

MarÃ-a PÃ©rez-JimÃ©nez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8685843/publications.pdf>

Version: 2024-02-01

10
papers

250
citations

933447

10
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

156
citing authors

#	ARTICLE	IF	CITATIONS
1	Individual differences and effect of phenolic compounds in the immediate and prolonged in-mouth aroma release and retronasal aroma intensity during wine tasting. <i>Food Chemistry</i> , 2019, 285, 147-155.	8.2	53
2	Aroma release in the oral cavity after wine intake is influenced by wine matrix composition. <i>Food Chemistry</i> , 2018, 243, 125-133.	8.2	41
3	Interactions among Odorants, Phenolic Compounds, and Oral Components and Their Effects on Wine Aroma Volatility. <i>Molecules</i> , 2020, 25, 1701.	3.8	30
4	Effect of saliva esterase activity on ester solutions and possible consequences for the in-mouth ester release during wine intake. <i>Journal of Texture Studies</i> , 2019, 50, 62-70.	2.5	28
5	Oral persistence of esters is affected by wine matrix composition. <i>Food Research International</i> , 2020, 135, 109286.	6.2	23
6	Development of an in-mouth headspace sorptive extraction method (HSSE) for oral aroma monitoring and application to wines of different chemical composition. <i>Food Research International</i> , 2019, 121, 97-107.	6.2	21
7	Effects of Ethanol Concentration on Oral Aroma Release After Wine Consumption. <i>Molecules</i> , 2019, 24, 3253.	3.8	18
8	Application of untargeted volatile profiling and data driven approaches in wine flavoromics research. <i>Food Research International</i> , 2021, 145, 110392.	6.2	14
9	Oral Release Behavior of Wine Aroma Compounds by Using In-Mouth Headspace Sorptive Extraction (HSSE) Method. <i>Foods</i> , 2021, 10, 415.	4.3	11
10	Evaluation of the Effect of a Grape Seed Tannin Extract on Wine Ester Release and Perception Using In Vitro and In Vivo Instrumental and Sensory Approaches. <i>Foods</i> , 2021, 10, 93.	4.3	11