

Carmen González-Barreiro

List of Publications by Year in descending order

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67
papers

4,775
citations

109137

35
h-index

95083

68
g-index

69
all docs

69
docs citations

69
times ranked

6113
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on the use of cyclodextrins in foods. <i>Food Hydrocolloids</i> , 2009, 23, 1631-1640.	5.6	767
2	Environmental monitoring study of selected veterinary antibiotics in animal manure and soils in Austria. <i>Environmental Pollution</i> , 2007, 148, 570-579.	3.7	544
3	Determination of selected organophosphate esters in the aquatic environment of Austria. <i>Science of the Total Environment</i> , 2007, 388, 290-299.	3.9	260
4	Wine Aroma Compounds in Grapes: A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 202-218.	5.4	251
5	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.	5.4	152
6	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, 489-496.	3.7	143
7	Occurrence of polycyclic aromatic hydrocarbons and their hydroxylated metabolites in infant foods. <i>Food Chemistry</i> , 2009, 115, 814-819.	4.2	135
8	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. <i>Food Control</i> , 2011, 22, 1108-1113.	2.8	120
9	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, 543-547.	3.7	118
10	Relationships between Godello white wine sensory properties and its aromatic fingerprinting obtained by GC-MS. <i>Food Chemistry</i> , 2011, 129, 890-898.	4.2	111
11	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, 1052-1061.	4.2	102
12	Quantitative determination and characterisation of the main odourants of Mencía monovarietal red wines. <i>Food Chemistry</i> , 2009, 117, 473-484.	4.2	96
13	Method optimization for determination of selected perfluorinated alkylated substances in water samples. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 386, 2123-2132.	1.9	91
14	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, 668.	1.8	79
15	Surveillance of fungicidal dithiocarbamate residues in fruits and vegetables. <i>Food Chemistry</i> , 2012, 134, 366-374.	4.2	78
16	Aroma profile of Garnacha Tintorera-based sweet wines by chromatographic and sensorial analyses. <i>Food Chemistry</i> , 2012, 134, 2313-2325.	4.2	77
17	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.	4.2	76
18	Dynamic headspace/GC-MS 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.	2.8	75

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19	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.	2.9	71
20	Influence of tebuconazole residues on the aroma composition of Mencía red wines. <i>Food Chemistry</i> , 2011, 124, 1525-1532.	4.2	66
21	Ultrasound-assisted emulsification–microextraction for the determination of phenolic compounds in olive oils. <i>Food Chemistry</i> , 2014, 150, 128-136.	4.2	64
22	Aroma potential of Brancellao grapes from different cluster positions. <i>Food Chemistry</i> , 2012, 132, 112-124.	4.2	60
23	Improvements in the malaxation process to enhance the aroma quality of extra virgin olive oils. <i>Food Chemistry</i> , 2014, 158, 534-545.	4.2	57
24	Effects of Sugar Concentration Processes in Grapes and Wine Aging on Aroma Compounds of Sweet Wines—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1053-1073.	5.4	53
25	Impact of phytosanitary treatments with fungicides (cyazofamid, famoxadone, mandipropamid and) $T_j ETQq1 1 0.784314 \text{ rgBT} / \text{Over}$	4.2	51
26	Comparison of sanitizing technologies on the quality appearance and antioxidant levels in onion slices. <i>Food Control</i> , 2011, 22, 2052-2058.	2.8	50
27	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.	1.8	49
28	Influence of new generation fungicides on <i>Saccharomyces cerevisiae</i> growth, grape must fermentation and aroma biosynthesis. <i>Food Chemistry</i> , 2014, 146, 234-241.	4.2	39
29	Quality of extra virgin olive oils produced in an emerging olive growing area in north-western Spain. <i>Food Chemistry</i> , 2014, 164, 418-426.	4.2	39
30	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.	4.2	39
31	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.	1.8	38
32	Multi-objective optimisation using evolutionary algorithms: its application to HPLC separations. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2003, 69, 137-156.	1.8	37
33	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.	4.2	37
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, 5252-5259.	2.4	36
35	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.	2.9	35
36	Optimisation of alachlor solid-phase microextraction from water samples using experimental design. <i>Journal of Chromatography A</i> , 2000, 896, 373-379.	1.8	34

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37	Photolysis of polychlorinated biphenyls by solid-phase microextraction. <i>Journal of Chromatography A</i> , 2002, 963, 37-47.	1.8	34
38	Effects of Sedimentation Plus Racking Process in the Extra Virgin Olive Oil Aroma Fingerprint Obtained by DHS- ³ TD/GC-MS. <i>Food and Bioprocess Technology</i> , 2013, 6, 1290-1301.	2.6	34
39	On-fibre photodegradation studies of polychlorinated biphenyls using SPME-GC-MS: a new approach. <i>Chemosphere</i> , 2002, 47, 607-615.	4.2	33
40	Floral, spicy and herbaceous active odorants in Gran Negro grapes from shoulders and tips into the cluster, and comparison with Brancellao and Mourat ³ n varieties. <i>Food Chemistry</i> , 2012, 135, 2771-2782.	4.2	33
41	Characterization of virgin olive oils produced with autochthonous Galician varieties. <i>Food Chemistry</i> , 2016, 212, 162-171.	4.2	33
42	Aroma biogenesis and distribution between olive pulps and seeds with identification of aroma trends among cultivars. <i>Food Chemistry</i> , 2013, 141, 637-643.	4.2	29
43	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.	1.3	26
44	The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the Î±-glucosidase and Î±-amylase inhibition. <i>Food Research International</i> , 2019, 116, 447-454.	2.9	26
45	Occurrence of soluble organic compounds in thermal waters by ion trap mass detection. <i>Chemosphere</i> , 2009, 75, 34-47.	4.2	25
46	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.	2.9	24
47	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.	1.6	24
48	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, 279-286.	3.9	22
49	Active odorants in Mourat ³ n grapes from shoulders and tips into the bunch. <i>Food Chemistry</i> , 2012, 133, 1362-1372.	4.2	22
50	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.	1.7	22
51	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, 1139-1146.	2.7	21
52	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, 1344-1354.	2.4	21
53	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.	1.0	21
54	Photochemical studies of a polybrominated diphenyl ethers (PBDES) technical mixture by solid phase microextraction (SPME). <i>Chemosphere</i> , 2005, 60, 922-928.	4.2	20

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55	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, 12173-12193.	1.7	20
56	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 piraclostrobina" en el crecimiento de la levadura <i>Saccharomyces cerevisiae</i> y en el curso de la fermentación alcohólica para la elaboración de vino. <i>CYTA - Journal of Food</i> , 2011, 9, 329-334.	0.9	19
57	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, 722.	1.7	18
58	Impact of mepanipyrim and tetraconazole in Mencía wines on the biosynthesis of volatile compounds during the winemaking process. <i>Food Chemistry</i> , 2019, 300, 125223.	4.2	18
59	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, 3123-3134.	1.7	15
60	Sensory description of sweet wines obtained by the winemaking procedures of raisining, botrytisation and fortification. <i>Food Chemistry</i> , 2014, 145, 1021-1030.	4.2	15
61	Applicability of an In-Vitro Digestion Model to Assess the Bioaccessibility of Phenolic Compounds from Olive-Related Products. <i>Molecules</i> , 2021, 26, 6667.	1.7	14
62	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.	2.9	12
63	Blending <i>Local</i> 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.	1.0	11
64	Impact of fungicides mepanipyrim and tetraconazole on phenolic profile and colour of Mencía red wines. <i>Food Control</i> , 2019, 98, 412-423.	2.8	11
65	Mepanipyrim residues on pasteurized red must influence the volatile derived compounds from <i>Saccharomyces cerevisiae</i> metabolism. <i>Food Research International</i> , 2019, 126, 108566.	2.9	10
66	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , 2021, 26, 787.	1.7	8
67	Singular Olive Oils from a Recently Discovered Spanish North-Western Cultivar: An Exhaustive 3-Year Study of Their Chemical Composition and In-Vitro Antidiabetic Potential. <i>Antioxidants</i> , 2022, 11, 1233.	2.2	3