RocÃ-o RÃ-os-Reina

List of Publications by Year
in descending order

20 papers	474 citations	933447 10 h-index	839539 18 g-index
22 all docs	22 docs citations	22 times ranked	575 citing authors

#	Article	IF	Citations
1	Recent developments in the analysis of musty odour compounds in water and wine: A review. Journal of Chromatography A, 2016, 1428, 72-85.	3.7	80
2	Characterization and authentication of Spanish PDO wine vinegars using multidimensional fluorescence and chemometrics. Food Chemistry, 2017, 230, 108-116.	8.2	67
3	Data fusion approaches in spectroscopic characterization and classification of PDO wine vinegars. Talanta, 2019, 198, 560-572.	5.5	61
4	NIR spectroscopy and chemometrics for the typification of Spanish wine vinegars with a protected designation of origin. Food Control, 2018, 89, 108-116.	5.5	59
5	ATR-FTIR as a potential tool for controlling high quality vinegar categories. Food Control, 2017, 78, 230-237.	5.5	48
6	Spectralprint techniques for wine and vinegar characterization, authentication and quality control: Advances and projections. TrAC - Trends in Analytical Chemistry, 2021, 134, 116121.	11.4	35
7	A comparative study of the volatile profile of wine vinegars with protected designation of origin by headspace stir bar sorptive extraction. Food Research International, 2019, 123, 298-310.	6.2	28
8	Multi-level data fusion strategies for modeling three-way electrophoresis capillary and fluorescence arrays enhancing geographical and grape variety classification of wines. Analytica Chimica Acta, 2020, 1126, 52-62.	5.4	21
9	Sampling methods for the study of volatile profile of PDO wine vinegars. A comparison using multivariate data analysis. Food Research International, 2018, 105, 880-896.	6.2	13
10	Excitation-emission fluorescence as a tool to assess the presence of grape-must caramel in PDO wine vinegars. Food Chemistry, 2019, 287, 115-125.	8.2	13
11	Characterization of the aroma profile and key odorants of the Spanish PDO wine vinegars. Food Chemistry, 2020, 311, 126012.	8.2	11
12	EvaluaciÃ³n de menÃºs ofertados em comedores escolares: comparaciÃ³n entre colegios pÃºblicos, privados y concertados. Revista De Nutricao, 2016, 29, 97-108.	0.4	7
13	Comparison of the Novel Thin Film-Solid Phase Microextraction and Sorptive Extraction Methods for Picual and Hojiblanca Olive Oil Volatile Fraction Analysis in Headspace. Foods, 2020, 9, 748.	4.3	7
14	Discrimination of defective dry-cured Iberian ham determining volatile compounds by non-destructive sampling and gas chromatography. LWT - Food Science and Technology, 2022, 154, 112785.	5.2	7
15	Chemometrics and Food Traceability. , 2021, , 387-406.		6
16	A viability study of Câ€“O isotope fingerprint for different geographical provenances of Spanish wine vinegars. European Food Research and Technology, 2018, 244, 1159-1167.	3.3	3
17	Authentication of the Montanera Period on Carcasses of Iberian Pigs by Using Analytical Techniques and Chemometric Analyses. Animals, 2021, 11, 2671.	2.3	2
18	Vinegar. , 2018, , 265-285.		2

#	Article	IF	Citations
19	VinegarScan: A Computer Tool Based on Ultraviolet Spectroscopy for A Rapid Authentication of Wine Vinegars. Chemosensors, 2021, 9, 296.	3.6	1
20	Fraud, Quality, and Methods for Characterization and Authentication of Vinegars. , 2019, , 441-467.		0