Laura Acea

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.

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	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
16	Sensory Analysis **2017**, 377-391		
15	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
14	Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. *Talanta*, **2016**, 155, 116-23	6.2	32
13	Data fusion methodologies for food and beverage authentication and quality assessment - a review. *Analytica Chimica Acta*, **2015**, 891, 1-14	6.6	383
12	Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. *Food Chemistry*, **2015**, 187, 197-203	8.5	27
11	Fish Oil Microcapsules from O/W Emulsions Produced by Premix Membrane Emulsification. *Food and Bioprocess Technology*, **2013**, 6, 3088-3101	5.1	42
10	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
9	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
8	Discrimination and sensory description of beers through data fusion. *Talanta*, **2011**, 87, 136-42	6.2	51
7	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
6	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
5	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
4	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
3	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
2	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
1	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