

Raquel Rial

List of Publications by Year in descending order

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73
papers

3,865
citations

136740

32
h-index

123241

61
g-index

73
all docs

73
docs citations

73
times ranked

4667
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on the use of cyclodextrins in foods. <i>Food Hydrocolloids</i> , 2009, 23, 1631-1640.	5.6	767
2	Wine Aroma Compounds in Grapes: A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 202-218.	5.4	251
3	A Review on the Fate of Pesticides during the Processes within the Food-Production Chain. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 99-114.	5.4	152
4	Factors controlling flavors binding constants to cyclodextrins and their applications in foods. <i>Food Research International</i> , 2010, 43, 1212-1218.	2.9	147
5	Determination of 23 pesticide residues in leafy vegetables using gas chromatography-ion trap mass spectrometry and analyte protectants. <i>Journal of Chromatography A</i> , 2008, 1196-1197, 100-109.	1.8	122
6	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011, 22, 1108-1113.	2.8	120
7	Multiresidue method for fourteen fungicides in white grapes by liquid-liquid and solid-phase extraction followed by liquid chromatography-diode array detection. <i>Journal of Chromatography A</i> , 2003, 992, 121-131.	1.8	114
8	Chromatographic-based methods for pesticide determination in honey: An overview. <i>Talanta</i> , 2007, 71, 503-514.	2.9	112
9	A Review on the Fermentation of Foods and the Residues of Pesticides-Biotransformation of Pesticides and Effects on Fermentation and Food Quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 839-863.	5.4	109
10	Solid-phase microextraction-gas chromatographic-mass spectrometric method for the determination of the fungicides cyprodinil and fludioxonil in white wines. <i>Journal of Chromatography A</i> , 2002, 942, 41-52.	1.8	86
11	Occurrence of fungicide and insecticide residues in trade samples of leafy vegetables. <i>Food Chemistry</i> , 2008, 107, 1342-1347.	4.2	78
12	A Review of Synthetic Polymer Characterization by Pyrolysis-GC-MS. <i>Chromatographia</i> , 2009, 70, 339-348.	0.7	78
13	Surveillance of fungicidal dithiocarbamate residues in fruits and vegetables. <i>Food Chemistry</i> , 2012, 134, 366-374.	4.2	78
14	Ultrasonic-assisted matrix solid-phase dispersion as an improved methodology for the determination of pesticides in fruits. <i>Journal of Chromatography A</i> , 2008, 1212, 145-149.	1.8	76
15	Effect of organic matter and iron oxides on quaternary herbicide sorption-desorption in vineyard-devoted soils. <i>Journal of Colloid and Interface Science</i> , 2009, 333, 431-438.	5.0	58
16	Sample treatment for protein identification by mass spectrometry-based techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2006, 25, 996-1005.	5.8	57
17	Ultrasonic assisted protein enzymatic digestion for fast protein identification by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1166, 101-107.	1.8	55
18	Effects of Sugar Concentration Processes in Grapes and Wine Aging on Aroma Compounds of Sweet Wines-A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1053-1073.	5.4	53

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19	Comparison of sanitizing technologies on the quality appearance and antioxidant levels in onion slices. <i>Food Control</i> , 2011, 22, 2052-2058.	2.8	50
20	Gas chromatography mass spectrometry determination of acaricides from honey after a new fast ultrasonic-based solid phase micro-extraction sample treatment. <i>Talanta</i> , 2007, 71, 1906-1914.	2.9	49
21	The dissipation rates of cyprodinil, fludioxonil, procymidone and vinclozoline during storage of grape juice. <i>Food Control</i> , 2006, 17, 1012-1017.	2.8	46
22	Ultrasonic-assisted enzymatic digestion (USAED) for total elemental determination and elemental speciation: A tutorial. <i>Talanta</i> , 2008, 75, 872-884.	2.9	46
23	Determination of Fungicide Residues in White Grapes for Winemaking by Gas Chromatography with Mass Spectrometric Detection and Assessment of Matrix Effects. <i>Journal of AOAC INTERNATIONAL</i> , 2003, 86, 1008-1014.	0.7	44
24	Parameters Affecting Extraction of Selected Fungicides from Vineyard Soils. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7227-7234.	2.4	44
25	Sequential Flow Injection Analysis System On-Line Coupled to High Intensity Focused Ultrasound: A Green Methodology for Trace Analysis Applications As Demonstrated for the Determination of Inorganic and Total Mercury in Waters and Urine by Cold Vapor Atomic Absorption Spectrometry. <i>Analytical Chemistry</i> , 2006, 78, 2494-2499.	3.2	41
26	Sonoreactor-Based Technology for Fast High-Throughput Proteolytic Digestion of Proteins. <i>Journal of Proteome Research</i> , 2007, 6, 909-912.	1.8	41
27	Effects of ascorbic acid on the microstructure and properties of SDS micellar aggregates for potential food applications. <i>Food Research International</i> , 2013, 50, 143-148.	2.9	41
28	Procedure for the Measurement of Soil Inputs of Plant-Protection Agents Washed off through Vineyard Canopy by Rainfall. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5041-5046.	2.4	39
29	Variation in Concentrations of the Fungicides Tebuconazole and Dichlofluanid Following Successive Applications to Greenhouse-Grown Lettuces. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4471-4475.	2.4	38
30	Simultaneous Determination of the Herbicides Diquat and Paraquat in Water. <i>Journal of Chromatographic Science</i> , 2006, 44, 539-542.	0.7	38
31	Thermodynamics of sodium dodecyl sulphate-salicylic acid based micellar systems and their potential use in fruits postharvest. <i>Food Chemistry</i> , 2014, 151, 358-363.	4.2	38
32	Factors governing the removal of mancozeb residues from lettuces with washing solutions. <i>Food Control</i> , 2013, 34, 530-538.	2.8	36
33	New findings for in-gel digestion accelerated by high-intensity focused ultrasound for protein identification by matrix-assisted laser desorption ionization time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1153, 291-299.	1.8	32
34	Binding constants of oxytetracycline to animal feed divalent cations. <i>Journal of Food Engineering</i> , 2007, 78, 69-73.	2.7	31
35	Determination of metalaxyl and identification of adjuvants in wettable powder pesticide technical formulas. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 394, 1535-1544.	1.9	31
36	Ultrasonic assisted enzymatic digestion (USAED) coupled with high performance liquid chromatography and electrothermal atomic absorption spectrometry as a powerful tool for total selenium and selenium species control in Se-enriched food supplements. <i>Food Chemistry</i> , 2010, 121, 268-274.	4.2	31

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37	A critical review on the applications of artificial neural networks in winemaking technology. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2896-2908.	5.4	30
38	Influence of the adjuvants in a commercial formulation of the fungicide "Switch" on the adsorption of their active ingredients: Cyprodinil and fludioxonil, on soils devoted to vineyard. <i>Journal of Hazardous Materials</i> , 2011, 193, 288-295.	6.5	29
39	High-throughput HPLC-MS/MS determination of the persistence of neonicotinoid insecticide residues of regulatory interest in dietary bee pollen. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7101-7110.	1.9	29
40	Improving Sample Treatment for In-Solution Protein Identification by Peptide Mass Fingerprint Using Matrix-Assisted Laser Desorption/Ionization Time-of-Flight Mass Spectrometry. <i>Journal of Proteome Research</i> , 2007, 6, 3393-3399.	1.8	27
41	Characterisation and preliminary quantification of the methane reservoir in a coastal sedimentary source: San Simón Bay, Ría de Vigo, NW Spain. <i>Estuarine, Coastal and Shelf Science</i> , 2011, 91, 232-242.	0.9	27
42	Sorption of penconazole applied as a commercial water-oil emulsion in soils devoted to vineyards. <i>Journal of Hazardous Materials</i> , 2010, 182, 136-143.	6.5	24
43	Paraquat and Diquat Sorption on Iron Oxide Coated Quartz Particles and the Effect of Phosphates. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 2668-2672.	1.0	24
44	Effects of hydrochemistry variables on the half-life of mancozeb and on the hazard index associated to the sum of mancozeb and ethylenethiourea. <i>Environmental Research</i> , 2017, 154, 253-260.	3.7	24
45	Comparative study of matrices for their use in the rapid screening of anabolic steroids by matrix-assisted laser desorption/ionisation time-of-flight mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 1783-1791.	0.7	23
46	Effect of Two Anti-Fungal Treatments (Metrafenone and Boscalid Plus Kresoxim-methyl) Applied to Vines on the Color and Phenol Profile of Different Red Wines. <i>Molecules</i> , 2014, 19, 8093-8111.	1.7	22
47	Fungicide residues affect the sensory properties and flavonoid composition of red wine. <i>Journal of Food Composition and Analysis</i> , 2018, 66, 185-192.	1.9	22
48	Occurrence of Organochlorine Pesticides in Stream Sediments from an Industrial Area. <i>Archives of Environmental Contamination and Toxicology</i> , 2005, 48, 296-302.	2.1	21
49	Behaviour of metalaxyl as copper oxychloride-metalaxyl commercial formulation vs. technical grade-metalaxyl in vineyards-devoted soils. <i>Journal of Hazardous Materials</i> , 2010, 174, 181-187.	6.5	21
50	Distribution of polychlorinated biphenyls in both products and by-products of a mussel shell incinerator facility. <i>Environmental Science and Pollution Research</i> , 2011, 18, 1139-1146.	2.7	21
51	Influence of the Protein Staining in the Fast Ultrasonic Sample Treatment for Protein Identification through Peptide Mass Fingerprint and Matrix-Assisted Laser Desorption Ionization Time of Flight Mass Spectrometry. <i>Journal of Proteome Research</i> , 2008, 7, 2097-2106.	1.8	20
52	Influence of new fungicides "metiram and pyraclostrobin" on <i>Saccharomyces cerevisiae</i> yeast growth and alcoholic fermentation course for wine production Influencia de los nuevos fungicidas "metiram y piraclostrobin" en el crecimiento de la levadura <i>Saccharomyces cerevisiae</i> y en el curso de la fermentación alcohólica para la elaboración de vino. <i>CYTA - Journal of Food</i> , 2011, 9, 329-334.	0.9	19
53	Ultrasonic energy as a new tool for fast isotopic 18O labeling of proteins for mass spectrometry-based techniques: Preliminary results. <i>Talanta</i> , 2008, 76, 400-406.	2.9	18
54	Improved ultrasonic-based sample treatment for the screening of anabolic steroids by gas chromatography/mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 2375-2385.	0.7	18

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55	Impact of mepanipirim and tetraconazole in Menc�a wines on the biosynthesis of volatile compounds during the winemaking process. <i>Food Chemistry</i> , 2019, 300, 125223.	4.2	18
56	Simplifying sample handling for protein identification by peptide mass fingerprint using matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 3269-3278.	0.7	17
57	The measure and control of effects of botryticides on phenolic profile and color quality of red wines. <i>Food Control</i> , 2015, 50, 942-948.	2.8	16
58	Kinetic modelling of mancozeb hydrolysis and photolysis to ethylenethiourea and other by-products in water. <i>Water Research</i> , 2016, 102, 561-571.	5.3	16
59	Combined determination and confirmation of ethylenethiourea and propylenethiourea residues in fruits at low levels of detection. <i>Food Chemistry</i> , 2014, 145, 1002-1010.	4.2	15
60	Voltammetric analysis of mancozeb and its degradation product ethylenethiourea. <i>Journal of Electroanalytical Chemistry</i> , 2015, 758, 54-58.	1.9	14
61	Detachment of sprayed colloidal copper oxychloride�metalaxyl fungicides by a shallow water flow. <i>Pest Management Science</i> , 2009, 65, 615-623.	1.7	13
62	Influence of Soil Characteristics on Copper Sorption from a Copper Oxychloride Fungicide. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2843-2848.	2.4	12
63	Tetraconazole alters the methionine and ergosterol biosynthesis pathways in <i>Saccharomyces</i> yeasts promoting changes on volatile derived compounds. <i>Food Research International</i> , 2020, 130, 108930.	2.9	12
64	Dissipation of Three Fungicides and Their Effects on Anthocyanins and Color of Monastrell Red Wines. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1447.	1.8	11
65	Impact of fungicides mepanipirim and tetraconazole on phenolic profile and colour of Menc�a red wines. <i>Food Control</i> , 2019, 98, 412-423.	2.8	11
66	Dissipation kinetics of pre-plant pesticides in greenhouse-devoted soils. <i>Science of the Total Environment</i> , 2016, 543, 1-8.	3.9	10
67	Mepanipirim residues on pasteurized red must influence the volatile derived compounds from <i>Saccharomyces cerevisiae</i> metabolism. <i>Food Research International</i> , 2019, 126, 108566.	2.9	10
68	Identification of nitrates origin in Limia river basin and pollution-determinant factors. <i>Agriculture, Ecosystems and Environment</i> , 2020, 290, 106775.	2.5	9
69	Proteome changes in Garnacha Tintorera red grapes during post-harvest drying. <i>LWT - Food Science and Technology</i> , 2016, 69, 608-613.	2.5	8
70	The effect of two antifungal commercial formulations on the metabolism of a commercial <i>Saccharomyces cerevisiae</i> strain and their repercussion on fermentation evolution and phenylalanine catabolism. <i>Food Microbiology</i> , 2020, 92, 103554.	2.1	8
71	Can sample treatments based on advanced oxidation processes assisted by high-intensity focused ultrasound be used for toxic arsenic determination in human urine by flow-injection hydride-generation atomic absorption spectrometry?. <i>Talanta</i> , 2007, 72, 968-975.	2.9	6
72	Ultrasonic energy as a tool in the sample treatment for polymer characterization through matrix-assisted laser desorption ionization time-of-flight mass spectrometry. <i>Talanta</i> , 2008, 77, 882-888.	2.9	6

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73	Modelling the isothermal degradation kinetics of metrafenone and mepanipirim in a grape juice analog. Food Research International, 2018, 108, 339-346.	2.9	5