

# Castro Vazquez

## List of Publications by Year in descending order

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

Version: 2024-02-01

19  
papers

768  
citations

623734

14  
h-index

794594

19  
g-index

19  
all docs

19  
docs citations

19  
times ranked

1111  
citing authors

#	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	Aroma-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 ( <i>Lavandula angustifolia</i> x <i>latifolia</i> ). Discrimination from Lavender honey ( <i>Lavandula latifolia</i> ). 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 Air-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, Air-White, and Macabeo grapes. Analytica Chimica Acta, 2002, 458, 39-44.	5.4	44
9	Volatile composition and olfactory profile of pennyroyal ( <i>Mentha pulegium</i> 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 <i>Quercus pyrenaica</i> and <i>Castanea sativa</i> 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 tocopherols. 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