# Laura Acea

## List of Publications by Citations

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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.

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|---|---|---|---|
| 17 papers | 908 citations | 14 h-index | 19 g-index |
| 19 ext. papers | 1,016 ext. citations | 5.5 avg, IF | 3.94 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 17 | Data fusion methodologies for food and beverage authentication and quality assessment - a review. *Analytica Chimica Acta*, **2015**, 891, 1-14 | 6.6 | 383 |
| 16 | Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). *Food Chemistry*, **2016**, 203, 314-322 | 8.5 | 65 |
| 15 | Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. *Analytical and Bioanalytical Chemistry*, **2011**, 399, 2073-81 | 4.4 | 62 |
| 14 | Application of FT-MIR spectroscopy for fast control of red grape phenolic ripening. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2175-83 | 5.7 | 59 |
| 13 | Discrimination and sensory description of beers through data fusion. *Talanta*, **2011**, 87, 136-42 | 6.2 | 51 |
| 12 | Fish Oil Microcapsules from O/W Emulsions Produced by Premix Membrane Emulsification. *Food and Bioprocess Technology*, **2013**, 6, 3088-3101 | 5.1 | 42 |
| 11 | Quantification of phenolic compounds during red winemaking using FT-MIR spectroscopy and PLS-regression. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10795-802 | 5.7 | 41 |
| 10 | Chemical characterization of commercial Sherry vinegar aroma by headspace solid-phase microextraction and gas chromatography-olfactometry. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4062-70 | 5.7 | 40 |
| 9 | Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. *Talanta*, **2016**, 155, 116-23 | 6.2 | 32 |
| 8 | Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatography-olfactometry: application to roasted pistachio aroma. *Journal of Chromatography A*, **2010**, 1217, 7781-7 | 4.5 | 31 |
| 7 | Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. *Food Chemistry*, **2015**, 187, 197-203 | 8.5 | 27 |
| 6 | Determination of roasted pistachio (Pistacia vera L.) key odorants by headspace solid-phase microextraction and gas chromatography-olfactometry. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2518-23 | 5.7 | 27 |
| 5 | Influence of Emulsification Technique and Wall Composition on Physicochemical Properties and Oxidative Stability of Fish Oil Microcapsules Produced by Spray Drying. *Food and Bioprocess Technology*, **2013**, 7, 1959 | 5.1 | 18 |
| 4 | Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel "tannin amount" in red wines. *Analytical and Bioanalytical Chemistry*, **2010**, 397, 3043-9 | 4.4 | 18 |
| 3 | Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. *International Journal of Food Science and Technology*, **2011**, 46, 2569-2575 | 3.8 | 9 |
| 2 | Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3173-3181 | 4.3 | 3 |
| 1 | Sensory Analysis **2017**, 377-391 | | |