# Dominico Antonio GuillÃ©n SÃ¡nchez

List of Publications by Year
in descending order

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|---|---|---|---|
| 41<br>papers | 1,618<br>citations | 377584<br>21<br>h-index | 325983<br>40<br>g-index |
| 41<br>all docs | 41<br>docs citations | 41<br>times ranked | 1757<br>citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Analytical and Chemometric Characterization of Fino and Amontillado Sherries during Aging in Criaderas y Solera System. Molecules, 2022, 27, 365. | 1.7 | 15 |
| 2 | A Theoretical Approximation of the Accelerating Effects of Ultrasound about the Extraction of Phenolic Compounds from Wood by Wine Spirits. Foods, 2022, 11, 517. | 1.9 | 4 |
| 3 | Influence of alcoholic strength on the characteristics of Brandy de Jerez aged in Sherry CasksÂ®. Journal of Food Composition and Analysis, 2022, 111, 104618. | 1.9 | 8 |
| 4 | Colour evolution kinetics study of spirits in their ageing process in wood casks. Food Control, 2021, 119, 107468. | 2.8 | 10 |
| 5 | Chemical content and sensory changes of Oloroso Sherry wine when aged with four different wood types. LWT - Food Science and Technology, 2021, 140, 110706. | 2.5 | 11 |
| 6 | Comparative Evaluation of Brandy de Jerez Aged in American Oak Barrels with Different Times of Use. Foods, 2021, 10, 288. | 1.9 | 24 |
| 7 | Study of the Cluster Thinning Grape as a Source of Phenolic Compounds and Evaluation of Its Antioxidant Potential. Biomolecules, 2021, 11, 227. | 1.8 | 13 |
| 8 | Aroma of Sherry Products: A Review. Foods, 2021, 10, 753. | 1.9 | 26 |
| 9 | 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 |
| 10 | Characterization of the Aromatic and Phenolic Profile of Five Different Wood Chips Used for Ageing Spirits and Wines. Foods, 2020, 9, 1613. | 1.9 | 20 |
| 11 | Analytical Characterization and Sensory Analysis of Distillates of Different Varieties of Grapes Aged by an Accelerated Method. Foods, 2020, 9, 277. | 1.9 | 15 |
| 12 | Use of Alternative Wood for the Ageing of Brandy de Jerez. Foods, 2020, 9, 250. | 1.9 | 21 |
| 13 | 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 |
| 14 | Discriminant ability of phenolic compounds and short chain organic acids profiles in the determination of quality parameters of Brandy de Jerez. Food Chemistry, 2019, 286, 275-281. | 4.2 | 15 |
| 15 | Determination of Antioxidant Activity of Brandy and Other Aged Beverages by Electrochemical and Photochemiluminescence Methods. Food Analytical Methods, 2017, 10, 1045-1053. | 1.3 | 2 |
| 16 | Study of a laboratory-scaled new method for the accelerated continuous ageing of wine spirits by applying ultrasound energy. Ultrasonics Sonochemistry, 2017, 36, 226-235. | 3.8 | 39 |
| 17 | Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. European Food Research and Technology, 2015, 240, 595-607. | 1.6 | 14 |
| 18 | Development of an accelerated aging method for Brandy. LWT - Food Science and Technology, 2014, 59, 108-114. | 2.5 | 32 |

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|---|---|---|---|
| 19 | Evolution of the colour, antioxidant activity and polyphenols in unusually aged Sherry wines. Food Chemistry, 2012, 133, 271-276. | 4.2 | 21 |
| 20 | Analytical characterisation of a Brandy de Jerez during its ageing. European Food Research and Technology, 2011, 232, 813-819. | 1.6 | 21 |
| 21 | Evaluation of various extraction techniques for obtaining bioactive extracts from pine seeds. Food and Bioproducts Processing, 2010, 88, 247-252. | 1.8 | 34 |
| 22 | Phenolic Compounds and Furanic Derivatives in the Characterization and Quality Control ofBrandy de Jerez. Journal of Agricultural and Food Chemistry, 2010, 58, 990-997. | 2.4 | 25 |
| 23 | Development and validation of UPLC for the determination of phenolic compounds and furanic derivatives in Brandy de Jerez. Journal of Separation Science, 2009, 32, 1782-1790. | 1.3 | 65 |
| 24 | Antioxidant activity of Brandy de Jerez and other aged distillates, and correlation with their polyphenolic content. Food Chemistry, 2009, 116, 29-33. | 4.2 | 50 |
| 25 | Validation of two analytical methods for the determination of ochratoxin A by reversed-phased high-performance liquid chromatography coupled to fluorescence detection in musts and sweet wines from Andalusia. Analytica Chimica Acta, 2006, 566, 117-121. | 2.6 | 77 |
| 26 | Sugar Contents of Brandy de Jerez during Its Aging. Journal of Agricultural and Food Chemistry, 2005, 53, 1058-1064. | 2.4 | 18 |
| 27 | Determination of the Age of Sherry Wines by Regression Techniques Using Routine Parameters and Phenolic and Volatile Compounds. Journal of Agricultural and Food Chemistry, 2005, 53, 2412-2417. | 2.4 | 30 |
| 28 | Optimisation of stir bar sorptive extraction for the analysis of volatile phenols in wines. Journal of Chromatography A, 2004, 1025, 263-267. | 1.8 | 102 |
| 29 | 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 |
| 30 | Development of an electrochemical method for the determination of antioxidant activity. Application to grape-derived products. European Food Research and Technology, 2003, 216, 445-448. | 1.6 | 23 |
| 31 | Study of the polyphenol content of red and white grape varieties by liquid chromatographyâ€“mass spectrometry and its relationship to antioxidant power1. Journal of Chromatography A, 2003, 1012, 31-38. | 1.8 | 134 |
| 32 | Determination of Antioxidant Power of Red and White Wines by a New Electrochemical Method and Its Correlation with Polyphenolic Content. Journal of Agricultural and Food Chemistry, 2002, 50, 3112-3115. | 2.4 | 110 |
| 33 | Determination of Antioxidant Activity of Wine Byproducts and Its Correlation with Polyphenolic Content. Journal of Agricultural and Food Chemistry, 2002, 50, 5832-5836. | 2.4 | 236 |
| 34 | Determination of volatile phenols in fino sherry wines. Analytica Chimica Acta, 2002, 458, 95-102. | 2.6 | 48 |
| 35 | Automated solid-phase extraction for sample preparation followed by high-performance liquid chromatography with diode array and mass spectrometric detection for the analysis of resveratrol derivatives in wine. Journal of Chromatography A, 2001, 918, 303-310. | 1.8 | 59 |
| 36 | Solid-Phase Extraction for Sample Preparation, in the HPLC Analysis of Polyphenolic Compounds in â€œFinoâ€•Sherry Wine. Journal of Agricultural and Food Chemistry, 1997, 45, 403-406. | 2.4 | 33 |

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|---|---|---|---|
| 37 | Analysis of low molecular mass phenolic compounds, furfural and 5-hydroxymethylfurfural in Brandy de Jerez by high-performance liquid chromatography-diode array detection with direct injection. Journal of Chromatography A, 1996, 724, 125-129. | 1.8 | 26 |
| 38 | Automation of sample preparation as a preliminary stage in the high-performance liquid chromatographic determination of polyphenolic compounds in sherry wines. Journal of Chromatography A, 1996, 730, 39-46. | 1.8 | 21 |
| 39 | Selection of column and gradient for the separation of polyphenols in sherry wine by high-performance liquid chromatography incorporating internal standards. Journal of Chromatography A, 1996, 724, 117-124. | 1.8 | 35 |
| 40 | Automated on-line-solid-phase extractionâ€"high-performance liquid chromatography-diode array detection of phenolic compounds in sherry wine. Journal of Chromatography A, 1996, 750, 209-214. | 1.8 | 40 |
| 41 | High-performance liquid chromatographic analysis of polyphenolic compounds predominating in sherry musts. Journal of Chromatography A, 1993, 655, 227-232. | 1.8 | 19 |