

# Laura Fariña

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

2,268  
citations

361413

20  
h-index

395702

33  
g-index

33  
all docs

33  
docs citations

33  
times ranked

2262  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of near-infrared spectroscopy/artificial neural network to quantify glycosylated norisoprenoids in Tannat grapes. <i>Food Chemistry</i> , 2022, 387, 132927.	8.2	8
2	Chemical compositions of essential oil from the aerial parts of male and female plants of <i>Baccharis tridentata</i> Vahl. (Asteraceae). <i>Journal of Essential Oil Research</i> , 2021, 33, 299-307.	2.7	5
3	Impacto en el aroma de vinos Tannat producidos por diferentes levaduras en tres sistemas de vinificaci3n. <i>South Florida Journal of Development</i> , 2021, 2, 1565-1571.	0.1	1
4	Comparison of physicochemical properties, amino acids, mineral elements, total phenolic compounds, and antioxidant capacity of Cuban fruit and rice wines. <i>Food Science and Nutrition</i> , 2021, 9, 3673-3682.	3.4	4
5	Chemical and sensory features of Torront3s Riojano sparkling wines produced by second fermentation in bottle using different <i>Saccharomyces</i> strains. <i>Food Science and Technology International</i> , 2020, 26, 512-519.	2.2	4
6	Valorisation of <i>Schinus molle</i> fruit as a source of volatile compounds in foods as flavours and fragrances. <i>Food Research International</i> , 2020, 133, 109103.	6.2	16
7	Phytochemical Findings Evidencing Botanical Origin of New Propolis Type from North4West Argentina. <i>Chemistry and Biodiversity</i> , 2019, 16, e1800442.	2.1	2
8	Genomic and Transcriptomic Basis of <i>Hanseniaspora vineae</i> 's Impact on Flavor Diversity and Wine Quality. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	3.1	51
9	Volatile Constituents from <i>Baccharis</i> spp. L. (Asteraceae): Chemical Support for the Conservation of Threatened Species in Uruguay. <i>Chemistry and Biodiversity</i> , 2018, 15, e1800017.	2.1	13
10	Overproduction of isoprenoids by <i>Saccharomyces cerevisiae</i> in a synthetic grape juice medium in the absence of plant genes. <i>International Journal of Food Microbiology</i> , 2018, 282, 42-48.	4.7	12
11	Pineapple ( <i>Ananas comosus</i> L. Merr.) wine production in Angola: Characterisation of volatile aroma compounds and yeast native flora. <i>International Journal of Food Microbiology</i> , 2017, 241, 161-167.	4.7	38
12	Non4 <i>Saccharomyces</i> and <i>Saccharomyces</i> strains co4fermentation increases acetaldehyde accumulation: effect on anthocyanin4derived pigments in Tannat red wines. <i>Yeast</i> , 2016, 33, 339-343.	1.7	26
13	4De Novo4 Synthesis of Benzenoid Compounds by the Yeast <i>Hanseniaspora vineae</i> Increases the Flavor Diversity of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4574-4583.	5.2	46
14	Impact of gas chromatography and mass spectrometry combined with gas chromatography and olfactometry for the sex differentiation of <i>Baccharis articulata</i> by the analysis of volatile compounds. <i>Journal of Separation Science</i> , 2015, 38, 3038-3046.	2.5	9
15	Recent Findings in the Chemistry of Odorants from Four <i>Baccharis</i> Species and Their Impact as Chemical Markers. <i>Chemistry and Biodiversity</i> , 2015, 12, 1339-1348.	2.1	9
16	Volatile composition and aroma profile of Uruguayan Tannat wines. <i>Food Research International</i> , 2015, 69, 244-255.	6.2	70
17	Aroma enhancement in wines using co-immobilized <i>Aspergillus niger</i> glycosidases. <i>Food Chemistry</i> , 2014, 143, 185-191.	8.2	48
18	Increased flavour diversity of Chardonnay wines by spontaneous fermentation and co-fermentation with <i>Hanseniaspora vineae</i> . <i>Food Chemistry</i> , 2013, 141, 2513-2521.	8.2	213

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19	Characterization of Glycosylated Aroma Compounds in Tannat Grapes and Feasibility of the Near Infrared Spectroscopy Application for Their Prediction. <i>Food Analytical Methods</i> , 2013, 6, 100-111.	2.6	27
20	Characterization of aroma-impact compounds in yerba mate ( <i>Ilex paraguariensis</i> ) using GC-olfactometry and GC-MS. <i>Food Research International</i> , 2013, 53, 808-815.	6.2	33
21	Role of Canopy Management in Controlling High pH in Tannat Grapes and Wines. <i>American Journal of Enology and Viticulture</i> , 2012, 63, 554-558.	1.7	9
22	Redox effect on volatile compound formation in wine during fermentation by <i>Saccharomyces cerevisiae</i> . <i>Food Chemistry</i> , 2012, 134, 933-939.	8.2	41
23	A quick screening method to identify Î²-glucosidase activity in native wine yeast strains: application of Esculin Glycerol Agar (EGA) medium. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 47-55.	3.6	64
24	A novel extracellular Î²-glucosidase from <i>Issatchenkia terricola</i> : Isolation, immobilization and application for aroma enhancement of white Muscat wine. <i>Process Biochemistry</i> , 2011, 46, 385-389.	3.7	96
25	Effect of <i>Saccharomyces cerevisiae</i> inoculum size on wine fermentation aroma compounds and its relation with assimilable nitrogen content. <i>International Journal of Food Microbiology</i> , 2010, 143, 81-85.	4.7	50
26	Carotenoid Profile Evolution in <i>Vitis vinifera</i> cv. Tannat Grapes during Ripening. <i>American Journal of Enology and Viticulture</i> , 2010, 61, 451-456.	1.7	8
27	The Effect of Bacterial Strain and Aging on the Secondary Volatile Metabolites Produced during Malolactic Fermentation of Tannat Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6271-6278.	5.2	42
28	Production of fermentation aroma compounds by <i>Saccharomyces cerevisiae</i> wine yeasts: effects of yeast assimilable nitrogen on two model strains. <i>FEMS Yeast Research</i> , 2008, 8, 1196-1207.	2.3	210
29	Analytical Characterization of the Aroma of Five Premium Red Wines. Insights into the Role of Odor Families and the Concept of Fruitiness of Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4501-4510.	5.2	487
30	Determination of volatile phenols in red wines by dispersive liquid-liquid microextraction and gas chromatography-mass spectrometry detection. <i>Journal of Chromatography A</i> , 2007, 1157, 46-50.	3.7	198
31	De novo synthesis of monoterpenes by <i>Saccharomyces cerevisiae</i> wine yeasts. <i>FEMS Microbiology Letters</i> , 2005, 243, 107-115.	1.8	230
32	Terpene Compounds as Possible Precursors of 1,8-Cineole in Red Grapes and Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1633-1636.	5.2	76
33	Aroma Composition of <i>Vitis vinifera</i> Cv. Tannat: the Typical Red Wine from Uruguay. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5408-5413.	5.2	122