Carmen GonzÃ¡lez-Barreiro

List of Publications by Year
in descending order

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	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. Antioxidants, 2022, 11, 1233.	2.2	3
2	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. Molecules, 2021, 26, 787.	1.7	8
3	Applicability of an In-Vitro Digestion Model to Assess the Bioaccessibility of Phenolic Compounds from Olive-Related Products. Molecules, 2021, 26, 6667.	1.7	14
4	Tetraconazole alters the methionine and ergosterol biosynthesis pathways in Saccharomyces yeasts promoting changes on volatile derived compounds. Food Research International, 2020, 130, 108930.	2.9	12
5	Mepanipyrim residues on pasteurized red must influence the volatile derived compounds from Saccharomyces cerevisiae metabolism. Food Research International, 2019, 126, 108566.	2.9	10
6	Impact of mepanipyrim and tetraconazole in MencÃa wines on the biosynthesis of volatile compounds during the winemaking process. Food Chemistry, 2019, 300, 125223.	4.2	18
7	The involvement of phenolic-rich extracts from Galician autochthonous extra-virgin olive oils against the Î±-glucosidase and Î±-amylase inhibition. Food Research International, 2019, 116, 447-454.	2.9	26
8	Impact of fungicides mepanipyrim and tetraconazole on phenolic profile and colour of MencÃa red wines. Food Control, 2019, 98, 412-423.	2.8	11
9	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. Journal of Functional Foods, 2018, 45, 155-164.	1.6	24
10	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. Food Research International, 2018, 106, 558-567.	2.9	35
11	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. Scientia Horticulturae, 2018, 232, 269-279.	1.7	22
12	Bioaccessibility and potential bioavailability of phenolic compounds from achenes as a new target for strawberry breeding programs. Food Chemistry, 2018, 248, 155-165.	4.2	76
13	Characterization of phenolic extracts from Brava extra virgin olive oils and their cytotoxic effects on MCF-7 breast cancer cells. Food and Chemical Toxicology, 2018, 119, 73-85.	1.8	38
14	Nutraceutical Potential of Phenolics from â€²Bravaâ€² and â€²Mansaâ€² Extra-Virgin Olive Oils on the Inhibition of Enzymes Associated to Neurodegenerative Disorders in Comparison with Those of â€²Picualâ€² and â€²Cornicabraâ€². Molecules, 2018, 23, 722.	1.7	18
15	Assessment of polar phenolic compounds of virgin olive oil by NIR and midâ€IR spectroscopy and their impact on quality. European Journal of Lipid Science and Technology, 2017, 119, 1600099.	1.0	21
16	State of the Art on Functional Virgin Olive Oils Enriched with Bioactive Compounds and Their Properties. International Journal of Molecular Sciences, 2017, 18, 668.	1.8	79
17	Characterization of virgin olive oils produced with autochthonous Galician varieties. Food Chemistry, 2016, 212, 162-171.	4.2	33
18	Dissipation of Fungicide Residues during Winemaking and Their Effects on Fermentation and the Volatile Composition of Wines. Journal of Agricultural and Food Chemistry, 2016, 64, 1344-1354.	2.4	21

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19	Characterisation of extra virgin olive oils from Galician autochthonous varieties and their co-crushings with Arbequina and Picual cv.. Food Chemistry, 2015, 176, 493-503.	4.2	39
20	Blending Local olive oils with Arbequina or Picual oils produces high quality, distinctive EVOOs. European Journal of Lipid Science and Technology, 2015, 117, 1238-1247.	1.0	11
21	Evaluation of the effect of fenhexamid and mepanipyrim in the volatile composition of Tempranillo and Graciano wines. Food Research International, 2015, 71, 108-117.	2.9	24
22	Wine Aroma Compounds in Grapes: A Critical Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 202-218.	5.4	251
23	Effects of Sugar Concentration Processes in Grapes and Wine Aging on Aroma Compounds of Sweet Winesâ€"A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1053-1073.	5.4	53
24	Effect on the Aroma Profile of Graciano and Tempranillo Red Wines of the Application of Two Antifungal Treatments onto Vines. Molecules, 2014, 19, 12173-12193.	1.7	20
25	Influence of new generation fungicides on Saccharomyces cerevisiae growth, grape must fermentation and aroma biosynthesis. Food Chemistry, 2014, 146, 234-241.	4.2	39
26	Improvements in the malaxation process to enhance the aroma quality of extra virgin olive oils. Food Chemistry, 2014, 158, 534-545.	4.2	57
27	Ultrasound-assisted emulsificationâ€"microextraction for the determination of phenolic compounds in olive oils. Food Chemistry, 2014, 150, 128-136.	4.2	64
28	Sensory description of sweet wines obtained by the winemaking procedures of raisining, botrytisation and fortification. Food Chemistry, 2014, 145, 1021-1030.	4.2	15
29	Quality of extra virgin olive oils produced in an emerging olive growing area in north-western Spain. Food Chemistry, 2014, 164, 418-426.	4.2	39
30	Effects of Sedimentation Plus Racking Process in the Extra Virgin Olive Oil Aroma Fingerprint Obtained by DHSâ€"TD/GCâ€"MS. Food and Bioprocess Technology, 2013, 6, 1290-1301.	2.6	34
31	Evolution of the aromatic profile in Garnacha Tintorera grapes during raisining and comparison with that of the naturally sweet wine obtained. Food Chemistry, 2013, 139, 1052-1061.	4.2	102
32	Aroma biogenesis and distribution between olive pulps and seeds with identification of aroma trends among cultivars. Food Chemistry, 2013, 141, 637-643.	4.2	29
33	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. Food Analytical Methods, 2013, 6, 289-300.	1.3	26
34	Concentrations of Aroma Compounds and Odor Activity Values of Odorant Series in Different Olive Cultivars and Their Oils. Journal of Agricultural and Food Chemistry, 2013, 61, 5252-5259.	2.4	36
35	Floral, spicy and herbaceous active odorants in Gran Negro grapes from shoulders and tips into the cluster, and comparison with Brancellao and MouratÃ³n varieties. Food Chemistry, 2012, 135, 2771-2782.	4.2	33
36	Dynamic headspace/GCâ€"MS to control the aroma fingerprint of extra-virgin olive oil from the same and different olive varieties. Food Control, 2012, 25, 684-695.	2.8	75

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37	Study of the volatile compounds produced by Debaryomyces hansenii NRRL Y-7426 during the fermentation of detoxified concentrated distilled grape marc hemicellulosic hydrolysates. World Journal of Microbiology and Biotechnology, 2012, 28, 3123-3134.	1.7	15
38	Changes of the sensorial attributes of white wines with the application of new anti-mildew fungicides under critical agricultural practices. Food Chemistry, 2012, 130, 139-146.	4.2	37
39	Impact of phytosanitary treatments with fungicides (cyazofamid, famoxadone, mandipropamid and) Tj ETQq1 1 0.784314 rgBT /Over	4.2	51
40	Aroma potential of Brancellao grapes from different cluster positions. Food Chemistry, 2012, 132, 112-124.	4.2	60
41	Active odorants in MouratÃ³n grapes from shoulders and tips into the bunch. Food Chemistry, 2012, 133, 1362-1372.	4.2	22
42	Surveillance of fungicidal dithiocarbamate residues in fruits and vegetables. Food Chemistry, 2012, 134, 366-374.	4.2	78
43	Aroma profile of Garnacha Tintorera-based sweet wines by chromatographic and sensorial analyses. Food Chemistry, 2012, 134, 2313-2325.	4.2	77
44	A Review on the Fate of Pesticides during the Processes within the Food-Production Chain. Critical Reviews in Food Science and Nutrition, 2011, 51, 99-114.	5.4	152
45	Changes in antioxidant flavonoids during freeze-drying of red onions and subsequent storage. Food Control, 2011, 22, 1108-1113.	2.8	120
46	Comparison of sanitizing technologies on the quality appearance and antioxidant levels in onion slices. Food Control, 2011, 22, 2052-2058.	2.8	50
47	Application of new fungicides under good agricultural practices and their effects on the volatile profile of white wines. Food Research International, 2011, 44, 397-403.	2.9	71
48	Distribution of polychlorinated biphenyls in both products and by-products of a mussel shell incinerator facility. Environmental Science and Pollution Research, 2011, 18, 1139-1146.	2.7	21
49	Influence of tebuconazole residues on the aroma composition of MencÃa red wines. Food Chemistry, 2011, 124, 1525-1532.	4.2	66
50	Relationships between Godello white wine sensory properties and its aromatic fingerprinting obtained by GCâ€“MS. Food Chemistry, 2011, 129, 890-898.	4.2	111
51	Influence of new fungicides â€“ metiram and pyraclostrobin â€“ onSaccharomyces cerevisiaeyeast growth and alcoholic fermentation course for wine production Influencia de los nuevos fungicidas â€“ metiram y piraclostrobÃn â€“ en el crecimiento de la levaduraSaccharomyces cerevisiaey en el curso de la fermentaciÃ³n alcohÃ³lica para la elaboraciÃ³n de vino. CYTA - Journal of Food, 2011, 9, 329-334.	0.9	19
52	A review on the use of cyclodextrins in foods. Food Hydrocolloids, 2009, 23, 1631-1640.	5.6	767
53	Occurrence of polycyclic aromatic hydrocarbons and their hydroxylated metabolites in infant foods. Food Chemistry, 2009, 115, 814-819.	4.2	135
54	Quantitative determination and characterisation of the main odourants of MencÃa monovarietal red wines. Food Chemistry, 2009, 117, 473-484.	4.2	96

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55	Occurrence of soluble organic compounds in thermal waters by ion trap mass detection. Chemosphere, 2009, 75, 34-47.	4.2	25
56	The use of manures for detection and quantification of polycyclic aromatic hydrocarbons and 3-hydroxybenzo[a]pyrene in animal husbandry. Science of the Total Environment, 2008, 406, 279-286.	3.9	22
57	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. Environmental Pollution, 2007, 145, 489-496.	3.7	143
58	Determination of selected quaternary ammonium compounds by liquid chromatography with mass spectrometry. Part II. Application to sediment and sludge samples in Austria. Environmental Pollution, 2007, 146, 543-547.	3.7	118
59	Environmental monitoring study of selected veterinary antibiotics in animal manure and soils in Austria. Environmental Pollution, 2007, 148, 570-579.	3.7	544
60	Determination of selected organophosphate esters in the aquatic environment of Austria. Science of the Total Environment, 2007, 388, 290-299.	3.9	260
61	Method optimization for determination of selected perfluorinated alkylated substances in water samples. Analytical and Bioanalytical Chemistry, 2006, 386, 2123-2132.	1.9	91
62	Photochemical studies of a polybrominated diphenyl ethers (PBDES) technical mixture by solid phase microextraction (SPME). Chemosphere, 2005, 60, 922-928.	4.2	20
63	Multi-objective optimisation using evolutionary algorithms: its application to HPLC separations. Chemometrics and Intelligent Laboratory Systems, 2003, 69, 137-156.	1.8	37
64	Simultaneous determination of neutral and acidic pharmaceuticals in wastewater by high-performance liquid chromatographyâ€“post-column photochemically induced fluorimetry. Journal of Chromatography A, 2003, 993, 29-37.	1.8	49
65	On-fibre photodegradation studies of polychlorinated biphenyls using SPMEâ€“GCâ€“MSâ€–MS: a new approach. Chemosphere, 2002, 47, 607-615.	4.2	33
66	Photolysis of polychlorinated biphenyls by solid-phase microextraction. Journal of Chromatography A, 2002, 963, 37-47.	1.8	34
67	Optimisation of alachlor solid-phase microextraction from water samples using experimental design. Journal of Chromatography A, 2000, 896, 373-379.	1.8	34