

Noelia Tena

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

1,262
citations

471477

17
h-index

377849

34
g-index

38
all docs

38
docs citations

38
times ranked

1528
citing authors

#	ARTICLE	IF	CITATIONS
1	State of the Art of Anthocyanins: Antioxidant Activity, Sources, Bioavailability, and Therapeutic Effect in Human Health. <i>Antioxidants</i> , 2020, 9, 451.	5.1	230
2	Relationship between sensory attributes and volatile compounds qualifying dry-cured hams. <i>Meat Science</i> , 2008, 80, 315-325.	5.5	136
3	Authenticity of olive oil: Mapping and comparing official methods and promising alternatives. <i>Food Research International</i> , 2013, 54, 2025-2038.	6.2	110
4	Evaluation of Virgin Olive Oil Thermal Deterioration by Fluorescence Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10505-10511.	5.2	80
5	Volatile Compounds Characterizing Tunisian Chemlali and ChÃ©toui Virgin Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7852-7858.	5.2	70
6	Quality Characterization of the New Virgin Olive Oil Var. Sikitita by Phenols and Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8357-8364.	5.2	59
7	Authentication of organic and conventional eggs by carotenoid profiling. <i>Food Chemistry</i> , 2011, 126, 1299-1305.	8.2	56
8	In-Depth Assessment of Analytical Methods for Olive Oil Purity, Safety, and Quality Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4509-4526.	5.2	53
9	Chemical changes of thermoxidized virgin olive oil determined by excitation-emission fluorescence spectroscopy (EEFS). <i>Food Research International</i> , 2012, 45, 103-108.	6.2	44
10	Characterization of olive paste volatiles to predict the sensory quality of virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 663-672.	1.5	38
11	Current state of diagnostic, screening and surveillance testing methods for COVID-19 from an analytical chemistry point of view. <i>Microchemical Journal</i> , 2021, 167, 106305.	4.5	37
12	Thermal Deterioration of Virgin Olive Oil Monitored by ATR-FTIR Analysis of Trans Content. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9997-10003.	5.2	36
13	Up-To-Date Analysis of the Extraction Methods for Anthocyanins: Principles of the Techniques, Optimization, Technical Progress, and Industrial Application. <i>Antioxidants</i> , 2022, 11, 286.	5.1	36
14	Virgin olive oil stability study by mesh cell-FTIR spectroscopy. <i>Talanta</i> , 2017, 167, 453-461.	5.5	35
15	Tracking Sensory Characteristics of Virgin Olive Oils During Storage: Interpretation of Their Changes from a Multiparametric Perspective. <i>Molecules</i> , 2020, 25, 1686.	3.8	23
16	Monitoring Virgin Olive Oil Shelf-Life by Fluorescence Spectroscopy and Sensory Characteristics: A Multidimensional Study Carried Out under Simulated Market Conditions. <i>Foods</i> , 2020, 9, 1846.	4.3	20
17	Phenolic profile of virgin olive oils with and without sensory defects: Oils with non-oxidative defects exhibit a considerable concentration of phenols. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 299-307.	1.5	18
18	Differentiation of meat and bone meal from fishmeal by near-infrared spectroscopy: Extension of scope to defatted samples. <i>Food Control</i> , 2014, 43, 155-162.	5.5	17

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19	Real time monitoring of the combined effect of chlorophyll content and light filtering packaging on virgin olive oil photo-stability using mesh cell-FTIR spectroscopy. <i>Food Chemistry</i> , 2019, 295, 94-100.	8.2	17
20	Describing the chemical singularity of the Spanish protected designations of origin for virgin olive oils in relation to oils from neighbouring areas. <i>Grasas Y Aceites</i> , 2012, 63, 26-34.	0.9	15
21	Time Course Analysis of Fractionated Thermoxidized Virgin Olive Oil by FTIR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3212-3218.	5.2	14
22	Sensor responses to fat food aroma: A comprehensive study of dry-cured ham typicality. <i>Talanta</i> , 2014, 120, 342-348.	5.5	14
23	Storage and Preservation of Fats and Oils. , 2019, , 605-618.		13
24	Identification of botanical and geographical origin of distillers dried grains with solubles by near infrared microscopy. <i>Food Control</i> , 2015, 54, 103-110.	5.5	12
25	A study of the differences between trade standards inside and outside Europe. <i>Grasas Y Aceites</i> , 2017, 68, 210.	0.9	12
26	Predicting extra virgin olive oil freshness during storage by fluorescence spectroscopy. <i>Grasas Y Aceites</i> , 2017, 68, 219.	0.9	10
27	Photooxidation Effect in Liquid Lipid Matrices: Answers from an Innovative FTIR Spectroscopy Strategy with "Mesh Cell" Incubation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3541-3549.	5.2	9
28	Use of polar and nonpolar fractions as additional information sources for studying thermoxidized virgin olive oils by FTIR. <i>Grasas Y Aceites</i> , 2014, 65, e030.	0.9	8
29	Assessment of Vibrational Spectroscopy Performance in Geographical Identification of Virgin Olive Oils: A World Level Study. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900035.	1.5	8
30	Infrared, Raman, and Fluorescence Spectroscopies: Methodologies and Applications. , 2013, , 335-393.		7
31	Characterization of different ozonized sunflower oils I. Chemical changes during ozonization. <i>Grasas Y Aceites</i> , 2019, 70, 329.	0.9	7
32	Contributing to interpret sensory attributes qualifying Iberian hams from the volatile profile. <i>Grasas Y Aceites</i> , 2009, 60, 277-283.	0.9	7
33	Antioxidant Capacity of Anthocyanins and other Vegetal Pigments. <i>Antioxidants</i> , 2020, 9, 665.	5.1	4
34	Origin authentication of distillers'™ dried grains and solubles (DDGS)™ application and comparison of different analytical strategies. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 6447-6461.	3.7	3
35	An International Survey on Olive Oils Quality and Traceability: Opinions from the Involved Actors. <i>Foods</i> , 2022, 11, 1045.	4.3	2
36	A neuroimaging study of pleasant and unpleasant olfactory perceptions of virgin olive oil. <i>Grasas Y Aceites</i> , 2016, 67, 157.	0.9	1

#	ARTICLE	IF	CITATIONS
37	Antioxidant Capacity of Anthocyanins and Other Vegetal Pigments: Modern Assisted Extraction Methods and Analysis. <i>Antioxidants</i> , 2022, 11, 1256.	5.1	1
38	Evaluation of the methods based on triglycerides and sterols for the detection of hazelnut oil in olive oil. <i>Grasas Y Aceites</i> , 2007, 58, .	0.9	0