

Mara Soledad Prez Coello

List of Publications by Citations

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88

papers

3,288

citations

36

h-index

54

g-index

92

ext. papers

3,663

ext. citations

5.2

avg, IF

5.13

L-index

#	Paper	IF	Citations
88	Supercritical carbon dioxide extraction of volatiles from spices. Comparison with simultaneous distillation-extraction. <i>Journal of Chromatography A</i> , 2002 , 947, 23-9	4.5	136
87	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GC-MS. <i>Talanta</i> , 2005 , 66, 1152-7	6.2	125
86	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	8.5	121
85	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. <i>Analytica Chimica Acta</i> , 2010 , 660, 177-82	6.6	121
84	Volatile components and key odorants of fennel (<i>Foeniculum vulgare</i> Mill.) and thyme (<i>Thymus vulgaris</i> L.) oil extracts obtained by simultaneous distillation-extraction and supercritical fluid extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5385-9	5.7	113
83	Aroma composition and new chemical markers of Spanish citrus honeys. <i>Food Chemistry</i> , 2007 , 103, 601-606	6.6	95
82	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, 4520-4	5.7	94
81	Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat \times petit grains wines and effect of skin contact. <i>Food Chemistry</i> , 2006 , 95, 279-289	8.5	91
80	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	4.3	83
79	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. <i>Food Chemistry</i> , 2006 , 99, 350-359	8.5	80
78	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. <i>Food Chemistry</i> , 2005 , 92, 627-635	8.5	78
77	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, 6814-8	5.7	73
76	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, 885-9	5.7	72
75	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. <i>Food Control</i> , 2007 , 18, 398-403	6.2	71
74	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	3.4	68
73	Influence of storage temperature on the volatile compounds of young white wines. <i>Food Control</i> , 2003 , 14, 301-306	6.2	67
72	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. <i>Food Research International</i> , 2010 , 43, 2335-2340	7	66

71	Aroma-active compounds of American, French, Hungarian and Russian oak woods, studied by GCMS and GCD. <i>Flavour and Fragrance Journal</i> , 2008 , 23, 93-98	2.5	66
70	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	8.5	62
69	Wine science in the metabolomics era. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 74, 1-20	14.6	59
68	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, 4809-13	5.7	59
67	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	6	57
66	Antioxidant capacity and phenolic composition of different woods used in cooperage. <i>Food Chemistry</i> , 2011 , 129, 1584-1590	8.5	54
65	Analysis of volatile compounds of rosemary honey. Comparison of different extraction techniques. <i>Chromatographia</i> , 2003 , 57, 227-233	2.1	54
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	8.5	53
63	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, 8915729	6.7	53
62	Comparison of extraction methods for volatile compounds of Muscat grape juice. <i>Talanta</i> , 2009 , 79, 871-876	6.2	49
61	Aroma potential of Albillo wines and effect of skin-contact treatment. <i>Food Chemistry</i> , 2007 , 103, 631-640	6.5	49
60	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	6.2	44
59	Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses. <i>Dairy Science and Technology</i> , 2008 , 88, 355-367		42
58	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, 6857-61	5.7	42
57	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	5.7	41
56	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	2.1	39
55	Headspace solid-phase microextraction analysis of volatile components of spices. <i>Chromatographia</i> , 2002 , 55, 723-728	2.1	38
54	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	3.4	37

53	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	8.5	36
52	Combined effects of prefermentative skin maceration and oxygen addition of must on color-related phenolics, volatile composition, and sensory characteristics of Airb white wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12171-82	5.7	35
51	Identification of new derivatives of 2-S-glutathionylcaftaric acid in aged white wines by HPLC-DAD-ESI-MS(n). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11483-92	5.7	35
50	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	8.5	33
49	Volatile composition and olfactory profile of pennyroyal (<i>Mentha pulegium</i> L.) plants. <i>Flavour and Fragrance Journal</i> , 2007 , 22, 114-118	2.5	32
48	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, 4171-82	5.7	30
47	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	7	29
46	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, 3062-67	5.7	29
45	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	5.4	28
44	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	5.4	27
43	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	5.9	25
42	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, 4910-7	4.5	25
41	Accelerated aging against conventional storage: effects on the volatile composition of chardonnay white wines. <i>Journal of Food Science</i> , 2013 , 78, C507-13	3.4	24
40	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	3.4	24
39	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	3.8	22
38	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	7	21
37	VARIETAL AROMA COMPOUNDS OF VITIS VINIFERA CV. KHAMRI GROWN IN TUNISIA. <i>Journal of Food Quality</i> , 2007 , 30, 718-730	2.7	20
36	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY (<i>ROSMARINUS OFFICINALIS</i> L.). <i>Journal of Sensory Studies</i> , 2007 , 22, 34	2.2	20

35	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	8.5	19
34	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. <i>Food Chemistry</i> , 2010 , 119, 505-512	8.5	18
33	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	7	17
32	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	3.4	17
31	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	3.8	17
30	Oenological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. <i>Food Research International</i> , 2013 , 51, 325-334	7	16
29	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		16
28	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, 1735-8	4.3	15
27	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. <i>Food Control</i> , 2015 , 50, 581-588	6.2	14
26	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, 1269-74	5.7	14
25	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	4.3	14
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	3.4	13
23	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	3.8	13
22	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	3.9	13
21	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. <i>Journal of Food Quality</i> , 2013 , 36, 1-9	2.7	12
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	3.4	11
19	Fruity flavor increase of Spanish Airén white wines made by brief fermentation skin contact / Aumento del aroma afrutado de los vinos blancos Airén fermentados en presencia de hollejos. <i>Food Science and Technology International</i> , 1999 , 5, 149-157	2.6	10
18	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	3.2	9

17	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	4.3	8
16	Effects of hyper-oxygenation and storage of Macabeo and Airén white wines on their phenolic and volatile composition. <i>European Food Research and Technology</i> , 2012 , 234, 87-99	3.4	8
15	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	8.5	8
14	Quantitative analysis of the principal volatile compounds in oak wood by direct thermal desorption (DTD) and GC/MS. <i>Analisis - European Journal of Analytical Chemistry</i> , 1998 , 26, 33-34		7
13	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	1.7	6
12	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. <i>Antioxidants</i> , 2020 , 9,	7.1	6
11	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. <i>Molecules</i> , 2021 , 26,	4.8	6
10	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. <i>Beverages</i> , 2018 , 4, 91	3.4	6
9	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). <i>Holzforschung</i> , 2019 , 73, 295-303	2	5
8	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	7	5
7	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, 5962-73	5.7	5
6	Effect of storage conditions on volatile composition of dried rosemary (<i>Rosmarinus officinalis</i> L.) leaves. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 245-250	2.5	5
5	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. <i>Molecules</i> , 2021 , 26,	4.8	3
4	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	3.4	2
3	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	7	1
2	Effect of Microwave Maceration and SO Free Vinification on Volatile Composition of Red Wines. <i>Foods</i> , 2021 , 10,	4.9	1
1	Effects of the pre-fermentative addition of chitosan on the nitrogenous fraction and the secondary fermentation products of SO -free red wines. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1143-1149	4.3	0