

# Ana C Pereira

## List of Publications by Year in descending order

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29  
papers

470  
citations

623188

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h-index

713013

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29  
docs citations

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times ranked

603  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of Staling Aldehydes in Lager Beer under Maritime Transport and Storage Conditions. <i>Molecules</i> , 2022, 27, 600.	1.7	3
2	The Influence of Transport and Storage Conditions on Beer Stability – a Systematic Review. <i>Food and Bioprocess Technology</i> , 2022, 15, 1477-1494.	2.6	7
3	Unveiling the Evolution of Madeira Wine Key Metabolites: A Three-Year Follow-Up Study. <i>Processes</i> , 2022, 10, 1019.	1.3	0
4	Agricultural Rum of Madeira matured on the seafloor: improved physicochemical changes induced by a pioneering seafloor ageing process. <i>European Food Research and Technology</i> , 2021, 247, 3023-3035.	1.6	3
5	Multi-target optimization of solid phase microextraction to analyse key flavour compounds in wort and beer. <i>Food Chemistry</i> , 2020, 317, 126466.	4.2	9
6	Evaluation of fucoxanthin contents in seaweed biomass by vortex-assisted solid-liquid microextraction using high-performance liquid chromatography with photodiode array detection. <i>Algal Research</i> , 2019, 42, 101603.	2.4	21
7	Emerging Trends in Fortified Wines: A Scientific Perspective. , 2019, , 419-470.		1
8	Multiresponse and multiobjective latent variable optimization of modern analytical instrumentation for the quantification of chemically related families of compounds: Case study – Solid phase microextraction (SPME) applied to the quantification of analytes with impact on wine aroma. <i>Journal of Chemometrics</i> , 2019, 33, e3103.	0.7	7
9	A Simple Emulsification-Assisted Extraction Method for the GC-MS/SIM Analysis of Wine Markers of Aging and Oxidation: Application for Studying Micro-Oxygenation in Madeira Wine. <i>Food Analytical Methods</i> , 2018, 11, 2056-2065.	1.3	6
10	A Sensitive Method for the Rapid Determination of Underivatized Ethyl Carbamate in Fortified Wine by Liquid Chromatography-Electrospray Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2018, 11, 327-333.	1.3	7
11	Rapid Determination of Sotolon in Fortified Wines Using a Miniaturized Liquid-Liquid Extraction Followed by LC-MS/MS Analysis. <i>Journal of Analytical Methods in Chemistry</i> , 2018, 2018, 1-7.	0.7	14
12	Definitive Screening Designs and latent variable modelling for the optimization of solid phase microextraction (SPME): Case study - Quantification of volatile fatty acids in wines. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018, 179, 73-81.	1.8	13
13	Advanced predictive methods for wine age prediction: Part II – A comparison study of multiblock regression approaches. <i>Talanta</i> , 2017, 171, 132-142.	2.9	22
14	Nutritional and Phytochemical Composition of <i>Vaccinium padifolium</i> Sm Wild Berries and Radical Scavenging Activity. <i>Journal of Food Science</i> , 2017, 82, 2554-2561.	1.5	9
15	Advanced predictive methods for wine age prediction: Part I – A comparison study of single-block regression approaches based on variable selection, penalized regression, latent variables and tree-based ensemble methods. <i>Talanta</i> , 2017, 171, 341-350.	2.9	18
16	Modelling the ageing process: A novel strategy to analyze the wine evolution towards the expected features. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 154, 176-184.	1.8	14
17	Amino Acids and Biogenic Amines Evolution during the <i>Estufagem</i> of Fortified Wines. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	12
18	Chemometric analysis of the volatile fraction evolution of Portuguese beer under shelf storage conditions. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 142, 131-142.	1.8	17

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19	Optimal design of experiments applied to headspace solid phase microextraction for the quantification of vicinal diketones in beer through gas chromatography-mass spectrometric detection. <i>Analytica Chimica Acta</i> , 2015, 887, 101-110.	2.6	23
20	Evaluation of Wine Colour Under Accelerated and Oak-Cask Ageing Using CIELab and Chemometric Approaches. <i>Food and Bioprocess Technology</i> , 2015, 8, 2309-2318.	2.6	23
21	Rapid and sensitive methodology for determination of ethyl carbamate in fortified wines using microextraction by packed sorbent and gas chromatography with mass spectrometric detection. <i>Analytica Chimica Acta</i> , 2014, 811, 29-35.	2.6	40
22	An experimental design methodology to evaluate the importance of different parameters on flocculation by polyelectrolytes. <i>Powder Technology</i> , 2013, 238, 2-13.	2.1	12
23	Development of Generalized Platforms for the Analysis of Complex Datasets. <i>Quality and Reliability Engineering International</i> , 2012, 28, 508-523.	1.4	0
24	Development of a fast and reliable method for long- and short-term wine age prediction. <i>Talanta</i> , 2011, 86, 293-304.	2.9	20
25	Madeira wine ageing prediction based on different analytical techniques: UV-vis, GC-MS, HPLC-DAD. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011, 105, 43-55.	1.8	55
26	Multivariate Statistical Monitoring of Wine Ageing Processes. <i>Computer Aided Chemical Engineering</i> , 2010, , 247-252.	0.3	1
27	Analysis and assessment of Madeira wine ageing over an extended time period through GC-MS and chemometric analysis. <i>Analytica Chimica Acta</i> , 2010, 660, 8-21.	2.6	49
28	Aroma ageing trends in GC/MS profiles of liqueur wines. <i>Analytica Chimica Acta</i> , 2010, 659, 93-101.	2.6	33
29	Quality Control of Food Products using Image Analysis and Multivariate Statistical Tools. <i>Industrial &amp; Engineering Chemistry Research</i> , 2009, 48, 988-998.	1.8	31