Slvia M Rocha

List of Publications by Citations

146 papers	3,965 citations	37 h-index	54 g-index
154 ext. papers	4,501 ext. citations	5.6 avg, IF	5.43 L-index

#	Paper	IF	Citations
146	Headspace solid phase microextraction (SPME) analysis of flavor compounds in wines. Effect of the matrix volatile composition in the relative response factors in a wine model. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 5142-51	5.7	113
145	Headspace-SPME applied to varietal volatile components evolution during Vitis vinifera L. cv. Baga ripening. *Analytica Chimica Acta*, **2006**, 563, 204-214	6.6	108
144	One-pot conversion of furfural to useful bio-products in the presence of a Sn,Al-containing zeolite beta catalyst prepared via post-synthesis routes. *Journal of Catalysis*, **2015**, 329, 522-537	7.3	102
143	Conversion of furfuryl alcohol to ethyl levulinate using porous aluminosilicate acid catalysts. *Catalysis Today*, **2013**, 218-219, 76-84	5.3	101
142	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. *Journal of Chromatography A*, **2007**, 1161, 292-9	4.5	99
141	Morphogenesis control in Candida albicans and Candida dubliniensis through signaling molecules produced by planktonic and biofilm cells. *Eukaryotic Cell*, **2007**, 6, 2429-36		97
140	Detection of rancid defect in virgin olive oil by the electronic nose. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 853-60	5.7	95
139	Allergic asthma exhaled breath metabolome: a challenge for comprehensive two-dimensional gas chromatography. *Journal of Chromatography A*, **2012**, 1254, 87-97	4.5	87
138	Quantification approach for assessment of sparkling wine volatiles from different soils, ripening stages, and varieties by stir bar sorptive extraction with liquid desorption. *Analytica Chimica Acta*, **2009**, 635, 214-21	6.6	84
137	Production of biomass-derived furanic ethers and levulinate esters using heterogeneous acid catalysts. *Green Chemistry*, **2013**, 15, 3367	10	81
136	Integrated reduction and acid-catalysed conversion of furfural in alcohol medium using Zr,Al-containing ordered micro/mesoporous silicates. *Applied Catalysis B: Environmental*, **2016**, 182, 485-503	21.8	77
135	Phenolic profile of Sercial and Tinta Negra Vitis vinifera L. grape skins by HPLC-DAD-ESI-MSn: Novel phenolic compounds in Vitis vinifera L. grape. *Food Chemistry*, **2012**, 135, 94-104	8.5	72
134	Profiling allergic asthma volatile metabolic patterns using a headspace-solid phase microextraction/gas chromatography based methodology. *Journal of Chromatography A*, **2011**, 1218, 3771-80	4.5	71
133	Exploring the human urine metabolomic potentialities by comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry. *Journal of Chromatography A*, **2012**, 1252, 155-63	4.5	67
132	Evaluation of the feasibility of the electronic tongue as a rapid analytical tool for wine age prediction and quantification of the organic acids and phenolic compounds. The case-study of Madeira wine. *Analytica Chimica Acta*, **2010**, 662, 82-9	6.6	64
131	In-depth search focused on furans, lactones, volatile phenols, and acetals as potential age markers of Madeira wines by comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry combined with solid phase microextraction. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3186-204	5.7	63
130	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. *Analytica Chimica Acta*, **2007**, 597, 257-64	6.6	62

129	Chlorophyta and Rhodophyta macroalgae: a source of health promoting phytochemicals. *Food Chemistry*, **2015**, 183, 122-8	8.5	61
128	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry combined with solid phase microextraction as a powerful tool for quantification of ethyl carbamate in fortified wines. The case study of Madeira wine. *Journal of Chromatography A*, **2010**, 1217, 3441-5	4.5	60
127	Automated determination of phenolic compounds in wine, berry, and grape samples using 96-blade solid phase microextraction system coupled with liquid chromatography-tandem mass spectrometry. *Journal of Chromatography A*, **2013**, 1276, 12-9	4.5	59
126	Optimisation of solid-phase microextraction combined with gas chromatography-mass spectrometry based methodology to establish the global volatile signature in pulp and skin of Vitis vinifera L. grape varieties. *Talanta*, **2011**, 85, 1483-93	6.2	57
125	In vitro and in vivo studies of natural products: A challenge for their valuation. The case study of chamomile (Matricaria recutita L.). *Industrial Crops and Products*, **2012**, 40, 1-12	5.9	56
124	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatography-quadrupole mass spectrometry for the determination of volatile compounds in wines. *Analytica Chimica Acta*, **2008**, 624, 79-89	6.6	51
123	Screening and distinction of coffee brews based on headspace solid phase microextraction/gas chromatography/principal component analysis. *Journal of the Science of Food and Agriculture*, **2004**, 84, 43-51	4.3	51
122	Phenolic composition and antioxidant activity of different morphological parts of Cynara cardunculus L. var. altilis (DC). *Industrial Crops and Products*, **2014**, 61, 460-471	5.9	50
121	Enhancement of Escherichia coli and Staphylococcus aureus antibiotic susceptibility using sesquiterpenoids. *Medicinal Chemistry*, **2008**, 4, 616-23	1.8	50
120	GC–MS Study of Volatiles of Normal and Microbiologically Attacked Cork fromQuercus suberL.. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 865-871	5.7	48
119	Urinary metabolomic changes as a predictive biomarker of asthma exacerbation. *Journal of Allergy and Clinical Immunology*, **2014**, 133, 261-3.e1-5	11.5	46
118	Exploring the Saccharomyces cerevisiae Volatile Metabolome: Indigenous versus Commercial Strains. *PLoS ONE*, **2015**, 10, e0143641	3.7	45
117	Chitosan–genipin film, a sustainable methodology for wine preservation. *Green Chemistry*, **2016**, 18, 5331-5341	8.5	44
116	Hepatoprotection of sesquiterpenoids: a quantitative structure-activity relationship (QSAR) approach. *Food Chemistry*, **2014**, 146, 78-84	8.5	42
115	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. *Food Chemistry*, **2008**, 111, 897-905	8.5	41
114	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. *Food Chemistry*, **2015**, 188, 406-14	8.5	40
113	Headspace solid-phase microextraction combined with comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry for the determination of volatile compounds from marine salt. *Journal of Chromatography A*, **2010**, 1217, 5511-21	4.5	40
112	Encapsulation of essential oils in SiO2 microcapsules and release behaviour of volatile compounds. *Journal of Microencapsulation*, **2014**, 31, 627-35	3.4	39

111	The Quest for Phenolic Compounds from Macroalgae: A Review of Extraction and Identification Methodologies. *Biomolecules*, **2019**, 9,	5.9	39
110	Prediction of the Port wine age using an electronic tongue. *Chemometrics and Intelligent Laboratory Systems*, **2007**, 88, 125-131	3.8	38
109	Synergistic effect of high and low molecular weight molecules in the foamability and foam stability of sparkling wines. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3168-79	5.7	37
108	Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. *Food Chemistry*, **2014**, 156, 204-11	8.5	36
107	Catalytic dehydration of d-xylose to 2-furfuraldehyde in the presence of Zr-(W,Al) mixed oxides. Tracing by-products using two-dimensional gas chromatography-time-of-flight mass spectrometry. *Catalysis Today*, **2012**, 195, 127-135	5.3	35
106	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. *Carbohydrate Polymers*, **2005**, 61, 434-440	10.3	35
105	Urinary metabolomic profiling of asthmatics can be related to clinical characteristics. *Allergy: European Journal of Allergy and Clinical Immunology*, **2016**, 71, 1362-5	9.3	34
104	Lipophilic phytochemicals from elderberries (Sambucus nigra L.): Influence of ripening, cultivar and season. *Industrial Crops and Products*, **2015**, 71, 15-23	5.9	33
103	Rapid tool for distinction of wines based on the global volatile signature. *Journal of Chromatography A*, **2006**, 1114, 188-97	4.5	33
102	Inactivation of Staphylococcus aureus by high pressure processing: An overview. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 128-149	6.8	32
101	The potential of cork from Quercus suber L. grown in Algeria as a source of bioactive lipophilic and phenolic compounds. *Industrial Crops and Products*, **2015**, 76, 936-945	5.9	31
100	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. *Innovative Food Science and Emerging Technologies*, **2013**, 20, 51-58	6.8	31
99	Evaluation of the mutagenicity of sesquiterpenic compounds and their influence on the susceptibility towards antibiotics of two clinically relevant bacterial strains. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **2011**, 723, 18-25	3	31
98	Establishment of the volatile profile of Bravo de Esmolfe apple variety and identification of varietal markers. *Food Chemistry*, **2009**, 113, 513-521	8.5	31
97	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. *Food Research International*, **2016**, 89, 989-996	7	30
96	Aqueous phase reactions of pentoses in the presence of nanocrystalline zeolite beta: Identification of by-products and kinetic modelling. *Chemical Engineering Journal*, **2013**, 215-216, 772-783	14.7	30
95	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. *Food Chemistry*, **2018**, 243, 1-10	8.5	29
94	Foamability and foam stability of molecular reconstituted model sparkling wines. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8770-8	5.7	29

93	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. *Analytica Chimica Acta*, **2014**, 846, 8-35	6.6	27
92	Nerolidol effects on mitochondrial and cellular energetics. *Toxicology in Vitro*, **2012**, 26, 189-96	3.6	27
91	Metabolomics in asthma: where do we stand?. *Current Opinion in Pulmonary Medicine*, **2018**, 24, 94-103	3	26
90	Shedding light on Aspergillus niger volatile exometabolome. *Scientific Reports*, **2016**, 6, 27441	4.9	26
89	Unveiling the chemistry behind the green synthesis of metal nanoparticles. *ChemSusChem*, **2014**, 7, 2704-13	8.1	26
88	Simple and solvent-free methodology for simultaneous quantification of methanol and acetic acid content of plant polysaccharides based on headspace solid phase microextraction-gas chromatography (HS-SPME-GC-FID). *Carbohydrate Polymers*, **2006**, 64, 306-311	10.3	26
87	Effect of enzymatic aroma release on the volatile compounds of white wines presenting different aroma potentials. *Journal of the Science of Food and Agriculture*, **2005**, 85, 199-205	4.3	26
86	Establishment of the varietal profile of Vitis vinifera L. grape varieties from different geographical regions based on HS-SPME/GC–MS combined with chemometric tools. *Microchemical Journal*, **2014**, 116, 107-117	4.8	25
85	Study of the retention capacity of anthocyanins by wine polymeric material. *Food Chemistry*, **2012**, 134, 957-63	8.5	25
84	Unraveling the interactive effects of climate change and oil contamination on laboratory-simulated estuarine benthic communities. *Global Change Biology*, **2015**, 21, 1871-86	11.4	24
83	Deeper insight into the monoterpenic composition of Ferula gummosa oleo-gum-resin from Iran. *Industrial Crops and Products*, **2012**, 36, 500-507	5.9	23
82	Exploring the potentialities of comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry to distinguish bivalve species: Comparison of two clam species (Venerupis decussata and Venerupis philippinarum). *Journal of Chromatography A*, **2013**, 1315, 152-61	4.5	23
81	Headspace solid phase microextraction and gas chromatography-quadrupole mass spectrometry methodology for analysis of volatile compounds of marine salt as potential origin biomarkers. *Analytica Chimica Acta*, **2009**, 635, 167-74	6.6	23
80	Sesquiterpenic composition of the inflorescences of Brazilian chamomile (Matricaria recutita L.): Impact of the agricultural practices. *Industrial Crops and Products*, **2011**, 34, 1482-1490	5.9	22
79	Demonstration of pectic polysaccharides in cork cell wall from Quercus suber L. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 2003-7	5.7	21
78	Metabolomics strategy for the mapping of volatile exometabolome from Saccharomyces spp. widely used in the food industry based on comprehensive two-dimensional gas chromatography. *Journal of Separation Science*, **2017**, 40, 2228-2237	3.4	20
77	Lipophilic Fraction of Cultivated Bifurcaria bifurcata R. Ross: Detailed Composition and In Vitro Prospection of Current Challenging Bioactive Properties. *Marine Drugs*, **2017**, 15,	6	19
76	Effect of Elderberry (Sambucus nigra L.) Extract Supplementation in STZ-Induced Diabetic Rats Fed with a High-Fat Diet. *International Journal of Molecular Sciences*, **2016**, 18,	6.3	19

75	Bioactive Phytochemicals from Wild Arbutus unedo L. Berries from Different Locations in Portugal: Quantification of Lipophilic Components. *International Journal of Molecular Sciences*, **2015**, 16, 14194-209	6.3	19
74	Prokaryotes in salt marsh sediments of Ria de Aveiro: Effects of halophyte vegetation on abundance and diversity. *Estuarine, Coastal and Shelf Science*, **2012**, 110, 61-68	2.9	19
73	Assessment of the sesquiterpenic profile of Ferula gummosa oleo-gum-resin (galbanum) from Iran. Contributes to its valuation as a potential source of sesquiterpenic compounds. *Industrial Crops and Products*, **2013**, 44, 185-191	5.9	19
72	Relationships between the varietal volatile composition of the musts and white wine aroma quality. A four year feasibility study. *LWT - Food Science and Technology*, **2010**, 43, 1508-1516	5.4	18
71	Candida species extracellular alcohols: production and effect in sessile cells. *Journal of Basic Microbiology*, **2010**, 50 Suppl 1, S89-97	2.7	18
70	Establishment of the varietal volatile profile of musts from white Vitis vinifera L. varieties. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1667-1676	4.3	18
69	Assessment of the terpenic profile of Callistemon citrinus (Curtis) Skeels from Mexico. *Industrial Crops and Products*, **2013**, 46, 369-379	5.9	17
68	Insights on beer volatile profile: Optimization of solid-phase microextraction procedure taking advantage of the comprehensive two-dimensional gas chromatography structured separation. *Journal of Separation Science*, **2015**, 38, 2140-8	3.4	17
67	Oxidative stress in asthmatic and non-asthmatic adolescent swimmers-A breathomics approach. *Pediatric Allergy and Immunology*, **2017**, 28, 452-457	4.2	16
66	Response of Rhizobium to Cd exposure: A volatile perspective. *Environmental Pollution*, **2017**, 231, 802-811	5.3	16
65	TUD-1 type aluminosilicate acid catalysts for 1-butene oligomerisation. *Fuel*, **2017**, 209, 371-382	7.1	16
64	Study of cork (from Quercus suber L.)-wine model interactions based on voltammetric multivariate analysis. *Analytica Chimica Acta*, **2005**, 528, 147-156	6.6	16
63	Unveiling the lager beer volatile terpenic compounds. *Food Research International*, **2018**, 114, 199-207	7	15
62	Can volatile organic metabolites be used to simultaneously assess microbial and mite contamination level in cereal grains and coffee beans?. *PLoS ONE*, **2013**, 8, e59338	3.7	15
61	Quality evaluation of cork from Quercus suber L. by the electronic tongue. *Analytica Chimica Acta*, **2006**, 563, 315-318	6.6	15
60	Metabolomic-Based Strategy for Fingerprinting of Sambucus nigra L. Berry Volatile Terpenoids and Norisoprenoids: Influence of Ripening and Cultivar. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5428-38	5.7	14
59	Distinctive characteristics of Madeira wine regarding its traditional winemaking and modern analytical methodologies. *Advances in Food and Nutrition Research*, **2011**, 63, 207-49	6	14
58	Improvement of the Volatile Components of Cork fromQuercus suberL.by an Autoclaving Procedure. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 872-876	5.7	14

57	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. *Molecules*, **2020**, 25,	4.8	14
56	A comprehensive look into the volatile exometabolome of enteroxic and non-enterotoxic Staphylococcus aureus strains. *International Journal of Biochemistry and Cell Biology*, **2019**, 108, 40-50	5.6	14
55	Simultaneous headspace solid phase microextraction analysis of off-flavour compounds from Quercus suber L. cork. *Journal of the Science of Food and Agriculture*, **2007**, 87, 632-640	4.3	13
54	Safety of chitosan processed wine in shrimp allergic patients. *Annals of Allergy, Asthma and Immunology*, **2016**, 116, 462-3	3.2	13
53	Unveiling elderflowers (Sambucus nigra L.) volatile terpenic and norisoprenoids profile: Effects of different postharvest conditions. *Food Chemistry*, **2017**, 229, 276-285	8.5	12
52	Human volatilome analysis using eNose to assess uncontrolled asthma in a clinical setting. *Allergy: European Journal of Allergy and Clinical Immunology*, **2020**, 75, 1630-1639	9.3	12
51	Influence of High Hydrostatic Pressure Technology on Wine Chemical and Sensorial Characteristics: Potentialities and Drawbacks. *Advances in Food and Nutrition Research*, **2017**, 82, 205-235	6	11
50	Phenolic composition and biological prospecting of grains and stems of Retama sphaerocarpa. *Industrial Crops and Products*, **2017**, 95, 244-255	5.9	11
49	Natural-Based Antioxidant Extracts as Potential Mitigators of Fruit Browning. *Antioxidants*, **2020**, 9,	7.1	11
48	Current Challenges and Perspectives for the Use of Aqueous Plant Extracts in the Management of Bacterial Infections: The Case-Study of Serovars. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	10
47	The impact of exercise training on the lipid peroxidation metabolomic profile and respiratory infection risk in older adults. *European Journal of Sport Science*, **2019**, 19, 384-393	3.9	10
46	Release behavior of trans,trans-farnesol entrapped in amorphous silica capsules. *Results in Pharma Sciences*, **2012**, 2, 52-6		10
45	Rapid tool for assessment of C13 norisoprenoids in wines. *Journal of Chromatography A*, **2009**, 1216, 8398-403	4.5	9
44	Overview of Kaolin Outcomes from Vine to Wine: Cerceal White Variety Case Study. *Agronomy*, **2020**, 10, 1422	3.6	9
43	Enlarging Knowledge on Lager Beer Volatile Metabolites Using Multidimensional Gas Chromatography. *Foods*, **2020**, 9,	4.9	9
42	Optimization of continuous-flow heterogeneous catalytic oligomerization of 1-butene by design of experiments and response surface methodology. *Fuel*, **2020**, 259, 116256	7.1	9
41	Evaluation of resistance development and viability recovery by toxigenic and non-toxigenic Staphylococcus aureus strains after repeated cycles of high hydrostatic pressure. *Food Microbiology* , **2015**, 46, 515-520	6	8
40	Mesostructured Catalysts Based on the BEA Topology for Olefin Oligomerisation. *ChemCatChem*, **2018**, 10, 2741-2754	5.2	8

39	Headspace-solid phase microextraction-gas chromatography as a tool to define an index that establishes the retention capacity of the wine polymeric fraction towards ethyl esters. *Journal of Chromatography A*, **2007**, 1150, 155-61	4.5	8
38	Retama sphaerocarpa: An unexploited and rich source of alkaloids, unsaturated fatty acids and other valuable phytochemicals. *Industrial Crops and Products*, **2015**, 69, 238-243	5.9	7
37	Can volatile organic compounds be markers of sea salt?. *Food Chemistry*, **2015**, 169, 102-13	8.5	7
36	Strategies to Preserve Postharvest Quality of Horticultural Crops and Superficial Scald Control: From Diphenylamine Antioxidant Usage to More Recent Approaches. *Antioxidants*, **2020**, 9,	7.1	7
35	The role of volatiles in Rhizobium tolerance to cadmium: Effects of aldehydes and alcohols on growth and biochemical endpoints. *Ecotoxicology and Environmental Safety*, **2019**, 186, 109759	7	7
34	Quantification and potential aroma contribution of □ionone in marine salt. *Flavour and Fragrance Journal*, **2010**, 25, 93-97	2.5	7
33	Distinction and identification of lignins based on their volatile headspace composition. *Talanta*, **2008**, 75, 594-7	6.2	7
32	Process for detecting Helicobacter pylori using aliphatic amides. *Analytical and Bioanalytical Chemistry*, **2011**, 401, 1889-98	4.4	6
31	Vine Waste Valorisation: Integrated Approach for the Prospection of Bioactive Lipophilic Phytochemicals. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	5
30	Inactivation of enterotoxic and non-enterotoxic Staphylococcus aureus strains by high pressure treatments and evaluation of its impact on virulence factors. *Food Control*, **2015**, 57, 252-257	6.2	5
29	Sorbent coatings for solid-phase microextraction targeted towards the analysis of death-related polar analytes coupled to comprehensive two-dimensional gas chromatography: Comparison of zwitterionic polymeric ionic liquids versus commercial coatings. *Microchemical Journal*, **2020**, 158, 105243	4.8	5
28	Insights on Single-Dose Espresso Coffee Capsules' Volatile Profile: From Ground Powder Volatiles to Prediction of Espresso Brew Aroma Properties. *Foods*, **2021**, 10,	4.9	5
27	Thin Porous Poly(ionic liquid) Coatings for Enhanced Headspace Solid Phase Microextraction. *Polymers*, **2020**, 12,	4.5	5
26	Current Research on the Bioprospection of Linear Diterpenes from : From Extraction Methodologies to Possible Applications. *Marine Drugs*, **2019**, 17,	6	4
25	Three mammal species distinction through the analysis of□scats chemical composition provided by comprehensive two-dimensional gas chromatography. *Biochemical Systematics and Ecology*, **2014**, 55, 46-52	1.4	4
24	Sambucus nigra L.: A Potential Source of Healthpromoting Components **2016**, 343-392		4
23	The Impact of Plant-Based Coatings in "ROCHA" Pear Preservation during Cold Storage: A Metabolomic Approach. *Foods*, **2020**, 9,	4.9	4
22	Electrophysiological and behavioural responses of the Eucalyptus weevil, Gonipterus platensis, to host plant volatiles. *Journal of Pest Science*, **2019**, 92, 221-235	5.5	4

21	Chemical Characterization of L. Flowers Aqueous Extract and Its Biological Implications. *Biomolecules*, **2021**, 11,	5.9	4
20	Composition of food grade Atlantic salts regarding triacylglycerides, polysaccharides and protein. *Journal of Food Composition and Analysis*, **2015**, 41, 21-29	4.1	3
19	Species (Volatile) Metabotyping through Advanced Comprehensive Two-Dimensional Gas Chromatography. *Microorganisms*, **2020**, 8,	4.9	3
18	Comprehensive Study of Variety Oenological Potential Using Statistic Tools for the Efficient Use of Non-Renewable Resources. *Applied Sciences (Switzerland)*, **2021**, 11, 4003	2.6	3
17	Metabolic Phenotypes in Asthmatic Adults: Relationship with Inflammatory and Clinical Phenotypes and Prognostic Implications. *Metabolites*, **2021**, 11,	5.6	3
16	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. *Applied Sciences (Switzerland)*, **2021**, 11, 2443	2.6	2
15	Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. *Applied Sciences (Switzerland)*, **2021**, 11, 6294	2.6	2
14	Effects of the Inoculant Strain Pseudomonas sp. SPN31 nah and of 2-Methylnaphthalene Contamination on the Rhizosphere and Endosphere Bacterial Communities of Halimione portulacoides. *Current Microbiology*, **2017**, 74, 575-583	2.4	1
13	Sambucus nigra Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. *Reference Series in Phytochemistry*, **2019**, 2261-2295	0.7	1
12	Sambucus nigra Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. *Reference Series in Phytochemistry*, **2018**, 1-35	0.7	1
11	High pressure extraction of bioactive diterpenes from the macroalgae : an efficient and environmentally friendly approach.. *RSC Advances*, **2019**, 9, 39893-39903	3.7	1
10	Comprehensive Insight into the Elderflowers and Elderberries (Sambucus nigra L.) Mono and Sesquiterpenic Metabolites: Factors that Modulate Their Composition **2018**,		1
9	Metabolomics profiling of human exhaled breath condensate by SPME/GC GC-ToFMS: Exploratory study on the use of face masks at the level of lipid peroxidation volatile markers. *Microchemical Journal*, **2021**, 171, 106830	4.8	1
8	Elderberry Stalks as a Source of High-Value Phytochemical: Essential Minerals and Lipophilic Compounds. *Applied Sciences (Switzerland)*, **2022**, 12, 382	2.6	1
7	Methodologies for Improved Quality Control Assessment of Food Products **2017**, 13-61		0
6	Farnesene Exogenous Application as a Novel Damage Induction Model to Fast Explore the Effectiveness of Postharvest Strategies: The Case Study of the Rocha Pear DOP. *Horticulturae*, **2022**, 8, 93	2.5	0
5	Cinnamomum burmannii decoction: A thickening and flavouring ingredient. *LWT - Food Science and Technology*, **2022**, 153, 112428	5.4	0
4	Aroma Clouds of Foods: A Step Forward to Unveil Food Aroma Complexity Using GC GC.. *Frontiers in Chemistry*, **2022**, 10, 820749	5	0

3 Multidimensional gas chromatography for environmental exposure measurement **2020**, 209-229

2 Reply: To PMID 24369803. *Journal of Allergy and Clinical Immunology*, **2014**, 133, 1499 11.5

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