Maria D Guillen

List of Publications by Year
in descending order

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184 papers	8,860 citations	30070 54 h-index	54911 84 g-index
184 all docs	184 docs citations	184 times ranked	7035 citing authors

#	Article	IF	Citations
1	Infrared spectroscopy in the study of edible oils and fats. Journal of the Science of Food and Agriculture, 1997, 75, 1-11.	3.5	445
2	Bioavailability and Risk Assessment of Orally Ingested Polycyclic Aromatic Hydrocarbons. International Journal of Toxicology, 2004, 23, 301-333.	1.2	418
3	Characterization of edible oils and lard by fourier transform infrared spectroscopy. Relationships between composition and frequency of concrete bands in the fingerprint region. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1281-1286.	1.9	295
4	Fourier transform infrared spectra data versus peroxide and anisidine values to determine oxidative stability of edible oils. Food Chemistry, 2002, 77, 503-510.	8.2	292
5	Rapid simultaneous determination by proton NMR of unsaturation and composition of acyl groups in vegetable oils. European Journal of Lipid Science and Technology, 2003, 105, 688-696.	1.5	180
6	Some of the most significant changes in the Fourier transform infrared spectra of edible oils under oxidative conditions. Journal of the Science of Food and Agriculture, 2000, 80, 2028-2036.	3.5	161
7	Toxic Oxygenated Î±,Î²-Unsaturated Aldehydes and their Study in Foods: A Review. Critical Reviews in Food Science and Nutrition, 2008, 48, 119-136.	10.3	154
8	Usefulness of the Frequency Data of the Fourier Transform Infrared Spectra To Evaluate the Degree of Oxidation of Edible Oils. Journal of Agricultural and Food Chemistry, 1999, 47, 709-719.	5.2	152
9	Aldehydes contained in edible oils of a very different nature after prolonged heating at frying temperature: Presence of toxic oxygenated Î±,Î² unsaturated aldehydes. Food Chemistry, 2012, 131, 915-926.	8.2	148
10	Semi-quantitative FTIR analysis of a coal tar pitch and its extracts and residues in several organic solvents. Energy & Fuels, 1992, 6, 518-525.	5.1	136
11	A Review of Thermoâ€Oxidative Degradation of Food Lipids Studied by ¹H NMR Spectroscopy: Influence of Degradative Conditions and Food Lipid Nature. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 838-859.	11.7	125
12	A method based on 1H NMR spectral data useful to evaluate the hydrolysis level in complex lipid mixtures. Food Research International, 2014, 66, 379-387.	6.2	121
13	2,6â€Diâ€Tertâ€Butylâ€Hydroxytoluene and Its Metabolites in Foods. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 67-80.	11.7	119
14	New Components with Potential Antioxidant and Organoleptic Properties, Detected for the First Time in Liquid Smoke Flavoring Preparations. Journal of Agricultural and Food Chemistry, 1998, 46, 1276-1285.	5.2	116
15	Characterization of sacha inchi (Plukenetia volubilis L.) oil by FTIR spectroscopy and 1 H NMR. Comparison with linseed oil. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 755-762.	1.9	116
16	1H nuclear magnetic resonance as a fast tool for determining the composition of acyl chains in acylglycerol mixtures. European Journal of Lipid Science and Technology, 2003, 105, 502-507.	1.5	106
17	Food as a Source of Polycyclic Aromatic Carcinogens. Reviews on Environmental Health, 1997, 12, 133-46.	2.4	104
18	Characterisation of the Essential Oils of some Cultivated Aromatic Plants of Industrial Interest. Journal of the Science of Food and Agriculture, 1996, 70, 359-363.	3.5	102

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19	Edible oils: discrimination by1H nuclear magnetic resonance. Journal of the Science of Food and Agriculture, 2003, 83, 338-346.	3.5	102
20	Relationships between the Composition of Edible Oils and Lard and the Ratio of the Absorbance of Specific Bands of Their Fourier Transform Infrared Spectra. Role of Some Bands of the Fingerprint Region. Journal of Agricultural and Food Chemistry, 1998, 46, 1788-1793.	5.2	101
21	Study of the volatile composition of an aqueous oak smoke preparation. Food Chemistry, 2002, 79, 283-292.	8.2	101
22	Formation of oxygenated Î±,Î²-unsaturated aldehydes and other toxic compounds in sunflower oil oxidation at room temperature in closed receptacles. Food Chemistry, 2008, 111, 157-164.	8.2	100
23	Detection of Primary and Secondary Oxidation Products by Fourier Transform Infrared Spectroscopy (FTIR) and ¹H Nuclear Magnetic Resonance (NMR) in Sunflower Oil during Storage. Journal of Agricultural and Food Chemistry, 2007, 55, 10729-10736.	5.2	96
24	Analysis of Hydroperoxides, Aldehydes and Epoxides by¹H Nuclear Magnetic Resonance in Sunflower Oil Oxidized at 70 and 100 Â°C. Journal of Agricultural and Food Chemistry, 2010, 58, 6234-6245.	5.2	96
25	Oxidation of corn oil at room temperature: Primary and secondary oxidation products and determination of their concentration in the oil liquid matrix from 1H nuclear magnetic resonance data. Food Chemistry, 2009, 116, 183-192.	8.2	93
26	Study of the composition of the different parts of a Spanish Thymus vulgaris L. plant. Food Chemistry, 1998, 63, 373-383.	8.2	91
27	Study by 1H NMR spectroscopy of the evolution of extra virgin olive oil composition submitted to frying temperature in an industrial fryer for a prolonged period of time. Food Chemistry, 2012, 134, 162-172.	8.2	90
28	Study of both Sunflower Oil and Its Headspace throughout the Oxidation Process. Occurrence in the Headspace of Toxic Oxygenated Aldehydes. Journal of Agricultural and Food Chemistry, 2005, 53, 1093-1101.	5.2	88
29	Monitoring the oxidation of unsaturated oils and formation of oxygenated aldehydes by proton NMR. European Journal of Lipid Science and Technology, 2005, 107, 36-47.	1.5	84
30	Formation of hydroperoxy- and hydroxyalkenals during thermal oxidative degradation of sesame oil monitored by proton NMR. European Journal of Lipid Science and Technology, 2004, 106, 680-687.	1.5	80
31	Polycyclic Aromatic Hydrocarbons in Liquid Smoke Flavorings Obtained from Different Types of Wood. Effect of Storage in Polyethylene Flasks on Their Concentrations. Journal of Agricultural and Food Chemistry, 2000, 48, 5083-5087.	5.2	77
32	Volatile components of raw and smoked black bream (Brama raii) and rainbow trout (Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Journal of the Science of Food and Agriculture, 2002, 82, 945-952.	3.5	77
33	Study of a Commercial Liquid Smoke Flavoring by Means of Gas Chromatography/Mass Spectrometry and Fourier Transform Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 1995, 43, 463-468.	5.2	76
34	Contribution to Further Understanding of the Evolution of Sunflower Oil Submitted to Frying Temperature in a Domestic Fryer: Study by¹H Nuclear Magnetic Resonance. Journal of Agricultural and Food Chemistry, 2009, 57, 7790-7799.	5.2	76
35	Texture profile analysis of meat products treated with commercial liquid smoke flavourings. Food Control, 2004, 15, 457-461.	5.5	74
36	Study of the effects of smoke flavourings on the oxidative stability of the lipids of pork adipose tissue by means of Fourier transform infrared spectroscopy. Meat Science, 2004, 66, 647-657.	5.5	72

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37	Polycyclic Aromatic Hydrocarbons and Olive Pomace Oil. Journal of Agricultural and Food Chemistry, 2004, 52, 2123-2132.	5.2	71
38	Textural properties of raw Atlantic salmon (Salmo salar) at three points along the fillet, determined by different methods. Food Control, 2006, 17, 511-515.	5.5	69
39	Formation of toxic alkylbenzenes in edible oils submitted to frying temperature. Food Research International, 2010, 43, 2161-2170.	6.2	69
40	Changes provoked by boiling, steaming and sous-vide cooking in the lipid and volatile profile of European sea bass. Food Research International, 2017, 99, 630-640.	6.2	68
41	Oxidation process of oils with high content of linoleic acyl groups and formation of toxic hydroperoxy- and hydroxyalkenals. A study by1H nuclear magnetic resonance. Journal of the Science of Food and Agriculture, 2005, 85, 2413-2420.	3.5	66
42	Direct study of minor extra-virgin olive oil components without any sample modification. 1H NMR multisupression experiment: A powerful tool. Food Chemistry, 2017, 228, 301-314.	8.2	66
43	Usefulness of 1H NMR in assessing the extent of lipid digestion. Food Chemistry, 2015, 179, 182-190.	8.2	63
44	Food lipid oxidation under gastrointestinal digestion conditions: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 461-478.	10.3	63
45	Volatile compounds generated in corn oil stored at room temperature. Presence of toxic compounds. European Journal of Lipid Science and Technology, 2014, 116, 395-406.	1.5	62
46	Study of the effectiveness of 27 organic solvents in the extraction of coal tar pitches. Energy & Fuels, 1991, 5, 188-192.	5.1	61
47	Fourier transform infrared study of coal tar pitches. Fuel, 1995, 74, 1595-1598.	6.4	60
48	Determination of Polycyclic Aromatic Hydrocarbons in Commercial Liquid Smoke Flavorings of Different Compositions by Gas Chromatographyâˆ'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2000, 48, 126-131.	5.2	59
49	Excess enthalpies and excess volumes of n-hexane + and of tetrachloromethane + furan, + 1,4-dioxane, + tetrahydrofuran, and + tetrahydropyran. Journal of Chemical Thermodynamics, 1978, 10, 567-576.	2.0	58
50	Study of the oxidative stability of salted and unsalted salmon fillets by 1H nuclear magnetic resonance. Food Chemistry, 2004, 86, 297-304.	8.2	58
51	Quality of farmed and wild sea bass lipids studied by 1H NMR: Usefulness of this technique for differentiation on a qualitative and a quantitative basis. Food Chemistry, 2012, 135, 1583-1591.	8.2	58
52	Study of the oxidative degradation of farmed salmon lipids by means of Fourier transform infrared spectroscopy. Influence of salting. Journal of the Science of Food and Agriculture, 2004, 84, 1528-1534.	3.5	57
53	Polycyclic aromatic compounds: Extraction and determination in food. Food Additives and Contaminants, 1994, 11, 669-684.	2.0	56
54	Fate in digestion in vitro of several food components, including some toxic compounds coming from omega-3 and omega-6 lipids. Food and Chemical Toxicology, 2011, 49, 115-124.	3.6	56

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55	Characterization of coal tar pitches with different softening points by NMR. Fuel Processing Technology, 1998, 58, 1-15.	7.2	55
56	Headspace volatile components of smoked swordfish (Xiphias gladius) and cod (Gadus morhua) detected by means of solid phase microextraction and gas chromatographyâ€“mass spectrometry. Food Chemistry, 2006, 94, 151-156.	8.2	55
57	Textural and physicochemical changes in salmon (Salmo salar) treated with commercial liquid smoke flavourings. Food Chemistry, 2007, 100, 498-503.	8.2	52
58	Monitoring of heatâ€induced degradation of edible oils by proton NMR. European Journal of Lipid Science and Technology, 2008, 110, 52-60.	1.5	49
59	Carbohydrate and Nitrogenated Compounds in Liquid Smoke Flavorings. Journal of Agricultural and Food Chemistry, 2001, 49, 2395-2403.	5.2	48
60	1H NMR and FTIR Spectroscopic Studies of Bitumen and Shale Oil from Selected Spanish Oil Shales. Energy & Fuels, 1996, 10, 77-84.	5.1	47
61	Components Detected by Means of Solid-Phase Microextraction and Gas Chromatography/Mass Spectrometry in the Headspace of Artisan Fresh Goat Cheese Smoked by Traditional Methods. Journal of Dairy Science, 2004, 87, 284-299.	3.4	47
62	Study by means of 1H nuclear magnetic resonance of the oxidation process undergone by edible oils of different natures submitted to microwave action. Food Chemistry, 2006, 96, 665-674.	8.2	47
63	Prooxidant effect of Î±-tocopherol on soybean oil. Global monitoring of its oxidation process under accelerated storage conditions by 1H nuclear magnetic resonance. Food Chemistry, 2018, 245, 312-323.	8.2	46
64	Simultaneous control of the evolution of the percentage in weight of polar compounds, iodine value, acyl groups proportions and aldehydes concentrations in sunflower oil submitted to frying temperature in an industrial fryer. Food Control, 2012, 24, 50-56.	5.5	45
65	The influence of frying technique, cooking oil and fish species on the changes occurring in fish lipids and oil during shallow-frying, studied by 1H NMR. Food Research International, 2016, 84, 150-159.	6.2	45
66	Occurrence of Polycyclic Aromatic Hydrocarbons in Smoked Cheese. Journal of Dairy Science, 2004, 87, 556-564.	3.4	44
67	Monitoring by 1H nuclear magnetic resonance of the changes in the composition of virgin linseed oil heated at frying temperature. Comparison with the evolution of other edible oils. Food Control, 2012, 28, 59-68.	5.5	44
68	Deep-frying food in extra virgin olive oil: A study by 1H nuclear magnetic resonance of the influence of food nature on the evolving composition of the frying medium. Food Chemistry, 2014, 150, 429-437.	8.2	43
69	Volatile Components of Aqueous Liquid Smokes from Vitis viniferaL Shoots andFagus sylvaticaL Wood. Journal of the Science of Food and Agriculture, 1996, 72, 104-110.	3.5	42
70	Study of the components of a solid smoke flavouring preparation. Food Chemistry, 1996, 55, 251-257.	8.2	42
71	Influence of the Moisture Content on the Composition of the Liquid Smoke Produced in the Pyrolysis Process of Fagus sylvatica L. Wood. Journal of Agricultural and Food Chemistry, 1999, 47, 4126-4136.	5.2	41
72	Use of an in Vitro Digestion Model To Study the Bioaccessibility of 4-Hydroxy-2-nonenal and Related Aldehydes Present in Oxidized Oils Rich in Omega-6 Acyl Groups. Journal of Agricultural and Food Chemistry, 2008, 56, 8475-8483.	5.2	41

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73	Evidence of the Formation of Light Polycyclic Aromatic Hydrocarbons during the Oxidation of Edible Oils in Closed Containers at Room Temperature. Journal of Agricultural and Food Chemistry, 2008, 56, 2028-2033.	5.2	41
74	Polynuclear aromatic hydrocarbon retention indices on SE-54 stationary phase of the volatile components of a coal tar pitch. Journal of Chromatography A, 1992, 591, 287-295.	3.7	40
75	Prediction of Kovats retention index of saturated alcohols on stationary phases of different polarity. Analytical Chemistry, 1987, 59, 94-97.	6.5	39
76	A study of several parts of the plant Foeniculum vulgare as a source of compounds with industrial interest. Food Research International, 1996, 29, 85-88.	6.2	39
77	Study by proton nuclear magnetic resonance of the thermal oxidation of oils rich in oleic acyl groups. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 349-355.	1.9	39
78	Characterization of Cod Liver Oil by Spectroscopic Techniques. New Approaches for the Determination of Compositional Parameters, Acyl Groups, and Cholesterol from ¹H Nuclear Magnetic Resonance and Fourier Transform Infrared Spectral Data. Journal of Agricultural and Food Chemistry, 2008, 56, 9072-9079.	5.2	39
79	A study by 1H NMR on the influence of some factors affecting lipid in vitro digestion. Food Chemistry, 2016, 211, 17-26.	8.2	39
80	Capillary gas chromatographic and combined gas chromatographyâ€"mass spectrometric study of the volatile fraction of a coal tar pitch using OV-1701 stationary phase. Journal of Chromatography A, 1991, 539, 157-167.	3.7	38
81	Smoke and liquid smoke. Study of an aqueous smoke flavouring from the aromatic plantThymus vulgaris L. Journal of the Science of Food and Agriculture, 1999, 79, 1267-1274.	3.5	38
82	Utilization of Physico-Chemical Properties and Structural Parameters for Calculating Retention Indices of Alkylbenzenes. Journal of Chromatographic Science, 1984, 22, 252-255.	1.4	37
83	Relationships between the Maximum Temperature Reached in the Smoke Generation Processes fromVitis viniferaL. Shoot Sawdust and Composition of the Aqueous Smoke Flavoring Preparations Obtained. Journal of Agricultural and Food Chemistry, 1996, 44, 1302-1307.	5.2	37
84	Flame ionization detection relative response factors of some polycyclic aromatic compounds. Journal of Chromatography A, 1992, 607, 295-302.	3.7	36
85	Extractable Components of the Aerial Parts ofSalvialavandulifoliaand Composition of the Liquid Smoke Flavoring Obtained from Them. Journal of Agricultural and Food Chemistry, 1999, 47, 3016-3027.	5.2	36
86	Empirical multiparameter relationships between retention indices and physicochemical properties of alkylbenzenes. Chromatographia, 1983, 17, 664-668.	1.3	35
87	Farmed and wild sea bass (Dicentrarchus labrax) volatile metabolites: a comparative study by SPMEâ€GC/MS. Journal of the Science of Food and Agriculture, 2016, 96, 1181-1193.	3.5	35
88	A new methodology capable of characterizing most volatile and less volatile minor edible oils components in a single chromatographic run without solvents or reagents. Detection of new components. Food Chemistry, 2017, 221, 1135-1144.	8.2	35
89	Composition of the extract in dichloromethane of the aerial parts of a Spanish wild growing plantThymus vulgaris L.. Flavour and Fragrance Journal, 1998, 13, 259-262.	2.6	34
90	GC/MS analysis of lignin monomers, dimers and trimers in liquid smoke flavourings. Journal of the Science of Food and Agriculture, 1999, 79, 1889-1903.	3.5	33

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91	Volatile components of several virgin and refined oils differing in their botanical origin. Journal of the Science of Food and Agriculture, 2011, 91, 1871-1884.	3.5	32
92	Characterisation of the lipidic components of margarines by 1H Nuclear Magnetic Resonance. Food Chemistry, 2013, 141, 3357-3364.	8.2	32
93	Analysis of coal tar pitch: relations between thermal behaviour and composition. Fuel, 1996, 75, 1101-1107.	6.4	31
94	Effects of different cooking methods on the lipids and volatile components of farmed and wild European sea bass (Dicentrarchus labrax). Food Research International, 2018, 103, 48-58.	6.2	31
95	Usefulness of the frequencies of some Fourier transform infrared spectroscopic bands for evaluating the composition of edible oil mixtures. Lipid - Fett, 1999, 101, 71-76.	0.4	30
96	Behaviour of non-oxidized and oxidized flaxseed oils, as models of omega-3 rich lipids, during in vitro digestion. Occurrence of epoxidation reactions. Food Research International, 2017, 97, 104-115.	6.2	30
97	Pyrolytic behaviour of Spanish oil shales and their kerogens. Journal of Analytical and Applied Pyrolysis, 2000, 56, 1-21.	5.5	29
98	1H NMR and SPME-GC/MS study of hydrolysis, oxidation and other reactions occurring during in vitro digestion of non-oxidized and oxidized sunflower oil. Formation of hydroxy-octadecadienoates. Food Research International, 2017, 91, 171-182.	6.2	29
99	Extension of the method of iterative partial equalization of orbital electronegativity to small ring systems. Tetrahedron, 1983, 39, 1331-1335.	1.9	28
100	Characterization of the components of a salty smoke flavouring preparation. Food Chemistry, 1997, 58, 97-102.	8.2	28
101	A study by 1H nuclear magnetic resonance of the influence on the frying medium composition of some soybean oil-food combinations in deep-frying. Food Research International, 2014, 55, 347-355.	6.2	28
102	Chemical references in sensory analysis of smoke flavourings. Food Chemistry, 2002, 78, 433-442.	8.2	27
103	Contamination of cheese by polycyclic aromatic hydrocarbons in traditional smoking. Influence of the position in the smokehouse on the contamination level of smoked cheese. Journal of Dairy Science, 2011, 94, 1679-1690.	3.4	27
104	Polyunsaturated lipids and vitamin A oxidation during cod liver oil in vitro gastrointestinal digestion. Antioxidant effect of added BHT. Food Chemistry, 2017, 232, 733-743.	8.2	26
105	Gas chromatography of deuterated and protiated chloro derivatives of 1,4-dimethylbenzene. Journal of Chromatography A, 1986, 351, 425-432.	3.7	25
106	Physicochemical, sensorial and textural characteristics of liquidâ€smoked salmon (Salmo salar) as affected by salting treatment and sugar addition. International Journal of Food Science and Technology, 2012, 47, 1086-1096.	2.7	25
107	Prediction of gas chromatographic retention indices of linear, branched, and cyclic alkanes from their physicochemical properties. Journal of High Resolution Chromatography, 1984, 7, 191-195.	1.4	23
108	Load of Polycyclic Aromatic Hydrocarbons in Edible Vegetable Oils: Importance of Alkylated Derivatives. Journal of Food Protection, 2004, 67, 1904-1913.	1.7	23

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109	Headspace Solid-Phase Microextraction as a Tool to Estimate the Contamination of Smoked Cheeses by Polycyclic Aromatic Hydrocarbons. Journal of Dairy Science, 2005, 88, 13-20.	3.4	23
110	Occurrence of Polycyclic Aromatic Hydrocarbons in Artisanal Palmero Cheese Smoked with Two Types of Vegetable Matter. Journal of Dairy Science, 2007, 90, 2717-2725.	3.4	23
111	Fourier transform infrared spectroscopy as a tool to study farmed and wild sea bass lipid composition. Journal of the Science of Food and Agriculture, 2014, 94, 1340-1348.	3.5	23
112	Preliminary results of extraction experiments in an oil shale. Organic Geochemistry, 1992, 18, 313-316.	1.8	22
113	Sensorial and Physicochemical Characteristics of Salmon (Salmo salar) Treated by Different Smoking Processes during Storage. Food Science and Technology International, 2007, 13, 477-484.	2.2	22
114	Characteristics of smoke flavourings obtained from mixtures of oak (Quercus sp.) wood and aromatic plants (Thymus vulgaris L. andSalvia lavandulifolia Vahl.). Flavour and Fragrance Journal, 2005, 20, 676-685.	2.6	21
115	Fish in Vitro Digestion: Influence of Fish Salting on the Extent of Lipolysis, Oxidation, and Other Reactions. Journal of Agricultural and Food Chemistry, 2017, 65, 879-891.	5.2	21
116	Effect of adding alpha-tocopherol on the oxidation advance during in vitro gastrointestinal digestion of sunflower and flaxseed oils. Food Research International, 2019, 125, 108558.	6.2	21
117	Headspace composition of cod liver oil and its evolution in storage after opening. First evidence of the presence of toxic aldehydes. Food Chemistry, 2009, 114, 1291-1300.	8.2	20
118	Effect of the presence of protein on lipolysis and lipid oxidation occurring during in vitro digestion of highly unsaturated oils. Food Chemistry, 2017, 235, 21-33.	8.2	20
119	Monitoring of minor compounds in corn oil oxidation by direct immersion-solid phase microextraction-gas chromatography/mass spectrometry. New oil oxidation markers. Food Chemistry, 2019, 290, 286-294.	8.2	20
120	A study of kovÃ¡ts retention indices of aliphatic saturated esters and their relation to the polarity of the stationary phase. Journal of Chromatography A, 1985, 318, 187-194.	3.7	19
121	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. Food Research International, 2016, 88, 293-301.	6.2	19
122	Effect of liquid smoking on lipid hydrolysis and oxidation reactions during in vitro gastrointestinal digestion of European sea bass. Food Research International, 2017, 97, 51-61.	6.2	19
123	Components detected by headspace-solid phase microextraction in artisanal fresh goatâ€™s cheese smoked using dry prickly pear (Opuntia ficus indica). Dairy Science and Technology, 2004, 84, 385-397.	0.9	19
124	Relation between solubility of coal tar pitches and composition of their volatile fraction. Fuel, 1994, 73, 510-514.	6.4	18
125	Biparameter Equations for Calculating Kovats Retention Indices of Hydrocarbons. International Journal of Environmental Analytical Chemistry, 1985, 23, 77-86.	3.3	17
126	¹H NMR study of the changes in brineâ€•and dryâ€•salted sea bass lipids under thermoâ€•oxidative conditions: Both salting methods reduce oxidative stability. European Journal of Lipid Science and Technology, 2015, 117, 440-449.	1.5	17

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127	A thorough insight into the complex effect of gamma-tocopherol on the oxidation process of soybean oil by means of 1H Nuclear Magnetic Resonance. Comparison with alpha-tocopherol. Food Research International, 2018, 114, 230-239.	6.2	17
128	Volatile components obtained from the leaves of Jasonia glutinosa. Food Chemistry, 1996, 56, 155-158.	8.2	16
129	Effect of freezing on the physicochemical, textural and sensorial characteristics of salmon (Salmo) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	16
130	Deep-frying. A study of the influence of the frying medium and the food nature, on the lipidic composition of the fried food, using 1H nuclear magnetic resonance. Food Research International, 2014, 62, 998-1007.	6.2	16
131	Monitoring compositional changes in sunflower oilâ€derived deepâ€frying media by ¹H Nuclear Magnetic Resonance. European Journal of Lipid Science and Technology, 2016, 118, 984-996.	1.5	16
132	1H Nuclear Magnetic Resonance monitoring of the degradation of margarines of varied compositions when heated to high temperature. Food Chemistry, 2014, 165, 119-128.	8.2	15
133	Bioactive compounds detected for the first time in corn oil: Cyclic dipeptides and other nitrogenated compounds. Journal of Food Composition and Analysis, 2017, 62, 197-204.	3.9	15
134	Temperature programmed retention indices of some PAHs on capillary columns coated with OV-1701 and SE-54. Journal of High Resolution Chromatography, 1989, 12, 552-554.	1.4	14
135	Evidence for hydrogen donor-acceptor behaviour of 9,10-dihydroanthracene in thermal reactions with coals and pitches. Fuel Processing Technology, 1990, 24, 157-162.	7.2	14
136	Semiquantitative gas chromatographic analysis of the volatile fraction in several extracts obtained by treatment of coal tar pitches with different organic solvents. Fuel, 1995, 74, 233-240.	6.4	14
137	Study of several aspects of a general method for the determination of polycyclic aromatic hydrocarbons in liquid smoke flavourings by gas chromatography-mass spectrometry. Food Additives and Contaminants, 2000, 17, 27-44.	2.0	14
138	Influence of minor components on lipid bioaccessibility and oxidation during in vitro digestion of soybean oil. Journal of the Science of Food and Agriculture, 2019, 99, 4793-4800.	3.5	13
139	Study of the In Vitro Digestion of Olive Oil Enriched or Not with Antioxidant Phenolic Compounds. Relationships between Bioaccessibility of Main Components of Different Oils and Their Composition. Antioxidants, 2020, 9, 543.	5.1	13
140	Polycyclic aromatic hydrocarbons in diverse foods.. , 2003, , 175-198.		13
141	Comparative petrographic and geochemical study of the Puertollano oil shale kerogens. Organic Geochemistry, 1996, 24, 309-321.	1.8	12
142	Effect of the Enrichment of Corn Oil With alpha- or gamma-Tocopherol on Its In Vitro Digestion Studied by 1H NMR and SPME-GC/MS; Formation of Hydroperoxy-, Hydroxy-, Keto-Dienes and Keto-E-epoxy-E-Monoenes in the More alpha-Tocopherol Enriched Samples. Antioxidants, 2020, 9, 246.	5.1	12
143	Oxylipins Associated to Current Diseases Detected for the First Time in the Oxidation of Corn Oil as a Model System of Oils Rich in Omega-6 Polyunsaturated Groups. A Global, Broad and in-Depth Study by 1H NMR Spectroscopy. Antioxidants, 2020, 9, 544.	5.1	12
144	Study of relationships between solvent effectiveness in coal tar pitch extractions and solvent solubility parameters. Industrial & Engineering Chemistry Research, 1991, 30, 1579-1582.	3.7	11

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145	A study of the toxic effect of oxidized sunflower oil containing 4-hydroperoxy-2-nonenal and 4-hydroxy-2-nonenal on cortical TrkA receptor expression in rats. Nutritional Neuroscience, 2009, 12, 249-259.	3.1	11
146	Relationships between the evolution of the percentage in weight of polar compounds and that of the molar percentage of acyl groups of edible oils submitted to frying temperature. Food Chemistry, 2013, 138, 1351-1354.	8.2	11
147	Characteristics of dry- and brine-salted salmon later treated with liquid smoke flavouring. Agricultural and Food Science, 2011, 20, 217.	0.9	11
148	The chromatographic behaviour of cycloolefins on stationary phases of different polarity. Prediction of their retention indices and boiling points. Chromatographia, 1987, 23, 33-37.	1.3	10
149	Capillary gas chromatography of some polycyclic aromatic compounds on several stationary phases. Journal of Chromatography A, 1989, 465, 378-385.	3.7	10
150	Identification and determination of the different types of hydrogen and carbon atoms in the soluble organic matter of the Puertollano oil shale. Organic Geochemistry, 1992, 18, 155-160.	1.8	10
151	Characterization of the GÃ¶ynÃ¼k oil shale-derived asphaltenes and pre-asphaltenes by 1H and 13C nuclear magnetic resonance and by gas chromatography. Fuel Processing Technology, 1995, 43, 111-122.	7.2	10
152	Influence of fat and phytosterols concentration in margarines on their degradation at high temperature. A study by 1H Nuclear Magnetic Resonance. Food Chemistry, 2016, 197, 1256-1263.	8.2	10
153	A Global Study by 1H NMR Spectroscopy and SPME-GC/MS of the in Vitro Digestion of Virgin Flaxseed Oil Enriched or not with Mono-, Di- or Tri-Phenolic Derivatives. Antioxidant Efficiency of These Compounds. Antioxidants, 2020, 9, 312.	5.1	10
154	Some compounds detected for the first time in oak wood extracts by GC/MS. Sciences Des Aliments, 2001, 21, 65-70.	0.2	10
155	Empirical multiparametric relationships between coal tar pitch extraction yields in organic solvents and solubility parameter components of the solvents. Fuel, 1992, 71, 295-297.	6.4	9
156	Some changes in an aqueous liquid smoke flavouring during storage in polythene receptacles. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 24-29.	0.6	9
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