Fluids</i> , 2008, 45, 206-212.	1.6	34
57	Profiling of different bioactive compounds in functional drinks by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2008, 1188, 234-241.	1.8	36
58	Pressurized Fluid Extraction of Bioactive Compounds from Phormidium Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3517-3523.	2.4	82
59	Stepwise Esterification of Phytosterols with Conjugated Linoleic Acid Catalyzed by <i>Candida rugosa</i> Lipase in Solvent-free Medium. <i>Journal of Bioscience and Bioengineering</i> , 2008, 106, 559-562.	1.1	20
60	Supercritical Carbon Dioxide Fractionation of Nonesterified Alkoxyglycerols Obtained from Shark Liver Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1078-1083.	2.4	25
61	High-Pressure Phase Equilibria of the Pseudoternary Mixture Sunflower Oil + Ethanol + Carbon Dioxide. <i>Journal of Chemical &amp; Engineering Data</i> , 2008, 53, 2632-2636.	1.0	19
62	Acute Oral Safety Study of Rosemary Extracts in Rats. <i>Journal of Food Protection</i> , 2008, 71, 790-795.	0.8	43
63	Antimicrobial Activity of Sub- and Supercritical CO <sub>2</sub> Extracts of the Green Alga <i>Dunaliella salina</i> . <i>Journal of Food Protection</i> , 2008, 71, 2138-2143.	0.8	60
64	Î <sup>2</sup> -Carotene Isomer Composition of Sub- and Supercritical Carbon Dioxide Extracts. Antioxidant Activity Measurement. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10585-10590.	2.4	61
65	Recovery of squalene from vegetable oil sources using countercurrent supercritical carbon dioxide extraction. <i>Journal of Supercritical Fluids</i> , 2007, 40, 59-66.	1.6	64
66	Ethanolysis of a waste material from olive oil distillation catalyzed by three different commercial lipases: A kinetic study. <i>Biochemical Engineering Journal</i> , 2007, 34, 165-171.	1.8	19
67	Screening of functional compounds in supercritical fluid extracts from <i>Spirulina platensis</i> . <i>Food Chemistry</i> , 2007, 102, 1357-1367.	4.2	142
68	Use of specially designed columns for antioxidants and antimicrobials enrichment by preparative supercritical fluid chromatography. <i>Journal of Chromatography A</i> , 2007, 1143, 234-242.	1.8	16
69	A two steps enzymatic procedure to obtain sterol esters, tocopherols and fatty acid ethyl esters from soybean oil deodorizer distillate. <i>Process Biochemistry</i> , 2007, 42, 1335-1341.	1.8	40
70	Use of supercritical CO <sub>2</sub> to obtain extracts with antimicrobial activity from <i>Chaetoceros muelleri</i> microalga. A correlation with their lipidic content. <i>European Food Research and Technology</i> , 2007, 224, 505-510.	1.6	65
71	Supercritical fluid and solid-liquid extraction of phenolic antioxidants from grape pomace: a comparative study. <i>European Food Research and Technology</i> , 2007, 226, 199-205.	1.6	94
72	An Efficient Methodology for the Preparation of Alkoxyglycerols Rich in Conjugated Linoleic Acid and Eicosapentaenoic Acid. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 443-448.	0.8	14

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73	Accelerated Solvent Extraction: A New Procedure To Obtain Functional Ingredients from Natural Sources. ACS Symposium Series, 2006, , 65-78.	0.5	8
74	Supercritical Carbon Dioxide Extraction of Compounds with Antimicrobial Activity from <i>Origanum vulgare</i> L.: Determination of Optimal Extraction Parameters. Journal of Food Protection, 2006, 69, 369-375.	0.8	60
75	Subcritical water extraction of nutraceuticals with antioxidant activity from oregano. Chemical and functional characterization. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1560-1565.	1.4	163
76	Isolation of functional ingredients from rosemary by preparative-supercritical fluid chromatography (Prep-SFC). Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1606-1613.	1.4	58
77	Supercritical fluid extraction of antioxidant and antimicrobial compounds from <i>Laurus nobilis</i> L. Chemical and functional characterization. European Food Research and Technology, 2006, 222, 565-571.	1.6	49
78	Functional characterization of pressurized liquid extracts of <i>Spirulina platensis</i> . European Food Research and Technology, 2006, 224, 75-81.	1.6	55
79	Supercritical fluid extraction of antioxidant compounds from oregano. Journal of Supercritical Fluids, 2006, 38, 62-69.	1.6	101
80	Supercritical fluid extraction of minor lipids from pretreated sunflower oil deodorizer distillates. European Journal of Lipid Science and Technology, 2006, 108, 659-665.	1.0	25
81	Pressurized Fluid Extraction of Squalene from Olive Biomass. ACS Symposium Series, 2006, , 96-106.	0.5	2
82	Study of the analysis of alkoxyglycerols and other non-polar lipids by liquid chromatography coupled with evaporative light scattering detector. Journal of Chromatography A, 2005, 1078, 28-34.	1.8	48
83	Optimization of accelerated solvent extraction of antioxidants from <i>Spirulina platensis</i> microalga. Food Chemistry, 2005, 93, 417-423.	4.2	183
84	Isolation of phenolic antioxidant compounds by SFC. Journal of Supercritical Fluids, 2005, 35, 128-132.	1.6	24
85	Characterization via liquid chromatography coupled to diode array detector and tandem mass spectrometry of supercritical fluid antioxidant extracts of <i>Spirulina platensis</i> microalga. Journal of Separation Science, 2005, 28, 1031-1038.	1.3	58
86	Separation and characterization of antioxidants from <i>Spirulina platensis</i> microalga combining pressurized liquid extraction, TLC, and HPLC-DAD. Journal of Separation Science, 2005, 28, 2111-2119.	1.3	114
87	In vitro antioxidant analysis of supercritical fluid extracts from rosemary ( <i>Rosmarinus officinalis</i> L.). European Food Research and Technology, 2005, 221, 478-486.	1.6	64
88	Chemical Composition and Antimicrobial Activity of <i>Rosmarinus officinalis</i> L. Essential Oil Obtained via Supercritical Fluid Extraction. Journal of Food Protection, 2005, 68, 790-795.	0.8	195
89	Capillary electrophoresis separation of rosemary antioxidants from subcritical water extracts. European Food Research and Technology, 2004, 219, 549-556.	1.6	21
90	Countercurrent packed column supercritical CO <sub>2</sub> extraction of olive oil. Mass transfer evaluation. Journal of Supercritical Fluids, 2004, 28, 29-35.	1.6	36

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91	Pressurized liquid extracts from <i>Spirulina platensis</i> microalga. <i>Journal of Chromatography A</i> , 2004, 1047, 195-203.	1.8	17
92	Separation of rosemary antioxidant compounds by supercritical fluid chromatography on coated packed capillary columns. <i>Journal of Chromatography A</i> , 2004, 1057, 241-245.	1.8	69
93	Countercurrent Supercritical Fluid Extraction and Fractionation of High-Added-Value Compounds from a Hexane Extract of Olive Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4774-4779.	2.4	114
94	Supercritical Fluid Extraction. <i>Food Additives</i> , 2004, , 539-553.	0.1	1
95	Truffle aroma characterization by headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , 2003, 1017, 207-214.	1.8	112
96	Isolation of brandy aroma by countercurrent supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2003, 26, 129-135.	1.6	33
97	Subcritical Water Extraction of Antioxidant Compounds from Rosemary Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 375-382.	2.4	368
98	Rebuttal on Truffle Aroma Analysis by Headspace Solid Phase Microextraction (Wrong Information or Tj ETQq0 0 0 rgBT /Overlock 10 Tt	2.4	2
99	New Trends in Food Processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2003, 43, 507-526.	5.4	127
100	Truffle Aroma Analysis by Headspace Solid Phase Microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6468-6472.	2.4	69
101	Analysis of Antioxidants from Orange Juice Obtained by Countercurrent Supercritical Fluid Extraction, Using Micellar Electrokinetic Chromatography and Reverse-Phase Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6648-6652.	2.4	26
102	Concentration of sterols and tocopherols from olive oil with supercritical carbon dioxide. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2002, 79, 1255-1260.	0.8	27
103	Analysis of fatty acids in foods by supercritical fluid chromatography. <i>Analytica Chimica Acta</i> , 2002, 465, 131-144.	2.6	63
104	Isolation of Antioxidant Compounds from Orange Juice by Using Countercurrent Supercritical Fluid Extraction (CC <sup>s</sup> SFE). <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 6039-6044.	2.4	34
105	Countercurrent Supercritical Fluid Extraction and Fractionation of Alcoholic Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1895-1899.	2.4	27
106	Optimization of countercurrent supercritical fluid extraction conditions for spirits fractionation. <i>Journal of Supercritical Fluids</i> , 2001, 21, 41-49.	1.6	36
107	Liquid chromatographic <sup>ic</sup> mass spectrometric analysis of supercritical-fluid extracts of rosemary plants. <i>Journal of Chromatography A</i> , 2000, 870, 491-499.	1.8	146
108	Isolation and separation of tocopherols from olive by-products with supercritical fluids. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2000, 77, 187-190.	0.8	63

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109	Tuning of mobile and stationary phase polarity for the separation of polar compounds by SFC. <i>Journal of Proteomics</i> , 2000, 43, 25-43.	2.4	31
110	Combined Use of Supercritical Fluid Extraction, Micellar Electrokinetic Chromatography, and Reverse Phase High Performance Liquid Chromatography for the Analysis of Antioxidants from Rosemary ( <i>Rosmarinus officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4060-4065.	2.4	49
111	Very large volume sample introduction in capillary gas chromatography using a programmed temperature injector for pesticide analysis. <i>Journal of Separation Science</i> , 1999, 11, 89-95.	1.0	14
112	Determination of tocopherols and vitamin A in vegetable oils using packed capillary column supercritical fluid chromatography with electrochemical detection. <i>Journal of Separation Science</i> , 1999, 11, 385-391.	1.0	17
113	Accelerated solvent extraction of the antioxidant Irganox 1076 in linear low density polyethylene (LLDPE) granules before and after $\text{I}^{137}$ -irradiation. <i>Analyst</i> , 1998, 123, 1205-1207.	1.7	18
114	Simplex Optimization of the Direct Analysis of Free Sterols in Sunflower Oil by On-Line Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1022-1026.	2.4	27
115	Taguchi Experimental Design Study of Very Large Sample Injection of Pesticides in Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , 1998, 36, 535-540.	0.7	11
116	Rapid Separation of Free Sterols in Edible Oils by On-Line Coupled Reversed Phase Liquid Chromatography-Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3189-3192.	2.4	30
117	A Method for the Direct Isolation and Gas Chromatographic Analysis of Milk Flavor Components Using a Programmed Temperature Vaporizer. <i>Journal of Dairy Science</i> , 1996, 79, 1706-1712.	1.4	7
118	Analysis of volatile components by direct injection of real-life samples by using a programmed-temperature vaporizer. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 270-274.	0.7	7
119	Use of a Programmed Temperature Injector for On-Line Reversed-Phase Liquid Chromatography-Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , 1995, 33, 446-450.	0.7	29
120	On-line reversed-phase liquid chromatography-capillary gas chromatography using a programmed temperature vaporizer as interface. <i>Journal of High Resolution Chromatography</i> , 1995, 18, 433-438.	2.0	31
121	Large-volume GC injections - two different views. <i>Journal of High Resolution Chromatography</i> , 1995, 18, 665-665.	2.0	2
122	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 717-722.	2.4	39
123	Variables affecting the introduction of large sample volumes in capillary gas chromatography using a programmed-temperature vaporizer. <i>Journal of Chromatography A</i> , 1993, 648, 407-414.	1.8	36
124	Experimental Design Optimization of Large Volume Sampling in a Programmed Temperature Vaporizer. Application in Food Analysis. <i>Journal of Chromatographic Science</i> , 1992, 30, 261-266.	0.7	40