

Ana Mara Troncoso

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118
papers

5,575
citations

43
h-index

71
g-index

125
ext. papers

6,237
ext. citations

5.5
avg, IF

5.64
L-index

#	Paper	IF	Citations
118	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. <i>Talanta</i> , 2007 , 71, 230-232	6.2	567
117	Reported foodborne outbreaks due to fresh produce in the United States and European Union: trends and causes. <i>Foodborne Pathogens and Disease</i> , 2015 , 12, 32-8	3.8	381
116	Antioxidant activity of phenolic compounds: from in vitro results to in vivo evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 649-71	11.5	234
115	Aplicación de diversos métodos químicos para determinar actividad antioxidante en pulpa de frutos. <i>Food Science and Technology</i> , 2005 , 25, 726-732	2	226
114	Antioxidant activity of wines and relation with their polyphenolic composition. <i>Analytica Chimica Acta</i> , 2004 , 513, 113-118	6.6	184
113	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. <i>Analytica Chimica Acta</i> , 2005 , 538, 391-398	6.6	147
112	Wine vinegar: technology, authenticity and quality evaluation. <i>Trends in Food Science and Technology</i> , 2002 , 13, 12-21	15.3	145
111	Different radical scavenging tests in virgin olive oil and their relation to the total phenol content. <i>Analytica Chimica Acta</i> , 2007 , 593, 103-7	6.6	120
110	Antioxidant compounds and antioxidant activity in acerola (<i>Malpighia emarginata</i> DC.) fruits and derivatives. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 282-290	4.1	107
109	Recent trends in the determination of biogenic amines in fermented beverages - A review. <i>Analytica Chimica Acta</i> , 2016 , 939, 10-25	6.6	95
108	Melatonin is synthesised by yeast during alcoholic fermentation in wines. <i>Food Chemistry</i> , 2011 , 126, 1608-13	8.5	92
107	Melatonin: A new bioactive compound in wine. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 603-608	4.1	89
106	Influence of enological practices on the antioxidant activity of wines. <i>Food Chemistry</i> , 2006 , 95, 394-404	8.5	87
105	The antioxidant activity of wines determined by the ABTS(+) method: influence of sample dilution and time. <i>Talanta</i> , 2004 , 64, 501-9	6.2	86
104	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , 2010 , 123, 574-582	8.5	85
103	Sherry wine vinegars: phenolic composition changes during aging. <i>Food Research International</i> , 1999 , 32, 433-440	7	84
102	Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. <i>Analytica Chimica Acta</i> , 2006 , 563, 101-108	6.6	82

101	Determination of amino acids in grape-derived products: a review. <i>Talanta</i> , 2010 , 81, 1143-52	6.2	79
100	Volatile and sensory profile of organic red wines produced by different selected autochthonous and commercial <i>Saccharomyces cerevisiae</i> strains. <i>Analytica Chimica Acta</i> , 2010 , 660, 68-75	6.6	77
99	Comprehensive analysis of chromatographic data by using PARAFAC2 and principal components analysis. <i>Journal of Chromatography A</i> , 2010 , 1217, 4422-9	4.5	72
98	The phenolic composition of red wine vinegar produced in barrels made from different woods. <i>Food Chemistry</i> , 2008 , 109, 606-615	8.5	68
97	Accelerated aging of wine vinegars with oak chips: evaluation of wood flavour compounds. <i>Food Chemistry</i> , 2004 , 88, 305-315	8.5	65
96	Defining the typical aroma of sherry vinegar: sensory and chemical approach. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8086-95	5.7	63
95	Differentiation of Wine Vinegars Based on Phenolic Composition. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3487-3492	5.7	62
94	Acetic acid bacteria and the production and quality of wine vinegar. <i>Scientific World Journal</i> , 2014 , 2014, 394671	2.2	59
93	Determination of major volatile compounds during the production of fruit vinegars by static headspace gas chromatography-mass spectrometry method. <i>Food Research International</i> , 2011 , 44, 259-268	7.68	59
92	Recent developments in the analysis of musty odour compounds in water and wine: A review. <i>Journal of Chromatography A</i> , 2016 , 1428, 72-85	4.5	58
91	Phenolic Compounds Characteristic of the Mediterranean Diet in Mitigating Microglia-Mediated Neuroinflammation. <i>Frontiers in Cellular Neuroscience</i> , 2018 , 12, 373	6.1	57
90	Multivariate characterization of wine vinegars from the south of Spain according to their metallic content. <i>Talanta</i> , 1997 , 45, 379-86	6.2	54
89	Evolution of the aroma profile of sherry wine vinegars during an experimental aging in wood. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3173-8	5.7	53
88	Optimization and validation of headspace sorptive extraction for the analysis of volatile compounds in wine vinegars. <i>Journal of Chromatography A</i> , 2008 , 1204, 93-103	4.5	52
87	Volatile compounds in red wine vinegars obtained by submerged and surface acetification in different woods. <i>Food Chemistry</i> , 2009 , 113, 1252-1259	8.5	49
86	Changes in antioxidant endogenous enzymes (activity and gene expression levels) after repeated red wine intake. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6578-83	5.7	48
85	Evolution of phenolic compounds during an experimental aging in wood of Sherry vinegar. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 7053-61	5.7	48
84	Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid- β and α -Synuclein, and Neuroprotection. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7722-7732	5.7	48

83	Glycosidically bound aroma compounds and impact odorants of four strawberry varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6095-102	5-7	47
82	Characterization of anthocyanins from the fruits of baguañ (Eugenia umbelliflora Berg). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5450-4	5-7	47
81	Melatonin and derived l-tryptophan metabolites produced during alcoholic fermentation by different wine yeast strains. <i>Food Chemistry</i> , 2017 , 217, 431-437	8.5	46
80	Evolution of wine vinegar composition during accelerated aging with oak chips. <i>Analytica Chimica Acta</i> , 2004 , 513, 239-245	6.6	46
79	Employment of different processes for the production of strawberry vinegars: Effects on antioxidant activity, total phenols and monomeric anthocyanins. <i>LWT - Food Science and Technology</i> , 2013 , 52, 139-145	5-4	44
78	Bioactive compounds derived from the yeast metabolism of aromatic amino acids during alcoholic fermentation. <i>BioMed Research International</i> , 2014 , 2014, 898045	3	43
77	Analysis of melatonin in foods. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 177-183	4.1	43
76	Ion-exclusion chromatographic determination of organic acids in vinegars. <i>Journal of Chromatography A</i> , 1998 , 822, 45-51	4.5	43
75	Antioxidant capacity of plasma after red wine intake in human volunteers. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5024-9	5.7	42
74	Composition of nonanthocyanin polyphenols in alcoholic-fermented strawberry products using LC-MS (QTRAP), high-resolution MS (UHPLC-Orbitrap-MS), LC-DAD, and antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2041-51	5.7	41
73	Actividad antioxidante de pigmentos antocianicos. <i>Food Science and Technology</i> , 2004 , 24, 691-693	2	41
72	Multivariate analysis of commercial and laboratory produced Sherry wine vinegars: influence of acetification and aging. <i>European Food Research and Technology</i> , 2001 , 212, 676-682	3.4	39
71	Changes of volatile compounds in wine vinegars during their elaboration in barrels made from different woods. <i>Food Chemistry</i> , 2010 , 120, 561-571	8.5	37
70	Inhibition of VEGF-Induced VEGFR-2 Activation and HUVEC Migration by Melatonin and Other Bioactive Indolic Compounds. <i>Nutrients</i> , 2017 , 9,	6.7	36
69	Evaluation of antioxidant activity and total phenols index in persimmon vinegars produced by different processes. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1591-1596	5.4	36
68	HPLC determination of amino acids with AQC derivatization in vinegars along submerged and surface acetifications and its relation to the microbiota. <i>European Food Research and Technology</i> , 2008 , 227, 93-102	3.4	35
67	Analysis for chloroanisoles and chlorophenols in cork by stir bar sorptive extraction and gas chromatography-mass spectrometry. <i>Talanta</i> , 2007 , 71, 2092-7	6.2	34
66	Effect of wood on the phenolic profile and sensory properties of wine vinegars during ageing. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 175-184	4.1	33

65	Targeting key aromatic substances on the typical aroma of sherry vinegar. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6631-9	5.7	33
64	Sherry wine vinegar: physicochemical changes during the acetification process. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 611-619	4.3	32
63	Effects of the strawberry (<i>Fragaria ananassa</i>) pure elaboration process on non-anthocyanin phenolic composition and antioxidant activity. <i>Food Chemistry</i> , 2014 , 164, 104-12	8.5	30
62	Simulated digestion and antioxidant activity of red wine fractions separated by high speed countercurrent chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8879-84	5.7	29
61	Comparison of different sample preparation treatments for the analysis of wine phenolic compounds in human plasma by reversed phase high-performance liquid chromatography. <i>Analytica Chimica Acta</i> , 2004 , 502, 49-55	6.6	29
60	SENSORY EVALUATION OF SHERRY WINE VINEGAR. <i>Journal of Sensory Studies</i> , 2002 , 17, 133-144	2.2	29
59	A comparative study on aromatic profiles of strawberry vinegars obtained using different conditions in the production process. <i>Food Chemistry</i> , 2016 , 192, 1051-9	8.5	27
58	Separation and identification of phenolic acids in wine vinegars by HPLC. <i>Food Chemistry</i> , 1994 , 50, 313-315	3.5	27
57	Chemical hazards in grapes and wine, climate change and challenges to face. <i>Food Chemistry</i> , 2020 , 314, 126222	8.5	26
56	Characterization of odour active compounds in strawberry vinegars. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 313-321	2.5	25
55	DESCRIPTIVE SENSORY ANALYSIS OF WINE VINEGAR: TASTING PROCEDURE AND RELIABILITY OF NEW ATTRIBUTES. <i>Journal of Sensory Studies</i> , 2010 , 25, 216-230	2.2	24
54	Multivariate characterization of aging status in red wines based on chromatic parameters. <i>Food Chemistry</i> , 1997 , 60, 103-108	8.5	24
53	Industrial vinegar clarification by cross-flow microfiltration: effect on colour and polyphenol content. <i>Journal of Food Engineering</i> , 2005 , 68, 133-136	6	24
52	Influence of Fermentation Process on the Anthocyanin Composition of Wine and Vinegar Elaborated from Strawberry. <i>Journal of Food Science</i> , 2017 , 82, 364-372	3.4	23
51	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , 2010 , 43, 1577-1584	7	23
50	Volatile profile characterisation of Chilean sparkling wines produced by traditional and Charmat methods via sequential stir bar sorptive extraction. <i>Food Chemistry</i> , 2016 , 207, 261-71	8.5	23
49	Quality control and determination of melatonin in food supplements. <i>Journal of Food Composition and Analysis</i> , 2016 , 45, 80-86	4.1	22
48	In Vitro Effects of Serotonin, Melatonin, and Other Related Indole Compounds on Amyloid- β Kinetics and Neuroprotection. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700383	5.9	22

47	(+)-Dihydrorobinetin: a marker of vinegar aging in acacia (<i>Robinia pseudoacacia</i>) wood. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9551-4	5.7	20
46	Validation of an Analytical Method to Determine Melatonin and Compounds Related to l-Tryptophan Metabolism Using UHPLC/HRMS. <i>Food Analytical Methods</i> , 2016 , 9, 3327-3336	3.4	20
45	Validation of an analytical method for the determination of ethyl carbamate in vinegars. <i>Talanta</i> , 2012 , 89, 178-82	6.2	19
44	Characterisation and differentiation of wine vinegars by multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 1994 , 66, 209-212	4.3	19
43	Melatonin, protocatechuic acid and hydroxytyrosol effects on vitagenes system against alpha-synuclein toxicity. <i>Food and Chemical Toxicology</i> , 2019 , 134, 110817	4.7	17
42	Determination of Nonanthocyanin Phenolic Compounds Using High-Resolution Mass Spectrometry (UHPLC-Orbitrap-MS/MS) and Impact of Storage Conditions in a Beverage Made from Strawberry by Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1367-76	5.7	17
41	Repeated red wine consumption and changes on plasma antioxidant capacity and endogenous antioxidants (uric acid and protein thiol groups). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9713-8	5.7	17
40	Changes in phenolic composition of wines submitted to in vitro dissolution tests. <i>Food Chemistry</i> , 2001 , 73, 11-16	8.5	17
39	Melatonin and Other Tryptophan Metabolites Produced by Yeasts: Implications in Cardiovascular and Neurodegenerative Diseases. <i>Frontiers in Microbiology</i> , 2015 , 6, 1565	5.7	17
38	Determination of hydroxytyrosol produced by winemaking yeasts during alcoholic fermentation using a validated UHPLC-HRMS method. <i>Food Chemistry</i> , 2018 , 242, 345-351	8.5	16
37	Spectrophotometric determination of total procyanidins in wine vinegars. <i>Talanta</i> , 1997 , 44, 119-23	6.2	15
36	Set Up and Optimization of a Laboratory Scale Fermentor for the Production of Wine Vinegar. <i>Journal of the Institute of Brewing</i> , 2000 , 106, 215-220	2	15
35	Protective effects of hydroxytyrosol against α -synuclein toxicity on PC12 cells and fibril formation. <i>Food and Chemical Toxicology</i> , 2018 , 120, 41-49	4.7	15
34	Non-anthocyanin phenolic compounds and antioxidant activity of beverages obtained by gluconic fermentation of strawberry. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 469-481	6.8	14
33	Evaluation of biogenic amines profile in opened wine bottles: Effect of storage conditions. <i>Journal of Food Composition and Analysis</i> , 2017 , 63, 139-147	4.1	14
32	Impact of gluconic fermentation of strawberry using acetic acid bacteria on amino acids and biogenic amines profile. <i>Food Chemistry</i> , 2015 , 178, 221-8	8.5	14
31	Influence of storage conditions on the anthocyanin profile and colour of an innovative beverage elaborated by gluconic fermentation of strawberry. <i>Journal of Functional Foods</i> , 2016 , 23, 198-209	5.1	14
30	Time course of l-tryptophan metabolites when fermenting natural grape musts: effect of inoculation treatments and cultivar on the occurrence of melatonin and related indolic compounds. <i>Australian Journal of Grape and Wine Research</i> , 2019 , 25, 92-100	2.4	14

29	and Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7942-7953	5.7	13
28	Phenolic composition of vinegars over an accelerated aging process using different wood species (acacia, cherry, chestnut, and oak): effect of wood toasting. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4369-76	5.7	13
27	Volatile components in Andalusian vinegars. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1987 , 185, 130-133		13
26	Inhibition of VEGFR-2 Phosphorylation and Effects on Downstream Signaling Pathways in Cultivated Human Endothelial Cells by Stilbenes from <i>Vitis Spp.</i> <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3909-3918	5.7	11
25	Hydroxytyrosol Decreases LPS- and ßSynuclein-Induced Microglial Activation In Vitro. <i>Antioxidants</i> , 2019 , 9,	7.1	11
24	Intracellular biosynthesis of melatonin and other indolic compounds in <i>Saccharomyces</i> and non- <i>Saccharomyces</i> wine yeasts. <i>European Food Research and Technology</i> , 2019 , 245, 1553-1560	3.4	11
23	Improvement of Wine Vinegar Elaboration and Quality Analysis: Instrumental and Human Sensory Evaluation. <i>Food Reviews International</i> , 2009 , 25, 142-156	5.5	10
22	Influence of the production process of strawberry industrial purees on free and glycosidically bound aroma compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 381-388	6.8	9
21	Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. <i>Journal of Food Science</i> , 2006 , 71, S238-S242	3.4	9
20	Anthocyanins in Blueberries Grown in Hot Climate Exert Strong Antioxidant Activity and May Be Effective against Urinary Tract Bacteria. <i>Antioxidants</i> , 2020 , 9,	7.1	7
19	Anti-VEGF Signalling Mechanism in HUVECs by Melatonin, Serotonin, Hydroxytyrosol and Other Bioactive Compounds. <i>Nutrients</i> , 2019 , 11,	6.7	7
18	Consumer acceptance of new strawberry vinegars by preference mapping. <i>International Journal of Food Properties</i> , 2017 , 20, 2760-2771	3	6
17	Measurement of Wine Vinegars SColor: Application of the Characteristic Vector Method. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4238-4241	5.7	6
16	Comparative assessment of software for non-targeted data analysis in the study of volatile fingerprint changes during storage of a strawberry beverage. <i>Journal of Chromatography A</i> , 2017 , 1522, 70-77	4.5	5
15	Vinegars and Other Fermented Condiments 2017 , 577-591		5
14	Simltaneous determination of organic acids and sweeteners in soft drinks by ion-exclusion HPLC. <i>Journal of Separation Science</i> , 2001 , 24, 879-884	3.4	5
13	Jerez Vinegar 2009 , 179-195		5
12	Effect of Gluconic Acid Submerged Fermentation of Strawberry Purē on Amino Acids and Biogenic Amines Profile. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12787	2.1	4

11	Efficiency of three intracellular extraction methods in the determination of metabolites related to tryptophan and tyrosine in winemaking yeast's metabolism by LC-HRMS. <i>Food Chemistry</i> , 2019 , 297, 124924	8.5	3
10	Changes on free amino acids during the alcoholic fermentation of strawberry and persimmon. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 48-54	3.8	3
9	Phenolic Compounds as Markers for the Authentication of Sherry Vinegars: A Foresight for High Quality Vinegars Characterization. <i>ACS Symposium Series</i> , 2011 , 201-213	0.4	3
8	Phenolic composition of wine vinegars produced by traditional static methods. <i>Molecular Nutrition and Food Research</i> , 1997 , 41, 232-235		3
7	Factors influencing the production of the antioxidant hydroxytyrosol during alcoholic fermentation: Yeast strain, initial tyrosine concentration and initial must. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109631	5.4	3
6	Occurrence of melatonin and indolic compounds derived from l-tryptophan yeast metabolism in fermented wort and commercial beers. <i>Food Chemistry</i> , 2020 , 331, 127192	8.5	2
5	Acute intake of red wine does not affect antioxidant enzymes activities in human subjects. <i>International Journal for Vitamin and Nutrition Research</i> , 2006 , 76, 291-8	1.7	2
4	Microglia-mediated neuroinflammation and Mediterranean diet 2020 , 347-356		1
3	SALBi educa (Tailored Nutrition App for Improving Dietary Habits): Initial Evaluation of Usability.. <i>Frontiers in Nutrition</i> , 2022 , 9, 782430	6.2	1
2	Short-Term Pilot Study to Evaluate the Impact of Salbi Educa Nutrition App in Macronutrients Intake and Adherence to the Mediterranean Diet: Randomized Controlled Trial. <i>Nutrients</i> , 2022 , 14, 2061	6.7	1
1	Impact Odorants in Strawberry Vinegars 2014 , 177-181		