Jesus Villen

List of Publications by Year in descending order

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		567281	642732
28	532	15	23
papers	citations	h-index	g-index
28 all docs	28 docs citations	28 times ranked	440 citing authors

#	Article	IF	CITATIONS
1	TOTAD interface: A review of its application for LVI and LC-GC. Reviews in Analytical Chemistry, 2021, 40, 253-271.	3.2	3
2	Analysis of Pesticide Residues by on Line Coupled Liquid Chromatography-Gas Chromatography Using the Through Oven Transfer Adsorption Desorption Interface. Sustainable Agriculture Reviews, 2021, , 129-153.	1.1	1
3	Analysis of polycyclic aromatic hydrocarbons in aqueous samples by large volume injection gas chromatography–mass spectrometry using the through oven transfer adsorption desorption interface. Talanta, 2015, 139, 1-5.	5.5	8
4	Large volume injection in gas chromatography using the through oven transfer adsorption desorption interface operating under vacuum. Talanta, 2014, 123, 39-44.	5. 5	3
5	Use of nitrogen to remove solvent from through oven transfer adsorption desorption interface during analysis of polycyclic aromatic hydrocarbons by large volume injection in gas chromatography. Journal of Chromatography A, 2014, 1339, 224-228.	3.7	4
6	Development of an analytical method for the determination of the misuse in sports of boldenone through the analysis of urine by on-line coupling liquid chromatography–gas chromatography–combustion–isotope ratio mass spectrometry. Journal of Chromatography A, 2014, 1370, 171-178.	3.7	5
7	Analysis of polychlorinated biphenyls in transformer oils by automated on-line coupling reversed phase liquid chromatography-gas chromatography using the through oven transfer adsorption desorption (TOTAD) Interface. International Journal of Environmental Analytical Chemistry, 2013, 93, 461-471.	3.3	7
8	Analysis of steroids in human urine by on line liquid chromatography–gas chromatography–mass spectrometry using the Through Oven Transfer Adsorption Desorption interface and a fraction collector. Analytica Chimica Acta, 2012, 741, 78-85.	5.4	10
9	Analysis of free and esterified sterols in edible oils by online reversed phase liquid chromatography–gas chromatography (RPLC–GC) using the through oven transfer adsorption desorption (TOTAD) interface. Food Chemistry, 2012, 135, 610-615.	8.2	19
10	On-line derivatization with on-line coupled normal phase liquid chromatography–gas chromatography using the through oven transfer adsorption desorption interface: Application to the analysis of total sterols in edible oils. Journal of Chromatography A, 2012, 1256, 191-196.	3.7	15
11	Analysis of wax esters in edible oils by automated on-line coupling liquid chromatography–gas chromatography using the through oven transfer adsorption desorption (TOTAD) interface. Journal of Chromatography A, 2011, 1218, 4960-4965.	3.7	19
12	Wax ester composition of monovarietal olive oils from Designation of Origin (DO) "Campos de Hellin― Food Chemistry, 2011, 129, 71-76.	8.2	19
13	Large volume injection of water in gas chromatography–mass spectrometry using the Through Oven Transfer Adsorption Desorption interface: Application to multiresidue analysis of pesticides. Journal of Chromatography A, 2010, 1217, 4738-4742.	3.7	28
14	Pesticide residue analysis by RPLC–GC in lycopene and other carotenoids obtained from tomatoes by supercritical fluid extraction. Food Chemistry, 2009, 113, 280-284.	8.2	25
15	Use of absorbent materials in on-line coupled reversed-phase liquid chromatography–gas chromatography via the through oven transfer adsorption desorption interface. Journal of Chromatography A, 2008, 1211, 99-103.	3.7	14
16	Analysis of Pesticides in Nuts by Online Reversed-Phase Liquid Chromatographyâ^'Gas Chromatography Using the Through-Oven Transfer Adsorption/Desorption Interface. Journal of Agricultural and Food Chemistry, 2008, 56, 5544-5549.	5.2	22
17	Automated determination of pesticide residues in olive oil by on-line reversed-phase liquid chromatography–gas chromatography using the through oven transfer adsorption desorption interface with electron-capture and nitrogen–phosphorus detectors operating simultaneously. lournal of Chromatography A. 2007, 1174, 145-150.	3.7	44
18	Large Volume GC Injection for the Analysis of Organophosphorus Pesticides in Vegetables Using the Through Oven Transfer Adsorption Desorption (TOTAD) Interface. Journal of Agricultural and Food Chemistry, 2006, 54, 1997-2002.	5.2	38

#	Article	IF	CITATIONS
19	Analysis of Unsaponifiable Compounds of Edible Oils by Automated On-Line Coupling Reversed-Phase Liquid Chromatographyâ^'Gas Chromatography Using the Through Oven Transfer Adsorption Desorption Interface. Journal of Agricultural and Food Chemistry, 2006, 54, 6963-6968.	5.2	29
20	Analysis of pesticide residues by on-line reversed-phase liquid chromatography-gas chromatography in the oil from olives grown in an experimental plot. Journal of the Science of Food and Agriculture, 2006, 86, 129-134.	3.5	18
21	Analysis of pesticide residues by online reversed-phase liquid chromatography–gas chromatography in the oil from olives grown in an experimental plot. Part II. Journal of the Science of Food and Agriculture, 2006, 86, 1926-1931.	3 . 5	10
22	Determination of organophosphorus and triazine pesticides in olive oil by on-line coupling reversed-phase liquid chromatography/gas chromatography with nitrogen-phosphorus detection and an automated through-oven transfer adsorption-desorption interface. Journal of AOAC INTERNATIONAL, 2005, 88, 1255-60.	1.5	13
23	Direct Analysis of Pesticide Residues in Olive Oil by On-Line Reversed Phase Liquid Chromatographyâ^'Gas Chromatography Using an Automated Through Oven Transfer Adsorption Desorption (TOTAD) Interface. Journal of Agricultural and Food Chemistry, 2003, 51, 6098-6102.	5.2	36
24	Very large volume sample introduction in capillary gas chromatography using a programmed temperature injector for pesticide analysis. Journal of Separation Science, 1999, 11, 89-95.	1.0	14
25	Rapid and Simultaneous Analysis of Free Sterols, Tocopherols, and Squalene in Edible Oils by Coupled Reversed-Phase Liquid Chromatographyâ~Gas Chromatography. Journal of Agricultural and Food Chemistry, 1998, 46, 1419-1422.	5.2	47
26	Rapid Analysis of Free Erythrodiol and Uvaol in Olive Oils by Coupled Reversed Phase Liquid Chromatographyâ^'Gas Chromatography. Journal of Agricultural and Food Chemistry, 1998, 46, 1027-1030.	5.2	35
27	Analysis of volatile components by direct injection of real-life samples by using a programmed-temperature vaporizer. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 270-274.	0.6	7
28	Analysis of Wine Aroma by Direct Injection in Gas Chromatography without Previous Extraction. Journal of Agricultural and Food Chemistry, 1995, 43, 717-722.	5.2	39