# MarÃ-a-Pilar Saenz-Navajas

List of Publications by Year
in descending order



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|---|---|---|---|
| 158 papers | 9,415 citations | 44444<br>50 h-index | 48101<br>92 g-index |
| 159 all docs | 159 docs citations | 159 times ranked | 4520 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Modeling grape taste and mouthfeel from chemical composition. Food Chemistry, 2022, 371, 131168. | 4.2 | 10 |
| 2 | How has COVID-19, lockdown and social distancing changed alcohol drinking patterns? A cross-cultural perspective between britons and spaniards. Food Quality and Preference, 2022, 95, 104344. | 2.3 | 11 |
| 3 | Wine aroma vectors and sensory attributes. , 2022, , 3-39. | | 7 |
| 4 | Can aldehyde accumulation rates of red wines undergoing oxidation be predicted in accelerated conditions? The controverted role of aldehydeâ€“polyphenol reactivity. Journal of the Science of Food and Agriculture, 2022, 102, 3869-3878. | 1.7 | 1 |
| 5 | Effect of non-wine Saccharomyces yeasts and bottle aging on the release and generation of aromas in semi-synthetic Tempranillo wines. International Journal of Food Microbiology, 2022, 365, 109554. | 2.1 | 6 |
| 6 | Multidimensional representation of wine drinking experience: Effects of the level of consumersâ€™ expertise and involvement. Food Quality and Preference, 2022, 98, 104536. | 2.3 | 12 |
| 7 | Modulation of aroma and chemical composition of AlbariÃ±o semi-synthetic wines by non-wine Saccharomyces yeasts and bottle aging. Food Microbiology, 2022, 104, 103981. | 2.1 | 13 |
| 8 | An Index for Wine Acetaldehyde Reactive Potential (ARP) and Some Derived Remarks about the Accumulation of Acetaldehyde during Wine Oxidation. Foods, 2022, 11, 476. | 1.9 | 2 |
| 9 | Maturation of Moristel in Different Vineyards: Amino Acid and Aroma Composition of Mistelles and Wines with Particular Emphasis in Strecker Aldehydes. Foods, 2022, 11, 958. | 1.9 | 2 |
| 10 | Generation of intraâ€•and interspecific <i>Saccharomyces</i> hybrids with improved oenological and aromatic properties. Microbial Biotechnology, 2022, 15, 2266-2280. | 2.0 | 9 |
| 11 | Factors That Affect the Accumulation of Strecker Aldehydes in Standardized Wines: The Importance of pH in Oxidation. Molecules, 2022, 27, 3056. | 1.7 | 1 |
| 12 | Wine quality and berry size: a case study with Tempranillo Tinto progenies. Journal of the Science of Food and Agriculture, 2021, 101, 3952-3960. | 1.7 | 1 |
| 13 | The effects of Saccharomyces cerevisiae strains carrying alcoholic fermentation on the fermentative and varietal aroma profiles of young and aged Tempranillo wines. Food Chemistry: X, 2021, 9, 100116. | 1.8 | 6 |
| 14 | Perspectives on Wines of Provenance: Sensory Typicality, Quality, and Authenticity. ACS Food Science & Technology, 2021, 1, 986-992. | 1.3 | 9 |
| 15 | A New Classification of Perceptual Interactions between Odorants to Interpret Complex Aroma Systems. Application to Model Wine Aroma. Foods, 2021, 10, 1627. | 1.9 | 11 |
| 16 | Sensory Relevance of Strecker Aldehydes in Wines. Preliminary Studies of Its Removal with Different Type of Resins. Foods, 2021, 10, 1711. | 1.9 | 7 |
| 17 | To fear the unknown: Covid-19 confinement, fear, and food choice. Food Quality and Preference, 2021, 92, 104251. | 2.3 | 30 |
| 18 | An assessment of voltammetry on disposable screen printed electrodes to predict wine chemical composition and oxygen consumption rates. Food Chemistry, 2021, 365, 130405. | 4.2 | 5 |

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|---|---|---|---|
| 19 | Access to wine experts' long-term memory to decipher an ill-defined sensory concept: the case of green red wine. Oeno One, 2021, 55, 69-79. | 0.7 | 7 |
| 20 | Impact of two yeast strains on Tempranillo red wine aroma profiles throughout accelerated ageing. Oeno One, 2021, 55, 181-195. | 0.7 | 3 |
| 21 | Role of Grape-Extractable Polyphenols in the Generation of Strecker Aldehydes and in the Instability of Polyfunctional Mercaptans during Model Wine Oxidation. Journal of Agricultural and Food Chemistry, 2021, 69, 15290-15300. | 2.4 | 4 |
| 22 | Fourteen ethyl esters of wine can be replaced by simpler ester vectors without compromising quality but at the expense of increasing aroma concentration. Food Chemistry, 2020, 307, 125553. | 4.2 | 46 |
| 23 | Development of a new strategy for studying the aroma potential of winemaking grapes through the accelerated hydrolysis of phenolic and aromatic fractions (PAFs). Food Research International, 2020, 127, 108728. | 2.9 | 18 |
| 24 | Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines. LWT - Food Science and Technology, 2020, 118, 108848. | 2.5 | 18 |
| 25 | Effect of aroma perception on taste and mouthfeel dimensions of red wines: Correlation of sensory and chemical measurements. Food Research International, 2020, 131, 108945. | 2.9 | 30 |
| 26 | Gas Chromatography Olfactometry (GC-O) for the (Semi)Quantitative Screening of Wine Aroma. Foods, 2020, 9, 1892. | 1.9 | 23 |
| 27 | Sensory, olfactometric and chemical characterization of the aroma potential of Garnacha and Tempranillo winemaking grapes. Food Chemistry, 2020, 331, 127207. | 4.2 | 17 |
| 28 | Sensory profiling and quality assessment of wines derived from Graciano Ã— Tempranillo selections. LWT - Food Science and Technology, 2020, 127, 109394. | 2.5 | 6 |
| 29 | Some clues about the changes in wine aroma composition associated to the maturation of â€œneutralâ€• grapes. Food Chemistry, 2020, 320, 126610. | 4.2 | 12 |
| 30 | How the country-of-origin impacts wine tradersâ€™ mental representation about wines: A study in a world wine trade fair. Food Research International, 2020, 137, 109480. | 2.9 | 18 |
| 31 | Sensory variability associated with anthocyanic and tannic fractions isolated from red wines. Food Research International, 2020, 136, 109340. | 2.9 | 12 |
| 32 | Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. Molecules, 2020, 25, 272. | 1.7 | 32 |
| 33 | Modulating Fermentative, Varietal and Aging Aromas of Wine Using non-Saccharomyces Yeasts in a Sequential Inoculation Approach. Microorganisms, 2019, 7, 164. | 1.6 | 35 |
| 34 | How does the addition of antioxidants and other sulfur compounds affect the metabolism of polyfunctional mercaptan precursors in model fermentations?. Food Research International, 2019, 122, 1-9. | 2.9 | 5 |
| 35 | Gas chromatographic-sulfur chemiluminescent detector procedures for the simultaneous determination of free forms of volatile sulfur compounds including sulfur dioxide and for the determination of their metal-complexed forms. Journal of Chromatography A, 2019, 1596, 152-160. | 1.8 | 14 |
| 36 | The Actual and Potential Aroma of Winemaking Grapes. Biomolecules, 2019, 9, 818. | 1.8 | 75 |

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| 37 | Development of a robust HS-SPME-GC-MS method for the analysis of solid food samples. Analysis of volatile compounds in fresh raw beef of differing lipid oxidation degrees. Food Chemistry, 2019, 281, 49-56. | 4.2 | 52 |
| 38 | The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines. , 2019, , 283-307. | | 9 |
| 39 | Modelling wine astringency from its chemical composition using machine learning algorithms. Oeno One, 2019, 53, . | 0.7 | 14 |
| 40 | Modulating analytical characteristics of thermovinified Carignan musts and the volatile composition of the resulting wines through the heating temperature. Food Chemistry, 2018, 257, 7-14. | 4.2 | 17 |
| 41 | Chemo-sensory approach for the identification of chemical compounds driving green character in red wines. Food Research International, 2018, 109, 138-148. | 2.9 | 27 |
| 42 | Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. Food Research International, 2018, 108, 505-515. | 2.9 | 14 |
| 43 | Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry. Food Chemistry, 2018, 255, 235-241. | 4.2 | 20 |
| 44 | A procedure for the measurement of Oxygen Consumption Rates (OCRs) in red wines and some observations about the influence of wine initial chemical composition. Food Chemistry, 2018, 248, 37-45. | 4.2 | 22 |
| 45 | An automated gas chromatographic-mass spectrometric method for the quantitative analysis of the odor-active molecules present in the vapors emanated from wine. Journal of Chromatography A, 2018, 1534, 130-138. | 1.8 | 12 |
| 46 | Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. Food Microbiology, 2018, 70, 214-223. | 2.1 | 32 |
| 47 | Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. Journal of Agricultural and Food Chemistry, 2018, 66, 2237-2246. | 2.4 | 35 |
| 48 | Micro-oxygenation does not eliminate hydrogen sulfide and mercaptans from wine; it simply shifts redox and complex-related equilibria to reversible oxidized species and complexed forms. Food Chemistry, 2018, 243, 222-230. | 4.2 | 28 |
| 49 | The kinetics of oxygen and SO2 consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. Food Chemistry, 2018, 241, 206-214. | 4.2 | 64 |
| 50 | Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. Food Chemistry, 2018, 242, 288-300. | 4.2 | 45 |
| 51 | Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. Frontiers in Chemistry, 2018, 6, 20. | 1.8 | 46 |
| 52 | Sensory and chemical drivers of wine minerality aroma: An application to Chablis wines. Food Chemistry, 2017, 230, 553-562. | 4.2 | 21 |
| 53 | Chemo-sensory characterization of fractions driving different mouthfeel properties in red wines. Food Research International, 2017, 94, 54-64. | 2.9 | 41 |
| 54 | Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. Journal of Chromatography A, 2017, 1504, 27-34. | 1.8 | 43 |

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| 55 | The effects of copper fining on the wine content in sulfur off-odors and on their evolution during accelerated anoxic storage. Food Chemistry, 2017, 231, 212-221. | 4.2 | 35 |
| 56 | Rapid strategies for the determination of sensory and chemical differences between a wealth of similar wines. European Food Research and Technology, 2017, 243, 1295-1309. | 1.6 | 18 |
| 57 | Oxygen and SO<sub>2</sub> Consumption Rates in White and RosÃ© Wines: Relationship with and Effects on Wine Chemical Composition. Journal of Agricultural and Food Chemistry, 2017, 65, 9488-9495. | 2.4 | 28 |
| 58 | Study of the influence of varietal amino acid profiles on the polyfunctional mercaptans released from their precursors. Food Research International, 2017, 100, 740-747. | 2.9 | 13 |
| 59 | Does the host tree exert any influence on the aromatic composition of the black truffle (<i>Tuber) Tj ETQq1 1 0.784314 rgBT /Overlo | 1.2 | 10 |
| 60 | Cross-modal interactions and effects of the level of expertise on the perception of bitterness and astringency of red wines. Food Quality and Preference, 2017, 62, 155-161. | 2.3 | 15 |
| 61 | Rapid sensory-directed methodology for the selection of high-quality aroma wines. Journal of the Science of Food and Agriculture, 2016, 96, 4250-4262. | 1.7 | 19 |
| 62 | Chemosensory characterization of Chardonnay and Pinot Noir base wines of Champagne. Two very different varieties for a common product. Food Chemistry, 2016, 207, 239-250. | 4.2 | 26 |
| 63 | On the effects of higher alcohols on red wine aroma. Food Chemistry, 2016, 210, 107-114. | 4.2 | 115 |
| 64 | Formation and Release of H<sub>2</sub>S, Methanethiol, and Dimethylsulfide during the Anoxic Storage of Wines at Room Temperature. Journal of Agricultural and Food Chemistry, 2016, 64, 6317-6326. | 2.4 | 39 |
| 65 | Study of Chardonnay and Sauvignon blanc wines from D.O.Ca Rioja (Spain) aged in different French oak wood barrels: Chemical and aroma quality aspects. Food Research International, 2016, 89, 227-236. | 2.9 | 19 |
| 66 | Study of the effect of H 2 S, MeSH and DMS on the sensory profile of wine model solutions by Rate-All-That-Apply (RATA). Food Research International, 2016, 87, 152-160. | 2.9 | 33 |
| 67 | Evaluation of the impact of initial red wine composition on changes in color and anthocyanin content during bottle storage. Food Chemistry, 2016, 213, 123-134. | 4.2 | 45 |
| 68 | Sensory interactions between six common aroma vectors explain four main red wine aroma nuances. Food Chemistry, 2016, 199, 447-456. | 4.2 | 59 |
| 69 | Straightforward strategy for quantifying rotundone in wine at ngLâˆ'1 level using solid-phase extraction and gas chromatography-quadrupole mass spectrometry. Occurrence in different varieties of spicy wines. Food Chemistry, 2016, 206, 267-273. | 4.2 | 10 |
| 70 | Wine Quality Perception: A Sensory Point of View. , 2016, , 119-138. | | 7 |
| 71 | Understanding quality judgements of red wines by experts: Effect of evaluation condition. Food Quality and Preference, 2016, 48, 216-227. | 2.3 | 47 |
| 72 | Reductive off-odors in wines: Formation and release of H2S and methanethiol during the accelerated anoxic storage of wines. Food Chemistry, 2016, 199, 42-50. | 4.2 | 42 |

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| 73 | Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. Journal of Agricultural and Food Chemistry, 2016, 64, 608-617. | 2.4 | 58 |
| 74 | Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO<sub>2</sub>. Journal of Agricultural and Food Chemistry, 2015, 63, 10928-10937. | 2.4 | 58 |
| 75 | Oxygen Consumption by Red Wines. Part II: Differential Effects on Color and Chemical Composition Caused by Oxygen Taken in Different Sulfur Dioxide-Related Oxidation Contexts. Journal of Agricultural and Food Chemistry, 2015, 63, 10938-10947. | 2.4 | 31 |
| 76 | Determination of 2-, 3-, 4-methylpentanoic and cyclohexanecarboxylic acids in wine: Development of a selective method based on solid phase extraction and gas chromatography-negative chemical ionization mass spectrometry and its application to different wines and alcoholic beverages. Journal of Chromatography A, 2015, 1381, 210-218. | 1.8 | 7 |
| 77 | Coping with matrix effects in headspace solid phase microextraction gas chromatography using multivariate calibration strategies. Journal of Chromatography A, 2015, 1407, 30-41. | 1.8 | 18 |
| 78 | Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. Analytical and Bioanalytical Chemistry, 2015, 407, 7925-7934. | 1.9 | 19 |
| 79 | Structural approach of social representation: Application to the concept of wine minerality in experts and consumers. Food Quality and Preference, 2015, 46, 166-172. | 2.3 | 56 |
| 80 | Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. LWT - Food Science and Technology, 2015, 60, 400-411. | 2.5 | 79 |
| 81 | Is orthonasal olfaction an equilibrium driven process? Design and validation of a dynamic purge and trap system for the study of orthonasal wine aroma. Flavour and Fragrance Journal, 2014, 29, 296-304. | 1.2 | 10 |
| 82 | Simultaneous determination of free and bonded forms of odor-active carbonyls in wine using a headspace solid phase microextraction strategy. Journal of Chromatography A, 2014, 1369, 33-42. | 1.8 | 46 |
| 83 | A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. Meat Science, 2014, 98, 622-628. | 2.7 | 35 |
| 84 | Quantitative analysis of free and bonded forms of volatile sulfur compounds in wine. Basic methodologies and evidences showing the existence of reversible cation-complexed forms. Journal of Chromatography A, 2014, 1359, 8-15. | 1.8 | 64 |
| 85 | Key Changes in Wine Aroma Active Compounds during Bottle Storage of Spanish Red Wines under Different Oxygen Levels. Journal of Agricultural and Food Chemistry, 2014, 62, 10015-10027. | 2.4 | 48 |
| 86 | Sensory changes during bottle storage of Spanish red wines under different initial oxygen doses. Food Research International, 2014, 66, 235-246. | 2.9 | 14 |
| 87 | Extrinsic attributes responsible for red wine quality perception: A cross-cultural study between France and Spain. Food Quality and Preference, 2014, 35, 70-85. | 2.3 | 54 |
| 88 | Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (Psidium cattleianum Sabine). Food Chemistry, 2014, 164, 272-277. | 4.2 | 20 |
| 89 | Gas Chromatographic-Olfactometric Characterization of Key Aroma Compounds in Fresh and Frozen Lamb Meat using New Extraction Methods. , 2014, , 91-94. | | 0 |
| 90 | Wine, Beer and Cider: Unravelling the Aroma Profile. , 2014, , 261-297. | | 5 |

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| 91 | Application of a new sampling device for determination of volatile compounds released during heating olive and sunflower oil: sensory evaluation of those identified compounds. European Food Research and Technology, 2013, 236, 1031-1040. | 1.6 | 5 |
| 92 | Sensory drivers of intrinsic quality of red wines. Food Research International, 2013, 54, 1506-1518. | 2.9 | 88 |
| 93 | Perception of wine quality according to extrinsic cues: The case of Burgundy wine consumers. Food Quality and Preference, 2013, 27, 44-53. | 2.3 | 101 |
| 94 | Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. Food Research International, 2013, 54, 772-780. | 2.9 | 38 |
| 95 | Comparison of the aromatic profile of three aromatic varieties of Peruvian pisco (Albilla, Muscat and) Tj ETQq1 1 0.784314 rgBT /Overlo Journal, 2013, 28, 340-352. | 1.2 | 14 |
| 96 | 13<sup>th</sup> Weurman Flavour Research Symposium, Special Issue Part II The risk of dying of success and the search for real novelty. Flavour and Fragrance Journal, 2012, 27, 397-397. | 1.2 | 0 |
| 97 | Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquidâ€“gas transfer rates. Journal of Chromatography A, 2012, 1266, 1-9. | 1.8 | 23 |
| 98 | Glycosidically Bound Aroma Compounds and Impact Odorants of Four Strawberry Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 6095-6102. | 2.4 | 61 |
| 99 | Aroma Chemical Composition of Red Wines from Different Price Categories and Its Relationship to Quality. Journal of Agricultural and Food Chemistry, 2012, 60, 5045-5056. | 2.4 | 81 |
| 100 | Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: Wine reconstitution strategies and sensory sorting task. Analytica Chimica Acta, 2012, 732, 64-72. | 2.6 | 40 |
| 101 | Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 2: qualitative aspects. A review.. Flavour and Fragrance Journal, 2012, 27, 201-215. | 1.2 | 55 |
| 102 | Characterization of the aromatic profile of the Quebranta variety of Peruvian pisco by gas chromatographyâ€“olfactometry and chemical analysis. Flavour and Fragrance Journal, 2012, 27, 322-333. | 1.2 | 6 |
| 103 | 13th Weurman Flavour Research Symposium, Special Issue Part I. Flavour and Fragrance Journal, 2012, 27, 265-265. | 1.2 | 0 |
| 104 | Contribution of Nonvolatile Composition to Wine Flavor. Food Reviews International, 2012, 28, 389-411. | 4.3 | 52 |
| 105 | High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. Food Reviews International, 2012, 28, 71-96. | 4.3 | 43 |
| 106 | Sensory and chemical characterisation of the aroma of Prieto Picudo rosÃ© wines: The differential role of autochthonous yeast strains on aroma profiles. Food Chemistry, 2012, 133, 284-292. | 4.2 | 50 |
| 107 | Insights on the chemical basis of the astringency of Spanish red wines. Food Chemistry, 2012, 134, 1484-1493. | 4.2 | 34 |
| 108 | Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 1: intensity and detectability. A review.. Flavour and Fragrance Journal, 2012, 27, 124-140. | 1.2 | 93 |

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| 109 | Quality and Aromatic Sensory Descriptors (Mainly Fresh and Dry Fruit Character) of Spanish Red Wines can be Predicted from their Aroma-Active Chemical Composition. Journal of Agricultural and Food Chemistry, 2011, 59, 7916-7924. | 2.4 | 130 |
| 110 | Sensory properties of premium Spanish red wines and their implication in wine quality perception. Australian Journal of Grape and Wine Research, 2011, 17, 9-19. | 1.0 | 38 |
| 111 | Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. European Food Research and Technology, 2011, 232, 877-887. | 1.6 | 25 |
| 112 | Gas chromatographicâ€"olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. Food Chemistry, 2011, 129, 1909-1918. | 4.2 | 63 |
| 113 | Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. Food Chemistry, 2011, 127, 1397-1403. | 4.2 | 37 |
| 114 | An assessment of the effects of wine volatiles on the perception of taste and astringency in wine. Food Chemistry, 2010, 121, 1139-1149. | 4.2 | 90 |
| 115 | Characterization of taste-active fractions in red wine combining HPLC fractionation, sensory analysis and ultra performance liquid chromatography coupled with mass spectrometry detection. Analytica Chimica Acta, 2010, 673, 151-159. | 2.6 | 63 |
| 116 | Relationship between Nonvolatile Composition and Sensory Properties of Premium Spanish Red Wines and Their Correlation to Quality Perception. Journal of Agricultural and Food Chemistry, 2010, 58, 12407-12416. | 2.4 | 57 |
| 117 | Analysis, Occurrence, and Potential Sensory Significance of Five Polyfunctional Mercaptans in White Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 10184-10194. | 2.4 | 91 |
| 118 | Effects of the Nonvolatile Matrix on the Aroma Perception of Wine. Journal of Agricultural and Food Chemistry, 2010, 58, 5574-5585. | 2.4 | 100 |
| 119 | Study of hydroxycinnamic acids and malvidin 3-monoglucoside derivatives using capillary zone electrophoresis and ultra-performance liquid chromatography. Food Chemistry, 2009, 115, 766-774. | 4.2 | 8 |
| 120 | Modeling Quality of Premium Spanish Red Wines from Gas Chromatographyâ^'Olfactometry Data. Journal of Agricultural and Food Chemistry, 2009, 57, 7490-7498. | 2.4 | 94 |
| 121 | 2-Methyl-3-(methyldithio)furan: A new odorant identified in different monovarietal red wines from the Canary Islands and aromatic profile of these wines. Journal of Food Composition and Analysis, 2008, 21, 708-715. | 1.9 | 39 |
| 122 | Improved solid-phase extraction procedure for the isolation and in-sorbent pentafluorobenzyl alkylation of polyfunctional mercaptans. Journal of Chromatography A, 2008, 1185, 9-18. | 1.8 | 65 |
| 123 | The Chemical Characterization of the Aroma of Dessert and Sparkling White Wines (Pedro XimÃ©nez,) Tj ETQq1 1 0.784314 rgBT /Ove Journal of Agricultural and Food Chemistry, 2008, 56, 2477-2484. | 2.4 | 77 |
| 124 | An Assessment of the Role Played by Some Oxidation-Related Aldehydes in Wine Aroma. Journal of Agricultural and Food Chemistry, 2007, 55, 876-881. | 2.4 | 183 |
| 125 | Analytical Characterization of the Aroma of Five Premium Red Wines. Insights into the Role of Odor Families and the Concept of Fruitiness of Wines. Journal of Agricultural and Food Chemistry, 2007, 55, 4501-4510. | 2.4 | 487 |
| 126 | Release and Formation of Varietal Aroma Compounds during Alcoholic Fermentation from Nonfloral Grape Odorless Flavor Precursors Fractions. Journal of Agricultural and Food Chemistry, 2007, 55, 6674-6684. | 2.4 | 181 |

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| 127 | Optimization of a procedure for the selective isolation of some powerful aroma thiols. Journal of Chromatography A, 2007, 1143, 190-198. | 1.8 | 36 |
| 128 | Volatile components of Zalema white wines. Food Chemistry, 2007, 100, 1464-1473. | 4.2 | 255 |
| 129 | Physicochemical Model To Interpret the Kinetics of Aroma Extraction during Wine Aging in Wood. Model Limitations Suggest the Necessary Existence of Biochemical Processes. Journal of Agricultural and Food Chemistry, 2006, 54, 3047-3054. | 2.4 | 18 |
| 130 | Intensity and Persistence Profiles of Flavor Compounds in Synthetic Solutions. Simple Model for Explaining the Intensity and Persistence of Their Aftersmell. Journal of Agricultural and Food Chemistry, 2006, 54, 489-496. | 2.4 | 13 |
| 131 | Quantitative gas chromatographyâ€"olfactometry and chemical quantitative study of the aroma of four Madeira wines. Analytica Chimica Acta, 2006, 563, 180-187. | 2.6 | 127 |
| 132 | Analysis of polymeric phenolics in red wines using different techniques combined with gel permeation chromatography fractionation. Journal of Chromatography A, 2006, 1112, 112-120. | 1.8 | 41 |
| 133 | Identification of three novel compounds in wine by means of a laboratory-constructed multidimensional gas chromatographic system. Journal of Chromatography A, 2006, 1122, 202-208. | 1.8 | 40 |
| 134 | Critical aspects of the determination of pentafluorobenzyl derivatives of aldehydes by gas chromatography with electron-capture or mass spectrometric detection. Journal of Chromatography A, 2006, 1122, 255-265. | 1.8 | 39 |
| 135 | Posterior evaluation of odour intensity in gas chromatography-olfactometry: comparison of methods for calculation of panel intensity and their consequences. Flavour and Fragrance Journal, 2005, 20, 278-287. | 1.2 | 17 |
| 136 | Prediction of the Wine Sensory Properties Related to Grape Variety from Dynamic-Headspace Gas Chromatographyâˆ'Olfactometry Data. Journal of Agricultural and Food Chemistry, 2005, 53, 5682-5690. | 2.4 | 183 |
| 137 | Simple strategy for the optimization of solid-phase extraction procedures through the use of solidâ€"liquid distribution coefficients. Journal of Chromatography A, 2004, 1025, 147-156. | 1.8 | 94 |
| 138 | Determination of important odor-active aldehydes of wine through gas chromatographyâ€"mass spectrometry of their O-(2,3,4,5,6-pentafluorobenzyl)oximes formed directly in the solid phase extraction cartridge used for selective isolation. Journal of Chromatography A, 2004, 1028, 339-345. | 1.8 | 64 |
| 139 | Gas Chromatographyâˆ'Olfactometry and Chemical Quantitative Study of the Aroma of Six Premium Quality Spanish Aged Red Wines. Journal of Agricultural and Food Chemistry, 2004, 52, 1653-1660. | 2.4 | 342 |
| 140 | Quantitative gas chromatographyâ€"olfactometry. Analytical characteristics of a panel of judges using a simple quantitative scale as gas chromatography detector. Journal of Chromatography A, 2003, 1002, 169-178. | 1.8 | 66 |
| 141 | Quantitative determination of sotolon, maltol and free furaneol in wine by solid-phase extraction and gas chromatographyâ€"ion-trap mass spectrometry. Journal of Chromatography A, 2003, 1010, 95-103. | 1.8 | 88 |
| 142 | Impact Odorants of Different Young White Wines from the Canary Islands. Journal of Agricultural and Food Chemistry, 2003, 51, 3419-3425. | 2.4 | 130 |
| 143 | Prediction of Aged Red Wine Aroma Properties from Aroma Chemical Composition. Partial Least Squares Regression Models. Journal of Agricultural and Food Chemistry, 2003, 51, 2700-2707. | 2.4 | 167 |
| 144 | Aroma Extract Dilution Analysis. Precision and Optimal Experimental Design. Journal of Agricultural and Food Chemistry, 2002, 50, 1508-1514. | 2.4 | 56 |

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| 145 | Chemical Characterization of the Aroma of Grenache RosÃ© Wines:Â Aroma Extract Dilution Analysis, Quantitative Determination, and Sensory Reconstitution Studies. Journal of Agricultural and Food Chemistry, 2002, 50, 4048-4054. | 2.4 | 349 |
| 146 | Determination of minor and trace volatile compounds in wine by solid-phase extraction and gas chromatography with mass spectrometric detection. Journal of Chromatography A, 2002, 966, 167-177. | 1.8 | 431 |
| 147 | Identification and Quantification of Impact Odorants of Aged Red Wines from Rioja. GCâˆ'Olfactometry, Quantitative GC-MS, and Odor Evaluation of HPLC Fractions. Journal of Agricultural and Food Chemistry, 2001, 49, 2924-2929. | 2.4 | 208 |
| 148 | Fast analysis of important wine volatile compounds. Journal of Chromatography A, 2001, 923, 205-214. | 1.8 | 231 |
| 149 | Quantitative determination of the odorants of young red wines from different grape varieties. Journal of the Science of Food and Agriculture, 2000, 80, 1659-1667. | 1.7 | 879 |
| 150 | Clues about the Role of Methional As Character Impact Odorant of Some Oxidized Wines. Journal of Agricultural and Food Chemistry, 2000, 48, 4268-4272. | 2.4 | 170 |
| 151 | Quantitative determination of the odorants of young red wines from different grape varieties. , 2000, 80, 1659. | | 3 |
| 152 | Identification of impact odorants of young red wines made with Merlot, Cabernet Sauvignon and Grenache grape varieties: a comparative study. Journal of the Science of Food and Agriculture, 1999, 79, 1461-1467. | 1.7 | 154 |
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