BrÃgida FernÃ¡ndez de SimÃ³n

List of Publications by Year
in descending order

64 papers	2,906 citations	117625 34 h-index	175258 52 g-index
64 all docs	64 docs citations	64 times ranked	2475 citing authors

#	Article	IF	Citations
1	Importance of phenolic compounds for the characterization of fruit juices. Journal of Agricultural and Food Chemistry, 1992, 40, 1531-1535.	5.2	183
2	Volatile Compounds in Spanish, French, and American Oak Woods after Natural Seasoning and Toasting. Journal of Agricultural and Food Chemistry, 2003, 51, 5923-5932.	5.2	119
3	Changes in Low Molecular Weight Phenolic Compounds in Spanish, French, and American Oak Woods during Natural Seasoning and Toasting. Journal of Agricultural and Food Chemistry, 2001, 49, 1790-1798.	5.2	111
4	Low Molecular Weight Phenolic Compounds in Spanish Oak Woods. Journal of Agricultural and Food Chemistry, 1996, 44, 1507-1511.	5.2	103
5	Phenolic Compounds in Chestnut (<i>Castanea sativa</i>Mill.) Heartwood. Effect of Toasting at Cooperage. Journal of Agricultural and Food Chemistry, 2010, 58, 9631-9640.	5.2	103
6	Volatile Compounds in Acacia, Chestnut, Cherry, Ash, and Oak Woods, with a View to Their Use in Cooperage. Journal of Agricultural and Food Chemistry, 2009, 57, 3217-3227.	5.2	101
7	Volatile Compounds in a Spanish Red Wine Aged in Barrels Made of Spanish, French, and American Oak Wood. Journal of Agricultural and Food Chemistry, 2003, 51, 7671-7678.	5.2	100
8	Effect of size, seasoning and toasting in the volatile compounds in toasted oak wood and in a red wine treated with them. Analytica Chimica Acta, 2010, 660, 211-220.	5.4	88
9	LCâ€DAD/ESIâ€MS/MS study of phenolic compounds in ash (<i>Fraxinus excelsior</i> L. and <i>F.) Tj ETQq1 1 0.784314 rgBT /Overlock 2012, 47, 905-918.	1.6	88
10	Evolution of Ellagitannins in Spanish, French, and American Oak Woods during Natural Seasoning and Toasting. Journal of Agricultural and Food Chemistry, 2001, 49, 3677-3684.	5.2	85
11	Presence of cork-taint responsible compounds in wines and their cork stoppers. European Food Research and Technology, 2000, 211, 257-261.	3.3	79
12	Low Molecular Weight Polyphenols in Cork ofQuercus suber. Journal of Agricultural and Food Chemistry, 1997, 45, 2695-2700.	5.2	68
13	Volatile compounds and sensorial characterisation of red wine aged in cherry, chestnut, false acacia, ash and oak wood barrels. Food Chemistry, 2014, 147, 346-356.	8.2	68
14	Phenolic compounds in a Spanish red wine aged in barrels made of Spanish, French and American oak wood. European Food Research and Technology, 2003, 216, 150-156.	3.3	65
15	Chemical Characterization of Oak Heartwood from Spanish Forests ofQuercus pyrenaica(Wild.). Ellagitannins, Low Molecular Weight Phenolic, and Volatile Compounds. Journal of Agricultural and Food Chemistry, 2006, 54, 8314-8321.	5.2	59
16	Volatile Compounds and Sensorial Characterization of Wines from Four Spanish Denominations of Origin, Aged in Spanish Rebollo (<i>Quercus pyrenaica</i> Willd.) Oak Wood Barrels. Journal of Agricultural and Food Chemistry, 2008, 56, 9046-9055.	5.2	58
17	Characterization by gas chromatographyâ€“olfactometry of the most odor-active compounds in extracts prepared from acacia, chestnut, cherry, ash and oak woods. LWT - Food Science and Technology, 2013, 53, 240-248.	5.2	58
18	Phenolic Compounds in Cherry (Prunus avium) Heartwood with a View to Their Use in Cooperage. Journal of Agricultural and Food Chemistry, 2010, 58, 4907-4914.	5.2	57

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19	Polyphenolic Composition ofQuercus suberCork from Different Spanish Provenances. Journal of Agricultural and Food Chemistry, 1998, 46, 3166-3171.	5.2	56
20	Evolution of Phenolic Compounds of Spanish Oak Wood during Natural Seasoning. First Results. Journal of Agricultural and Food Chemistry, 1999, 47, 1687-1694.	5.2	54
21	Chemical and chromatic characteristics of Tempranillo, Cabernet Sauvignon and Merlot wines from DO Navarra aged in Spanish and French oak barrels. Food Chemistry, 2009, 115, 639-649.	8.2	54
22	Polyphenolic compounds as chemical markers of wine ageing in contact with cherry, chestnut, false acacia, ash and oak wood. Food Chemistry, 2014, 143, 66-76.	8.2	53
23	HPLC study of the efficiency of extraction of phenolic compounds. Chromatographia, 1990, 30, 35-37.	1.3	51
24	Nonâ€targeted Metabolomic Profile of <i>Fagus Sylvatica</i> L. Leaves using Liquid Chromatography with Mass Spectrometry and Gas Chromatography with Mass Spectrometry. Phytochemical Analysis, 2015, 26, 171-182.	2.4	47
25	Organ-specific metabolic responses to drought in Pinus pinaster Ait.. Plant Physiology and Biochemistry, 2016, 102, 17-26.	5.8	47
26	Polyphenolic profile as a useful tool to identify the wood used in wine aging. Analytica Chimica Acta, 2012, 732, 33-45.	5.4	45
27	High Pressure Liquid Chromatographic Analysis of Polyphenols in Leaves ofEucalyptus camaldulensis, E. globulus andE. rudis: Proanthocyanidins, Ellagitannins and Flavonol Glycosides. Phytochemical Analysis, 1997, 8, 78-83.	2.4	44
28	Effect of Toasting Intensity at Cooperage on Phenolic Compounds in Acacia (<i>Robinia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td (p	5.2	43
29	Micro-oxygenation strategy depends on origin and size of oak chips or staves during accelerated red wine aging. Analytica Chimica Acta, 2010, 660, 92-101.	5.4	42
30	Characterization of Volatile Constituents in Commercial Oak Wood Chips. Journal of Agricultural and Food Chemistry, 2010, 58, 9587-9596.	5.2	42
31	Polyphenols in red wine aged in acacia (Robinia pseudoacacia) and oak (Quercus petraea) wood barrels. Analytica Chimica Acta, 2012, 732, 83-90.	5.4	42
32	Differentiation among five Spanish Pinus pinaster provenances based on its oleoresin terpenic composition. Biochemical Systematics and Ecology, 2005, 33, 1007-1016.	1.3	41
33	Leaf metabolic response to water deficit in Pinus pinaster Ait. relies upon ontogeny and genotype. Environmental and Experimental Botany, 2017, 140, 41-55.	4.2	39
34	Changes in Tannic Composition of Reproduction CorkQuercus suberthroughout Industrial Processing. Journal of Agricultural and Food Chemistry, 1998, 46, 2332-2336.	5.2	36
35	Influence of wood origin in the polyphenolic composition of a Spanish red wine aging in bottle, after storage in barrels of Spanish, French and American oak wood. European Food Research and Technology, 2007, 224, 695-705.	3.3	35
36	Phenolic compounds and sensorial characterization of wines aged with alternative to barrel products made of Spanish oak wood (<i>Quercus pyrenaica</i>Willd.). Food Science and Technology International, 2012, 18, 151-165.	2.2	35

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37	Suberin Composition of Reproduction Cork from<i>Quercus suber</i>. Holzforschung, 1997, 51, 219-224.	1.9	33
38	Ellagitannins in Woods of Spanish, French and American Oaks. Holzforschung, 1999, 53, 147-150.	1.9	32
39	Tannin Composition of<i>Eucalyptus camaldulensis, E. globulus</i>and<i>E. rudis.</i>Part II. Bark. Holzforschung, 1997, 51, 125-129.	1.9	31
40	Polyphenols susceptible to migrate from cork stoppers to wine. European Food Research and Technology, 2001, 213, 56-61.	3.3	31
41	Gel permeation chromatographic study of the molecular weight distribution of tannins in the wood, bark and leaves ofEucalyptus spp.. Chromatographia, 1996, 42, 95-100.	1.3	27
42	Tannin Composition of<i>Eucalyptus camaldulensis, E. globulus</i>and<i>E. rudis.</i>Part I. Wood. Holzforschung, 1997, 51, 119-124.	1.9	27
43	Evolution of oak-related volatile compounds in a Spanish red wine during 2 years bottled, after aging in barrels made of Spanish, French and American oak wood. Analytica Chimica Acta, 2006, 563, 198-203.	5.4	27
44	Polyphenolic Composition of Wood Extracts from <i>Eucalyptus camaldulensis, E. globulus </i>and <i>E. rudis</i>. Holzforschung, 1995, 49, 411-417.	1.9	26
45	Phenolic composition of white grapes (Var. Airen). Changes during ripening. Food Chemistry, 1993, 47, 47-52.	8.2	24
46	Characterization of two chemotypes of Pinus pinaster by their terpene and acid patterns in needles. Plant Systematics and Evolution, 2012, 298, 511-522.	0.9	23
47	Effect of the Seasoning Method on the Chemical Composition of Oak Heartwood to Cooperage. Journal of Agricultural and Food Chemistry, 2008, 56, 3089-3096.	5.2	21
48	Flavonoid separation by capillary electrophoresis. Effect of temperature and pH. Chromatographia, 1995, 41, 389-392.	1.3	20
49	Ecophysiological and metabolic response patterns to drought under controlled condition in open-pollinated maternal families from a Fagus sylvatica L. population. Environmental and Experimental Botany, 2018, 150, 209-221.	4.2	20
50	Flavonoid separation by capillary electrophoresis. Effect of temperature and pH. Chromatographia, 1995, 41, 389-392.	1.3	19
51	Pinus pinaster Oleoresin in Plus Trees. Holzforschung, 2002, 56, 261-266.	1.9	19
52	Specific leaf metabolic changes that underlie adjustment of osmotic potential in response to drought by four <i>Quercus</i> species. Tree Physiology, 2021, 41, 728-743.	3.1	16
53	Nontargeted GCâ€“MS approach for volatile profile of toasting in cherry, chestnut, false acacia, and ash wood. Journal of Mass Spectrometry, 2014, 49, 353-370.	1.6	14
54	Fagus sylvatica L. provenances maintain different leaf metabolic profiles and functional response. Acta Oecologica, 2017, 82, 1-9.	1.1	14

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55	Metabolic response to elevated CO2 levels in Pinus pinaster Aiton needles in an ontogenetic and genotypic-dependent way. Plant Physiology and Biochemistry, 2018, 132, 202-212.	5.8	13
56	Leaf ecophysiological and metabolic response in Quercus pyrenaica Willd seedlings to moderate drought under enriched CO2 atmosphere. Journal of Plant Physiology, 2020, 244, 153083.	3.5	13
57	Quercus humboldtii(Colombian oak): Characterisation of wood phenolic composition with respect to traditional oak wood used in oenology. Ciencia E Tecnica Vitivinicola, 2017, 32, 93-101.	0.9	12
58	Rising [CO2] effect on leaf drought-induced metabolome in Pinus pinaster Aiton: Ontogenetic- and genotypic-specific response exhibit different metabolic strategies. Plant Physiology and Biochemistry, 2020, 149, 201-216.	5.8	12
59	Seasonal variations of lipophilic compounds in needles of two chemotypes of Pinus pinaster Ait.. Plant Systematics and Evolution, 2014, 300, 359-367.	0.9	9
60	Wood impregnation of yeast lees for winemaking. Food Chemistry, 2015, 171, 212-223.	8.2	7
61	Phenolic and volatile compounds in <i>Quercus humboldtii</i> Bonpl. wood: effect of toasting with respect to oaks traditionally used in cooperage. Journal of the Science of Food and Agriculture, 2019, 99, 315-324.	3.5	6
62	Scion-rootstock interaction and drought systemic effect modulate the organ-specific terpene profiles in grafted Pinus pinaster Ait. Environmental and Experimental Botany, 2021, 186, 104437.	4.2	5
63	The uniqueness of conifers. , 2013, , 67-96.		3
64	Aerial and underground organs display specific metabolic strategies to cope with water stress under rising atmospheric <scp>CO₂</scp> in <scp><i>Fagus sylvatica</i></scp> L.. Physiologia Plantarum, 2022, 174, e13711.	5.2	3