Olga Busto

List of Publications by Year in Descending Order

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	ATR-MIR spectroscopy as a process analytical technology in wine alcoholic fermentation □A tutorial. *Microchemical Journal*, **2021**, 166, 106215	4.8	4
58	Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3173-3181	4.3	3
57	Monitoring wine fermentation deviations using an ATR-MIR spectrometer and MSPC charts. *Chemometrics and Intelligent Laboratory Systems*, **2020**, 201, 104011	3.8	5
56	ATR-MIR spectroscopy and multivariate analysis in alcoholic fermentation monitoring and lactic acid bacteria spoilage detection. *Food Control*, **2020**, 109, 106947	6.2	10
55	Early detection of undesirable deviations in must fermentation using a portable FTIR-ATR instrument and multivariate analysis. *Journal of Chemometrics*, **2019**, 33, e3162	1.6	2
54	Sensory Analysis **2017**, 377-391		
53	Authentication of whisky due to its botanical origin and way of production by instrumental analysis and multivariate classification methods. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2017**, 173, 849-853	4.4	20
52	Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). *Food Chemistry*, **2016**, 203, 314-322	8.5	65
51	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. *Talanta*, **2016**, 155, 116-23	6.2	32
50	Data fusion methodologies for food and beverage authentication and quality assessment - a review. *Analytica Chimica Acta*, **2015**, 891, 1-14	6.6	383
49	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. *Food Chemistry*, **2015**, 187, 197-203	8.5	27
48	Thermal oxidation process accelerates degradation of the olive oil mixed with sunflower oil and enables its discrimination using synchronous fluorescence spectroscopy and chemometric analysis. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2015**, 143, 298-303	4.4	17
47	Fast and robust discrimination of almonds (Prunus amygdalus) with respect to their bitterness by using near infrared and partial least squares-discriminant analysis. *Food Chemistry*, **2014**, 153, 15-9	8.5	39
46	Quantification of phenolic compounds during red winemaking using FT-MIR spectroscopy and PLS-regression. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10795-802	5.7	41
45	Discrimination and sensory description of beers through data fusion. *Talanta*, **2011**, 87, 136-42	6.2	51
44	Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. *International Journal of Food Science and Technology*, **2011**, 46, 2569-2575	3.8	9
43	Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. *Analytical and Bioanalytical Chemistry*, **2011**, 399, 2073-81	4.4	62

42	Determination of roasted pistachio (Pistacia vera L.) key odorants by headspace solid-phase microextraction and gas chromatography-olfactometry. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2518-23	5.7	27
41	Application of FT-MIR spectroscopy for fast control of red grape phenolic ripening. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2175-83	5.7	59
40	Chemical characterization of commercial Sherry vinegar aroma by headspace solid-phase microextraction and gas chromatography-olfactometry. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4062-70	5.7	40
39	Comparison of three extraction methods used to evaluate phenolic ripening in red grapes. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 4071-6	5.7	13
38	Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel "tannin amount" in red wines. *Analytical and Bioanalytical Chemistry*, **2010**, 397, 3043-9	4.4	18
37	Use of synthetic wine for models transfer in wine analysis by HS-MS e-nose. *Sensors and Actuators B: Chemical*, **2010**, 143, 689-695	8.5	20
36	Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatography-olfactometry: application to roasted pistachio aroma. *Journal of Chromatography A*, **2010**, 1217, 7781-7	4.5	31
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. *Analytica Chimica Acta*, **2008**, 628, 104-110	6.6	38
34	Comparative study of two chromatographic methods for quantifying 2,4,6-trichloranisole in wines. *Journal of Chromatography A*, **2007**, 1138, 18-25	4.5	15
33	Determination of total chloroanisoles in different kinds of cork stoppers. *Analytica Chimica Acta*, **2006**, 563, 310-314	6.6	21
32	Quantification of chloroanisoles in cork using headspace solid-phase microextraction and gas chromatography with electron capture detection. *Journal of Chromatography A*, **2006**, 1107, 240-7	4.5	23
31	Electronic noses in the quality control of alcoholic beverages. *TrAC - Trends in Analytical Chemistry*, **2005**, 24, 57-66	14.6	81
30	Contents of 3-alkyl-2-methoxypyrazines in musts and wines from Vitis vinifera variety Cabernet Sauvignon: influence of irrigation and plantation density. *Journal of the Science of Food and Agriculture*, **2005**, 85, 1131-1136	4.3	47
29	Determination of ageing time of spirits in oak barrels using a headspace-mass spectrometry (HS-MS) electronic nose system and multivariate calibration. *Analytical and Bioanalytical Chemistry*, **2005**, 382, 440-3	4.4	16
28	Application of a headspace mass spectrometry system to the differentiation and classification of wines according to their origin, variety and ageing. *Journal of Chromatography A*, **2004**, 1057, 211-7	4.5	77
27	Influence of vine training and sunlight exposure on the 3-alkyl-2-methoxypyrazines content in musts and wines from the Vitis vinifera variety cabernet sauvignon. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3492-7	5.7	75
26	Fast screening method for determining 2,4,6-trichloroanisole in wines using a headspace-mass spectrometry (HS-MS) system and multivariate calibration. *Analytical and Bioanalytical Chemistry*, **2003**, 376, 497-501	4.4	37
25	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. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7861-5	5.7	80

24	Application of headspace solid-phase microextraction to the determination of sulphur compounds with low volatility in wines. *Journal of Chromatography A*, **2002**, 945, 211-9	4.5	75
23	Headspace solid-phase microextraction analysis of 3-alkyl-2-methoxypyrazines in wines. *Journal of Chromatography A*, **2002**, 953, 1-6	4.5	79
22	Headspace solid-phase microextraction of higher fatty acid ethyl esters in white rum aroma. *Journal of Chromatography A*, **2002**, 954, 51-7	4.5	41
21	Determination of 2,4,6-trichloroanisole in wines by headspace solid-phase microextraction and gas chromatography-electron-capture detection. *Journal of Chromatography A*, **2002**, 977, 1-8	4.5	69
20	Determination of 4-ethylguaiacol and 4-ethylphenol in red wines using headspace-solid-phase microextraction-gas chromatography. *Journal of Chromatography A*, **2002**, 975, 349-54	4.5	70
19	Analysis of organic sulfur compounds in wine aroma. *Journal of Chromatography A*, **2000**, 881, 569-81	4.5	245
18	Solid-phase extraction applied to the determination of ochratoxin A in wines by reversed-phase high-performance liquid chromatography. *Journal of Chromatography A*, **2000**, 882, 29-35	4.5	43
17	Headspace solid-phase microextraction method for determining 3-alkyl-2-methoxypyrazines in musts by means of polydimethylsiloxane-divinylbenzene fibres. *Journal of Chromatography A*, **2000**, 880, 93-9	4.5	56
16	Analysis of low-volatility organic sulphur compounds in wines by solid-phase microextraction and gas chromatography. *Journal of Chromatography A*, **2000**, 881, 583-90	4.5	53
15	Validation of bias in multianalyte determination methods.: Application to RP-HPLC derivatizing methodologies. *Analytica Chimica Acta*, **2000**, 406, 257-278	6.6	28
14	Headspace solid-phase microextraction of sulphides and disulphides using Carboxen-polydimethylsiloxane fibers in the analysis of wine aroma. *Journal of Chromatography A*, **1999**, 835, 137-44	4.5	85
13	Simultaneous analysis of thiols, sulphides and disulphides in wine aroma by headspace solid-phase microextraction-gas chromatography. *Journal of Chromatography A*, **1999**, 849, 293-7	4.5	70
12	Headspace solid-phase microextraction analysis of volatile sulphides and disulphides in wine aroma. *Journal of Chromatography A*, **1998**, 808, 211-8	4.5	96
11	Solid Phase Extraction of Biogenic Amines from Wine Before Chromatographic Analysis of Their AQC Derivatives. *Journal of Liquid Chromatography and Related Technologies*, **1997**, 20, 743-755	1.3	13
10	Chromatographic analysis of volatile sulphur compounds in wines, using the static headspace technique with flame photometric detection. *Journal of Chromatography A*, **1997**, 773, 261-9	4.5	41
9	Quick gas chromatographic method for determining common pesticides in musts and wines. *Chromatographia*, **1997**, 44, 320-324	2.1	13
8	Determination of biogenic amines in wines by high-performance liquid chromatography with on-column fluorescence derivatization. *Journal of Chromatography A*, **1997**, 757, 311-318	4.5	73
7	Fate of Some Common Pesticides during Vinification Process. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3668-3671	5.7	55

6	Determination of biogenic amines in wine after precolumn derivatization with 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate. *Journal of Chromatography A*, **1996**, 737, 205-213	4.5	63
5	Determination of biogenic amines in wine after clean-up by solid-phase extraction. *Chromatographia*, **1995**, 40, 404-410	2.1	37
4	Improvement of a solid-phase extraction method for determining biogenic amines in wines. *Journal of Chromatography A*, **1995**, 718, 309-317	4.5	57
3	Solid phase extraction applied to the determination of biogenic amines in wines by HPLC. *Chromatographia*, **1994**, 38, 571-578	2.1	54
2	Optimization of isocratic mobile phase composition for HPLC analysis of eleven substituted phenols. *Chromatographia*, **1991**, 32, 566-572	2.1	24
1	Determination of phenolic compounds in water by HPLC by linear gradient. An optimised method. *Chromatographia*, **1991**, 32, 423-428	2.1	16