

Juan Cacho

List of Publications by Year in descending order

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64
papers

4,881
citations

109321

35
h-index

155660

55
g-index

65
all docs

65
docs citations

65
times ranked

2646
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of the development of browning, antioxidant activity and volatile organic compounds in thermally processed sugar model wines. <i>LWT - Food Science and Technology</i> , 2017, 75, 719-726.	5.2	22
2	Amino Acids and Biogenic Amines Evolution during the <i>Estufagem</i> of Fortified Wines. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	1.9	12
3	Importance of 3-Alkyl-2-Methoxypyrazines in Red Wines from Spain. , 2014, , 107-110.		2
4	Automatic and Total Headspace In-Tube Extraction for the Accurate Determination of Polar Volatile Compound from Wines. , 2014, , 407-409.		0
5	Evaluation of Gas Chromatography-Olfactometry for Screening Purposes of Wine Off-Flavors. , 2014, , 423-428.		0
6	Gas Chromatography-Olfactometric Profiles of Eight Different Varieties of Peruvian Pisco Spirits. , 2014, , 221-226.		0
7	Differences in Chemical Composition of Aroma among Red Wines of Different Price Category. , 2014, , 117-121.		2
8	A Robust SPME Method for the Analysis of Wine Volatiles based on Multiple Internal Standards and Multivariate Regression. , 2014, , 465-469.		0
9	<i>Brettanomyces</i> susceptibility to antimicrobial agents used in winemaking: in vitro and practical approaches. <i>European Food Research and Technology</i> , 2014, 238, 641-652.	3.3	23
10	Problems in the Analysis of VSCs and in the Work with "Oxygen-Free" Atmospheres. , 2014, , 441-445.		0
11	Is orthonasal olfaction an equilibrium driven process? Design and validation of a dynamic purge and trap system for the study of orthonasal wine aroma. <i>Flavour and Fragrance Journal</i> , 2014, 29, 296-304.	2.6	10
12	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. <i>Meat Science</i> , 2014, 98, 622-628.	5.5	35
13	Volatile profile of Madeira wines submitted to traditional accelerated ageing. <i>Food Chemistry</i> , 2014, 162, 122-134.	8.2	63
14	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (<i>Psidium cattleianum</i> Sabine). <i>Food Chemistry</i> , 2014, 164, 272-277.	8.2	20
15	Gas Chromatographic-Olfactometric Characterization of Key Aroma Compounds in Fresh and Frozen Lamb Meat using New Extraction Methods. , 2014, , 91-94.		0
16	Comparison of the aromatic profile of three aromatic varieties of Peruvian pisco (Albilla, Muscat and Tj ETQq0 0 0 rgBT /Overlock 10 Tf Journal, 2013, 28, 340-352.	2.6	14
17	Polyphenols, Antioxidant Potential and Color of Fortified Wines during Accelerated Ageing: The Madeira Wine Case Study. <i>Molecules</i> , 2013, 18, 2997-3017.	3.8	37
18	Characterization of the aromatic profile of the Quebranta variety of Peruvian pisco by gas chromatography-olfactometry and chemical analysis. <i>Flavour and Fragrance Journal</i> , 2012, 27, 322-333.	2.6	6

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19	High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. <i>Food Reviews International</i> , 2012, 28, 71-96.	8.4	43
20	Bound aroma compounds of Marmajuelo and Malvasia grape varieties and their influence on the elaborated wines. <i>European Food Research and Technology</i> , 2011, 233, 413-426.	3.3	7
21	Development of a mixed-mode solid phase extraction method and further gas chromatography mass spectrometry for the analysis of 3-alkyl-2-methoxypyrazines in wine. <i>Journal of Chromatography A</i> , 2011, 1218, 842-848.	3.7	23
22	Bound aroma compounds of Gual and Listán blanco grape varieties and their influence in the elaborated wines. <i>Food Chemistry</i> , 2011, 127, 1153-1162.	8.2	24
23	Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. <i>Food Chemistry</i> , 2011, 127, 1397-1403.	8.2	37
24	HPLC-EDAD methodology for the quantification of organic acids, furans and polyphenols by direct injection of wine samples. <i>Journal of Separation Science</i> , 2010, 33, 1204-1215.	2.5	115
25	Comparison of extraction techniques and mass spectrometric ionization modes in the analysis of wine volatile carbonyls. <i>Analytica Chimica Acta</i> , 2010, 660, 197-205.	5.4	47
26	Producing headspace extracts for the gas chromatography-olfactometric evaluation of wine aroma. <i>Food Chemistry</i> , 2010, 123, 188-195.	8.2	54
27	Chemical and sensory characterization of oxidative behavior in different wines. <i>Food Research International</i> , 2010, 43, 1423-1428.	6.2	41
28	Selective preconcentration of volatile mercaptans in small SPE cartridges: Quantitative determination of trace odor-active polyfunctional mercaptans in wine. <i>Journal of Separation Science</i> , 2009, 32, 3845-3853.	2.5	27
29	Modeling Quality of Premium Spanish Red Wines from Gas Chromatography-Olfactometry Data. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7490-7498.	5.2	94
30	Identification of Impact Odorants of Wines. , 2009, , 393-415.		14
31	Effect of skin contact on bound aroma and free volatiles of Listán blanco wine. <i>Food Chemistry</i> , 2008, 110, 214-225.	8.2	23
32	Improved solid-phase extraction procedure for the isolation and in-sorbent pentafluorobenzyl alkylation of polyfunctional mercaptans. <i>Journal of Chromatography A</i> , 2008, 1185, 9-18.	3.7	65
33	An Assessment of the Role Played by Some Oxidation-Related Aldehydes in Wine Aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 876-881.	5.2	183
34	Analytical Characterization of the Aroma of Five Premium Red Wines. Insights into the Role of Odor Families and the Concept of Fruitiness of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4501-4510.	5.2	487
35	Use of new generation poly(styrene-divinylbenzene) resins for gas-phase trapping-thermal desorption. <i>Journal of Chromatography A</i> , 2007, 1139, 36-44.	3.7	32
36	Solid phase extraction, multidimensional gas chromatography mass spectrometry determination of four novel aroma powerful ethyl esters. <i>Journal of Chromatography A</i> , 2007, 1140, 180-188.	3.7	96

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37	Quantitative determination of wine highly volatile sulfur compounds by using automated headspace solid-phase microextraction and gas chromatography-pulsed flame photometric detection. <i>Journal of Chromatography A</i> , 2007, 1143, 8-15.	3.7	86
38	Quantitative determination of wine polyfunctional mercaptans at nanogram per liter level by gas chromatography-negative ion mass spectrometric analysis of their pentafluorobenzyl derivatives. <i>Journal of Chromatography A</i> , 2007, 1146, 242-250.	3.7	57
39	Intensity and Persistence Profiles of Flavor Compounds in Synthetic Solutions. Simple Model for Explaining the Intensity and Persistence of Their Aftersmell. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 489-496.	5.2	13
40	Sensory and Chemical Characterization of the Aroma of a White Wine Made with DevÃn Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 909-915.	5.2	51
41	Validation of an analytical method for the solid phase extraction, in cartridge derivatization and subsequent gas chromatographic-ion trap tandem mass spectrometric determination of 1-octen-3-one in wines at ngL ⁻¹ level. <i>Analytica Chimica Acta</i> , 2006, 563, 51-57.	5.4	29
42	Quantitative gas chromatography-olfactometry and chemical quantitative study of the aroma of four Madeira wines. <i>Analytica Chimica Acta</i> , 2006, 563, 180-187.	5.4	127
43	Optimization and evaluation of a procedure for the gas chromatographic-mass spectrometric analysis of the aromas generated by fast acid hydrolysis of flavor precursors extracted from grapes. <i>Journal of Chromatography A</i> , 2006, 1116, 217-229.	3.7	112
44	Automated analysis of 2-methyl-3-furanthiol and 3-mercaptohexyl acetate at ngL ⁻¹ level by headspace solid-phase microextraction with on-fibre derivatisation and gas chromatography-negative chemical ionization mass spectrometric determination. <i>Journal of Chromatography A</i> , 2006, 1121, 1-9.	3.7	62
45	Critical aspects of the determination of pentafluorobenzyl derivatives of aldehydes by gas chromatography with electron-capture or mass spectrometric detection. <i>Journal of Chromatography A</i> , 2006, 1122, 255-265.	3.7	39
46	Determination of the biogenic amines in musts and wines before and after malolactic fermentation using 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate as the derivatizing agent. <i>Journal of Chromatography A</i> , 2006, 1129, 160-164.	3.7	52
47	Posterior evaluation of odour intensity in gas chromatography-olfactometry: comparison of methods for calculation of panel intensity and their consequences. <i>Flavour and Fragrance Journal</i> , 2005, 20, 278-287.	2.6	17
48	Prediction of the Wine Sensory Properties Related to Grape Variety from Dynamic-Headspace Gas Chromatography-Olfactometry Data. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5682-5690.	5.2	183
49	Concurrent Phenomena Contributing to the Formation of the Aroma of Wine during Aging in Oak Wood: An Analytical Study. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4166-4177.	5.2	117
50	Simple strategy for the optimization of solid-phase extraction procedures through the use of solid-liquid distribution coefficients. <i>Journal of Chromatography A</i> , 2004, 1025, 147-156.	3.7	94
51	Determination of important odor-active aldehydes of wine through gas chromatography-mass spectrometry of their O-(2,3,4,5,6-pentafluorobenzyl)oximes formed directly in the solid phase extraction cartridge used for selective isolation. <i>Journal of Chromatography A</i> , 2004, 1028, 339-345.	3.7	64
52	Analysis of the aroma intensities of volatile compounds released from mild acid hydrolysates of odourless precursors extracted from Tempranillo and Grenache grapes using gas chromatography-olfactometry. <i>Food Chemistry</i> , 2004, 88, 95-103.	8.2	105
53	Analysis for wine C5-C8 aldehydes through the determination of their O-(2,3,4,5,6-pentafluorobenzyl)oximes formed directly in the solid phase extraction cartridge. <i>Analytica Chimica Acta</i> , 2004, 524, 201-206.	5.4	51
54	Gas Chromatography-Olfactometry and Chemical Quantitative Study of the Aroma of Six Premium Quality Spanish Aged Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1653-1660.	5.2	342

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55	Quantitative gas chromatography-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.	3.7	66
56	Fast fractionation of complex organic extracts by normal-phase chromatography on a solid-phase extraction polymeric sorbent. Journal of Chromatography A, 2003, 1017, 17-26.	3.7	34
57	Quantitative determination of sotolon, maltol and free furaneol in wine by solid-phase extraction and gas chromatography-ion-trap mass spectrometry. Journal of Chromatography A, 2003, 1010, 95-103.	3.7	88
58	Impact Odorants of Different Young White Wines from the Canary Islands. Journal of Agricultural and Food Chemistry, 2003, 51, 3419-3425.	5.2	130
59	Chemical Characterization of the Aroma of Grenache Rosé Wines: Aroma Extract Dilution Analysis, Quantitative Determination, and Sensory Reconstitution Studies. Journal of Agricultural and Food Chemistry, 2002, 50, 4048-4054.	5.2	349
60	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
61	Fast analysis of important wine volatile compounds. Journal of Chromatography A, 2001, 923, 205-214.	3.7	231
62	Isolation and identification of odorants generated in wine during its oxidation: a gas chromatography-olfactometric study. European Food Research and Technology, 2000, 211, 105-110.	3.3	108
63	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
64	Losses of volatile compounds during fermentation. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 318-323.	0.6	11