M Elena Alan

List of Publications by Year in Descending Order

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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	Quality Assurance of commercial guacamoles preserved by high pressure processing versus conventional thermal processing. *Food Control*, **2022**, 135, 108791	6.2	
61	Comprehensive research on mango by-products applications in food industry. *Trends in Food Science and Technology*, **2021**, 118, 179-188	15.3	3
60	Effect of Microwave Maceration and SO Free Vinification on Volatile Composition of Red Wines. *Foods*, **2021**, 10,	4.9	1
59	HPLC-DAD-Q-ToF-MS profiling of phenolic compounds from mango (Mangifera indica L.) seed kernel of different cultivars and maturation stages as a preliminary approach to determine functional and nutraceutical value. *Food Chemistry*, **2021**, 337, 127764	8.5	15
58	Profiling phenolic compounds in underutilized mango peel by-products from cultivars grown in Spanish subtropical climate over maturation course. *Food Research International*, **2021**, 140, 109852	7	3
57	Recent advances and new challenges of green solvents for the extraction of phenolic compounds from tropical fruits **2021**, 271-287		
56	Revalorisation of Agro-Industrial Wastes into High Value-Added Products. *Advances in Science, Technology and Innovation*, **2021**, 229-245	0.3	1
55	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. *Molecules*, **2021**, 26,	4.8	6
54	Corky off-flavor compounds in cork planks at different storage times before processing. Influence on the quality of the final stoppers. *Journal of the Science of Food and Agriculture*, **2021**, 101, 4735-4742	4.3	0
53	Inactive dry yeast to improve the oxidative stability of Spanish dry-fermented sausage Salchichón *LWT - Food Science and Technology*, **2021**, 146, 111385	5.4	2
52	Modifiers based on natural deep eutectic mixtures to enhance anthocyanins isolation from grape pomace by pressurized hot water extraction. *LWT - Food Science and Technology*, **2021**, 149, 111889	5.4	5
51	Effect of winery by-product extracts on oxidative stability, volatile organic compounds and aroma profile of cooked pork model systems during chilled storage. *LWT - Food Science and Technology*, **2021**, 152, 112260	5.4	1
50	Evaluation of the Storage Conditions and Type of Cork Stopper on the Quality of Bottled White Wines. *Molecules*, **2021**, 26,	4.8	3
49	Mango by-products as a natural source of valuable odor-active compounds. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4688-4695	4.3	8
48	Pressurized GRAS solvents for the green extraction of phenolic compounds from hibiscus sabdariffa calyces. *Food Research International*, **2020**, 137, 109466	7	7
47	Implementation of subcritical water extraction with natural deep eutectic solvents for sustainable extraction of phenolic compounds from winemaking by-products. *Food Research International*, **2020** , 137, 109728	7	13
46	Revalorization of bioactive compounds from tropical fruit by-products and industrial applications by means of sustainable approaches. *Food Research International*, **2020**, 138, 109786	7	17

45	A novel sustainable approach for the extraction of value-added compounds from Hibiscus sabdariffa L. calyces by natural deep eutectic solvents. *Food Research International*, **2020**, 137, 109646	7	14
44	Effect of Wine Lees as Alternative Antioxidants on Physicochemical and Sensorial Composition of Deer Burgers Stored during Chilled Storage. *Antioxidants*, **2020**, 9,	7.1	6
43	Choline chloride derivative-based deep eutectic liquids as novel green alternative solvents for extraction of phenolic compounds from olive leaf. *Arabian Journal of Chemistry*, **2020**, 13, 1685-1701	5.9	60
42	Acute study of dose-dependent effects of (-)-epicatechin on vascular function in healthy male volunteers: A randomized controlled trial. *Clinical Nutrition*, **2020**, 39, 746-754	5.9	10
41	Isolation of natural flavoring compounds from cooperage woods by pressurized hot water extraction (PHWE). *Holzforschung*, **2019**, 73, 295-303	2	5
40	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. *Food Research International*, **2019**, 125, 108594	7	18
39	Evolution of bioactive compounds of three mango cultivars (Mangifera indica L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. *Food Research International*, **2019**, 125, 108526	7	16
38	Antiplatelet Activity of Natural Bioactive Extracts from Mango (L.) and its By-Products. *Antioxidants*, **2019**, 8,	7.1	23
37	Oenological potential of extracts from winery and cooperage by-products in combination with colloidal silver as natural substitutes to sulphur dioxide. *Food Chemistry*, **2019**, 276, 485-493	8.5	8
36	Revalorization of winery by-products as source of natural preservatives obtained by means of green extraction techniques. *Industrial Crops and Products*, **2018**, 112, 617-625	5.9	48
35	Enhanced and green extraction of bioactive compounds from Lippia citriodora by tailor-made natural deep eutectic solvents. *Food Research International*, **2018**, 111, 67-76	7	64
34	Natural extracts from fresh and oven-dried winemaking by-products as valuable source of antioxidant compounds. *Food Science and Nutrition*, **2018**, 6, 1564-1574	3.2	9
33	Oak wood extracts as natural antioxidants to increase shelf life of raw pork patties in modified atmosphere packaging. *Food Research International*, **2018**, 111, 524-533	7	21
32	New Strategies to Improve Sensorial Quality of White Wines by Wood Contact. *Beverages*, **2018**, 4, 91	3.4	6
31	Fingerprints of acacia aging treatments by barrels or chips based on volatile profile, sensorial properties, and multivariate analysis. *Journal of the Science of Food and Agriculture*, **2018**, 98, 5795-5806	4.3	9
30	Extraction of natural flavorings with antioxidant capacity from cooperage by-products by green extraction procedure with subcritical fluids. *Industrial Crops and Products*, **2017**, 103, 222-232	5.9	25
29	Alternative amendment for vineyards from by-products of pyro-bituminous shale: Effect on wine amino acids and biogenic amines. *Food Research International*, **2017**, 101, 239-248	7	1
28	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. *Food Research International*, **2016**, 81, 122-132	7	5

27	Study of phenolic potential of seasoned and toasted Portuguese wood species (Quercus pyrenaica and Castanea sativa). *Oeno One*, **2016**, 47, 311	3.3	4
26	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (Citrus paradisi Macf.). *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 8915729	6.7	53
25	Assessment of flavanol stereoisomers and caffeine and theobromine content in commercial chocolates. *Food Chemistry*, **2016**, 208, 177-84	8.5	35
24	Factors Affecting the Absorption, Metabolism, and Excretion of Cocoa Flavanols in Humans. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7615-23	5.7	29
23	Wine science in the metabolomics era. *TrAC - Trends in Analytical Chemistry*, **2015**, 74, 1-20	14.6	59
22	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. *Food Control*, **2015**, 50, 581-588	6.2	14
21	The different occurrence conditions of Quercus robur L. and Quercus petraea (Mattuschka) Liebl. on current habitat in Galicia, NW Iberian Peninsula. *Scandinavian Journal of Forest Research*, **2015**, 30, 122-134	1.7	1
20	Freeze-dried grape skins by-products to enhance the quality of white wines from neutral grape varieties. *Food Research International*, **2015**, 69, 97-105	7	17
19	Floral origin markers for authenticating Lavandin honey (Lavandula angustifolia x latifolia). Discrimination from Lavender honey (Lavandula latifolia). *Food Control*, **2014**, 37, 362-370	6.2	44
18	Evaluation of Portuguese and Spanish Quercus pyrenaica and Castanea sativa species used in cooperage as natural source of phenolic compounds. *European Food Research and Technology*, **2013** , 237, 367-375	3.4	13
17	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. *Journal of Food Quality*, **2013**, 36, 1-9	2.7	12
16	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. *Food Research International*, **2013**, 51, 536-543	7	29
15	Enological potential of chestnut wood for aging Tempranillo wines part I: Volatile compounds and sensorial properties. *Food Research International*, **2013**, 51, 325-334	7	16
14	Changes in the volatile fractions and sensory properties of heather honey during storage under different temperatures. *European Food Research and Technology*, **2012**, 235, 185-193	3.4	17
13	Analysis of volatile composition of toasted and non-toasted commercial chips by GC-MS after an accelerated solvent extraction method. *International Journal of Food Science and Technology*, **2012**, 47, 816-826	3.8	13
12	Aromatic potential of Castanea sativa Mill. compared to Quercus species to be used in cooperage. *Food Chemistry*, **2012**, 130, 875-881	8.5	19
11	Influence of geographical location, site and silvicultural parameters, on volatile composition of Quercus pyrenaica Willd. wood used in wine aging. *Forest Ecology and Management*, **2011**, 262, 124-130	3.9	13
10	Volatile compounds as markers of ageing in Tempranillo red wines from La Mancha D.O. stored in oak wood barrels. *Journal of Chromatography A*, **2011**, 1218, 4910-7	4.5	25

9	A study of the antioxidant capacity of oak wood used in wine ageing and the correlation with polyphenol composition. *Food Chemistry*, **2011**, 128, 997-1002	8.5	62
8	Antioxidant capacity and phenolic composition of different woods used in cooperage. *Food Chemistry*, **2011**, 129, 1584-1590	8.5	54
7	Cyclic polyalcohols: fingerprints to identify the botanical origin of natural woods used in wine aging. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1269-74	5.7	14
6	Analysis of cyclitols in different Quercus species by gas chromatography-mass spectrometry. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1735-8	4.3	15
5	Monosaccharide anhydrides, new markers of toasted oak wood used for ageing wines and distillates. *Food Chemistry*, **2010**, 119, 505-512	8.5	18
4	Effect of storage conditions on volatile composition of dried rosemary (Rosmarinus officinalis L.) leaves. *Flavour and Fragrance Journal*, **2009**, 24, 245-250	2.5	5
3	Optimisation of pressurised liquid extraction for the determination of monosaccharides and polyalcohols in woods used in wine aging. *Journal of the Science of Food and Agriculture*, **2009**, 89, 2558-2564	4.3	14
2	Extraction of volatile and semi-volatile components from oak wood used for aging wine by miniaturised pressurised liquid technique. *International Journal of Food Science and Technology*, **2009**, 44, 1825-1835	3.8	17
1	Comparison of extraction methods for volatile compounds of Muscat grape juice. *Talanta*, **2009**, 79, 871-6	6.2	49