# SÃ-lvia M Rocha

List of Publications by Year
in descending order

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| 151 | 5,002 | 76196 | 123241 |
|---|---|---|---|
| papers | citations | 40 | 61 |
| | | h-index | g-index |

| 154 | 154 | 154 | 6617 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Headspace Solid Phase Microextraction (SPME) Analysis of Flavor Compounds in Wines. Effect of the Matrix Volatile Composition in the Relative Response Factors in a Wine Model. Journal of Agricultural and Food Chemistry, 2001, 49, 5142-5151. | 2.4 | 137 |
| 2 | Headspace-SPME applied to varietal volatile components evolution during Vitis vinifera L. cv. â€˜Bagaâ€™ ripening. Analytica Chimica Acta, 2006, 563, 204-214. | 2.6 | 130 |
| 3 | One-pot conversion of furfural to useful bio-products in the presence of a Sn,Al-containing zeolite beta catalyst prepared via post-synthesis routes. Journal of Catalysis, 2015, 329, 522-537. | 3.1 | 124 |
| 4 | Morphogenesis Control in Candida albicans and Candida dubliniensis through Signaling Molecules Produced by Planktonic and Biofilm Cells. Eukaryotic Cell, 2007, 6, 2429-2436. | 3.4 | 114 |
| 5 | Detection of Rancid Defect in Virgin Olive Oil by the Electronic Nose. Journal of Agricultural and Food Chemistry, 2000, 48, 853-860. | 2.4 | 112 |
| 6 | Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. Journal of Chromatography A, 2007, 1161, 292-299. | 1.8 | 111 |
| 7 | Conversion of furfuryl alcohol to ethyl levulinate using porous aluminosilicate acid catalysts. Catalysis Today, 2013, 218-219, 76-84. | 2.2 | 111 |
| 8 | Allergic asthma exhaled breath metabolome: A challenge for comprehensive two-dimensional gas chromatography. Journal of Chromatography A, 2012, 1254, 87-97. | 1.8 | 106 |
| 9 | Quantification approach for assessment of sparkling wine volatiles from different soils, ripening stages, and varieties by stir bar sorptive extraction with liquid desorption. Analytica Chimica Acta, 2009, 635, 214-221. | 2.6 | 98 |
| 10 | Integrated reduction and acid-catalysed conversion of furfural in alcohol medium using Zr,Al-containing ordered micro/mesoporous silicates. Applied Catalysis B: Environmental, 2016, 182, 485-503. | 10.8 | 93 |
| 11 | Phenolic profile of Sercial and Tinta Negra Vitis vinifera L. grape skins by HPLCâ€“DADâ€“ESI-MSn. Food Chemistry, 2012, 135, 94-104. | 4.2 | 91 |
| 12 | Production of biomass-derived furanic ethers and levulinate esters using heterogeneous acid catalysts. Green Chemistry, 2013, 15, 3367. | 4.6 | 89 |
| 13 | Profiling allergic asthma volatile metabolic patterns using a headspace-solid phase microextraction/gas chromatography based methodology. Journal of Chromatography A, 2011, 1218, 3771-3780. | 1.8 | 82 |
| 14 | Chlorophyta and Rhodophyta macroalgae: A source of health promoting phytochemicals. Food Chemistry, 2015, 183, 122-128. | 4.2 | 79 |
| 15 | In-Depth Search Focused on Furans, Lactones, Volatile Phenols, and Acetals As Potential Age Markers of Madeira Wines by Comprehensive Two-Dimensional Gas Chromatography with Time-of-Flight Mass Spectrometry Combined with Solid Phase Microextraction. Journal of Agricultural and Food Chemistry, 2011, 59, 3186-3204. | 2.4 | 78 |
| 16 | In vitro and in vivo studies of natural products: A challenge for their valuation. The case study of chamomile (Matricaria recutita L.). Industrial Crops and Products, 2012, 40, 1-12. | 2.5 | 73 |
| 17 | Exploring the human urine metabolomic potentialities by comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry. Journal of Chromatography A, 2012, 1252, 155-163. | 1.8 | 71 |
| 18 | Evaluation of the feasibility of the electronic tongue as a rapid analytical tool for wine age prediction and quantification of the organic acids and phenolic compounds. The case-study of Madeira wine. Analytica Chimica Acta, 2010, 662, 82-89. | 2.6 | 70 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 19 | Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry combined with solid phase microextraction as a powerful tool for quantification of ethyl carbamate in fortified wines. The case study of Madeira wine. Journal of Chromatography A, 2010, 1217, 3441-3445. | 1.8 | 70 |
| 20 | The Quest for Phenolic Compounds from Macroalgae: A Review of Extraction and Identification Methodologies. Biomolecules, 2019, 9, 847. | 1.8 | 70 |
| 21 | Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. Analytica Chimica Acta, 2007, 597, 257-264. | 2.6 | 68 |
| 22 | Automated determination of phenolic compounds in wine, berry, and grape samples using 96-blade solid phase microextraction system coupled with liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2013, 1276, 12-19. | 1.8 | 66 |
| 23 | Phenolic composition and antioxidant activity of different morphological parts of Cynara cardunculus L. var. altilis (DC). Industrial Crops and Products, 2014, 61, 460-471. | 2.5 | 66 |
| 24 | Enhancement of Escherichia coli and Staphylococcus aureus Antibiotic Susceptibility Using Sesquiterpenoids. Medicinal Chemistry, 2008, 4, 616-623. | 0.7 | 64 |
| 25 | Optimisation of solid-phase microextraction combined with gas chromatographyâ€“mass spectrometry based methodology to establish the global volatile signature in pulp and skin of Vitis vinifera L. grape varieties. Talanta, 2011, 85, 1483-1493. | 2.9 | 63 |
| 26 | Urinary metabolomic changes as a predictive biomarker of asthma exacerbation. Journal of Allergy and Clinical Immunology, 2014, 133, 261-263.e5. | 1.5 | 63 |
| 27 | Screening and distinction of coffee brews based on headspace solid phase microextraction/gas chromatography/principal component analysis. Journal of the Science of Food and Agriculture, 2004, 84, 43-51. | 1.7 | 59 |
| 28 | GCâ€”MS Study of Volatiles of Normal and Microbiologically Attacked Cork fromQuercus suberL.. Journal of Agricultural and Food Chemistry, 1996, 44, 865-871. | 2.4 | 57 |
| 29 | Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatographyâ€“quadrupole mass spectrometry for the determination of volatile compounds in wines. Analytica Chimica Acta, 2008, 624, 79-89. | 2.6 | 57 |
| 30 | Chitosanâ€“genipin film, a sustainable methodology for wine preservation. Green Chemistry, 2016, 18, 5331-5341. | 4.6 | 56 |
| 31 | Hepatoprotection of sesquiterpenoids: A quantitative structureâ€“activity relationship (QSAR) approach. Food Chemistry, 2014, 146, 78-84. | 4.2 | 53 |
| 32 | Study of the volatile components of a candied plum and estimation of their contribution to the aroma. Food Chemistry, 2008, 111, 897-905. | 4.2 | 52 |
| 33 | Exploring the Saccharomyces cerevisiae Volatile Metabolome: Indigenous versus Commercial Strains. PLoS ONE, 2015, 10, e0143641. | 1.1 | 51 |
| 34 | Interaction of wine mannoproteins and arabinogalactans with anthocyanins. Food Chemistry, 2018, 243, 1-10. | 4.2 | 51 |
| 35 | High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. Food Chemistry, 2015, 188, 406-414. | 4.2 | 48 |
| 36 | Encapsulation of essential oils in SiO<sub>2</sub>microcapsules and release behaviour of volatile compounds. Journal of Microencapsulation, 2014, 31, 627-635. | 1.2 | 47 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Headspace solid-phase microextraction combined with comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry for the determination of volatile compounds from marine salt. Journal of Chromatography A, 2010, 1217, 5511-5521. | 1.8 | 46 |
| 38 | Inactivation of Staphylococcus aureus by high pressure processing: An overview. Innovative Food Science and Emerging Technologies, 2016, 36, 128-149. | 2.7 | 45 |
| 39 | Lipophilic phytochemicals from elderberries (Sambucus nigra L.): Influence of ripening, cultivar and season. Industrial Crops and Products, 2015, 71, 15-23. | 2.5 | 44 |
| 40 | Urinary metabolomic profiling of asthmatics can be related to clinical characteristics. Allergy: European Journal of Allergy and Clinical Immunology, 2016, 71, 1362-1365. | 2.7 | 44 |
| 41 | Rapid tool for distinction of wines based on the global volatile signature. Journal of Chromatography A, 2006, 1114, 188-197. | 1.8 | 41 |
| 42 | Prediction of the Port wine age using an electronic tongue. Chemometrics and Intelligent Laboratory Systems, 2007, 88, 125-131. | 1.8 | 41 |
| 43 | Synergistic Effect of High and Low Molecular Weight Molecules in the Foamability and Foam Stability of Sparkling Wines. Journal of Agricultural and Food Chemistry, 2011, 59, 3168-3179. | 2.4 | 41 |
| 44 | Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. Food Chemistry, 2014, 156, 204-211. | 4.2 | 41 |
| 45 | The potential of cork from Quercus suber L. grown in Algeria as a source of bioactive lipophilic and phenolic compounds. Industrial Crops and Products, 2015, 76, 936-945. | 2.5 | 39 |
| 46 | Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. Carbohydrate Polymers, 2005, 61, 434-440. | 5.1 | 38 |
| 47 | Establishment of the volatile profile of â€˜Bravo de Esmolfeâ€™ apple variety and identification of varietal markers. Food Chemistry, 2009, 113, 513-521. | 4.2 | 38 |
| 48 | Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. Innovative Food Science and Emerging Technologies, 2013, 20, 51-58. | 2.7 | 37 |
| 49 | Unveiling the Chemistry behind the Green Synthesis of Metal Nanoparticles. ChemSusChem, 2014, 7, 2704-2711. | 3.6 | 37 |
| 50 | Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. Food Research International, 2016, 89, 989-996. | 2.9 | 37 |
| 51 | Metabolomics in asthma. Current Opinion in Pulmonary Medicine, 2018, 24, 94-103. | 1.2 | 37 |
| 52 | Evaluation of the mutagenicity of sesquiterpenic compounds and their influence on the susceptibility towards antibiotics of two clinically relevant bacterial strains. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2011, 723, 18-25. | 0.9 | 36 |
| 53 | Catalytic dehydration of d-xylose to 2-furfuraldehyde in the presence of Zr-(W,Al) mixed oxides. Tracing by-products using two-dimensional gas chromatography-time-of-flight mass spectrometry. Catalysis Today, 2012, 195, 127-135. | 2.2 | 36 |
| 54 | Aqueous phase reactions of pentoses in the presence of nanocrystalline zeolite beta: Identification of by-products and kinetic modelling. Chemical Engineering Journal, 2013, 215-216, 772-783. | 6.6 | 36 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 55 | Nerolidol effects on mitochondrial and cellular energetics. Toxicology in Vitro, 2012, 26, 189-196. | 1.1 | 35 |
| 56 | Study of the retention capacity of anthocyanins by wine polymeric material. Food Chemistry, 2012, 134, 957-963. | 4.2 | 34 |
| 57 | Shedding light on Aspergillus niger volatile exometabolome. Scientific Reports, 2016, 6, 27441. | 1.6 | 34 |
| 58 | Effect of Elderberry (Sambucus nigra L.) Extract Supplementation in STZ-Induced Diabetic Rats Fed with a High-Fat Diet. International Journal of Molecular Sciences, 2017, 18, 13. | 1.8 | 34 |
| 59 | Effect of enzymatic aroma release on the volatile compounds of white wines presenting different aroma potentials. Journal of the Science of Food and Agriculture, 2005, 85, 199-205. | 1.7 | 33 |
| 60 | A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. Analytica Chimica Acta, 2014, 846, 8-35. | 2.6 | 33 |
| 61 | Foamability and Foam Stability of Molecular Reconstituted Model Sparkling Wines. Journal of Agricultural and Food Chemistry, 2011, 59, 8770-8778. | 2.4 | 32 |
| 62 | Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. Molecules, 2020, 25, 272. | 1.7 | 32 |
| 63 | Deeper insight into the monoterpenic composition of Ferula gummosa oleo-gum-resin from Iran. Industrial Crops and Products, 2012, 36, 500-507. | 2.5 | 31 |
| 64 | Establishment of the varietal profile of Vitis vinifera L. grape varieties from different geographical regions based on HS-SPME/GCâ€“qMS combined with chemometric tools. Microchemical Journal, 2014, 116, 107-117. | 2.3 | 31 |
| 65 | Natural-Based Antioxidant Extracts as Potential Mitigators of Fruit Browning. Antioxidants, 2020, 9, 715. | 2.2 | 31 |
| 66 | Simple and solvent-free methodology for simultaneous quantification of methanol and acetic acid content of plant polysaccharides based on headspace solid phase microextraction-gas chromatography (HS-SPME-GC-FID). Carbohydrate Polymers, 2006, 64, 306-311. | 5.1 | 29 |
| 67 | Sesquiterpenic composition of the inflorescences of Brazilian chamomile (Matricaria recutita L.): Impact of the agricultural practices. Industrial Crops and Products, 2011, 34, 1482-1490. | 2.5 | 28 |
| 68 | Exploring the potentialities of comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry to distinguish bivalve species: Comparison of two clam species (Venerupis) Tj ETQq0 0 1 0 rgBT /Overlock 10 T | 1.8 | 28 |
| 69 | Unraveling the interactive effects of climate change and oil contamination on laboratoryâ€simulated estuarine benthic communities. Global Change Biology, 2015, 21, 1871-1886. | 4.2 | 28 |
| 70 | Assessment of the sesquiterpenic profile of Ferula gummosa oleo-gum-resin (galbanum) from Iran. Contributes to its valuation as a potential source of sesquiterpenic compounds. Industrial Crops and Products, 2013, 44, 185-191. | 2.5 | 26 |
| 71 | Lipophilic Fraction of Cultivated Bifurcaria bifurcata R. Ross: Detailed Composition and In Vitro Prospection of Current Challenging Bioactive Properties. Marine Drugs, 2017, 15, 340. | 2.2 | 26 |
| 72 | Headspace solid phase microextraction and gas chromatographyâ€“quadrupole mass spectrometry methodology for analysis of volatile compounds of marine salt as potential origin biomarkers. Analytica Chimica Acta, 2009, 635, 167-174. | 2.6 | 24 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 73 | Prokaryotes in salt marsh sediments of Ria de Aveiro: Effects of halophyte vegetation on abundance and diversity. Estuarine, Coastal and Shelf Science, 2012, 110, 61-68. | 0.9 | 24 |
| 74 | Assessment of the terpenic profile of Callistemon citrinus (Curtis) Skeels from Mexico. Industrial Crops and Products, 2013, 46, 369-379. | 2.5 | 24 |
| 75 | Relationships between the varietal volatile composition of the musts and white wine aroma quality. A four year feasibility study. LWT - Food Science and Technology, 2010, 43, 1508-1516. | 2.5 | 23 |
| 76 | Oxidative stress in asthmatic and nonâ€asthmatic adolescent swimmersâ€"A breathomics approach. Pediatric Allergy and Immunology, 2017, 28, 452-457. | 1.1 | 23 |
| 77 | A comprehensive look into the volatile exometabolome of enteroxic and non-enterotoxic Staphylococcus aureus strains. International Journal of Biochemistry and Cell Biology, 2019, 108, 40-50. | 1.2 | 23 |
| 78 | Candida species extracellular alcohols: production and effect in sessile cells. Journal of Basic Microbiology, 2010, 50, S89-97. | 1.8 | 22 |
| 79 | Insights on beer volatile profile: Optimization of solid-phase microextraction procedure taking advantage of the comprehensive two-dimensional gas chromatography structured separation. Journal of Separation Science, 2015, 38, 2140-2148. | 1.3 | 22 |
| 80 | Bioactive Phytochemicals from Wild Arbutus unedo L. Berries from Different Locations in Portugal: Quantification of Lipophilic Components. International Journal of Molecular Sciences, 2015, 16, 14194-14209. | 1.8 | 22 |
| 81 | Metabolomics strategy for the mapping of volatile exometabolome from Saccharomyces spp. widely used in the food industry based on comprehensive two-dimensional gas chromatography. Journal of Separation Science, 2017, 40, 2228-2237. | 1.3 | 22 |
| 82 | Response of Rhizobium to Cd exposure: A volatile perspective. Environmental Pollution, 2017, 231, 802-811. | 3.7 | 22 |
| 83 | Unveiling the lager beer volatile terpenic compounds. Food Research International, 2018, 114, 199-207. | 2.9 | 22 |
| 84 | Demonstration of Pectic Polysaccharides in Cork Cell Wall fromQuercus suberL.. Journal of Agricultural and Food Chemistry, 2000, 48, 2003-2007. | 2.4 | 21 |
| 85 | Can Volatile Organic Metabolites Be Used to Simultaneously Assess Microbial and Mite Contamination Level in Cereal Grains and Coffee Beans?. PLoS ONE, 2013, 8, e59338. | 1.1 | 21 |
| 86 | TUD-1 type aluminosilicate acid catalysts for 1-butene oligomerisation. Fuel, 2017, 209, 371-382. | 3.4 | 20 |
| 87 | Candida Species (Volatile) Metabotyping through Advanced Comprehensive Twoâ€Dimensional Gas Chromatography. Microorganisms, 2020, 8, 1911. | 1.6 | 20 |
| 88 | Establishment of the varietal volatile profile of musts from whiteVitis vinifera L. varieties. Journal of the Science of Food and Agriculture, 2007, 87, 1667-1676. | 1.7 | 19 |
| 89 | Study of cork (from Quercus suber L.)-wine model interactions based on voltammetric multivariate analysis. Analytica Chimica Acta, 2005, 528, 147-156. | 2.6 | 18 |
| 90 | Strategies to Preserve Postharvest Quality of Horticultural Crops and Superficial Scald Control: From Diphenylamine Antioxidant Usage to More Recent Approaches. Antioxidants, 2020, 9, 356. | 2.2 | 18 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 91 | Metabolomic-Based Strategy for Fingerprinting of Sambucus nigra L. Berry Volatile Terpenoids and Norisoprenoids: Influence of Ripening and Cultivar. Journal of Agricultural and Food Chemistry, 2016, 64, 5428-5438. | 2.4 | 17 |
| 92 | Overview of Kaolin Outcomes from Vine to Wine: Cerceal White Variety Case Study. Agronomy, 2020, 10, 1422. | 1.3 | 17 |
| 93 | Distinctive Characteristics of Madeira Wine Regarding Its Traditional Winemaking and Modern Analytical Methodologies. Advances in Food and Nutrition Research, 2011, 63, 207-249. | 1.5 | 16 |
| 94 | Unveiling elderflowers (Sambucus nigra L.) volatile terpenic and norisoprenoids profile: Effects of different postharvest conditions. Food Chemistry, 2017, 229, 276-285. | 4.2 | 16 |
| 95 | Optimization of continuous-flow heterogeneous catalytic oligomerization of 1-butene by design of experiments and response surface methodology. Fuel, 2020, 259, 116256. | 3.4 | 16 |
| 96 | Chemical Characterization of Sambucus nigra L. Flowers Aqueous Extract and Its Biological Implications. Biomolecules, 2021, 11, 1222. | 1.8 | 16 |
| 97 | Improvement of the Volatile Components of Cork fromQuercus suberL.by an Autoclaving Procedure. Journal of Agricultural and Food Chemistry, 1996, 44, 872-876. | 2.4 | 15 |
| 98 | Quality evaluation of cork from Quercus suber L. by the electronic tongue. Analytica Chimica Acta, 2006, 563, 315-318. | 2.6 | 15 |
| 99 | Simultaneous headspace solid phase microextraction analysis of off-flavour compounds fromQuercus suber L. cork. Journal of the Science of Food and Agriculture, 2007, 87, 632-640. | 1.7 | 15 |
| 100 | Safety of chitosan processed wine in shrimp allergic patients. Annals of Allergy, Asthma and Immunology, 2016, 116, 462-463. | 0.5 | 15 |
| 101 | The impact of exercise training on the lipid peroxidation metabolomic profile and respiratory infection risk in older adults. European Journal of Sport Science, 2019, 19, 384-393. | 1.4 | 15 |
| 102 | Enlarging Knowledge on Lager Beer Volatile Metabolites Using Multidimensional Gas Chromatography. Foods, 2020, 9, 1276. | 1.9 | 15 |
| 103 | Phenolic composition and biological prospecting of grains and stems of Retama sphaerocarpa. Industrial Crops and Products, 2017, 95, 244-255. | 2.5 | 14 |
| 104 | Influence of High Hydrostatic Pressure Technology on Wine Chemical and Sensorial Characteristics. Advances in Food and Nutrition Research, 2017, 82, 205-235. | 1.5 | 13 |
| 105 | The role of volatiles in Rhizobium tolerance to cadmium: Effects of aldehydes and alcohols on growth and biochemical endpoints. Ecotoxicology and Environmental Safety, 2019, 186, 109759. | 2.9 | 13 |
| 106 | Electrophysiological and behavioural responses of the Eucalyptus weevil, Gonipterus platensis, to host plant volatiles. Journal of Pest Science, 2019, 92, 221-235. | 1.9 | 13 |
| 107 | Human volatilome analysis using eNose to assess uncontrolled asthma in a clinical setting. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 1630-1639. | 2.7 | 13 |
| 108 | Insights on Single-Dose Espresso Coffee Capsulesâ€™ Volatile Profile: From Ground Powder Volatiles to Prediction of Espresso Brew Aroma Properties. Foods, 2021, 10, 2508. | 1.9 | 13 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 109 | Release behavior of trans,trans-farnesol entrapped in amorphous silica capsules. Results in Pharma Sciences, 2012, 2, 52-56. | 4.2 | 12 |
| 110 | Vine Waste Valorisation: Integrated Approach for the Prospection of Bioactive Lipophilic Phytochemicals. International Journal of Molecular Sciences, 2019, 20, 4239. | 1.8 | 12 |
| 111 | Headspace-solid phase microextractionâ€“gas chromatography as a tool to define an index that establishes the retention capacity of the wine polymeric fraction towards ethyl esters. Journal of Chromatography A, 2007, 1150, 155-161. | 1.8 | 11 |
| 112 | Rapid tool for assessment of C13 norisoprenoids in wines. Journal of Chromatography A, 2009, 1216, 8398-8403. | 1.8 | 11 |
| 113 | Can volatile organic compounds be markers of sea salt?. Food Chemistry, 2015, 169, 102-113. | 4.2 | 11 |
| 114 | Mesostructured Catalysts Based on the BEA Topology for Olefin Oligomerisation. ChemCatChem, 2018, 10, 2741-2754. | 1.8 | 11 |
| 115 | Current Challenges and Perspectives for the Use of Aqueous Plant Extracts in the Management of Bacterial Infections: The Case-Study of Salmonella enterica Serovars. International Journal of Molecular Sciences, 2019, 20, 940. | 1.8 | 11 |
| 116 | Comprehensive Study of Variety Oenological Potential Using Statistic Tools for the Efficient Use of Non-Renewable Resources. Applied Sciences (Switzerland), 2021, 11, 4003. | 1.3 | 10 |
| 117 | Distinction and identification of lignins based on their volatile headspace composition. Talanta, 2008, 75, 594-597. | 2.9 | 9 |
| 118 | Retama sphaerocarpa: An unexploited and rich source of alkaloids, unsaturated fatty acids and other valuable phytochemicals. Industrial Crops and Products, 2015, 69, 238-243. | 2.5 | 9 |
| 119 | Thin Porous Poly(ionic liquid) Coatings for Enhanced Headspace Solid Phase Microextraction. Polymers, 2020, 12, 1909. | 2.0 | 9 |
| 120 | Sorbent coatings for solid-phase microextraction targeted towards the analysis of death-related polar analytes coupled to comprehensive two-dimensional gas chromatography: Comparison of zwitterionic polymeric ionic liquids versus commercial coatings. Microchemical Journal, 2020, 158, 105243. | 2.3 | 9 |
| 121 | Aroma Clouds of Foods: A Step Forward to Unveil Food Aroma Complexity Using GC Ã— GC. Frontiers in Chemistry, 2022, 10, 820749. | 1.8 | 9 |
| 122 | Evaluation of resistance development and viability recovery by toxigenic and non-toxigenic Staphylococcus aureus strains after repeated cycles of high hydrostatic pressure. Food Microbiology, 2015, 46, 515-520. | 2.1 | 8 |
| 123 | Current Research on the Bioprospection of Linear Diterpenes from Bifurcaria bifurcata: From Extraction Methodologies to Possible Applications. Marine Drugs, 2019, 17, 556. | 2.2 | 8 |
| 124 | Quantification and potential aroma contribution of Î²â€ionone in marine salt. Flavour and Fragrance Journal, 2010, 25, 93-97. | 1.2 | 7 |
| 125 | Process for detecting Helicobacter pylori using aliphatic amides. Analytical and Bioanalytical Chemistry, 2011, 401, 1889-1898. | 1.9 | 7 |
| 126 | The Impact of Plant-Based Coatings in â€œROCHAâ€•Pear Preservation during Cold Storage: A Metabolomic Approach. Foods, 2020, 9, 1299. | 1.9 | 7 |

| # | Article | IF | Citations |
|---|---|---|---|
| 127 | Metabolic Phenotypes in Asthmatic Adults: Relationship with Inflammatory and Clinical Phenotypes and Prognostic Implications. Metabolites, 2021, 11, 534. | 1.3 | 7 |
| 128 | HS-SPME Gas Chromatography Approach for Underivatized Acrylamide Determination in Biscuits. Foods, 2021, 10, 2183. | 1.9 | 7 |
| 129 | Inactivation of enterotoxic and non-enterotoxic Staphylococcus aureus strains by high pressure treatments and evaluation of its impact on virulence factors. Food Control, 2015, 57, 252-257. | 2.8 | 6 |
| 130 | Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. Applied Sciences (Switzerland), 2021, 11, 6294. | 1.3 | 6 |
| 131 | Metabolomics profiling of human exhaled breath condensate by SPME/GCÂÃ—ÂGC-ToFMS: Exploratory study on the use of face masks at the level of lipid peroxidation volatile markers. Microchemical Journal, 2021, 171, 106830. | 2.3 | 6 |
| 132 | Three mammal species distinction through the analysis ofÂscats chemical composition provided by comprehensive two-dimensional gas chromatography. Biochemical Systematics and Ecology, 2014, 55, 46-52. | 0.6 | 5 |
| 133 | Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. Applied Sciences (Switzerland), 2021, 11, 2443. | 1.3 | 5 |
| 134 | Cinnamomum burmannii decoction: A thickening and flavouring ingredient. LWT - Food Science and Technology, 2022, 153, 112428. | 2.5 | 5 |
| 135 | Sustainable Valorization of Sambucus nigra L. Berries: From Crop Biodiversity to Nutritional Value of Juice and Pomace. Foods, 2022, 11, 104. | 1.9 | 5 |
| 136 | Comprehensive Two-Dimensional Gas Chromatography as a Powerful Strategy for the Exploration of Broas Volatile Composition. Molecules, 2022, 27, 2728. | 1.7 | 5 |
| 137 | Composition of food grade Atlantic salts regarding triacylglycerides, polysaccharides and protein. Journal of Food Composition and Analysis, 2015, 41, 21-29. | 1.9 | 4 |
| 138 | Sambucus nigra L.: A Potential Source of Healthpromoting Components. , 2016, , 343-392. | | 4 |
| 139 | Elderberry Stalks as a Source of High-Value Phytochemical: Essential Minerals and Lipophilic Compounds. Applied Sciences (Switzerland), 2022, 12, 382. | 1.3 | 3 |
| 140 | Effects of the Inoculant Strain Pseudomonas sp. SPN31 nah + and of 2-Methylnaphthalene Contamination on the Rhizosphere and Endosphere Bacterial Communities of Halimione portulacoides. Current Microbiology, 2017, 74, 575-583. | 1.0 | 2 |
| 141 | High pressure extraction of bioactive diterpenes from the macroalgae Bifurcaria bifurcata: an efficient and environmentally friendly approach. RSC Advances, 2019, 9, 39893-39903. | 1.7 | 2 |
| 142 | Methodologies for Improved Quality Control Assessment of Food Products. , 0, , 11-47. | | 1 |
| 143 | Comprehensive Insight into the Elderflowers and Elderberries (Sambucus nigra L.) Mono and Sesquiterpenic Metabolites: Factors that Modulate Their Composition. , 2018, , . | | 1 |
| 144 | Sambucus nigra Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. Reference Series in Phytochemistry, 2019, , 2261-2295. | 0.2 | 1 |

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|---|---|---|---|
| 145 | Sambucus nigra Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. Reference Series in Phytochemistry, 2018, , 1-35. | 0.2 | 1 |
| 146 | Mapping Aspergillus niger Metabolite Biomarkers for In Situ and Early Evaluation of Table Grapes Contamination. Foods, 2021, 10, 2870. | 1.9 | 1 |
| 147 | ÃŸ-Farnesene Exogenous Application as a Novel Damage Induction Model to Fast Explore the Effectiveness of Postharvest Strategies: The Case Study of the â€˜Rochaâ€™ Pear DOP. Horticulturae, 2022, 8, 93. | 1.2 | 1 |
| 148 | Metabolic profile of Candida albicans and Candida parapsilosis interactions within dual-species biofilms. FEMS Microbiology Ecology, 2022, 98, . | 1.3 | 1 |
| 149 | Design of volatile organic compounds profiles of roasted Coffea arabica extracts produced by supercritical and conventional solvents. International Journal of Food Science and Technology, 2022, 57, 5479-5493. | 1.3 | 1 |
| 150 | Reply. Journal of Allergy and Clinical Immunology, 2014, 133, 1499. | 1.5 | 0 |
| 151 | Multidimensional gas chromatography for environmental exposure measurement. , 2020, , 209-229. | | 0 |