

# M Del Carmen RodrÃ-iguez Dodero

## List of Publications by Year in descending order

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20  
papers

311  
citations

858243

12  
h-index

993246

17  
g-index

20  
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20  
docs citations

20  
times ranked

260  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analytical and Chemometric Characterization of Fino and Amontillado Sherries during Aging in Criaderas y Solera System. <i>Molecules</i> , 2022, 27, 365.	1.7	15
2	Application of accelerating energies to the maceration of sherry vinegar with citrus fruits. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2235-2246.	1.7	8
3	Chemical content and sensory changes of Oloroso Sherry wine when aged with four different wood types. <i>LWT - Food Science and Technology</i> , 2021, 140, 110706.	2.5	11
4	Comparative Evaluation of Brandy de Jerez Aged in American Oak Barrels with Different Times of Use. <i>Foods</i> , 2021, 10, 288.	1.9	24
5	Aroma of Sherry Products: A Review. <i>Foods</i> , 2021, 10, 753.	1.9	26
6	HPLC-DAD-MS and Antioxidant Profile of Fractions from Amontillado Sherry Wine Obtained Using High-Speed Counter-Current Chromatography. <i>Foods</i> , 2021, 10, 131.	1.9	9
7	Analytical Characterization and Sensory Analysis of Distillates of Different Varieties of Grapes Aged by an Accelerated Method. <i>Foods</i> , 2020, 9, 277.	1.9	15
8	Use of Alternative Wood for the Ageing of Brandy de Jerez. <i>Foods</i> , 2020, 9, 250.	1.9	21
9	Use of ultrasound at a pilot scale to accelerate the ageing of sherry vinegar. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105244.	3.8	12
10	Flavored Sherry vinegar with citric notes: Characterization and effect of ultrasound in the maceration of orange peels. <i>Food Research International</i> , 2020, 133, 109165.	2.9	19
11	Use of Sensory Analysis to Investigate the Influence of Climate Chambers and Other Process Variables in the Production of Sweet Wines. <i>Foods</i> , 2020, 9, 424.	1.9	10
12	Consumers' willingness to pay for functional rice: a survey from Indonesia. <i>Food Research</i> , 2020, 4, 1344-1350.	0.3	1
13	Volatile composition of Pedro Ximénez and Muscat sweet Sherry wines from sun and chamber dried grapes: a feasible alternative to the traditional sun-drying. <i>Journal of Food Science and Technology</i> , 2016, 53, 2519-2531.	1.4	18
14	Novel vinegar-derived product enriched with dietary fiber: effect on polyphenolic profile, volatile composition and sensory analysis. <i>Journal of Food Science and Technology</i> , 2015, 52, 7608-7624.	1.4	12
15	Development and optimisation by means of sensory analysis of new beverages based on different fruit juices and sherry wine vinegar. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 741-748.	1.7	10
16	Study of the content in volatile compounds during the aging of sweet Sherry wines obtained from grapes cv. Muscat and fermented under different conditions. <i>European Food Research and Technology</i> , 2013, 237, 905-922.	1.6	11
17	Study of the volatile composition and sensory characteristics of new Sherry vinegar-derived products by maceration with fruits. <i>LWT - Food Science and Technology</i> , 2013, 50, 469-479.	2.5	21
18	Study of the Polyphenolic Composition and Antioxidant Activity of New Sherry Vinegar-Derived Products by Maceration with Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11814-11820.	2.4	35

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19	Optimizing the Process of Making Sweet Wines To Minimize the Content of Ochratoxin A. Journal of Agricultural and Food Chemistry, 2010, 58, 13006-13012.	2.4	15
20	Sugar Contents of Brandy de Jerez during Its Aging. Journal of Agricultural and Food Chemistry, 2005, 53, 1058-1064.	2.4	18