

Vanda Pereira

List of Publications by Year in descending order

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26
papers

757
citations

623734

14
h-index

677142

22
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26
all docs

26
docs citations

26
times ranked

1025
citing authors

#	ARTICLE	IF	CITATIONS
1	Unveiling the Evolution of Madeira Wine Key Metabolites: A Three-Year Follow-Up Study. <i>Processes</i> , 2022, 10, 1019.	2.8	0
2	Impact of Indigenous Non-Saccharomyces Yeasts Isolated from Madeira Island Vineyards on the Formation of Ethyl Carbamate in the Aging of Fortified Wines. <i>Processes</i> , 2021, 9, 799.	2.8	4
3	New insights into ethyl carbamate occurrence in fortified wines. <i>LWT - Food Science and Technology</i> , 2021, 150, 111566.	5.2	6
4	Evaluation of fucoxanthin contents in seaweed biomass by vortex-assisted solid-liquid microextraction using high-performance liquid chromatography with photodiode array detection. <i>Algal Research</i> , 2019, 42, 101603.	4.6	21
5	Emerging Trends in Fortified Wines: A Scientific Perspective. , 2019, , 419-470.		1
6	Is Sotolon Relevant to the Aroma of Madeira Wine Blends?. <i>Biomolecules</i> , 2019, 9, 720.	4.0	5
7	A Simple Emulsification-Assisted Extraction Method for the GC-MS/SIM Analysis of Wine Markers of Aging and Oxidation: Application for Studying Micro-Oxygenation in Madeira Wine. <i>Food Analytical Methods</i> , 2018, 11, 2056-2065.	2.6	6
8	A Sensitive Method for the Rapid Determination of Underivatized Ethyl Carbamate in Fortified Wine by Liquid Chromatography-Electrospray Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2018, 11, 327-333.	2.6	7
9	Rapid Determination of Sotolon in Fortified Wines Using a Miniaturized Liquid-Liquid Extraction Followed by LC-MS/MS Analysis. <i>Journal of Analytical Methods in Chemistry</i> , 2018, 2018, 1-7.	1.6	14
10	Odor detection threshold (ODT) and odor rejection threshold (ORT) determination of sotolon in Madeira wine: A preliminary study. <i>AIMS Agriculture and Food</i> , 2018, 3, 172-180.	1.6	6
11	Acetic acid and ethyl acetate in Madeira wines: Evolution with ageing and assessment of the odour rejection threshold. <i>Ciencia E Tecnica Vitivinicola</i> , 2017, 32, 1-11.	0.9	13
12	Assessment of the development of browning, antioxidant activity and volatile organic compounds in thermally processed sugar model wines. <i>LWT - Food Science and Technology</i> , 2017, 75, 719-726.	5.2	22
13	Modelling the ageing process: A novel strategy to analyze the wine evolution towards the expected features. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 154, 176-184.	3.5	14
14	Amino Acids and Biogenic Amines Evolution during the Estufagem of Fortified Wines. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	1.9	12
15	Chemometric analysis of the volatile fraction evolution of Portuguese beer under shelf storage conditions. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 142, 131-142.	3.5	17
16	Evaluation of Wine Colour Under Accelerated and Oak-Cask Ageing Using CIELab and Chemometric Approaches. <i>Food and Bioprocess Technology</i> , 2015, 8, 2309-2318.	4.7	23
17	Rapid and sensitive methodology for determination of ethyl carbamate in fortified wines using microextraction by packed sorbent and gas chromatography with mass spectrometric detection. <i>Analytica Chimica Acta</i> , 2014, 811, 29-35.	5.4	40
18	Volatile profile of Madeira wines submitted to traditional accelerated ageing. <i>Food Chemistry</i> , 2014, 162, 122-134.	8.2	63

#	ARTICLE	IF	CITATIONS
19	Madeira wine online quality control. , 2013, , .		0
20	Polyphenols, Antioxidant Potential and Color of Fortified Wines during Accelerated Ageing: The Madeira Wine Case Study. <i>Molecules</i> , 2013, 18, 2997-3017.	3.8	37
21	Multiparameter Optical Monitoring of Madeira Wine. <i>International Journal of Online and Biomedical Engineering</i> , 2013, 9, 62.	1.4	0
22	Evolution of 5-hydroxymethylfurfural (HMF) and furfural (F) in fortified wines submitted to overheating conditions. <i>Food Research International</i> , 2011, 44, 71-76.	6.2	91
23	HPLC-EDAD methodology for the quantification of organic acids, furans and polyphenols by direct injection of wine samples. <i>Journal of Separation Science</i> , 2010, 33, 1204-1215.	2.5	115
24	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. <i>Analytica Chimica Acta</i> , 2010, 662, 82-89.	5.4	70
25	Quantification of polyphenols with potential antioxidant properties in wines using reverse phase HPLC. <i>Journal of Separation Science</i> , 2008, 31, 2189-2198.	2.5	54
26	Simultaneous analysis of free amino acids and biogenic amines in honey and wine samples using in loop orthophthalaldehyde derivatization procedure. <i>Journal of Chromatography A</i> , 2008, 1189, 435-443.	3.7	116