Castro Vazquez

List of Publications by Year
in descending order

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

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19	768	623574	794469
papers	citations	14	19
		h-index	g-index

19	19	19	1111
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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.	1.4	5
2	Neurodegenerative Diseases: A Multidisciplinary Approach. Current Pharmaceutical Design, 2021, 27, 3305-3336.	0.9	5
3	Pressurized Extraction as an Opportunity to Recover Antioxidants from Orange Peels: Heat treatment and Nanoemulsion Design for Modulating Oxidative Stress. Molecules, 2021, 26, 5928.	1.7	4
4	Ultrafast determination of vitamin E using LCâ€“ESIâ€“MS/MS for preclinical development of new nutraceutical formulations. Bioanalysis, 2018, 10, 215-227.	0.6	5
5	Neuroprotective Natural Molecules, From Food to Brain. Frontiers in Neuroscience, 2018, 12, 721.	1.4	18
6	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (Citrus paradisiMacf.). Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-12.	1.9	70
7	Floral origin markers for authenticating Lavandin honey (Lavandula angustifolia x latifolia). Discrimination from Lavender honey (Lavandula latifolia). Food Control, 2014, 37, 362-370.	2.8	56
8	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.	1.6	17
9	Evaluation of Oak Chips Treatment on Volatile Composition and Sensory Characteristics of Merlot Wine. Journal of Food Quality, 2013, 36, 1-9.	1.4	14
10	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.	1.6	23
11	Combined Effects of Prefermentative Skin Maceration and Oxygen Addition of Must on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics of AirÃ©n White Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 12171-12182.	2.4	45
12	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.	1.8	34
13	Effect of geographical origin on the chemical and sensory characteristics of chestnut honeys. Food Research International, 2010, 43, 2335-2340.	2.9	81
14	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.	4.2	151
15	Aromaâ€active compounds of American, French, Hungarian and Russian oak woods, studied by GCâ€“MS and GCâ€“O. Flavour and Fragrance Journal, 2008, 23, 93-98.	1.2	74
16	Authenticity Evaluation of Different Mints based on their Volatile Composition and Olfactory Profile. Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 1-16.	0.7	13
17	Volatile composition and olfactory profile of pennyroyal (Mentha pulegium L.) plants. Flavour and Fragrance Journal, 2007, 22, 114-118.	1.2	39
18	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.	2.4	70

#	Article	IF	Citations
19	Effects of enzyme treatment and skin extraction on varietal volatiles in Spanish wines made from Chardonnay, Muscat, AirÃ©n, and Macabeo grapes. Analytica Chimica Acta, 2002, 458, 39-44.	2.6	44