

M Consuelo Daz-Maroto

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.

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	Effect of Microwave Maceration and SO Free Vinification on Volatile Composition of Red Wines. <i>Foods</i> , 2021 , 10,	4.9	1
72	Effects of the pre-fermentative addition of chitosan on the nitrogenous fraction and the secondary fermentation products of SO -free red wines. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1143-1149	4.3	0
71	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. <i>Molecules</i> , 2021 , 26,	4.8	6
70	Corky off-flavor compounds in cork planks at different storage times before processing. Influence on the quality of the final stoppers. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4735-4742	4.3	0
69	Inactive dry yeast to improve the oxidative stability of Spanish dry-fermented sausage <i>Salchichón</i> <i>LWT - Food Science and Technology</i> , 2021 , 146, 111385	5.4	2
68	Effect of winery by-product extracts on oxidative stability, volatile organic compounds and aroma profile of cooked pork model systems during chilled storage. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112260	5.4	1
67	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. <i>Molecules</i> , 2021 , 26,	4.8	3
66	Mango by-products as a natural source of valuable odor-active compounds. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4688-4695	4.3	8
65	Impact of oenological antioxidant substances on the formation of 1-hydroxyethyl radical and phenolic composition in SO free red wines. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3401-3407 ¹	4.3	1
64	Potential of Different Natural Antioxidant Substances to Inhibit the 1-Hydroxyethyl Radical in SO-Free Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1707-1713	5.7	6
63	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. <i>Antioxidants</i> , 2020 , 9,	7.1	6
62	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). <i>Holzforschung</i> , 2019 , 73, 295-303	2	5
61	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. <i>Food Research International</i> , 2019 , 125, 108594	7	18
60	Oenological potential of extracts from winery and cooperage by-products in combination with colloidal silver as natural substitutes to sulphur dioxide. <i>Food Chemistry</i> , 2019 , 276, 485-493	8.5	8
59	Natural extracts from fresh and oven-dried winemaking by-products as valuable source of antioxidant compounds. <i>Food Science and Nutrition</i> , 2018 , 6, 1564-1574	3.2	9
58	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. <i>Beverages</i> , 2018 , 4, 91	3.4	6
57	Fingerprints of acacia aging treatments by barrels or chips based on volatile profile, sensorial properties, and multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5795-5806	4.3	9

56	Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green extraction procedure with subcritical fluids. <i>Industrial Crops and Products</i> , 2017 , 103, 222-232	5.9	25
55	Alternative amendment for vineyards from by-products of pyro-bituminous shale: Effect on wine amino acids and biogenic amines. <i>Food Research International</i> , 2017 , 101, 239-248	7	1
54	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. <i>Food Research International</i> , 2016 , 81, 122-132	7	5
53	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (<i>Citrus paradisi</i> Macf.). <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 8915729	6.7	53
52	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. <i>Food Control</i> , 2015 , 50, 581-588	6.2	14
51	The different occurrence conditions of <i>Quercus robur</i> L. and <i>Quercus petraea</i> (Mattuschka) Liebl. on current habitat in Galicia, NW Iberian Peninsula. <i>Scandinavian Journal of Forest Research</i> , 2015 , 30, 122-134	1.7	1
50	Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties. <i>Food Research International</i> , 2015 , 69, 97-105	7	17
49	Influence of the canopy in the natural regeneration of <i>Quercus robur</i> in NW Spain. <i>Biologia (Poland)</i> , 2014 , 69, 1678-1684	1.5	9
48	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. <i>Journal of Food Quality</i> , 2013 , 36, 1-9	2.7	12
47	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. <i>Food Research International</i> , 2013 , 51, 536-543	7	29
46	Enological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. <i>Food Research International</i> , 2013 , 51, 325-334	7	16
45	Analysis of volatile composition of toasted and non-toasted commercial chips by GC-MS after an accelerated solvent extraction method. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 816-826	3.8	13
44	Aromatic potential of <i>Castanea sativa</i> Mill. compared to <i>Quercus</i> species to be used in cooperage. <i>Food Chemistry</i> , 2012 , 130, 875-881	8.5	19
43	Influence of geographical location, site and silvicultural parameters, on volatile composition of <i>Quercus pyrenaica</i> Willd. wood used in wine aging. <i>Forest Ecology and Management</i> , 2011 , 262, 124-130	3.9	13
42	Volatile compounds as markers of ageing in Tempranillo red wines from La Mancha D.O. stored in oak wood barrels. <i>Journal of Chromatography A</i> , 2011 , 1218, 4910-7	4.5	25
41	A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenol composition. <i>Food Chemistry</i> , 2011 , 128, 997-1002	8.5	62
40	Antioxidant capacity and phenolic composition of different woods used in cooperage. <i>Food Chemistry</i> , 2011 , 129, 1584-1590	8.5	54
39	Cyclic polyalcohols: fingerprints to identify the botanical origin of natural woods used in wine aging. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1269-74	5.7	14

38	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. <i>Food Research International</i> , 2010 , 43, 2335-2340	7	66
37	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. <i>Analytica Chimica Acta</i> , 2010 , 660, 177-82	6.6	121
36	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. <i>Food Chemistry</i> , 2010 , 119, 505-512	8.5	18
35	Effect of storage conditions on volatile composition of dried rosemary (<i>Rosmarinus officinalis</i> L.) leaves. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 245-250	2.5	5
34	Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2558-2564	4.3	14
33	Extraction of volatile and semi-volatile components from oak wood used for aging wine by miniaturised pressurised liquid technique. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1825-1835	3.8	17
32	Differentiation of monofloral citrus, rosemary, eucalyptus, lavender, thyme and heather honeys based on volatile composition and sensory descriptive analysis. <i>Food Chemistry</i> , 2009 , 112, 1022-1030	8.5	121
31	Comparison of extraction methods for volatile compounds of Muscat grape juice. <i>Talanta</i> , 2009 , 79, 871-882	6.2	49
30	Volatile Compounds and Wine Aging 2009 , 295-311		11
29	Influence of storage conditions on chemical composition and sensory properties of citrus honey. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1999-2006	5.7	41
28	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2008 , 11, 1-16	1.7	6
27	Aroma-active compounds of American, French, Hungarian and Russian oak woods, studied by GCMS and GCD. <i>Flavour and Fragrance Journal</i> , 2008 , 23, 93-98	2.5	66
26	Volatile composition and olfactory profile of pennyroyal (<i>Mentha pulegium</i> L.) plants. <i>Flavour and Fragrance Journal</i> , 2007 , 22, 114-118	2.5	32
25	Aroma composition and new chemical markers of Spanish citrus honeys. <i>Food Chemistry</i> , 2007 , 103, 601-606	6.6	95
24	Aroma potential of Albillo wines and effect of skin-contact treatment. <i>Food Chemistry</i> , 2007 , 103, 631-640	6.5	49
23	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY (<i>ROSMARINUS OFFICINALIS</i> L.). <i>Journal of Sensory Studies</i> , 2007 , 22, 34	2.2	20
22	A comparison of the autecology of <i>Quercus robur</i> L. and <i>Q. pyrenaica</i> Wild.: present habitat in Galicia, NW Spain. <i>Forestry</i> , 2007 , 80, 223-239	2.2	11
21	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. <i>Food Control</i> , 2007 , 18, 398-403	6.2	71

20	Analysis of volatile compounds of eucalyptus honey by solid phase extraction followed by gas chromatography coupled to mass spectrometry. <i>European Food Research and Technology</i> , 2006 , 224, 27-31	3.4	37
19	Autecology of sessile oak (<i>Quercus petraea</i>) in the north-west Iberian Peninsula. <i>Scandinavian Journal of Forest Research</i> , 2006 , 21, 458-469	1.7	10
18	Influence of the species and geographical location on volatile composition of Spanish oak wood (<i>Quercus petraea</i> Liebl. and <i>Quercus robur</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3062-3067	5.7	29
17	Comparison of the volatile composition of wild fennel samples (<i>Foeniculum vulgare</i> Mill.) from central Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6814-8	5.7	73
16	Volatile composition and contribution to the aroma of spanish honeydew honeys. Identification of a new chemical marker. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4809-13	5.7	59
15	Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat B petit grains wines and effect of skin contact. <i>Food Chemistry</i> , 2006 , 95, 279-289	8.5	91
14	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. <i>Food Chemistry</i> , 2006 , 99, 350-359	8.5	80
13	Formation pathways of ethyl esters of branched short-chain fatty acids during wine aging. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3503-9	5.7	67
12	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GC-MS. <i>Talanta</i> , 2005 , 66, 1152-7	6.2	125
11	Volatile components and key odorants of fennel (<i>Foeniculum vulgare</i> Mill.) and thyme (<i>Thymus vulgaris</i> L.) oil extracts obtained by simultaneous distillation-extraction and supercritical fluid extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5385-9	5.7	113
10	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. <i>Food Chemistry</i> , 2005 , 92, 627-635	8.5	78
9	Changes produced in the aroma compounds and structural integrity of basil (<i>Ocimum basilicum</i> L) during drying. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 2070-2076	4.3	83
8	Fast screening method for volatile compounds of oak wood used for aging wines by headspace SPME-GC-MS (SIM). <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6857-61	5.7	42
7	Evaluation of the effect of drying on aroma of parsley by free choice profiling. <i>European Food Research and Technology</i> , 2003 , 216, 227-232	3.4	29
6	Influence of drying on the flavor quality of spearmint (<i>Mentha spicata</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1265-9	5.7	125
5	Influence of storage temperature on the volatile compounds of young white wines. <i>Food Control</i> , 2003 , 14, 301-306	6.2	67
4	Headspace solid-phase microextraction analysis of volatile components of spices. <i>Chromatographia</i> , 2002 , 55, 723-728	2.1	38
3	Effect of different drying methods on the volatile components of parsley (<i>Petroselinum crispum</i> L.). <i>European Food Research and Technology</i> , 2002 , 215, 227-230	3.4	68

2	Supercritical carbon dioxide extraction of volatiles from spices. Comparison with simultaneous distillation-extraction. <i>Journal of Chromatography A</i> , 2002 , 947, 23-9	4·5	136
1	Effect of drying method on the volatiles in bay leaf (<i>Laurus nobilis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4520-4	5·7	94