

# Chiara Cordero

## List of Publications by Year in descending order

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156  
papers

6,406  
citations

53660

45  
h-index

88477

70  
g-index

163  
all docs

163  
docs citations

163  
times ranked

5448  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gas chromatography of essential oil: State-of-the-art, recent advances, and perspectives. <i>Journal of Separation Science</i> , 2022, 45, 94-112.	1.3	13
2	Exploring food volatilome by advanced chromatographic fingerprinting based on comprehensive two-dimensional gas chromatographic patterns. <i>Comprehensive Analytical Chemistry</i> , 2022, 96, 261-261.	0.7	0
3	<i>Corylus avellana</i> L. Aroma Blueprint: Potent Odorants Signatures in the Volatilome of High Quality Hazelnuts. <i>Frontiers in Plant Science</i> , 2022, 13, 840028.	1.7	10
4	A sustainable approach for the reliable and simultaneous determination of terpenoids and cannabinoids in hemp inflorescences by vacuum assisted headspace solid-phase microextraction. <i>Advances in Sample Preparation</i> , 2022, 2, 100014.	1.1	6
5	<i>Corylus avellana</i> L. Natural Signature: Chiral Recognition of Selected Informative Components in the Volatilome of High-Quality Hazelnuts. <i>Frontiers in Plant Science</i> , 2022, 13, 844711.	1.7	3
6	Validation of a high-throughput method for the accurate quantification of secondary products of lipid oxidation in high-quality hazelnuts ( <i>Corylus avellana</i> L.): A robust tool for quality assessment. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104766.	1.9	6
7	Exploring extra dimensions to capture saliva metabolite fingerprints from metabolically healthy and unhealthy obese patients by comprehensive two-dimensional gas chromatography featuring Tandem Ionization mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 403-418.	1.9	14
8	Exploring the Extra-Virgin Olive Oil Volatilome by Adding Extra Dimensions to Comprehensive Two-Dimensional Gas Chromatography and Time-of-Flight Mass Spectrometry Featuring Tandem Ionization: Validation of Ripening Markers in Headspace Linearity Conditions. <i>Journal of AOAC INTERNATIONAL</i> , 2021, 104, 274-287.	0.7	9
9	Cocoa smoky off-flavour: A MS-based analytical decision maker for routine controls. <i>Food Chemistry</i> , 2021, 336, 127691.	4.2	16
10	An effective chromatographic fingerprinting workflow based on comprehensive two-dimensional gas chromatography + Mass spectrometry to establish volatiles patterns discriminative of spoiled hazelnuts ( <i>Corylus avellana</i> L.). <i>Food Chemistry</i> , 2021, 340, 128135.	4.2	23
11	Chromatographic fingerprinting by comprehensive two-dimensional chromatography: Fundamentals and tools. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 134, 116133.	5.8	42
12	Analytical strategies for in-vivo evaluation of plant volatile emissions - A review. <i>Analytica Chimica Acta</i> , 2021, 1147, 240-258.	2.6	15
13	Combined Untargeted and Targeted Fingerprinting by Comprehensive Two-Dimensional Gas Chromatography to Track Compositional Changes on Hazelnut Primary Metabolome during Roasting. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 525.	1.3	12
14	Untargeted approaches in food-omics: The potential of comprehensive two-dimensional gas chromatography/mass spectrometry. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 135, 116162.	5.8	31
15	Comprehensive two-dimensional gas chromatography as a boosting technology in food-omic investigations. <i>Journal of Separation Science</i> , 2021, 44, 1592-1611.	1.3	22
16	Shelf-Life Evolution of the Fatty Acid Fingerprint in High-Quality Hazelnuts ( <i>Corylus avellana</i> L.) Harvested in Different Geographical Regions. <i>Foods</i> , 2021, 10, 685.	1.9	10
17	Chromatographic Fingerprinting Strategy to Delineate Chemical Patterns Correlated to Coffee Odor and Taste Attributes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4550-4560.	2.4	18
18	Chemical fingerprinting strategies based on comprehensive two-dimensional gas chromatography combined with gas chromatography-olfactometry to capture the unique signature of Piemonte peppermint essential oil ( <i>Mentha x piperita</i> var <i>Italo-Mitcham</i> ). <i>Journal of Chromatography A</i> , 2021, 1645, 462101.	1.8	16

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19	Citral-Containing Essential Oils as Potential Tyrosinase Inhibitors: A Bio-Guided Fractionation Approach. <i>Plants</i> , 2021, 10, 969.	1.6	16
20	Chromatographic Fingerprinting Enables Effective Discrimination and Identification of High-Quality Italian Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8874-8889.	2.4	10
21	Delineating the extra-virgin olive oil aroma blueprint by multiple headspace solid phase microextraction and differential-flow modulated comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2021, 1650, 462232.	1.8	24
22	Adulteration of Essential Oils: A Multitask Issue for Quality Control. Three Case Studies: <i>Lavandula angustifolia</i> Mill., <i>Citrus limon</i> (L.) Osbeck and <i>Melaleuca alternifolia</i> (Maiden & Betche) Cheel. <i>Molecules</i> , 2021, 26, 5610.	1.7	19
23	Volatile profiling of <i>Arnica montana</i> ( <i>Arnica montana</i> L.), a wild medicinal species from Brazilian Cerrado. <i>Plant Biosystems</i> , 2020, 154, 1-8.	0.8	7
24	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils: Quantitative GC-MS analysis of officially-regulated allergens in perfumes. <i>Journal of Chromatography A</i> , 2020, 1610, 460567.	1.8	11
25	Cocoa smoky off-flavor: Chemical characterization and objective evaluation for quality control. <i>Food Chemistry</i> , 2020, 309, 125561.	4.2	20
26	Ecofriendly laccases treatment to challenge micropollutants issue in municipal wastewaters. <i>Environmental Pollution</i> , 2020, 257, 113579.	3.7	35
27	Adding extra-dimensions to hazelnuts primary metabolome fingerprinting by comprehensive two-dimensional gas chromatography combined with time-of-flight mass spectrometry featuring tandem ionization: Insights on the aroma potential. <i>Journal of Chromatography A</i> , 2020, 1614, 460739.	1.8	20
28	Bio-Guided Fractionation Driven by In Vitro $\alpha$ -Amylase Inhibition Assays of Essential Oils Bearing Specialized Metabolites with Potential Hypoglycemic Activity. <i>Plants</i> , 2020, 9, 1242.	1.6	18
29	Climate and Processing Effects on Tea ( <i>Camellia sinensis</i> L. Kuntze) Metabolome: Accurate Profiling and Fingerprinting by Comprehensive Two-Dimensional Gas Chromatography/Time-of-Flight Mass Spectrometry. <i>Molecules</i> , 2020, 25, 2447.	1.7	19
30	A step forward in the equivalence between thermal and differential-flow modulated comprehensive two-dimensional gas chromatography methods. <i>Journal of Chromatography A</i> , 2020, 1627, 461396.	1.8	14
31	Can the selectivity of phosphonium based ionic liquids be exploited as stationary phase for routine gas chromatography? A case study: The use of trihexyl(tetradecyl) phosphonium chloride in the flavor, fragrance and natural product fields. <i>Journal of Chromatography A</i> , 2020, 1619, 460969.	1.8	13
32	<i>Melaleuca alternifolia</i> Essential Oil: Evaluation of Skin Permeation and Distribution from Topical Formulations with a Solvent-Free Analytical Method. <i>Planta Medica</i> , 2020, 86, 442-450.	0.7	13
33	Exploiting the versatility of vacuum-assisted headspace solid-phase microextraction in combination with the selectivity of ionic liquid-based GC stationary phases to discriminate <i>Boswellia</i> spp. resins through their volatile and semivolatile fractions. <i>Journal of Separation Science</i> , 2020, 43, 1879-1889.	1.3	13
34	Sedentariness and Urinary Metabolite Profile in Type 2 Diabetic Patients, a Cross-Sectional Study. <i>Metabolites</i> , 2020, 10, 205.	1.3	7
35	Chromatographic Fingerprinting by Template Matching for Data Collected by Comprehensive Two-Dimensional Gas Chromatography. <i>Journal of Visualized Experiments</i> , 2020, , .	0.2	3
36	Characterization of odorant patterns by comprehensive two-dimensional gas chromatography: A challenge in omic studies. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 113, 364-378.	5.8	42

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37	Highly Informative Fingerprinting of Extra-Virgin Olive Oil Volatiles: The Role of High Concentration-Capacity Sampling in Combination with Comprehensive Two-Dimensional Gas Chromatography. <i>Separations</i> , 2019, 6, 34.	1.1	33
38	Untargeted/Targeted 2D Gas Chromatography/Mass Spectrometry Detection of the Total Volatile Tea Metabolome. <i>Molecules</i> , 2019, 24, 3757.	1.7	16
39	A Data-Challenge Case Study of Analyte Detection and Identification with Comprehensive Two-Dimensional Gas Chromatography with Mass Spectrometry (GC $\bar{A}$ –GC-MS). <i>Separations</i> , 2019, 6, 38.	1.1	7
40	4th Conference on Cocoa Coffee and Tea (CoCoTea 2017) –“ The world in a cup. <i>Food Research International</i> , 2019, 115, 302.	2.9	1
41	Untargeted and Targeted Fingerprinting of Extra Virgin Olive Oil Volatiles by Comprehensive Two-Dimensional Gas Chromatography with Mass Spectrometry: Challenges in Long-Term Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5289-5302.	2.4	41
42	Robust Markers of Coffee Consumption Identified Among the Volatile Organic Compounds in Human Urine. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801060.	1.5	16
43	Comprehensive two-dimensional gas chromatography coupled with time of flight mass spectrometry featuring tandem ionization: Challenges and opportunities for accurate fingerprinting studies. <i>Journal of Chromatography A</i> , 2019, 1597, 132-141.	1.8	30
44	Benchmarking machine learning methods for comprehensive chemical fingerprinting and pattern recognition. <i>Journal of Chromatography A</i> , 2019, 1595, 158-167.	1.8	46
45	Evaluation of volatile bioactive secondary metabolites transfer from medicinal and aromatic plants to herbal teas: Comparison of different methods for the determination of transfer rate and human intake. <i>Journal of Chromatography A</i> , 2019, 1594, 173-180.	1.8	14
46	HS-SPME-MS-Enose Coupled with Chemometrics as an Analytical Decision Maker to Predict In-Cup Coffee Sensory Quality in Routine Controls: Possibilities and Limits. <i>Molecules</i> , 2019, 24, 4515.	1.7	11
47	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800384.	1.5	173
48	Odorants quantitation in high-quality cocoa by multiple headspace solid phase micro-extraction: Adoption of FID-predicted response factors to extend method capabilities and information potential. <i>Analytica Chimica Acta</i> , 2019, 1052, 190-201.	2.6	24
49	Ionic liquids as stationary phases for gas chromatography –“Unusual selectivity of ionic liquids with a phosphonium cation and different anions in the flavor, fragrance and essential oil analyses. <i>Journal of Chromatography A</i> , 2019, 1583, 124-135.	1.8	25
50	Strategies for Accurate Quantitation of Volatiles from Foods and Plant-Origin Materials: A Challenging Task. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1619-1630.	2.4	34
51	Ionic liquids as water-compatible GC stationary phases for the analysis of fragrances and essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 4657-4668.	1.9	24
52	Fructose liquid and solid formulations differently affect gut integrity, microbiota composition and related liver toxicity: a comparative in vivo study. <i>Journal of Nutritional Biochemistry</i> , 2018, 55, 185-199.	1.9	53
53	Evolution of potent odorants within the volatile metabolome of high-quality hazelnuts ( <i>Corylus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3491-3506.	1.9	32
54	Combined untargeted and targeted fingerprinting by comprehensive two-dimensional gas chromatography: revealing fructose-induced changes in mice urinary metabolic signatures. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 2723-2737.	1.9	23

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55	Current Developments in Analyzing Food Volatiles by Multidimensional Gas Chromatographic Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2226-2236.	2.4	28
56	Advanced fingerprinting of high-quality cocoa: Challenges in transferring methods from thermal to differential-flow modulated comprehensive two dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2018, 1536, 122-136.	1.8	35
57	Routine quantification of 54 allergens in fragrances using comprehensive two-dimensional gas chromatography-quadrupole mass spectrometry with dual parallel secondary columns. Part I: Method development. <i>Flavour and Fragrance Journal</i> , 2018, 33, 63-74.	1.2	21
58	Development and validation of a pneumatic model for the reversed-flow differential flow modulator for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2018, 1577, 72-81.	1.8	18
59	Chemometric Modeling of Coffee Sensory Notes through Their Chemical Signatures: Potential and Limits in Defining an Analytical Tool for Quality Control. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7096-7109.	2.4	40
60	Black tea volatiles fingerprinting by comprehensive two-dimensional gas chromatography – Mass spectrometry combined with high concentration capacity sample preparation techniques: Toward a fully automated sensomic assessment. <i>Food Chemistry</i> , 2017, 225, 276-287.	4.2	65
61	<i>Artemisia umbelliformis</i> Lam. and <i>Opium</i> Liqueur: Volatile Profile as Diagnostic Marker for Geographic Origin and To Predict Liqueur Safety. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2849-2856.	2.4	6
62	Fractionated dynamic headspace sampling in the analysis of matrices of vegetable origin in the food field. <i>Journal of Chromatography A</i> , 2017, 1489, 18-28.	1.8	11
63	Cultivable gut bacteria provide a pathway for adaptation of <i>Chrysolina herbacea</i> to <i>Mentha aquatica</i> volatiles. <i>BMC Plant Biology</i> , 2017, 17, 30.	1.6	12
64	Analysis of essential oils and fragrances with a new generation of highly inert gas chromatographic columns coated with ionic liquids. <i>Journal of Chromatography A</i> , 2017, 1495, 64-75.	1.8	29
65	Method translation and full metadata transfer from thermal to differential flow modulated comprehensive two dimensional gas chromatography: Profiling of suspected fragrance allergens. <i>Journal of Chromatography A</i> , 2017, 1480, 70-82.	1.8	31
66	<i>In vitro</i> release and permeation kinetics of <i>Melaleuca alternifolia</i> (tea tree) essential oil bioactive compounds from topical formulations. <i>Flavour and Fragrance Journal</i> , 2017, 32, 354-361.	1.2	11
67	Comprehensive Chemical Fingerprinting of High-Quality Cocoa at Early Stages of Processing: Effectiveness of Combined Untargeted and Targeted Approaches for Classification and Discrimination. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6329-6341.	2.4	58
68	Coffee aroma: Chemometric comparison of the chemical information provided by three different samplings combined with GC-MS to describe the sensory properties in cup. <i>Food Chemistry</i> , 2017, 214, 218-226.	4.2	91
69	Studies on the volatile fraction composition of three native Amazonian-Brazilian fruits: Murici ( <i>Byrsonima crassifolia</i> L., Malpighiaceae), bacuri ( <i>Platonia insignis</i> M., Clusiaceae), and sapodilla ( <i>Manilkara sapota</i> L., Sapotaceae). <i>Food Chemistry</i> , 2017, 219, 13-22.	4.2	47
70	Enantioselective Gas Chromatography with Cyclodextrin in Odorant Analysis. , 2017, , 51-52.		3
71	The (+)-cis- and (+)-trans-Olibanic Acids: Key Odorants of Frankincense. <i>Angewandte Chemie</i> , 2016, 128, 13923-13927.	1.6	4
72	The (+)-cis- and (+)-trans-Olibanic Acids: Key Odorants of Frankincense. <i>Angewandte Chemie - International Edition</i> , 2016, 55, 13719-13723.	7.2	15

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73	Effectiveness of Global, Low-Degree Polynomial Transformations for GCxGC Data Alignment. <i>Analytical Chemistry</i> , 2016, 88, 10028-10035.	3.2	20
74	Combined untargeted and targeted fingerprinting with comprehensive two-dimensional chromatography for volatiles and ripening indicators in olive oil. <i>Analytica Chimica Acta</i> , 2016, 936, 245-258.	2.6	83
75	Enantioselective Gas Chromatography with Derivatized Cyclodextrins in the Flavour and Fragrance Field. <i>Israel Journal of Chemistry</i> , 2016, 56, 925-939.	1.0	26
76	Chromatography: Focus on Multidimensional GC. , 2016, , 85-92.		0
77	Parallel dual secondaryâ€columnâ€dual detection comprehensive twoâ€dimensional gas chromatography: a flexible and reliable analytical tool for essential oils quantitative profiling. <i>Flavour and Fragrance Journal</i> , 2015, 30, 366-380.	1.2	29
78	Cyclodextrin Derivatives as Stationary Phases for the GC Separation of Enantiomers in the Flavor and Fragrance Field. <i>ACS Symposium Series</i> , 2015, , 15-34.	0.5	6
79	Comprehensive two-dimensional gas chromatography and food sensory properties: potential and challenges. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 169-191.	1.9	91
80	Removal of micropollutants by fungal laccases in model solution and municipal wastewater: evaluation of estrogenic activity and ecotoxicity. <i>Journal of Cleaner Production</i> , 2015, 100, 185-194.	4.6	69
81	Determination of free and glucosidically-bound volatiles in plants. Two case studies: L-menthol in peppermint ( <i>Mentha x piperita</i> L.) and eugenol in clove ( <i>Syzygium aromaticum</i> (L.) Merr. & amp;) Tj ETQq1 1 0.784314 rgBT /Overlock		
82	Direct Contact â€“ Sorptive Tape Extraction coupled with Gas Chromatography â€“ Mass Spectrometry to reveal volatile topographical dynamics of lima bean ( <i>Phaseolus lunatus</i> L.) upon herbivory by <i>Spodoptera littoralis</i> Boisid.. <i>BMC Plant Biology</i> , 2015, 15, 102.	1.6	24
83	Potential of the reversed-inject differential flow modulator for comprehensive two-dimensional gas chromatography in the quantitative profiling and fingerprinting of essential oils of different complexity. <i>Journal of Chromatography A</i> , 2015, 1417, 79-95.	1.8	36
84	Alignment for Comprehensive Two-Dimensional Gas Chromatography with Dual Secondary Columns and Detectors. <i>Analytical Chemistry</i> , 2015, 87, 10056-10063.	3.2	33
85	Herbs and spices: Characterization and quantitation of biologically-active markers for routine quality control by multiple headspace solid-phase microextraction combined with separative or non-separative analysis. <i>Journal of Chromatography A</i> , 2015, 1376, 9-17.	1.8	47
86	High-quality Italian rice cultivars: Chemical indices of ageing and aroma quality. <i>Food Chemistry</i> , 2015, 172, 305-313.	4.2	79
87	Toward a definition of blueprint of virgin olive oil by comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1334, 101-111.	1.8	89
88	Urinary metabolic fingerprinting of mice with diet-induced metabolic derangements by parallel dual secondary column-dual detection two-dimensional comprehensive gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1361, 265-276.	1.8	26
89	Parallel dual secondary column-dual detection: A further way of enhancing the informative potential of two-dimensional comprehensive gas chromatography. <i>Journal of Chromatography A</i> , 2014, 1360, 264-274.	1.8	30
90	General retention parameters of chiral analytes in cyclodextrin gas chromatographic columns. <i>Journal of Chromatography A</i> , 2014, 1340, 121-127.	1.8	4

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91	Volatile profiling of high quality hazelnuts ( <i>Corylus avellana</i> L.): Chemical indices of roasting. <i>Food Chemistry</i> , 2013, 138, 1723-1733.	4.2	53
92	Quantitative fingerprinting by headspaceâ€”Two-dimensional comprehensive gas chromatographyâ€”mass spectrometry of solid matrices: Some challenging aspects of the exhaustive assessment of food volatiles. <i>Analytica Chimica Acta</i> , 2013, 798, 115-125.	2.6	40
93	High concentration capacity sample preparation techniques to improve the informative potential of two-dimensional comprehensive gas chromatographyâ€”mass spectrometry: Application to sensomics. <i>Journal of Chromatography A</i> , 2013, 1318, 1-11.	1.8	29
94	Non-separative Headspace Solid Phase Microextractionâ€”Mass Spectrometry Profile as a Marker To Monitor Coffee Roasting Degree. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1652-1660.	2.4	44
95	Reliable Peak Selection for Multisample Analysis with Comprehensive Two-Dimensional Chromatography. <i>Analytical Chemistry</i> , 2013, 85, 4974-4981.	3.2	30
96	New medium-to-high polarity twister coatings for liquid and vapour phase sorptive extraction of matrices of vegetable origin. <i>Journal of Chromatography A</i> , 2012, 1265, 39-45.	1.8	36
97	Room temperature ionic liquids: New GC stationary phases with a novel selectivity for flavor and fragrance analyses. <i>Journal of Chromatography A</i> , 2012, 1268, 130-138.	1.8	43
98	A Further Tool To Monitor the Coffee Roasting Process: Aroma Composition and Chemical Indices. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11283-11291.	2.4	46
99	Headspace Sampling in Flavor and Fragrance Field. , 2012, , 1-25.		8
100	Features for non-targeted cross-sample analysis with comprehensive two-dimensional chromatography. <i>Journal of Chromatography A</i> , 2012, 1226, 140-148.	1.8	77
101	Performance evaluation of non-targeted peak-based cross-sample analysis for comprehensive two-dimensional gas chromatographyâ€”mass spectrometry data and application to processed hazelnut profiling. <i>Journal of Chromatography A</i> , 2012, 1243, 81-90.	1.8	47
102	Fast headspace-enantioselective GCâ€”mass spectrometric-multivariate statistical method for routine authentication of flavoured fruit foods. <i>Food Chemistry</i> , 2012, 132, 1071-1079.	4.2	56
103	HS-SPME-GCâ—GC-qMS volatile metabolite profiling of <i>Chrysolina herbacea</i> frass and <i>Mentha</i> spp. leaves. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 402, 1941-1952.	1.9	38
104	New trends in the analysis of the volatile fraction of matrices of vegetable origin: a short overview. A review.. <i>Flavour and Fragrance Journal</i> , 2011, 26, n/a-n/a.	1.2	24
105	Quantitative analysis of volatiles from solid matrices of vegetable origin by high concentration capacity headspace techniques: Determination of furan in roasted coffee. <i>Journal of Chromatography A</i> , 2011, 1218, 753-762.	1.8	72
106	Profiling food volatiles by comprehensive two-dimensional gas chromatography coupled with mass spectrometry: Advanced fingerprinting approaches for comparative analysis of the volatile fraction of roasted hazelnuts ( <i>Corylus avellana</i> L.) from different origins. <i>Journal of Chromatography A</i> , 2010, 1217, 5848-5858.	1.8	100
107	Bioavailability of catechins from ready-to-drink tea. <i>Nutrition</i> , 2010, 26, 528-533.	1.1	47
108	Bioavailability and catabolism of green tea flavan-3-ols in humans. <i>Nutrition</i> , 2010, 26, 1110-1116.	1.1	163





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127	Group-Type and Fingerprint Analysis of Roasted Food Matrices (Coffee and Hazelnut Samples) by Comprehensive Two-Dimensional Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7655-7666.	2.4	70
128	Identification, quantitation and method validation for the analysis of suspected allergens in fragrances by comprehensive two-dimensional gas chromatography coupled with quadrupole mass spectrometry and with flame ionization detection. <i>Journal of Chromatography A</i> , 2007, 1150, 37-49.	1.8	69
129	Reliability of fibres in solid-phase microextraction for routine analysis of the headspace of aromatic and medicinal plants. <i>Journal of Chromatography A</i> , 2007, 1152, 138-149.	1.8	57
130	Sorptive tape extraction in the analysis of the volatile fraction emitted from biological solid matrices. <i>Journal of Chromatography A</i> , 2007, 1148, 137-144.	1.8	55
131	Influence of polydimethylsiloxane outer coating and packing material on analyte recovery in dual-phase headspace sorptive extraction. <i>Journal of Chromatography A</i> , 2007, 1164, 33-39.	1.8	13
132	Headspace-Solid-Phase Microextraction in the Analysis of the Volatile Fraction of Aromatic and Medicinal Plants. <i>Journal of Chromatographic Science</i> , 2006, 44, 416-429.	0.7	73
133	Headspace "solid-phase microextraction fast GC in combination with principal component analysis as a tool to classify different chemotypes of chamomile flower-heads ( <i>Matricaria recutita</i> L.). <i>Phytochemical Analysis</i> , 2006, 17, 217-225.	1.2	40
134	Comprehensive two-dimensional gas chromatography in the analysis of volatile samples of natural origin: A multidisciplinary approach to evaluate the influence of second dimension column coated with mixed stationary phases on system orthogonality. <i>Journal of Chromatography A</i> , 2006, 1132, 268-279.	1.8	47
135	Separation science in perfume analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 384, 53-56.	1.9	8
136	High-speed gas chromatography with direct resistively-heated column (ultra fast) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50 392 Td (module) conditions for samples of different complexities and volatilities. <i>Journal of Chromatography A</i> , 2005, 1071, 3-12.	1.8	25
137	Impact of phase ratio, polydimethylsiloxane volume and size, and sampling temperature and time on headspace sorptive extraction recovery of some volatile compounds in the essential oil field. <i>Journal of Chromatography A</i> , 2005, 1071, 111-118.	1.8	35
138	Comments on the "classical equations" given in <i>J. Chromatogr. A</i> 1024 (2004) 195-207. <i>Journal of Chromatography A</i> , 2005, 1076, 220-221.	1.8	0
139	Reply to "Comments on the "classical equations" given in <i>J. Chromatogr. A</i> 1024 (2004) 195-207" by L.S. Ettre. <i>Journal of Chromatography A</i> , 2005, 1076, 222-223.	1.8	1
140	Dual-phase twistors: A new approach to headspace sorptive extraction and stir bar sorptive extraction. <i>Journal of Chromatography A</i> , 2005, 1094, 9-16.	1.8	124
141	Automated headspace solid-phase dynamic extraction to analyse the volatile fraction of food matrices. <i>Journal of Chromatography A</i> , 2004, 1024, 217-226.	1.8	109
142	Direct resistively heated column gas chromatography (Ultrafast module-GC) for high-speed analysis of essential oils of differing complexities. <i>Journal of Chromatography A</i> , 2004, 1024, 195-207.	1.8	77
143	A Survey on High-Concentration-Capability Headspace Sampling Techniques in the Analysis of Flavors and Fragrances. <i>Journal of Chromatographic Science</i> , 2004, 42, 402-409.	0.7	57
144	Stir bar sorptive extraction (SBSE) in sample preparation from heterogeneous matrices: determination of pesticide residues in pear pulp at ppb (ng/g) level. <i>European Food Research and Technology</i> , 2003, 216, 449-456.	1.6	27

#	ARTICLE	IF	CITATIONS
145	Impact of water/PDMS phase ratio, volume of PDMS, and sampling time on Stir Bar Sorptive Extraction (SBSE) recovery of some pesticides with different KO/W. <i>Journal of Separation Science</i> , 2003, 26, 1650-1656.	1.3	52
146	SBSE-GC-ECD/FPD in the Analysis of Pesticide Residues in <i>Passiflora alata</i> Dryander Herbal Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 27-33.	2.4	52
147	Headspace Sorptive Extraction (HSSE), Stir Bar Sorptive Extraction (SBSE), and Solid Phase Microextraction (SPME) Applied to the Analysis of Roasted Arabica Coffee and Coffee Brew. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 449-459.	2.4	224
148	Determination of Daminozide Residues in Apple Pulp Using HPLC-DAD-UV. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3548-3552.	2.4	7
149	Simultaneous Determination of Six Triazolic Pesticide Residues in Apple and Pear Pulps by Liquid Chromatography with Ultraviolet Diode Array Detection. <i>Journal of AOAC INTERNATIONAL</i> , 2001, 84, 1543-1550.	0.7	14
150	HPLC-UV and HPLC-positive-ESI-MS analysis of the diterpenoid fraction from caper spurge ( <i>Euphorbia</i> )	1.2	31
151	Headspace Sorptive Extraction (HSSE) in the Headspace Analysis of Aromatic and Medicinal Plants. <i>Journal of High Resolution Chromatography</i> , 2000, 23, 539-546.	2.0	114
152	Determination of phenolic diterpene antioxidants in rosemary ( <i>Rosmarinus officinalis</i> L.) with different methods of extraction and analysis. <i>Phytochemical Analysis</i> , 2000, 11, 236-242.	1.2	96
153	Influence of fibre coating in headspace solid-phase microextraction-gas chromatographic analysis of aromatic and medicinal plants. <i>Journal of Chromatography A</i> , 2000, 892, 469-485.	1.8	165
154	Cyclodextrin derivatives as chiral selectors for direct gas chromatographic separation of enantiomers in the essential oil, aroma and flavour fields. <i>Journal of Chromatography A</i> , 1999, 843, 99-121.	1.8	156
155	Supercritical carbon dioxide in combination with silica gel to fractionate essential oils. <i>Phytochemical Analysis</i> , 1999, 10, 17-21.	1.2	11
156	Cyclodextrin derivatives in GC separation of enantiomers of essential oil, aroma and flavour compounds. <i>Flavour and Fragrance Journal</i> , 1995, 10, 127-137.	1.2	37