

List of Publications by Citations

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

62 papers	1,095 citations	18 h-index	30 g-index
63 ext. papers	1,365 ext. citations	5.7 avg, IF	4.81 L-index

#	Paper	IF	Citations
62	Enhanced and green extraction of bioactive compounds from <i>Lippia citriodora</i> by tailor-made natural deep eutectic solvents. <i>Food Research International</i> , 2018 , 111, 67-76	7	64
61	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
60	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. <i>Arabian Journal of Chemistry</i> , 2020 , 13, 1685-1701	5.9	60
59	Wine science in the metabolomics era. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 74, 1-20	14.6	59
58	Antioxidant capacity and phenolic composition of different woods used in cooperage. <i>Food Chemistry</i> , 2011 , 129, 1584-1590	8.5	54
57	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
56	Comparison of extraction methods for volatile compounds of Muscat grape juice. <i>Talanta</i> , 2009 , 79, 871-882	6.2	49
55	Revalorization of winery by-products as source of natural preservatives obtained by means of green extraction techniques. <i>Industrial Crops and Products</i> , 2018 , 112, 617-625	5.9	48
54	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
53	Assessment of flavanol stereoisomers and caffeine and theobromine content in commercial chocolates. <i>Food Chemistry</i> , 2016 , 208, 177-84	8.5	35
52	Factors Affecting the Absorption, Metabolism, and Excretion of Cocoa Flavanols in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7615-23	5.7	29
51	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
50	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
49	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
48	Antiplatelet Activity of Natural Bioactive Extracts from Mango (L.) and its By-Products. <i>Antioxidants</i> , 2019 , 8,	7.1	23
47	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
46	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

45	Natural extracts from grape seed and stem by-products in combination with colloidal silver as alternative preservatives to SO for white wines: Effects on chemical composition and sensorial properties. <i>Food Research International</i> , 2019 , 125, 108594	7	18
44	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
43	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
42	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
41	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
40	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. <i>Food Research International</i> , 2020 , 138, 109786	7	17
39	Evolution of bioactive compounds of three mango cultivars (<i>Mangifera indica</i> L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. <i>Food Research International</i> , 2019 , 125, 108526	7	16
38	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	7	16
37	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
36	HPLC-DAD-Q-ToF-MS profiling of phenolic compounds from mango (<i>Mangifera indica</i> L.) seed kernel of different cultivars and maturation stages as a preliminary approach to determine functional and nutraceutical value. <i>Food Chemistry</i> , 2021 , 337, 127764	8.5	15
35	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. <i>Food Control</i> , 2015 , 50, 581-588	6.2	14
34	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
33	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
32	A novel sustainable approach for the extraction of value-added compounds from <i>Hibiscus sabdariffa</i> L. calyces by natural deep eutectic solvents. <i>Food Research International</i> , 2020 , 137, 109646	7	14
31	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
30	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
29	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
28	Implementation of subcritical water extraction with natural deep eutectic solvents for sustainable extraction of phenolic compounds from winemaking by-products. <i>Food Research International</i> , 2020 , 137, 109728	7	13

27	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
26	Acute study of dose-dependent effects of (-)-epicatechin on vascular function in healthy male volunteers: A randomized controlled trial. <i>Clinical Nutrition</i> , 2020 , 39, 746-754	5.9	10
25	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
24	Fingerprints of acacia aging treatments by barrels or chips based on volatile profile, sensorial properties, and multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5795-5806	4.3	9
23	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
22	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
21	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. <i>Food Research International</i> , 2020 , 137, 109466	7	7
20	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
19	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
18	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. <i>Beverages</i> , 2018 , 4, 91	3.4	6
17	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). <i>Holzforschung</i> , 2019 , 73, 295-303	2	5
16	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
15	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
14	Modifiers based on natural deep eutectic mixtures to enhance anthocyanins isolation from grape pomace by pressurized hot water extraction. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111889	5.4	5
13	Study of phenolic potential of seasoned and toasted Portuguese wood species (<i>Quercus pyrenaica</i> and <i>Castanea sativa</i>). <i>Oeno One</i> , 2016 , 47, 311	3.3	4
12	Comprehensive research on mango by-products applications in food industry. <i>Trends in Food Science and Technology</i> , 2021 , 118, 179-188	15.3	3
11	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. <i>Food Research International</i> , 2021 , 140, 109852	7	3
10	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

9	Inactive dry yeast to improve the oxidative stability of Spanish dry-fermented sausage Balchich et al. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111385	5.4	2
8	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
7	The different occurrence conditions of <i>Quercus robur</i> L. and <i>Quercus petraea</i> (Mattuschka) Liebl. on current habitat in Galicia, NW Iberian Peninsula. <i>Scandinavian Journal of Forest Research</i> , 2015 , 30, 122-134	1.7	1
6	Effect of Microwave Maceration and SO Free Vinification on Volatile Composition of Red Wines. <i>Foods</i> , 2021 , 10,	4.9	1
5	Revalorisation of Agro-Industrial Wastes into High Value-Added Products. <i>Advances in Science, Technology and Innovation</i> , 2021 , 229-245	0.3	1
4	Effect of winery by-product extracts on oxidative stability, volatile organic compounds and aroma profile of cooked pork model systems during chilled storage. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112260	5.4	1
3	Corky off-flavor compounds in cork planks at different storage times before processing. Influence on the quality of the final stoppers. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4735-4742	4.3	0
2	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. <i>Food Control</i> , 2022 , 135, 108791	6.2	
1	Recent advances and new challenges of green solvents for the extraction of phenolic compounds from tropical fruits 2021 , 271-287		