Remedios Castro Mejias

List of Publications by Year
in descending order

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72 papers	1,948 citations	279487 23 h-index	288905 40 g-index
72 all docs	72 docs citations	72 times ranked	1689 citing authors

#	Article	IF	Citations
1	New Accelerating Techniques Applied to the Ageing of Oenological Products. Food Reviews International, 2023, 39, 1526-1546.	4.3	7
2	Alternative beverages for probiotic foods. European Food Research and Technology, 2022, 248, 301-314.	1.6	7
3	Influence of different fermentation conditions on the analytical and sensory properties of craft beers: Hopping, fermentation temperature and yeast strain. Journal of Food Composition and Analysis, 2022, 106, 104278.	1.9	12
4	Influence of Different Bacteria Inocula and Temperature Levels on the Chemical Composition and Antioxidant Activity of Prickly Pear Vinegar Produced by Surface Culture. Foods, 2022, 11, 303.	1.9	6
5	The impact of ultrasound, micro-oxygenation and oak wood type on the phenolic and volatile composition of a Tempranillo red wine. LWT - Food Science and Technology, 2022, 163, 113618.	2.5	0
6	Production of prickly pear (Opuntia ficus-indica) vinegar in submerged culture using Acetobacter malorum and Gluconobacter oxydans: Study of volatile and polyphenolic composition. Journal of Food Composition and Analysis, 2022, 112, 104699.	1.9	6
7	Evaluation of the influence of the microorganisms involved in the production of beers on their sensory characteristics. Food and Bioproducts Processing, 2022, 135, 33-47.	1.8	4
8	Influence of fermentation temperature and yeast type on the chemical and sensory profile of handcrafted beers. Journal of the Science of Food and Agriculture, 2021, 101, 1174-1181.	1.7	17
9	Effect of different cooking methods on sea lettuce (<scp>Ulva rigida</scp>) volatile compounds and sensory properties. Journal of the Science of Food and Agriculture, 2021, 101, 970-980.	1.7	10
10	Characterization and differentiation of seaweeds on the basis of their volatile composition. Food Chemistry, 2021, 336, 127725.	4.2	13
11	Application of accelerating energies to the maceration of sherry vinegar with citrus fruits. Journal of the Science of Food and Agriculture, 2021, 101, 2235-2246.	1.7	8
12	Aroma of Sherry Products: A Review. Foods, 2021, 10, 753.	1.9	26
13	Biotechnological Processes in Fruit Vinegar Production. Foods, 2021, 10, 945.	1.9	51
14	Application of Microwaves as an Advanced Technique for the Development of Sherry Vinegar Macerated with Pineapple. Beverages, 2021, 7, 18.	1.3	1
15	Novel Analysis on Aroma Compounds of Wine, Vinegar and Derived Products. Foods, 2021, 10, 1245.	1.9	2
16	Olfactometric and sensory evaluation of red wines subjected to ultrasound or microwaves during their maceration or ageing stages. LWT - Food Science and Technology, 2021, 144, 111228.	2.5	14
17	Recent Developments in Identification of Genuine Odor- and Taste-Active Compounds in Foods. Foods, 2021, 10, 1628.	1.9	0
18	HPLC-DAD-MS and Antioxidant Profile of Fractions from Amontillado Sherry Wine Obtained Using High-Speed Counter-Current Chromatography. Foods, 2021, 10, 131.	1.9	9

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19	Suitability of alternative wood types other than American oak wood for the ageing of Sherry vinegar. Food Chemistry, 2020, 316, 126386.	4.2	11
20	Development of Head Space Sorptive Extraction Method for the Determination of Volatile Compounds in Beer and Comparison with Stir Bar Sorptive Extraction. Foods, 2020, 9, 255.	1.9	12
21	Use of ultrasound at a pilot scale to accelerate the ageing of sherry vinegar. Ultrasonics Sonochemistry, 2020, 69, 105244.	3.8	12
22	Effect of the type of wood used for ageing on the volatile composition of Pedro XimÃ©nez sweet wine. Journal of the Science of Food and Agriculture, 2020, 100, 2512-2521.	1.7	14
23	Flavored Sherry vinegar with citric notes: Characterization and effect of ultrasound in the maceration of orange peels. Food Research International, 2020, 133, 109165.	2.9	19
24	Use of Sensory Analysis to Investigate the Influence of Climate Chambers and Other Process Variables in the Production of Sweet Wines. Foods, 2020, 9, 424.	1.9	10
25	Characterization by gas chromatography-olfactometry of the most odour-active compounds in Italian balsamic vinegars with geographical indication. Food Chemistry, 2019, 272, 702-708.	4.2	26
26	Development of a stir bar sorptive extraction method to study different beer styles volatile profiles. Food Research International, 2019, 126, 108680.	2.9	26
27	Characterization and Differentiation of Spanish Vinegars from Jerez and Condado de Huelva Protected Designations of Origin. Foods, 2019, 8, 341.	1.9	5
28	Evolution of volatile compounds and sensory characteristics of edible green seaweed (<i>Ulva) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 2019, 99, 5475-5482.	1.7	21
29	Development of vinegar obtained from lemon juice: Optimization and chemical characterization of the process. LWT - Food Science and Technology, 2019, 100, 314-321.	2.5	18
30	Optimization of a multiple headspace sorptive extraction method coupled to gas chromatography-mass spectrometry for the determination of volatile compounds in macroalgae. Journal of Chromatography A, 2018, 1551, 41-51.	1.8	27
31	Benchmarking laboratoryâ€scale pomegranate vinegar against commercial wine vinegars: antioxidant activity and chemical composition. Journal of the Science of Food and Agriculture, 2018, 98, 4749-4758.	1.7	27
32	Comparative study of submerged and surface culture acetification process for orange vinegar. Journal of the Science of Food and Agriculture, 2018, 98, 1052-1060.	1.7	20
33	Application of a stir bar sorptive extraction method for the determination of volatile compounds in different grape varieties. Journal of the Science of Food and Agriculture, 2017, 97, 939-948.	1.7	16
34	Volatile composition of Pedro XimÃ©nez and Muscat sweet Sherry wines from sun and chamber dried grapes: a feasible alternative to the traditional sun-drying. Journal of Food Science and Technology, 2016, 53, 2519-2531.	1.4	18
35	Development of a stir bar sorptive extraction method for the determination of volatile compounds in orange juices. Journal of Separation Science, 2016, 39, 3586-3593.	1.3	15
36	Chemical and sensory characteristics of orange based vinegar. Journal of Food Science and Technology, 2016, 53, 3147-3156.	1.4	23

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37	Optimization of Head Space Sorptive Extraction to Determine Volatile Compounds from Oak Wood in Fortified Wines. Chromatographia, 2016, 79, 763-771.	0.7	21
38	Effect of ageing of sweet Sherry wines obtained from cvs Muscat and Pedro XimÃ©nez on ethyl carbamate concentration. Australian Journal of Grape and Wine Research, 2015, 21, 396-403.	1.0	7
39	Novel vinegar-derived product enriched with dietary fiber: effect on polyphenolic profile, volatile composition and sensory analysis. Journal of Food Science and Technology, 2015, 52, 7608-7624.	1.4	12
40	Development of a new stir bar sorptive extraction method for the determination of mediumâ€level volatile thiols in wine. Journal of Separation Science, 2014, 37, 1867-1872.	1.3	13
41	Development and optimisation by means of sensory analysis of new beverages based on different fruit juices and sherry wine vinegar. Journal of the Science of Food and Agriculture, 2013, 93, 741-748.	1.7	10
42	Study of the content in volatile compounds during the aging of sweet Sherry wines obtained from grapes cv. Muscat and fermented under different conditions. European Food Research and Technology, 2013, 237, 905-922.	1.6	11
43	Study of the volatile composition and sensory characteristics of new Sherry vinegar-derived products by maceration with fruits. LWT - Food Science and Technology, 2013, 50, 469-479.	2.5	21
44	Characterisation of commercial aromatised vinegars: phenolic compounds, volatile composition and antioxidant activity. Journal of the Science of Food and Agriculture, 2013, 93, 1284-1302.	1.7	15
45	Characterization and differentiation of high quality vinegars by stir bar sorptive extraction coupled to gas chromatography-mass spectrometry (SBSEâ€“GCâ€“MS). LWT - Food Science and Technology, 2012, 47, 332-341.	2.5	44
46	Characterization and Differentiation of Sherry Brandies Using Their Aromatic Profile. Journal of Agricultural and Food Chemistry, 2011, 59, 2410-2415.	2.4	21
47	Accelerated aging of a Sherry wine vinegar on an industrial scale employing microoxygenation and oak chips. European Food Research and Technology, 2011, 232, 241-254.	1.6	20
48	A new FTâ€IR method combined with multivariate analysis for the classification of vinegars from different raw materials and production processes. Journal of the Science of Food and Agriculture, 2010, 90, 712-718.	1.7	27
49	Development of a stir bar sorptive extraction method coupled to gas chromatography-mass spectrometry for the analysis of volatile compounds in Sherry brandy. Analytica Chimica Acta, 2010, 672, 130-136.	2.6	41
50	New FT-IR method to control the evolution of the volatile constituents of vinegar during the acetic fermentation process. Food Chemistry, 2010, 121, 575-579.	4.2	15
51	Study of the Polyphenolic Composition and Antioxidant Activity of New Sherry Vinegar-Derived Products by Maceration with Fruits. Journal of Agricultural and Food Chemistry, 2010, 58, 11814-11820.	2.4	35
52	Traceability of Phytosanitary Products in the Production of a Sherry Wine Vinegar. Journal of Agricultural and Food Chemistry, 2009, 57, 2193-2199.	2.4	9
53	Characterisation of the volatile fraction of Andalusian sweet wines. European Food Research and Technology, 2008, 226, 1479-1484.	1.6	24
54	Application of solid phase extraction techniques to analyse volatile compounds in wines and other enological products. European Food Research and Technology, 2008, 228, 1-18.	1.6	76

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55	Optimization of stir bar sorptive extraction applied to the determination of pesticides in vinegars. Journal of Chromatography A, 2007, 1165, 144-150.	1.8	39
56	Stir bar sorptive extraction of volatile compounds in vinegar: Validation study and comparison with solid phase microextraction. Journal of Chromatography A, 2007, 1167, 18-26.	1.8	96
57	Characterisation of volatile fraction of monovarietal wines: Influence of winemaking practices. Analytica Chimica Acta, 2006, 563, 165-172.	2.6	38
58	Optimisation of stir bar sorptive extraction applied to the determination of volatile compounds in vinegars. Journal of Chromatography A, 2006, 1104, 47-53.	1.8	110
59	Changes in the polyphenolic and volatile content of â€œFinoâ€•Sherry wine exposed to high temperature and ultraviolet and visible radiation. European Food Research and Technology, 2006, 222, 302-309.	1.6	23
60	Effects of Grape Destemming on the Polyphenolic and Volatile Content of Fino Sherry Wine during Alcoholic Fermentation. Food Science and Technology International, 2005, 11, 233-242.	1.1	6
61	Comparative analysis of volatile compounds of â€˜finoâ€™ sherry wine by rotatory and continuous liquidâ€“liquid extraction and solid-phase microextraction in conjunction with gas chromatography-mass spectrometry. Analytica Chimica Acta, 2004, 513, 141-150.	2.6	68
62	Study of the antioxidant power of brandies and vinegars derived from Sherry wines and correlation with their content in polyphenols. Food Research International, 2004, 37, 715-721.	2.9	99
63	Optimisation of headspace solid-phase microextraction for the analysis of volatile phenols in wine. Journal of Chromatography A, 2003, 995, 11-20.	1.8	106
64	Changes in the Polyphenolic and Volatile Contents of â€œFinoâ€•Sherry Wine Exposed to Ultraviolet and Visible Radiation during Storage. Journal of Agricultural and Food Chemistry, 2003, 51, 6482-6487.	2.4	40
65	Chemometric Studies of Vinegars from Different Raw Materials and Processes of Production. Journal of Agricultural and Food Chemistry, 2003, 51, 3345-3351.	2.4	99
66	Influence of metallic content of fino sherry wine on its susceptibility to browning. Food Research International, 2002, 35, 785-791.	2.9	41
67	Comparative analysis of the organic acid content of vinegar by capillary electrophoresis and ion-exclusion chromatography with conductimetric detection. Chromatographia, 2002, 56, 57-61.	0.7	21
68	Analysis of sugar acids by capillary electrophoresis with indirect UV detection. Application to samples of must and wine.. European Food Research and Technology, 2002, 215, 255-259.	1.6	13
69	Optimisation of headspace solid-phase microextraction for analysis of aromatic compounds in vinegar. Journal of Chromatography A, 2002, 953, 7-15.	1.8	73
70	Removal of iron, copper and manganese from white wines through ion exchange techniques: effects on their organoleptic characteristics and susceptibility to browning. Analytica Chimica Acta, 2002, 458, 197-202.	2.6	59
71	Headspace solid-phase microextraction analysis of aroma compounds in vinegar. Journal of Chromatography A, 2002, 967, 261-267.	1.8	65
72	The use of activated charcoal in combination with other fining agents and its influence on the organoleptic properties of sherry wine. European Food Research and Technology, 2001, 212, 671-675.	1.6	17