Olga Monago-MaraÃ±a

List of Publications by Year
in descending order

18 papers	220 citations	1039880 9 h-index	996849 15 g-index
18 all docs	18 docs citations	18 times ranked	251 citing authors

#	Article	IF	Citations
1	Analytical techniques and chemometrics approaches in authenticating and identifying adulteration of paprika powder using fingerprints: A review. Microchemical Journal, 2022, 178, 107382.	2.3	5
2	Raman, near-infrared and fluorescence spectroscopy for determination of collagen content in ground meat and poultry by-products. LWT - Food Science and Technology, 2021, 140, 110592.	2.5	14
3	Untargeted classification for paprika powder authentication using visible â€“ Near infrared spectroscopy (VIS-NIRS). Food Control, 2021, 121, 107564.	2.8	13
4	Photo-assisted ozonation of cefuroxime with solar radiation in a CPC pilot plant. Kinetic parameters determination. Separation and Purification Technology, 2021, 266, 118514.	3.9	8
5	Quantification of soluble solids and individual sugars in apples by Raman spectroscopy: A feasibility study. Postharvest Biology and Technology, 2021, 180, 111620.	2.9	8
6	First-order discrimination of methanolic extracts from plums according to harvesting date using fluorescence spectra. Quantification of polyphenols. Microchemical Journal, 2021, 169, 106533.	2.3	5
7	Non-destructive fluorescence spectroscopy combined with second-order calibration as a new strategy for the analysis of the illegal Sudan I dye in paprika powder. Microchemical Journal, 2020, 154, 104539.	2.3	7
8	Second-order calibration in combination with fluorescence fibre-optic data modelling as a novel approach for monitoring the maturation stage of plums. Chemometrics and Intelligent Laboratory Systems, 2020, 199, 103980.	1.8	5
9	Four- and five-way excitation-emission luminescence-based data acquisition and modeling for analytical applications. A review. Analytica Chimica Acta, 2019, 1083, 41-57.	2.6	16
10	Non-destructive Raman spectroscopy as a tool for measuring ASTA color values and Sudan I content in paprika powder. Food Chemistry, 2019, 274, 187-193.	4.2	32
11	Determination of pungency in spicy food by means of excitation-emission fluorescence coupled with second-order chemometric calibration. Journal of Food Composition and Analysis, 2018, 67, 10-18.	1.9	14
12	Determination of Quercetin and Luteolin in Paprika Samples by Voltammetry and Partial Least Squares Calibration. Electroanalysis, 2017, 29, 2757-2765.	1.5	4
13	Chemometric Discrimination Between Smoked and Non-Smoked Paprika Samples. Quantification of PAHs in Smoked Paprika by Fluorescence-U-PLS/RBL. Food Analytical Methods, 2017, 10, 1128-1137.	1.3	9
14	Combination of Liquid Chromatography with Multivariate Curve Resolution-Alternating Least-Squares (MCR-ALS) in the Quantitation of Polycyclic Aromatic Hydrocarbons Present in Paprika Samples. Journal of Agricultural and Food Chemistry, 2016, 64, 8254-8262.	2.4	20
15	Isocratic LCâ€“DADâ€“FLD method for the determination of flavonoids in paprika samples by using a rapid resolution column and post-column pH change. Talanta, 2016, 152, 15-22.	2.9	10
16	Fluorescence properties of flavonoid compounds. Quantification in paprika samples using spectrofluorimetry coupled to second order chemometric tools. Food Chemistry, 2016, 196, 1058-1065.	4.2	42
17	Characterization of Spanish Paprika by Multivariate Analysis of Absorption and Fluorescence Spectra. Analytical Letters, 2016, 49, 1184-1197.	1.0	7
18	Evaluation of Hydrophilic and Lipophilic Antioxidant Capacity in Spanish Tomato Paste: Usefulness of Front-Face Total Fluorescence Signal Combined with Parafac. Food Analytical Methods, 0, , 1.	1.3	1