

Karolina Cardoso Hernandez

List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

124
citations

1307594

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1474206

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docs citations

10
times ranked

151
citing authors

#	ARTICLE	IF	CITATIONS
1	Adaptation of an olfactometric system in a GC-FID in combination with GCxGC/MS to evaluate odor-active compounds of wine. <i>Food Chemistry</i> , 2022, 370, 131004.	8.2	15
2	Role of gas chromatography and olfactometry to understand the wine aroma: Achievements denoted by multidimensional analysis. <i>Journal of Separation Science</i> , 2021, 44, 135-168.	2.5	22
3	Role of partial dehydration in a naturally ventilated room on the mycobiota, ochratoxins, volatile profile and phenolic composition of Merlot grapes intended for wine production. <i>Food Research International</i> , 2021, 141, 110145.	6.2	8
4	Carbonyl compounds and furan derivatives with toxic potential evaluated in the brewing stages of craft beer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 61-68.	2.3	10
5	Development of a Method for Determination of Target Toxic Carbonyl Compounds in Must and Wine Using HS-SPME-GC/MS-SIM After Preliminary GC _A -GC/TOFMS Analyses. <i>Food Analytical Methods</i> , 2019, 12, 108-120.	2.6	16
6	Validation of an analytical method using HS-SPME-GC/MS-SIM to assess the exposure risk to carbonyl compounds and furan derivatives through beer consumption. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 1808-1821.	2.3	17
7	Effect of <i>Aspergillus carbonarius</i> on ochratoxin a levels, volatile profile and antioxidant activity of the grapes and respective wines. <i>Food Research International</i> , 2019, 126, 108687.	6.2	19
8	Exposure risk to carbonyl compounds and furfuryl alcohol through the consumption of sparkling wines. <i>Ciencia Rural</i> , 2019, 49, .	0.5	4
9	Matrix-compatible solid phase microextraction coating improves quantitative analysis of volatile profile throughout brewing stages. <i>Food Research International</i> , 2019, 123, 75-87.	6.2	13