# Olga Busto

## List of Publications by Year in descending order

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|---|---|---|---|
| 59 papers | 3,460 citations | 109321 35 h-index | 138484 58 g-index |
| 61 all docs | 61 docs citations | 61 times ranked | 3044 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Data fusion methodologies for food and beverage authentication and quality assessment â€“ A review. Analytica Chimica Acta, 2015, 891, 1-14. | 5.4 | 524 |
| 2 | Analysis of organic sulfur compounds in wine aroma. Journal of Chromatography A, 2000, 881, 569-581. | 3.7 | 272 |
| 3 | Headspace solid-phase microextraction analysis of volatile sulphides and disulphides in wine aroma. Journal of Chromatography A, 1998, 808, 211-218. | 3.7 | 103 |
| 4 | Influence of Vine Training and Sunlight Exposure on the 3-Alkyl-2-methoxypyrazines Content in Musts and Wines from theVitis viniferaVariety Cabernet Sauvignon. Journal of Agricultural and Food Chemistry, 2004, 52, 3492-3497. | 5.2 | 100 |
| 5 | Electronic noses in the quality control of alcoholic beverages. TrAC - Trends in Analytical Chemistry, 2005, 24, 57-66. | 11.4 | 92 |
| 6 | Headspace solid-phase microextraction of sulphides and disulphides using Carboxenâ€“polydimethylsiloxane fibers in the analysis of wine aroma. Journal of Chromatography A, 1999, 835, 137-144. | 3.7 | 91 |
| 7 | Application of headspace solid-phase microextraction to the determination of sulphur compounds with low volatility in wines. Journal of Chromatography A, 2002, 945, 211-219. | 3.7 | 90 |
| 8 | Headspace solid-phase microextraction analysis of 3-alkyl-2-methoxypyrazines in wines. Journal of Chromatography A, 2002, 953, 1-6. | 3.7 | 89 |
| 9 | Solid-Phase Microextraction and Gas Chromatography Olfactometry Analysis of Successively Diluted Samples. A New Approach of the Aroma Extract Dilution Analysis Applied to the Characterization of Wine Aroma. Journal of Agricultural and Food Chemistry, 2003, 51, 7861-7865. | 5.2 | 86 |
| 10 | Determination of biogenic amines in wines by high-performance liquid chromatography with on-column fluorescence derivatization. Journal of Chromatography A, 1997, 757, 311-318. | 3.7 | 84 |
| 11 | Application of a headspace mass spectrometry system to the differentiation and classification of wines according to their origin, variety and ageing. Journal of Chromatography A, 2004, 1057, 211-217. | 3.7 | 82 |
| 12 | Olive oil sensory defects classification with data fusion of instrumental techniques and multivariate analysis (PLS-DA). Food Chemistry, 2016, 203, 314-322. | 8.2 | 82 |
| 13 | Determination of 4-ethylguaiacol and 4-ethylphenol in red wines using headspace-solid-phase microextraction-gas chromatography. Journal of Chromatography A, 2002, 975, 349-354. | 3.7 | 80 |
| 14 | Simultaneous analysis of thiols, sulphides and disulphides in wine aroma by headspace solid-phase microextractionâ€“gas chromatography. Journal of Chromatography A, 1999, 849, 293-297. | 3.7 | 76 |
| 15 | Determination of 2,4,6-trichloroanisole in wines by headspace solid-phase microextraction and gas chromatographyâ€“electron-capture detection. Journal of Chromatography A, 2002, 977, 1-8. | 3.7 | 76 |
| 16 | Headspace solid-phase microextraction method for determining 3-alkyl-2-methoxypyrazines in musts by means of polydimethylsiloxaneâ€“divinylbenzene fibres. Journal of Chromatography A, 2000, 880, 93-99. | 3.7 | 69 |
| 17 | Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. Analytical and Bioanalytical Chemistry, 2011, 399, 2073-2081. | 3.7 | 67 |
| 18 | Determination of biogenic amines in wine after precolumn derivatization with 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate. Journal of Chromatography A, 1996, 737, 205-213. | 3.7 | 66 |

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|---|---|---|---|
| 19 | Contents of 3-alkyl-2-methoxypyrazines in musts and wines fromVitis vinifera variety Cabernet Sauvignon: influence of irrigation and plantation density. Journal of the Science of Food and Agriculture, 2005, 85, 1131-1136. | 3.5 | 65 |
| 20 | Application of FT-MIR Spectroscopy for Fast Control of Red Grape Phenolic Ripening. Journal of Agricultural and Food Chemistry, 2011, 59, 2175-2183. | 5.2 | 65 |
| 21 | Improvement of a solid-phase extraction method for determining biogenic amines in wines. Journal of Chromatography A, 1995, 718, 309-317. | 3.7 | 61 |
| 22 | Analysis of low-volatility organic sulphur compounds in wines by solid-phase microextraction and gas chromatography. Journal of Chromatography A, 2000, 881, 583-590. | 3.7 | 60 |
| 23 | Discrimination and sensory description of beers through data fusion. Talanta, 2011, 87, 136-142. | 5.5 | 60 |
| 24 | Solid phase extraction applied to the determination of biogenic amines in wines by HPLC. Chromatographia, 1994, 38, 571-578. | 1.3 | 58 |
| 25 | Fate of Some Common Pesticides during Vinification Process. Journal of Agricultural and Food Chemistry, 1996, 44, 3668-3671. | 5.2 | 57 |
| 26 | Chemical Characterization of Commercial Sherry Vinegar Aroma by Headspace Solid-Phase Microextraction and Gas Chromatographyâ^'Olfactometry. Journal of Agricultural and Food Chemistry, 2011, 59, 4062-4070. | 5.2 | 52 |
| 27 | Quantification of Phenolic Compounds during Red Winemaking Using FT-MIR Spectroscopy and PLS-Regression. Journal of Agricultural and Food Chemistry, 2011, 59, 10795-10802. | 5.2 | 50 |
| 28 | Headspace solid-phase microextraction of higher fatty acid ethyl esters in white rum aroma. Journal of Chromatography A, 2002, 954, 51-57. | 3.7 | 48 |
| 29 | Solid-phase extraction applied to the determination of ochratoxin A in wines by reversed-phase high-performance liquid chromatography. Journal of Chromatography A, 2000, 882, 29-35. | 3.7 | 46 |
| 30 | Fast and robust discrimination of almonds (Prunus amygdalus) with respect to their bitterness by using near infrared and partial least squares-discriminant analysis. Food Chemistry, 2014, 153, 15-19. | 8.2 | 44 |
| 31 | Chromatographic analysis of volatile sulphur compounds in wines using the static headspace technique with flame photometric detection. Journal of Chromatography A, 1997, 773, 261-269. | 3.7 | 42 |
| 32 | Fast screening method for determining 2,4,6-trichloroanisole in wines using a headspace?mass spectrometry (HS?MS) system and multivariate calibration. Analytical and Bioanalytical Chemistry, 2003, 376, 497-501. | 3.7 | 42 |
| 33 | Prediction of olive oil sensory descriptors using instrumental data fusion and partial least squares (PLS) regression. Talanta, 2016, 155, 116-123. | 5.5 | 41 |
| 34 | Determination of biogenic amines in wine after clean-up by solid-phase extraction. Chromatographia, 1995, 40, 404-410. | 1.3 | 38 |
| 35 | Determination of some flavan-3-ols and anthocyanins in red grape seed and skin extracts by HPLC-DAD: Validation study and response comparison of different standards. Analytica Chimica Acta, 2008, 628, 104-110. | 5.4 | 38 |
| 36 | Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatographyâ€“olfactometry: Application to roasted pistachio aroma. Journal of Chromatography A, 2010, 1217, 7781-7787. | 3.7 | 36 |

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|---|---|---|---|
| 37 | Validation of bias in multianalyte determination methods.. Analytica Chimica Acta, 2000, 406, 257-278. | 5.4 | 32 |
| 38 | Authentication of whisky due to its botanical origin and way of production by instrumental analysis and multivariate classification methods. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2017, 173, 849-853. | 3.9 | 31 |
| 39 | Identification of olive oil sensory defects by multivariate analysis of mid infrared spectra. Food Chemistry, 2015, 187, 197-203. | 8.2 | 30 |
| 40 | Optimization of isocratic mobile phase composition for HPLC analysis of eleven substituted phenols. Chromatographia, 1991, 32, 566-572. | 1.3 | 27 |
| 41 | Determination of Roasted Pistachio (Pistacia veraL.) Key Odorants by Headspace Solid-Phase Microextraction and Gas Chromatographyâ^'Olfactometry. Journal of Agricultural and Food Chemistry, 2011, 59, 2518-2523. | 5.2 | 27 |
| 42 | Quantification of chloroanisoles in cork using headspace solid-phase microextraction and gas chromatography with electron capture detection. Journal of Chromatography A, 2006, 1107, 240-247. | 3.7 | 26 |
| 43 | Determination of total chloroanisoles in different kinds of cork stoppers. Analytica Chimica Acta, 2006, 563, 310-314. | 5.4 | 24 |
| 44 | Use of synthetic wine for models transfer in wine analysis by HS-MS e-nose. Sensors and Actuators B: Chemical, 2010, 143, 689-695. | 7.8 | 24 |
| 45 | ATR-MIR spectroscopy and multivariate analysis in alcoholic fermentation monitoring and lactic acid bacteria spoilage detection. Food Control, 2020, 109, 106947. | 5.5 | 23 |
| 46 | Determination of ageing time of spirits in oak barrels using a headspaceâ€“mass spectrometry (HS-MS) electronic nose system and multivariate calibration. Analytical and Bioanalytical Chemistry, 2005, 382, 440-443. | 3.7 | 19 |
| 47 | Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel â€œtannin amountâ€•in red wines. Analytical and Bioanalytical Chemistry, 2010, 397, 3043-3049. | 3.7 | 19 |
| 48 | Determination of phenolic compounds in water by HPLC by linear gradient. An optimised method. Chromatographia, 1991, 32, 423-428. | 1.3 | 17 |
| 49 | Thermal oxidation process accelerates degradation of the olive oil mixed with sunflower oil and enables its discrimination using synchronous fluorescence spectroscopy and chemometric analysis. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 143, 298-303. | 3.9 | 17 |
| 50 | Quick gas chromatographic method for determining common pesticides in musts and wines. Chromatographia, 1997, 44, 320-324. | 1.3 | 16 |
| 51 | Comparative study of two chromatographic methods for quantifying 2,4,6-trichloranisole in wines. Journal of Chromatography A, 2007, 1138, 18-25. | 3.7 | 16 |
| 52 | Prediction of red wine colour and phenolic parameters from the analysis of its grape extract. International Journal of Food Science and Technology, 2011, 46, 2569-2575. | 2.7 | 15 |
| 53 | Monitoring wine fermentation deviations using an ATR-MIR spectrometer and MSPC charts. Chemometrics and Intelligent Laboratory Systems, 2020, 201, 104011. | 3.5 | 15 |
| 54 | Comparison of Three Extraction Methods Used To Evaluate Phenolic Ripening in Red Grapes. Journal of Agricultural and Food Chemistry, 2010, 58, 4071-4076. | 5.2 | 14 |

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|---|---|---|---|
| 55 | Solid Phase Extraction of Biogenic Amines from Wine Before Chromatographic Analysis of Their AQC Derivatives. Journal of Liquid Chromatography and Related Technologies, 1997, 20, 743-755. | 1.0 | 13 |
| 56 | ATR-MIR spectroscopy as a process analytical technology in wine alcoholic fermentation â€“ A tutorial. Microchemical Journal, 2021, 166, 106215. | 4.5 | 12 |
| 57 | Early detection of undesirable deviations in must fermentation using a portable FTIRâ€ATR instrument and multivariate analysis. Journal of Chemometrics, 2019, 33, e3162. | 1.3 | 5 |
| 58 | Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. Journal of the Science of Food and Agriculture, 2020, 100, 3173-3181. | 3.5 | 4 |
| 59 | Biogenic amines in wine : a review of analytical methods. Oeno One, 2016, 30, 85. | 1.4 | 2 |