

Olga Busto

List of Publications by Year in descending order

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59
papers

3,460
citations

109137

35
h-index

138251

58
g-index

61
all docs

61
docs citations

61
times ranked

3044
citing authors

#	ARTICLE	IF	CITATIONS
1	Data fusion methodologies for food and beverage authentication and quality assessment – A review. <i>Analytica Chimica Acta</i> , 2015, 891, 1-14.	2.6	524
2	Analysis of organic sulfur compounds in wine aroma. <i>Journal of Chromatography A</i> , 2000, 881, 569-581.	1.8	272
3	Headspace solid-phase microextraction analysis of volatile sulphides and disulphides in wine aroma. <i>Journal of Chromatography A</i> , 1998, 808, 211-218.	1.8	103
4	Influence of Vine Training and Sunlight Exposure on the 3-Alkyl-2-methoxypyrazines Content in Musts and Wines from the <i>Vitis vinifera</i> Variety Cabernet Sauvignon. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3492-3497.	2.4	100
5	Electronic noses in the quality control of alcoholic beverages. <i>TrAC - Trends in Analytical Chemistry</i> , 2005, 24, 57-66.	5.8	92
6	Headspace solid-phase microextraction of sulphides and disulphides using Carboxen-polydimethylsiloxane fibers in the analysis of wine aroma. <i>Journal of Chromatography A</i> , 1999, 835, 137-144.	1.8	91
7	Application of headspace solid-phase microextraction to the determination of sulphur compounds with low volatility in wines. <i>Journal of Chromatography A</i> , 2002, 945, 211-219.	1.8	90
8	Headspace solid-phase microextraction analysis of 3-alkyl-2-methoxypyrazines in wines. <i>Journal of Chromatography A</i> , 2002, 953, 1-6.	1.8	89
9	Solid-Phase Microextraction and Gas Chromatography Olfactometry Analysis of Successively Diluted Samples. A New Approach of the Aroma Extract Dilution Analysis Applied to the Characterization of Wine Aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7861-7865.	2.4	86
10	Determination of biogenic amines in wines by high-performance liquid chromatography with on-column fluorescence derivatization. <i>Journal of Chromatography A</i> , 1997, 757, 311-318.	1.8	84
11	Application of a headspace mass spectrometry system to the differentiation and classification of wines according to their origin, variety and ageing. <i>Journal of Chromatography A</i> , 2004, 1057, 211-217.	1.8	82
12	Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). <i>Food Chemistry</i> , 2016, 203, 314-322.	4.2	82
13	Determination of 4-ethylguaiacol and 4-ethylphenol in red wines using headspace-solid-phase microextraction-gas chromatography. <i>Journal of Chromatography A</i> , 2002, 975, 349-354.	1.8	80
14	Simultaneous analysis of thiols, sulphides and disulphides in wine aroma by headspace solid-phase microextraction-gas chromatography. <i>Journal of Chromatography A</i> , 1999, 849, 293-297.	1.8	76
15	Determination of 2,4,6-trichloroanisole in wines by headspace solid-phase microextraction and gas chromatography-electron-capture detection. <i>Journal of Chromatography A</i> , 2002, 977, 1-8.	1.8	76
16	Headspace solid-phase microextraction method for determining 3-alkyl-2-methoxypyrazines in musts by means of polydimethylsiloxane-divinylbenzene fibres. <i>Journal of Chromatography A</i> , 2000, 880, 93-99.	1.8	69
17	Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 2073-2081.	1.9	67
18	Determination of biogenic amines in wine after precolumn derivatization with 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate. <i>Journal of Chromatography A</i> , 1996, 737, 205-213.	1.8	66

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19	Contents of 3-alkyl-2-methoxypyrazines in musts and wines from <i>Vitis vinifera</i> variety Cabernet Sauvignon: influence of irrigation and plantation density. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1131-1136.	1.7	65
20	Application of FT-MIR Spectroscopy for Fast Control of Red Grape Phenolic Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2175-2183.	2.4	65
21	Improvement of a solid-phase extraction method for determining biogenic amines in wines. <i>Journal of Chromatography A</i> , 1995, 718, 309-317.	1.8	61
22	Analysis of low-volatility organic sulphur compounds in wines by solid-phase microextraction and gas chromatography. <i>Journal of Chromatography A</i> , 2000, 881, 583-590.	1.8	60
23	Discrimination and sensory description of beers through data fusion. <i>Talanta</i> , 2011, 87, 136-142.	2.9	60
24	Solid phase extraction applied to the determination of biogenic amines in wines by HPLC. <i>Chromatographia</i> , 1994, 38, 571-578.	0.7	58
25	Fate of Some Common Pesticides during Vinification Process. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3668-3671.	2.4	57
26	Chemical Characterization of Commercial Sherry Vinegar Aroma by Headspace Solid-Phase Microextraction and Gas Chromatography-Olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4062-4070.	2.4	52
27	Quantification of Phenolic Compounds during Red Winemaking Using FT-MIR Spectroscopy and PLS-Regression. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10795-10802.	2.4	50
28	Headspace solid-phase microextraction of higher fatty acid ethyl esters in white rum aroma. <i>Journal of Chromatography A</i> , 2002, 954, 51-57.	1.8	48
29	Solid-phase extraction applied to the determination of ochratoxin A in wines by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2000, 882, 29-35.	1.8	46
30	Fast and robust discrimination of almonds (<i>Prunus amygdalus</i>) with respect to their bitterness by using near infrared and partial least squares-discriminant analysis. <i>Food Chemistry</i> , 2014, 153, 15-19.	4.2	44
31	Chromatographic analysis of volatile sulphur compounds in wines using the static headspace technique with flame photometric detection. <i>Journal of Chromatography A</i> , 1997, 773, 261-269.	1.8	42
32	Fast screening method for determining 2,4,6-trichloroanisole in wines using a headspace-mass spectrometry (HS-MS) system and multivariate calibration. <i>Analytical and Bioanalytical Chemistry</i> , 2003, 376, 497-501.	1.9	42
33	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. <i>Talanta</i> , 2016, 155, 116-123.	2.9	41
34	Determination of biogenic amines in wine after clean-up by solid-phase extraction. <i>Chromatographia</i> , 1995, 40, 404-410.	0.7	38
35	Determination of some flavan-3-ols and anthocyanins in red grape seed and skin extracts by HPLC-DAD: Validation study and response comparison of different standards. <i>Analytica Chimica Acta</i> , 2008, 628, 104-110.	2.6	38
36	Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatography-olfactometry: Application to roasted pistachio aroma. <i>Journal of Chromatography A</i> , 2010, 1217, 7781-7787.	1.8	36

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37	Validation of bias in multianalyte determination methods.. <i>Analytica Chimica Acta</i> , 2000, 406, 257-278.	2.6	32
38	Authentication of whisky due to its botanical origin and way of production by instrumental analysis and multivariate classification methods. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017, 173, 849-853.	2.0	31
39	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. <i>Food Chemistry</i> , 2015, 187, 197-203.	4.2	30
40	Optimization of isocratic mobile phase composition for HPLC analysis of eleven substituted phenols. <i>Chromatographia</i> , 1991, 32, 566-572.	0.7	27
41	Determination of Roasted Pistachio (<i>Pistacia vera</i> L.) Key Odorants by Headspace Solid-Phase Microextraction and Gas Chromatography-Olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2518-2523.	2.4	27
42	Quantification of chloroanisoles in cork using headspace solid-phase microextraction and gas chromatography with electron capture detection. <i>Journal of Chromatography A</i> , 2006, 1107, 240-247.	1.8	26
43	Determination of total chloroanisoles in different kinds of cork stoppers. <i>Analytica Chimica Acta</i> , 2006, 563, 310-314.	2.6	24
44	Use of synthetic wine for models transfer in wine analysis by HS-MS e-nose. <i>Sensors and Actuators B: Chemical</i> , 2010, 143, 689-695.	4.0	24
45	ATR-MIR spectroscopy and multivariate analysis in alcoholic fermentation monitoring and lactic acid bacteria spoilage detection. <i>Food Control</i> , 2020, 109, 106947.	2.8	23
46	Determination of ageing time of spirits in oak barrels using a headspace mass spectrometry (HS-MS) electronic nose system and multivariate calibration. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 382, 440-443.	1.9	19
47	Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel tannin amount in red wines. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 3043-3049.	1.9	19
48	Determination of phenolic compounds in water by HPLC by linear gradient. An optimised method. <i>Chromatographia</i> , 1991, 32, 423-428.	0.7	17
49	Thermal oxidation process accelerates degradation of the olive oil mixed with sunflower oil and enables its discrimination using synchronous fluorescence spectroscopy and chemometric analysis. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 143, 298-303.	2.0	17
50	Quick gas chromatographic method for determining common pesticides in musts and wines. <i>Chromatographia</i> , 1997, 44, 320-324.	0.7	16
51	Comparative study of two chromatographic methods for quantifying 2,4,6-trichloroanisole in wines. <i>Journal of Chromatography A</i> , 2007, 1138, 18-25.	1.8	16
52	Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2569-2575.	1.3	15
53	Monitoring wine fermentation deviations using an ATR-MIR spectrometer and MSPC charts. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 201, 104011.	1.8	15
54	Comparison of Three Extraction Methods Used To Evaluate Phenolic Ripening in Red Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4071-4076.	2.4	14

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55	Solid Phase Extraction of Biogenic Amines from Wine Before Chromatographic Analysis of Their AQC Derivatives. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1997, 20, 743-755.	0.5	13
56	ATR-MIR spectroscopy as a process analytical technology in wine alcoholic fermentation – A tutorial. <i>Microchemical Journal</i> , 2021, 166, 106215.	2.3	12
57	Early detection of undesirable deviations in must fermentation using a portable FTIR-ATR instrument and multivariate analysis. <i>Journal of Chemometrics</i> , 2019, 33, e3162.	0.7	5
58	Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3173-3181.	1.7	4
59	Biogenic amines in wine : a review of analytical methods. <i>Oeno One</i> , 2016, 30, 85.	0.7	2