

# Cristina Nerin

## List of Publications by Year in descending order

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359  
papers

13,550  
citations

20817

60  
h-index

39675

94  
g-index

362  
all docs

362  
docs citations

362  
times ranked

10771  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Solid- and Vapor-Phase Antimicrobial Activities of Six Essential Oils: Susceptibility of Selected Foodborne Bacterial and Fungal Strains. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6939-6946.   | 5.2  | 481       |
| 2  | Antimicrobial activity in the vapour phase of a combination of cinnamon and clove essential oils. <i>Food Chemistry</i> , 2009, 116, 982-989.  | 8.2  | 447       |
| 3  | Nanoparticle release from nano-silver antimicrobial food containers. <i>Food and Chemical Toxicology</i> , 2013, 62, 16-22.  | 3.6  | 387       |
| 4  | Critical review on recent developments in solventless techniques for extraction of analytes. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 393, 809-833.   | 3.7  | 256       |
| 5  | Vapor-Phase Activities of Cinnamon, Thyme, and Oregano Essential Oils and Key Constituents against Foodborne Microorganisms. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4348-4356.  | 5.2  | 246       |
| 6  | The challenge of identifying non-intentionally added substances from food packaging materials: A review. <i>Analytica Chimica Acta</i> , 2013, 775, 14-24.   | 5.4  | 243       |
| 7  | Development of Flexible Antimicrobial Films Using Essential Oils as Active Agents. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8814-8824.  | 5.2  | 223       |
| 8  | Food contamination during food process. <i>Trends in Food Science and Technology</i> , 2016, 48, 63-68.  | 15.1 | 204       |
| 9  | Development of New Antioxidant Active Packaging Films Based on Ethylene Vinyl Alcohol Copolymer (EVOH) and Green Tea Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7832-7840.   | 5.2  | 180       |
| 10 | Stabilization of Beef Meat by a New Active Packaging Containing Natural Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7840-7846.   | 5.2  | 171       |
| 11 | The use of natural essential oils as antimicrobial solutions in paper packaging. Part II. <i>Progress in Organic Coatings</i> , 2007, 60, 33-38.   | 3.9  | 160       |
| 12 | Combination of analytical and microbiological techniques to study the antimicrobial activity of a new active food packaging containing cinnamon or oregano against <i>E. coli</i> and <i>S. aureus</i> . <i>Analytical and Bioanalytical Chemistry</i> , 2007, 388, 1003-1011. | 3.7  | 149       |
| 13 | Application of single-drop microextraction to the determination of dialkyl phthalate esters in food simulants. <i>Journal of Chromatography A</i> , 2004, 1045, 29-35.   | 3.7  | 139       |
| 14 | New Cinnamon-Based Active Paper Packaging against <i>Rhizopus stolonifer</i> Food Spoilage. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6364-6369.   | 5.2  | 133       |
| 15 | Speciation of metals in sewage sludge for agricultural uses. <i>Analyst</i> , 1998, 123, 255-259.  | 3.5  | 120       |
| 16 | Encapsulation Systems for Antimicrobial Food Packaging Components: An Update. <i>Molecules</i> , 2020, 25, 1134.   | 3.8  | 110       |
| 17 | Quantitative determination of 22 primary aromatic amines by cation-exchange solid-phase extraction and liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 5176-5181.  | 3.7  | 108       |
| 18 | Antimicrobial properties and mode of action of mustard and cinnamon essential oils and their combination against foodborne bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 26-33.   | 5.6  | 107       |

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|----|--|------|-----------|
| 19 | Effect of Mixed Antimicrobial Agents and Flavors in Active Packaging Films. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8564-8571.   | 5.2  | 101       |
| 20 | Determination of bisphenol-type contaminants from food packaging materials in aqueous foods by solid-phase microextraction–high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2002, 963, 375-380.                              | 3.7  | 100       |
| 21 | Combined analytical and microbiological tools to study the effect on <i>Aspergillus flavus</i> of cinnamon essential oil contained in food packaging. <i>Food Control</i> , 2013, 30, 370-378.   | 5.5  | 100       |
| 22 | Impacts of food contact chemicals on human health: a consensus statement. <i>Environmental Health</i> , 2020, 19, 25.  | 4.0  | 100       |
| 23 | Behaviour of a new antioxidant active film versus oxidizable model compounds. <i>Journal of Food Engineering</i> , 2008, 84, 313-320.  | 5.2  | 99        |
| 24 | Evaluation of Bacterial Resistance to Essential Oils and Antibiotics After Exposure to Oregano and Cinnamon Essential Oils. <i>Foodborne Pathogens and Disease</i> , 2012, 9, 699-705.   | 1.8  | 99        |
| 25 | Nanoclay migration from food packaging materials. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 530-539.  | 2.3  | 96        |
| 26 | New Insights into the Properties of Pubescent Surfaces: Peach Fruit as a Model. <i>Plant Physiology</i> , 2011, 156, 2098-2108.  | 4.8  | 95        |
| 27 | Development and characterisation of HPMC films containing PLA nanoparticles loaded with green tea extract for food packaging applications. <i>Carbohydrate Polymers</i> , 2017, 156, 108-117.  | 10.2 | 94        |
| 28 | Development of an automatic multiple dynamic hollow fibre liquid-phase microextraction procedure for specific migration analysis of new active food packagings containing essential oils. <i>Journal of Chromatography A</i> , 2007, 1174, 85-94.        | 3.7  | 91        |
| 29 | Encapsulation of cinnamon oil in cyclodextrin nanospheres and their potential use for antimicrobial food packaging. <i>Food and Chemical Toxicology</i> , 2019, 132, 110647.   | 3.6  | 90        |
| 30 | Determination of Potential Migrants in Polycarbonate Containers Used for Microwave Ovens by High-Performance Liquid Chromatography with Ultraviolet and Fluorescence Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5647-5653. | 5.2  | 88        |
| 31 | Antimicrobial activity of Lauroyl Arginate Ethyl (LAE), against selected food-borne bacteria. <i>Food Control</i> , 2013, 32, 404-408.   | 5.5  | 88        |
| 32 | Active label-based packaging to extend the shelf-life of ‘Calanda’ peach fruit: Changes in fruit quality and enzymatic activity. <i>Postharvest Biology and Technology</i> , 2011, 60, 211-219.  | 6.0  | 86        |
| 33 | Phenolic content and antioxidant activity of olive by-products and antioxidant film containing olive leaf extract. <i>Food Chemistry</i> , 2016, 212, 521-527.   | 8.2  | 85        |
| 34 | Bring some colour to your package: Freshness indicators based on anthocyanin extracts. <i>Trends in Food Science and Technology</i> , 2021, 111, 495-505.  | 15.1 | 85        |
| 35 | New antimicrobial active package for bakery products. <i>Trends in Food Science and Technology</i> , 2009, 20, 92-99.  | 15.1 | 80        |
| 36 | Use of solid-phase microextraction for the analysis of bisphenol A and bisphenol A diglycidyl ether in food simulants. <i>Journal of Chromatography A</i> , 1999, 864, 137-144.  | 3.7  | 77        |

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|----|--|------|-----------|
| 37 | Composition of the adhesives used in food packaging multilayer materials and migration studies from packaging to food. <i>Journal of Materials Chemistry</i> , 2011, 21, 4358.   | 6.7  | 77        |
| 38 | Strategies to improve the solubility and stability of stilbene antioxidants: A comparative study between cyclodextrins and bile acids. <i>Food Chemistry</i> , 2014, 145, 115-125.   | 8.2  | 77        |
| 39 | Determination of the antioxidant capacity of active food packagings by in situ gas-phase hydroxyl radical generation and high-performance liquid chromatography-fluorescence detection. <i>Journal of Chromatography A</i> , 2008, 1178, 126-133.                    | 3.7  | 76        |
| 40 | Analytical tools for identification of non-intentionally added substances (NIAS) coming from polyurethane adhesives in multilayer packaging materials and their migration into food simulants. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 2869-2882. | 3.7  | 76        |
| 41 | Evaluation of two antimicrobial packaging films against <i>Escherichia coli</i> O157:H7 strains in vitro and during storage of a Spanish ripened sheep cheese (Zamorano). <i>Food Control</i> , 2014, 42, 296-302.   | 5.5  | 76        |
| 42 | Antioxidant effect of an innovative active plastic film containing olive leaves extract on fresh pork meat and its evaluation by Raman spectroscopy. <i>Food Chemistry</i> , 2017, 229, 98-103.  | 8.2  | 76        |
| 43 | Determination of oligomers in virgin and recycled polyethylene terephthalate (PET) samples by UPLC-MS-QTOF. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 2377-2384.  | 3.7  | 76        |
| 44 | Active Paraffin-Based Paper Packaging for Extending the Shelf Life of Cherry Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6780-6786.  | 5.2  | 75        |
| 45 | A novel active packaging for extending the shelf-life of fresh mushrooms ( <i>Agaricus bisporus</i> ). <i>Food Control</i> , 2015, 54, 200-207.  | 5.5  | 74        |
| 46 | Use of Lichens as Pollution Biomonitoring in Remote Areas: A Comparison of PAHs Extracted from Lichens and Atmospheric Particles Sampled in and Around the Somport Tunnel (Pyrenees). <i>Environmental Science &amp; Technology</i> , 2006, 40, 6384-6391.           | 10.0 | 70        |
| 47 | Application of salicylic acid dosimetry to evaluate hydrodynamic cavitation as an advanced oxidation process. <i>Ultrasonics Sonochemistry</i> , 2007, 14, 343-349.  | 8.2  | 69        |
| 48 | Identification of non volatile migrant compounds and NIAS in polypropylene films used as food packaging characterized by UPLC-MS/QTOF. <i>Talanta</i> , 2018, 188, 750-762.  | 5.5  | 69        |
| 49 | Effectiveness of a novel insect-repellent food packaging incorporating essential oils against the red flour beetle ( <i>Tribolium castaneum</i> ). <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 173-180.                                     | 5.6  | 68        |
| 50 | Diminution of aflatoxin B1 production caused by an active packaging containing cinnamon essential oil. <i>Food Control</i> , 2014, 45, 101-108.  | 5.5  | 68        |
| 51 | Aromatic amines from polyurethane adhesives in food packaging: The challenge of identification and pattern recognition using Quadrupole-Time of Flight-Mass Spectrometry. <i>Analytica Chimica Acta</i> , 2012, 756, 49-59.  | 5.4  | 67        |
| 52 | Antioxidant packaging with encapsulated green tea for fresh minced meat. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 307-313.   | 5.6  | 66        |
| 53 | Behaviour of different industrial waste oils in a pyrolysis process: metals distribution and valuable products. <i>Journal of Analytical and Applied Pyrolysis</i> , 2000, 55, 171-183.  | 5.5  | 65        |
| 54 | Migration Studies To Assess the Safety in Use of a New Antioxidant Active Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5270-5275.  | 5.2  | 65        |

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|----|---|------|-----------|
| 55 | Evaluation of Antimicrobial Active Packaging to Increase Shelf Life of Gluten-Free Sliced Bread. <i>Packaging Technology and Science</i> , 2011, 24, 485-494.   | 2.8  | 65        |
| 56 | Role of Catechins in the Antioxidant Capacity of an Active Film Containing Green Tea, Green Coffee, and Grapefruit Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9842-9849.   | 5.2  | 65        |
| 57 | Extension of shelf life of two fatty foods using a new antioxidant multilayer packaging containing green tea extract. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 534-541.   | 5.6  | 64        |
| 58 | Nano selenium as antioxidant agent in a multilayer food packaging material. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 6659-6670.   | 3.7  | 63        |
| 59 | Determination of bile acids in human serum by on-line restricted access material ultra high-performance liquid chromatography mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 869, 1-8.  | 2.3  | 62        |
| 60 | The additive properties of Oxygen Radical Absorbance Capacity (ORAC) assay: The case of essential oils. <i>Food Chemistry</i> , 2014, 148, 204-208.   | 8.2  | 62        |
| 61 | Encapsulation of coriander essential oil in cyclodextrin nanospheres: A new strategy to promote its use in controlled-release active packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102177.  | 5.6  | 62        |
| 62 | Partition and diffusion of volatile compounds from acrylic adhesives used for food packaging multilayers manufacturing. <i>Journal of Materials Chemistry</i> , 2010, 20, 5100.   | 6.7  | 61        |
| 63 | Determination of volatile organic compounds in recycled polyethylene terephthalate and high-density polyethylene by headspace solid phase microextraction gas chromatography mass spectrometry to evaluate the efficiency of recycling processes. <i>Journal of Chromatography A</i> , 2011, 1218, 1319-1330. | 3.7  | 60        |
| 64 | Performance of an active paper based on cinnamon essential oil in mushrooms quality. <i>Food Chemistry</i> , 2015, 170, 30-36.  | 8.2  | 60        |
| 65 | Influence of pH and temperature variations on vapor phase action of an antifungal food packaging against five mold strains. <i>Food Control</i> , 2015, 47, 20-26.  | 5.5  | 59        |
| 66 | VOC Removal and Deodorization of Effluent Gases from an Industrial Plant by Photo-Oxidation, Chemical Oxidation, and Ozonization. <i>Environmental Science &amp; Technology</i> , 2010, 44, 2585-2591.  | 10.0 | 56        |
| 67 | Study of hotmelt adhesives used in food packaging multilayer laminates. Evaluation of the main factors affecting migration to food. <i>Journal of Materials Chemistry</i> , 2011, 21, 420-431.  | 6.7  | 56        |
| 68 | Pattern recognition of peach cultivars ( <i>Prunus persica</i> L.) from their volatile components. <i>Food Chemistry</i> , 2013, 138, 724-731.  | 8.2  | 56        |
| 69 | Development and validation of a LC-MS/MS method for the analysis of bisphenol a in polyethylene terephthalate. <i>Food Chemistry</i> , 2019, 274, 246-253.  | 8.2  | 56        |
| 70 | Behaviour of different lichen species as biomonitors of air pollution by PAHs in natural ecosystems. <i>Journal of Environmental Monitoring</i> , 2011, 13, 2588.   | 2.1  | 55        |
| 71 | Compounds responsible for off-odors in several samples composed by polypropylene, polyethylene, paper and cardboard used as food packaging materials. <i>Food Chemistry</i> , 2020, 309, 125792.  | 8.2  | 55        |
| 72 | A Systematic Approach To Optimize Solid-Phase Microextraction. Determination of Pesticides in Ethanol/Water Mixtures Used as Food Simulants. <i>Analytical Chemistry</i> , 1999, 71, 2417-2422.   | 6.5  | 54        |

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|----|---|-----|-----------|
| 73 | Atmospheric pressure gas chromatography coupled to quadrupole-time of flight mass spectrometry as a powerful tool for identification of non intentionally added substances in acrylic adhesives used in food packaging materials. <i>Journal of Chromatography A</i> , 2012, 1235, 141-148. | 3.7 | 54        |
| 74 | A fast extraction technique for extracting polycyclic aromatic hydrocarbons (PAHs) from lichens samples used as biomonitors of air pollution: Dynamic sonication versus other methods. <i>Analytica Chimica Acta</i> , 2006, 569, 103-112.  | 5.4 | 53        |
| 75 | Lichens biomonitoring as feasible methodology to assess air pollution in natural ecosystems: Combined study of quantitative PAHs analyses and lichen biodiversity in the Pyrenees Mountains. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 391, 759-771.                            | 3.7 | 53        |
| 76 | Set-off of non volatile compounds from printing inks in food packaging materials and the role of lacquers to avoid migration. <i>Dyes and Pigments</i> , 2015, 114, 85-92.  | 3.7 | 53        |
| 77 | Design of a method for generation of gas-phase hydroxyl radicals, and use of HPLC with fluorescence detection to assess the antioxidant capacity of natural essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 385, 1241-1246.   | 3.7 | 52        |
| 78 | Migration of organic compounds from a multilayer plastic "paper material intended for food packaging. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 589-596.   | 3.7 | 52        |
| 79 | Characterization of wood plastic composites made from landfill-derived plastic and sawdust: Volatile compounds and olfactometric analysis. <i>Waste Management</i> , 2013, 33, 645-655.   | 7.4 | 52        |
| 80 | Synergistic, antagonistic and additive interactions of green tea polyphenols. <i>European Food Research and Technology</i> , 2016, 242, 211-220.  | 3.3 | 52        |
| 81 | Generation of a volatile cadmium species in an organic medium. <i>Journal of Analytical Atomic Spectrometry</i> , 1989, 4, 661-663.   | 3.0 | 51        |
| 82 | Absorption of Pesticides on Plastic Films Used as Agricultural Soil Covers. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 4009-4014.  | 5.2 | 51        |
| 83 | Fabric phase sorptive extraction: An innovative sample preparation approach applied to the analysis of specific migration from food packaging. <i>Analytica Chimica Acta</i> , 2016, 936, 97-107.   | 5.4 | 51        |
| 84 | Synergistic properties of mustard and cinnamon essential oils for the inactivation of foodborne moulds in vitro and on Spanish bread. <i>International Journal of Food Microbiology</i> , 2019, 298, 44-50.   | 4.7 | 51        |
| 85 | Simultaneous extraction and analysis of preservatives and artificial sweeteners in juices by salting out liquid-liquid extraction method prior to ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2019, 277, 586-594.   | 8.2 | 51        |
| 86 | Determination of non-volatile components of a biodegradable food packaging material based on polyester and polylactic acid (PLA) and its migration to food simulants. <i>Journal of Chromatography A</i> , 2019, 1583, 1-8.   | 3.7 | 51        |
| 87 | Direct determination of carnosic acid in a new active packaging based on natural extract of rosemary. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 1989-1996.   | 3.7 | 50        |
| 88 | Assessment of specific migration to aqueous simulants of a new active food packaging containing essential oils by means of an automatic multiple dynamic hollow fibre liquid phase microextraction system. <i>Journal of Chromatography A</i> , 2009, 1216, 3731-3739.                      | 3.7 | 50        |
| 89 | New Approach to Study the Mechanism of Antimicrobial Protection of an Active Packaging. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 1063-1069.  | 1.8 | 50        |
| 90 | Reducing Oxidation of Foods Through Antioxidant Active Packaging Based on Ethyl Vinyl Alcohol and Natural Flavonoids. <i>Packaging Technology and Science</i> , 2012, 25, 457-466.  | 2.8 | 50        |

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|-----|--|-----|-----------|
| 91  | Antioxidant and antimicrobial active paper based on Zataria (Zataria multiflora) and two cumin cultivars (Cuminum cyminum). LWT - Food Science and Technology, 2015, 60, 929-933.  | 5.2 | 50        |
| 92  | UPLC-Q-TOF-MS analysis of non-volatile migrants from new active packaging materials. Analytical and Bioanalytical Chemistry, 2012, 404, 1945-1957.   | 3.7 | 49        |
| 93  | Kinetic migration studies using Porapak as solid-food simulant to assess the safety of paper and board as food-packaging materials. Analytical and Bioanalytical Chemistry, 2007, 387, 2283-2288.  | 3.7 | 48        |
| 94  | Atmospheric pressure gas chromatography with quadrupole time of flight mass spectrometry for simultaneous detection and quantification of polycyclic aromatic hydrocarbons and nitro-polycyclic aromatic hydrocarbons in mosses. Journal of Chromatography A, 2012, 1252, 146-154.           | 3.7 | 48        |
| 95  | New UPLC coupled to mass spectrometry approaches for screening of non-volatile compounds as potential migrants from adhesives used in food packaging materials. Analytica Chimica Acta, 2010, 666, 62-69.  | 5.4 | 47        |
| 96  | UPLC-ESI-Q-TOF-MSE and GC-MS identification and quantification of non-intentionally added substances coming from biodegradable food packaging. Analytical and Bioanalytical Chemistry, 2015, 407, 6781-6790.   | 3.7 | 46        |
| 97  | Migration of oligomers from a food contact biopolymer based on polylactic acid (PLA) and polyester. Analytical and Bioanalytical Chemistry, 2019, 411, 3521-3532.  | 3.7 | 46        |
| 98  | Analytical Approaches for Analysis of Safety of Modern Food Packaging: A Review. Molecules, 2020, 25, 752.   | 3.8 | 46        |
| 99  | Parts-per-trillion determination of styrene in yoghurt by purge-and-trap gas chromatography with mass spectrometry detection. Food Additives and Contaminants, 1998, 15, 346-354.  | 2.0 | 45        |
| 100 | Evaluation of some screening methods for the analysis of contaminants in recycled polyethylene terephthalate flakes. Food Additives and Contaminants, 2003, 20, 668-677.   | 2.0 | 45        |
| 101 | Strategies for single-drop microextraction optimisation and validation. Journal of Chromatography A, 2007, 1166, 24-29.  | 3.7 | 45        |
| 102 | Design of new natural antioxidant active packaging: Screening flowsheet from pure essential oils and vegetable oils to ex vivo testing in meat samples. Food Control, 2021, 120, 107536.   | 5.5 | 45        |
| 103 | Simultaneous determination of oxysterols, phytosterols and cholesterol precursors by high performance liquid chromatography tandem mass spectrometry in human serum. Analytical Methods, 2013, 5, 2249.  | 2.7 | 44        |
| 104 | Development of a multilayer antimicrobial packaging material for tomato puree using an innovative technology. LWT - Food Science and Technology, 2016, 72, 361-367.  | 5.2 | 44        |
| 105 | Polyamide modified with green tea extract for fresh minced meat active packaging applications. Food Chemistry, 2019, 300, 125242.  | 8.2 | 44        |
| 106 | Influence of medicinal and aromatic plants into risk assessment of a new bioactive packaging based on polylactic acid (PLA). Food and Chemical Toxicology, 2019, 132, 110662.  | 3.6 | 44        |
| 107 | Use of solid phase microextraction in diffusive sampling of the atmosphere generated by different essential oils. Analytica Chimica Acta, 2006, 559, 97-104.   | 5.4 | 42        |
| 108 | Identification and quantification of odorous compounds from adhesives used in food packaging materials by headspace solid phase extraction and headspace solid phase microextraction coupled to gas chromatography-olfactometry-mass spectrometry. Analytica Chimica Acta, 2012, 745, 53-63. | 5.4 | 42        |

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|-----|--|-----|-----------|
| 109 | Migration of odorous compounds from adhesives used in market samples of food packaging materials by chromatography olfactometry and mass spectrometry (GC-MS). <i>Food Chemistry</i> , 2014, 145, 237-244.   | 8.2 | 42        |
| 110 | Plasticizers from printing inks in a selection of food packagings and their migration to food. <i>Food Additives and Contaminants</i> , 1993, 10, 453-460.   | 2.0 | 41        |
| 111 | Co-pyrolysis of a mineral waste oil/coal slurry in a continuous-mode fluidized bed reactor. <i>Journal of Analytical and Applied Pyrolysis</i> , 2002, 65, 239-252.  | 5.5 | 40        |
| 112 | New Antioxidant Multilayer Packaging with Nanoselenium to Enhance the Shelf-Life of Market Food Products. <i>Nanomaterials</i> , 2018, 8, 837.   | 4.1 | 40        |
| 113 | Determination of sterols in biological samples by SPME with on-fiber derivatization and GC/FID. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 381, 1576-1583.  | 3.7 | 39        |
| 114 | Migration of non intentionally added substances from adhesives by UPLC-Q-TOF/MS and the role of EVOH to avoid migration in multilayer packaging materials. <i>Journal of Mass Spectrometry</i> , 2013, 48, 430-437.  | 1.6 | 39        |
| 115 | Atmospheric pressure solid analysis probe coupled to quadrupole-time of flight mass spectrometry as a tool for screening and semi-quantitative approach of polycyclic aromatic hydrocarbons, nitro-polycyclic aromatic hydrocarbons and oxo-polycyclic aromatic hydrocarbons in complex matrices. <i>Talanta</i> , 2015, 131, 175-184. | 5.5 | 39        |
| 116 | Determination of pesticides in high-water-content samples by off-line supercritical fluid extraction-gas chromatography-electron-capture detection. <i>Journal of Chromatography A</i> , 1998, 795, 117-124.   | 3.7 | 38        |
| 117 | Ion-Mobility Quadrupole Time-of-Flight Mass Spectrometry: A Novel Technique Applied to Migration of Nonintentionally Added Substances from Polyethylene Films Intended for Use as Food Packaging. <i>Analytical Chemistry</i> , 2019, 91, 12741-12751.   | 6.5 | 38        |
| 118 | Predicting the antioxidant capacity and total phenolic content of bearberry leaves by data fusion of UV-Vis spectroscopy and UHPLC/Q-TOF-MS. <i>Talanta</i> , 2020, 213, 120831.   | 5.5 | 38        |
| 119 | Indirect determination of alkaloids and drugs by atomic absorption spectrometry. <i>Analytical Chemistry</i> , 1985, 57, 34-38.  | 6.5 | 37        |
| 120 | Adaptation of the ORAC assay to the common laboratory equipment and subsequent application to antioxidant plastic films. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 394, 903-910.   | 3.7 | 37        |
| 121 | Overall and specific migration from multilayer high barrier food contact materials - kinetic study of cyclic polyester oligomers migration. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1784-1794.  | 2.3 | 36        |
| 122 | Migration studies and toxicity evaluation of cyclic polyesters oligomers from food packaging adhesives. <i>Food Chemistry</i> , 2020, 311, 125918.   | 8.2 | 36        |
| 123 | Selective three-phase liquid phase microextraction of acidic compounds from foodstuff simulants. <i>Journal of Chromatography A</i> , 2008, 1198-1199, 38-44.  | 3.7 | 35        |
| 124 | New active antioxidant multilayer food packaging films containing Algerian Sage and Bay leaves extracts and their application for oxidative stability of fried potatoes. <i>Food Control</i> , 2019, 98, 216-226.  | 5.5 | 35        |
| 125 | Direct Immersion-Solid-Phase Microextraction Coupled to Gas Chromatography-Mass Spectrometry and Response Surface Methodology for Nontarget Screening of (Semi-) Volatile Migrants from Food Contact Materials. <i>Analytical Chemistry</i> , 2020, 92, 5577-5584.   | 6.5 | 35        |
| 126 | Migration of styrene monomer from thermoset polyester cookware into foods during high temperature applications. <i>Food Additives and Contaminants</i> , 1993, 10, 567-573.  | 2.0 | 34        |



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|-----|---|------|-----------|
| 127 | Fate of polyaromatic hydrocarbons in the pyrolysis of industrial waste oils. <i>Journal of Analytical and Applied Pyrolysis</i> , 2003, 67, 237-246.  | 5.5  | 34        |
| 128 | Experimental design applied to the determination of several contaminants in Duero River by solid-phase microextraction. <i>Analytica Chimica Acta</i> , 2003, 477, 257-267.   | 5.4  | 33        |
| 129 | Behaviour of organic pollutants in paper and board samples intended to be in contact with food. <i>Analytica Chimica Acta</i> , 2004, 508, 185-191.   | 5.4  | 33        |
| 130 | Analytical methods for the screening of potential volatile migrants from acrylic-base adhesives used in food-contact materials. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1592-1601. | 2.3  | 33        |
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