

MarÃ-a JesÃºs Cejudo-Bastante

List of Publications by Year in descending order

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42
papers

1,029
citations

361045

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h-index

433756

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42
docs citations

42
times ranked

1193
citing authors

#	ARTICLE	IF	CITATIONS
1	Replacement of sulfur dioxide by lysozyme and oenological tannins during fermentation: influence on volatile composition of white wines. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 688-696.	1.7	67
2	Impact of Adding White Pomace to Red Grapes on the Phenolic Composition and Color Stability of Syrah Wines from a Warm Climate. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2663-2671.	2.4	52
3	Betalain Profile, Phenolic Content, and Color Characterization of Different Parts and Varieties of <i>Opuntia ficus-indica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8491-8499.	2.4	51
4	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part II: Merlot wines. <i>Food Chemistry</i> , 2011, 124, 738-748.	4.2	50
5	Effect of wine micro-oxygenation treatment and storage period on colour-related phenolics, volatile composition and sensory characteristics. <i>LWT - Food Science and Technology</i> , 2011, 44, 866-874.	2.5	47
6	Combined Effects of Prefermentative Skin Maceration and Oxygen Addition of Must on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics of Air-Enriched White Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12171-12182.	2.4	45
7	Characterization and differentiation of high quality vinegars by stir bar sorptive extraction coupled to gas chromatography-mass spectrometry (SBSE-GCMS). <i>LWT - Food Science and Technology</i> , 2012, 47, 332-341.	2.5	44
8	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part I: Petit Verdot wines. <i>Food Chemistry</i> , 2011, 124, 727-737.	4.2	39
9	Application of the differential colorimetry and polyphenolic profile to the evaluation of the chromatic quality of Tempranillo red wines elaborated in warm climate. Influence of the presence of oak wood chips during fermentation. <i>Food Chemistry</i> , 2013, 141, 2184-2190.	4.2	38
10	Potential use of new Colombian sources of betalains. Color stability of ulluco (<i>Ullucus tuberosus</i>) extracts under different pH and thermal conditions. <i>Food Research International</i> , 2014, 64, 465-471.	2.9	38
11	Hyperoxygenation and Bottle Storage of Chardonnay White Wines: Effects on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4171-4182.	2.4	37
12	Identification of New Derivatives of 2-S-Glutathionylsuccinic Acid in Aged White Wines by HPLC-DAD-ESI-MSn. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11483-11492.	2.4	35
13	Study of the Polyphenolic Composition and Antioxidant Activity of New Sherry Vinegar-Derived Products by Maceration with Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11814-11820.	2.4	35
14	Pigment composition and antioxidant capacity of betacyanins and betaxanthins fractions of <i>Opuntia dillenii</i> (Ker Gawl) Haw cactus fruit. <i>Food Research International</i> , 2017, 101, 173-179.	2.9	35
15	Fermentation of sulphite-free white musts with added lysozyme and oenological tannins: Nitrogen consumption and biogenic amines composition of final wines. <i>LWT - Food Science and Technology</i> , 2010, 43, 1501-1507.	2.5	34
16	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
17	Accelerated Aging against Conventional Storage: Effects on the Volatile Composition of Chardonnay White Wines. <i>Journal of Food Science</i> , 2013, 78, C507-13.	1.5	31
18	Impact of pH and temperature on the colour and betalain content of Colombian yellow pitaya peel (<i>Selenicereus megalanthus</i>). <i>Journal of Food Science and Technology</i> , 2016, 53, 2405-2413.	1.4	31

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19	Optical, structural, mechanical and thermal characterization of antioxidant ethylene vinyl alcohol copolymer films containing betalain-rich beetroot. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100502.	3.3	22
20	Characterization and Differentiation of Sherry Brandies Using Their Aromatic Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2410-2415.	2.4	21
21	Study of the volatile composition and sensory characteristics of new Sherry vinegar-derived products by maceration with fruits. <i>LWT - Food Science and Technology</i> , 2013, 50, 469-479.	2.5	21
22	Effect of the time of cold maceration on the evolution of phenolic compounds and colour of Syrah wines elaborated in warm climate. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1886-1892.	1.3	20
23	Potential use of new Colombian sources of betalains. Colorimetric study of red prickly pear (<i>Opuntia</i>) Tj ETQq1 1 0.784314 rgBT /Ove 91-99.	2.9	19
24	Pre-fermentative addition of an enzymatic grape seed hydrolysate in warm climate winemaking. Effect on the differential colorimetry, copigmentation and polyphenolic profiles. <i>Food Chemistry</i> , 2016, 209, 348-357.	4.2	19
25	Implications of the Red Beet Ripening on the Colour and Betalain Composition Relationships. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 216-221.	1.4	16
26	Characterisation of commercial aromatised vinegars: phenolic compounds, volatile composition and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1284-1302.	1.7	15
27	Effect of technological practices on individual betalains and antioxidant activity of Columbian betalain-rich raw materials. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1041-1047.	1.3	15
28	Revalorization of residues from the industrial exhaustion of grape by-products. <i>LWT - Food Science and Technology</i> , 2022, 156, 113057.	2.5	15
29	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. <i>European Food Research and Technology</i> , 2015, 240, 595-607.	1.6	14
30	Novel vinegar-derived product enriched with dietary fiber: effect on polyphenolic profile, volatile composition and sensory analysis. <i>Journal of Food Science and Technology</i> , 2015, 52, 7608-7624.	1.4	12
31	Improvement of Cencibel Red Wines by Oxygen Addition after Malolactic Fermentation: Study on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5962-5973.	2.4	11
32	Development and optimisation by means of sensory analysis of new beverages based on different fruit juices and sherry wine vinegar. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 741-748.	1.7	10
33	Improving the color and aging aptitude of Syrah wines in warm climate by wood-grape mix maceration. <i>European Food Research and Technology</i> , 2017, 243, 575-582.	1.6	10
34	Effects of hyper-oxygenation and storage of Macabeo and AirÃn white wines on their phenolic and volatile composition. <i>European Food Research and Technology</i> , 2012, 234, 87-99.	1.6	8
35	Identification of New Betalains in Separated Betacyanin and Betaxanthin Fractions from Ulluco (<i>Ullucus tuberosus</i> Caldas) by HPLC-DAD-ESI-MS. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 434-440.	1.4	8
36	Location effects on the polyphenolic and polysaccharidic profiles and colour of Carignan grape variety wines from the Chilean Maule region. <i>Food Research International</i> , 2018, 106, 729-735.	2.9	7

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37	Optimisation of the methodology for obtaining enzymatic protein hydrolysates from an industrial grape seed meal residue. <i>Food Chemistry</i> , 2022, 370, 131078.	4.2	6
38	<i>Stenocereus griseus</i> (Haw) pitaya as source of natural colourant: technological stability of colour and individual betalains. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3024-3031.	1.3	5
39	Monitoring of chemical parameters of oxygen-treated musts during alcoholic fermentation and subsequent bottle storage of the resulting wines. <i>European Food Research and Technology</i> , 2013, 236, 77-88.	1.6	4
40	Assessment of Sensory and Texture Profiles of Grape Seeds at Real Maturity Stages Using Image Analysis. <i>Foods</i> , 2021, 10, 1098.	1.9	4
41	First accurate profiling of antioxidant anthocyanins and flavonols of <i>Tibouchina urvilleana</i> and <i>Tibouchina mollis</i> edible flowers aided by fractionation with Amberlite XAD μ 7. <i>International Journal of Food Science and Technology</i> , 0, , .	1.3	4
42	Cambio del modelo metodol \acute{a} gico en la asignatura laboratorio de farmacia.. <i>Jornadas De Formaci\acute{a}n E Innovaci\acute{a}n Docente Del Profesorado</i> , 2018, , 132-145.	0.0	0