

# Alberto Fernandez-Gutierrez

## List of Publications by Year in descending order

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334  
papers

16,275  
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12330

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30922

102  
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337  
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337  
docs citations

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times ranked

16549  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Molecules in Virgin Olive Oils: a Survey of Their Sensory Properties, Health Effects, Antioxidant Activity and Analytical Methods. An Overview of the Last Decade Alessandra. <i>Molecules</i> , 2007, 12, 1679-1719.	3.8	652
2	Phenolic-Compound-Extraction Systems for Fruit and Vegetable Samples. <i>Molecules</i> , 2010, 15, 8813-8826.	3.8	412
3	Advances in the analysis of phenolic compounds in products derived from bees. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1220-1234.	2.8	323
4	Evaluation of the Antioxidant Capacity of Individual Phenolic Compounds in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8918-8925.	5.2	246
5	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015, 77, 92-108.	6.2	227
6	Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit. <i>Phytochemistry</i> , 2010, 71, 1848-1864.	2.9	218
7	Optimization of extraction method to obtain a phenolic compounds-rich extract from <i>Moringa oleifera</i> Lam leaves. <i>Industrial Crops and Products</i> , 2015, 66, 246-254.	5.2	182
8	Analytical determination of polyphenols in olive oils. <i>Journal of Separation Science</i> , 2005, 28, 837-858.	2.5	177
9	Separation and determination of sterols in olive oil by HPLC-MS. <i>Food Chemistry</i> , 2007, 102, 593-598.	8.2	169
10	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle ( <i>Hibiscus sabdariffa</i> ). <i>Industrial Crops and Products</i> , 2015, 69, 385-394.	5.2	165
11	<i>Rosmarinus Officinalis</i> Leaves as a Natural Source of Bioactive Compounds. <i>International Journal of Molecular Sciences</i> , 2014, 15, 20585-20606.	4.1	157
12	Olive oil's bitter principle reverses acquired autoresistance to trastuzumab (Herceptin <sup>®</sup> ) in HER2-overexpressing breast cancer cells. <i>BMC Cancer</i> , 2007, 7, 80.	2.6	154
13	Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 7229-7240.	3.7	151
14	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLC-DAD-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5328-5337.	5.2	134
15	Determination of phenolic compounds of <i>Sikitita</i> <sup>™</sup> olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents <i>Arbequina</i> <sup>™</sup> and <i>Pical</i> <sup>™</sup> olive leaves. <i>LWT - Food Science and Technology</i> , 2014, 58, 28-34.	5.2	134
16	Characterization and quantification of phenolic compounds of extra-virgin olive oils with anticancer properties by a rapid and resolute LC-ESI-TOF MS method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 416-429.	2.8	132
17	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 1817-1825.	3.6	130
18	HPLC-ESI-QTOF-MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Olive Leaf Extracts. <i>Phytochemical Analysis</i> , 2013, 24, 213-223.	2.4	130

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19	Comparative metabolomic study of transgenic versus conventional soybean using capillary electrophoresis–time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1195, 164-173.	3.7	123
20	Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 2273-2282.	3.6	120
21	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 643-654.	3.7	119
22	Correlation between plasma antioxidant capacity and verbascoside levels in rats after oral administration of lemon verbena extract. <i>Food Chemistry</i> , 2009, 117, 589-598.	8.2	118
23	LC–MS–based metabolite profiling of methanolic extracts from the medicinal and aromatic species <i>Mentha pulegium</i> and <i>Origanum majorana</i> . <i>Phytochemical Analysis</i> , 2015, 26, 320-330.	2.4	118
24	Quantification of main phenolic compounds in sweet and bitter orange peel using CE–MS/MS. <i>Food Chemistry</i> , 2009, 116, 567-574.	8.2	115
25	Analysis of beer components by capillary electrophoretic methods. <i>TrAC - Trends in Analytical Chemistry</i> , 2003, 22, 440-455.	11.4	113
26	Simultaneous Determination of Phenolic Compounds and Saponins in Quinoa ( <i>Chenopodium</i> ) by Simultaneous Ionization–Time-of-Flight Mass Spectrometry Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825.	5.2	112
27	Extensive characterisation of bioactive phenolic constituents from globe artichoke ( <i>Cynara scolymus</i> ) by HPLC–ESI–MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10815-10825.	8.2	112
28	Reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ionization–quadrupole–time-of-flight mass spectrometry as a powerful tool for metabolic profiling of vegetables: <i>Lactuca sativa</i> as an example of its application. <i>Journal of Chromatography A</i> , 2013, 1313, 212-227.	3.7	110
29	HPLC–ESI–Q–TOF–MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. <i>Food Research International</i> , 2012, 46, 108-117.	6.2	109
30	Anti-HER2 (erbB-2) oncogene effects of phenolic compounds directly isolated from commercial Extra-Virgin Olive Oil (EVOO). <i>BMC Cancer</i> , 2008, 8, 377.	2.6	108
31	Application and potential of capillary electroseparation methods to determine antioxidant phenolic compounds from plant food material. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 1130-1160.	2.8	105
32	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 501-523.	10.3	105
33	Characterisation and quantification of phenolic compounds of extra-virgin olive oils according to their geographical origin by a rapid and resolute LC–ESI–TOF MS method. <i>Food Chemistry</i> , 2011, 127, 1263-1267.	8.2	103
34	HPLC–DAD–ESI–QTOF–MS and HPLC–FLD–MS as valuable tools for the determination of phenolic and other polar compounds in the edible part and by-products of avocado. <i>LWT - Food Science and Technology</i> , 2016, 73, 505-513.	5.2	103
35	Determination of guava ( <i>Psidium guajava</i> L.) leaf phenolic compounds using HPLC–DAD–QTOF–MS. <i>Journal of Functional Foods</i> , 2016, 22, 376-388.	3.4	100
36	Evaluation of the Influence of Thermal Oxidation on the Phenolic Composition and on the Antioxidant Activity of Extra-Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4771-4780.	5.2	98

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37	Health Effects of <i>Psidium guajava</i> L. Leaves: An Overview of the Last Decade. <i>International Journal of Molecular Sciences</i> , 2017, 18, 897.	4.1	97
38	Literature Review on Production Process To Obtain Extra Virgin Olive Oil Enriched in Bioactive Compounds. Potential Use of Byproducts as Alternative Sources of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5179-5188.	5.2	96
39	Quantification of the polyphenolic fraction and in vitro antioxidant and in vivo anti-hyperlipemic activities of <i>Hibiscus sabdariffa</i> aqueous extract. <i>Food Research International</i> , 2011, 44, 1490-1495.	6.2	95
40	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. <i>Food Research International</i> , 2013, 50, 401-408.	6.2	95
41	Comparison of different extraction procedures for the comprehensive characterization of bioactive phenolic compounds in <i>Rosmarinus officinalis</i> by reversed-phase high-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7682-7690.	3.7	94
42	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit ( <i>Mangifera</i> )	6.2	94
43	Direct characterization of aqueous extract of <i>Hibiscus sabdariffa</i> using HPLC with diode array detection coupled to ESI and ion trap MS. <i>Journal of Separation Science</i> , 2009, 32, 3441-3448.	2.5	93
44	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. <i>Food Chemistry</i> , 2017, 215, 245-255.	8.2	93
45	Exploratory analysis of human urine by LC-ESI-TOF MS after high intake of olive oil: understanding the metabolism of polyphenols. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 398, 463-475.	3.7	91
46	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. <i>Food Research International</i> , 2013, 54, 1868-1875.	6.2	91
47	Polyphenols and the Modulation of Gene Expression Pathways: Can We Eat Our Way Out of the Danger of Chronic Disease?. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 985-1001.	10.3	91
48	High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a lemon verbena extract. <i>Journal of Chromatography A</i> , 2009, 1216, 5391-5397.	3.7	90
49	Sensitive Determination of Phenolic Acids in Extra-Virgin Olive Oil by Capillary Zone Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6687-6693.	5.2	89
50	CE- and HPLC-TOF-MS for the characterization of phenolic compounds in olive oil. <i>Electrophoresis</i> , 2007, 28, 806-821.	2.4	88
51	The aqueous extract of <i>Hibiscus sabdariffa</i> calices modulates the production of monocyte chemoattractant protein-1 in humans. <i>Phytomedicine</i> , 2010, 17, 186-191.	5.3	85
52	Optimization of Microwave-Assisted Extraction for the Characterization of Olive Leaf Phenolic Compounds by Using HPLC-ESI-TOF-MS/IT-MS <sup>2</sup> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 791-798.	5.2	85
53	Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2005, 26, 3538-3551.	2.4	83
54	Effects of Fly Attack ( <i>Bactrocera oleae</i> ) on the Phenolic Profile and Selected Chemical Parameters of Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4577-4583.	5.2	82

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55	Effect of olive ripeness on chemical properties and phenolic composition of châtouir virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 199-204.	3.5	82
56	Prediction of Extra Virgin Olive Oil Varieties through Their Phenolic Profile. Potential Cytotoxic Activity against Human Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9942-9955.	5.2	82
57	Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 637-652.	10.3	80
58	Identification of buckwheat phenolic compounds by reverse phase high performance liquid chromatography-electrospray ionization-time of flight-mass spectrometry (RP-HPLC-ESI-TOF-MS). <i>Journal of Cereal Science</i> , 2010, 52, 170-176.	3.7	77
59	A metabolite-profiling approach allows the identification of new compounds from <i>Pistacia lentiscus</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 167-174.	2.8	77
60	UHPLC-ESI-QTOF-MS-based metabolic profiling of <i>Vicia faba</i> L. (Fabaceae) seeds as a key strategy for characterization in foodomics. <i>Electrophoresis</i> , 2014, 35, 1571-1581.	2.4	77
61	High-performance liquid chromatography coupled to diode array and electrospray time-of-flight mass spectrometry detectors for a comprehensive characterization of phenolic and other polar compounds in three pepper ( <i>Capsicum annuum</i> L.) samples. <i>Food Research International</i> , 2013, 51, 977-984.	6.2	76
62	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. <i>Food Research International</i> , 2014, 65, 445-452.	6.2	76
63	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 238-245.	3.7	75
64	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus ( <i>Asparagus officinalis</i> ). <i>Journal of Food Composition and Analysis</i> , 2016, 46, 78-87.	3.9	74
65	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon ( <i>Citrullus lanatus</i> ) by means of accurate-mass spectrometry (HPLC-ESI-QTOF-MS). <i>Food Research International</i> , 2013, 51, 354-362.	6.2	73
66	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. <i>Food Chemistry</i> , 2013, 141, 869-878.	8.2	73
67	Selective extraction, separation, and identification of anthocyanins from <i>Hibiscus sabdariffa</i> L. using solid phase extraction-capillary electrophoresis-mass spectrometry (time-of-flight/ion trap). <i>Electrophoresis</i> , 2008, 29, 2852-2861.	2.4	72
68	Determination of Free and Bound Phenolic Compounds in Buckwheat Spaghetti by RP-HPLC-ESI-TOF-MS: Effect of Thermal Processing from Farm to Fork. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7700-7707.	5.2	72
69	Comparative characterization of phenolic and other polar compounds in Spanish melon cultivars by using high-performance liquid chromatography coupled to electrospray ionization quadrupole-time of flight mass spectrometry. <i>Food Research International</i> , 2013, 54, 1519-1527.	6.2	72
70	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography) classification perspective. <i>Journal of Chromatography A</i> , 2016, 1428, 267-279.	3.7	72
71	Monitoring of pyrethroid metabolites in human urine using solid-phase extraction followed by gas chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 1999, 401, 45-54.	5.4	71
72	Filtration process of extra virgin olive oil: effect on minor components, oxidative stability and sensorial and physicochemical characteristics. <i>Trends in Food Science and Technology</i> , 2010, 21, 201-211.	15.1	69

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73	HPLC-DAD-q-TOF-MS as a powerful platform for the determination of phenolic and other polar compounds in the edible part of mango and its by-products (peel, seed, and seed husk). <i>Electrophoresis</i> , 2016, 37, 1072-1084.	2.4	69
74	Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresisâ€“electrospray ionization-mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1648-1656.	2.8	68
75	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of <i>Lippia citriodora</i> in rats. <i>Phytomedicine</i> , 2013, 20, 1112-1118.	5.3	67
76	Gas chromatographyâ€“atmospheric pressure chemical ionization-time of flight mass spectrometry for profiling of phenolic compounds in extra virgin olive oil. <i>Journal of Chromatography A</i> , 2011, 1218, 959-971.	3.7	66
77	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 337.	4.1	66
78	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). <i>Food Research International</i> , 2014, 58, 35-46.	6.2	65
79	Phytochemical Characterisation of Green Beans ( <i>Phaseolus vulgaris</i> L.) by Using Highâ€“performance Liquid Chromatography Coupled with Timeâ€“of-flight Mass Spectrometry. <i>Phytochemical Analysis</i> , 2013, 24, 105-116.	2.4	64
80	Micrometer and Submicrometer Particles Prepared by Precipitation Polymerization: Thermodynamic Model and Experimental Evidence of the Relation between Floryâ€“s Parameter and Particle Size. <i>Macromolecules</i> , 2010, 43, 5804-5813.	4.8	63
81	Wastes Generated during the Storage of Extra Virgin Olive Oil as a Natural Source of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11491-11500.	5.2	63
82	Nanocomposites Containing Neutral Blue Emitting Cyclometalated Iridium(III) Emitters for Oxygen Sensing. <i>Chemistry of Materials</i> , 2012, 24, 2330-2338.	6.7	63
83	Identification and quantification of phenolic compounds in diverse cultivars of eggplant grown in different seasons by high-performance liquid chromatography coupled to diode array detector and electrospray-quadrupole-time of flight-mass spectrometry. <i>Food Research International</i> , 2014, 57, 114-122.	6.2	63
84	Olive oil authentication: A comparative analysis of regulatory frameworks with especial emphasis on quality and authenticity indices, and recent analytical techniques developed for their assessment. A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 832-857.	10.3	63
85	Determination of biogenic amines in beers and brewing-process samples by capillary electrophoresis coupled to laser-induced fluorescence detection. <i>Food Chemistry</i> , 2007, 100, 383-389.	8.2	62
86	Identification of phenolic compounds in aqueous and ethanolic rooibos extracts ( <i>Aspalathus</i> ) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 222	3.7	62
87	Analytical determination of antioxidants in tomato: Typical components of the Mediterranean diet. <i>Journal of Separation Science</i> , 2007, 30, 452-461.	2.5	61
88	Profiling of phenolic and other polar compounds in zucchini ( <i>Cucurbita pepo</i> L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , 2013, 50, 77-84.	6.2	61
89	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. <i>Food Chemistry</i> , 2015, 182, 282-291.	8.2	61
90	Lignan profile in seeds of modern and old Italian soft wheat ( <i>Triticum aestivum</i> L.) cultivars as revealed by CEâ€“MS analyses. <i>Electrophoresis</i> , 2007, 28, 4212-4219.	2.4	60

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91	Novel Strategy To Design Magnetic, Molecular Imprinted Polymers with Well-Controlled Structure for the Application in Optical Sensors. <i>Macromolecules</i> , 2010, 43, 55-61.	4.8	60
92	Analyzing effects of extra-virgin olive oil polyphenols on breast cancer-associated fatty acid synthase protein expression using reverse-phase protein microarrays. <i>International Journal of Molecular Medicine</i> , 2008, 22, 433-9.	4.0	60
93	Reversed-phase high-performance liquid chromatography coupled to ultraviolet and electrospray time-of-flight mass spectrometry on-line detection for the separation of eight tetracyclines in honey samples. <i>Journal of Chromatography A</i> , 2008, 1195, 107-116.	3.7	58
94	Bioavailability study of a polyphenol-enriched extract from <i>Hibiscus sabdariffa</i> in rats and associated antioxidant status. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1590-1595.	3.3	58
95	Chemometric Analysis for the Evaluation of Phenolic Patterns in Olive Leaves from Six Cultivars at Different Growth Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1722-1729.	5.2	58
96	Unravelling the Distribution of Secondary Metabolites in <i>Olea europaea</i> L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS) <i>Journal of Chromatography B</i> , 2014, 967, 10-18.	3.8	57
97	Determination of imidacloprid and its metabolite 6-chloronicotinic acid in greenhouse air by application of micellar electrokinetic capillary chromatography with solid-phase extraction. <i>Journal of Chromatography A</i> , 2003, 1003, 189-195.	3.7	56
98	Co-electroosmotic capillary electrophoresis determination of phenolic acids in commercial olive oil. <i>Journal of Separation Science</i> , 2005, 28, 925-934.	2.5	56
99	Rapid Quantification of the Phenolic Fraction of Spanish Virgin Olive Oils by Capillary Electrophoresis with UV Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7984-7991.	5.2	56
100	Separation and Identification of Phenolic Compounds of Extra Virgin Olive Oil from <i>Olea europaea</i> L. by HPLC-DAD-SPE-NMR/MS. Identification of a New Diastereoisomer of the Aldehydic Form of Oleuropein Aglycone. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9129-9136.	5.2	56
101	Profiling LC-DAD-ESI-TOF MS Method for the Determination of Phenolic Metabolites from Avocado ( <i>Persea americana</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2255-2267.	5.2	56
102	Ultra high performance liquid chromatography-time of flight mass spectrometry for analysis of avocado fruit metabolites: Method evaluation and applicability to the analysis of ripening degrees. <i>Journal of Chromatography A</i> , 2011, 1218, 7723-7738.	3.7	56
103	Heavy-atom induced room-temperature phosphorescence: a straightforward methodology for the determination of organic compounds in solution. <i>Analytica Chimica Acta</i> , 2000, 417, 19-30.	5.4	55
104	Molecularly Imprinted Polymers Based on Iodinated Monomers for Selective Room-Temperature Phosphorescence Optosensing of Fluoranthene in Water. <i>Analytical Chemistry</i> , 2005, 77, 7005-7011.	6.5	53
105	UPLC-QTOF/MS for a Rapid Characterisation of Phenolic Compounds from Leaves of <i>Myrtus communis</i> L.. <i>Phytochemical Analysis</i> , 2014, 25, 89-96.	2.4	53
106	Potential of LC-MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. <i>Food Chemistry</i> , 2015, 166, 292-300.	8.2	52
107	UHPLC/MS <sup>2</sup> -based approach for the comprehensive metabolite profiling of bean ( <i>Vicia faba</i> L.) by-products: A promising source of bioactive constituents. <i>Food Research International</i> , 2017, 93, 87-96.	6.2	52
108	High-performance liquid chromatography with diode array detection coupled to electrospray time-of-flight and ion-trap tandem mass spectrometry to identify phenolic compounds from a <i>Cistus ladanifer</i> aqueous extract. <i>Phytochemical Analysis</i> , 2010, 21, 307-313.	2.4	51

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109	A metabolite-profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in SKBR3 cells by HPLC-ESI-QTOF-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 72, 121-126.	2.8	51
110	Phenolic Compounds in Flaxseed: a Review of Their Properties and Analytical Methods. An Overview of the Last Decade. <i>Journal of Oleo Science</i> , 2014, 63, 7-14.	1.4	51
111	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of <i>Satureja montana</i> subsp. <i>kitaiabelii</i> . <i>Journal of Functional Foods</i> , 2015, 18, 1167-1178.	3.4	51
112	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. <i>Food Chemistry</i> , 2018, 261, 184-193.	8.2	51
113	A Review of Heavy-Atom-Induced Room-Temperature Phosphorescence: a Straightforward Phosphorimetric Method. <i>Critical Reviews in Analytical Chemistry</i> , 2005, 35, 3-14.	3.5	50
114	Classification of Chemlali™ accessions according to the geographical area using chemometric methods of phenolic profiles analysed by HPLC-ESI-TOF-MS. <i>Food Chemistry</i> , 2012, 132, 561-566.	8.2	50
115	Application of nanoLC-ESI-TOF-MS for the metabolomic analysis of phenolic compounds from extra-virgin olive oil in treated colon-cancer cells. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 63, 128-134.	2.8	50
116	A simple and rapid electrophoretic method to characterize simple phenols, lignans, complex phenols, phenolic acids, and flavonoids in extra-virgin olive oil. <i>Journal of Separation Science</i> , 2006, 29, 2221-2233.	2.5	49
117	A simplified method for HPLC-MS analysis of sterols in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1142-1149.	1.5	49
118	Multi-component analysis (sterols, tocopherols and triterpenic dialcohols) of the unsaponifiable fraction of vegetable oils by liquid chromatography-atmospheric pressure chemical ionization-ion trap mass spectrometry. <i>Talanta</i> , 2009, 80, 924-934.	5.5	49
119	Synthesis of caffeic acid molecularly imprinted polymer microspheres and high-performance liquid chromatography evaluation of their sorption properties. <i>Journal of Chromatography A</i> , 2011, 1218, 7289-7296.	3.7	49
120	In Vitro Oxygen Sensing Using Intraocular Microrobots. <i>IEEE Transactions on Biomedical Engineering</i> , 2012, 59, 3104-3109.	4.2	48
121	Engineering of efficient phosphorescent iridium cationic complex for developing oxygen-sensitive polymeric and nanostructured films. <i>Analyst</i> , 2007, 132, 929.	3.5	46
122	Characterization of isomers of oleuropein aglycon in olive oils by rapid-resolution liquid chromatography coupled to electrospray time-of-flight and ion trap tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 51-59.	1.5	46
123	Characterization of phenolic and other polar compounds in a lemon verbena extract by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Journal of Separation Science</i> , 2010, 33, 2818-2827.	2.5	46
124	Determination of endosulfan and its metabolites in human urine using gas chromatography-tandem mass spectrometry. <i>Biomedical Applications</i> , 1998, 719, 71-78.	1.7	45
125	Capillary electrophoresis-electrospray ionization-mass spectrometry method to determine the phenolic fraction of extra-virgin olive oil. <i>Electrophoresis</i> , 2006, 27, 2182-2196.	2.4	44
126	Tentative Characterisation of Iridoids, Phenylethanoid Glycosides and Flavonoid Derivatives from <i>Globularia alypum</i> L. (Globulariaceae) Leaves by LC-ESI-QTOF-MS. <i>Phytochemical Analysis</i> , 2014, 25, 389-398.	2.4	44



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127	Novel optical sensing film based on a functional nonwoven nanofibre mat for an easy, fast and highly selective and sensitive detection of tryptamine in beer. <i>Biosensors and Bioelectronics</i> , 2016, 79, 600-607.	10.1	44
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