Vanda Pereira

List of Publications by Year
in descending order

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26 papers	757 citations	623734 14 h-index	677142 22 g-index
26 all docs	26 docs citations	26 times ranked	1025 citing authors

#	Article	IF	Citations
1	Simultaneous analysis of free amino acids and biogenic amines in honey and wine samples using in loop orthophthalaldeyde derivatization procedure. Journal of Chromatography A, 2008, 1189, 435-443.	3.7	116
2	HPLCâ€ĐAD methodology for the quantification of organic acids, furans and polyphenols by direct injection of wine samples. Journal of Separation Science, 2010, 33, 1204-1215.	2.5	115
3	Evolution of 5-hydroxymethylfurfural (HMF) and furfural (F) in fortified wines submitted to overheating conditions. Food Research International, 2011, 44, 71-76.	6.2	91
4	Evaluation of the feasibility of the electronic tongue as a rapid analytical tool for wine age prediction and quantification of the organic acids and phenolic compounds. The case-study of Madeira wine. Analytica Chimica Acta, 2010, 662, 82-89.	5.4	70
5	Volatile profile of Madeira wines submitted to traditional accelerated ageing. Food Chemistry, 2014, 162, 122-134.	8.2	63
6	Quantification of polyphenols with potential antioxidant properties in wines using reverse phase HPLC. Journal of Separation Science, 2008, 31, 2189-2198.	2.5	54
7	Rapid and sensitive methodology for determination of ethyl carbamate in fortified wines using microextraction by packed sorbent and gas chromatography with mass spectrometric detection. Analytica Chimica Acta, 2014, 811, 29-35.	5.4	40
8	Polyphenols, Antioxidant Potential and Color of Fortified Wines during Accelerated Ageing: The Madeira Wine Case Study. Molecules, 2013, 18, 2997-3017.	3.8	37
9	Evaluation of Wine Colour Under Accelerated and Oak-Cask Ageing Using CIELab and Chemometric Approaches. Food and Bioprocess Technology, 2015, 8, 2309-2318.	4.7	23
10	Assessment of the development of browning, antioxidant activity and volatile organic compounds in thermally processed sugar model wines. LWT - Food Science and Technology, 2017, 75, 719-726.	5.2	22
11	Evaluation of fucoxanthin contents in seaweed biomass by vortex-assisted solid-liquid microextraction using high-performance liquid chromatography with photodiode array detection. Algal Research, 2019, 42, 101603.	4.6	21
12	Chemometric analysis of the volatile fraction evolution of Portuguese beer under shelf storage conditions. Chemometrics and Intelligent Laboratory Systems, 2015, 142, 131-142.	3.5	17
13	Modelling the ageing process: A novel strategy to analyze the wine evolution towards the expected features. Chemometrics and Intelligent Laboratory Systems, 2016, 154, 176-184.	3.5	14
14	Rapid Determination of Sotolon in Fortified Wines Using a Miniaturized Liquid-Liquid Extraction Followed by LC-MS/MS Analysis. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-7.	1.6	14
15	Acetic acid and ethyl acetate in Madeira wines: Evolution with ageing and assessment of the odour rejection threshold. Ciencia E Tecnica Vitivinicola, 2017, 32, 1-11.	0.9	13
16	Amino Acids and Biogenic Amines Evolution during theEstufagemof Fortified Wines. Journal of Chemistry, 2015, 2015, 1-9.	1.9	12
17	A Sensitive Method for the Rapid Determination of Underivatized Ethyl Carbamate in Fortified Wine by Liquid Chromatography-Electrospray Tandem Mass Spectrometry. Food Analytical Methods, 2018, 11, 327-333.	2.6	7
18	A Simple Emulsification-Assisted Extraction Method for the GCâ€“MS/SIM Analysis of Wine Markers of Aging and Oxidation: Application for Studying Micro-Oxygenation in Madeira Wine. Food Analytical Methods, 2018, 11, 2056-2065.	2.6	6

#	Article	IF	Citations
19	New insights into ethyl carbamate occurrence in fortified wines. LWT - Food Science and Technology, 2021, 150, 111566.	5.2	6
20	Odor detection threshold (ODT) and odor rejection threshold (ORT) determination of sotolon in Madeira wine: A preliminary study. AIMS Agriculture and Food, 2018, 3, 172-180.	1.6	6
21	Is Sotolon Relevant to the Aroma of Madeira Wine Blends?. Biomolecules, 2019, 9, 720.	4.0	5
22	Impact of Indigenous Non-Saccharomyces Yeasts Isolated from Madeira Island Vineyards on the Formation of Ethyl Carbamate in the Aging of Fortified Wines. Processes, 2021, 9, 799.	2.8	4
23	Emerging Trends in Fortified Wines: A Scientific Perspective. , 2019, , 419-470.		1
24	Madeira wine online quality control. , 2013, , .		0
25	Multiparameter Optical Monitoring of Madeira Wine. International Journal of Online and Biomedical Engineering, 2013, 9, 62.	1.4	0
26	Unveiling the Evolution of Madeira Wine Key Metabolites: A Three-Year Follow-Up Study. Processes, 2022, 10, 1019.	2.8	0