

# Luis Zea

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5850810/publications.pdf>

Version: 2024-02-01

19  
papers

998  
citations

567281

15  
h-index

839539

18  
g-index

19  
all docs

19  
docs citations

19  
times ranked

831  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analytical Study of Aromatic Series in Sherry Wines Subjected to Biological Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7356-7361.	5.2	152
2	Aroma compounds as markers of the changes in sherry wines subjected to biological ageing. <i>Food Control</i> , 2005, 16, 333-338.	5.5	144
3	Discrimination of the aroma fraction of Sherry wines obtained by oxidative and biological ageing. <i>Food Chemistry</i> , 2001, 75, 79-84.	8.2	125
4	The effects of grape must fermentation conditions on volatile alcohols and esters formed by <i>Saccharomyces cerevisiae</i> . <i>Journal of the Science of Food and Agriculture</i> , 1997, 75, 155-160.	3.5	80
5	Aroma series as fingerprints for biological ageing in fino sherry-type wines. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2319-2326.	3.5	75
6	Aroma active compounds during the drying of grapes cv. Pedro Ximenez destined to the production of sweet Sherry wine. <i>European Food Research and Technology</i> , 2010, 230, 429-435.	3.3	75
7	Changes in Color and Odorant Compounds during Oxidative Aging of Pedro Ximenez Sweet Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3592-3598.	5.2	53
8	Response of the Aroma Fraction in Sherry Wines Subjected to Accelerated Biological Aging. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3297-3302.	5.2	50
9	Comparison of Odor-Active Compounds in Sherry Wines Processed from Ecologically and Conventionally Grown Pedro Ximenez Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 968-973.	5.2	46
10	Acetaldehyde as Key Compound for the Authenticity of Sherry Wines: A Study Covering 5 Decades. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 681-693.	11.7	46
11	Evaluation of the Active Odorants in Amontillado Sherry Wines during the Aging Process. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6900-6904.	5.2	39
12	Odorant active compounds in Amontillado wines obtained by combination of two consecutive ageing processes. <i>European Food Research and Technology</i> , 2008, 227, 1687-1692.	3.3	20
13	Changes in aroma profile of musts from grapes cv. Pedro Ximenez chamber-dried at controlled conditions destined to the production of sweet Sherry wine. <i>LWT - Food Science and Technology</i> , 2014, 59, 560-565.	5.2	19
14	Optimization and validation of an automated DHS-TD-GC-MS method for the determination of aromatic esters in sweet wines. <i>Talanta</i> , 2014, 123, 32-38.	5.5	18
15	Changes in aroma profile of sherry wines during the oxidative ageing. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2425-2432.	2.7	17
16	Chemical and morphological characterization of Chardonnay and Gewürztraminer grapes and changes during chamber-drying under controlled conditions. <i>Food Chemistry</i> , 2014, 159, 128-136.	8.2	17
17	Optimization and validation of a DHS-TD-GC-MS method to wineomics studies. <i>Talanta</i> , 2019, 192, 301-307.	5.5	14
18	Comparative study of the $\gamma$ -butyrolactone and pantolactone contents in cells and musts during vinification by three <i>Saccharomyces cerevisiae</i> races. <i>Biotechnology Letters</i> , 1995, 17, 1351.	2.2	7

#	ARTICLE	IF	CITATIONS
19	Fortified wines. , 2022, , 629-668.		1