Rosa Maria Alonso Salces

List of Publications by Year
in descending order

38 papers	2,512 citations	279798 23 h-index	315739 38 g-index
38 all docs	38 docs citations	38 times ranked	3344 citing authors

#	Article	IF	Citations
1	Supervised pattern recognition in food analysis. Journal of Chromatography A, 2007, 1158, 196-214.	3.7	815
2	Pressurized liquid extraction for the determination of polyphenols in apple. Journal of Chromatography A, 2001, 933, 37-43.	3.7	171
3	Botanical and Geographical Characterization of Green Coffee (Coffea arabica and Coffea canephora): Chemometric Evaluation of Phenolic and Methylxanthine Contents. Journal of Agricultural and Food Chemistry, 2009, 57, 4224-4235.	5.2	168
4	On-line characterisation of apple polyphenols by liquid chromatography coupled with mass spectrometry and ultraviolet absorbance detection. Journal of Chromatography A, 2004, 1046, 89-100.	3.7	120
5	Multivariate analysis of NMR fingerprint of the unsaponifiable fraction of virgin olive oils for authentication purposes. Food Chemistry, 2010, 118, 956-965.	8.2	120
6	Solid-phase clean-up in the liquid chromatographic determination of polycyclic aromatic hydrocarbons in edible oils. Journal of Chromatography A, 2003, 988, 33-40.	3.7	95
7	Virgin Olive Oil Authentication by Multivariate Analyses of ^{1}H NMR Fingerprints and δ^{13}C and δ^{2}H Data. Journal of Agricultural and Food Chemistry, 2010, 58, 5586-5596.	5.2	94
8	Polyphenolic Profiles of Basque Cider Apple Cultivars and Their Technological Properties. Journal of Agricultural and Food Chemistry, 2004, 52, 2938-2952.	5.2	79
9	Liquid chromatography coupled with ultraviolet absorbance detection, electrospray ionization, collision–induced dissociation and tandem mass spectrometry on a triple quadrupole for the on–line characterization of polyphenols and methylxanthines in green coffee beans. Rapid Communications in Mass Spectrometry, 2009, 23, 363-383.	1.5	77
10	Determination of Polyphenolic Profiles of Basque Cider Apple Varieties Using Accelerated Solvent Extraction. Journal of Agricultural and Food Chemistry, 2001, 49, 3761-3767.	5.2	67
11	Polyphenolic contents in Citrus fruit juices: authenticity assessment. European Food Research and Technology, 2014, 238, 803-818.	3.3	64
12	1H-NMR fingerprinting to evaluate the stability of olive oil. Food Control, 2011, 22, 2041-2046.	5.5	58
13	Classification of apple fruits according to their maturity state by the pattern recognition analysis of their polyphenolic compositions. Food Chemistry, 2005, 93, 113-123.	8.2	49
14	A validated solid–liquid extraction method for the HPLC determination of polyphenols in apple tissues. Talanta, 2005, 65, 654-662.	5.5	45
15	Chemometric characterisation of Basque and French ciders according to their polyphenolic profiles. Analytical and Bioanalytical Chemistry, 2004, 379, 464-475.	3.7	44
16	Polyphenolic compositions of Basque natural ciders: A chemometric study. Food Chemistry, 2006, 97, 438-446.	8.2	38
17	Chemometric classification of Basque and French ciders based on their total polyphenol contents and CIELab parameters. Food Chemistry, 2005, 91, 91-98.	8.2	37
18	Natural strategies for the control of Paenibacillus larvae, the causative agent of American foulbrood in honey bees: a review. Apidologie, 2017, 48, 387-400.	2.0	37

#	Article	IF	Citations
19	Characterization of phenolic compounds in green and red oak‐leaf lettuce cultivars by UHPLC‐DAD‐ESI‐QToF/MS using MS^E scan mode. Journal of Mass Spectrometry, 2017, 52, 873-902.	1.6	35
20	Validated analytical strategy for the determination of polycyclic aromatic compounds in marine sediments by liquid chromatography coupled with diode-array detection and mass spectrometry. Journal of Chromatography A, 2006, 1129, 189-200.	3.7	32
21	Chemical Composition, Antimicrobial Activity, and Mode of Action of Essential Oils against *Paenibacillus larvae*, Etiological Agent of American Foulbrood on *Apis mellifera*. Chemistry and Biodiversity, 2017, 14, e1600382.	2.1	27
22	Comparison of donor–acceptor and alumina columns for the clean-up of polycyclic aromatic hydrocarbons from edible oils. Food Chemistry, 2004, 86, 465-474.	8.2	26
23	Technological Classification of Basque Cider Apple Cultivars According to Their Polyphenolic Profiles by Pattern Recognition Analysis. Journal of Agricultural and Food Chemistry, 2004, 52, 8006-8016.	5.2	25
24	^{1}H‐NMR and isotopic fingerprinting of olive oil and its unsaponifiable fraction: Geographical origin of virgin olive oils by pattern recognition. European Journal of Lipid Science and Technology, 2015, 117, 1991-2006.	1.5	22
25	Mass spectrometry fingerprinting coupled to National Institute of Standards and Technology Mass Spectral search algorithm for pattern recognition. Analytica Chimica Acta, 2012, 755, 28-36.	5.4	20
26	On-line characterisation of apple polyphenols by liquid chromatography coupled with mass spectrometry and ultraviolet absorbance detection. Journal of Chromatography A, 2004, 1046, 89-100.	3.7	19
27	Polyphenolic profile of butterhead lettuce cultivar by ultrahigh performance liquid chromatography coupled online to UV–visible spectrophotometry and quadrupole time-of-flight mass spectrometry. Food Chemistry, 2018, 260, 239-273.	8.2	18
28	Comparison of two sample clean-up methodologies for the determination of polycyclic aromatic hydrocarbons in edible oils. Journal of Separation Science, 2003, 26, 1554-1562.	2.5	16
29	1H–NMR fingerprinting and supervised pattern recognition to evaluate the stability of virgin olive oil during storage. Food Control, 2021, 123, 107831.	5.5	15
30	Formation and evolution profiles of anthocyanin derivatives and tannins during fermentations and aging of red wines. European Food Research and Technology, 2020, 246, 149-165.	3.3	14
31	Varietal authentication of virgin olive oil: Proving the efficiency of sesquiterpene fingerprinting for Mediterranean Arbequina oils. Food Control, 2021, 128, 108200.	5.5	14
32	Stepwise strategy based on 1H-NMR fingerprinting in combination with chemometrics to determine the content of vegetable oils in olive oil mixtures. Food Chemistry, 2022, 366, 130588.	8.2	14
33	Geographical authentication of virgin olive oil by GC–MS sesquiterpene hydrocarbon fingerprint: Verifying EU and single country label-declaration. Food Chemistry, 2022, 378, 132104.	8.2	14
34	Relationship between hydroxycinnamic acids and the resistance of apple cultivars to rosy apple aphid. Talanta, 2018, 187, 330-336.	5.5	7
35	Short communication: Natural molecules for the control of Paenibacillus larvae, causal agent of American foulbrood in honey bees (Apis mellifera L.). Spanish Journal of Agricultural Research, 2019, 17, e05SC01.	0.6	7
36	Tempranillo Grape Extract in Transfersomes: A Nanoproduct with Antioxidant Activity. Nanomaterials, 2022, 12, 746.	4.1	5

#	Article	IF	Citations
37	A Liposomal Formulation to Exploit the Bioactive Potential of an Extract from Graciano Grape Pomace. Antioxidants, 2022, 11, 1270.	5.1	3
38	Untargeted Metabolomic Liquid Chromatography High-Resolution Mass Spectrometry Fingerprinting of Apple Cultivars for the Identification of Biomarkers Related to Resistance to Rosy Apple Aphid. Journal of Agricultural and Food Chemistry, 2022, 70, 13071-13081.	5.2	1