

Susana Buxaderas

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

40
papers

2,132
citations

25
h-index

40
g-index

40
ext. papers

2,294
ext. citations

5.5
avg, IF

4.21
L-index

#	Paper	IF	Citations
40	Ultra-high-Performance Liquid Chromatography (UHPLC)-Tandem Mass Spectrometry (MS/MS) Quantification of Nine Target Indoles in Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4772-6	5.7	14
39	Changes in RNA catabolites of sparkling wines during the biological aging. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6028-35	5.7	5
38	Ultrastructural changes of sparkling wine lees during long-term aging in real enological conditions. <i>FEMS Yeast Research</i> , 2012 , 12, 466-76	3.1	15
37	Sparkling wines: features and trends from tradition. <i>Advances in Food and Nutrition Research</i> , 2012 , 66, 1-45	6	19
36	Characterisation of volatile composition of white salsify (<i>Tragopogon porrifolius</i> L.) by headspace solid-phase microextraction (HS-SPME) and simultaneous distillation-extraction (SDE) coupled to GC-MS. <i>Food Chemistry</i> , 2011 , 129, 557-564	8.5	36
35	Changes in the sorption of diverse volatiles by <i>Saccharomyces cerevisiae</i> lees during sparkling wine aging. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 12426-30	5.7	32
34	Evolution of sesquiterpene hydrocarbons in virgin olive oil during fruit ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6972-6	5.7	17
33	Assessment of volatile and sensory profiles between base and sparkling wines. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2455-61	5.7	68
32	Surface properties of <i>Saccharomyces cerevisiae</i> lees during sparkling wine ageing and their effect on flocculation. <i>International Journal of Food Microbiology</i> , 2010 , 140, 125-30	5.8	16
31	Antioxidant activity of lees cell surface during sparkling wine sur lie aging. <i>International Journal of Food Microbiology</i> , 2010 , 143, 48-53	5.8	29
30	Volatile phenols in virgin olive oils: Influence of olive variety on their formation during fruits storage. <i>Food Chemistry</i> , 2009 , 116, 651-656	8.5	25
29	Analysis of sparkling wine lees surface volatiles by optimized headspace solid-phase microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3279-85	5.7	22
28	Influence of olives storage conditions on the formation of volatile phenols and their role in off-odor formation in the oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1449-55	5.7	23
27	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	5.8	75
26	Assessment of some diterpenoids in commercial distilled gin. <i>Analytica Chimica Acta</i> , 2008 , 628, 222-9	6.6	20
25	Determination of volatile phenols in virgin olive oils and their sensory significance. <i>Journal of Chromatography A</i> , 2008 , 1211, 1-7	4.5	51
24	Comparative study of different extraction techniques for the analysis of virgin olive oil aroma. <i>Food Chemistry</i> , 2007 , 105, 1171-1178	8.5	69

23	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	8.5	41
22	Volatile and semi-volatile components of oak wood chips analysed by Accelerated Solvent Extraction (ASE) coupled to gas chromatography/mass spectrometry (GC/MS). <i>Food Chemistry</i> , 2007 , 102, 1260-1269	8.5	54
21	The occurrence of volatile and semi-volatile aromatic hydrocarbons in virgin olive oils from north-eastern Italy. <i>Food Control</i> , 2007 , 18, 1204-1210	6.2	24
20	An industrial approach in the search of natural antioxidants from vegetable and fruit wastes. <i>Food Chemistry</i> , 2006 , 97, 137-150	8.5	433
19	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, 117-23	4.5	42
18	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, 7837-43	5.7	42
17	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, 146-54	4.5	77
16	Characterization of volatiles in different dry gins. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 10154-60	5.7	46
15	Volatile compounds of red and white wines by headspace--solid-phase microextraction using different fibers. <i>Journal of Chromatographic Science</i> , 2004 , 42, 310-6	1.4	58
14	Flavonoid metabolites and susceptibility of rat lipoproteins to oxidation. <i>American Journal of Physiology - Heart and Circulatory Physiology</i> , 2004 , 287, H2819-24	5.2	17
13	Relationship between foam parameters obtained by the gas-sparging method and sensory evaluation of sparkling wines. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 127-133	4.3	33
12	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	4.5	193
11	Solid-phase microextraction in the analysis of virgin olive oil volatile fraction: modifications induced by oxidation and suitable markers of oxidative status. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6564-71	5.7	138
10	Solid-phase microextraction in the analysis of virgin olive oil volatile fraction: characterization of virgin olive oils from two distinct geographical areas of northern Italy. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6572-7	5.7	119
9	Influence of fatty acids on wine foaming. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 7042-5	5.7	33
8	Prediction of wine foaming. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3743-8	5.7	12
7	Improved size-exclusion high-performance liquid chromatographic method for the simple analysis of grape juice and wine polysaccharides. <i>Journal of Chromatography A</i> , 1998 , 823, 339-347	4.5	24
6	Foaming in Grape Juices of White Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2526-2529	5.7	29

5	Foam Measurements in Wines: Comparison of Parameters Obtained by Gas Sparging Method. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4687-4690	5-7	16
4	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	5-7	61
3	Pectic Enzyme Treatment Effects on Quality of White Grape Musts and Wines. <i>Journal of Food Science</i> , 1997 , 62, 1142-1149	3-4	16
2	Determination of free fatty acids and their ethyl esters in musts and wines. <i>Journal of Chromatography A</i> , 1997 , 776, 283-291	4-5	29
1	Characteristics of Sparkling Base Wines Affecting Foam Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 989-995	5-7	59