

# Sã-lvia M Rocha

## List of Publications by Year in descending order

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151  
papers

5,002  
citations

76196

40  
h-index

123241

61  
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154  
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154  
docs citations

154  
times ranked

6617  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cinnamomum burmannii decoction: A thickening and flavouring ingredient. LWT - Food Science and Technology, 2022, 153, 112428.	2.5	5
2	�-Farnesene Exogenous Application as a Novel Damage Induction Model to Fast Explore the Effectiveness of Postharvest Strategies: The Case Study of the �Rocha�™ Pear DOP. Horticulturae, 2022, 8, 93.	1.2	1
3	Aroma Clouds of Foods: A Step Forward to Unveil Food Aroma Complexity Using GC � GC. Frontiers in Chemistry, 2022, 10, 820749.	1.8	9
4	Metabolic profile of <i>Candida albicans</i> and <i>Candida parapsilosis</i> interactions within dual-species biofilms. FEMS Microbiology Ecology, 2022, 98, .	1.3	1
5	Sustainable Valorization of Sambucus nigra L. Berries: From Crop Biodiversity to Nutritional Value of Juice and Pomace. Foods, 2022, 11, 104.	1.9	5
6	Elderberry Stalks as a Source of High-Value Phytochemical: Essential Minerals and Lipophilic Compounds. Applied Sciences (Switzerland), 2022, 12, 382.	1.3	3
7	Comprehensive Two-Dimensional Gas Chromatography as a Powerful Strategy for the Exploration of Broas Volatile Composition. Molecules, 2022, 27, 2728.	1.7	5
8	Design of volatile organic compounds profiles of roasted <i>Coffea arabica</i> extracts produced by supercritical and conventional solvents. International Journal of Food Science and Technology, 2022, 57, 5479-5493.	1.3	1
9	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. Applied Sciences (Switzerland), 2021, 11, 2443.	1.3	5
10	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
11	Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. Applied Sciences (Switzerland), 2021, 11, 6294.	1.3	6
12	Chemical Characterization of Sambucus nigra L. Flowers Aqueous Extract and Its Biological Implications. Biomolecules, 2021, 11, 1222.	1.8	16
13	Metabolic Phenotypes in Asthmatic Adults: Relationship with Inflammatory and Clinical Phenotypes and Prognostic Implications. Metabolites, 2021, 11, 534.	1.3	7
14	HS-SPME Gas Chromatography Approach for Underivatized Acrylamide Determination in Biscuits. Foods, 2021, 10, 2183.	1.9	7
15	Metabolomics profiling of human exhaled breath condensate by SPME/GC � GC-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
16	Insights on Single-Dose Espresso Coffee Capsules�™ Volatile Profile: From Ground Powder Volatiles to Prediction of Espresso Brew Aroma Properties. Foods, 2021, 10, 2508.	1.9	13
17	Mapping Aspergillus niger Metabolite Biomarkers for In Situ and Early Evaluation of Table Grapes Contamination. Foods, 2021, 10, 2870.	1.9	1
18	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

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19	The Impact of Plant-Based Coatings in "ROCHA" Pear Preservation during Cold Storage: A Metabolomic Approach. <i>Foods</i> , 2020, 9, 1299.	1.9	7
20	Human volatilome analysis using eNose to assess uncontrolled asthma in a clinical setting. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 1630-1639.	2.7	13
21	<i>Candida</i> Species (Volatile) Metabotyping through Advanced Comprehensive Two-Dimensional Gas Chromatography. <i>Microorganisms</i> , 2020, 8, 1911.	1.6	20
22	Thin Porous Poly(ionic liquid) Coatings for Enhanced Headspace Solid Phase Microextraction. <i>Polymers</i> , 2020, 12, 1909.	2.0	9
23	Enlarging Knowledge on Lager Beer Volatile Metabolites Using Multidimensional Gas Chromatography. <i>Foods</i> , 2020, 9, 1276.	1.9	15
24	Natural-Based Antioxidant Extracts as Potential Mitigators of Fruit Browning. <i>Antioxidants</i> , 2020, 9, 715.	2.2	31
25	Strategies to Preserve Postharvest Quality of Horticultural Crops and Superficial Scald Control: From Diphenylamine Antioxidant Usage to More Recent Approaches. <i>Antioxidants</i> , 2020, 9, 356.	2.2	18
26	Multidimensional gas chromatography for environmental exposure measurement. , 2020, , 209-229.		0
27	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. <i>Microchemical Journal</i> , 2020, 158, 105243.	2.3	9
28	Overview of Kaolin Outcomes from Vine to Wine: Cerceal White Variety Case Study. <i>Agronomy</i> , 2020, 10, 1422.	1.3	17
29	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. <i>Molecules</i> , 2020, 25, 272.	1.7	32
30	The impact of exercise training on the lipid peroxidation metabolomic profile and respiratory infection risk in older adults. <i>European Journal of Sport Science</i> , 2019, 19, 384-393.	1.4	15
31	The role of volatiles in <i>Rhizobium</i> tolerance to cadmium: Effects of aldehydes and alcohols on growth and biochemical endpoints. <i>Ecotoxicology and Environmental Safety</i> , 2019, 186, 109759.	2.9	13
32	Vine Waste Valorisation: Integrated Approach for the Prospection of Bioactive Lipophilic Phytochemicals. <i>International Journal of Molecular Sciences</i> , 2019, 20, 4239.	1.8	12
33	Current Research on the Bioprospection of Linear Diterpenes from <i>Bifurcaria bifurcata</i> : From Extraction Methodologies to Possible Applications. <i>Marine Drugs</i> , 2019, 17, 556.	2.2	8
34	<i>Sambucus nigra</i> Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. <i>Reference Series in Phytochemistry</i> , 2019, , 2261-2295.	0.2	1
35	Current Challenges and Perspectives for the Use of Aqueous Plant Extracts in the Management of Bacterial Infections: The Case-Study of <i>Salmonella enterica</i> Serovars. <i>International Journal of Molecular Sciences</i> , 2019, 20, 940.	1.8	11
36	The Quest for Phenolic Compounds from Macroalgae: A Review of Extraction and Identification Methodologies. <i>Biomolecules</i> , 2019, 9, 847.	1.8	70

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37	High pressure extraction of bioactive diterpenes from the macroalgae <i>Bifurcaria bifurcata</i> : an efficient and environmentally friendly approach. RSC Advances, 2019, 9, 39893-39903.	1.7	2
38	A comprehensive look into the volatile exometabolome of enterotoxic and non-enterotoxic <i>Staphylococcus aureus</i> strains. International Journal of Biochemistry and Cell Biology, 2019, 108, 40-50.	1.2	23
39	Electrophysiological and behavioural responses of the Eucalyptus weevil, <i>Gonipterus platensis</i> , to host plant volatiles. Journal of Pest Science, 2019, 92, 221-235.	1.9	13
40	Metabolomics in asthma. Current Opinion in Pulmonary Medicine, 2018, 24, 94-103.	1.2	37
41	Mesostructured Catalysts Based on the BEA Topology for Olefin Oligomerisation. ChemCatChem, 2018, 10, 2741-2754.	1.8	11
42	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. Food Chemistry, 2018, 243, 1-10.	4.2	51
43	Comprehensive Insight into the Elderflowers and Elderberries ( <i>Sambucus nigra</i> L.) Mono and Sesquiterpenic Metabolites: Factors that Modulate Their Composition. , 2018, , .		1
44	Unveiling the lager beer volatile terpenic compounds. Food Research International, 2018, 114, 199-207.	2.9	22
45	<i>Sambucus nigra</i> Berries and Flowers Health Benefits: From Lab Testing to Human Consumption. Reference Series in Phytochemistry, 2018, , 1-35.	0.2	1
46	Effects of the Inoculant Strain <i>Pseudomonas</i> sp. SPN31 nah + and of 2-Methylnaphthalene Contamination on the Rhizosphere and Endosphere Bacterial Communities of <i>Halimione portulacoides</i> . Current Microbiology, 2017, 74, 575-583.	1.0	2
47	Unveiling elderflowers ( <i>Sambucus nigra</i> L.) volatile terpenic and norisoprenoids profile: Effects of different postharvest conditions. Food Chemistry, 2017, 229, 276-285.	4.2	16
48	Oxidative stress in asthmatic and non-asthmatic adolescent swimmers: A breathomics approach. Pediatric Allergy and Immunology, 2017, 28, 452-457.	1.1	23
49	Metabolomics strategy for the mapping of volatile exometabolome from <i>Saccharomyces</i> 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
50	Response of <i>Rhizobium</i> to Cd exposure: A volatile perspective. Environmental Pollution, 2017, 231, 802-811.	3.7	22
51	TUD-1 type aluminosilicate acid catalysts for 1-butene oligomerisation. Fuel, 2017, 209, 371-382.	3.4	20
52	Phenolic composition and biological prospecting of grains and stems of <i>Retama sphaerocarpa</i> . Industrial Crops and Products, 2017, 95, 244-255.	2.5	14
53	Effect of Elderberry ( <i>Sambucus nigra</i> 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
54	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

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55	Lipophilic Fraction of Cultivated <i>Bifurcaria bifurcata</i> R. Ross: Detailed Composition and In Vitro Prospection of Current Challenging Bioactive Properties. <i>Marine Drugs</i> , 2017, 15, 340.	2.2	26
56	Chitosan‐genipin film, a sustainable methodology for wine preservation. <i>Green Chemistry</i> , 2016, 18, 5331-5341.	4.6	56
57	Urinary metabolomic profiling of asthmatics can be related to clinical characteristics. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2016, 71, 1362-1365.	2.7	44
58	Safety of chitosan processed wine in shrimp allergic patients. <i>Annals of Allergy, Asthma and Immunology</i> , 2016, 116, 462-463.	0.5	15
59	Shedding light on <i>Aspergillus niger</i> volatile exometabolome. <i>Scientific Reports</i> , 2016, 6, 27441.	1.6	34
60	Inactivation of <i>Staphylococcus aureus</i> by high pressure processing: An overview. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 128-149.	2.7	45
61	Metabolomic-Based Strategy for Fingerprinting of <i>Sambucus nigra</i> L. Berry Volatile Terpenoids and Norisoprenoids: Influence of Ripening and Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5428-5438.	2.4	17
62	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. <i>Food Research International</i> , 2016, 89, 989-996.	2.9	37
63	Integrated reduction and acid-catalysed conversion of furfural in alcohol medium using Zr,Al-containing ordered micro/mesoporous silicates. <i>Applied Catalysis B: Environmental</i> , 2016, 182, 485-503.	10.8	93
64	<i>Sambucus nigra</i> L.: A Potential Source of Healthpromoting Components. , 2016, , 343-392.		4
65	Insights on beer volatile profile: Optimization of solid-phase microextraction procedure taking advantage of the comprehensive two-dimensional gas chromatography structured separation. <i>Journal of Separation Science</i> , 2015, 38, 2140-2148.	1.3	22
66	Bioactive Phytochemicals from Wild <i>Arbutus unedo</i> L. Berries from Different Locations in Portugal: Quantification of Lipophilic Components. <i>International Journal of Molecular Sciences</i> , 2015, 16, 14194-14209.	1.8	22
67	Exploring the <i>Saccharomyces cerevisiae</i> Volatile Metabolome: Indigenous versus Commercial Strains. <i>PLoS ONE</i> , 2015, 10, e0143641.	1.1	51
68	<i>Retama sphaerocarpa</i> : An unexploited and rich source of alkaloids, unsaturated fatty acids and other valuable phytochemicals. <i>Industrial Crops and Products</i> , 2015, 69, 238-243.	2.5	9
69	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. <i>Journal of Catalysis</i> , 2015, 329, 522-537.	3.1	124
70	Chlorophyta and Rhodophyta macroalgae: A source of health promoting phytochemicals. <i>Food Chemistry</i> , 2015, 183, 122-128.	4.2	79
71	Lipophilic phytochemicals from elderberries ( <i>Sambucus nigra</i> L.): Influence of ripening, cultivar and season. <i>Industrial Crops and Products</i> , 2015, 71, 15-23.	2.5	44
72	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. <i>Food Chemistry</i> , 2015, 188, 406-414.	4.2	48

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73	Composition of food grade Atlantic salts regarding triacylglycerides, polysaccharides and protein. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 21-29.	1.9	4
74	The potential of cork from <i>Quercus suber</i> L. grown in Algeria as a source of bioactive lipophilic and phenolic compounds. <i>Industrial Crops and Products</i> , 2015, 76, 936-945.	2.5	39
75	Inactivation of enterotoxigenic and non-enterotoxigenic <i>Staphylococcus aureus</i> strains by high pressure treatments and evaluation of its impact on virulence factors. <i>Food Control</i> , 2015, 57, 252-257.	2.8	6
76	Unraveling the interactive effects of climate change and oil contamination on laboratory-simulated estuarine benthic communities. <i>Global Change Biology</i> , 2015, 21, 1871-1886.	4.2	28
77	Can volatile organic compounds be markers of sea salt?. <i>Food Chemistry</i> , 2015, 169, 102-113.	4.2	11
78	Evaluation of resistance development and viability recovery by toxigenic and non-toxigenic <i>Staphylococcus aureus</i> strains after repeated cycles of high hydrostatic pressure. <i>Food Microbiology</i> , 2015, 46, 515-520.	2.1	8
79	Urinary metabolomic changes as a predictive biomarker of asthma exacerbation. <i>Journal of Allergy and Clinical Immunology</i> , 2014, 133, 261-263.e5.	1.5	63
80	Reply. <i>Journal of Allergy and Clinical Immunology</i> , 2014, 133, 1499.	1.5	0
81	Hepatoprotection of sesquiterpenoids: A quantitative structure-activity relationship (QSAR) approach. <i>Food Chemistry</i> , 2014, 146, 78-84.	4.2	53
82	Unveiling the Chemistry behind the Green Synthesis of Metal Nanoparticles. <i>ChemSusChem</i> , 2014, 7, 2704-2711.	3.6	37
83	Phenolic composition and antioxidant activity of different morphological parts of <i>Cynara cardunculus</i> L. var. <i>atilis</i> (DC). <i>Industrial Crops and Products</i> , 2014, 61, 460-471.	2.5	66
84	Three mammal species distinction through the analysis of scats chemical composition provided by comprehensive two-dimensional gas chromatography. <i>Biochemical Systematics and Ecology</i> , 2014, 55, 46-52.	0.6	5
85	Encapsulation of essential oils in SiO <sub>2</sub> microcapsules and release behaviour of volatile compounds. <i>Journal of Microencapsulation</i> , 2014, 31, 627-635.	1.2	47
86	Establishment of the varietal profile of <i>Vitis vinifera</i> L. grape varieties from different geographical regions based on HS-SPME/GC-qMS combined with chemometric tools. <i>Microchemical Journal</i> , 2014, 116, 107-117.	2.3	31
87	A critical review on extraction techniques and gas chromatography based determination of grapevine derived sesquiterpenes. <i>Analytica Chimica Acta</i> , 2014, 846, 8-35.	2.6	33
88	Assessment of the antioxidant and antiproliferative effects of sesquiterpenic compounds in in vitro Caco-2 cell models. <i>Food Chemistry</i> , 2014, 156, 204-211.	4.2	41
89	Automated determination of phenolic compounds in wine, berry, and grape samples using 96-blade solid phase microextraction system coupled with liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2013, 1276, 12-19.	1.8	66
90	Conversion of furfuryl alcohol to ethyl levulinate using porous aluminosilicate acid catalysts. <i>Catalysis Today</i> , 2013, 218-219, 76-84.	2.2	111

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91	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 51-58.	2.7	37
92	Production of biomass-derived furanic ethers and levulinate esters using heterogeneous acid catalysts. <i>Green Chemistry</i> , 2013, 15, 3367.	4.6	89
93	Aqueous phase reactions of pentoses in the presence of nanocrystalline zeolite beta: Identification of by-products and kinetic modelling. <i>Chemical Engineering Journal</i> , 2013, 215-216, 772-783.	6.6	36
94	Assessment of the terpenic profile of <i>Callistemon citrinus</i> (Curtis) Skeels from Mexico. <i>Industrial Crops and Products</i> , 2013, 46, 369-379.	2.5	24
95	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 ( <i>Venerupis</i> ) Tj ETQq1 1 0878431428 BT / Over	1.1	28
96	Assessment of the sesquiterpenic profile of <i>Ferula gummosa</i> oleo-gum-resin (galbanum) from Iran. Contributes to its valuation as a potential source of sesquiterpenic compounds. <i>Industrial Crops and Products</i> , 2013, 44, 185-191.	2.5	26
97	Can Volatile Organic Metabolites Be Used to Simultaneously Assess Microbial and Mite Contamination Level in Cereal Grains and Coffee Beans?. <i>PLoS ONE</i> , 2013, 8, e59338.	1.1	21
98	Allergic asthma exhaled breath metabolome: A challenge for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2012, 1254, 87-97.	1.8	106
99	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. <i>Catalysis Today</i> , 2012, 195, 127-135.	2.2	36
100	Nerolidol effects on mitochondrial and cellular energetics. <i>Toxicology in Vitro</i> , 2012, 26, 189-196.	1.1	35
101	Phenolic profile of Sercial and Tinta Negra <i>Vitis vinifera</i> L. grape skins by HPLCâ€“DADâ€“ESI-MSn. <i>Food Chemistry</i> , 2012, 135, 94-104.	4.2	91
102	Exploring the human urine metabolomic potentialities by comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1252, 155-163.	1.8	71
103	Prokaryotes in salt marsh sediments of Ria de Aveiro: Effects of halophyte vegetation on abundance and diversity. <i>Estuarine, Coastal and Shelf Science</i> , 2012, 110, 61-68.	0.9	24
104	Release behavior of trans,trans-farnesol entrapped in amorphous silica capsules. <i>Results in Pharma Sciences</i> , 2012, 2, 52-56.	4.2	12
105	Study of the retention capacity of anthocyanins by wine polymeric material. <i>Food Chemistry</i> , 2012, 134, 957-963.	4.2	34
106	Deeper insight into the monoterpenic composition of <i>Ferula gummosa</i> oleo-gum-resin from Iran. <i>Industrial Crops and Products</i> , 2012, 36, 500-507.	2.5	31
107	In vitro and in vivo studies of natural products: A challenge for their valuation. The case study of chamomile ( <i>Matricaria recutita</i> L.). <i>Industrial Crops and Products</i> , 2012, 40, 1-12.	2.5	73
108	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. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3186-3204.	2.4	78

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109	Foamability and Foam Stability of Molecular Reconstituted Model Sparkling Wines. Journal of Agricultural and Food Chemistry, 2011, 59, 8770-8778.	2.4	32
110	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
111	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
112	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
113	Optimisation of solid-phase microextraction combined with gas chromatography-mass spectrometry based methodology to establish the global volatile signature in pulp and skin of <i>Vitis vinifera</i> L. grape varieties. Talanta, 2011, 85, 1483-1493.	2.9	63
114	Sesquiterpenic composition of the inflorescences of Brazilian chamomile ( <i>Matricaria recutita</i> L.): Impact of the agricultural practices. Industrial Crops and Products, 2011, 34, 1482-1490.	2.5	28
115	Process for detecting <i>Helicobacter pylori</i> using aliphatic amides. Analytical and Bioanalytical Chemistry, 2011, 401, 1889-1898.	1.9	7
116	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
117	Quantification and potential aroma contribution of $\alpha$ -ionone in marine salt. Flavour and Fragrance Journal, 2010, 25, 93-97.	1.2	7
118	<i>Candida</i> species extracellular alcohols: production and effect in sessile cells. Journal of Basic Microbiology, 2010, 50, S89-97.	1.8	22
119	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
120	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
121	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
122	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
123	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
124	Establishment of the volatile profile of 'Bravo de Esmolfe'™ apple variety and identification of varietal markers. Food Chemistry, 2009, 113, 513-521.	4.2	38
125	Rapid tool for assessment of C13 norisoprenoids in wines. Journal of Chromatography A, 2009, 1216, 8398-8403.	1.8	11
126	Headspace solid phase microextraction and gas chromatography-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



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127	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatography-quadrupole mass spectrometry for the determination of volatile compounds in wines. <i>Analytica Chimica Acta</i> , 2008, 624, 79-89.	2.6	57
128	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. <i>Food Chemistry</i> , 2008, 111, 897-905.	4.2	52
129	Distinction and identification of lignins based on their volatile headspace composition. <i>Talanta</i> , 2008, 75, 594-597.	2.9	9
130	Enhancement of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> Antibiotic Susceptibility Using Sesquiterpenoids. <i>Medicinal Chemistry</i> , 2008, 4, 616-623.	0.7	64
131	Morphogenesis Control in <i>Candida albicans</i> and <i>Candida dubliniensis</i> through Signaling Molecules Produced by Planktonic and Biofilm Cells. <i>Eukaryotic Cell</i> , 2007, 6, 2429-2436.	3.4	114
132	Simultaneous headspace solid phase microextraction analysis of off-flavour compounds from <i>Quercus suber</i> L. cork. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 632-640.	1.7	15
133	Establishment of the varietal volatile profile of musts from white <i>Vitis vinifera</i> L. varieties. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1667-1676.	1.7	19
134	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 88, 125-131.	1.8	41
135	Headspace-solid phase microextraction-gas chromatography as a tool to define an index that establishes the retention capacity of the wine polymeric fraction towards ethyl esters. <i>Journal of Chromatography A</i> , 2007, 1150, 155-161.	1.8	11
136	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. <i>Journal of Chromatography A</i> , 2007, 1161, 292-299.	1.8	111
137	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. <i>Analytica Chimica Acta</i> , 2007, 597, 257-264.	2.6	68
138	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). <i>Carbohydrate Polymers</i> , 2006, 64, 306-311.	5.1	29
139	Quality evaluation of cork from <i>Quercus suber</i> L. by the electronic tongue. <i>Analytica Chimica Acta</i> , 2006, 563, 315-318.	2.6	15
140	Headspace-SPME applied to varietal volatile components evolution during <i>Vitis vinifera</i> L. cv. "Baga"™ ripening. <i>Analytica Chimica Acta</i> , 2006, 563, 204-214.	2.6	130
141	Rapid tool for distinction of wines based on the global volatile signature. <i>Journal of Chromatography A</i> , 2006, 1114, 188-197.	1.8	41
142	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. <i>Carbohydrate Polymers</i> , 2005, 61, 434-440.	5.1	38
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