Monica Bueno

List of Publications by Year
in descending order

36 papers	1,261 citations	304368 22 h-index	395343 33 g-index
36 all docs	36 docs citations	36 times ranked	1482 citing authors

#	Article	IF	Citations
1	Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from Nannochloropsis oceanica microalgae. Journal of Supercritical Fluids, 2021, 167, 105039.	1.6	18
2	In vitro neuroprotective potential of terpenes from industrial orange juice by-products. Food and Function, 2021, 12, 302-314.	2.1	38
3	Hansen Solubility Parameters for Selection of Green Extraction Solvents. , 2021, , 710-724.		1
4	Seasonal variation of chemical profile of Ruta graveolens extracts and biological activity against Fusarium oxysporum, Fusarium proliferatum and Stemphylium vesicarium. Biochemical Systematics and Ecology, 2021, 95, 104223.	0.6	5
5	Phytosterol-rich compressed fluids extracts from Phormidium autumnale cyanobacteria with neuroprotective potential. Algal Research, 2021, 55, 102264.	2.4	14
6	Neuroprotective Effect of Terpenoids Recovered from Olive Oil By-Products. Foods, 2021, 10, 1507.	1.9	25
7	Sensory Relevance of Strecker Aldehydes in Wines. Preliminary Studies of Its Removal with Different Type of Resins. Foods, 2021, 10, 1711.	1.9	7
8	HPLC-DAD-APCI-MS as a Tool for Carotenoid Assessment of Wild and Cultivated Cherry Tomatoes. Horticulturae, 2021, 7, 272.	1.2	1
9	Pressurized Liquid Extraction. , 2020, , 375-398.		47
10	Chiral analysis in food science. TrAC - Trends in Analytical Chemistry, 2020, 123, 115761.	5.8	65
11	Compressed CO₂ Technologies for the Recovery of Carotenoid-Enriched Extracts from Dunaliella salina with Potential Neuroprotective Activity. ACS Sustainable Chemistry and Engineering, 2020, 8, 11413-11423.	3.2	20
12	Green Compressed Fluid Technologies To Extract Antioxidants and Lipids from Galdieria phlegrea in a Biorefinery Approach. ACS Sustainable Chemistry and Engineering, 2020, 8, 2939-2947.	3.2	20
13	Green ultra-high pressure extraction of bioactive compounds from Haematococcus pluvialis and Porphyridium cruentum microalgae. Innovative Food Science and Emerging Technologies, 2020, 66, 102532.	2.7	26
14	Compressed Fluids for Food By-product Biorefinery. Nanotechnology in the Life Sciences, 2020, , 219-238.	0.4	1
15	Hansen solubility parameters for selection of green extraction solvents. TrAC - Trends in Analytical Chemistry, 2019, 118, 227-237.	5.8	86
16	Recent advances in mass spectrometry studies of non-covalent complexes of macrocycles - A review. Analytica Chimica Acta, 2019, 1081, 32-50.	2.6	18
17	Sub- and supercritical fluid extraction of bioactive compounds from plants, food-by-products, seaweeds and microalgae â€“ An update. TrAC - Trends in Analytical Chemistry, 2019, 116, 198-213.	5.8	184
18	Development of a robust HS-SPME-GC-MS method for the analysis of solid food samples. Analysis of volatile compounds in fresh raw beef of differing lipid oxidation degrees. Food Chemistry, 2019, 281, 49-56.	4.2	52

#	Article	IF	Citations
19	Downstream Green Processes for Recovery of Bioactives from Algae. Grand Challenges in Biology and Biotechnology, 2019, , 399-425.	2.4	3
20	A procedure for the measurement of Oxygen Consumption Rates (OCRs) in red wines and some observations about the influence of wine initial chemical composition. Food Chemistry, 2018, 248, 37-45.	4.2	22
21	Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. Food Chemistry, 2018, 242, 288-300.	4.2	45
22	Omics Technology: Foodomics. , 2018, , 53-53.		1
23	Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. Frontiers in Chemistry, 2018, 6, 20.	1.8	46
24	Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. Journal of Chromatography A, 2017, 1504, 27-34.	1.8	43
25	Oxygen and SO₂ Consumption Rates in White and RosÃ© Wines: Relationship with and Effects on Wine Chemical Composition. Journal of Agricultural and Food Chemistry, 2017, 65, 9488-9495.	2.4	28
26	Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. Journal of Agricultural and Food Chemistry, 2016, 64, 608-617.	2.4	58
27	Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO₂. Journal of Agricultural and Food Chemistry, 2015, 63, 10928-10937.	2.4	58
28	Oxygen Consumption by Red Wines. Part II: Differential Effects on Color and Chemical Composition Caused by Oxygen Taken in Different Sulfur Dioxide-Related Oxidation Contexts. Journal of Agricultural and Food Chemistry, 2015, 63, 10938-10947.	2.4	31
29	New Insights into the Chemistry Involved in Aroma Development during Wine Bottle Aging: Slow Redox Processes and Chemical Equilibrium Shifts. ACS Symposium Series, 2015, , 275-289.	0.5	4
30	Simultaneous determination of free and bonded forms of odor-active carbonyls in wine using a headspace solid phase microextraction strategy. Journal of Chromatography A, 2014, 1369, 33-42.	1.8	46
31	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. Meat Science, 2014, 98, 622-628.	2.7	35
32	Key Changes in Wine Aroma Active Compounds during Bottle Storage of Spanish Red Wines under Different Oxygen Levels. Journal of Agricultural and Food Chemistry, 2014, 62, 10015-10027.	2.4	48
33	Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. Food Research International, 2013, 54, 772-780.	2.9	38
34	Gas chromatographicâ€“olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. Food Chemistry, 2011, 129, 1909-1918.	4.2	63
35	Selectivity and efficiency of different reversed-phase and mixed-mode sorbents to preconcentrate and isolate aroma molecules. Journal of Chromatography A, 2010, 1217, 1557-1566.	1.8	23
36	Chemical and sensory characterization of oxidative behavior in different wines. Food Research International, 2010, 43, 1423-1428.	2.9	41