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	Alpha-Tocopherol, a Powerful Molecule, Leads to the Formation of Oxylipins in Polyunsaturated Oils Differently to the Temperature Increase: A Detailed Study by Proton Nuclear Magnetic Resonance of Walnut Oil Oxidation. Antioxidants, 2022, 11, 604.	5.1	6
2	Influence of Hydroxytyrosol Acetate Enrichment of an Oil Rich in Omega-6 Groups on the Evolution of Its Oxidation and Oxylipin Formation When Subjected to Accelerated Storage. A Global Study by Proton Nuclear Magnetic Resonance. Antioxidants, 2022, 11, 722.	5.1	1
3	Different Effects of Vitamin C-Based Supplements on the Advance of Linseed Oil Component Oxidation and Lipolysis during In Vitro Gastrointestinal Digestion. Foods, 2022, 11, 58.	4.3	3
4	Individual and Joint Effect of Alpha-Tocopherol and Hydroxytyrosol Acetate on the Oxidation of Sunflower Oil Submitted to Oxidative Conditions: A Study by Proton Nuclear Magnetic Resonance. Antioxidants, 2022, 11, 1156.	5.1	0
5	1H NMR Study of the In Vitro Digestion of Highly Oxidized Soybean Oil and the Effect of the Presence of Ovalbumin. Foods, 2021, 10, 1573.	4.3	4
6	Food lipid oxidation under gastrointestinal digestion conditions: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 461-478.	10.3	63
7	Changes provoked by nixtamalization and tortilla making in the lipids of two corn varieties. A study by 1H NMR. Food Chemistry, 2020, 313, 126079.	8.2	1
8	Assessment of Soybean Oil Oxidative Stability from Rapid Analysis of its Minor Component Profile. Molecules, 2020, 25, 4860.	3.8	6
9	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
10	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
11	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
12	Oxidative stability of extra-virgin olive oil enriched or not with lycopene. Importance of the initial quality of the oil for its performance during in vitro gastrointestinal digestion. Food Research International, 2020, 130, 108987.	6.2	6
13	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
14	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
15	The key role of ovalbumin in lipid bioaccessibility and oxidation product profile during thein vitrodigestion of slightly oxidized soybean oil. Food and Function, 2019, 10, 4440-4451.	4.6	9
16	A Dual Perspective of the Action of Lysine on Soybean Oil Oxidation Process Obtained by Combining 1H NMR and LCâ€“MS: Antioxidant Effect and Generation of Lysineâ€“Aldehyde Adducts. Antioxidants, 2019, 8, 326.	5.1	5
17	Enrichment of Sunflower Oil with Î³â€Tocopherol. Study by ¹H NMR of Its Effect Under Accelerated Storage Conditions. European Journal of Lipid Science and Technology, 2019, 121, 1800457.	1.5	6
18	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

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19	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
20	The potential of lysine to extend the shelf life of soybean oil evidenced by 1H Nuclear Magnetic Resonance. LWT - Food Science and Technology, 2019, 105, 169-176.	5.2	4
21	1H NMR: A Powerful Tool for Lipid Digestion Research. Applications of NMR Spectroscopy, 2019, , 60-99.	0.2	3
22	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
23	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
24	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
25	Influence of different salting processes on the evolution of the volatile metabolites of vacuumâ€packed fillets of farmed and wild sea bass (Dicentrarchus labrax) stored under refrigeration conditions: a study by SPMEâ€GC/MS. Journal of the Science of Food and Agriculture, 2017, 97, 967-976.	3.5	6
26	Effect of Smoking Using Smoke Flavorings on Several Characteristics of Farmed Sea Bass (Dicentrarchus labrax) Fillets and on their Evolution During Vacuum-Packed Storage at Refrigeration Temperature. Journal of Food Processing and Preservation, 2017, 41, e12800.	2.0	6
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

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37	Influence of smoking with smoke flavorings on the oxidative stability of farmed sea bass fillets monitored by1H NMR and FTIR. European Journal of Lipid Science and Technology, 2017, 119, 1600023.	1.5	2
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	Oxidation Products of Corn Oil at Room Temperature. , 2015, , 243-249.		2
46	Usefulness of 1H NMR in assessing the extent of lipid digestion. Food Chemistry, 2015, 179, 182-190.	8.2	63
47	Aldehydes after Prolonged Heating at Frying Temperature. , 2015, , 251-258.		9
48	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
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	Complexity and Uniqueness of the Aromatic Profile of Smoked and Unsmoked HerreÃ±o Cheese. Molecules, 2014, 19, 7937-7958.	3.8	7
58	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
59	Characterisation of the lipidic components of margarines by 1H Nuclear Magnetic Resonance. Food Chemistry, 2013, 141, 3357-3364.	8.2	32
60	Nature and distribution of the volatile components in the different regions of an artisanal ripened sheep cheese. Journal of Dairy Research, 2012, 79, 102-109.	1.4	4
61	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
62	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
63	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
64	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
65	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
66	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
67	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
68	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
69	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
70	A very simple, fast, and non-destructive approach to predict the time at which edible oils submitted to high temperature reach the established limits of safety. Food Chemistry, 2011, 127, 802-806.	8.2	8
71	Characteristics of dry- and brine-salted salmon later treated with liquid smoke flavouring. Agricultural and Food Science, 2011, 20, 217.	0.9	11
72	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

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73	Effect of freezing on the physicochemical, textural and sensorial characteristics of salmon (Salmo) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	16
74	Formation of toxic alkylbenzenes in edible oils submitted to frying temperature. Food Research International, 2010, 43, 2161-2170.	6.2	69
75	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
76	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
77	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
78	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
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	Some remarks about the estimation of the solubility parameter of low volatile compounds from gc data. Journal of Chemical Technology and Biotechnology, 2007, 41, 41-43.	3.2	0
87	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
88	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
89	Textural and physicochemical changes in salmon (Salmo salar) treated with commercial liquid smoke flavourings. Food Chemistry, 2007, 100, 498-503.	8.2	52
90	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

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91	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
92	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
93	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
94	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
95	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
96	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
97	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
98	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
99	Load of Polycyclic Aromatic Hydrocarbons in Edible Vegetable Oils: Importance of Alkylated Derivatives. Journal of Food Protection, 2004, 67, 1904-1913.	1.7	23
100	Bioavailability and Risk Assessment of Orally Ingested Polycyclic Aromatic Hydrocarbons. International Journal of Toxicology, 2004, 23, 301-333.	1.2	418
101	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
102	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
103	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
104	Polycyclic Aromatic Hydrocarbons and Olive Pomace Oil. Journal of Agricultural and Food Chemistry, 2004, 52, 2123-2132.	5.2	71
105	Texture profile analysis of meat products treated with commercial liquid smoke flavourings. Food Control, 2004, 15, 457-461.	5.5	74
106	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
107	Occurrence of Polycyclic Aromatic Hydrocarbons in Smoked Cheese. Journal of Dairy Science, 2004, 87, 556-564.	3.4	44
108	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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109	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
110	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
111	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
112	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
113	Edible oils: discrimination by1H nuclear magnetic resonance. Journal of the Science of Food and Agriculture, 2003, 83, 338-346.	3.5	102
114	Polycyclic aromatic hydrocarbons in diverse foods.. , 2003, , 175-198.		13
115	Volatile components of raw and smoked black bream (Brama raii) and rainbow trout (Oncorhynchus) Tj ETQq1 1 0.784314 rgBT /Ove Journal of the Science of Food and Agriculture, 2002, 82, 945-952.	3.5	77
116	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
117	Study of the volatile composition of an aqueous oak smoke preparation. Food Chemistry, 2002, 79, 283-292.	8.2	101
118	Chemical references in sensory analysis of smoke flavourings. Food Chemistry, 2002, 78, 433-442.	8.2	27
119	Carbohydrate and Nitrogenated Compounds in Liquid Smoke Flavorings. Journal of Agricultural and Food Chemistry, 2001, 49, 2395-2403.	5.2	48
120	Some compounds detected for the first time in oak wood extracts by GC/MS. Sciences Des Aliments, 2001, 21, 65-70.	0.2	10
121	Occurrence of Polycyclic Aromatic Hydrocarbons in Smoke Flavourings. Polycyclic Aromatic Compounds, 2000, 21, 215-229.	2.6	7
122	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
123	Pyrolytic behaviour of Spanish oil shales and their kerogens. Journal of Analytical and Applied Pyrolysis, 2000, 56, 1-21.	5.5	29
124	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
125	Determination of Polycyclic Aromatic Hydrocarbons in Commercial Liquid Smoke Flavorings of Different Compositions by Gas Chromatographyâ€“Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2000, 48, 126-131.	5.2	59
126	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

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127	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	4
128	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
129	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
130	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
131	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
132	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
133	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
134	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
135	Characterization of coal tar pitches with different softening points by NMR. Fuel Processing Technology, 1998, 58, 1-15.	7.2	55
136	Study of the composition of the different parts of a Spanish Thymus vulgaris L. plant. Food Chemistry, 1998, 63, 373-383.	8.2	91
137	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
138	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
139	Food as a Source of Polycyclic Aromatic Carcinogens. Reviews on Environmental Health, 1997, 12, 133-46.	2.4	104
140	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
141	Characterization of the components of a salty smoke flavouring preparation. Food Chemistry, 1997, 58, 97-102.	8.2	28
142	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
143	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
144	Comparative petrographic and geochemical study of the Puertollano oil shale kerogens. Organic Geochemistry, 1996, 24, 309-321.	1.8	12

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145	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
146	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
147	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
148	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
149	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
150	Analysis of coal tar pitch: relations between thermal behaviour and composition. Fuel, 1996, 75, 1101-1107.	6.4	31
151	Study of the components of a solid smoke flavouring preparation. Food Chemistry, 1996, 55, 251-257.	8.2	42
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153	Fourier transform infrared study of coal tar pitches. Fuel, 1995, 74, 1595-1598.	6.4	60
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