Montserrat Mestres

List of Publications by Year
in descending order

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48 papers	2,794 citations	172386 29 h-index	206029 48 g-index
50 all docs	50 docs citations	50 times ranked	2723 citing authors

#	Article	IF	Citations
1	Data fusion methodologies for food and beverage authentication and quality assessment â€“ A review. Analytica Chimica Acta, 2015, 891, 1-14.	2.6	524
2	Analysis of organic sulfur compounds in wine aroma. Journal of Chromatography A, 2000, 881, 569-581.	1.8	272
3	Headspace solid-phase microextraction analysis of volatile sulphides and disulphides in wine aroma. Journal of Chromatography A, 1998, 808, 211-218.	1.8	103
4	Headspace solid-phase microextraction of sulphides and disulphides using Carboxenâ€“polydimethylsiloxane fibers in the analysis of wine aroma. Journal of Chromatography A, 1999, 835, 137-144.	1.8	91
5	Application of headspace solid-phase microextraction to the determination of sulphur compounds with low volatility in wines. Journal of Chromatography A, 2002, 945, 211-219.	1.8	90
6	Headspace solid-phase microextraction analysis of 3-alkyl-2-methoxypyrazines in wines. Journal of Chromatography A, 2002, 953, 1-6.	1.8	89
7	Solid-Phase Microextraction and Gas Chromatography Olfactometry Analysis of Successively Diluted Samples. A New Approach of the Aroma Extract Dilution Analysis Applied to the Characterization of Wine Aroma. Journal of Agricultural and Food Chemistry, 2003, 51, 7861-7865.	2.4	86
8	Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). Food Chemistry, 2016, 203, 314-322.	4.2	82
9	Determination of 4-ethylguaiacol and 4-ethylphenol in red wines using headspace-solid-phase microextraction-gas chromatography. Journal of Chromatography A, 2002, 975, 349-354.	1.8	80
10	Simultaneous analysis of thiols, sulphides and disulphides in wine aroma by headspace solid-phase microextractionâ€“gas chromatography. Journal of Chromatography A, 1999, 849, 293-297.	1.8	76
11	Aroma Release and Retronasal Perception during and after Consumption of Flavored Whey Protein Gels with Different Textures. 1. in Vivo Release Analysis. Journal of Agricultural and Food Chemistry, 2005, 53, 403-409.	2.4	73
12	Evaluation of the most odour-active compounds in the peel oil of clementines (citrus reticulata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	1.6	72
13	Headspace solid-phase microextraction method for determining 3-alkyl-2-methoxypyrazines in musts by means of polydimethylsiloxaneâ€“divinylbenzene fibres. Journal of Chromatography A, 2000, 880, 93-99.	1.8	69
14	Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. Analytical and Bioanalytical Chemistry, 2011, 399, 2073-2081.	1.9	67
15	Application of FT-MIR Spectroscopy for Fast Control of Red Grape Phenolic Ripening. Journal of Agricultural and Food Chemistry, 2011, 59, 2175-2183.	2.4	65
16	Solid-Phase Microextraction Method for Headspace Analysis of Volatile Compounds in Bread Crumb. Cereal Chemistry, 2003, 80, 255-259.	1.1	64
17	Analysis of low-volatility organic sulphur compounds in wines by solid-phase microextraction and gas chromatography. Journal of Chromatography A, 2000, 881, 583-590.	1.8	60
18	Discrimination and sensory description of beers through data fusion. Talanta, 2011, 87, 136-142.	2.9	60

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19	Release and Perception of Ethyl Butanoate during and after Consumption of Whey Protein Gels:Â Relation between Textural and Physiological Parameters. Journal of Agricultural and Food Chemistry, 2006, 54, 1814-1821.	2.4	57
20	Chemical Characterization of Commercial Sherry Vinegar Aroma by Headspace Solid-Phase Microextraction and Gas Chromatographyâ"Olfactometry. Journal of Agricultural and Food Chemistry, 2011, 59, 4062-4070.	2.4	52
21	Dynamics of retronasal aroma perception during consumption: Cross-linking on-line breath analysis with medico-analytical tools to elucidate a complex process. Food Chemistry, 2008, 108, 1234-1246.	4.2	51
22	Quantification of Phenolic Compounds during Red Winemaking Using FT-MIR Spectroscopy and PLS-Regression. Journal of Agricultural and Food Chemistry, 2011, 59, 10795-10802.	2.4	50
23	Headspace solid-phase microextraction of higher fatty acid ethyl esters in white rum aroma. Journal of Chromatography A, 2002, 954, 51-57.	1.8	48
24	Chromatographic analysis of volatile sulphur compounds in wines using the static headspace technique with flame photometric detection. Journal of Chromatography A, 1997, 773, 261-269.	1.8	42
25	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. Talanta, 2016, 155, 116-123.	2.9	41
26	Determination of biogenic amines in wine after clean-up by solid-phase extraction. Chromatographia, 1995, 40, 404-410.	0.7	38
27	Determination of some flavan-3-ols and anthocyanins in red grape seed and skin extracts by HPLC-DAD: Validation study and response comparison of different standards. Analytica Chimica Acta, 2008, 628, 104-110.	2.6	38
28	Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatographyâ€"olfactometry: Application to roasted pistachio aroma. Journal of Chromatography A, 2010, 1217, 7781-7787.	1.8	36
29	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. Food Chemistry, 2015, 187, 197-203.	4.2	30
30	Determination of Roasted Pistachio (Pistacia veraL.) Key Odorants by Headspace Solid-Phase Microextraction and Gas Chromatographyâ"Olfactometry. Journal of Agricultural and Food Chemistry, 2011, 59, 2518-2523.	2.4	27
31	Quantification of chloroanisoles in cork using headspace solid-phase microextraction and gas chromatography with electron capture detection. Journal of Chromatography A, 2006, 1107, 240-247.	1.8	26
32	Determination of total chloroanisoles in different kinds of cork stoppers. Analytica Chimica Acta, 2006, 563, 310-314.	2.6	24
33	Use of synthetic wine for models transfer in wine analysis by HS-MS e-nose. Sensors and Actuators B: Chemical, 2010, 143, 689-695.	4.0	24
34	ATR-MIR spectroscopy and multivariate analysis in alcoholic fermentation monitoring and lactic acid bacteria spoilage detection. Food Control, 2020, 109, 106947.	2.8	23
35	Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel â€œtannin amountâ€•in red wines. Analytical and Bioanalytical Chemistry, 2010, 397, 3043-3049.	1.9	19
36	Influence of Emulsification Technique and Wall Composition on Physicochemical Properties and Oxidative Stability of Fish Oil Microcapsules Produced by Spray Drying. Food and Bioprocess Technology, 2014, 7, 1959.	2.6	19

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37	Investigation of the Retronasal Perception of Strawberry Aroma Aftersmell Depending on Matrix Composition. Journal of Agricultural and Food Chemistry, 2005, 53, 1661-1669.	2.4	18
38	ATR-MIR spectroscopy to predict commercial milk major components: A comparison between a handheld and a benchtop instrument. Chemometrics and Intelligent Laboratory Systems, 2020, 200, 103995.	1.8	17
39	Comparative study of two chromatographic methods for quantifying 2,4,6-trichloranisole in wines. Journal of Chromatography A, 2007, 1138, 18-25.	1.8	16
40	Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. International Journal of Food Science and Technology, 2011, 46, 2569-2575.	1.3	15
41	Monitoring wine fermentation deviations using an ATR-MIR spectrometer and MSPC charts. Chemometrics and Intelligent Laboratory Systems, 2020, 201, 104011.	1.8	15
42	Comparison of Three Extraction Methods Used To Evaluate Phenolic Ripening in Red Grapes. Journal of Agricultural and Food Chemistry, 2010, 58, 4071-4076.	2.4	14
43	ATR-MIR spectroscopy as a process analytical technology in wine alcoholic fermentation â€“ A tutorial. Microchemical Journal, 2021, 166, 106215.	2.3	12
44	Early detection of undesirable deviations in must fermentation using a portable FTIRâ€ATR instrument and multivariate analysis. Journal of Chemometrics, 2019, 33, e3162.	0.7	5
45	An Overview of the Application of Multivariate Analysis to the Evaluation of Beer Sensory Quality and Shelf-Life Stability. Foods, 2022, 11, 2037.	1.9	5
46	Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. Journal of the Science of Food and Agriculture, 2020, 100, 3173-3181.	1.7	4
47	Effect of the Addition of Non-Saccharomyces at First Alcoholic Fermentation on the Enological Characteristics of Cava Wines. Fermentation, 2021, 7, 64.	1.4	3
48	Processing factors that affect the balance of alcohols and alkyl esters during â€˜Arbequinaâ€™ olive oil production: Separation and clarification steps. LWT - Food Science and Technology, 2021, 149, 111842.	2.5	2