

# MarÃ-a Soledad PÃ©rez Coello

## List of Publications by Year in descending order

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91  
papers

4,082  
citations

87723

38  
h-index

128067

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. <i>Molecules</i> , 2022, 27, 3018.	1.7	3
2	Rapid and Non-Destructive Analysis of Corky Off-Flavors in Natural Cork Stoppers by a Wireless and Portable Electronic Nose. <i>Sensors</i> , 2022, 22, 4687.	2.1	1
3	Effects of the pre-fermentative addition of chitosan on the nitrogenous fraction and the secondary fermentation products of SO <sub>2</sub> -free red wines. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1143-1149.	1.7	7
4	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. <i>Molecules</i> , 2021, 26, 1193.	1.7	22
5	Effect of Microwave Maceration and SO <sub>2</sub> Free Vinification on Volatile Composition of Red Wines. <i>Foods</i> , 2021, 10, 1164.	1.9	13
6	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. <i>Molecules</i> , 2021, 26, 232.	1.7	11
7	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. <i>Antioxidants</i> , 2020, 9, 687.	2.2	20
8	Mango by-products as a natural source of valuable odor-active compounds. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4688-4695.	1.7	23
9	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). <i>Holzforchung</i> , 2019, 73, 295-303.	0.9	5
10	Oenological potential of extracts from winery and cooperage by-products in combination with colloidal silver as natural substitutes to sulphur dioxide. <i>Food Chemistry</i> , 2019, 276, 485-493.	4.2	9
11	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. <i>Beverages</i> , 2018, 4, 91.	1.3	9
12	Natural extracts from fresh and oven-dried winemaking by-products as valuable source of antioxidant compounds. <i>Food Science and Nutrition</i> , 2018, 6, 1564-1574.	1.5	14
13	Oak wood extracts as natural antioxidants to increase shelf life of raw pork patties in modified atmosphere packaging. <i>Food Research International</i> , 2018, 111, 524-533.	2.9	29
14	Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green extraction procedure with subcritical fluids. <i>Industrial Crops and Products</i> , 2017, 103, 222-232.	2.5	32
15	Alternative amendment for vineyards from by-products of pyro-bituminous shale: Effect on wine amino acids and biogenic amines. <i>Food Research International</i> , 2017, 101, 239-248.	2.9	2
16	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels ( <i>Citrus paradisi</i> Macf.). <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-12.	1.9	70
17	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. <i>Food Research International</i> , 2016, 81, 122-132.	2.9	5
18	Aroma potential of three autochthonous grapevine varieties from Tunisia. <i>Oeno One</i> , 2016, 42, 231.	0.7	1

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19	Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties. <i>Food Research International</i> , 2015, 69, 97-105.	2.9	21
20	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. <i>European Food Research and Technology</i> , 2015, 240, 595-607.	1.6	14
21	Wine science in the metabolomics era. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 74, 1-20.	5.8	86
22	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. <i>Food Control</i> , 2015, 50, 581-588.	2.8	15
23	Floral origin markers for authenticating Lavandin honey ( <i>Lavandula angustifolia</i> x <i>latifolia</i> ). Discrimination from Lavender honey ( <i>Lavandula latifolia</i> ). <i>Food Control</i> , 2014, 37, 362-370.	2.8	56
24	Evaluation of Portuguese and Spanish <i>Quercus pyrenaica</i> and <i>Castanea sativa</i> species used in cooperage as natural source of phenolic compounds. <i>European Food Research and Technology</i> , 2013, 237, 367-375.	1.6	17
25	Accelerated Aging against Conventional Storage: Effects on the Volatile Composition of Chardonnay White Wines. <i>Journal of Food Science</i> , 2013, 78, C507-13.	1.5	31
26	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. <i>Journal of Food Quality</i> , 2013, 36, 1-9.	1.4	14
27	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. <i>Food Research International</i> , 2013, 51, 536-543.	2.9	33
28	Enological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. <i>Food Research International</i> , 2013, 51, 325-334.	2.9	21
29	Monitoring of chemical parameters of oxygen-treated musts during alcoholic fermentation and subsequent bottle storage of the resulting wines. <i>European Food Research and Technology</i> , 2013, 236, 77-88.	1.6	4
30	Improvement of Cencibel Red Wines by Oxygen Addition after Malolactic Fermentation: Study on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5962-5973.	2.4	11
31	Changes in the volatile fractions and sensory properties of heather honey during storage under different temperatures. <i>European Food Research and Technology</i> , 2012, 235, 185-193.	1.6	23
32	Analysis of volatile composition of toasted and non-toasted commercial chips by GC-MS after an accelerated solvent extraction method. <i>International Journal of Food Science and Technology</i> , 2012, 47, 816-826.	1.3	14
33	Aromatic potential of <i>Castanea sativa</i> Mill. compared to <i>Quercus</i> species to be used in cooperage. <i>Food Chemistry</i> , 2012, 130, 875-881.	4.2	19
34	Effects of hyper-oxygenation and storage of Macabeo and Airón white wines on their phenolic and volatile composition. <i>European Food Research and Technology</i> , 2012, 234, 87-99.	1.6	8
35	Cyclic Polyalcohols: Fingerprints To Identify the Botanical Origin of Natural Woods Used in Wine Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1269-1274.	2.4	15
36	Hyperoxygenation and Bottle Storage of Chardonnay White Wines: Effects on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4171-4182.	2.4	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 Air-Dried White Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12171-12182.	2.4	45
38	Influence of geographical location, site and silvicultural parameters, on volatile composition of <i>Quercus pyrenaica</i> Willd. wood used in wine aging. <i>Forest Ecology and Management</i> , 2011, 262, 124-130.	1.4	21
39	Effect of wine micro-oxygenation treatment and storage period on colour-related phenolics, volatile composition and sensory characteristics. <i>LWT - Food Science and Technology</i> , 2011, 44, 866-874.	2.5	47
40	Volatile compounds as markers of ageing in Tempranillo red wines from La Mancha D.O. stored in oak wood barrels. <i>Journal of Chromatography A</i> , 2011, 1218, 4910-4917.	1.8	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. <i>Food Chemistry</i> , 2011, 124, 727-737.	4.2	39
42	A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenol composition. <i>Food Chemistry</i> , 2011, 128, 997-1002.	4.2	78
43	Antioxidant capacity and phenolic composition of different woods used in cooperage. <i>Food Chemistry</i> , 2011, 129, 1584-1590.	4.2	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. <i>Food Chemistry</i> , 2011, 124, 738-748.	4.2	50
45	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. <i>Analytica Chimica Acta</i> , 2010, 660, 177-182.	2.6	140
46	Analysis of cyclitols in different <i>Quercus</i> species by gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1735-1738.	1.7	19
47	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. <i>Food Chemistry</i> , 2010, 119, 505-512.	4.2	21
48	Identification of New Derivatives of 2-S-Glutathionylsuccinic Acid in Aged White Wines by HPLC-DAD-ESI-MSn. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11483-11492.	2.4	35
49	Fermentation of sulphite-free white musts with added lysozyme and oenological tannins: Nitrogen consumption and biogenic amines composition of final wines. <i>LWT - Food Science and Technology</i> , 2010, 43, 1501-1507.	2.5	34
50	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. <i>Food Research International</i> , 2010, 43, 2335-2340.	2.9	81
51	Effect of storage conditions on volatile composition of dried rosemary ( <i>Rosmarinus officinalis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11483-11492.	1.2	7
52	Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2558-2564.	1.7	17
53	Extraction of volatile and semi-volatile components from oak wood used for aging wine by miniaturised pressurised liquid technique. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1825-1835.	1.3	18
54	Differentiation of monofloral citrus, rosemary, eucalyptus, lavender, thyme and heather honeys based on volatile composition and sensory descriptive analysis. <i>Food Chemistry</i> , 2009, 112, 1022-1030.	4.2	151

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55	Comparison of extraction methods for volatile compounds of Muscat grape juice. <i>Talanta</i> , 2009, 79, 871-876.	2.9	57
56	Aroma-active compounds of American, French, Hungarian and Russian oak woods, studied by GC-MS and GC-O. <i>Flavour and Fragrance Journal</i> , 2008, 23, 93-98.	1.2	74
57	Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses. <i>Dairy Science and Technology</i> , 2008, 88, 355-367.	2.2	50
58	Influence of Storage Conditions on Chemical Composition and Sensory Properties of Citrus Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1999-2006.	2.4	54
59	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2008, 11, 1-16.	0.7	13
60	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. <i>Food Control</i> , 2007, 18, 398-403.	2.8	88
61	Volatile composition and olfactory profile of pennyroyal ( <i>Mentha pulegium</i> L.) plants. <i>Flavour and Fragrance Journal</i> , 2007, 22, 114-118.	1.2	39
62	Aroma composition and new chemical markers of Spanish citrus honeys. <i>Food Chemistry</i> , 2007, 103, 601-606.	4.2	113
63	Aroma potential of Albillo wines and effect of skin-contact treatment. <i>Food Chemistry</i> , 2007, 103, 631-640.	4.2	62
64	Determination of anthocyanins in red wine using a newly developed method based on Fourier transform infrared spectroscopy. <i>Food Chemistry</i> , 2007, 104, 1295-1303.	4.2	60
65	VARIETAL AROMA COMPOUNDS OF VITIS VINIFERA CV. KHAMRI GROWN IN TUNISIA. <i>Journal of Food Quality</i> , 2007, 30, 718-730.	1.4	23
66	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY ( <i>ROSMARINUS</i> ) Tj ETQq0,0,0 rgBT /Overlock 1	0.8	29
67	Influence of the Species and Geographical Location on Volatile Composition of Spanish Oak Wood ( <i>Quercus petraea</i> Liebl. and <i>Quercus robur</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3062-3066.	2.4	34
68	Comparison of the Volatile Composition of Wild Fennel Samples ( <i>Foeniculum vulgare</i> Mill.) from Central Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6814-6818.	2.4	90
69	Volatile Composition and Contribution to the Aroma of Spanish Honeydew Honeys. Identification of a New Chemical Marker. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4809-4813.	2.4	70
70	Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat <i>petit grains</i> wines and effect of skin contact. <i>Food Chemistry</i> , 2006, 95, 279-289.	4.2	107
71	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. <i>Food Chemistry</i> , 2006, 99, 350-359.	4.2	89
72	Analysis of volatile compounds of eucalyptus honey by solid phase extraction followed by gas chromatography coupled to mass spectrometry. <i>European Food Research and Technology</i> , 2006, 224, 27-31.	1.6	46

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73	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. <i>Food Chemistry</i> , 2005, 92, 627-635.	4.2	87
74	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GC-MS. <i>Talanta</i> , 2005, 66, 1152-1157.	2.9	149
75	Volatile Components and Key Odorants of Fennel ( <i>Foeniculum vulgare</i> Mill.) and Thyme ( <i>Thymus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5385-5389.	2.4	132
76	Changes produced in the aroma compounds and structural integrity of basil ( <i>Ocimum basilicum</i> L.) during drying. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 2070-2076.	1.7	107
77	Fast Screening Method for Volatile Compounds of Oak Wood Used for Aging Wines by Headspace SPME-GC-MS (SIM). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6857-6861.	2.4	50
78	Analysis of volatile compounds of rosemary honey. Comparison of different extraction techniques. <i>Chromatographia</i> , 2003, 57, 227-233.	0.7	63
79	Influence of storage temperature on the volatile compounds of young white wines. <i>Food Control</i> , 2003, 14, 301-306.	2.8	81
80	Headspace solid-phase microextraction analysis of volatile components of spices. <i>Chromatographia</i> , 2002, 55, 723-728.	0.7	45
81	Effect of different drying methods on the volatile components of parsley ( <i>Petroselinum crispum</i> L.). <i>European Food Research and Technology</i> , 2002, 215, 227-230.	1.6	91
82	Supercritical carbon dioxide extraction of volatiles from spices. <i>Journal of Chromatography A</i> , 2002, 947, 23-29.	1.8	153
83	Effect of Drying Method on the Volatiles in Bay Leaf ( <i>Laurus nobilis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4520-4524.	2.4	121
84	Chemical and sensory changes in white wines fermented in the presence of oak chips. <i>International Journal of Food Science and Technology</i> , 2000, 35, 23-32.	1.3	28
85	Seasonal variations in the free fatty acid composition of Manchego cheese and changes during ripening. <i>European Food Research and Technology</i> , 2000, 210, 314-317.	1.6	28
86	Fermentation of White Wines in the Presence of Wood Chips of American and French Oak. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 885-889.	2.4	79
87	Fruity flavor increase of Spanish Air�n white wines made by brief fermentation skin contact / Aumento del aroma afrutado de los vinos blancos Air�n fermentados en presencia de hollejos. <i>Food Science and Technology International</i> , 1999, 5, 149-157.	1.1	13
88	Characteristics of wines fermented with different <i>Saccharomyces cerevisiae</i> strains isolated from the La Mancha region. <i>Food Microbiology</i> , 1999, 16, 563-573.	2.1	61
89	Prediction of the storage time in bottles of Spanish white wines using multivariate statistical analysis. <i>European Food Research and Technology</i> , 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. <i>Chromatographia</i> , 1998, 47, 427-432.	0.7	51

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91	Quantitative analysis of the principal volatile compounds in oak wood by direct thermal desorption (DTD) and GC/MS. Analisis - European Journal of Analytical Chemistry, 1998, 26, 33-34.	0.4	11