Alberto Fernandez-Gutierrez

List of Publications by Year
in descending order

334 papers	16,275 citations	12330 69 h-index	30922 102 g-index
337 all docs	337 docs citations	337 times ranked	16549 citing authors

#	Article	IF	Citations
1	Flow patterns and heat transfer coefficients using a rotational diffuser coupled with a radiant floor cooling. Applied Thermal Engineering, 2020, 168, 114827.	6.0	10
2	Leaf removal at veraison stage differentially affects qualitative attributes and bioactive composition of fresh and dehydrated grapes of two indigenous Cypriot cultivars. Journal of the Science of Food and Agriculture, 2019, 99, 1342-1350.	3.5	6
3	Characterization of New Olive Fruit Derived Products Obtained by Means of a Novel Processing Method Involving Stone Removal and Dehydration with Zero Waste Generation. Journal of Agricultural and Food Chemistry, 2019, 67, 9295-9306.	5.2	14
4	Study of the minor fraction of virgin olive oil by a multi-class GCâ€“MS approach: Comprehensive quantitative characterization and varietal discrimination potential. Food Research International, 2019, 125, 108649.	6.2	17
5	New insight into phenolic composition of chayote (Sechium edule (Jacq.) Sw.). Food Chemistry, 2019, 295, 514-519.	8.2	20
6	Evaluating the reliability of specific and global methods to assess the phenolic content of virgin olive oil: Do they drive to equivalent results?. Journal of Chromatography A, 2019, 1585, 56-69.	3.7	29
7	Exploring the Capability of LCâ€MS and GCâ€MS Multiâ€Class Methods to Discriminate Virgin Olive Oils from Different Geographical Indications and to Identify Potential Origin Markers. European Journal of Lipid Science and Technology, 2019, 121, 1800336.	1.5	29
8	Characterization of bioactive compounds of Annona cherimola L. leaves using a combined approach based on HPLC-ESI-TOF-MS and NMR. Analytical and Bioanalytical Chemistry, 2018, 410, 3607-3619.	3.7	39
9	Deep insight into the minor fraction of virgin olive oil by using LC-MS and GC-MS multi-class methodologies. Food Chemistry, 2018, 261, 184-193.	8.2	51
10	A multifunctional material based on co-electrospinning for developing biosensors with optical oxygen transduction. Analytica Chimica Acta, 2018, 1015, 66-73.	5.4	17
11	A metabolic fingerprinting approach based on selected ion flow tube mass spectrometry (SIFT-MS) and chemometrics: A reliable tool for Mediterranean origin-labeled olive oils authentication. Food Research International, 2018, 106, 233-242.	6.2	34
12	Evaluation of two sterically directed attachments of biomolecules on a coaxial nanofibre membrane to improve the development of optical biosensors. Talanta, 2018, 187, 83-90.	5.5	5
13	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. Critical Reviews in Food Science and Nutrition, 2018, 58, 832-857.	10.3	63
14	Development and validation of LC-MS-based alternative methodologies to GCâ€“MS for the simultaneous determination of triterpenic acids and dialcohols in virgin olive oil. Food Chemistry, 2018, 239, 631-639.	8.2	17
15	Unravelling the Distribution of Secondary Metabolites in Olea europaea L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS) Tj ETQq1 1 0.784314 rgBT /Over		33
16	Establishing the Phenolic Composition of Olea europaea L. Leaves from Cultivars Grown in Morocco as a Crucial Step Towards Their Subsequent Exploitation. Molecules, 2018, 23, 2524.	3.8	27
17	Development of a folic acid molecularly imprinted polymer and its evaluation as a sorbent for dispersive solid-phase extraction by liquid chromatography coupled to mass spectrometry. Journal of Chromatography A, 2018, 1576, 26-33.	3.7	27
18	Avocado fruitâ€” Persea americana. , 2018, , 37-48.		31

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19	Olea europaea as Potential Source of Bioactive Compounds for Diseases Prevention. Studies in Natural Products Chemistry, 2018, , 389-411.	1.8	11
20	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. Critical Reviews in Food Science and Nutrition, 2017, 57, 637-652.	10.3	80
21	Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. Critical Reviews in Food Science and Nutrition, 2017, 57, 501-523.	10.3	105
22	Application and comparison of highâ€speed countercurrent chromatography and highâ€performance liquid chromatography in semiâ€preparative separation of decarboxymethyl oleuropein aglycone (3,4â€ÐHPEAâ€EDA), a bioactive secoiridoid from extraâ€virgin olive oil. European Journal of Lipid Science and Technology, 2017, 119, 1500532.	1.5	6
23	UHPLC/MS 2 -based approach for the comprehensive metabolite profiling of bean (Vicia faba L.) by-products: A promising source of bioactive constituents. Food Research International, 2017, 93, 87-96.	6.2	52
24	Use of HPLC- and GC-QTOF to determine hydrophilic and lipophilic phenols in mango fruit (Mangifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	6.2	94
25	Characterisation of phenolic compounds in Algerian honeys by RP-HPLC coupled to electrospray time-of-flight mass spectrometry. LWT - Food Science and Technology, 2017, 85, 460-469.	5.2	40
26	A microfluidic device with integrated coaxial nanofibre membranes for optical determination of glucose. Sensors and Actuators B: Chemical, 2017, 250, 156-161.	7.8	14
27	Metabolic profiling approach to determine phenolic compounds of virgin olive oil by direct injection and liquid chromatography coupled to mass spectrometry. Food Chemistry, 2017, 231, 374-385.	8.2	24
28	Phenolic Compounds Profiling of Virgin Olive Oils from Different Varieties Cultivated in Mendoza, Argentina, by Using Liquid Chromatographyâ€“Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 8184-8195.	5.2	20
29	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from Psidium guajava L. Leaves. Food Analytical Methods, 2017, 10, 2781-2791.	2.6	21
30	Psidium guajava L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. Journal of Pharmaceutical and Biomedical Analysis, 2017, 133, 1-7.	2.8	19
31	Assessing the varietal origin of extra-virgin olive oil using liquid chromatography fingerprints of phenolic compound, data fusion and chemometrics. Food Chemistry, 2017, 215, 245-255.	8.2	93
32	Health Effects of Psidium guajava L. Leaves: An Overview of the Last Decade. International Journal of Molecular Sciences, 2017, 18, 897.	4.1	97
33	In-Depth Two-Year Study of Phenolic Profile Variability among Olive Oils from Autochthonous and Mediterranean Varieties in Morocco, as Revealed by a LC-MS Chemometric Profiling Approach. International Journal of Molecular Sciences, 2017, 18, 52.	4.1	22
34	Comparison of Two Stationary Phases for the Determination of Phytosterols and Tocopherols in Mango and Its By-Products by GC-QTOF-MS. International Journal of Molecular Sciences, 2017, 18, 1594.	4.1	6
35	AMPK modulatory activity of oliveâ€“tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. PLoS ONE, 2017, 12, e0173074.	2.5	24
36	Potential of LC Coupled to Fluorescence Detection in Food Metabolomics: Determination of Phenolic Compounds in Virgin Olive Oil. International Journal of Molecular Sciences, 2016, 17, 1627.	4.1	8

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37	From Olive Fruits to Olive Oil: Phenolic Compound Transfer in Six Different Olive Cultivars Grown under the Same Agronomical Conditions. International Journal of Molecular Sciences, 2016, 17, 337.	4.1	66
38	Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. International Journal of Molecular Sciences, 2016, 17, 699.	4.1	28
39	A first approach towards the development of geographical origin tracing models for North Moroccan olive oils based on triacylglycerols profiles. European Journal of Lipid Science and Technology, 2016, 118, 1223-1235.	1.5	14
40	Flavonoid glycosides from Persea caerulea. Unraveling their interactions with SDSâ€micelles through matrixâ€assisted DOSY, PGSE, mass spectrometry, and NOESY. Magnetic Resonance in Chemistry, 2016, 54, 718-728.	1.9	4
41	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). Electrophoresis, 2016, 37, 1072-1084.	2.4	69
42	Determination of lipophilic and hydrophilic bioactive compounds in raw and parboiled rice bran. RSC Advances, 2016, 6, 50786-50796.	3.6	17
43	A novel optical biosensor for direct and selective determination of serotonin in serum by Solid Surface-Room Temperature Phosphorescence. Biosensors and Bioelectronics, 2016, 82, 217-223.	10.1	26
44	High performance optical oxygen sensors based on iridium complexes exhibiting interchromophore energy shuttling. Analyst, The, 2016, 141, 3090-3097.	3.5	26
45	A new terminal unit combining a radiant floor with an underfloor air system: Experimentation and numerical model. Energy and Buildings, 2016, 133, 70-78.	6.7	21
46	Targeted LC-MS Approach to Study the Evolution over the Harvesting Season of Six Important Metabolites in Fruits from Different Avocado Cultivars. Food Analytical Methods, 2016, 9, 3479-3491.	2.6	9
47	Phenolic constituents of leaves from Persea caerulea Ruiz & Pav; Mez (Lauraceae). Biochemical Systematics and Ecology, 2016, 67, 53-57.	1.3	7
48	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. LWT - Food Science and Technology, 2016, 73, 505-513.	5.2	103
49	Direct estimation of the standard error in phase-resolved luminescence measurements. Application to an oxygen measuring system. Sensors and Actuators B: Chemical, 2016, 224, 521-528.	7.8	4
50	Phenolic compounds and in vitro immunomodulatory properties of three Andalusian olive leaf extracts. Journal of Functional Foods, 2016, 22, 270-277.	3.4	33
51	Comprehensive, untargeted, and qualitative RP-HPLC-ESI-QTOF/MS2 metabolite profiling of green asparagus (Asparagus officinalis). Journal of Food Composition and Analysis, 2016, 46, 78-87.	3.9	74
52	Determination of guava (Psidium guajava L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. Journal of Functional Foods, 2016, 22, 376-388.	3.4	100
53	Evaluating the potential of phenolic profiles as discriminant features among extra virgin olive oils from Moroccan controlled designations of origin. Food Research International, 2016, 84, 41-51.	6.2	33
54	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. Biosensors and Bioelectronics, 2016, 79, 600-607.	10.1	44

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55	Evaluating the potential of LC coupled to three alternative detection systems (ESI-IT, APCI-TOF and) Tj ETQq1 1 0.784314 rgBT /Overl 150, 355-366.	5.5	22
56	Comparing two metabolic profiling approaches (liquid chromatography and gas chromatography) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 classification perspective. Journal of Chromatography A, 2016, 1428, 267-279.	3.7	72
57	Determination of lipid composition of the two principal cherimoya cultivars grown in Andalusian Region. LWT - Food Science and Technology, 2016, 65, 390-397.	5.2	10
58	LCâ€•MSâ€‹based metabolite profiling of methanolic extracts from the medicinal and aromatic species Mentha pulegium and Origanum majorana. Phytochemical Analysis, 2015, 26, 320-330.	2.4	118
59	Permeability Study of Polyphenols Derived from a Phenolic-Enriched Hibiscus sabdariffa Extract by UHPLC-ESI-UHR-Qq-TOF-MS. International Journal of Molecular Sciences, 2015, 16, 18396-18411.	4.1	28
60	Determination of Polar Compounds in Guava Leaves Infusions and Ultrasound Aqueous Extract by HPLC-ESI-MS. Journal of Chemistry, 2015, 2015, 1-9.	1.9	29
61	Copper(<scp>i</scp>) complexes as alternatives to iridium(<scp>iii</scp>) complexes for highly efficient oxygen sensing. Chemical Communications, 2015, 51, 11401-11404.	4.1	24
62	Exploratory analysis of avocado extracts by GC-MS: new insights into the avocado fruit ripening process. Analytical Methods, 2015, 7, 7318-7326.	2.7	4
63	Time course of Algerian Azeradj extra-virgin olive oil quality during olive ripening. European Journal of Lipid Science and Technology, 2015, 117, 389-397.	1.5	13
64	Metabolomic analysis of avocado fruits by GC-APCI-TOF MS: effects of ripening degrees and fruit varieties. Analytical and Bioanalytical Chemistry, 2015, 407, 547-555.	3.7	32
65	Chemometric Analysis for the Evaluation of Phenolic Patterns in Olive Leaves from Six Cultivars at Different Growth Stages. Journal of Agricultural and Food Chemistry, 2015, 63, 1722-1729.	5.2	58
66	Quality and chemical profiles of monovarietal north Moroccan olive oils from â€œPicholine Marocaineâ€•cultivar: Registration database development and geographical discrimination. Food Chemistry, 2015, 179, 127-136.	8.2	33
67	Optimization of extraction method to obtain a phenolic compounds-rich extract from Moringa oleifera Lam leaves. Industrial Crops and Products, 2015, 66, 246-254.	5.2	182
68	On the calibration of chemical sensors based on photoluminescence: Selecting the appropriate optimization criterion. Sensors and Actuators B: Chemical, 2015, 212, 278-286.	7.8	11
69	RP-HPLCâ€“ESIâ€“QTOF/MS2 based strategy for the comprehensive metabolite profiling of Sclerocarya birrea (marula) bark. Industrial Crops and Products, 2015, 71, 214-234.	5.2	27
70	Characterization of polyphenols, sugars, and other polar compounds in persimmon juices produced under different technologies and their assessment in terms of compositional variations. Food Chemistry, 2015, 182, 282-291.	8.2	61
71	First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach. Food Research International, 2015, 76, 410-417.	6.2	29
72	Use of air classification technology as green process to produce functional barley flours naturally enriched of alkylresorcinols, Î²-glucans and phenolic compounds. Food Research International, 2015, 73, 88-96.	6.2	20

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73	Comprehensive 3-Year Study of the Phenolic Profile of Moroccan Monovarietal Virgin Olive Oils from the MeknÃ¨s Region. Journal of Agricultural and Food Chemistry, 2015, 63, 4376-4385.	5.2	37
74	Characterization of phenolic compounds, anthocyanidin, antioxidant and antimicrobial activity of 25 varieties of Mexican Roselle (Hibiscus sabdariffa). Industrial Crops and Products, 2015, 69, 385-394.	5.2	165
75	Evaluation of different functional groups for covalent immobilization of enzymes in the development of biosensors with oxygen optical transduction. Analytical Methods, 2015, 7, 2943-2949.	2.7	11
76	Pattern of Variation of Fruit Traits and Phenol Content in Olive Fruits from Six Different Cultivars. Journal of Agricultural and Food Chemistry, 2015, 63, 10466-10476.	5.2	36
77	Identification and quantification of phenolic and other polar compounds in the edible part of Annona cherimola and its by-products by HPLC-DAD-ESI-QTOF-MS. Food Research International, 2015, 78, 246-257.	6.2	35
78	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. Food Research International, 2015, 77, 92-108.	6.2	227
79	Nano-liquid chromatography coupled to time-of-flight mass spectrometry for phenolic profiling: A case study in cranberry syrups. Talanta, 2015, 132, 929-938.	5.5	31
80	Assessment of the stability of proanthocyanidins and other phenolic compounds in cranberry syrup after gamma-irradiation treatment and during storage. Food Chemistry, 2015, 174, 392-399.	8.2	32
81	Determination of phenolic compounds and antioxidant activity of a Mediterranean plant: The case of Satureja montana subsp. kitaibelii. Journal of Functional Foods, 2015, 18, 1167-1178.	3.4	51
82	Potential of LCâ€“MS phenolic profiling combined with multivariate analysis as an approach for the determination of the geographical origin of north Moroccan virgin olive oils. Food Chemistry, 2015, 166, 292-300.	8.2	52
83	Rosmarinus Officinalis Leaves as a Natural Source of Bioactive Compounds. International Journal of Molecular Sciences, 2014, 15, 20585-20606.	4.1	157
84	UPLCâ€“QTOF/MS for a Rapid Characterisation of Phenolic Compounds from Leaves of Myrtus communis L.. Phytochemical Analysis, 2014, 25, 89-96.	2.4	53
85	A sensing microfibre mat produced by electrospinning for the turn-on luminescence determination of Hg2+ in water samples. Sensors and Actuators B: Chemical, 2014, 195, 8-14.	7.8	21
86	Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain). Food Research International, 2014, 58, 35-46.	6.2	65
87	Determination of phenolic compounds of â€˜Sikititaâ€™ olive leaves by HPLC-DAD-TOF-MS. Comparison with its parents â€˜Arbequinaâ€™ and â€˜Picualâ€™ olive leaves. LWT - Food Science and Technology, 2014, 58, 28-34.	5.2	134
88	Electrophoretic deposition as a new approach to produce optical sensing films adaptable to microdevices. Nanoscale, 2014, 6, 263-271.	5.6	13
89	Monitoring the moisture reduction and status of bioactive compounds in extra-virgin olive oil over the industrial filtration process. Food Control, 2014, 40, 292-299.	5.5	27
90	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. Food Research International, 2014, 57, 114-122.	6.2	63

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91	Polyphenols and the Modulation of Gene Expression Pathways: Can We Eat Our Way Out of the Danger of Chronic Disease?. Critical Reviews in Food Science and Nutrition, 2014, 54, 985-1001.	10.3	91
92	Tentative Characterisation of Iridoids, Phenylethanoid Glycosides and Flavonoid Derivatives from Globularia alypum L. (Globulariaceae) Leaves by LCâ€ESIâ€QTOFâ€MS. Phytochemical Analysis, 2014, 25, 389-398.	2.4	44
93	Contribution to the establishment of a protected designation of origin for MeknÃ¨s virgin olive oil: A 4-years study of its typicality. Food Research International, 2014, 66, 332-343.	6.2	21
94	Improved Multifrequency Phase-Modulation Method That Uses Rectangular-Wave Signals to Increase Accuracy in Luminescence Spectroscopy. Analytical Chemistry, 2014, 86, 5245-5256.	6.5	12
95	UHPLCâ€ESIâ€QTOFâ€MSâ€based metabolic profiling of Vicia faba L. (Fabaceae) seeds as a key strategy for characterization in foodomics. Electrophoresis, 2014, 35, 1571-1581.	2.4	77
96	Distribution of phenolic compounds and other polar compounds in the tuber of Solanum tuberosum L. by HPLC-DAD-q-TOF and study of their antioxidant activity. Journal of Food Composition and Analysis, 2014, 36, 1-11.	3.9	41
97	A new extraction approach to correct the effect of apparent increase in the secoiridoid content after filtration of virgin olive oil. Talanta, 2014, 127, 18-25.	5.5	16
98	Phenolic Compounds and Saponins in Plants Grown Under Different Irrigation Regimes. , 2014, , 37-52.		8
99	Evaluation of a simple PC-based quadrature detection method at very low SNR for luminescence spectroscopy. Sensors and Actuators B: Chemical, 2014, 192, 334-340.	7.8	7
100	Pomegranate seeds as a source of nutraceutical oil naturally rich in bioactive lipids. Food Research International, 2014, 65, 445-452.	6.2	76
101	Quantitative characterization of important metabolites of avocado fruit by gas chromatography coupled to different detectors (APCI-TOF MS and FID). Food Research International, 2014, 62, 801-811.	6.2	40
102	Phenolic Compounds in Flaxseed: a Review of Their Properties and Analytical Methods. An Overview of the Last Decade. Journal of Oleo Science, 2014, 63, 7-14.	1.4	51
103	Phytochemical Characterisation of Green Beans (Phaseolus vulgaris L.) by Using Highâ€performance Liquid Chromatography Coupled with Timeâ€ofâ€flight Mass Spectrometry. Phytochemical Analysis, 2013, 24, 105-116.	2.4	64
104	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: Lactuca sativa as an example of its application. Journal of Chromatography A, 2013, 1313, 212-227.	3.7	110
105	Characterisation of Phenolic Compounds by HPLCâ€“TOF/IT/MS in Buds and Open Flowers of â€˜Chemlaliâ€™ Olive Cultivar. Phytochemical Analysis, 2013, 24, 504-512.	2.4	31
106	Profiling of phenolic and other polar constituents from hydro-methanolic extract of watermelon (Citrullus lanatus) by means of accurate-mass spectrometry (HPLCâ€“ESIâ€“QTOFâ€“MS). Food Research International, 2013, 51, 354-362.	6.2	73
107	Modelling the size and polydispersity of magnetic hybrid nanoparticles for luminescent sensing of oxygen. Mikrochimica Acta, 2013, 180, 1201-1209.	5.0	2
108	Determination of changes in the metabolic profile of avocado fruits (Persea americana) by two CEâ€MS approaches (targeted and nonâ€targeted). Electrophoresis, 2013, 34, 2928-2942.	2.4	34

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109	Identification of polyphenols and their metabolites in human urine after cranberry-syrup consumption. Food and Chemical Toxicology, 2013, 55, 484-492.	3.6	37
110	Extensive characterisation of bioactive phenolic constituents from globe artichoke (Cynara scolymus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	112
111	Profiling of phenolic and other polar compounds in zucchini (Cucurbita pepo L.) by reverse-phase high-performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. Food Research International, 2013, 50, 77-84.	6.2	61
112	Influence of olive ripeness on chemical properties and phenolic composition of Chemlal extra-virgin olive oil. Food Research International, 2013, 54, 1868-1875.	6.2	91
113	Phenylpropanoids and their metabolites are the major compounds responsible for blood-cell protection against oxidative stress after administration of Lippia citriodora in rats. Phytomedicine, 2013, 20, 1112-1118.	5.3	67
114	Optimization of a solid phase extraction method and hydrophilic interaction liquid chromatography coupled to mass spectrometry for the determination of phospholipids in virgin olive oil. Food Research International, 2013, 54, 2083-2090.	6.2	25
115	Merging a sensitive capillary electrophoresisâ€“ultraviolet detection method with chemometric exploratory data analysis for the determination of phenolic acids and subsequent characterization of avocado fruit. Food Chemistry, 2013, 141, 3492-3503.	8.2	23
116	A new highly sensitive and versatile optical sensing film for controlling CO2 in gaseous and aqueous media. Sensors and Actuators B: Chemical, 2013, 184, 281-287.	7.8	18
117	Online spectral library for GC-atmospheric pressure chemical ionizationâ€“ToF MS. Bioanalysis, 2013, 5, 1515-1525.	1.5	18
118	A novel tridentate bis(phosphinic acid)phosphine oxide based europium(iii)-selective Nafion membrane luminescent sensor. Analyst, The, 2013, 138, 6134.	3.5	13
119	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. Food Research International, 2013, 54, 1519-1527.	6.2	72
120	Evaluation of gas chromatography-atmospheric pressure chemical ionization-mass spectrometry as an alternative to gas chromatography-electron ionization-mass spectrometry: Avocado fruit as example. Journal of Chromatography A, 2013, 1313, 228-244.	3.7	31
121	High performance optical sensing nanocomposites for low and ultra-low oxygen concentrations using phase-shift measurements. Analyst, The, 2013, 138, 4607.	3.5	18
122	Hg2+-selective sensing film based on the incorporation of a rhodamine 6G derivative into a novel hydrophilic water-insoluble copolymer. Analytical Methods, 2013, 5, 6642.	2.7	13
123	Monitoring the bioactive compounds status of extra-virgin olive oil and storage by-products over the shelf life. Food Control, 2013, 30, 606-615.	5.5	41
124	A metabolite-profiling approach to assess the uptake and metabolism of phenolic compounds from olive leaves in SKBR3 cells by HPLCâ€“ESI-QTOF-MS. Journal of Pharmaceutical and Biomedical Analysis, 2013, 72, 121-126.	2.8	51
125	An open and low-cost optical-fiber measurement system for the optical detection of oxygen using a multifrequency phase-resolved method. Sensors and Actuators B: Chemical, 2013, 176, 1110-1120.	7.8	17
126	A metabolite-profiling approach allows the identification of new compounds from Pistacia lentiscus leaves. Journal of Pharmaceutical and Biomedical Analysis, 2013, 77, 167-174.	2.8	77

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127	Phenolic characterization and geographical classification of commercial Arbequina extra-virgin olive oils produced in southern Catalonia. Food Research International, 2013, 50, 401-408.	6.2	95
128	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 (Capsicum annuum L.) samples. Food Research International, 2013, 51, 977-984.	6.2	76
129	Literature Review on Production Process To Obtain Extra Virgin Olive Oil Enriched in Bioactive Compounds. Potential Use of Byproducts as Alternative Sources of Polyphenols. Journal of Agricultural and Food Chemistry, 2013, 61, 5179-5188.	5.2	96
130	Determination of the Major Phenolic Compounds in Pomegranate Juices by HPLCâ€“DADâ€“ESI-MS. Journal of Agricultural and Food Chemistry, 2013, 61, 5328-5337.	5.2	134
131	Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. Food Chemistry, 2013, 141, 869-878.	8.2	73
132	HPLCâ€“ESIâ€“QTOFâ€“MS as a Powerful Analytical Tool for Characterising Phenolic Compounds in Oliveâ€leaf Extracts. Phytochemical Analysis, 2013, 24, 213-223.	2.4	130
133	Optimization of Microwave-Assisted Extraction for the Characterization of Olive Leaf Phenolic Compounds by Using HPLC-ESI-TOF-MS/IT-MS². Journal of Agricultural and Food Chemistry, 2012, 60, 791-798.	5.2	85
134	In Vitro Oxygen Sensing Using Intraocular Microrobots. IEEE Transactions on Biomedical Engineering, 2012, 59, 3104-3109.	4.2	48
135	New Filtration Systems for Extra-Virgin Olive Oil: Effect on Antioxidant Compounds, Oxidative Stability, and Physicochemical and Sensory Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 3754-3762.	5.2	33
136	Exploring the antioxidant potential of Teucrium polium extracts by HPLCâ€“SPEâ€“NMR and on-line radical-scavenging activity detection. LWT - Food Science and Technology, 2012, 46, 104-109.	5.2	31
137	Use of advanced techniques for the extraction of phenolic compounds from Tunisian olive leaves: Phenolic composition and cytotoxicity against human breast cancer cells. Food and Chemical Toxicology, 2012, 50, 1817-1825.	3.6	130
138	HPLCâ€“ESI-Q-TOF-MS for a comprehensive characterization of bioactive phenolic compounds in cucumber whole fruit extract. Food Research International, 2012, 46, 108-117.	6.2	109
139	Bioavailability study of a polyphenolâ€enriched extract from <scp>H</scp>ibiscus sabdariffa in rats and associated antioxidant status. Molecular Nutrition and Food Research, 2012, 56, 1590-1595.	3.3	58
140	Development of polymeric sensing films based on a tridentate bis(phosphinic amide)-phosphine oxide for detecting europium(iii) in water. Dalton Transactions, 2012, 41, 6735.	3.3	17
141	Evaluation of different extraction approaches for the determination of phenolic compounds and their metabolites in plasma by nanoLC-ESI-TOF-MS. Analytical and Bioanalytical Chemistry, 2012, 404, 3081-3090.	3.7	8
142	Nanocomposites Containing Neutral Blue Emitting Cyclometalated Iridium(III) Emitters for Oxygen Sensing. Chemistry of Materials, 2012, 24, 2330-2338.	6.7	63
143	A novel luminescent optical fibre probe based on immobilized tridentate bis(phosphinic) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Chemical, 2012, 173, 254-261.	7.8	15
144	Novel synthetic route for covalent coupling of biomolecules on superâ€paramagnetic hybrid nanoparticles. Journal of Polymer Science Part A, 2012, 50, 3944-3953.	2.3	26

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145	Atomâ€Transfer Radical Polymerisation (ATRP) as a Tool for the Development of Optical Sensing Phases. Israel Journal of Chemistry, 2012, 52, 264-275.	2.3	6
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