M Consuelo Daz-Maroto

List of Publications by Citations

73 papers	2,728 citations	30 h-index	51 g-index
76 ext. papers	3,028 ext. citations	5.1 avg, IF	4.92 L-index

#	Paper	IF	Citations
73	Supercritical carbon dioxide extraction of volatiles from spices. Comparison with simultaneous distillation-extraction. *Journal of Chromatography A*, **2002**, 947, 23-9	4.5	136
72	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GC-MS. *Talanta*, **2005**, 66, 1152-7	6.2	125
71	Influence of drying on the flavor quality of spearmint (Mentha spicata L.). *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1265-9	5.7	125
70	Differentiation of monofloral citrus, rosemary, eucalyptus, lavender, thyme and heather honeys based on volatile composition and sensory descriptive analysis. *Food Chemistry*, **2009**, 112, 1022-1030	8.5	121
69	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. *Analytica Chimica Acta*, **2010**, 660, 177-82	6.6	121
68	Volatile components and key odorants of fennel (Foeniculum vulgare Mill.) and thyme (Thymus vulgaris L.) oil extracts obtained by simultaneous distillation-extraction and supercritical fluid extraction. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5385-9	5.7	113
67	Aroma composition and new chemical markers of Spanish citrus honeys. *Food Chemistry*, **2007**, 103, 601-606	8.5	95
66	Effect of drying method on the volatiles in bay leaf (Laurus nobilis L.). *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4520-4	5.7	94
65	Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat □ petit grains□wines and effect of skin contact. *Food Chemistry*, **2006**, 95, 279-289	8.5	91
64	Changes produced in the aroma compounds and structural integrity of basil (Ocimum basilicum L) during drying. *Journal of the Science of Food and Agriculture*, **2004**, 84, 2070-2076	4.3	83
63	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. *Food Chemistry*, **2006**, 99, 350-359	8.5	80
62	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. *Food Chemistry*, **2005**, 92, 627-635	8.5	78
61	Comparison of the volatile composition of wild fennel samples (Foeniculum vulgare Mill.) from central Spain. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6814-8	5.7	73
60	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. *Food Control*, **2007**, 18, 398-403	6.2	71
59	Effect of different drying methods on the volatile components of parsley (Petroselinum crispum L.). *European Food Research and Technology*, **2002**, 215, 227-230	3.4	68
58	Formation pathways of ethyl esters of branched short-chain fatty acids during wine aging. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3503-9	5.7	67
57	Influence of storage temperature on the volatile compounds of young white wines. *Food Control*, **2003**, 14, 301-306	6.2	67

56	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. *Food Research International*, **2010**, 43, 2335-2340	7	66
55	Aroma-active compounds of American, French, Hungarian and Russian oak woods, studied by GC□MS and GC□O. *Flavour and Fragrance Journal*, **2008**, 23, 93-98	2.5	66
54	A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenol composition. *Food Chemistry*, **2011**, 128, 997-1002	8.5	62
53	Volatile composition and contribution to the aroma of spanish honeydew honeys. Identification of a new chemical marker. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4809-13	5.7	59
52	Antioxidant capacity and phenolic composition of different woods used in cooperage. *Food Chemistry*, **2011**, 129, 1584-1590	8.5	54
51	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (Citrus paradisi Macf.). *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 8915729	6.7	53
50	Comparison of extraction methods for volatile compounds of Muscat grape juice. *Talanta*, **2009**, 79, 871-6	6.2	49
49	Aroma potential of Albillo wines and effect of skin-contact treatment. *Food Chemistry*, **2007**, 103, 631-640	8.5	49
48	Fast screening method for volatile compounds of oak wood used for aging wines by headspace SPME-GC-MS (SIM). *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6857-61	5.7	42
47	Influence of storage conditions on chemical composition and sensory properties of citrus honey. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 1999-2006	5.7	41
46	Headspace solid-phase microextraction analysis of volatile components of spices. *Chromatographia*, **2002**, 55, 723-728	2.1	38
45	Analysis of volatile compounds of eucalyptus honey by solid phase extraction followed by gas chromatography coupled to mass spectrometry. *European Food Research and Technology*, **2006**, 224, 27-31	3.4	37
44	Volatile composition and olfactory profile of pennyroyal (Mentha pulegium L.) plants. *Flavour and Fragrance Journal*, **2007**, 22, 114-118	2.5	32
43	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. *Food Research International*, **2013**, 51, 536-543	7	29
42	Influence of the species and geographical location on volatile composition of Spanish oak wood (Quercus petraea Liebl. and Quercus robur L.). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3062-6	5.7	29
41	Evaluation of the effect of drying on aroma of parsley by free choice profiling. *European Food Research and Technology*, **2003**, 216, 227-232	3.4	29
40	Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green extraction procedure with subcritical fluids. *Industrial Crops and Products*, **2017**, 103, 222-232	5.9	25
39	Volatile compounds as markers of ageing in Tempranillo red wines from La Mancha D.O. stored in oak wood barrels. *Journal of Chromatography A*, **2011**, 1218, 4910-7	4.5	25

38	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY (ROSMARINUS OFFICINALIS L.). *Journal of Sensory Studies*, **2007**, 22, 34	2.2	20
37	Aromatic potential of Castanea sativa Mill. compared to Quercus species to be used in cooperage. *Food Chemistry*, **2012**, 130, 875-881	8.5	19
36	Natural extracts from grape seed and stem by-products in combination with colloidal silver as alternative preservatives to SO for white wines: Effects on chemical composition and sensorial properties. *Food Research International*, **2019**, 125, 108594	7	18
35	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. *Food Chemistry*, **2010**, 119, 505-512	8.5	18
34	Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties. *Food Research International*, **2015**, 69, 97-105	7	17
33	Extraction of volatile and semi-volatile components from oak wood used for aging wine by miniaturised pressurised liquid technique. *International Journal of Food Science and Technology*, **2009**, 44, 1825-1835	3.8	17
32	Enological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. *Food Research International*, **2013**, 51, 325-334	7	16
31	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. *Food Control*, **2015**, 50, 581-588	6.2	14
30	Cyclic polyalcohols: fingerprints to identify the botanical origin of natural woods used in wine aging. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1269-74	5.7	14
29	Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging. *Journal of the Science of Food and Agriculture*, **2009**, 89, 2558-2564	4.3	14
28	Analysis of volatile composition of toasted and non-toasted commercial chips by GC-MS after an accelerated solvent extraction method. *International Journal of Food Science and Technology*, **2012**, 47, 816-826	3.8	13
27	Influence of geographical location, site and silvicultural parameters, on volatile composition of Quercus pyrenaica Willd. wood used in wine aging. *Forest Ecology and Management*, **2011**, 262, 124-130	3.9	13
26	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. *Journal of Food Quality*, **2013**, 36, 1-9	2.7	12
25	A comparison of the autecology of Quercus robur L. and Q. pyrenaica Wild.: present habitat in Galicia, NW Spain. *Forestry*, **2007**, 80, 223-239	2.2	11
24	Volatile Compounds and Wine Aging **2009**, 295-311		11
23	Autecology of sessile oak (Quercus petraea) in the north-west Iberian Peninsula. *Scandinavian Journal of Forest Research*, **2006**, 21, 458-469	1.7	10
22	Natural extracts from fresh and oven-dried winemaking by-products as valuable source of antioxidant compounds. *Food Science and Nutrition*, **2018**, 6, 1564-1574	3.2	9
21	Influence of the canopy in the natural regeneration of Quercus robur in NW Spain. *Biologia (Poland)* , **2014**, 69, 1678-1684	1.5	9

20	Fingerprints of acacia aging treatments by barrels or chips based on volatile profile, sensorial properties, and multivariate analysis. *Journal of the Science of Food and Agriculture*, **2018**, 98, 5795-5806	4.3	9
19	Mango by-products as a natural source of valuable odor-active compounds. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4688-4695	4.3	8
18	Oenological potential of extracts from winery and cooperage by-products in combination with colloidal silver as natural substitutes to sulphur dioxide. *Food Chemistry*, **2019**, 276, 485-493	8.5	8
17	Potential of Different Natural Antioxidant Substances to Inhibit the 1-Hydroxyethyl Radical in SO-Free Wines. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1707-1713	5.7	6
16	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. *Journal of Essential Oil-bearing Plants: JEOP*, **2008**, 11, 1-16	1.7	6
15	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. *Antioxidants*, **2020**, 9,	7.1	6
14	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. *Molecules*, **2021**, 26,	4.8	6
13	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. *Beverages*, **2018**, 4, 91	3.4	6
12	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). *Holzforschung*, **2019**, 73, 295-303	2	5
11	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. *Food Research International*, **2016**, 81, 122-132	7	5
10	Effect of storage conditions on volatile composition of dried rosemary (Rosmarinus officinalis L.) leaves. *Flavour and Fragrance Journal*, **2009**, 24, 245-250	2.5	5
9	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. *Molecules*, **2021**, 26,	4.8	3
8	Inactive dry yeast to improve the oxidative stability of Spanish dry-fermented sausage Salchichón. *LWT - Food Science and Technology*, **2021**, 146, 111385	5.4	2
7	Impact of oenological antioxidant substances on the formation of 1-hydroxyethyl radical and phenolic composition in SO free red wines. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3401-3407	4.3	1
6	Alternative amendment for vineyards from by-products of pyro-bituminous shale: Effect on wine amino acids and biogenic amines. *Food Research International*, **2017**, 101, 239-248	7	1
5	The different occurrence conditions of Quercus robur L. and Quercus petraea (Mattuschka) Liebl. on current habitat in Galicia, NW Iberian Peninsula. *Scandinavian Journal of Forest Research*, **2015**, 30, 122-134	1.7	1
4	Effect of Microwave Maceration and SO Free Vinification on Volatile Composition of Red Wines. *Foods*, **2021**, 10,	4.9	1
3	Effect of winery by-product extracts on oxidative stability, volatile organic compounds and aroma profile of cooked pork model systems during chilled storage. *LWT - Food Science and Technology*, **2021**, 152, 112260	5.4	1

2	Effects of the pre-fermentative addition of chitosan on the nitrogenous fraction and the secondary fermentation products of SO -free red wines. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1143-1149	4.3	0
1	Corky off-flavor compounds in cork planks at different storage times before processing. Influence on the quality of the final stoppers. *Journal of the Science of Food and Agriculture*, **2021**, 101, 4735-4742	4.3	0