

Castro Vazquez

List of Publications by Year in descending order

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623574

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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. <i>Food Chemistry</i> , 2009, 112, 1022-1030.	4.2	151
2	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. <i>Food Research International</i> , 2010, 43, 2335-2340.	2.9	81
3	Aroma-active compounds of American, French, Hungarian and Russian oak woods, studied by GC-MS and GC-O. <i>Flavour and Fragrance Journal</i> , 2008, 23, 93-98.	1.2	74
4	Volatile Composition and Contribution to the Aroma of Spanish Honeydew Honeys. Identification of a New Chemical Marker. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4809-4813.	2.4	70
5	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (<i>Citrus paradisi</i> Macf.). <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-12.	1.9	70
6	Floral origin markers for authenticating Lavandin honey (<i>Lavandula angustifolia</i> x <i>latifolia</i>). Discrimination from Lavender honey (<i>Lavandula latifolia</i>). <i>Food Control</i> , 2014, 37, 362-370.	2.8	56
7	Combined Effects of Prefermentative Skin Maceration and Oxygen Addition of Must on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics of Air-White Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12171-12182.	2.4	45
8	Effects of enzyme treatment and skin extraction on varietal volatiles in Spanish wines made from Chardonnay, Muscat, Air, and Macabeo grapes. <i>Analytica Chimica Acta</i> , 2002, 458, 39-44.	2.6	44
9	Volatile composition and olfactory profile of pennyroyal (<i>Mentha pulegium</i> L.) plants. <i>Flavour and Fragrance Journal</i> , 2007, 22, 114-118.	1.2	39
10	Volatile compounds as markers of ageing in Tempranillo red wines from La Mancha D.O. stored in oak wood barrels. <i>Journal of Chromatography A</i> , 2011, 1218, 4910-4917.	1.8	34
11	Changes in the volatile fractions and sensory properties of heather honey during storage under different temperatures. <i>European Food Research and Technology</i> , 2012, 235, 185-193.	1.6	23
12	Neuroprotective Natural Molecules, From Food to Brain. <i>Frontiers in Neuroscience</i> , 2018, 12, 721.	1.4	18
13	Evaluation of Portuguese and Spanish <i>Quercus pyrenaica</i> and <i>Castanea sativa</i> species used in cooperage as natural source of phenolic compounds. <i>European Food Research and Technology</i> , 2013, 237, 367-375.	1.6	17
14	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. <i>Journal of Food Quality</i> , 2013, 36, 1-9.	1.4	14
15	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2008, 11, 1-16.	0.7	13
16	Ultrafast determination of vitamin E using LC-ESI-MS/MS for preclinical development of new nutraceutical formulations. <i>Bioanalysis</i> , 2018, 10, 215-227.	0.6	5
17	Pressurized liquid extraction to obtain chia seeds oils extracts enriched in tocopherols. Nanoemulsions approaches to preserve the antioxidant potential. <i>Journal of Food Science and Technology</i> , 2021, 58, 4034-4044.	1.4	5
18	Neurodegenerative Diseases: A Multidisciplinary Approach. <i>Current Pharmaceutical Design</i> , 2021, 27, 3305-3336.	0.9	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. <i>Molecules</i> , 2021, 26, 5928.	1.7	4