

# Slvia M Rocha

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	β-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. <i>Horticulturae</i> , <b>2022</b> , 8, 93	2.5	0
145	Cinnamomum burmannii decoction: A thickening and flavouring ingredient. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 153, 112428	5.4	0
144	Aroma Clouds of Foods: A Step Forward to Unveil Food Aroma Complexity Using GC-MS. <i>Frontiers in Chemistry</i> , <b>2022</b> , 10, 820749	5	0
143	Elderberry Stalks as a Source of High-Value Phytochemical: Essential Minerals and Lipophilic Compounds. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 382	2.6	1
142	Insights on Single-Dose Espresso Coffee Capsules' Volatile Profile: From Ground Powder Volatiles to Prediction of Espresso Brew Aroma Properties. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
141	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 2443	2.6	2
140	Comprehensive Study of Variety Oenological Potential Using Statistic Tools for the Efficient Use of Non-Renewable Resources. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4003	2.6	3
139	Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 6294	2.6	2
138	Chemical Characterization of L. Flowers Aqueous Extract and Its Biological Implications. <i>Biomolecules</i> , <b>2021</b> , 11,	5.9	4
137	Metabolic Phenotypes in Asthmatic Adults: Relationship with Inflammatory and Clinical Phenotypes and Prognostic Implications. <i>Metabolites</i> , <b>2021</b> , 11,	5.6	3
136	Metabolomics profiling of human exhaled breath condensate by SPME/GC-MS/MS: Exploratory study on the use of face masks at the level of lipid peroxidation volatile markers. <i>Microchemical Journal</i> , <b>2021</b> , 171, 106830	4.8	1
135	Strategies to Preserve Postharvest Quality of Horticultural Crops and Superficial Scald Control: From Diphenylamine Antioxidant Usage to More Recent Approaches. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	7
134	Multidimensional gas chromatography for environmental exposure measurement <b>2020</b> , 209-229		
133	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. <i>Microchemical Journal</i> , <b>2020</b> , 158, 105243	4.8	5
132	Overview of Kaolin Outcomes from Vine to Wine: Cerceal White Variety Case Study. <i>Agronomy</i> , <b>2020</b> , 10, 1422	3.6	9
131	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. <i>Molecules</i> , <b>2020</b> , 25,	4.8	14
130	The Impact of Plant-Based Coatings in "ROCHA" Pear Preservation during Cold Storage: A Metabolomic Approach. <i>Foods</i> , <b>2020</b> , 9,	4.9	4

129	Human volatilome analysis using eNose to assess uncontrolled asthma in a clinical setting. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2020</b> , 75, 1630-1639	9.3	12
128	Species (Volatile) Metabotyping through Advanced Comprehensive Two-Dimensional Gas Chromatography. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	3
127	Thin Porous Poly(ionic liquid) Coatings for Enhanced Headspace Solid Phase Microextraction. <i>Polymers</i> , <b>2020</b> , 12,	4.5	5
126	Enlarging Knowledge on Lager Beer Volatile Metabolites Using Multidimensional Gas Chromatography. <i>Foods</i> , <b>2020</b> , 9,	4.9	9
125	Natural-Based Antioxidant Extracts as Potential Mitigators of Fruit Browning. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	11
124	Optimization of continuous-flow heterogeneous catalytic oligomerization of 1-butene by design of experiments and response surface methodology. <i>Fuel</i> , <b>2020</b> , 259, 116256	7.1	9
123	Vine Waste Valorisation: Integrated Approach for the Prospection of Bioactive Lipophilic Phytochemicals. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	5
122	Current Research on the Bioprospection of Linear Diterpenes from : From Extraction Methodologies to Possible Applications. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	4
121	Sambucus nigra Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. <i>Reference Series in Phytochemistry</i> , <b>2019</b> , 2261-2295	0.7	1
120	Current Challenges and Perspectives for the Use of Aqueous Plant Extracts in the Management of Bacterial Infections: The Case-Study of Serovars. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	10
119	The impact of exercise training on the lipid peroxidation metabolomic profile and respiratory infection risk in older adults. <i>European Journal of Sport Science</i> , <b>2019</b> , 19, 384-393	3.9	10
118	The role of volatiles in Rhizobium tolerance to cadmium: Effects of aldehydes and alcohols on growth and biochemical endpoints. <i>Ecotoxicology and Environmental Safety</i> , <b>2019</b> , 186, 109759	7	7
117	The Quest for Phenolic Compounds from Macroalgae: A Review of Extraction and Identification Methodologies. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	39
116	High pressure extraction of bioactive diterpenes from the macroalgae : an efficient and environmentally friendly approach.. <i>RSC Advances</i> , <b>2019</b> , 9, 39893-39903	3.7	1
115	A comprehensive look into the volatile exometabolome of enteroxic and non-enterotoxic Staphylococcus aureus strains. <i>International Journal of Biochemistry and Cell Biology</i> , <b>2019</b> , 108, 40-50	5.6	14
114	Electrophysiological and behavioural responses of the Eucalyptus weevil, Gonipterus platensis, to host plant volatiles. <i>Journal of Pest Science</i> , <b>2019</b> , 92, 221-235	5.5	4
113	Metabolomics in asthma: where do we stand?. <i>Current Opinion in Pulmonary Medicine</i> , <b>2018</b> , 24, 94-103	3	26
112	Mesostructured Catalysts Based on the BEA Topology for Olefin Oligomerisation. <i>ChemCatChem</i> , <b>2018</b> , 10, 2741-2754	5.2	8

111	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. <i>Food Chemistry</i> , <b>2018</b> , 243, 1-10	8.5	29
110	Unveiling the lager beer volatile terpenic compounds. <i>Food Research International</i> , <b>2018</b> , 114, 199-207	7	15
109	Sambucus nigra Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. <i>Reference Series in Phytochemistry</i> , <b>2018</b> , 1-35	0.7	1
108	Comprehensive Insight into the Elderflowers and Elderberries (Sambucus nigra L.) Mono and Sesquiterpenic Metabolites: Factors that Modulate Their Composition <b>2018</b> ,		1
107	Effects of the Inoculant Strain Pseudomonas sp. SPN31 nah and of 2-Methylnaphthalene Contamination on the Rhizosphere and Endosphere Bacterial Communities of Halimione portulacoides. <i>Current Microbiology</i> , <b>2017</b> , 74, 575-583	2.4	1
106	Unveiling elderflowers (Sambucus nigra L.) volatile terpenic and norisoprenoids profile: Effects of different postharvest conditions. <i>Food Chemistry</i> , <b>2017</b> , 229, 276-285	8.5	12
105	Oxidative stress in asthmatic and non-asthmatic adolescent swimmers-A breathomics approach. <i>Pediatric Allergy and Immunology</i> , <b>2017</b> , 28, 452-457	4.2	16
104	Metabolomics strategy for the mapping of volatile exometabolome from Saccharomyces spp. widely used in the food industry based on comprehensive two-dimensional gas chromatography. <i>Journal of Separation Science</i> , <b>2017</b> , 40, 2228-2237	3.4	20
103	Response of Rhizobium to Cd exposure: A volatile perspective. <i>Environmental Pollution</i> , <b>2017</b> , 231, 802-811	8.1	16
102	TUD-1 type aluminosilicate acid catalysts for 1-butene oligomerisation. <i>Fuel</i> , <b>2017</b> , 209, 371-382	7.1	16
101	Influence of High Hydrostatic Pressure Technology on Wine Chemical and Sensorial Characteristics: Potentialities and Drawbacks. <i>Advances in Food and Nutrition Research</i> , <b>2017</b> , 82, 205-235	6	11
100	Lipophilic Fraction of Cultivated Bifurcaria bifurcata R. Ross: Detailed Composition and In Vitro Prospection of Current Challenging Bioactive Properties. <i>Marine Drugs</i> , <b>2017</b> , 15,	6	19
99	Phenolic composition and biological prospecting of grains and stems of Retama sphaerocarpa. <i>Industrial Crops and Products</i> , <b>2017</b> , 95, 244-255	5.9	11
98	Methodologies for Improved Quality Control Assessment of Food Products <b>2017</b> , 13-61		0
97	Integrated reduction and acid-catalysed conversion of furfural in alcohol medium using Zr,Al-containing ordered micro/mesoporous silicates. <i>Applied Catalysis B: Environmental</i> , <b>2016</b> , 182, 485-503	21.8	77
96	Shedding light on Aspergillus niger volatile exometabolome. <i>Scientific Reports</i> , <b>2016</b> , 6, 27441	4.9	26
95	Inactivation of Staphylococcus aureus by high pressure processing: An overview. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 36, 128-149	6.8	32
94	Metabolomic-Based Strategy for Fingerprinting of Sambucus nigra L. Berry Volatile Terpenoids and Norisoprenoids: Influence of Ripening and Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5428-38	5.7	14

93	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. <i>Food Research International</i> , <b>2016</b> , 89, 989-996	7	30
92	Effect of Elderberry ( <i>Sambucus nigra</i> L.) Extract Supplementation in STZ-Induced Diabetic Rats Fed with a High-Fat Diet. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 18,	6.3	19
91	<i>Sambucus nigra</i> L.: A Potential Source of Healthpromoting Components <b>2016</b> , 343-392		4
90	Chitosan- $\beta$ -glucan film, a sustainable methodology for wine preservation. <i>Green Chemistry</i> , <b>2016</b> , 18, 5331-5341	15.41	44
89	Urinary metabolomic profiling of asthmatics can be related to clinical characteristics. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2016</b> , 71, 1362-5	9.3	34
88	Safety of chitosan processed wine in shrimp allergic patients. <i>Annals of Allergy, Asthma and Immunology</i> , <b>2016</b> , 116, 462-3	3.2	13
87	<i>Retama sphaerocarpa</i> : An unexploited and rich source of alkaloids, unsaturated fatty acids and other valuable phytochemicals. <i>Industrial Crops and Products</i> , <b>2015</b> , 69, 238-243	5.9	7
86	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. <i>Journal of Catalysis</i> , <b>2015</b> , 329, 522-537	7.3	102
85	Chlorophyta and Rhodophyta macroalgae: a source of health promoting phytochemicals. <i>Food Chemistry</i> , <b>2015</b> , 183, 122-8	8.5	61
84	Lipophilic phytochemicals from elderberries ( <i>Sambucus nigra</i> L.): Influence of ripening, cultivar and season. <i>Industrial Crops and Products</i> , <b>2015</b> , 71, 15-23	5.9	33
83	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. <i>Food Chemistry</i> , <b>2015</b> , 188, 406-14	8.5	40
82	Composition of food grade Atlantic salts regarding triacylglycerides, polysaccharides and protein. <i>Journal of Food Composition and Analysis</i> , <b>2015</b> , 41, 21-29	4.1	3
81	The potential of cork from <i>Quercus suber</i> L. grown in Algeria as a source of bioactive lipophilic and phenolic compounds. <i>Industrial Crops and Products</i> , <b>2015</b> , 76, 936-945	5.9	31
80	Inactivation of enterotoxigenic and non-enterotoxigenic <i>Staphylococcus aureus</i> strains by high pressure treatments and evaluation of its impact on virulence factors. <i>Food Control</i> , <b>2015</b> , 57, 252-257	6.2	5
79	Unraveling the interactive effects of climate change and oil contamination on laboratory-simulated estuarine benthic communities. <i>Global Change Biology</i> , <b>2015</b> , 21, 1871-86	11.4	24
78	Can volatile organic compounds be markers of sea salt?. <i>Food Chemistry</i> , <b>2015</b> , 169, 102-13	8.5	7
77	Evaluation of resistance development and viability recovery by toxigenic and non-toxigenic <i>Staphylococcus aureus</i> strains after repeated cycles of high hydrostatic pressure. <i>Food Microbiology</i> , <b>2015</b> , 46, 515-520	6	8
76	Insights on beer volatile profile: Optimization of solid-phase microextraction procedure taking advantage of the comprehensive two-dimensional gas chromatography structured separation. <i>Journal of Separation Science</i> , <b>2015</b> , 38, 2140-8	3.4	17

75	Bioactive Phytochemicals from Wild <i>Arbutus unedo</i> L. Berries from Different Locations in Portugal: Quantification of Lipophilic Components. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 14194-2093	6.3	19
74	Exploring the <i>Saccharomyces cerevisiae</i> Volatile Metabolome: Indigenous versus Commercial Strains. <i>PLoS ONE</i> , <b>2015</b> , 10, e0143641	3.7	45
73	Hepatoprotection of sesquiterpenoids: a quantitative structure-activity relationship (QSAR) approach. <i>Food Chemistry</i> , <b>2014</b> , 146, 78-84	8.5	42
72	Unveiling the chemistry behind the green synthesis of metal nanoparticles. <i>ChemSusChem</i> , <b>2014</b> , 7, 27048151	3.1	26
71	Phenolic composition and antioxidant activity of different morphological parts of <i>Cynara cardunculus</i> L. var. <i>altilis</i> (DC). <i>Industrial Crops and Products</i> , <b>2014</b> , 61, 460-471	5.9	50
70	Three mammal species distinction through the analysis of feces chemical composition provided by comprehensive two-dimensional gas chromatography. <i>Biochemical Systematics and Ecology</i> , <b>2014</b> , 55, 46-52	1.4	4
69	Encapsulation of essential oils in SiO <sub>2</sub> microcapsules and release behaviour of volatile compounds. <i>Journal of Microencapsulation</i> , <b>2014</b> , 31, 627-35	3.4	39
68	Establishment of the varietal profile of <i>Vitis vinifera</i> L. grape varieties from different geographical regions based on HS-SPME/GC-MS combined with chemometric tools. <i>Microchemical Journal</i> , <b>2014</b> , 116, 107-117	4.8	25
67	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. <i>Analytica Chimica Acta</i> , <b>2014</b> , 846, 8-35	6.6	27
66	Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. <i>Food Chemistry</i> , <b>2014</b> , 156, 204-11	8.5	36
65	Urinary metabolomic changes as a predictive biomarker of asthma exacerbation. <i>Journal of Allergy and Clinical Immunology</i> , <b>2014</b> , 133, 261-3.e1-5	11.5	46
64	Reply: To PMID 24369803. <i>Journal of Allergy and Clinical Immunology</i> , <b>2014</b> , 133, 1499	11.5	
63	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. <i>Journal of Chromatography A</i> , <b>2013</b> , 1276, 12-9	4.5	59
62	Conversion of furfuryl alcohol to ethyl levulinate using porous aluminosilicate acid catalysts. <i>Catalysis Today</i> , <b>2013</b> , 218-219, 76-84	5.3	101
61	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 20, 51-58	6.8	31
60	Production of biomass-derived furanic ethers and levulinate esters using heterogeneous acid catalysts. <i>Green Chemistry</i> , <b>2013</b> , 15, 3367	10	81
59	Aqueous phase reactions of pentoses in the presence of nanocrystalline zeolite beta: Identification of by-products and kinetic modelling. <i>Chemical Engineering Journal</i> , <b>2013</b> , 215-216, 772-783	14.7	30
58	Assessment of the terpenic profile of <i>Callistemon citrinus</i> (Curtis) Skeels from Mexico. <i>Industrial Crops and Products</i> , <b>2013</b> , 46, 369-379	5.9	17



57	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 ( <i>Venerupis decussata</i> and <i>Venerupis philippinarum</i> ). <i>Journal of Chromatography A</i> , <b>2013</b> , 1315, 152-61	4.5	23
56	Assessment of the sesquiterpenic profile of <i>Ferula gummosa</i> oleo-gum-resin (galbanum) from Iran. Contributes to its valuation as a potential source of sesquiterpenic compounds. <i>Industrial Crops and Products</i> , <b>2013</b> , 44, 185-191	5.9	19
55	Can volatile organic metabolites be used to simultaneously assess microbial and mite contamination level in cereal grains and coffee beans?. <i>PLoS ONE</i> , <b>2013</b> , 8, e59338	3.7	15
54	Deeper insight into the monoterpenic composition of <i>Ferula gummosa</i> oleo-gum-resin from Iran. <i>Industrial Crops and Products</i> , <b>2012</b> , 36, 500-507	5.9	23
53	In vitro and in vivo studies of natural products: A challenge for their valuation. The case study of chamomile ( <i>Matricaria recutita</i> L.). <i>Industrial Crops and Products</i> , <b>2012</b> , 40, 1-12	5.9	56
52	Allergic asthma exhaled breath metabolome: a challenge for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , <b>2012</b> , 1254, 87-97	4.5	87
51	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. <i>Catalysis Today</i> , <b>2012</b> , 195, 127-135	5.3	35
50	Nerolidol effects on mitochondrial and cellular energetics. <i>Toxicology in Vitro</i> , <b>2012</b> , 26, 189-96	3.6	27
49	Phenolic profile of Sercial and Tinta Negra <i>Vitis vinifera</i> L. grape skins by HPLC/DAD/ESI-MSn: Novel phenolic compounds in <i>Vitis vinifera</i> L. grape. <i>Food Chemistry</i> , <b>2012</b> , 135, 94-104	8.5	72
48	Exploring the human urine metabolomic potentialities by comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry. <i>Journal of Chromatography A</i> , <b>2012</b> , 1252, 155-63	4.5	67
47	Prokaryotes in salt marsh sediments of Ria de Aveiro: Effects of halophyte vegetation on abundance and diversity. <i>Estuarine, Coastal and Shelf Science</i> , <b>2012</b> , 110, 61-68	2.9	19
46	Release behavior of trans,trans-farnesol entrapped in amorphous silica capsules. <i>Results in Pharma Sciences</i> , <b>2012</b> , 2, 52-6		10
45	Study of the retention capacity of anthocyanins by wine polymeric material. <i>Food Chemistry</i> , <b>2012</b> , 134, 957-63	8.5	25
44	Distinctive characteristics of Madeira wine regarding its traditional winemaking and modern analytical methodologies. <i>Advances in Food and Nutrition Research</i> , <b>2011</b> , 63, 207-49	6	14
43	Synergistic effect of high and low molecular weight molecules in the foamability and foam stability of sparkling wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3168-79	5.7	37
42	Evaluation of the mutagenicity of sesquiterpenic compounds and their influence on the susceptibility towards antibiotics of two clinically relevant bacterial strains. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , <b>2011</b> , 723, 18-25	3	31
41	Optimisation of solid-phase microextraction combined with gas chromatography-mass spectrometry based methodology to establish the global volatile signature in pulp and skin of <i>Vitis vinifera</i> L. grape varieties. <i>Talanta</i> , <b>2011</b> , 85, 1483-93	6.2	57
40	Sesquiterpenic composition of the inflorescences of Brazilian chamomile ( <i>Matricaria recutita</i> L.): Impact of the agricultural practices. <i>Industrial Crops and Products</i> , <b>2011</b> , 34, 1482-1490	5.9	22

39	Process for detecting <i>Helicobacter pylori</i> using aliphatic amides. <i>Analytical and Bioanalytical Chemistry</i> , <b>2011</b> , 401, 1889-98	4.4	6
38	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. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2186-204	5.7	63
37	Foamability and foam stability of molecular reconstituted model sparkling wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8770-8	5.7	29
36	Profiling allergic asthma volatile metabolic patterns using a headspace-solid phase microextraction/gas chromatography based methodology. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 3771-80	4.5	71
35	Relationships between the varietal volatile composition of the musts and white wine aroma quality. A four year feasibility study. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1508-1516	5.4	18
34	Quantification and potential aroma contribution of $\beta$ -ionone in marine salt. <i>Flavour and Fragrance Journal</i> , <b>2010</b> , 25, 93-97	2.5	7
33	<i>Candida</i> species extracellular alcohols: production and effect in sessile cells. <i>Journal of Basic Microbiology</i> , <b>2010</b> , 50 Suppl 1, S89-97	2.7	18
32	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. <i>Analytica Chimica Acta</i> , <b>2010</b> , 662, 82-9	6.6	64
31	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. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 3441-5	4.5	60
30	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. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 5511-21	4.5	40
29	Quantification approach for assessment of sparkling wine volatiles from different soils, ripening stages, and varieties by stir bar sorptive extraction with liquid desorption. <i>Analytica Chimica Acta</i> , <b>2009</b> , 635, 214-21	6.6	84
28	Establishment of the volatile profile of Bravo de Esmolfe apple variety and identification of varietal markers. <i>Food Chemistry</i> , <b>2009</b> , 113, 513-521	8.5	31
27	Rapid tool for assessment of C13 norisoprenoids in wines. <i>Journal of Chromatography A</i> , <b>2009</b> , 1216, 8398-403	4.5	9
26	Headspace solid phase microextraction and gas chromatography-quadrupole mass spectrometry methodology for analysis of volatile compounds of marine salt as potential origin biomarkers. <i>Analytica Chimica Acta</i> , <b>2009</b> , 635, 167-74	6.6	23
25	Distinction and identification of lignins based on their volatile headspace composition. <i>Talanta</i> , <b>2008</b> , 75, 594-7	6.2	7
24	Enhancement of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> antibiotic susceptibility using sesquiterpenoids. <i>Medicinal Chemistry</i> , <b>2008</b> , 4, 616-23	1.8	50
23	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. <i>Analytica Chimica Acta</i> , <b>2008</b> , 624, 79-89	6.6	51
22	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. <i>Food Chemistry</i> , <b>2008</b> , 111, 897-905	8.5	41



21	Simultaneous headspace solid phase microextraction analysis of off-flavour compounds from <i>Quercus suber</i> L. cork. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 632-640	4.3	13
20	Establishment of the varietal volatile profile of musts from white <i>Vitis vinifera</i> L. varieties. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 1667-1676	4.3	18
19	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , <b>2007</b> , 88, 125-131	3.8	38
18	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. <i>Journal of Chromatography A</i> , <b>2007</b> , 1150, 155-61	4.5	8
17	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. <i>Journal of Chromatography A</i> , <b>2007</b> , 1161, 292-9	4.5	99
16	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. <i>Analytica Chimica Acta</i> , <b>2007</b> , 597, 257-64	6.6	62
15	Morphogenesis control in <i>Candida albicans</i> and <i>Candida dubliniensis</i> through signaling molecules produced by planktonic and biofilm cells. <i>Eukaryotic Cell</i> , <b>2007</b> , 6, 2429-36		97
14	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). <i>Carbohydrate Polymers</i> , <b>2006</b> , 64, 306-311	10.3	26
13	Quality evaluation of cork from <i>Quercus suber</i> L. by the electronic tongue. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 315-318	6.6	15
12	Headspace-SPME applied to varietal volatile components evolution during <i>Vitis vinifera</i> L. cv. Baga ripening. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 204-214	6.6	108
11	Rapid tool for distinction of wines based on the global volatile signature. <i>Journal of Chromatography A</i> , <b>2006</b> , 1114, 188-97	4.5	33
10	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. <i>Carbohydrate Polymers</i> , <b>2005</b> , 61, 434-440	10.3	35
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5	Demonstration of pectic polysaccharides in cork cell wall from <i>Quercus suber</i> L. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2003-7	5.7	21
4	Detection of rancid defect in virgin olive oil by the electronic nose. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 853-60	5.7	95

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