Sergio GÃ³mez-Alonso

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3524794/publications.pdf

Version: 2024-02-01

129	5,885	70961	82410
papers	citations	41	72
		h-index	g-index

130	130	130	6593
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	<scp>Vitis vinifera Turkish</scp> novel table grape â€˜<scp>Karaerik</scp>â€™. Part <scp>II</scp>: Nonâ€anthocyanin phenolic composition and antioxidant capacity. Journal of the Science of Food and Agriculture, 2022, 102, 813-822.	1.7	3
2	Chemical composition of jabuticaba (Plinia jaboticaba) liquors produced from cachaÃ§a and cereal alcohol. LWT - Food Science and Technology, 2022, 155, 112923.	2.5	3
3	Phenolic composition of peels from different Jaboticaba species determined by HPLC-DAD-ESI/MSn and antiproliferative activity in tumor cell lines. Current Plant Biology, 2022, 29, 100233.	2.3	15
4	Prototypes of nutraceutical products from microparticles loaded with stilbenes extracted from grape cane. Food and Bioproducts Processing, 2022, 134, 19-29.	1.8	3
5	BRS Clara raisins production: Effect of the pre-treatment and the drying process on the phenolic composition. Journal of Food Composition and Analysis, 2022, 114, 104771.	1.9	4
6	Phenolics profiling by HPLC-DAD-ESI-MSn aided by principal component analysis to classify Rabbiteye and Highbush blueberries. Food Chemistry, 2021, 340, 127958.	4.2	28
7	Characterization of the phenolic ripening development of â€˜BRS Vitoriaâ€™ seedless table grapes using HPLCâ€“DADâ€“ESI-MS/MS. Journal of Food Composition and Analysis, 2021, 95, 103693.	1.9	10
8	Anthocyanin Composition of Melinis minutiflora Cultivated in Brazil. Revista Brasileira De Farmacognosia, 2021, 31, 112-115.	0.6	1
9	ElaboraÃ§Ã£o e caracterizaÃ§Ã£o de fermentado alcoÃ³lico de jabuticaba (Plinia jaboticaba) produzido artesanalmente. Research, Society and Development, 2021, 10, e3010413799.	0.0	0
10	Polyphenolic Compounds Extracted and Purified from Buddleja Globosa Hope (Buddlejaceae) Leaves Using Natural Deep Eutectic Solvents and Centrifugal Partition Chromatography. Molecules, 2021, 26, 2192.	1.7	12
11	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. Food Research International, 2021, 143, 110265.	2.9	24
12	Effects of Water Stress on the Phenolic Compounds of â€˜Merlotâ€™ Grapes in a Semi-Arid Mediterranean Climate. Horticulturae, 2021, 7, 161.	1.2	6
13	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. Antioxidants, 2021, 10, 1130.	2.2	31
14	Identification and quantification of phenolic composition from different species of Jabuticaba (Plinia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	20
15	Genotypic variation in phenolic composition of novel white grape genotypes (Vitis vinifera L.). Journal of Food Composition and Analysis, 2021, 102, 103987.	1.9	8
16	Storage stability of the phenolic compounds, color and antioxidant activity of jambolan juice powder obtained by foam mat drying. Food Research International, 2020, 128, 108750.	2.9	25
17	Vitis vinifera Turkish grape cultivar Karaerik. Part I: anthocyanin composition, and identification of a newly found anthocyanin^{â€}. Journal of the Science of Food and Agriculture, 2020, 100, 1301-1310.	1.7	7
18	Analysis of the phenolic composition and yield of â€˜BRS Vitoriaâ€™ seedless table grape under different bunch densities using HPLCâ€“DADâ€“ESI-MS/MS. Food Research International, 2020, 130, 108955.	2.9	15

#	Article	IF	Citations
19	Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part II: BRS RÃºbea and BRS Cora. Food Chemistry, 2020, 311, 126025.	4.2	13
20	Comprehensive Chemical and Sensory Assessment of Wines Made from White Grapes of Vitis vinifera Cultivars Albillo Dorado and Montonera del Casar: A Comparative Study with AirÃ©n. Foods, 2020, 9, 1282.	1.9	24
21	Influence of Profiles and Concentrations of Phenolic Compounds in the Coloration and Antioxidant Properties of Gaultheria poeppigii Fruits from Southern Chile. Plant Foods for Human Nutrition, 2020, 75, 532-539.	1.4	11
22	Control of postharvest gray mold of â€˜BRS Nubiaâ€™ table grape under cold storage. Semina:Ciencias Agrarias, 2020, 41, 3457-3465.	0.1	0
23	Physical-Chemical Evaluation of Active Food Packaging Material Based on Thermoplastic Starch Loaded with Grape cane Extract. Molecules, 2020, 25, 1306.	1.7	20
24	Effect of Coffee Cascara Dietary Fiber on the Physicochemical, Nutritional and Sensory Properties of a Gluten-Free Bread Formulation. Molecules, 2020, 25, 1358.	1.7	29
25	Green Extraction of Alkaloids and Polyphenols from Peumus boldus Leaves with Natural Deep Eutectic Solvents and Profiling by HPLC-PDA-IT-MS/MS and HPLC-QTOF-MS/MS. Plants, 2020, 9, 242.	1.6	34
26	Influence of grape seeds on wine composition and astringency of Tempranillo, Garnacha, Merlot and Cabernet Sauvignon wines. Food Science and Nutrition, 2020, 8, 3442-3455.	1.5	12
27	Sensory descriptive and comprehensive GCâ€“MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part I: BRS Carmem and BRS Violeta. Food Chemistry, 2019, 272, 462-470.	4.2	18
28	Antiproliferative and cytotoxic effects of grape pomace and grape seed extracts on colorectal cancer cell lines. Food Science and Nutrition, 2019, 7, 2948-2957.	1.5	29
29	LC-MS/MS analysis of free fatty acid composition and other lipids in skins and seeds of Vitis vinifera grape cultivars. Food Research International, 2019, 125, 108556.	2.9	42
30	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. Molecules, 2019, 24, 3763.	1.7	63
31	Flavanol Glycoside Content of Grape Seeds and Skins of Vitis vinifera Varieties Grown in Castilla-La Mancha, Spain. Molecules, 2019, 24, 4001.	1.7	10
32	Polyphenol Composition and (Bio)Activity of Berberis Species and Wild Strawberry from the Argentinean Patagonia. Molecules, 2019, 24, 3331.	1.7	29
33	BRS Violeta (BRS RÃºbeaâ€Ã—â€IAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. Food Chemistry, 2019, 298, 124971.	4.2	22
34	Bioaccesibility, Metabolism, and Excretion of Lipids Composing Spent Coffee Grounds. Nutrients, 2019, 11, 1411.	1.7	16
35	Phenolic compounds profile of different berry parts from novel Vitis vinifera L. red grape genotypes and Tempranillo using HPLC-DAD-ESI-MS/MS: A varietal differentiation tool. Food Chemistry, 2019, 295, 350-360.	4.2	50
36	Systematic study of hydroxyl radical production in white wines as a function of chemical composition. Food Chemistry, 2019, 288, 377-385.	4.2	7

#	Article	IF	Citations
37	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean Gaultheria phillyreifolia and G. poeppigii berries. Food Chemistry, 2019, 291, 167-179.	4.2	25
38	Comprehensive Study of the Phenolic Compound Profile and Antioxidant Activity of Eight Pistachio Cultivars and Their Residual Cakes and Virgin Oils. Journal of Agricultural and Food Chemistry, 2019, 67, 3583-3594.	2.4	19
39	Circulating Anthocyanin Metabolites Mediate Vascular Benefits of Blueberries: Insights From Randomized Controlled Trials, Metabolomics, and Nutrigenomics. Journals of Gerontology - Series A Biological Sciences and Medical Sciences, 2019, 74, 967-976.	1.7	93
40	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.	4.2	9
41	Selectivity of pigments extraction from grapes and their partial retention in the pomace during red-winemaking. Food Chemistry, 2019, 277, 391-397.	4.2	22
42	First chemical and sensory characterization of Moribel and Tinto Fragoso wines using HPLCâ€ĐADâ€ĐESIâ€MS/MS, GCâ€MS, and NappingÂ® techniques: comparison with Tempranillo. Journal of the Science of Food and Agriculture, 2019, 99, 2108-2123.	1.7	23
43	Measurement of the interaction between mucin and oenological tannins by Surface Plasmon Resonance (SPR); relationship with astringency. Food Chemistry, 2019, 275, 397-406.	4.2	30
44	Influence of oenological tannins on malvidin-3-O-monoglucoside copigmentation in a model wine solution. Oeno One, 2019, 53, .	0.7	7
45	Flavonols and ellagic acid derivatives in peels of different species of jabuticaba (Plinia spp.) identified by HPLC-DAD-ESI/MSn. Food Chemistry, 2018, 252, 61-71.	4.2	69
46	C18 core-shell column with in-series absorbance and fluorescence detection for simultaneous monitoring of changes in stilbenoid and proanthocyanidin concentrations during grape cane storage. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1074-1075, 70-78.	1.2	20
47	Characterization of virgin walnut oils and their residual cakes produced from different varieties. Food Research International, 2018, 108, 396-404.	2.9	55
48	Evaluation of the Food Sniffer electronic nose for assessing the shelf life of fresh pork meat compared to physicochemical measurements of meat quality. European Food Research and Technology, 2018, 244, 1047-1055.	1.6	33
49	Postharvest longevity of 'BRS VitÃ³ria' seedless grapes subjected to cold storage and acibenzolar-S-methyl application. Pesquisa Agropecuaria Brasileira, 2018, 53, 809-814.	0.9	5
50	Comparison between the phenolic composition of Petit Verdot wines elaborated at different maceration/fermentation temperatures. International Journal of Food Properties, 2018, 21, 996-1007.	1.3	10
51	Vine-Shoot Tannins: Effect of Post-pruning Storage and Toasting Treatment. Journal of Agricultural and Food Chemistry, 2018, 66, 5556-5562.	2.4	13
52	Oligostilbenoids in Vitis vinifera L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. Food Chemistry, 2018, 265, 101-110.	4.2	47
53	Pharmacokinetics of low molecular weight phenolic compounds in gerbil plasma after the consumption of calafate berry (Berberis microphylla) extract. Food Chemistry, 2018, 268, 347-354.	4.2	20
54	Characterization of an Antioxidant-Enriched Beverage from Grape Musts and Extracts of Winery and Grapevine By-Products. Beverages, 2018, 4, 4.	1.3	13

#	Article	IF	Citations
55	Cucurbita maxima Pumpkin Seed Oil: from the Chemical Properties to the Different Extracting Techniques. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2018, 46, 663-669.	0.5	29
56	Polyphenolic profile and antioxidant activity of meristem and leaves from â€œchagualâ€•(Puya chilensis) Tj ETQq0 0 0 rgBT /Overlock 10	2.9	11
57	Natural extracts from fresh and ovenâ€dried winemaking byâ€products as valuable source of antioxidant compounds. Food Science and Nutrition, 2018, 6, 1564-1574.	1.5	14
58	New acylated flavonols identified in Vitis vinifera grapes and wines. Food Research International, 2018, 112, 98-107.	2.9	23
59	Influence of the volatile substances released by oak barrels into a Cabernet Sauvignon red wine and a discolored Macabeo white wine on sensory appreciation by a trained panel. European Food Research and Technology, 2018, 244, 245-258.	1.6	18
60	Improved method for the extraction and chromatographic analysis on a fused-core column of ellagitannins found in oak-aged wine. Food Chemistry, 2017, 226, 23-31.	4.2	11
61	Oxygen consumption rates by different oenological tannins in a model wine solution. Food Chemistry, 2017, 234, 26-32.	4.2	53
62	Isabel red wines produced from grape pre-drying and submerged cap winemaking: A phenolic and sensory approach. LWT - Food Science and Technology, 2017, 81, 58-66.	2.5	7
63	Differences in Vvufgt and VvmybA1 Gene Expression Levels and Phenolic Composition in Table Grape (Vitis vinifera L.) â€˜Red Globeâ€™ and Its Somaclonal Variant â€˜Pink Globeâ€™. Journal of Agricultural and Food Chemistry, 2017, 65, 2793-2804.	2.4	7
64	Dehydration of jambolan [Syzygium cumini (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. Food Research International, 2017, 102, 32-42.	2.9	48
65	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.	2.9	2
66	Evaluation of microextraction by packed sorbent, liquidâ€“liquid microextraction and derivatization pretreatment of dietâ€derived phenolic acids in plasma by gas chromatography with triple quadrupole mass spectrometry. Journal of Separation Science, 2017, 40, 3487-3496.	1.3	11
67	Storage stability of phenolic compounds in powdered BRS Violeta grape juice microencapsulated with protein and maltodextrin blends. Food Chemistry, 2017, 214, 308-318.	4.2	124
68	Influence of grape maturity and prefermentative cluster treatment of the Grenache cultivar on wine composition and quality. Oeno One, 2017, 50, 169.	0.7	5
69	Effects of malolactic fermentation on colour stability and phenolic composition of Petit Verdot red wines. Wine Studies, 2016, 5, .	0.4	10
70	Comparison between the contribution of ellagitannins of new oak barrels and one-year-used barrels. BIO Web of Conferences, 2016, 7, 02016.	0.1	2
71	Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content. Food Chemistry, 2016, 199, 822-827.	4.2	40
72	Antimicrobial activity and differentiation of anthocyanin profiles of rabbiteye and highbush blueberries using HPLCâ€“DADâ€“ESI-MS n and multivariate analysis. Journal of Functional Foods, 2016, 26, 506-516.	1.6	51

#	Article	IF	Citations
73	Variability of biogenic amine and free amino acid concentrations in regionally produced goat milk cheeses. Journal of Food Composition and Analysis, 2016, 51, 85-92.	1.9	32
74	Influence of the botanical origin and toasting level on the ellagitannin content of wines aged in new and used oak barrels. Food Research International, 2016, 87, 197-203.	2.9	20
75	Influence of Grape Seeds and Stems on Wine Composition and Astringency. Journal of Agricultural and Food Chemistry, 2016, 64, 6555-6566.	2.4	40
76	Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors. European Food Research and Technology, 2016, 242, 1913-1923.	1.6	4
77	Sensory acceptance drivers of pre-fermentation dehydration and submerged cap red wines produced from Vitis labrusca hybrid grapes. LWT - Food Science and Technology, 2016, 69, 82-90.	2.5	16
78	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit (Syzygium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.9	77
79	Effect of thermomaceration and enzymatic maceration on phenolic compounds of grape must enriched by grape pomace, vine leaves and canes. European Food Research and Technology, 2016, 242, 1149-1158.	1.6	27
80	The Chilean wild raspberry (Rubus geoides Sm.) increases intracellular GSH content and protects against H2O2 and methylglyoxal-induced damage in AGS cells. Food Chemistry, 2016, 194, 908-919.	4.2	31
81	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part I: BRS RÃºbea and BRS Cora. Food Research International, 2015, 75, 374-384.	2.9	4
82	Phenolic compounds in juice of â€œIsabelâ€•grape treated with abscisic acid for color improvement. BIO Web of Conferences, 2015, 5, 01014.	0.1	1
83	Influence of berry size on red wine colour and composition. Australian Journal of Grape and Wine Research, 2015, 21, 200-212.	1.0	22
84	Changes on grape phenolic composition induced by grapevine foliar applications of phenylalanine and urea. Food Chemistry, 2015, 180, 171-180.	4.2	71
85	Application of abscisic acid (S-ABA) to cv. Isabel grapes (Vitis viniferaÃ—Vitis labrusca) for color improvement: Effects on color, phenolic composition and antioxidant capacity of their grape juice. Food Research International, 2015, 77, 572-583.	2.9	63
86	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part II: BRS Carmem and BordÂ´ (Vitis labrusca L.). Food Research International, 2015, 76, 697-708.	2.9	14
87	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. Food Chemistry, 2015, 167, 84-90.	4.2	37
88	Flavonols, Alkaloids, and Antioxidant Capacity of Edible Wild Berberis Species from Patagonia. Journal of Agricultural and Food Chemistry, 2014, 62, 12407-12417.	2.4	32
89	Influence of post-pruning storage on stilbenoid levels in Vitis vinifera L. canes. Food Chemistry, 2014, 155, 256-263.	4.2	69
90	Identification, content and distribution of anthocyanins and low molecular weight anthocyanin-derived pigments in Spanish commercial red wines. Food Chemistry, 2014, 158, 449-458.	4.2	48

#	Article	IF	Citations
91	Membrane Lipid Variability in Saccharomyces cerevisiae Wine Strains Rehydrated in the Presence of Metabolic Activators. Journal of Agricultural and Food Chemistry, 2014, 62, 8679-8685.	2.4	13
92	Isolation and Structural Elucidation of Anthocyanidin 3,7-Î²-O-Diglucosides and Caffeoyl-glucaric Acids from Calafate Berries. Journal of Agricultural and Food Chemistry, 2014, 62, 6918-6925.	2.4	30
93	Phenolic composition of grape and winemaking by-products of Brazilian hybrid cultivars BRS Violeta and BRS Lorena. Food Chemistry, 2014, 159, 95-105.	4.2	67
94	Occurrence of low molecular weight phenolics in Vitis vinifera red grape cultivars and their winemaking by-products from SÃ£o Paulo (Brazil). Food Research International, 2014, 62, 500-513.	2.9	35
95	Phenolics characterization and antioxidant activity of six different pigmented Oryza sativa L. cultivars grown in Piedmont (Italy). Food Research International, 2014, 65, 282-290.	2.9	66
96	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. Food Research International, 2013, 51, 706-713.	2.9	98
97	Chromatic characteristics and color-related phenolic composition of Brazilian young red wines made from the hybrid grape cultivar BRS Violeta (â€œBRS RÃºbeaâ€Ã—â€œIAC 1398-21â€). Food Research International, 2013, 54, 33-43.	2.9	35
98	Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (BRS RubeaÃ—IAC 1398-21) using HPLCâ€“DADâ€“ESI-MS/MS. Food Research International, 2013, 54, 354-366.	2.9	91
99	Analysis of hydroxycinnamic acids derivatives in calafate (Berberis microphylla G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. Journal of Chromatography A, 2013, 1281, 38-45.	1.8	51
100	Evaluation of minor components, sensory characteristics and quality of virgin olive oil by near infrared (NIR) spectroscopy. Food Research International, 2013, 50, 250-258.	2.9	87
101	Synthesis, Isolation, Structure Elucidation, and Color Properties of 10-Acetyl-pyranoanthocyanins. Journal of Agricultural and Food Chemistry, 2012, 60, 12210-12223.	2.4	21
102	Colloidal silver complex as an alternative to sulphur dioxide in winemaking. Food Control, 2012, 23, 73-81.	2.8	54
103	Stilbene Levels in Grape Cane of Different Cultivars in Southern Chile: Determination by HPLC-DAD-MS/MS Method. Journal of Agricultural and Food Chemistry, 2012, 60, 929-933.	2.4	95
104	Inhibition of colon adenocarcinoma cell proliferation by flavonols is linked to a G2/M cell cycle block and reduction in cyclin D1 expression. Food Chemistry, 2012, 130, 493-500.	4.2	25
105	Overview of Chemical Markers for Varietal Authentication of Red Wines. ACS Symposium Series, 2011, , 101-111.	0.5	2
106	Flavonol Profiles for Grape and Wine Authentication. ACS Symposium Series, 2011, , 113-129.	0.5	22
107	Effect of irrigation and variety on oxygen (Î´18O) and carbon (Î´13C) stable isotope composition of grapes cultivated in a warm climate. Australian Journal of Grape and Wine Research, 2010, 16, 283-289.	1.0	37
108	Flavonol profiles of Vitis vinifera white grape cultivars. Journal of Food Composition and Analysis, 2010, 23, 699-705.	1.9	90

#	Article	IF	Citations
109	Structure Elucidation of Peonidin 3,7-O-Î²-Diglucoside Isolated from Garnacha Tintorera (Vitis) Tj ETQq1 1 0.784314 rgBT /Ove	2.4	18
110	PDO virgin olive oil qualityâ€"Minor components and organoleptic evaluation. Food Research International, 2010, 43, 2138-2146.	2.9	56
111	Polyphenols and Antioxidant Activity of Calafate (Berberis microphylla) Fruits and Other Native Berries from Southern Chile. Journal of Agricultural and Food Chemistry, 2010, 58, 6081-6089.	2.4	160
112	Red-Color Related Phenolic Composition of Garnacha Tintorera (Vitis viniferaL.) Grapes and Red Wines. Journal of Agricultural and Food Chemistry, 2009, 57, 7883-7891.	2.4	138
113	Flavonol 3-O-Glycosides Series of Vitis vinifera Cv. Petit Verdot Red Wine Grapes. Journal of Agricultural and Food Chemistry, 2009, 57, 209-219.	2.4	178
114	Amino acids and biogenic amines during spontaneous malolactic fermentation in Tempranillo red wines. Journal of Food Composition and Analysis, 2008, 21, 731-735.	1.9	51
115	Changes in the aromatic composition of Tempranillo wines during spontaneous malolactic fermentation. Journal of Food Composition and Analysis, 2008, 21, 724-730.	1.9	70
116	Tissue-Specific Effects of Central Leptin on the Expression of Genes Involved in Lipid Metabolism in Liver and White Adipose Tissue. Endocrinology, 2007, 148, 5604-5610.	1.4	96
117	Anthocyanin profile of Spanish Vitis vinifera L. red grape varieties in danger of extinction. Australian Journal of Grape and Wine Research, 2007, 13, 150-156.	1.0	25
118	Evolution of major and minor components and oxidation indices of virgin olive oil during 21 months storage at room temperature. Food Chemistry, 2007, 100, 36-42.	4.2	142
119	HPLC analysis of diverse grape and wine phenolics using direct injection and multidetection by DAD and fluorescence. Journal of Food Composition and Analysis, 2007, 20, 618-626.	1.9	237
120	Flavonol Profiles ofVitis viniferaRed Grapes and Their Single-Cultivar Wines. Journal of Agricultural and Food Chemistry, 2007, 55, 992-1002.	2.4	342
121	Simultaneous HPLC Analysis of Biogenic Amines, Amino Acids, and Ammonium Ion as Aminoenone Derivatives in Wine and Beer Samples. Journal of Agricultural and Food Chemistry, 2007, 55, 608-613.	2.4	273
122	Evolution of the oxidation process in olive oil triacylglycerol under accelerated storage conditions (40-60Â°C). JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 177-184.	0.8	36
123	Sterol and alcohol composition of Cornicabra virgin olive oil: the campesterol content exceeds the upper limit of 4% established by EU regulations. Food Chemistry, 2004, 84, 533-537.	4.2	80
124	Oxidation kinetics in olive oil triacylglycerols under accelerated shelf-life testing (25â€"75â€…Â°C). European Journal of Lipid Science and Technology, 2004, 106, 369-375.	1.0	69
125	Triglyceride, total and 2-position fatty acid composition of Cornicabra virgin olive oil: Comparison with other Spanish cultivars. Food Chemistry, 2004, 86, 485-492.	4.2	147
126	Influence of extraction system, production year and area on Cornicabra virgin olive oil: a study of five crop seasons. Food Chemistry, 2003, 80, 359-366.	4.2	152

#	Article	IF	Citations
127	Changes in Phenolic Composition and Antioxidant Activity of Virgin Olive Oil during Frying. Journal of Agricultural and Food Chemistry, 2003, 51, 667-672.	2.4	162
128	Phenolic Compounds Profile of Cornicabra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2002, 50, 6812-6817.	2.4	172
129	Cornicabra virgin olive oil: a study of five crop seasons. Composition, quality and oxidative stability. Food Chemistry, 2001, 74, 267-274.	4.2	129