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	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
2	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
3	Tempranillo Grape Extract in Transfersomes: A Nanoproduct with Antioxidant Activity. Nanomaterials, 2022, 12, 746.	4.1	5
4	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
5	A Liposomal Formulation to Exploit the Bioactive Potential of an Extract from Graciano Grape Pomace. Antioxidants, 2022, 11, 1270.	5.1	3
6	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
7	Varietal authentication of virgin olive oil: Proving the efficiency of sesquiterpene fingerprinting for Mediterranean Arbequina oils. Food Control, 2021, 128, 108200.	5.5	14
8	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
9	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
10	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
11	Relationship between hydroxycinnamic acids and the resistance of apple cultivars to rosy apple aphid. Talanta, 2018, 187, 330-336.	5.5	7
12	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
13	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
14	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
15	^{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
16	Polyphenolic contents in Citrus fruit juices: authenticity assessment. European Food Research and Technology, 2014, 238, 803-818.	3.3	64
17	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
18	1H-NMR fingerprinting to evaluate the stability of olive oil. Food Control, 2011, 22, 2041-2046.	5.5	58

#	Article	IF	Citations
19	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
20	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
21	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
22	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
23	Supervised pattern recognition in food analysis. Journal of Chromatography A, 2007, 1158, 196-214.	3.7	815
24	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
25	Polyphenolic compositions of Basque natural ciders: A chemometric study. Food Chemistry, 2006, 97, 438-446.	8.2	38
26	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
27	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
28	A validated solid–liquid extraction method for the HPLC determination of polyphenols in apple tissues. Talanta, 2005, 65, 654-662.	5.5	45
29	Chemometric characterisation of Basque and French ciders according to their polyphenolic profiles. Analytical and Bioanalytical Chemistry, 2004, 379, 464-475.	3.7	44
30	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
31	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
32	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
33	Polyphenolic Profiles of Basque Cider Apple Cultivars and Their Technological Properties. Journal of Agricultural and Food Chemistry, 2004, 52, 2938-2952.	5.2	79
34	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
35	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
36	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

#	Article	IF	Citations
37	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
38	Pressurized liquid extraction for the determination of polyphenols in apple. Journal of Chromatography A, 2001, 933, 37-43.	3.7	171