

Ricardo Lopez

List of Publications by Year in descending order

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52
papers

3,828
citations

257101

24
h-index

223531

46
g-index

52
all docs

52
docs citations

52
times ranked

2304
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and validation of a method for the analysis of halophenols and haloanisoles in cork bark macerates by stir bar sorptive extraction heart-cutting two-dimensional gas chromatography negative chemical ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2022, 1673, 463-186.	1.8	7
2	Effect of some winemaking factors on rotundone levels of Pelaverga di Verduno wines. <i>European Food Research and Technology</i> , 2021, 247, 1645-1653.	1.6	1
3	Vineyard calcium sprays shift the volatile profile of young red wine produced by induced and spontaneous fermentation. <i>Food Research International</i> , 2020, 131, 108983.	2.9	9
4	Investigating the Aroma of Syrah Wines from the Northern Rhone Valley Using Supercritical CO ₂ -Dearomatized Wine as a Matrix for Reconstitution Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11512-11523.	2.4	9
5	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. <i>Molecules</i> , 2020, 25, 272.	1.7	32
6	The Actual and Potential Aroma of Winemaking Grapes. <i>Biomolecules</i> , 2019, 9, 818.	1.8	75
7	The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines. , 2019, , 283-307.		9
8	Modulating analytical characteristics of thermovinified Carignan musts and the volatile composition of the resulting wines through the heating temperature. <i>Food Chemistry</i> , 2018, 257, 7-14.	4.2	17
9	Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2018, 255, 235-241.	4.2	20
10	An automated gas chromatographic-mass spectrometric method for the quantitative analysis of the odor-active molecules present in the vapors emanated from wine. <i>Journal of Chromatography A</i> , 2018, 1534, 130-138.	1.8	12
11	Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2237-2246.	2.4	35
12	Caracterización aromática de variedades minoritarias del Piedemonte Pirenaico. <i>E3S Web of Conferences</i> , 2018, 50, 01023.	0.2	1
13	Effect of Bentonite Fining on Polyfunctional Mercaptans and Other Volatile Compounds in Sauvignon blanc Wines. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 30-38.	0.9	15
14	Determination of 2-, 3-, 4-methylpentanoic and cyclohexanecarboxylic acids in wine: Development of a selective method based on solid phase extraction and gas chromatography-negative chemical ionization mass spectrometry and its application to different wines and alcoholic beverages. <i>Journal of Chromatography A</i> , 2015, 1381, 210-218.	1.8	7
15	Changes in analytical and volatile compositions of red wines induced by pre-fermentation heat treatment of grapes. <i>Food Chemistry</i> , 2015, 187, 243-253.	4.2	39
16	Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7925-7934.	1.9	19
17	Importance of 3-Alkyl-2-Methoxypyrazines in Red Wines from Spain. , 2014, , 107-110.		2
18	Automatic and Total Headspace In-Tube Extraction for the Accurate Determination of Polar Volatile Compound from Wines. , 2014, , 407-409.		0

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19	Evaluation of Gas Chromatography-Olfactometry for Screening Purposes of Wine Off-Flavors. , 2014, , 423-428.		0
20	Characterisation of the key odorants in a squid broth (<i>Illex argentinus</i>). LWT - Food Science and Technology, 2014, 57, 656-662.	2.5	13
21	Chemical and sensory characterisation of the aroma of <i>Alkaras ros</i> wine. Australian Journal of Grape and Wine Research, 2014, 20, 340-346.	1.0	24
22	Quantitative analysis of 3-alkyl-2-methoxypyrazines in German Sauvignon blanc wines by MDGC-MS or MDGC-MS/MS for viticultural and enological studies. European Food Research and Technology, 2014, 239, 549-558.	1.6	17
23	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (<i>Psidium cattleianum</i> Sabine). Food Chemistry, 2014, 164, 272-277.	4.2	20
24	Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquid-gas transfer rates. Journal of Chromatography A, 2012, 1266, 1-9.	1.8	23
25	Automated and quantitative headspace in-tube extraction for the accurate determination of highly volatile compounds from wines and beers. Journal of Chromatography A, 2012, 1230, 1-7.	1.8	32
26	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. Journal of Chromatography A, 2011, 1218, 842-848.	1.8	23
27	Odorant Release from Alcoholic Beverages. ACS Symposium Series, 2010, , 161-175.	0.5	8
28	Determination of trans-resveratrol in wine by micro-HPLC with fluorescence detection. Journal of Separation Science, 2007, 30, 669-672.	1.3	16
29	Quantitative determination of wine highly volatile sulfur compounds by using automated headspace solid-phase microextraction and gas chromatography-pulsed flame photometric detection. Journal of Chromatography A, 2007, 1143, 8-15.	1.8	86
30	Optimization and Validation of a Taste Dilution Analysis to Characterize Wine Taste. Journal of Food Science, 2007, 72, S345-S351.	1.5	9
31	Hierarchy and identification of additional important wine odorants. Developments in Food Science, 2006, 43, 213-216.	0.0	1
32	Identification of three novel compounds in wine by means of a laboratory-constructed multidimensional gas chromatographic system. Journal of Chromatography A, 2006, 1122, 202-208.	1.8	40
33	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. Journal of Chromatography A, 2004, 1028, 339-345.	1.8	64
34	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. Food Chemistry, 2004, 88, 95-103.	4.2	105
35	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.	1.8	88
36	Impact Odorants of Different Young White Wines from the Canary Islands. Journal of Agricultural and Food Chemistry, 2003, 51, 3419-3425.	2.4	130

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37	Prediction of Aged Red Wine Aroma Properties from Aroma Chemical Composition. Partial Least Squares Regression Models. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2700-2707.	2.4	167
38	Chemical Characterization of the Aroma of Grenache Ros� Wines:� Aroma Extract Dilution Analysis, Quantitative Determination, and Sensory Reconstitution Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4048-4054.	2.4	349
39	Determination of minor and trace volatile compounds in wine by solid-phase extraction and gas chromatography with mass spectrometric detection. <i>Journal of Chromatography A</i> , 2002, 966, 167-177.	1.8	431
40	Identification and Quantification of Impact Odorants of Aged Red Wines from Rioja. GC� Olfactometry, Quantitative GC-MS, and Odor Evaluation of HPLC Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2924-2929.	2.4	208
41	Quantitative Gas Chromatography� Olfactometry Carried out at Different Dilutions of an Extract. Key Differences in the Odor Profiles of Four High-Quality Spanish Aged Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4818-4824.	2.4	111
42	Fast analysis of important wine volatile compounds. <i>Journal of Chromatography A</i> , 2001, 923, 205-214.	1.8	231
43	Use of solid� liquid distribution coefficients to determine retention properties of Porapak-Q resins. <i>Journal of Chromatography A</i> , 2001, 931, 31-39.	1.8	32
44	Quantitative determination of the odorants of young red wines from different grape varieties. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1659-1667.	1.7	879
45	Quantitative determination of the odorants of young red wines from different grape varieties. , 2000, 80, 1659.		3
46	Semipreparative reversed-phase liquid chromatographic fractionation of aroma extracts from wine and other alcoholic beverages. <i>Journal of Chromatography A</i> , 1999, 864, 77-88.	1.8	56
47	Identification of impact odorants of young red wines made with Merlot, Cabernet Sauvignon and Grenache grape varieties: a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1461-1467.	1.7	154
48	Quantitative determination of trace and ultratrace flavour active compounds in red wines through gas chromatographic� ion trap mass spectrometric analysis of microextracts. <i>Journal of Chromatography A</i> , 1998, 806, 349-354.	1.8	61
49	Concentration of small volumes of nonpolar solutions containing trace volatile compounds. <i>Journal of Chromatography A</i> , 1998, 824, 195-203.	1.8	10
50	The aroma of Grenache red wine: hierarchy and nature of its main odorants. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 259-267.	1.7	84
51	Relationship between Flavor Dilution Values and Odor Unit Values in Hydroalcoholic Solutions:� Role of Volatility and a Practical Rule for Its Estimation. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4341-4346.	2.4	33
52	Analytical Characterization of the Flavor of Oxygen-Spoiled Wines through the Gas Chromatography� Ion-Trap Mass Spectrometry of Ultratrace Odorants: Optimization of Conditions. <i>Journal of Chromatographic Science</i> , 1998, 36, 331-339.	0.7	11