

Vicente Ferreira

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

221
papers

9,574
citations

51
h-index

89
g-index

231
ext. papers

10,767
ext. citations

5.3
avg, IF

6.34
L-index

#	Paper	IF	Citations
221	The diverse effects of yeast on the aroma of non-sulfite added white wines throughout aging. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113111	5.4	1
220	Effect of non-wine <i>Saccharomyces</i> yeasts and bottle aging on the release and generation of aromas in semi-synthetic Tempranillo wines.. <i>International Journal of Food Microbiology</i> , 2022 , 365, 109554	5.8	0
219	Modulation of aroma and chemical composition of Albariño semi-synthetic wines by non-wine <i>Saccharomyces</i> yeasts and bottle aging.. <i>Food Microbiology</i> , 2022 , 104, 103981	6	2
218	Wine aroma vectors and sensory attributes 2022 , 3-39		1
217	Modeling grape taste and mouthfeel from chemical composition. <i>Food Chemistry</i> , 2022 , 371, 131168	8.5	1
216	Factors That Affect the Accumulation of Strecker Aldehydes in Standardized Wines: The Importance of pH in Oxidation. <i>Molecules</i> , 2022 , 27, 3056	4.8	0
215	Role of Grape-Extractable Polyphenols in the Generation of Strecker Aldehydes and in the Instability of Polyfunctional Mercaptans during Model Wine Oxidation.. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 15290-15300	5.7	1
214	The effects of strains carrying alcoholic fermentation on the fermentative and varietal aroma profiles of young and aged Tempranillo wines. <i>Food Chemistry: X</i> , 2021 , 9, 100116	4.7	4
213	Effect of some winemaking factors on rotundone levels of Pelaverga di Verduno wines. <i>European Food Research and Technology</i> , 2021 , 247, 1645-1653	3.4	
212	Sensory Relevance of Strecker Aldehydes in Wines. Preliminary Studies of Its Removal with Different Type of Resins. <i>Foods</i> , 2021 , 10,	4.9	3
211	An assessment of voltammetry on disposable screen printed electrodes to predict wine chemical composition and oxygen consumption rates. <i>Food Chemistry</i> , 2021 , 365, 130405	8.5	0
210	Sensory, olfactometric and chemical characterization of the aroma potential of Garnacha and Tempranillo winemaking grapes. <i>Food Chemistry</i> , 2020 , 331, 127207	8.5	8
209	Some clues about the changes in wine aroma composition associated to the maturation of "neutral" grapes. <i>Food Chemistry</i> , 2020 , 320, 126610	8.5	7
208	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. <i>Molecules</i> , 2020 , 25,	4.8	14
207	Sensory variability associated with anthocyanic and tannic fractions isolated from red wines. <i>Food Research International</i> , 2020 , 136, 109340	7	2
206	Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108848	5.4	9
205	Effect of aroma perception on taste and mouthfeel dimensions of red wines: Correlation of sensory and chemical measurements. <i>Food Research International</i> , 2020 , 131, 108945	7	16

204	Liquid Chromatography-Mass Spectrometry-Based Metabolomics for Understanding the Compositional Changes Induced by Oxidative or Anoxic Storage of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13367-13379	5.7	4
203	Investigating the Aroma of Syrah Wines from the Northern Rhone Valley Using Supercritical CO ₂ -Dearomatized Wine as a Matrix for Reconstitution Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11512-11523	5.7	3
202	Gas Chromatography Olfactometry (GC-O) for the (Semi)Quantitative Screening of Wine Aroma. <i>Foods</i> , 2020 , 9,	4.9	10
201	Fourteen ethyl esters of wine can be replaced by simpler ester vectors without compromising quality but at the expense of increasing aroma concentration. <i>Food Chemistry</i> , 2020 , 307, 125553	8.5	24
200	Development of a new strategy for studying the aroma potential of winemaking grapes through the accelerated hydrolysis of phenolic and aromatic fractions (PAFs). <i>Food Research International</i> , 2020 , 127, 108728	7	12
199	Modulating Fermentative, Varietal and Aging Aromas of Wine Using non- Yeasts in a Sequential Inoculation Approach. <i>Microorganisms</i> , 2019 , 7,	4.9	20
198	How does the addition of antioxidants and other sulfur compounds affect the metabolism of polyfunctional mercaptan precursors in model fermentations?. <i>Food Research International</i> , 2019 , 122, 1-9	7	4
197	Gas chromatographic-sulfur chemiluminescent detector procedures for the simultaneous determination of free forms of volatile sulfur compounds including sulfur dioxide and for the determination of their metal-complexed forms. <i>Journal of Chromatography A</i> , 2019 , 1596, 152-160	4.5	8
196	Modelling wine astringency from its chemical composition using machine learning algorithms. <i>Oeno One</i> , 2019 , 53,	3.3	9
195	Effects of vineyard potential and grape maturation on the aroma-volatile profile of Grenache wines. <i>Oeno One</i> , 2019 , 53,	3.3	3
194	The Actual and Potential Aroma of Winemaking Grapes. <i>Biomolecules</i> , 2019 , 9,	5.9	34
193	Development of a robust HS-SPME-GC-MS method for the analysis of solid food samples. Analysis of volatile compounds in fresh raw beef of differing lipid oxidation degrees. <i>Food Chemistry</i> , 2019 , 281, 49-56	8.5	26
192	The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines 2019 , 283-307		6
191	Air inside a dishwasher: Odour characterization and strategy for measuring odour changes. <i>Flavour and Fragrance Journal</i> , 2019 , 34, 75-89	2.5	1
190	Modulating analytical characteristics of thermovinified Carignan musts and the volatile composition of the resulting wines through the heating temperature. <i>Food Chemistry</i> , 2018 , 257, 7-14	8.5	14
189	Chemo-sensory approach for the identification of chemical compounds driving green character in red wines. <i>Food Research International</i> , 2018 , 109, 138-148	7	17
188	Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2018 , 255, 235-241	8.5	15
187	A procedure for the measurement of Oxygen Consumption Rates (OCRs) in red wines and some observations about the influence of wine initial chemical composition. <i>Food Chemistry</i> , 2018 , 248, 37-45	8.5	13

186	An automated gas chromatographic-mass spectrometric method for the quantitative analysis of the odor-active molecules present in the vapors emanated from wine. <i>Journal of Chromatography A</i> , 2018 , 1534, 130-138	4.5	9
185	Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. <i>Food Microbiology</i> , 2018 , 70, 214-223	6	18
184	Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2237-2246	5.7	25
183	Micro-oxygenation does not eliminate hydrogen sulfide and mercaptans from wine; it simply shifts redox and complex-related equilibria to reversible oxidized species and complexed forms. <i>Food Chemistry</i> , 2018 , 243, 222-230	8.5	23
182	The kinetics of oxygen and SO consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. <i>Food Chemistry</i> , 2018 , 241, 206-214	8.5	36
181	Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. <i>Food Chemistry</i> , 2018 , 242, 288-300	8.5	30
180	Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. <i>Frontiers in Chemistry</i> , 2018 , 6, 20	5	26
179	Caracterizaci3n arom3tica de variedades minoritarias del Piedemonte Pirenaico. <i>E3S Web of Conferences</i> , 2018 , 50, 01023	0.5	1
178	Effect of Bentonite Fining on Polyfunctional Mercaptans and Other Volatile Compounds in Sauvignon blanc Wines. <i>American Journal of Enology and Viticulture</i> , 2017 , 68, 30-38	2.2	10
177	Sensory and chemical drivers of wine minerality aroma: An application to Chablis wines. <i>Food Chemistry</i> , 2017 , 230, 553-562	8.5	15
176	Levels of higher alcohols inducing aroma changes and modulating experts' preferences in wine model solutions. <i>Australian Journal of Grape and Wine Research</i> , 2017 , 23, 162-169	2.4	19
175	Chemo-sensory characterization of fractions driving different mouthfeel properties in red wines. <i>Food Research International</i> , 2017 , 94, 54-64	7	30
174	Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. <i>Journal of Chromatography A</i> , 2017 , 1504, 27-34	4.5	28
173	The effects of copper fining on the wine content in sulfur off-odors and on their evolution during accelerated anoxic storage. <i>Food Chemistry</i> , 2017 , 231, 212-221	8.5	27
172	Rapid strategies for the determination of sensory and chemical differences between a wealth of similar wines. <i>European Food Research and Technology</i> , 2017 , 243, 1295-1309	3.4	10
171	Oxygen and SO Consumption Rates in White and Ros3Wines: Relationship with and Effects on Wine Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9488-9495	5.7	12
170	Study of the influence of varietal amino acid profiles on the polyfunctional mercaptans released from their precursors. <i>Food Research International</i> , 2017 , 100, 740-747	7	10
169	Does the host tree exert any influence on the aromatic composition of the black truffle (<i>Tuber melanosporum</i>)?. <i>Flavour and Fragrance Journal</i> , 2017 , 32, 133-140	2.5	6

168	Cross-modal interactions and effects of the level of expertise on the perception of bitterness and astringency of red wines. <i>Food Quality and Preference</i> , 2017 , 62, 155-161	5.8	9
167	Study of Chardonnay and Sauvignon blanc wines from D.O.Ca Rioja (Spain) aged in different French oak wood barrels: Chemical and aroma quality aspects. <i>Food Research International</i> , 2016 , 89, 227-236	7	14
166	Study of the effect of HS, MeSH and DMS on the sensory profile of wine model solutions by Rate-All-That-Apply (RATA). <i>Food Research International</i> , 2016 , 87, 152-160	7	24
165	Evaluation of the impact of initial red wine composition on changes in color and anthocyanin content during bottle storage. <i>Food Chemistry</i> , 2016 , 213, 123-134	8.5	31
164	Sensory interactions between six common aroma vectors explain four main red wine aroma nuances. <i>Food Chemistry</i> , 2016 , 199, 447-56	8.5	48
163	Straightforward strategy for quantifying rotundone in wine at ngL(-1) level using solid-phase extraction and gas chromatography-quadrupole mass spectrometry. Occurrence in different varieties of spicy wines. <i>Food Chemistry</i> , 2016 , 206, 267-73	8.5	10
162	Wine Quality Perception: A Sensory Point of View 2016 , 119-138		3
161	Understanding quality judgements of red wines by experts: Effect of evaluation condition. <i>Food Quality and Preference</i> , 2016 , 48, 216-227	5.8	30
160	Reductive off-odors in wines: Formation and release of H ₂ S and methanethiol during the accelerated anoxic storage of wines. <i>Food Chemistry</i> , 2016 , 199, 42-50	8.5	33
159	Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 608-17	5.7	45
158	Rapid sensory-directed methodology for the selection of high-quality aroma wines. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4250-62	4.3	14
157	Evolution of polyfunctional mercaptans and their precursors during Merlot alcoholic fermentation. <i>LWT - Food Science and Technology</i> , 2016 , 65, 770-776	5.4	15
156	Chemosensory characterization of Chardonnay and Pinot Noir base wines of Champagne. Two very different varieties for a common product. <i>Food Chemistry</i> , 2016 , 207, 239-50	8.5	24
155	On the effects of higher alcohols on red wine aroma. <i>Food Chemistry</i> , 2016 , 210, 107-14	8.5	66
154	Formation and Release of H ₂ S, Methanethiol, and Dimethylsulfide during the Anoxic Storage of Wines at Room Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6317-26	5.7	29
153	A modified commercial gas chromatograph for the continuous monitoring of the thermal degradation of sunflower oil and off-line solid phase extraction gas-chromatography-mass spectrometry characterization of released volatiles. <i>Journal of Chromatography A</i> , 2015 , 1388, 52-9	4.5	4
152	Coping with matrix effects in headspace solid phase microextraction gas chromatography using multivariate calibration strategies. <i>Journal of Chromatography A</i> , 2015 , 1407, 30-41	4.5	13
151	Changes in analytical and volatile compositions of red wines induced by pre-fermentation heat treatment of grapes. <i>Food Chemistry</i> , 2015 , 187, 243-53	8.5	27

150	Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 7925-34	4.4	14
149	New Insights into the Chemistry Involved in Aroma Development during Wine Bottle Aging: Slow Redox Processes and Chemical Equilibrium Shifts. <i>ACS Symposium Series</i> , 2015 , 275-289	0.4	4
148	Influence of viticulture practices on grape aroma precursors and their relation with wine aroma. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 688-701	4.3	33
147	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. <i>LWT - Food Science and Technology</i> , 2015 , 60, 400-411	5.4	64
146	Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO ₂ . <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10928-37	5.7	37
145	Oxygen Consumption by Red Wines. Part II: Differential Effects on Color and Chemical Composition Caused by Oxygen Taken in Different Sulfur Dioxide-Related Oxidation Contexts. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10938-47	5.7	22
144	Determination of 2-, 3-, 4-methylpentanoic and cyclohexanecarboxylic acids in wine: development of a selective method based on solid phase extraction and gas chromatography-negative chemical ionization mass spectrometry and its application to different wines and alcoholic beverages. <i>Journal of Chromatography A</i> , 2015 , 1381, 210-8	4.5	7
143	Is orthonasal olfaction an equilibrium driven process? Design and validation of a dynamic purge and trap system for the study of orthonasal wine aroma. <i>Flavour and Fragrance Journal</i> , 2014 , 29, 296-304	2.5	8
142	Characterisation of the key odorants in a squid broth (<i>Illex argentinus</i>). <i>LWT - Food Science and Technology</i> , 2014 , 57, 656-662	5.4	9
141	Simultaneous determination of free and bonded forms of odor-active carbonyls in wine using a headspace solid phase microextraction strategy. <i>Journal of Chromatography A</i> , 2014 , 1369, 33-42	4.5	29
140	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. <i>Meat Science</i> , 2014 , 98, 622-8	6.4	22
139	Quantitative analysis of free and bonded forms of volatile sulfur compounds in wine. Basic methodologies and evidences showing the existence of reversible cation-complexed forms. <i>Journal of Chromatography A</i> , 2014 , 1359, 8-15	4.5	56
138	Key changes in wine aroma active compounds during bottle storage of Spanish red wines under different oxygen levels. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10015-27	5.7	37
137	Chemical and sensory characterisation of the aroma of <i>Blkaras̄os</i> wine. <i>Australian Journal of Grape and Wine Research</i> , 2014 , 20, 340-346	2.4	17
136	Sensory changes during bottle storage of Spanish red wines under different initial oxygen doses. <i>Food Research International</i> , 2014 , 66, 235-246	7	12
135	Aroma compounds and sensory characteristics of Arneis Terre Alfieri DOC wines: the concentration of polyfunctional thiols and their evolution in relation to different ageing conditions. <i>European Food Research and Technology</i> , 2014 , 239, 267-277	3.4	5
134	Quantitative analysis of 3-alkyl-2-methoxypyrazines in German Sauvignon blanc wines by MDGCMS or MDGCMS/MS for viticultural and enological studies. <i>European Food Research and Technology</i> , 2014 , 239, 549-558	3.4	15
133	Direct accurate analysis of cysteinylated and glutathionylated precursors of 4-mercapto-4-methyl-2-pentanone and 3-mercaptohexan-1-ol in must by ultrahigh performance liquid chromatography coupled to mass spectrometry. <i>Analytica Chimica Acta</i> , 2014 , 812, 250-7	6.6	13

132	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (<i>Psidium cattleianum</i> Sabine). <i>Food Chemistry</i> , 2014 , 164, 272-7	8.5	17
131	Estimation of the Aroma Potential of Grapes 2014 , 301-305		
130	Automatic and Total Headspace In-Tube Extraction for the Accurate Determination of Polar Volatile Compound from Wines 2014 , 407-409		
129	Evaluation of Gas Chromatography-Olfactometry for Screening Purposes of Wine Off-Flavors 2014 , 423-428		
128	Gas Chromatography-Olfactometric Profiles of Eight Different Varieties of Peruvian Pisco Spirits 2014 , 221-226		
127	Differences in Chemical Composition of Aroma among Red Wines of Different Price Category 2014 , 117-121		1
126	A Robust SPME Method for the Analysis of Wine Volatiles based on Multiple Internal Standards and Multivariate Regression 2014 , 465-469		
125	Wine, Beer and Cider: Unravelling the Aroma Profile 2014 , 261-297		5
124	Application of a new sampling device for determination of volatile compounds released during heating olive and sunflower oil: sensory evaluation of those identified compounds. <i>European Food Research and Technology</i> , 2013 , 236, 1031-1040	3.4	4
123	Characterization by gas chromatography-olfactometry of the most odor-active compounds in extracts prepared from acacia, chestnut, cherry, ash and oak woods. <i>LWT - Food Science and Technology</i> , 2013 , 53, 240-248	5.4	46
122	The impact of grape variety on the aromatic chemical composition of non-aromatic Peruvian pisco. <i>Food Research International</i> , 2013 , 54, 373-381	7	5
121	Potential aromatic compounds as markers to differentiate between <i>Tuber melanosporum</i> and <i>Tuber indicum</i> truffles. <i>Food Chemistry</i> , 2013 , 141, 105-10	8.5	40
120	Chemical and sensory effects of the freezing process on the aroma profile of black truffles (<i>Tuber melanosporum</i>). <i>Food Chemistry</i> , 2013 , 136, 518-25	8.5	34
119	Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. <i>Food Research International</i> , 2013 , 54, 772-780	7	26
118	Comparison of the aromatic profile of three aromatic varieties of Peruvian pisco (Albilla, Muscat and Torontel) by chemical analysis and gas chromatography-olfactometry. <i>Flavour and Fragrance Journal</i> , 2013 , 28, 340-352	2.5	8
117	Gas chromatographic-olfactometric aroma profile and quantitative analysis of volatile carbonyls of grilled beef from different finishing feed systems. <i>Journal of Food Science</i> , 2012 , 77, S240-6	3.4	17
116	Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 1: intensity and detectability. A review.. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 124-140	2.5	78
115	Orthonasal aroma characteristics of Spanish red wines from different price categories and their relationship to expert quality judgements. <i>Australian Journal of Grape and Wine Research</i> , 2012 , 18, 268-279	2.4	16

114	Consumer rejection threshold of ethyl phenylacetate and phenylacetic acid, compounds responsible for the sweet-like off odour in wines made from sour rotten grapes. <i>Australian Journal of Grape and Wine Research</i> , 2012 , 18, 280-286	2.4	10
113	Characterization of the aromatic profile of the Italia variety of Peruvian pisco by gas chromatography-olfactometry and gas chromatography coupled with flame ionization and mass spectrometry detection systems. <i>Food Research International</i> , 2012 , 49, 117-125	7	21
112	Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquid-gas transfer rates. <i>Journal of Chromatography A</i> , 2012 , 1266, 1-9	4.5	18
111	Glycosidically bound aroma compounds and impact odorants of four strawberry varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6095-102	5.7	47
110	Amino acids and volatile compounds in wines from Cabernet Sauvignon and Tempranillo varieties subjected to malolactic fermentation in barrels. <i>Food Science and Technology International</i> , 2012 , 18, 103-12	2.6	9
109	3-Methyl-2-butene-1-thiol: identification, analysis, occurrence and sensory role of an uncommon thiol in wine. <i>Talanta</i> , 2012 , 99, 225-31	6.2	9
108	Aroma chemical composition of red wines from different price categories and its relationship to quality. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5045-56	5.7	66
107	Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: wine reconstitution strategies and sensory sorting task. <i>Analytica Chimica Acta</i> , 2012 , 732, 64-72	6.6	35
106	Evaluation of gamma and electron-beam irradiation on the aromatic profile of black truffle (<i>Tuber melanosporum</i>) and summer truffle (<i>Tuber aestivum</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 13, 151-157	6.8	20
105	Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 2: qualitative aspects. A review.. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 201-215	2.5	42
104	Characterization of the aromatic profile of the Quebranta variety of Peruvian pisco by gas chromatography-olfactometry and chemical analysis. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 322-333	2.5	3
103	Contribution of Nonvolatile Composition to Wine Flavor. <i>Food Reviews International</i> , 2012 , 28, 389-411	5.5	34
102	High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. <i>Food Reviews International</i> , 2012 , 28, 71-96	5.5	38
101	Automated and quantitative headspace in-tube extraction for the accurate determination of highly volatile compounds from wines and beers. <i>Journal of Chromatography A</i> , 2012 , 1230, 1-7	4.5	26
100	S-Cysteinylated and S-glutathionylated thiol precursors in grapes. A review. <i>Food Chemistry</i> , 2012 , 131, 1-13	8.5	51
99	Sensory and chemical characterisation of the aroma of Prieto Picudo rosé wines: the differential role of autochthonous yeast strains on aroma profiles. <i>Food Chemistry</i> , 2012 , 133, 284-92	8.5	40
98	Insights on the chemical basis of the astringency of Spanish red wines. <i>Food Chemistry</i> , 2012 , 134, 1484-935	9.5	28
97	Sensory properties of premium Spanish red wines and their implication in wine quality perception. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, 9-19	2.4	33

96	Effect of aromatic precursor addition to wine fermentations carried out with different <i>Saccharomyces</i> species and their hybrids. <i>International Journal of Food Microbiology</i> , 2011 , 147, 33-44	5.8	29
95	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. <i>European Food Research and Technology</i> , 2011 , 232, 877-887	3.4	17
94	Gas chromatographic-olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. <i>Food Chemistry</i> , 2011 , 129, 1909-1918	8.5	48
93	Development of a mixed-mode solid phase extraction method and further gas chromatography mass spectrometry for the analysis of 3-alkyl-2-methoxypyrazines in wine. <i>Journal of Chromatography A</i> , 2011 , 1218, 842-8	4.5	21
92	Quality and aromatic sensory descriptors (mainly fresh and dry fruit character) of Spanish red wines can be predicted from their aroma-active chemical composition. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7916-24	5.7	107
91	Analytical and sensorial characterization of the aroma of wines produced with sour rotten grapes using GC-O and GC-MS: identification of key aroma compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2543-53	5.7	43
90	Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. <i>Food Chemistry</i> , 2011 , 127, 1397-403	8.5	28
89	Fast and fully automated analytical method for the screening of residues of aziridine and 2-chloroethylamine in pharmaceutical active principles. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2011 , 55, 458-65	3.5	4
88	Odorant Release from Alcoholic Beverages. <i>ACS Symposium Series</i> , 2010 , 161-175	0.4	8
87	The Aroma of Wine 2010 , 303-317		3
86	Relationship between nonvolatile composition and sensory properties of premium Spanish red wines and their correlation to quality perception. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 12407-16	5.7	48
85	Analysis, occurrence, and potential sensory significance of five polyfunctional mercaptans in white wines. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10184-94	5.7	81
84	Relationship between odour-active compounds and flavour perception in meat from lambs fed different diets. <i>Meat Science</i> , 2010 , 85, 700-6	6.4	64
83	Chemical and sensory characterization of oxidative behavior in different wines. <i>Food Research International</i> , 2010 , 43, 1423-1428	7	30
82	Effects of the nonvolatile matrix on the aroma perception of wine. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5574-85	5.7	85
81	An assessment of the effects of wine volatiles on the perception of taste and astringency in wine. <i>Food Chemistry</i> , 2010 , 121, 1139-1149	8.5	77
80	Selectivity and efficiency of different reversed-phase and mixed-mode sorbents to preconcentrate and isolate aroma molecules. <i>Journal of Chromatography A</i> , 2010 , 1217, 1557-66	4.5	18
79	Comparison of extraction techniques and mass spectrometric ionization modes in the analysis of wine volatile carbonyls. <i>Analytica Chimica Acta</i> , 2010 , 660, 197-205	6.6	37

78	Characterization of taste-active fractions in red wine combining HPLC fractionation, sensory analysis and ultra performance liquid chromatography coupled with mass spectrometry detection. <i>Analytica Chimica Acta</i> , 2010 , 673, 151-9	6.6	56
77	Characterisation of aroma active compounds in black truffles (<i>Tuber melanosporum</i>) and summer truffles (<i>Tuber aestivum</i>) by gas chromatography-olfactometry. <i>Food Chemistry</i> , 2010 , 122, 300-306	8.5	109
76	Producing headspace extracts for the gas chromatography-olfactometric evaluation of wine aroma. <i>Food Chemistry</i> , 2010 , 123, 188-195	8.5	46
75	Selective preconcentration of volatile mercaptans in small SPE cartridges: quantitative determination of trace odor-active polyfunctional mercaptans in wine. <i>Journal of Separation Science</i> , 2009 , 32, 3845-53	3.4	23
74	Multidimensional gas chromatography-mass spectrometry determination of 3-alkyl-2-methoxypyrazines in wine and must. A comparison of solid-phase extraction and headspace solid-phase extraction methods. <i>Journal of Chromatography A</i> , 2009 , 1216, 4040-5	4.5	29
73	Fate of grape flavor precursors during storage on yeast lees. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5468-79	5.7	18
72	Comparison of the suitability of different hydrolytic strategies to predict aroma potential of different grape varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2468-80	5.7	61
71	Amplification of gas chromatographic-olfactometric signal by ethanol. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 981-4	5.7	1
70	Modeling quality of premium spanish red wines from gas chromatography-olfactometry data. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7490-8	5.7	81
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