

Montserrat Mestres

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48
papers

2,340
citations

28
h-index

48
g-index

50
ext. papers

2,554
ext. citations

5
avg, IF

4.66
L-index

#	Paper	IF	Citations
48	Data fusion methodologies for food and beverage authentication and quality assessment - a review. <i>Analytica Chimica Acta</i> , 2015 , 891, 1-14	6.6	383
47	Analysis of organic sulfur compounds in wine aroma. <i>Journal of Chromatography A</i> , 2000 , 881, 569-81	4.5	245
46	Headspace solid-phase microextraction analysis of volatile sulphides and disulphides in wine aroma. <i>Journal of Chromatography A</i> , 1998 , 808, 211-8	4.5	96
45	Headspace solid-phase microextraction of sulphides and disulphides using Carboxen-polydimethylsiloxane fibers in the analysis of wine aroma. <i>Journal of Chromatography A</i> , 1999 , 835, 137-44	4.5	85
44	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. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7861-5	5.7	80
43	Headspace solid-phase microextraction analysis of 3-alkyl-2-methoxypyrazines in wines. <i>Journal of Chromatography A</i> , 2002 , 953, 1-6	4.5	79
42	Application of headspace solid-phase microextraction to the determination of sulphur compounds with low volatility in wines. <i>Journal of Chromatography A</i> , 2002 , 945, 211-9	4.5	75
41	Determination of 4-ethylguaiacol and 4-ethylphenol in red wines using headspace-solid-phase microextraction-gas chromatography. <i>Journal of Chromatography A</i> , 2002 , 975, 349-54	4.5	70
40	Simultaneous analysis of thiols, sulphides and disulphides in wine aroma by headspace solid-phase microextraction-gas chromatography. <i>Journal of Chromatography A</i> , 1999 , 849, 293-7	4.5	70
39	Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). <i>Food Chemistry</i> , 2016 , 203, 314-322	8.5	65
38	Aroma release and retronasal perception during and after consumption of flavored whey protein gels with different textures. 1. in vivo release analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 403-9	5.7	65
37	Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 399, 2073-81	4.4	62
36	Application of FT-MIR spectroscopy for fast control of red grape phenolic ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2175-83	5.7	59
35	Headspace solid-phase microextraction method for determining 3-alkyl-2-methoxypyrazines in musts by means of polydimethylsiloxane-divinylbenzene fibres. <i>Journal of Chromatography A</i> , 2000 , 880, 93-9	4.5	56
34	Solid-Phase Microextraction Method for Headspace Analysis of Volatile Compounds in Bread Crumb. <i>Cereal Chemistry</i> , 2003 , 80, 255-259	2.4	55
33	Analysis of low-volatility organic sulphur compounds in wines by solid-phase microextraction and gas chromatography. <i>Journal of Chromatography A</i> , 2000 , 881, 583-90	4.5	53
32	Release and perception of ethyl butanoate during and after consumption of whey protein gels: relation between textural and physiological parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1814-21	5.7	52

31	Discrimination and sensory description of beers through data fusion. <i>Talanta</i> , 2011 , 87, 136-42	6.2	51
30	Evaluation of the most odour-active compounds in the peel oil of clementines (citrus reticulata blanco cv. clementine). <i>European Food Research and Technology</i> , 2003 , 216, 11-14	3.4	49
29	Dynamics of retronasal aroma perception during consumption: Cross-linking on-line breath analysis with medico-analytical tools to elucidate a complex process. <i>Food Chemistry</i> , 2008 , 108, 1234-1246	8.5	46
28	Quantification of phenolic compounds during red winemaking using FT-MIR spectroscopy and PLS-regression. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10795-802	5.7	41
27	Chromatographic analysis of volatile sulphur compounds in wines, using the static headspace technique with flame photometric detection. <i>Journal of Chromatography A</i> , 1997 , 773, 261-9	4.5	41
26	Headspace solid-phase microextraction of higher fatty acid ethyl esters in white rum aroma. <i>Journal of Chromatography A</i> , 2002 , 954, 51-7	4.5	41
25	Chemical characterization of commercial Sherry vinegar aroma by headspace solid-phase microextraction and gas chromatography-olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4062-70	5.7	40
24	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. <i>Analytica Chimica Acta</i> , 2008 , 628, 104-110	6.6	38
23	Determination of biogenic amines in wine after clean-up by solid-phase extraction. <i>Chromatographia</i> , 1995 , 40, 404-410	2.1	37
22	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. <i>Talanta</i> , 2016 , 155, 116-23	6.2	32
21	Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatography-olfactometry: application to roasted pistachio aroma. <i>Journal of Chromatography A</i> , 2010 , 1217, 7781-7	4.5	31
20	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. <i>Food Chemistry</i> , 2015 , 187, 197-203	8.5	27
19	Determination of roasted pistachio (<i>Pistacia vera</i> L.) key odorants by headspace solid-phase microextraction and gas chromatography-olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2518-23	5.7	27
18	Quantification of chloroanisoles in cork using headspace solid-phase microextraction and gas chromatography with electron capture detection. <i>Journal of Chromatography A</i> , 2006 , 1107, 240-7	4.5	23
17	Determination of total chloroanisoles in different kinds of cork stoppers. <i>Analytica Chimica Acta</i> , 2006 , 563, 310-314	6.6	21
16	Use of synthetic wine for models transfer in wine analysis by HS-MS e-nose. <i>Sensors and Actuators B: Chemical</i> , 2010 , 143, 689-695	8.5	20
15	Influence of Emulsification Technique and Wall Composition on Physicochemical Properties and Oxidative Stability of Fish Oil Microcapsules Produced by Spray Drying. <i>Food and Bioprocess Technology</i> , 2013 , 7, 1959	5.1	18
14	Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel "tannin amount" in red wines. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 3043-9	4.4	18

13	Investigation of the retronasal perception of strawberry aroma aftersmell depending on matrix composition. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1661-9	5.7	16
12	Comparative study of two chromatographic methods for quantifying 2,4,6-trichloranisole in wines. <i>Journal of Chromatography A</i> , 2007 , 1138, 18-25	4.5	15
11	Comparison of three extraction methods used to evaluate phenolic ripening in red grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4071-6	5.7	13
10	ATR-MIR spectroscopy to predict commercial milk major components: A comparison between a handheld and a benchtop instrument. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020 , 200, 103995	3.8	10
9	ATR-MIR spectroscopy and multivariate analysis in alcoholic fermentation monitoring and lactic acid bacteria spoilage detection. <i>Food Control</i> , 2020 , 109, 106947	6.2	10
8	Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 2569-2575	3.8	9
7	Monitoring wine fermentation deviations using an ATR-MIR spectrometer and MSPC charts. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020 , 201, 104011	3.8	5
6	ATR-MIR spectroscopy as a process analytical technology in wine alcoholic fermentation tutorial. <i>Microchemical Journal</i> , 2021 , 166, 106215	4.8	4
5	Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3173-3181	4.3	3
4	Early detection of undesirable deviations in must fermentation using a portable FTIR-ATR instrument and multivariate analysis. <i>Journal of Chemometrics</i> , 2019 , 33, e3162	1.6	2
3	Effect of the Addition of Non-Saccharomyces at First Alcoholic Fermentation on the Enological Characteristics of Cava Wines. <i>Fermentation</i> , 2021 , 7, 64	4.7	2
2	Processing factors that affect the balance of alcohols and alkyl esters during Arbequina olive oil production: Separation and clarification steps. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111842	5.4	0
1	Sensory Analysis 2017 , 377-391		