MarÃ-a Soledad PÃ©rez Coello

List of Publications by Year
in descending order

91 papers	4,082 citations	87888 38 h-index	128289 60 g-index
92 all docs	92 docs citations	92 times ranked	4175 citing authors

#	Article	IF	Citations
1	Supercritical carbon dioxide extraction of volatiles from spices. Journal of Chromatography A, 2002, 947, 23-29.	3.7	153
2	Differentiation of monofloral citrus, rosemary, eucalyptus, lavender, thyme and heather honeys based on volatile composition and sensory descriptive analysis. Food Chemistry, 2009, 112, 1022-1030.	8.2	151
3	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GCâ€“MS. Talanta, 2005, 66, 1152-1157.	5.5	149
4	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. Analytica Chimica Acta, 2010, 660, 177-182.	5.4	140
5	Volatile Components and Key Odorants of Fennel (Foeniculum vulgare Mill.) and Thyme (Thymus vulgaris L.) Oil Extracts Obtained by Simultaneous Distillationâ€Extraction and Supercritical Fluid Extraction. Journal of Agricultural and Food Chemistry, 2005, 53, 5385-5389.	5.2	132
6	Effect of Drying Method on the Volatiles in Bay Leaf (Laurus nobilisL.). Journal of Agricultural and Food Chemistry, 2002, 50, 4520-4524.	5.2	121
7	Aroma composition and new chemical markers of Spanish citrus honeys. Food Chemistry, 2007, 103, 601-606.	8.2	113
8	Changes produced in the aroma compounds and structural integrity of basil (Ocimum basilicumL) during drying. Journal of the Science of Food and Agriculture, 2004, 84, 2070-2076.	3.5	107
9	Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat â€œa petit grainsâ€•wines and effect of skin contact. Food Chemistry, 2006, 95, 279-289.	8.2	107
10	Effect of different drying methods on the volatile components of parsley (Petroselinum crispum L.). European Food Research and Technology, 2002, 215, 227-230.	3.3	91
11	Comparison of the Volatile Composition of Wild Fennel Samples (Foeniculum vulgareMill.) from Central Spain. Journal of Agricultural and Food Chemistry, 2006, 54, 6814-6818.	5.2	90
12	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. Food Chemistry, 2006, 99, 350-359.	8.2	89
13	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. Food Control, 2007, 18, 398-403.	5.5	88
14	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. Food Chemistry, 2005, 92, 627-635.	8.2	87
15	Wine science in the metabolomics era. TrAC - Trends in Analytical Chemistry, 2015, 74, 1-20.	11.4	86
16	Influence of storage temperature on the volatile compounds of young white wines. Food Control, 2003, 14, 301-306.	5.5	81
17	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. Food Research International, 2010, 43, 2335-2340.	6.2	81
18	Fermentation of White Wines in the Presence of Wood Chips of American and French Oak. Journal of Agricultural and Food Chemistry, 2000, 48, 885-889.	5.2	79

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19	A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenol composition. Food Chemistry, 2011, 128, 997-1002.	8.2	78
20	Aromaâ€active compounds of American, French, Hungarian and Russian oak woods, studied by GCâ€“MS and GCâ€“O. Flavour and Fragrance Journal, 2008, 23, 93-98.	2.6	74
21	Volatile Composition and Contribution to the Aroma of Spanish Honeydew Honeys. Identification of a New Chemical Marker. Journal of Agricultural and Food Chemistry, 2006, 54, 4809-4813.	5.2	70
22	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (Citrus paradisiMacf.). Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-12.	4.0	70
23	Analysis of volatile compounds of rosemary honey. Comparison of different extraction techniques. Chromatographia, 2003, 57, 227-233.	1.3	63
24	Aroma potential of Albillo wines and effect of skin-contact treatment. Food Chemistry, 2007, 103, 631-640.	8.2	62
25	Antioxidant capacity and phenolic composition of different woods used in cooperage. Food Chemistry, 2011, 129, 1584-1590.	8.2	62
26	Characteristics of wines fermented with different Saccharomyces cerevisiae strains isolated from the La Mancha region. Food Microbiology, 1999, 16, 563-573.	4.2	61
27	Determination of anthocyanins in red wine using a newly developed method based on Fourier transform infrared spectroscopy. Food Chemistry, 2007, 104, 1295-1303.	8.2	60
28	Comparison of extraction methods for volatile compounds of Muscat grape juice. Talanta, 2009, 79, 871-876.	5.5	57
29	Floral origin markers for authenticating Lavandin honey (Lavandula angustifolia x latifolia). Discrimination from Lavender honey (Lavandula latifolia). Food Control, 2014, 37, 362-370.	5.5	56
30	Influence of Storage Conditions on Chemical Composition and Sensory Properties of Citrus Honey. Journal of Agricultural and Food Chemistry, 2008, 56, 1999-2006.	5.2	54
31	Gas chromatographic-mass spectrometric analysis of volatile compounds in oak wood used for ageing of wines and spirits. Chromatographia, 1998, 47, 427-432.	1.3	51
32	Fast Screening Method for Volatile Compounds of Oak Wood Used for Aging Wines by Headspace SPME-GC-MS (SIM). Journal of Agricultural and Food Chemistry, 2004, 52, 6857-6861.	5.2	50
33	Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses. Dairy Science and Technology, 2008, 88, 355-367.	2.2	50
34	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part II: Merlot wines. Food Chemistry, 2011, 124, 738-748.	8.2	50
35	Effect of wine micro-oxygenation treatment and storage period on colour-related phenolics, volatile composition and sensory characteristics. LWT - Food Science and Technology, 2011, 44, 866-874.	5.2	47
36	Analysis of volatile compounds of eucalyptus honey by solid phase extraction followed by gas chromatography coupled to mass spectrometry. European Food Research and Technology, 2006, 224, 27-31.	3.3	46

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37	Headspace solid-phase microextraction analysis of volatile components of spices. Chromatographia, 2002, 55, 723-728.	1.3	45
38	Combined Effects of Prefermentative Skin Maceration and Oxygen Addition of Must on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics of AirÃ©n White Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 12171-12182.	5.2	45
39	Volatile composition and olfactory profile of pennyroyal (Mentha pulegium L.) plants. Flavour and Fragrance Journal, 2007, 22, 114-118.	2.6	39
40	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part I: Petit Verdot wines. Food Chemistry, 2011, 124, 727-737.	8.2	39
41	Hyperoxygenation and Bottle Storage of Chardonnay White Wines: Effects on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. Journal of Agricultural and Food Chemistry, 2011, 59, 4171-4182.	5.2	37
42	Identification of New Derivatives of 2-S-Glutathionylcaftaric Acid in Aged White Wines by HPLC-DAD-ESI-MSn. Journal of Agricultural and Food Chemistry, 2010, 58, 11483-11492.	5.2	35
43	Influence of the Species and Geographical Location on Volatile Composition of Spanish Oak Wood (Quercus petraeaLiebl. andQuercus roburL.). Journal of Agricultural and Food Chemistry, 2006, 54, 3062-3066.	5.2	34
44	Fermentation of sulphite-free white musts with added lysozyme and oenological tannins: Nitrogen consumption and biogenic amines composition of final wines. LWT - Food Science and Technology, 2010, 43, 1501-1507.	5.2	34
45	Volatile compounds as markers of ageing in Tempranillo red wines from La Mancha D.O. stored in oak wood barrels. Journal of Chromatography A, 2011, 1218, 4910-4917.	3.7	34
46	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. Food Research International, 2013, 51, 536-543.	6.2	33
47	Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green extraction procedure with subcritical fluids. Industrial Crops and Products, 2017, 103, 222-232.	5.2	32
48	Accelerated Aging against Conventional Storage: Effects on the Volatile Composition of Chardonnay White Wines. Journal of Food Science, 2013, 78, C507-13.	3.1	31
49	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY (ROSMARINUS) Tj ETQq1 1 0.784314 rgBT	1.6	29
50	Oak wood extracts as natural antioxidants to increase shelf life of raw pork patties in modified atmosphere packaging. Food Research International, 2018, 111, 524-533.	6.2	29
51	Chemical and sensory changes in white wines fermented in the presence of oak chips. International Journal of Food Science and Technology, 2000, 35, 23-32.	2.7	28
52	Seasonal variations in the free fatty acid composition of Manchego cheese and changes during ripening. European Food Research and Technology, 2000, 210, 314-317.	3.3	28
53	VARIETAL AROMA COMPOUNDS OF VITIS VINIFERA CV. KHAMRI GROWN IN TUNISIA. Journal of Food Quality, 2007, 30, 718-730.	2.6	23
54	Changes in the volatile fractions and sensory properties of heather honey during storage under different temperatures. European Food Research and Technology, 2012, 235, 185-193.	3.3	23

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55	Mango byâ€products as a natural source of valuable odorâ€active compounds. Journal of the Science of Food and Agriculture, 2020, 100, 4688-4695.	3.5	23
56	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. Molecules, 2021, 26, 1193.	3.8	22
57	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. Food Chemistry, 2010, 119, 505-512.	8.2	21
58	Influence of geographical location, site and silvicultural parameters, on volatile composition of Quercus pyrenaica Willd. wood used in wine aging. Forest Ecology and Management, 2011, 262, 124-130.	3.2	21
59	Enological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. Food Research International, 2013, 51, 325-334.	6.2	21
60	Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties. Food Research International, 2015, 69, 97-105.	6.2	21
61	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. Antioxidants, 2020, 9, 687.	5.1	20
62	Prediction of the storage time in bottles of Spanish white wines using multivariate statistical analysis. European Food Research and Technology, 1999, 208, 408-412.	0.6	19
63	Analysis of cyclitols in different Quercus species by gas chromatography-mass spectrometry. Journal of the Science of Food and Agriculture, 2010, 90, 1735-1738.	3.5	19
64	Aromatic potential of Castanea sativa Mill. compared to Quercus species to be used in cooperage. Food Chemistry, 2012, 130, 875-881.	8.2	19
65	Extraction of volatile and semiâ€volatile components from oak wood used for aging wine by miniaturised pressurised liquid technique. International Journal of Food Science and Technology, 2009, 44, 1825-1835.	2.7	18
66	Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging. Journal of the Science of Food and Agriculture, 2009, 89, 2558-2564.	3.5	17
67	Evaluation of Portuguese and Spanish Quercus pyrenaica and Castanea sativa species used in cooperage as natural source of phenolic compounds. European Food Research and Technology, 2013, 237, 367-375.	3.3	17
68	Cyclic Polyalcohols: Fingerprints To Identify the Botanical Origin of Natural Woods Used in Wine Aging. Journal of Agricultural and Food Chemistry, 2011, 59, 1269-1274.	5.2	15
69	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. Food Control, 2015, 50, 581-588.	5.5	15
70	Analysis of volatile composition of toasted and nonâ€toasted commercial chips by GCâ€MS after an accelerated solvent extraction method. International Journal of Food Science and Technology, 2012, 47, 816-826.	2.7	14
71	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. Journal of Food Quality, 2013, 36, 1-9.	2.6	14
72	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. European Food Research and Technology, 2015, 240, 595-607.	3.3	14

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73	Natural extracts from fresh and ovenâ€dried winemaking byâ€products as valuable source of antioxidant compounds. Food Science and Nutrition, 2018, 6, 1564-1574.	3.4	14
74	Fruity flavor increase of Spanish AirÃ©n white wines made by brief fermentation skin contact / Aumento del aroma afrutado de los vinos blancos AirÃ©n fermentados en presencia de hollejos. Food Science and Technology International, 1999, 5, 149-157.	2.2	13
75	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 1-16.	1.9	13
76	Effect of Microwave Maceration and SO2 Free Vinification on Volatile Composition of Red Wines. Foods, 2021, 10, 1164.	4.3	13
77	Improvement of Cencibel Red Wines by Oxygen Addition after Malolactic Fermentation: Study on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. Journal of Agricultural and Food Chemistry, 2012, 60, 5962-5973.	5.2	11
78	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. Molecules, 2021, 26, 232.	3.8	11
79	Quantitative analysis of the principal volatile compounds in oak wood by direct thermal desorption (DTD) and GC/MS. Analusis - European Journal of Analytical Chemistry, 1998, 26, 33-34.	0.4	11
80	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. Beverages, 2018, 4, 91.	2.8	9
81	Oenological potential of extracts from winery and cooperage by-products in combination with colloidal silver as natural substitutes to sulphur dioxide. Food Chemistry, 2019, 276, 485-493.	8.2	9
82	Effects of hyper-oxygenation and storage of Macabeo and AirÃ©n white wines on their phenolic and volatile composition. European Food Research and Technology, 2012, 234, 87-99.	3.3	8
83	Effect of storage conditions on volatile composition of dried rosemary (<i>Rosmarinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.6	7
84	Effects of the preâ€fermentative addition of chitosan on the nitrogenous fraction and the secondary fermentation products of <scp>SO</scp><scp>₂â€</scp>free red wines. Journal of the Science of Food and Agriculture, 2021, 101, 1143-1149.	3.5	7
85	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. Food Research International, 2016, 81, 122-132.	6.2	5
86	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). Holzforschung, 2019, 73, 295-303.	1.9	5
87	Monitoring of chemical parameters of oxygen-treated musts during alcoholic fermentation and subsequent bottle storage of the resulting wines. European Food Research and Technology, 2013, 236, 77-88.	3.3	4
88	Use of Microwave Maceration in Red Winemaking: Effect on Fermentation and Chemical Composition of Red Wines. Molecules, 2022, 27, 3018.	3.8	3
89	Alternative amendment for vineyards from by-products of pyro-bituminous shale: Effect on wine amino acids and biogenic amines. Food Research International, 2017, 101, 239-248.	6.2	2
90	Aroma potential of three autochthonous grapevine varieties from Tunisia. Oeno One, 2016, 42, 231.	1.4	1

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91	Rapid and Non-Destructive Analysis of Corky Off-Flavors in Natural Cork Stoppers by a Wireless and Portable Electronic Nose. Sensors, 2022, 22, 4687.	3.8	1