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	Use of Microwave Maceration in Red Winemaking: Effect on Fermentation and Chemical Composition of Red Wines. Molecules, 2022, 27, 3018.	3.8	3
2	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
3	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
4	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
5	Effect of Microwave Maceration and SO2 Free Vinification on Volatile Composition of Red Wines. Foods, 2021, 10, 1164.	4.3	13
6	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. Molecules, 2021, 26, 232.	3.8	11
7	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
8	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
9	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). Holzforschung, 2019, 73, 295-303.	1.9	5
10	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
11	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. Beverages, 2018, 4, 91.	2.8	9
12	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
13	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
14	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
15	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
16	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
17	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
18	Aroma potential of three autochthonous grapevine varieties from Tunisia. Oeno One, 2016, 42, 231.	1.4	1

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19	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
20	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
21	Wine science in the metabolomics era. TrAC - Trends in Analytical Chemistry, 2015, 74, 1-20.	11.4	86
22	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. Food Control, 2015, 50, 581-588.	5.5	15
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	Aromatic potential of Castanea sativa Mill. compared to Quercus species to be used in cooperage. Food Chemistry, 2012, 130, 875-881.	8.2	19
34	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
35	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
36	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

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37	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
38	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
39	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
40	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
41	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
42	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
43	Antioxidant capacity and phenolic composition of different woods used in cooperage. Food Chemistry, 2011, 129, 1584-1590.	8.2	62
44	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
45	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
46	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
47	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. Food Chemistry, 2010, 119, 505-512.	8.2	21
48	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
49	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
50	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. Food Research International, 2010, 43, 2335-2340.	6.2	81
51	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
52	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
53	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
54	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

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55	Comparison of extraction methods for volatile compounds of Muscat grape juice. Talanta, 2009, 79, 871-876.	5.5	57
56	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
57	Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses. Dairy Science and Technology, 2008, 88, 355-367.	2.2	50
58	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
59	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
60	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. Food Control, 2007, 18, 398-403.	5.5	88
61	Volatile composition and olfactory profile of pennyroyal (Mentha pulegium L.) plants. Flavour and Fragrance Journal, 2007, 22, 114-118.	2.6	39
62	Aroma composition and new chemical markers of Spanish citrus honeys. Food Chemistry, 2007, 103, 601-606.	8.2	113
63	Aroma potential of Albillo wines and effect of skin-contact treatment. Food Chemistry, 2007, 103, 631-640.	8.2	62
64	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
65	VARIETAL AROMA COMPOUNDS OF VITIS VINIFERA CV. KHAMRI GROWN IN TUNISIA. Journal of Food Quality, 2007, 30, 718-730.	2.6	23
66	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY (ROSMARINUS) Tj ETQq0 0 0 rgBT /Overlock 1	1.6	29
67	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
68	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
69	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
70	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
71	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. Food Chemistry, 2006, 99, 350-359.	8.2	89
72	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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73	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. Food Chemistry, 2005, 92, 627-635.	8.2	87
74	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GCâ€“MS. Talanta, 2005, 66, 1152-1157.	5.5	149
75	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
76	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
77	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
78	Analysis of volatile compounds of rosemary honey. Comparison of different extraction techniques. Chromatographia, 2003, 57, 227-233.	1.3	63
79	Influence of storage temperature on the volatile compounds of young white wines. Food Control, 2003, 14, 301-306.	5.5	81
80	Headspace solid-phase microextraction analysis of volatile components of spices. Chromatographia, 2002, 55, 723-728.	1.3	45
81	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
82	Supercritical carbon dioxide extraction of volatiles from spices. Journal of Chromatography A, 2002, 947, 23-29.	3.7	153
83	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
84	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
85	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
86	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
87	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
88	Characteristics of wines fermented with different Saccharomyces cerevisiae strains isolated from the La Mancha region. Food Microbiology, 1999, 16, 563-573.	4.2	61
89	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
90	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

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91	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