

Carmen Gonzalez-Barreiro

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

66

papers

4,101

citations

32

h-index

63

g-index

69

ext. papers

4,514

ext. citations

7

avg, IF

5.39

L-index

#	Paper	IF	Citations
66	A review on the use of cyclodextrins in foods. <i>Food Hydrocolloids</i> , 2009 , 23, 1631-1640	10.6	672
65	Environmental monitoring study of selected veterinary antibiotics in animal manure and soils in Austria. <i>Environmental Pollution</i> , 2007 , 148, 570-9	9.3	445
64	Determination of selected organophosphate esters in the aquatic environment of Austria. <i>Science of the Total Environment</i> , 2007 , 388, 290-9	10.2	233
63	Wine aroma compounds in grapes: a critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 202-18	11.5	172
62	Occurrence of polycyclic aromatic hydrocarbons and their hydroxylated metabolites in infant foods. <i>Food Chemistry</i> , 2009 , 115, 814-819	8.5	126
61	A review on the fate of pesticides during the processes within the food-production Chain. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 99-114	11.5	125
60	Determination of selected quaternary ammonium compounds by liquid chromatography with mass spectrometry. Part I. Application to surface, waste and indirect discharge water samples in Austria. <i>Environmental Pollution</i> , 2007 , 145, 489-96	9.3	113
59	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011 , 22, 1108-1113	6.2	104
58	Relationships between Godello white wine sensory properties and its aromatic fingerprinting obtained by GC-MS. <i>Food Chemistry</i> , 2011 , 129, 890-8	8.5	95
57	Determination of selected quaternary ammonium compounds by liquid chromatography with mass spectrometry. Part II. Application to sediment and sludge samples in Austria. <i>Environmental Pollution</i> , 2007 , 146, 543-7	9.3	93
56	Evolution of the aromatic profile in Garnacha Tintorera grapes during raisining and comparison with that of the naturally sweet wine obtained. <i>Food Chemistry</i> , 2013 , 139, 1052-61	8.5	86
55	Quantitative determination and characterisation of the main odourants of Mencía monovarietal red wines. <i>Food Chemistry</i> , 2009 , 117, 473-484	8.5	86
54	Method optimization for determination of selected perfluorinated alkylated substances in water samples. <i>Analytical and Bioanalytical Chemistry</i> , 2006 , 386, 2123-32	4.4	71
53	Dynamic headspace/GCMS to control the aroma fingerprint of extra-virgin olive oil from the same and different olive varieties. <i>Food Control</i> , 2012 , 25, 684-695	6.2	67
52	Aroma profile of Garnacha Tintorera-based sweet wines by chromatographic and sensorial analyses. <i>Food Chemistry</i> , 2012 , 134, 2313-25	8.5	65
51	Application of new fungicides under good agricultural practices and their effects on the volatile profile of white wines. <i>Food Research International</i> , 2011 , 44, 397-403	7	65
50	Ultrasound-assisted emulsification-microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014 , 150, 128-36	8.5	61

49	Influence of tebuconazole residues on the aroma composition of MencĀ red wines. <i>Food Chemistry</i> , 2011 , 124, 1525-1532	8.5	61
48	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	60
47	Surveillance of fungicidal dithiocarbamate residues in fruits and vegetables. <i>Food Chemistry</i> , 2012 , 134, 366-374	8.5	60
46	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. <i>Food Chemistry</i> , 2018 , 248, 155-165	8.5	56
45	Aroma potential of Brancellao grapes from different cluster positions. <i>Food Chemistry</i> , 2012 , 132, 112-248	8.5	52
44	Improvements in the malaxation process to enhance the aroma quality of extra virgin olive oils. <i>Food Chemistry</i> , 2014 , 158, 534-45	8.5	50
43	Impact of phytosanitary treatments with fungicides (cyazofamid, famoxadone, mandipropamid and valifenalate) on aroma compounds of Godello white wines. <i>Food Chemistry</i> , 2012 , 131, 826-836	8.5	45
42	Simultaneous determination of neutral and acidic pharmaceuticals in wastewater by high-performance liquid chromatography-post-column photochemically induced fluorimetry. <i>Journal of Chromatography A</i> , 2003 , 993, 29-37	4.5	45
41	Comparison of sanitizing technologies on the quality appearance and antioxidant levels in onion slices. <i>Food Control</i> , 2011 , 22, 2052-2058	6.2	43
40	Effects of sugar concentration processes in grapes and wine aging on aroma compounds of sweet winesĀ review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1053-73	11.5	39
39	Quality of extra virgin olive oils produced in an emerging olive growing area in north-western Spain. <i>Food Chemistry</i> , 2014 , 164, 418-26	8.5	37
38	Influence of new generation fungicides on <i>Saccharomyces cerevisiae</i> growth, grape must fermentation and aroma biosynthesis. <i>Food Chemistry</i> , 2014 , 146, 234-41	8.5	36
37	Changes of the sensorial attributes of white wines with the application of new anti-mildew fungicides under critical agricultural practices. <i>Food Chemistry</i> , 2012 , 130, 139-146	8.5	36
36	Effects of Sedimentation Plus Racking Process in the Extra Virgin Olive Oil Aroma Fingerprint Obtained by DHSĀD/GCMS. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1290-1301	5.1	32
35	Characterisation of extra virgin olive oils from Galician autochthonous varieties and their co-crushings with Arbequina and Picual cv. <i>Food Chemistry</i> , 2015 , 176, 493-503	8.5	32
34	Concentrations of aroma compounds and odor activity values of odorant series in different olive cultivars and their oils. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5252-9	5.7	32
33	Multi-objective optimisation using evolutionary algorithms: its application to HPLC separations. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2003 , 69, 137-156	3.8	32
32	Floral, spicy and herbaceous active odorants in Gran Negro grapes from shoulders and tips into the cluster, and comparison with Brancellao and MouratĀ varieties. <i>Food Chemistry</i> , 2012 , 135, 2771-82	8.5	31

31	On-fibre photodegradation studies of polychlorinated biphenyls using SPME-GC-MS-MS: a new approach. <i>Chemosphere</i> , 2002 , 47, 607-15	8.4	31
30	Photolysis of polychlorinated biphenyls by solid-phase microextraction. "On-fibre" versus aqueous photodegradation. <i>Journal of Chromatography A</i> , 2002 , 963, 37-47	4.5	30
29	Optimisation ofalachlor solid-phase microextraction from water samples using experimental design. <i>Journal of Chromatography A</i> , 2000 , 896, 373-9	4.5	30
28	Characterization of virgin olive oils produced with autochthonous Galician varieties. <i>Food Chemistry</i> , 2016 , 212, 162-71	8.5	28
27	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. <i>Food Research International</i> , 2018 , 106, 558-567	7	27
26	Sensory Quality Control of Young vs. Aged Sweet Wines Obtained by the Techniques of Both Postharvest Natural Grape Dehydration and Fortification with Spirits During Vinification. <i>Food Analytical Methods</i> , 2013 , 6, 289-300	3.4	26
25	Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. <i>Food and Chemical Toxicology</i> , 2018 , 119, 73-85	4.7	26
24	Aroma biogenesis and distribution between olive pulps and seeds with identification of aroma trends among cultivars. <i>Food Chemistry</i> , 2013 , 141, 637-43	8.5	24
23	The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the α -glucosidase and α -amylase inhibition. <i>Food Research International</i> , 2019 , 116, 447-454	7	24
22	Effect of pistachio kernel extracts in MCF-7 breast cancer cells: Inhibition of cell proliferation, induction of ROS production, modulation of glycolysis and of mitochondrial respiration. <i>Journal of Functional Foods</i> , 2018 , 45, 155-164	5.1	22
21	Assessment of polar phenolic compounds of virgin olive oil by NIR and mid-IR spectroscopy and their impact on quality. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600099	3	21
20	Active odorants in Mouratillo grapes from shoulders and tips into the bunch. <i>Food Chemistry</i> , 2012 , 133, 1362-1372	8.5	21
19	Evaluation of the effect of fenhexamid and mepanipyrim in the volatile composition of Tempranillo and Graciano wines. <i>Food Research International</i> , 2015 , 71, 108-117	7	20
18	Distribution of polychlorinated biphenyls in both products and by-products of a mussel shell incinerator facility. <i>Environmental Science and Pollution Research</i> , 2011 , 18, 1139-46	5.1	20
17	Occurrence of soluble organic compounds in thermal waters by ion trap mass detection. <i>Chemosphere</i> , 2009 , 75, 34-47	8.4	20
16	The use of manures for detection and quantification of polycyclic aromatic hydrocarbons and 3-hydroxybenzo[a]pyrene in animal husbandry. <i>Science of the Total Environment</i> , 2008 , 406, 279-86	10.2	20
15	Photochemical studies of a polybrominated diphenyl ethers (PBDES) technical mixture by solid phase microextraction (SPME). <i>Chemosphere</i> , 2005 , 60, 922-8	8.4	18
14	Influence of new fungicides [metiram and pyraclostrobin] on <i>Saccharomyces cerevisiae</i> yeast growth and alcoholic fermentation course for wine production Influencia de los nuevos fungicidas [metiram y piraclostrobil] en el crecimiento de la levadura <i>Saccharomyces cerevisiae</i> y en el curso de la fermentaci3n alcoh3lica para la elaboraci3n de vino. <i>CVT4 - Journal of Food</i> , 2011 , 9, 329-334	2.3	17

13	Genotypic and phenotypic identification of olive cultivars from north-western Spain and characterization of their extra virgin olive oils in terms of fatty acid composition and minor compounds. <i>Scientia Horticulturae</i> , 2018 , 232, 269-279	4.1	16
12	Dissipation of Fungicide Residues during Winemaking and Their Effects on Fermentation and the Volatile Composition of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1344-54	5.7	16
11	Effect on the aroma profile of Graciano and Tempranillo red wines of the application of two antifungal treatments onto vines. <i>Molecules</i> , 2014 , 19, 12173-93	4.8	15
10	Nutraceutical Potential of Phenolics from Brava and Mansa Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of Picual and Cornicabra. <i>Molecules</i> , 2018 , 23,	4.8	14
9	Impact of mepanipyrin and tetraconazole in Mencía wines on the biosynthesis of volatile compounds during the winemaking process. <i>Food Chemistry</i> , 2019 , 300, 125223	8.5	14
8	Study of the volatile compounds produced by <i>Debaryomyces hansenii</i> NRRL Y-7426 during the fermentation of detoxified concentrated distilled grape marc hemicellulosic hydrolysates. <i>World Journal of Microbiology and Biotechnology</i> , 2012 , 28, 3123-34	4.4	14
7	Sensory description of sweet wines obtained by the winemaking procedures of raising, botrytisation and fortification. <i>Food Chemistry</i> , 2014 , 145, 1021-30	8.5	13
6	Blending Local olive oils with Arbequina or Picual oils produces high quality, distinctive EVOOs. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1238-1247	3	9
5	Tetraconazole alters the methionine and ergosterol biosynthesis pathways in <i>Saccharomyces</i> yeasts promoting changes on volatile derived compounds. <i>Food Research International</i> , 2020 , 130, 108930	7	8
4	Impact of fungicides mepanipyrin and tetraconazole on phenolic profile and colour of Mencía red wines. <i>Food Control</i> , 2019 , 98, 412-423	6.2	7
3	Mepanipyrin residues on pasteurized red must influence the volatile derived compounds from <i>Saccharomyces cerevisiae</i> metabolism. <i>Food Research International</i> , 2019 , 126, 108566	7	6
2	Applicability of an In-Vitro Digestion Model to Assess the Bioaccessibility of Phenolic Compounds from Olive-Related Products. <i>Molecules</i> , 2021 , 26,	4.8	3
1	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , 2021 , 26,	4.8	3