

# Mara Soledad Prez Coello

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/4755452/maria-soledad-perez-coello-publications-by-year.pdf>

**Version:** 2024-04-19

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effect of Microwave Maceration and SO Free Vinification on Volatile Composition of Red Wines. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
87	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> , <b>2021</b> , 101, 1143-1149	4.3	0
86	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
85	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
84	Mango by-products as a natural source of valuable odor-active compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4688-4695	4.3	8
83	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	6
82	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). <i>Holzforschung</i> , <b>2019</b> , 73, 295-303	2	5
81	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> , <b>2019</b> , 276, 485-493	8.5	8
80	Natural extracts from fresh and oven-dried winemaking by-products as valuable source of antioxidant compounds. <i>Food Science and Nutrition</i> , <b>2018</b> , 6, 1564-1574	3.2	9
79	Oak wood extracts as natural antioxidants to increase shelf life of raw pork patties in modified atmosphere packaging. <i>Food Research International</i> , <b>2018</b> , 111, 524-533	7	21
78	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. <i>Beverages</i> , <b>2018</b> , 4, 91	3.4	6
77	Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green extraction procedure with subcritical fluids. <i>Industrial Crops and Products</i> , <b>2017</b> , 103, 222-232	5.9	25
76	Alternative amendment for vineyards from by-products of pyro-bituminous shale: Effect on wine amino acids and biogenic amines. <i>Food Research International</i> , <b>2017</b> , 101, 239-248	7	1
75	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. <i>Food Research International</i> , <b>2016</b> , 81, 122-132	7	5
74	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels ( <i>Citrus paradisi</i> Macf.). <i>Oxidative Medicine and Cellular Longevity</i> , <b>2016</b> , 2016, 8915729	6.7	53
73	Wine science in the metabolomics era. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2015</b> , 74, 1-20	14.6	59
72	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. <i>Food Control</i> , <b>2015</b> , 50, 581-588	6.2	14

71	Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties. <i>Food Research International</i> , <b>2015</b> , 69, 97-105	7	17
70	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. <i>European Food Research and Technology</i> , <b>2015</b> , 240, 595-607	3.4	11
69	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> , <b>2014</b> , 37, 362-370	6.2	44
68	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> , <b>2013</b> , 237, 367-375	3.4	13
67	Accelerated aging against conventional storage: effects on the volatile composition of chardonnay white wines. <i>Journal of Food Science</i> , <b>2013</b> , 78, C507-13	3.4	24
66	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. <i>Journal of Food Quality</i> , <b>2013</b> , 36, 1-9	2.7	12
65	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. <i>Food Research International</i> , <b>2013</b> , 51, 536-543	7	29
64	Enological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. <i>Food Research International</i> , <b>2013</b> , 51, 325-334	7	16
63	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> , <b>2013</b> , 236, 77-88	3.4	2
62	Effects of hyper-oxygenation and storage of Macabeo and Airb white wines on their phenolic and volatile composition. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 87-99	3.4	8
61	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> , <b>2012</b> , 60, 5962-73	5.7	5
60	Changes in the volatile fractions and sensory properties of heather honey during storage under different temperatures. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 185-193	3.4	17
59	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> , <b>2012</b> , 47, 816-826	3.8	13
58	Aromatic potential of <i>Castanea sativa</i> Mill. compared to <i>Quercus</i> species to be used in cooperage. <i>Food Chemistry</i> , <b>2012</b> , 130, 875-881	8.5	19
57	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> , <b>2011</b> , 59, 4171-82	5.7	30
56	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> , <b>2011</b> , 59, 12171-82	5.7	35
55	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> , <b>2011</b> , 262, 124-130	3.9	13
54	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> , <b>2011</b> , 44, 866-874	5.4	28

53	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> , <b>2011</b> , 1218, 4910-7	4.5	25
52	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> , <b>2011</b> , 124, 727-737	8.5	33
51	A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenol composition. <i>Food Chemistry</i> , <b>2011</b> , 128, 997-1002	8.5	62
50	Antioxidant capacity and phenolic composition of different woods used in cooperage. <i>Food Chemistry</i> , <b>2011</b> , 129, 1584-1590	8.5	54
49	Cyclic polyalcohols: fingerprints to identify the botanical origin of natural woods used in wine aging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 1269-74	5.7	14
48	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> , <b>2011</b> , 124, 738-748	8.5	36
47	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> , <b>2010</b> , 58, 11483-92	5.7	35
46	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> , <b>2010</b> , 43, 1501-1507	5.4	27
45	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. <i>Food Research International</i> , <b>2010</b> , 43, 2335-2340	7	66
44	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. <i>Analytica Chimica Acta</i> , <b>2010</b> , 660, 177-82	6.6	121
43	Analysis of cyclitols in different <i>Quercus</i> species by gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 1735-8	4.3	15
42	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. <i>Food Chemistry</i> , <b>2010</b> , 119, 505-512	8.5	18
41	Effect of storage conditions on volatile composition of dried rosemary ( <i>Rosmarinus officinalis</i> L.) leaves. <i>Flavour and Fragrance Journal</i> , <b>2009</b> , 24, 245-250	2.5	5
40	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> , <b>2009</b> , 89, 2558-2564	4.3	14
39	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> , <b>2009</b> , 44, 1825-1835	3.8	17
38	Differentiation of monofloral citrus, rosemary, eucalyptus, lavender, thyme and heather honeys based on volatile composition and sensory descriptive analysis. <i>Food Chemistry</i> , <b>2009</b> , 112, 1022-1030	8.5	121
37	Comparison of extraction methods for volatile compounds of Muscat grape juice. <i>Talanta</i> , <b>2009</b> , 79, 871-872	6.2	49
36	Influence of storage conditions on chemical composition and sensory properties of citrus honey. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 1999-2006	5.7	41

35	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , <b>2008</b> , 11, 1-16	1.7	6
34	Aroma-active compounds of American, French, Hungarian and Russian oak woods, studied by GCMS and GCD. <i>Flavour and Fragrance Journal</i> , <b>2008</b> , 23, 93-98	2.5	66
33	Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses. <i>Dairy Science and Technology</i> , <b>2008</b> , 88, 355-367		42
32	Volatile composition and olfactory profile of pennyroyal ( <i>Mentha pulegium</i> L.) plants. <i>Flavour and Fragrance Journal</i> , <b>2007</b> , 22, 114-118	2.5	32
31	Aroma composition and new chemical markers of Spanish citrus honeys. <i>Food Chemistry</i> , <b>2007</b> , 103, 601-606	6.6	95
30	Aroma potential of Albillo wines and effect of skin-contact treatment. <i>Food Chemistry</i> , <b>2007</b> , 103, 631-640	4.5	49
29	Determination of anthocyanins in red wine using a newly developed method based on Fourier transform infrared spectroscopy. <i>Food Chemistry</i> , <b>2007</b> , 104, 1295-1303	8.5	53
28	VARIETAL AROMA COMPOUNDS OF VITIS VINIFERA CV. KHAMRI GROWN IN TUNISIA. <i>Journal of Food Quality</i> , <b>2007</b> , 30, 718-730	2.7	20
27	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY ( <i>ROSMARINUS OFFICINALIS</i> L.). <i>Journal of Sensory Studies</i> , <b>2007</b> , 22, 34	2.2	20
26	Aroma profile of wines from Albillo and Muscat grape varieties at different stages of ripening. <i>Food Control</i> , <b>2007</b> , 18, 398-403	6.2	71
25	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> , <b>2006</b> , 224, 27-31	3.4	37
24	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> , <b>2006</b> , 54, 3062-3067	5.7	29
23	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> , <b>2006</b> , 54, 6814-8	5.7	73
22	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> , <b>2006</b> , 54, 4809-13	5.7	59
21	Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat & petit grains wines and effect of skin contact. <i>Food Chemistry</i> , <b>2006</b> , 95, 279-289	8.5	91
20	Volatile composition and sensory characteristics of Chardonnay wines treated with American and Hungarian oak chips. <i>Food Chemistry</i> , <b>2006</b> , 99, 350-359	8.5	80
19	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GC-MS. <i>Talanta</i> , <b>2005</b> , 66, 1152-7	6.2	125
18	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> , <b>2005</b> , 53, 5385-9	5.7	113

17	Aroma enhancement in wines from different grape varieties using exogenous glycosidases. <i>Food Chemistry</i> , <b>2005</b> , 92, 627-635	8.5	78
16	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> , <b>2004</b> , 84, 2070-2076	4.3	83
15	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> , <b>2004</b> , 52, 6857-61	5.7	42
14	Analysis of volatile compounds of rosemary honey. Comparison of different extraction techniques. <i>Chromatographia</i> , <b>2003</b> , 57, 227-233	2.1	54
13	Influence of storage temperature on the volatile compounds of young white wines. <i>Food Control</i> , <b>2003</b> , 14, 301-306	6.2	67
12	Headspace solid-phase microextraction analysis of volatile components of spices. <i>Chromatographia</i> , <b>2002</b> , 55, 723-728	2.1	38
11	Effect of different drying methods on the volatile components of parsley ( <i>Petroselinum crispum</i> L.). <i>European Food Research and Technology</i> , <b>2002</b> , 215, 227-230	3.4	68
10	Supercritical carbon dioxide extraction of volatiles from spices. Comparison with simultaneous distillation-extraction. <i>Journal of Chromatography A</i> , <b>2002</b> , 947, 23-9	4.5	136
9	Effect of drying method on the volatiles in bay leaf ( <i>Laurus nobilis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 4520-4	5.7	94
8	Chemical and sensory changes in white wines fermented in the presence of oak chips. <i>International Journal of Food Science and Technology</i> , <b>2000</b> , 35, 23-32	3.8	22
7	Seasonal variations in the free fatty acid composition of Manchego cheese and changes during ripening. <i>European Food Research and Technology</i> , <b>2000</b> , 210, 314-317	3.4	24
6	Fermentation of white wines in the presence of wood chips of American and French oak. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 885-9	5.7	72
5	Fruity flavor increase of Spanish Airb white wines made by brief fermentation skin contact / Aumento del aroma afrutado de los vinos blancos Airb fermentados en presencia de hollejos. <i>Food Science and Technology International</i> , <b>1999</b> , 5, 149-157	2.6	10
4	Characteristics of wines fermented with different <i>Saccharomyces cerevisiae</i> strains isolated from the La Mancha region. <i>Food Microbiology</i> , <b>1999</b> , 16, 563-573	6	57
3	Prediction of the storage time in bottles of Spanish white wines using multivariate statistical analysis. <i>European Food Research and Technology</i> , <b>1999</b> , 208, 408-412		16
2	Gas chromatographic-mass spectrometric analysis of volatile compounds in oak wood used for ageing of wines and spirits. <i>Chromatographia</i> , <b>1998</b> , 47, 427-432	2.1	39
1	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> , <b>1998</b> , 26, 33-34		7