

Susana Buxaderas

List of Publications by Year in descending order

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40
papers

2,469
citations

218381

26
h-index

288905

40
g-index

40
all docs

40
docs citations

40
times ranked

2743
citing authors

#	ARTICLE	IF	CITATIONS
1	An industrial approach in the search of natural antioxidants from vegetable and fruit wastes. <i>Food Chemistry</i> , 2006, 97, 137-150.	4.2	507
2	Analysis of virgin olive oil volatile compounds by headspace solid-phase microextraction coupled to gas chromatography with mass spectrometric and flame ionization detection. <i>Journal of Chromatography A</i> , 2003, 983, 19-33.	1.8	219
3	Solid-Phase Microextraction in the Analysis of Virgin Olive Oil Volatile Fraction:Â Modifications Induced by Oxidation and Suitable Markers of Oxidative Status. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6564-6571.	2.4	161
4	Solid-Phase Microextraction in the Analysis of Virgin Olive Oil Volatile Fraction:Â Characterization of Virgin Olive Oils from Two Distinct Geographical Areas of Northern Italy. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6572-6577.	2.4	133
5	Different commercial yeast strains affecting the volatile and sensory profile of cava base wine. <i>International Journal of Food Microbiology</i> , 2008, 124, 48-57.	2.1	97
6	Simultaneous determination of volatile and semi-volatile aromatic hydrocarbons in virgin olive oil by headspace solid-phase microextraction coupled to gas chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , 2005, 1090, 146-154.	1.8	88
7	Assessment of Volatile and Sensory Profiles between Base and Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2455-2461.	2.4	82
8	Comparative study of different extraction techniques for the analysis of virgin olive oil aroma. <i>Food Chemistry</i> , 2007, 105, 1171-1178.	4.2	75
9	Volatile Compounds of Red and White Wines by Headspace-Solid-Phase Microextraction Using Different Fibers. <i>Journal of Chromatographic Science</i> , 2004, 42, 310-316.	0.7	71
10	Volatile and semi-volatile components of oak wood chips analysed by Accelerated Solvent Extraction (ASE) coupled to gas chromatographyâ€“mass spectrometry (GCâ€“MS). <i>Food Chemistry</i> , 2007, 102, 1260-1269.	4.2	71
11	Influence of Variety and Aging on Foaming Properties of Cava (Sparkling Wine). 2. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2520-2525.	2.4	69
12	Characteristics of Sparkling Base Wines Affecting Foam Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 989-995.	2.4	62
13	Determination of volatile phenols in virgin olive oils and their sensory significance. <i>Journal of Chromatography A</i> , 2008, 1211, 1-7.	1.8	55
14	Characterization of Volatiles in Different Dry Gins. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 10154-10160.	2.4	53
15	Monoterpene and sesquiterpene hydrocarbons of virgin olive oil by headspace solid-phase microextraction coupled to gas chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1125, 117-123.	1.8	50
16	HS-SPME coupled to GC/MS for quality control of <i>Juniperus communis</i> L. berries used for gin aromatization. <i>Food Chemistry</i> , 2007, 105, 1748-1754.	4.2	49
17	Assessment of the Volatile Composition of Juices of Apricot, Peach, and Pear According to Two Pectolytic Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7837-7843.	2.4	46
18	Characterisation of volatile composition of white salsify (<i>Tragopogon porrifolius</i> L.) by headspace solid-phase microextraction (HS-SPME) and simultaneous distillationâ€“extraction (SDE) coupled to GCâ€“MS. <i>Food Chemistry</i> , 2011, 129, 557-564.	4.2	39

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19	Influence of Fatty Acids on Wine Foaming. Journal of Agricultural and Food Chemistry, 2002, 50, 7042-7045.	2.4	36
20	Relationship between foam parameters obtained by the gas-sparging method and sensory evaluation of sparkling wines. Journal of the Science of Food and Agriculture, 2004, 84, 127-133.	1.7	36
21	Antioxidant activity of lees cell surface during sparkling wine sur lie aging. International Journal of Food Microbiology, 2010, 143, 48-53.	2.1	36
22	Determination of free fatty acids and their ethyl esters in musts and wines. Journal of Chromatography A, 1997, 776, 283-291.	1.8	35
23	Changes in the Sorption of Diverse Volatiles by <i>Saccharomyces cerevisiae</i> Lees during Sparkling Wine Aging. Journal of Agricultural and Food Chemistry, 2010, 58, 12426-12430.	2.4	35
24	Analysis of Sparkling Wine Lees Surface Volatiles by Optimized Headspace Solid-Phase Microextraction. Journal of Agricultural and Food Chemistry, 2009, 57, 3279-3285.	2.4	34
25	Volatile phenols in virgin olive oils: Influence of olive variety on their formation during fruits storage. Food Chemistry, 2009, 116, 651-656.	4.2	30
26	Foaming in Grape Juices of White Varieties. Journal of Agricultural and Food Chemistry, 1997, 45, 2526-2529.	2.4	29
27	Sparkling Wines: Features and Trends from Tradition. Advances in Food and Nutrition Research, 2012, 66, 1-45.	1.5	26
28	Improved size-exclusion high-performance liquid chromatographic method for the simple analysis of grape juice and wine polysaccharides. Journal of Chromatography A, 1998, 823, 339-347.	1.8	25
29	The occurrence of volatile and semi-volatile aromatic hydrocarbons in virgin olive oils from north-eastern Italy. Food Control, 2007, 18, 1204-1210.	2.8	25
30	Assessment of some diterpenoids in commercial distilled gin. Analytica Chimica Acta, 2008, 628, 222-229.	2.6	25
31	Influence of Olives™ Storage Conditions on the Formation of Volatile Phenols and Their Role in Off-Odor Formation in the Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 1449-1455.	2.4	25
32	Flavonoid metabolites and susceptibility of rat lipoproteins to oxidation. American Journal of Physiology - Heart and Circulatory Physiology, 2004, 287, H2819-H2824.	1.5	22
33	Ultrastructural changes of sparkling wine lees during long-term aging in real enological conditions. FEMS Yeast Research, 2012, 12, 466-476.	1.1	21
34	Surface properties of <i>Saccharomyces cerevisiae</i> lees during sparkling wine ageing and their effect on flocculation. International Journal of Food Microbiology, 2010, 140, 125-130.	2.1	19
35	Evolution of Sesquiterpene Hydrocarbons in Virgin Olive Oil during Fruit Ripening. Journal of Agricultural and Food Chemistry, 2010, 58, 6972-6976.	2.4	18
36	Pectic Enzyme Treatment Effects on Quality of White Grape Musts and Wines. Journal of Food Science, 1997, 62, 1142-1149.	1.5	17

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37	Foam Measurements in Wines: A Comparison of Parameters Obtained by Gas Sparging Method. Journal of Agricultural and Food Chemistry, 1997, 45, 4687-4690.	2.4	16
38	Ultrahigh-Performance Liquid Chromatography (UHPLC)–Tandem Mass Spectrometry (MS/MS) Quantification of Nine Target Indoles in Sparkling Wines. Journal of Agricultural and Food Chemistry, 2016, 64, 4772-4776.	2.4	14
39	Prediction of Wine Foaming. Journal of Agricultural and Food Chemistry, 1999, 47, 3743-3748.	2.4	12
40	Changes in RNA Catabolites of Sparkling Wines During the Biological Aging. Journal of Agricultural and Food Chemistry, 2013, 61, 6028-6035.	2.4	6