# Vanesa CarrascÃ³n

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1404413/publications.pdf

Version: 2024-02-01

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|---|---|---|---|
| 46 papers | 3,320 citations | 218677 26 h-index | 243625 44 g-index |
| 46 all docs | 46 docs citations | 46 times ranked | 2200 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | 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. | 3.5 | 879 |
| 2 | 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. | 3.7 | 431 |
| 3 | Fast analysis of important wine volatile compounds. Journal of Chromatography A, 2001, 923, 205-214. | 3.7 | 231 |
| 4 | An Assessment of the Role Played by Some Oxidation-Related Aldehydes in Wine Aroma. Journal of Agricultural and Food Chemistry, 2007, 55, 876-881. | 5.2 | 183 |
| 5 | Clues about the Role of Methional As Character Impact Odorant of Some Oxidized Wines. Journal of Agricultural and Food Chemistry, 2000, 48, 4268-4272. | 5.2 | 170 |
| 6 | 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. | 5.2 | 130 |
| 7 | Solid phase extraction, multidimensional gas chromatography mass spectrometry determination of four novel aroma powerful ethyl esters. Journal of Chromatography A, 2007, 1140, 180-188. | 3.7 | 96 |
| 8 | 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. | 3.7 | 88 |
| 9 | 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. | 5.2 | 81 |
| 10 | Improved solid-phase extraction procedure for the isolation and in-sorbent pentafluorobenzyl alkylation of polyfunctional mercaptans. Journal of Chromatography A, 2008, 1185, 9-18. | 3.7 | 65 |
| 11 | 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. | 8.2 | 64 |
| 12 | Gas chromatographicâ€“olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. Food Chemistry, 2011, 129, 1909-1918. | 8.2 | 63 |
| 13 | 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. | 5.2 | 58 |
| 14 | Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. Journal of Agricultural and Food Chemistry, 2016, 64, 608-617. | 5.2 | 58 |
| 15 | Producing headspace extracts for the gas chromatographyâ€“olfactometric evaluation of wine aroma. Food Chemistry, 2010, 123, 188-195. | 8.2 | 54 |
| 16 | Analytical and Sensorial Characterization of the Aroma of Wines Produced with Sour Rotten Grapes Using GC-O and GC-MS: Identification of Key Aroma Compounds. Journal of Agricultural and Food Chemistry, 2011, 59, 2543-2553. | 5.2 | 53 |
| 17 | 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. | 5.2 | 48 |
| 18 | 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. | 3.7 | 46 |

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|---|---|---|---|
| 19 | Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. Frontiers in Chemistry, 2018, 6, 20. | 3.6 | 46 |
| 20 | 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. | 8.2 | 45 |
| 21 | Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. Journal of Chromatography A, 2017, 1504, 27-34. | 3.7 | 43 |
| 22 | Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. Food Chemistry, 2011, 127, 1397-1403. | 8.2 | 37 |
| 23 | Insights on the chemical basis of the astringency of Spanish red wines. Food Chemistry, 2012, 134, 1484-1493. | 8.2 | 34 |
| 24 | Use of new generation poly(styrene-divinylbenzene) resins for gas-phase trapping-thermal desorption. Journal of Chromatography A, 2007, 1139, 36-44. | 3.7 | 32 |
| 25 | The effect of humidity on the ozonolysis of unsaturated compounds in aerosol particles. Physical Chemistry Chemical Physics, 2012, 14, 8023. | 2.8 | 31 |
| 26 | 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. | 5.2 | 31 |
| 27 | 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. | 5.2 | 28 |
| 28 | Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. European Food Research and Technology, 2011, 232, 877-887. | 3.3 | 25 |
| 29 | 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. | 3.7 | 23 |
| 30 | 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. | 8.2 | 22 |
| 31 | 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. | 6.2 | 18 |
| 32 | Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines. LWT - Food Science and Technology, 2020, 118, 108848. | 5.2 | 18 |
| 33 | 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. | 3.7 | 14 |
| 34 | Characterisation of the key odorants in a squid broth (Illex argentinus). LWT - Food Science and Technology, 2014, 57, 656-662. | 5.2 | 13 |
| 35 | Some clues about the changes in wine aroma composition associated to the maturation of â€œneutralâ€• grapes. Food Chemistry, 2020, 320, 126610. | 8.2 | 12 |
| 36 | A study to reduce the allergen contamination in food-contact surfaces at canteen kitchens. International Journal of Gastronomy and Food Science, 2019, 17, 100165. | 3.0 | 11 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines. , 2019, , 283-307. | | 9 |
| 38 | Sensory Relevance of Strecker Aldehydes in Wines. Preliminary Studies of Its Removal with Different Type of Resins. Foods, 2021, 10, 1711. | 4.3 | 7 |
| 39 | Wine aroma vectors and sensory attributes. , 2022, , 3-39. | | 7 |
| 40 | An assessment of voltammetry on disposable screen printed electrodes to predict wine chemical composition and oxygen consumption rates. Food Chemistry, 2021, 365, 130405. | 8.2 | 5 |
| 41 | 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. | 5.2 | 4 |
| 42 | An Index for Wine Acetaldehyde Reactive Potential (ARP) and Some Derived Remarks about the Accumulation of Acetaldehyde during Wine Oxidation. Foods, 2022, 11, 476. | 4.3 | 2 |
| 43 | 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. | 4.3 | 2 |
| 44 | Validation of the Eclipse Farm 4G & COMET for Detection of Antibiotics in Raw Bovine Milk: AOAC Performance Tested MethodSM 022101. Journal of AOAC INTERNATIONAL, 2021, 104, 1289-1297. | 1.5 | 1 |
| 45 | 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. | 3.5 | 1 |
| 46 | Factors That Affect the Accumulation of Strecker Aldehydes in Standardized Wines: The Importance of pH in Oxidation. Molecules, 2022, 27, 3056. | 3.8 | 1 |