

# Elena Falqu-Lpez

## List of Publications by Citations

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**Version:** 2024-04-29

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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.

69  
papers

2,023  
citations

23  
h-index

44  
g-index

73  
ext. papers

2,333  
ext. citations

4.8  
avg, IF

5.18  
L-index

#	Paper	IF	Citations
69	In vitro antioxidant properties of crude extracts and compounds from brown algae. <i>Food Chemistry</i> , <b>2013</b> , 138, 1764-85	8.5	276
68	Antimicrobial Action of Compounds from Marine Seaweed. <i>Marine Drugs</i> , <b>2016</b> , 14,	6	243
67	Comparison between sequential extraction procedures and single extractions for metal partitioning in sewage sludge samples. <i>Analyst, The</i> , <b>2000</b> , 125, 1353-1357	5	119
66	Differentiation of white wines by their aromatic index. <i>Talanta</i> , <b>2001</b> , 54, 271-81	6.2	106
65	Effect of storage time and container type on the quality of extra-virgin olive oil. <i>Food Control</i> , <b>2007</b> , 18, 521-529	6.2	105
64	Relevance of Natural Phenolics from Grape and Derivative Products in the Formulation of Cosmetics. <i>Cosmetics</i> , <b>2015</b> , 2, 259-276	2.7	97
63	Autohydrolysis of agricultural residues: study of reaction byproducts. <i>Bioresource Technology</i> , <b>2007</b> , 98, 1951-7	11	96
62	Recent developments on the extraction and application of ursolic acid. A review. <i>Food Research International</i> , <b>2018</b> , 103, 130-149	7	72
61	Use of microwave single extractions for metal fractionation in sewage sludge samples. <i>Analytica Chimica Acta</i> , <b>2001</b> , 431, 209-218	6.6	58
60	Effects of Eucalyptus globulus wood autohydrolysis conditions on the reaction products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 9006-13	5.7	55
59	Volatile composition of Mencía wines. <i>Food Chemistry</i> , <b>2005</b> , 90, 357-363	8.5	47
58	Volatile components of Loureira, Dona Branca, and Treixadura wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 538-43	5.7	44
57	Assuring the authenticity of northwest Spain white wine varieties using machine learning techniques. <i>Food Research International</i> , <b>2014</b> , 60, 230-240	7	37
56	Recovery and concentration of antioxidants from winery wastes. <i>Molecules</i> , <b>2012</b> , 17, 3008-24	4.8	36
55	Content of trans- and cis-resveratrol in Galician white and red wines. <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 608-613	4.1	36
54	Antioxidant activity of liquors from steam explosion of <i>Olea europea</i> wood. <i>Wood Science and Technology</i> , <b>2008</b> , 42, 579-592	2.5	31
53	Influence of several enzymatic treatments on aromatic composition of white wines. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1517-1525	5.4	28

52	Evolution of trans- and cis-resveratrol content in red grapes ( <i>Vitis vinifera</i> L. cv MencĀ, Albarello and Merenzao) during ripening. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 667-674	3.4	28
51	Effects of irrigation over three years on the amino acid composition of Treixadura ( <i>Vitis vinifera</i> L.) musts and wines, and on the aromatic composition and sensory profiles of its wines. <i>Food Chemistry</i> , <b>2018</b> , 240, 707-716	8.5	28
50	Further insights into the floral character of Touriga Nacional wines. <i>Journal of Food Science</i> , <b>2007</b> , 72, S396-401	3.4	25
49	Effect of the contact with fermentation-lees or commercial-lees on the volatile composition of white wines. <i>European Food Research and Technology</i> , <b>2007</b> , 224, 405-413	3.4	25
48	Repercussion of the clarification treatment agents before the alcoholic fermentation on volatile composition of white wines. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 553-558	3.4	25
47	Effects of seven yeast strains on the volatile composition of Palomino wines. <i>International Journal of Food Science and Technology</i> , <b>2004</b> , 39, 61-69	3.8	24
46	Determination of aromatic descriptors of Touriga Nacional wines by sensory descriptive analysis. <i>Flavour and Fragrance Journal</i> , <b>2004</b> , 19, 298-302	2.5	23
45	Flowers of <i>Ulex europaeus</i> L. [Comparing two extraction techniques (MHG and distillation)]. <i>Comptes Rendus Chimie</i> , <b>2016</b> , 19, 718-725	2.7	21
44	Comparison of solvents for determination of monoterpenes in wine using liquid-liquid extraction. <i>Chromatographia</i> , <b>2000</b> , 52, 798-802	2.1	21
43	Biorefinery concept for discarded potatoes: Recovery of starch and bioactive compounds. <i>Journal of Food Engineering</i> , <b>2020</b> , 275, 109886	6	20
42	Production of nutraceuticals from chestnut burs by hydrolytic treatment. <i>Food Research International</i> , <b>2014</b> , 65, 359-366	7	19
41	Training of panellists for the sensory control of bottled natural mineral water in connection with water chemical properties. <i>Food Chemistry</i> , <b>2013</b> , 141, 625-36	8.5	19
40	Influence of supplementary irrigation on the amino acid and volatile composition of Godello wines from the Ribeiro Designation of Origin. <i>Food Research International</i> , <b>2018</b> , 111, 715-723	7	17
39	Alternative environmental friendly process for dehydration of edible <i>Undaria pinnatifida</i> brown seaweed by microwave hydrodiffusion and gravity. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 15-25	6	16
38	Effects of irrigation over three years on the amino acid composition of AlbariĀ ( <i>Vitis vinifera</i> L) musts and wines in two different terroirs. <i>Scientia Horticulturae</i> , <b>2018</b> , 227, 313-325	4.1	15
37	Metal fractionation in olive oil and urban sewage sludges using the three-stage BCR sequential extraction method and microwave single extractions. <i>Analyst, The</i> , <b>2001</b> , 126, 1304-11	5	15
36	Personal-Care Products Formulated with Natural Antioxidant Extracts. <i>Cosmetics</i> , <b>2018</b> , 5, 13	2.7	14
35	Volatile profile and differentiation between AlbariĀ wines from different origins. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 464-475	3.8	14

34	Recovery of aqueous phase of broccoli obtained by MHG technique for development of hydrogels with antioxidant properties. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 107, 98-106	5.4	12
33	Characteristics of olive fruits and extra-virgin olive oils obtained from olive trees growing in Appellation of Controlled Origin Sierra Mágina. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 912-919	4.3	11
32	Algal proteins, peptides and amino acids <b>2013</b> , 135-180		10
31	Preparation of Hydrogels Composed of Bioactive Compounds from Aqueous Phase of Artichoke Obtained by MHG Technique. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1304-1315	5.1	8
30	Pressurized hot water extraction of $\beta$ -glucans from <i>Cantharellus tubaeformis</i> . <i>Electrophoresis</i> , <b>2018</b> , 39, 1892	3.6	8
29	Antioxidant capacity of the extracts from flowers of <i>Erica australis</i> L.: Comparison between microwave hydrodiffusion and gravity (MHG) and distillation extraction techniques - Formulation of sunscreen creams. <i>Industrial Crops and Products</i> , <b>2020</b> , 145, 112079	5.9	8
28	Impact of High-Pressure Processing on Antioxidant Activity during Storage of Fruits and Fruit Products: A Review. <i>Molecules</i> , <b>2021</b> , 26,	4.8	8
27	Applying Seaweed Compounds in Cosmetics, Cosmeceuticals and Nutricosmetics. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	8
26	Effects of Two Different Irrigation Systems on the Amino Acid Concentrations, Volatile Composition and Sensory Profiles of Godello Musts and Wines. <i>Foods</i> , <b>2019</b> , 8,	4.9	7
25	Sensory Evaluation and Oxidative Stability of a Suncream Formulated with Thermal Spring Waters from Ourense (NW Spain) and <i>Sargassum muticum</i> Extracts. <i>Cosmetics</i> , <b>2017</b> , 4, 19	2.7	7
24	Amino Acids Profile of Two Galician White Grapevine Cultivars (Godello and Treixadura). <i>Ciencia E Technica Vitivinicola</i> , <b>2015</b> , 30, 84-93	1	7
23	Irrigation effects on the volatile composition and sensory profile of Albariño wines from two different terroirs. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 2157-2171	3.4	6
22	A Fractional Factorial Design Applied to the Optimization of Microwave- and Ultrasound-Assisted Acid Leaching Methods for Heavy Metals Determination in Sludges by Flame Atomic Absorption Spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , <b>2003</b> , 83, 343-356	1.8	6
21	Influence of Soil Management on the Red Grapevine ( <i>Vitis vinifera</i> L.) Mencía Must Amino Acid Composition and Wine Volatile and Sensory Profiles in a Humid Region. <i>Beverages</i> , <b>2018</b> , 4, 76	3.4	6
20	Extraction of phenolics from broom branches using green technologies. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2017</b> , 92, 1345-1352	3.5	5
19	Food production link to underground waters quality in A Limia river basin. <i>Agriculture, Ecosystems and Environment</i> , <b>2020</b> , 297, 106969	5.7	5
18	Bioactive extracts from edible nettle leaves using microwave hydrodiffusion and gravity and distillation extraction techniques. <i>Process Biochemistry</i> , <b>2020</b> , 94, 66-78	4.8	5
17	Amino Acid Profiles to Differentiate White Wines from Three Autochthonous Galician Varieties. <i>Foods</i> , <b>2020</b> , 9,	4.9	4

16	Grape polyphenol-rich products with antioxidant and anti-inflammatory properties <b>2016</b> , 389-402		4
15	Note: Effects of Oak Wood on the Aromatic Composition of Vitis vinifera L. var. treixadura Wines. <i>Food Science and Technology International</i> , <b>2002</b> , 8, 343-349	2.6	4
14	Effects of Oak Wood on the Aromatic Composition of Vitis vinifera L. var. treixadura Wines. <i>Food Science and Technology International</i> , <b>2002</b> , 8, 343-349	2.6	4
13	Evolution of the Aroma of Treixadura Wines during Bottle Aging. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
12	Stability of Sun Creams Formulated with Thermal Spring Waters from Ourense, Northwest Spain. <i>Cosmetics</i> , <b>2016</b> , 3, 42	2.7	4
11	Microwave Hydrodiffusion and Gravity (MHG) Extraction from Different Raw Materials with Cosmetic Applications. <i>Molecules</i> , <b>2019</b> , 25,	4.8	3
10	Conventional purification and isolation <b>2015</b> , 149-172		2
9	Identification of key odorants related with high quality touriga nacional wine. <i>Developments in Food Science</i> , <b>2006</b> , 43, 217-220		2
8	Microwave hydrodiffusion and gravity versus conventional distillation for Acacia dealbata flowers. Recovery of bioactive extracts for cosmetic purposes. <i>Journal of Cleaner Production</i> , <b>2020</b> , 274, 123143	10.3	2
7	Glass Packaging <b>2016</b> ,		2
6	Coastline Levels of Dissolved Heavy Metals in the Estuarine Water-System of Vigo. <i>International Journal of Environmental Research and Public Health</i> , <b>2021</b> , 18,	4.6	2
5	The key role of thermal waters in the development of innovative gelled starch-based matrices. <i>Food Hydrocolloids</i> , <b>2021</b> , 117, 106697	10.6	2
4	POTENCIALIDAD TERAPÉUTICA DEL AGUA DEL MANANTIAL DE SANDIM THERAPEUTIC POTENTIAL OF THE WATER FROM THE SANDIM SPRING POTENCIALIDADE TERAPÉUTICA DO AUGA DO MANANTIAL DE SANDIM. <i>Ciencia Y Tecnologia Alimentaria</i> , <b>2004</b> , 4, 177-184		1
3	POTENCIALIDAD DE LA VARIEDAD TORRONTÉS PARA ELABORAR VINOS MONOVARIETALES POTENTIALITY OF TORRONTÉS VARIETY TO ELABORATE MONOVARIETY WINES POTENCIALIDADE DA VARIEDADE TORRONTÉS PARA ELABORAR VÍDOS MONOVARIETAIS. <i>Ciencia Y Tecnologia Alimentaria</i> , <b>2003</b> , 3, 222-233		1
2	Determination of pharmaceuticals and heavy metals in groundwater for human and animal consumption and crop irrigation in Galicia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2021</b> , 38, 2055-2076	3.2	0
1	Study of the Degraded Products of N-Chloroserine in Chlorinated Waters Using High-Performance Liquid Chromatography. <i>Journal of Chromatographic Science</i> , <b>1999</b> , 37, 191-198	1.4	