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List of Publications by Year
in descending order

16 papers	492 citations	623188 14 h-index	940134 16 g-index
16 all docs	16 docs citations	16 times ranked	841 citing authors

#	Article	IF	Citations
1	Modulating Wine Aromatic Amino Acid Catabolites by Using Torulaspora delbrueckii in Sequentially Inoculated Fermentations or Saccharomyces cerevisiae Alone. Microorganisms, 2020, 8, 1349.	1.6	16
2	Saccharomyces cerevisiae and Torulaspora delbrueckii Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. Journal of Agricultural and Food Chemistry, 2019, 67, 7942-7953.	2.4	25
3	Efficiency of three intracellular extraction methods in the determination of metabolites related to tryptophan and tyrosine in winemaking yeast's metabolism by LC-HRMS. Food Chemistry, 2019, 297, 124924.	4.2	6
4	Determination of hydroxytyrosol produced by winemaking yeasts during alcoholic fermentation using a validated UHPLCâ€“HRMS method. Food Chemistry, 2018, 242, 345-351.	4.2	20
5	Influence of Fermentation Process on the Anthocyanin Composition of Wine and Vinegar Elaborated from Strawberry. Journal of Food Science, 2017, 82, 364-372.	1.5	36
6	Melatonin and derived l-tryptophan metabolites produced during alcoholic fermentation by different wine yeast strains. Food Chemistry, 2017, 217, 431-437.	4.2	56
7	Inhibition of VEGF-Induced VEGFR-2 Activation and HUVEC Migration by Melatonin and Other Bioactive Indolic Compounds. Nutrients, 2017, 9, 249.	1.7	50
8	Influence of storage conditions on the anthocyanin profile and colour of an innovative beverage elaborated by gluconic fermentation of strawberry. Journal of Functional Foods, 2016, 23, 198-209.	1.6	15
9	Validation of an Analytical Method to Determine Melatonin and Compounds Related to l-Tryptophan Metabolism Using UHPLC/HRMS. Food Analytical Methods, 2016, 9, 3327-3336.	1.3	24
10	Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid-Î² and Î±-Synuclein, and Neuroprotection. Journal of Agricultural and Food Chemistry, 2016, 64, 7722-7732.	2.4	65
11	Determination of Nonanthocyanin Phenolic Compounds Using High-Resolution Mass Spectrometry (UHPLC-Orbitrap-MS/MS) and Impact of Storage Conditions in a Beverage Made from Strawberry by Fermentation. Journal of Agricultural and Food Chemistry, 2016, 64, 1367-1376.	2.4	20
12	Quality control and determination of melatonin in food supplements. Journal of Food Composition and Analysis, 2016, 45, 80-86.	1.9	39
13	Composition of Nonanthocyanin Polyphenols in Alcoholic-Fermented Strawberry Products Using LCâ€“MS (QTRAP), High-Resolution MS (UHPLC-Orbitrap-MS), LC-DAD, and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 2041-2051.	2.4	54
14	Non-anthocyanin phenolic compounds and antioxidant activity of beverages obtained by gluconic fermentation of strawberry. Innovative Food Science and Emerging Technologies, 2014, 26, 469-481.	2.7	15
15	Phenolic Composition of Vinegars over an Accelerated Aging Process Using Different Wood Species (Acacia, Cherry, Chestnut, and Oak): Effect of Wood Toasting. Journal of Agricultural and Food Chemistry, 2014, 62, 4369-4376.	2.4	16
16	Effects of the strawberry (Fragaria ananassa) purÃ©e elaboration process on non-anthocyanin phenolic composition and antioxidant activity. Food Chemistry, 2014, 164, 104-112.	4.2	35