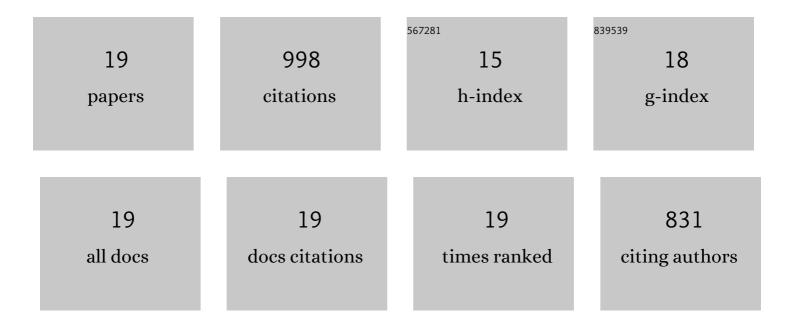
Luis Zea

List of Publications by Year in descending order

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LUIS 7EA

| # | Article | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Analytical Study of Aromatic Series in Sherry Wines Subjected to Biological Aging. Journal of Agricultural and Food Chemistry, 2002, 50, 7356-7361. | 5.2 | 152 |
| 2 | Aroma compounds as markers of the changes in sherry wines subjected to biological ageing. Food Control, 2005, 16, 333-338. | 5.5 | 144 |
| 3 | Discrimination of the aroma fraction of Sherry wines obtained by oxidative and biological ageing. Food Chemistry, 2001, 75, 79-84. | 8.2 | 125 |
| 4 | The effects of grape must fermentation conditions on volatile alcohols and esters formed bySaccharomyces cerevisiae. Journal of the Science of Food and Agriculture, 1997, 75, 155-160. | 3.5 | 80 |
| 5 | Aroma series as fingerprints for biological ageing in fino sherryâ€ŧype wines. Journal of the Science of Food and Agriculture, 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. European Food Research and Technology, 2010, 230, 429-435. | 3.3 | 75 |
| 7 | Changes in Color and Odorant Compounds during Oxidative Aging of Pedro Ximenez Sweet Wines. Journal of Agricultural and Food Chemistry, 2007, 55, 3592-3598. | 5.2 | 53 |
| 8 | Response of the Aroma Fraction in Sherry Wines Subjected to Accelerated Biological Aging. Journal of Agricultural and Food Chemistry, 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. Journal of Agricultural and Food Chemistry, 2009, 57, 968-973. | 5.2 | 46 |
| 10 | Acetaldehyde as Key Compound for the Authenticity of Sherry Wines: A Study Covering 5 Decades. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 681-693. | 11.7 | 46 |
| 11 | Evaluation of the Active Odorants in Amontillado Sherry Wines during the Aging Process. Journal of Agricultural and Food Chemistry, 2010, 58, 6900-6904. | 5.2 | 39 |
| 12 | Odorant active compounds in Amontillado wines obtained by combination of two consecutive ageing processes. European Food Research and Technology, 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. LWT - Food Science and Technology, 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. Talanta, 2014, 123, 32-38. | 5.5 | 18 |
| 15 | Changes in aroma profile of sherry wines during the oxidative ageing. International Journal of Food Science and Technology, 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. Food Chemistry, 2014, 159, 128-136. | 8.2 | 17 |
| 17 | Optimization and validation of a DHS-TD-GC-MS method to wineomics studies. Talanta, 2019, 192, 301-307. | 5.5 | 14 |
| 18 | Comparative study of the ?-butyrolactone and pantolactone contents in cells and musts during vinification by three Saccharomyces cerevisiae races. Biotechnology Letters, 1995, 17, 1351. | 2.2 | 7 |

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

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