

Laura Aceña

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

1,146
citations

567247

15
h-index

888047

17
g-index

19
all docs

19
docs citations

19
times ranked

1552
citing authors

#	ARTICLE	IF	CITATIONS
1	Data fusion methodologies for food and beverage authentication and quality assessment – A review. <i>Analytica Chimica Acta</i> , 2015, 891, 1-14.	5.4	524
2	Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). <i>Food Chemistry</i> , 2016, 203, 314-322.	8.2	82
3	Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 2073-2081.	3.7	67
4	Application of FT-MIR Spectroscopy for Fast Control of Red Grape Phenolic Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2175-2183.	5.2	65
5	Discrimination and sensory description of beers through data fusion. <i>Talanta</i> , 2011, 87, 136-142.	5.5	60
6	Chemical Characterization of Commercial Sherry Vinegar Aroma by Headspace Solid-Phase Microextraction and Gas Chromatography–Olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4062-4070.	5.2	52
7	Quantification of Phenolic Compounds during Red Winemaking Using FT-MIR Spectroscopy and PLS-Regression. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10795-10802.	5.2	50
8	Fish Oil Microcapsules from O/W Emulsions Produced by Premix Membrane Emulsification. <i>Food and Bioprocess Technology</i> , 2013, 6, 3088-3101.	4.7	50
9	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. <i>Talanta</i> , 2016, 155, 116-123.	5.5	41
10	Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatography–olfactometry: Application to roasted pistachio aroma. <i>Journal of Chromatography A</i> , 2010, 1217, 7781-7787.	3.7	36
11	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. <i>Food Chemistry</i> , 2015, 187, 197-203.	8.2	30
12	Determination of Roasted Pistachio (<i>Pistacia vera</i> L.) Key Odorants by Headspace Solid-Phase Microextraction and Gas Chromatography–Olfactometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2518-2523.	5.2	27
13	Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel –tannin amount–in red wines. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 3043-3049.	3.7	19
14	Influence of Emulsification Technique and Wall Composition on Physicochemical Properties and Oxidative Stability of Fish Oil Microcapsules Produced by Spray Drying. <i>Food and Bioprocess Technology</i> , 2014, 7, 1959.	4.7	19
15	Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2569-2575.	2.7	15
16	An Overview of the Application of Multivariate Analysis to the Evaluation of Beer Sensory Quality and Shelf-Life Stability. <i>Foods</i> , 2022, 11, 2037.	4.3	5
17	Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3173-3181.	3.5	4