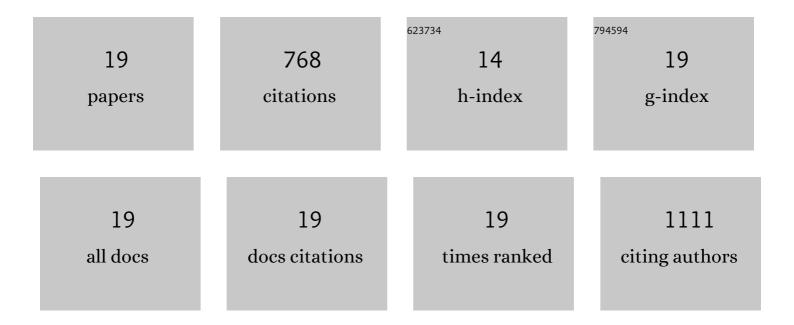
Castro Vazquez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6082289/publications.pdf

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#	Article	IF	CITATIONS
1	Differentiation of monofloral citrus, rosemary, eucalyptus, lavender, thyme and heather honeys based on volatile composition and sensory descriptive analysis. Food Chemistry, 2009, 112, 1022-1030.	8.2	151
2	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. Food Research International, 2010, 43, 2335-2340.	6.2	81
3	Aromaâ€active compounds of American, French, Hungarian and Russian oak woods, studied by GC–MS and GC–O. Flavour and Fragrance Journal, 2008, 23, 93-98.	2.6	74
4	Volatile Composition and Contribution to the Aroma of Spanish Honeydew Honeys. Identification of a New Chemical Marker. Journal of Agricultural and Food Chemistry, 2006, 54, 4809-4813.	5.2	70
5	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (<i>Citrus paradisi</i> Macf.). Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-12.	4.0	70
6	Floral origin markers for authenticating Lavandin honey (Lavandula angustifolia x latifolia). Discrimination from Lavender honey (Lavandula latifolia). Food Control, 2014, 37, 362-370.	5.5	56
7	Combined Effects of Prefermentative Skin Maceration and Oxygen Addition of Must on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics of Airén White Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 12171-12182.	5.2	45
8	Effects of enzyme treatment and skin extraction on varietal volatiles in Spanish wines made from Chardonnay, Muscat, Airén, and Macabeo grapes. Analytica Chimica Acta, 2002, 458, 39-44.	5.4	44
9	Volatile composition and olfactory profile of pennyroyal (Mentha pulegium L.) plants. Flavour and Fragrance Journal, 2007, 22, 114-118.	2.6	39
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, 4910-4917.	3.7	34
11	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.	3.3	23
12	Neuroprotective Natural Molecules, From Food to Brain. Frontiers in Neuroscience, 2018, 12, 721.	2.8	18
13	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.	3.3	17
14	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. Journal of Food Quality, 2013, 36, 1-9.	2.6	14
15	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 1-16.	1.9	13
16	Ultrafast determination of vitamin E using LC–ESI–MS/MS for preclinical development of new nutraceutical formulations. Bioanalysis, 2018, 10, 215-227.	1.5	5
17	Pressurized liquid extraction to obtain chia seeds oils extracts enriched in tocochromanols. Nanoemulsions approaches to preserve the antioxidant potential. Journal of Food Science and Technology, 2021, 58, 4034-4044.	2.8	5
18	Neurodegenerative Diseases: A Multidisciplinary Approach. Current Pharmaceutical Design, 2021, 27, 3305-3336.	1.9	5

#	Article	IF	CITATIONS
19	Pressurized Extraction as an Opportunity to Recover Antioxidants from Orange Peels: Heat treatment and Nanoemulsion Design for Modulating Oxidative Stress. Molecules, 2021, 26, 5928.	3.8	4