

Olga Busto

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59
papers

2,945
citations

34
h-index

54
g-index

61
ext. papers

3,185
ext. citations

4.8
avg, IF

4.82
L-index

#	Paper	IF	Citations
59	Data fusion methodologies for food and beverage authentication and quality assessment - a review. <i>Analytica Chimica Acta</i> , 2015 , 891, 1-14	6.6	383
58	Analysis of organic sulfur compounds in wine aroma. <i>Journal of Chromatography A</i> , 2000 , 881, 569-81	4.5	245
57	Headspace solid-phase microextraction analysis of volatile sulphides and disulphides in wine aroma. <i>Journal of Chromatography A</i> , 1998 , 808, 211-8	4.5	96
56	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, 137-44	4.5	85
55	Electronic noses in the quality control of alcoholic beverages. <i>TrAC - Trends in Analytical Chemistry</i> , 2005 , 24, 57-66	14.6	81
54	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, 7861-5	5.7	80
53	Headspace solid-phase microextraction analysis of 3-alkyl-2-methoxypyrazines in wines. <i>Journal of Chromatography A</i> , 2002 , 953, 1-6	4.5	79
52	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, 211-7	4.5	77
51	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, 211-9	4.5	75
50	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, 3492-7	5.7	75
49	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	4.5	73
48	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, 349-54	4.5	70
47	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, 293-7	4.5	70
46	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	4.5	69
45	Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). <i>Food Chemistry</i> , 2016 , 203, 314-322	8.5	65
44	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	4.5	63
43	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, 2073-81	4.4	62

42	Application of FT-MIR spectroscopy for fast control of red grape phenolic ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2175-83	5.7	59
41	Improvement of a solid-phase extraction method for determining biogenic amines in wines. <i>Journal of Chromatography A</i> , 1995 , 718, 309-317	4.5	57
40	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, 93-9	4.5	56
39	Fate of Some Common Pesticides during Vinification Process. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3668-3671	5.7	55
38	Solid phase extraction applied to the determination of biogenic amines in wines by HPLC. <i>Chromatographia</i> , 1994 , 38, 571-578	2.1	54
37	Analysis of low-volatility organic sulphur compounds in wines by solid-phase microextraction and gas chromatography. <i>Journal of Chromatography A</i> , 2000 , 881, 583-90	4.5	53
36	Discrimination and sensory description of beers through data fusion. <i>Talanta</i> , 2011 , 87, 136-42	6.2	51
35	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	4.3	47
34	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	4.5	43
33	Quantification of phenolic compounds during red winemaking using FT-MIR spectroscopy and PLS-regression. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10795-802	5.7	41
32	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, 261-9	4.5	41
31	Headspace solid-phase microextraction of higher fatty acid ethyl esters in white rum aroma. <i>Journal of Chromatography A</i> , 2002 , 954, 51-7	4.5	41
30	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, 4062-70	5.7	40
29	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, 15-9	8.5	39
28	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	6.6	38
27	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	4.4	37
26	Determination of biogenic amines in wine after clean-up by solid-phase extraction. <i>Chromatographia</i> , 1995 , 40, 404-410	2.1	37
25	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. <i>Talanta</i> , 2016 , 155, 116-23	6.2	32

24	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, 7781-7	4.5	31
23	Validation of bias in multianalyte determination methods.: Application to RP-HPLC derivatizing methodologies. <i>Analytica Chimica Acta</i> , 2000 , 406, 257-278	6.6	28
22	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. <i>Food Chemistry</i> , 2015 , 187, 197-203	8.5	27
21	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, 2518-23	5.7	27
20	Optimization of isocratic mobile phase composition for HPLC analysis of eleven substituted phenols. <i>Chromatographia</i> , 1991 , 32, 566-572	2.1	24
19	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, 240-7	4.5	23
18	Determination of total chloroanisoles in different kinds of cork stoppers. <i>Analytica Chimica Acta</i> , 2006 , 563, 310-314	6.6	21
17	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	4.4	20
16	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	8.5	20
15	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, 3043-9	4.4	18
14	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	4.4	17
13	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, 440-3	4.4	16
12	Determination of phenolic compounds in water by HPLC by linear gradient. An optimised method. <i>Chromatographia</i> , 1991 , 32, 423-428	2.1	16
11	Comparative study of two chromatographic methods for quantifying 2,4,6-trichloroanisole in wines. <i>Journal of Chromatography A</i> , 2007 , 1138, 18-25	4.5	15
10	Comparison of three extraction methods used to evaluate phenolic ripening in red grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4071-6	5.7	13
9	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	1.3	13
8	Quick gas chromatographic method for determining common pesticides in musts and wines. <i>Chromatographia</i> , 1997 , 44, 320-324	2.1	13
7	ATR-MIR spectroscopy and multivariate analysis in alcoholic fermentation monitoring and lactic acid bacteria spoilage detection. <i>Food Control</i> , 2020 , 109, 106947	6.2	10

6	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	3.8	9
5	Monitoring wine fermentation deviations using an ATR-MIR spectrometer and MSPC charts. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020 , 201, 104011	3.8	5
4	ATR-MIR spectroscopy as a process analytical technology in wine alcoholic fermentation IIA tutorial. <i>Microchemical Journal</i> , 2021 , 166, 106215	4.8	4
3	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	4.3	3
2	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	1.6	2
1	Sensory Analysis 2017 , 377-391		