

# MÃ³nica Schwarz

## List of Publications by Year in descending order

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papers

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citations

1051969

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citing authors

#	ARTICLE	IF	CITATIONS
1	Independent and Combined Association of Lifestyle Behaviours and Physical Fitness with Body Weight Status in Schoolchildren. <i>Nutrients</i> , 2022, 14, 1208.	1.7	3
2	A Multimodal Intervention for Prevention of Overweight and Obesity in Schoolchildren. A Protocol Study "PREVIENE-CÁDIZ". <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 1622.	1.2	1
3	Aroma of Sherry Products: A Review. <i>Foods</i> , 2021, 10, 753.	1.9	26
4	HPLC-DAD-MS and Antioxidant Profile of Fractions from Amontillado Sherry Wine Obtained Using High-Speed Counter-Current Chromatography. <i>Foods</i> , 2021, 10, 131.	1.9	9
5	Analytical Characterization and Sensory Analysis of Distillates of Different Varieties of Grapes Aged by an Accelerated Method. <i>Foods</i> , 2020, 9, 277.	1.9	15
6	Characterization and Differentiation of Spanish Vinegars from Jerez and Condado de Huelva Protected Designations of Origin. <i>Foods</i> , 2019, 8, 341.	1.9	5
7	Obesity induced alterations in redox homeostasis and oxidative stress are present from an early age. <i>PLoS ONE</i> , 2018, 13, e0191547.	1.1	45
8	Synergic effects of sugar and caffeine on insulin-mediated metabolomic alterations after an acute consumption of soft drinks. <i>Electrophoresis</i> , 2017, 38, 2313-2322.	1.3	11
9	Development of an accelerated aging method for Brandy. <i>LWT - Food Science and Technology</i> , 2014, 59, 108-114.	2.5	32
10	Evolution of the colour, antioxidant activity and polyphenols in unusually aged Sherry wines. <i>Food Chemistry</i> , 2012, 133, 271-276.	4.2	21
11	Analytical characterisation of a Brandy de Jerez during its ageing. <i>European Food Research and Technology</i> , 2011, 232, 813-819.	1.6	21
12	Evaluation of various extraction techniques for obtaining bioactive extracts from pine seeds. <i>Food and Bioproducts Processing</i> , 2010, 88, 247-252.	1.8	34
13	Development and validation of UPLC for the determination of phenolic compounds and furanic derivatives in Brandy de Jerez. <i>Journal of Separation Science</i> , 2009, 32, 1782-1790.	1.3	65
14	Antioxidant activity of Brandy de Jerez and other aged distillates, and correlation with their polyphenolic content. <i>Food Chemistry</i> , 2009, 116, 29-33.	4.2	50