

# Vicente Ferreira

## List of Publications by Year in descending order

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228  
papers

11,960  
citations

25034

57  
h-index

33894

99  
g-index

231  
all docs

231  
docs citations

231  
times ranked

5166  
citing authors

#	ARTICLE	IF	CITATIONS
1	Modeling grape taste and mouthfeel from chemical composition. Food Chemistry, 2022, 371, 131168.	8.2	10
2	Wine aroma vectors and sensory attributes. , 2022, , 3-39.		7
3	Can aldehyde accumulation rates of red wines undergoing oxidation be predicted in accelerated conditions? The controverted role of aldehydeâ€™polyphenol reactivity. Journal of the Science of Food and Agriculture, 2022, 102, 3869-3878.	3.5	1
4	The diverse effects of yeast on the aroma of non-sulfite added white wines throughout aging. LWT - Food Science and Technology, 2022, 158, 113111.	5.2	5
5	Effect of non-wine Saccharomyces yeasts and bottle aging on the release and generation of aromas in semi-synthetic Tempranillo wines. International Journal of Food Microbiology, 2022, 365, 109554.	4.7	6
6	Modulation of aroma and chemical composition of AlbariÃ±o semi-synthetic wines by non-wine Saccharomyces yeasts and bottle aging. Food Microbiology, 2022, 104, 103981.	4.2	13
7	An Index for Wine Acetaldehyde Reactive Potential (ARP) and Some Derived Remarks about the Accumulation of Acetaldehyde during Wine Oxidation. Foods, 2022, 11, 476.	4.3	2
8	Maturation of Moristel in Different Vineyards: Amino Acid and Aroma Composition of Mistelles and Wines with Particular Emphasis in Strecker Aldehydes. Foods, 2022, 11, 958.	4.3	2
9	Generation of intraâ€™and interspecific <i>Saccharomyces</i> hybrids with improved oenological and aromatic properties. Microbial Biotechnology, 2022, 15, 2266-2280.	4.2	9
10	Factors That Affect the Accumulation of Strecker Aldehydes in Standardized Wines: The Importance of pH in Oxidation. Molecules, 2022, 27, 3056.	3.8	1
11	The effects of Saccharomyces cerevisiae strains carrying alcoholic fermentation on the fermentative and varietal aroma profiles of young and aged Tempranillo wines. Food Chemistry: X, 2021, 9, 100116.	4.3	6
12	Effect of some winemaking factors on rotundone levels of Pelaverga di Verduno wines. European Food Research and Technology, 2021, 247, 1645-1653.	3.3	1
13	A New Classification of Perceptual Interactions between Odorants to Interpret Complex Aroma Systems. Application to Model Wine Aroma. Foods, 2021, 10, 1627.	4.3	11
14	Sensory Relevance of Strecker Aldehydes in Wines. Preliminary Studies of Its Removal with Different Type of Resins. Foods, 2021, 10, 1711.	4.3	7
15	An assessment of voltammetry on disposable screen printed electrodes to predict wine chemical composition and oxygen consumption rates. Food Chemistry, 2021, 365, 130405.	8.2	5
16	Impact of two yeast strains on Tempranillo red wine aroma profiles throughout accelerated ageing. Oeno One, 2021, 55, 181-195.	1.4	3
17	Role of Grape-Extractable Polyphenols in the Generation of Strecker Aldehydes and in the Instability of Polyfunctional Mercaptans during Model Wine Oxidation. Journal of Agricultural and Food Chemistry, 2021, 69, 15290-15300.	5.2	4
18	Fourteen ethyl esters of wine can be replaced by simpler ester vectors without compromising quality but at the expense of increasing aroma concentration. Food Chemistry, 2020, 307, 125553.	8.2	46

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19	Development of a new strategy for studying the aroma potential of winemaking grapes through the accelerated hydrolysis of phenolic and aromatic fractions (PAFs). <i>Food Research International</i> , 2020, 127, 108728.	6.2	18
20	Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines. <i>LWT - Food Science and Technology</i> , 2020, 118, 108848.	5.2	18
21	Effect of aroma perception on taste and mouthfeel dimensions of red wines: Correlation of sensory and chemical measurements. <i>Food Research International</i> , 2020, 131, 108945.	6.2	30
22	Liquid Chromatography–Mass Spectrometry-Based Metabolomics for Understanding the Compositional Changes Induced by Oxidative or Anoxic Storage of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13367-13379.	5.2	15
23	Investigating the Aroma of Syrah Wines from the Northern Rhone Valley Using Supercritical CO <sub>2</sub> -Dearomatized Wine as a Matrix for Reconstitution Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11512-11523.	5.2	9
24	Gas Chromatography Olfactometry (GC-O) for the (Semi)Quantitative Screening of Wine Aroma. <i>Foods</i> , 2020, 9, 1892.	4.3	23
25	Sensory, olfactometric and chemical characterization of the aroma potential of Garnacha and Tempranillo winemaking grapes. <i>Food Chemistry</i> , 2020, 331, 127207.	8.2	17
26	Some clues about the changes in wine aroma composition associated to the maturation of “neutral” grapes. <i>Food Chemistry</i> , 2020, 320, 126610.	8.2	12
27	Sensory variability associated with anthocyanic and tannic fractions isolated from red wines. <i>Food Research International</i> , 2020, 136, 109340.	6.2	12
28	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. <i>Molecules</i> , 2020, 25, 272.	3.8	32
29	Modulating Fermentative, Varietal and Aging Aromas of Wine Using non-Saccharomyces Yeasts in a Sequential Inoculation Approach. <i>Microorganisms</i> , 2019, 7, 164.	3.6	35
30	How does the addition of antioxidants and other sulfur compounds affect the metabolism of polyfunctional mercaptan precursors in model fermentations?. <i>Food Research International</i> , 2019, 122, 1-9.	6.2	5
31	Gas chromatographic-sulfur chemiluminescent detector procedures for the simultaneous determination of free forms of volatile sulfur compounds including sulfur dioxide and for the determination of their metal-complexed forms. <i>Journal of Chromatography A</i> , 2019, 1596, 152-160.	3.7	14
32	The Actual and Potential Aroma of Winemaking Grapes. <i>Biomolecules</i> , 2019, 9, 818.	4.0	75
33	Development of a robust HS-SPME-GC-MS method for the analysis of solid food samples. Analysis of volatile compounds in fresh raw beef of differing lipid oxidation degrees. <i>Food Chemistry</i> , 2019, 281, 49-56.	8.2	52
34	The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines. , 2019, , 283-307.		9
35	Air inside a dishwasher: Odour characterization and strategy for measuring odour changes. <i>Flavour and Fragrance Journal</i> , 2019, 34, 75-89.	2.6	3
36	Modelling wine astringency from its chemical composition using machine learning algorithms. <i>Oeno One</i> , 2019, 53, .	1.4	14

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37	Effects of vineyard "potential"™ and grape maturation on the aroma-volatile profile of Grenache wines. <i>Oeno One</i> , 2019, 53, .	1.4	4
38	Modulating analytical characteristics of thermovinified Carignan musts and the volatile composition of the resulting wines through the heating temperature. <i>Food Chemistry</i> , 2018, 257, 7-14.	8.2	17
39	Chemo-sensory approach for the identification of chemical compounds driving green character in red wines. <i>Food Research International</i> , 2018, 109, 138-148.	6.2	27
40	Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2018, 255, 235-241.	8.2	20
41	A procedure for the measurement of Oxygen Consumption Rates (OCRs) in red wines and some observations about the influence of wine initial chemical composition. <i>Food Chemistry</i> , 2018, 248, 37-45.	8.2	22
42	An automated gas chromatographic-mass spectrometric method for the quantitative analysis of the odor-active molecules present in the vapors emanated from wine. <i>Journal of Chromatography A</i> , 2018, 1534, 130-138.	3.7	12
43	Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. <i>Food Microbiology</i> , 2018, 70, 214-223.	4.2	32
44	Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2237-2246.	5.2	35
45	Micro-oxygenation does not eliminate hydrogen sulfide and mercaptans from wine; it simply shifts redox and complex-related equilibria to reversible oxidized species and complexed forms. <i>Food Chemistry</i> , 2018, 243, 222-230.	8.2	28
46	The kinetics of oxygen and SO <sub>2</sub> consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. <i>Food Chemistry</i> , 2018, 241, 206-214.	8.2	64
47	Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. <i>Food Chemistry</i> , 2018, 242, 288-300.	8.2	45
48	Caracterizaci3n arom3tica de variedades minoritarias del Piemonte Pirenaico. <i>E3S Web of Conferences</i> , 2018, 50, 01023.	0.5	1
49	Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. <i>Frontiers in Chemistry</i> , 2018, 6, 20.	3.6	46
50	Effect of Bentonite Fining on Polyfunctional Mercaptans and Other Volatile Compounds in Sauvignon blanc Wines. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 30-38.	1.7	15
51	Sensory and chemical drivers of wine minerality aroma: An application to Chablis wines. <i>Food Chemistry</i> , 2017, 230, 553-562.	8.2	21
52	Levels of higher alcohols inducing aroma changes and modulating experts' preferences in wine model solutions. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 162-169.	2.1	24
53	Chemo-sensory characterization of fractions driving different mouthfeel properties in red wines. <i>Food Research International</i> , 2017, 94, 54-64.	6.2	41
54	Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. <i>Journal of Chromatography A</i> , 2017, 1504, 27-34.	3.7	43

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55	The effects of copper fining on the wine content in sulfur off-odors and on their evolution during accelerated anoxic storage. <i>Food Chemistry</i> , 2017, 231, 212-221.	8.2	35
56	Rapid strategies for the determination of sensory and chemical differences between a wealth of similar wines. <i>European Food Research and Technology</i> , 2017, 243, 1295-1309.	3.3	18
57	Oxygen and SO <sub>2</sub> Consumption Rates in White and Ros� Wines: Relationship with and Effects on Wine Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9488-9495.	5.2	28
58	Study of the influence of varietal amino acid profiles on the polyfunctional mercaptans released from their precursors. <i>Food Research International</i> , 2017, 100, 740-747.	6.2	13
59	Does the host tree exert any influence on the aromatic composition of the black truffle ( <i>Tuber</i> ) Tj ETQq1 1 0.784314 rgBT/Overloob	2.6	10
60	Cross-modal interactions and effects of the level of expertise on the perception of bitterness and astringency of red wines. <i>Food Quality and Preference</i> , 2017, 62, 155-161.	4.6	15
61	Rapid sensory-directed methodology for the selection of high-quality aroma wines. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4250-4262.	3.5	19
62	Evolution of polyfunctional mercaptans and their precursors during Merlot alcoholic fermentation. <i>LWT - Food Science and Technology</i> , 2016, 65, 770-776.	5.2	18
63	Chemosensory characterization of Chardonnay and Pinot Noir base wines of Champagne. Two very different varieties for a common product. <i>Food Chemistry</i> , 2016, 207, 239-250.	8.2	26
64	On the effects of higher alcohols on red wine aroma. <i>Food Chemistry</i> , 2016, 210, 107-114.	8.2	115
65	Formation and Release of H <sub>2</sub> S, Methanethiol, and Dimethylsulfide during the Anoxic Storage of Wines at Room Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6317-6326.	5.2	39
66	Study of Chardonnay and Sauvignon blanc wines from D.O.Ca Rioja (Spain) aged in different French oak wood barrels: Chemical and aroma quality aspects. <i>Food Research International</i> , 2016, 89, 227-236.	6.2	19
67	Study of the effect of H <sub>2</sub> S, MeSH and DMS on the sensory profile of wine model solutions by Rate-All-That-Apply (RATA). <i>Food Research International</i> , 2016, 87, 152-160.	6.2	33
68	Evaluation of the impact of initial red wine composition on changes in color and anthocyanin content during bottle storage. <i>Food Chemistry</i> , 2016, 213, 123-134.	8.2	45
69	Sensory interactions between six common aroma vectors explain four main red wine aroma nuances. <i>Food Chemistry</i> , 2016, 199, 447-456.	8.2	59
70	Straightforward strategy for quantifying rotundone in wine at ngL <sup>-1</sup> level using solid-phase extraction and gas chromatography-quadrupole mass spectrometry. Occurrence in different varieties of spicy wines. <i>Food Chemistry</i> , 2016, 206, 267-273.	8.2	10
71	Wine Quality Perception: A Sensory Point of View. , 2016, , 119-138.		7
72	Understanding quality judgements of red wines by experts: Effect of evaluation condition. <i>Food Quality and Preference</i> , 2016, 48, 216-227.	4.6	47

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73	Reductive off-odors in wines: Formation and release of H <sub>2</sub> S and methanethiol during the accelerated anoxic storage of wines. <i>Food Chemistry</i> , 2016, 199, 42-50.	8.2	42
74	Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 608-617.	5.2	58
75	Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO <sub>2</sub> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10928-10937.	5.2	58
76	Oxygen Consumption by Red Wines. Part II: Differential Effects on Color and Chemical Composition Caused by Oxygen Taken in Different Sulfur Dioxide-Related Oxidation Contexts. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10938-10947.	5.2	31
77	Determination of 2-, 3-, 4-methylpentanoic and cyclohexanecarboxylic acids in wine: Development of a selective method based on solid phase extraction and gas chromatography-negative chemical ionization mass spectrometry and its application to different wines and alcoholic beverages. <i>Journal of Chromatography A</i> , 2015, 1381, 210-218.	3.7	7
78	A modified commercial gas chromatograph for the continuous monitoring of the thermal degradation of sunflower oil and off-line solid phase extraction gas chromatography-mass spectrometry characterization of released volatiles. <i>Journal of Chromatography A</i> , 2015, 1388, 52-59.	3.7	4
79	Coping with matrix effects in headspace solid phase microextraction gas chromatography using multivariate calibration strategies. <i>Journal of Chromatography A</i> , 2015, 1407, 30-41.	3.7	18
80	Changes in analytical and volatile compositions of red wines induced by pre-fermentation heat treatment of grapes. <i>Food Chemistry</i> , 2015, 187, 243-253.	8.2	39
81	Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7925-7934.	3.7	19
82	New Insights into the Chemistry Involved in Aroma Development during Wine Bottle Aging: Slow Redox Processes and Chemical Equilibrium Shifts. <i>ACS Symposium Series</i> , 2015, , 275-289.	0.5	4
83	Influence of viticulture practices on grape aroma precursors and their relation with wine aroma. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 688-701.	3.5	44
84	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. <i>LWT - Food Science and Technology</i> , 2015, 60, 400-411.	5.2	79
85	Estimation of the Aroma Potential of Grapes. , 2014, , 301-305.		0
86	Automatic and Total Headspace In-Tube Extraction for the Accurate Determination of Polar Volatile Compound from Wines. , 2014, , 407-409.		0
87	Evaluation of Gas Chromatography-Olfactometry for Screening Purposes of Wine Off-Flavors. , 2014, , 423-428.		0
88	Gas Chromatography-Olfactometric Profiles of Eight Different Varieties of Peruvian Pisco Spirits. , 2014, , 221-226.		0
89	Differences in Chemical Composition of Aroma among Red Wines of Different Price Category. , 2014, , 117-121.		2
90	A Robust SPME Method for the Analysis of Wine Volatiles based on Multiple Internal Standards and Multivariate Regression. , 2014, , 465-469.		0

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91	Is orthonasal olfaction an equilibrium driven process? Design and validation of a dynamic purge and trap system for the study of orthonasal wine aroma. <i>Flavour and Fragrance Journal</i> , 2014, 29, 296-304.	2.6	10
92	Characterisation of the key odorants in a squid broth ( <i>Illex argentinus</i> ). <i>LWT - Food Science and Technology</i> , 2014, 57, 656-662.	5.2	13
93	Simultaneous determination of free and bonded forms of odor-active carbonyls in wine using a headspace solid phase microextraction strategy. <i>Journal of Chromatography A</i> , 2014, 1369, 33-42.	3.7	46
94	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. <i>Meat Science</i> , 2014, 98, 622-628.	5.5	35
95	Quantitative analysis of free and bonded forms of volatile sulfur compounds in wine. Basic methodologies and evidences showing the existence of reversible cation-complexed forms. <i>Journal of Chromatography A</i> , 2014, 1359, 8-15.	3.7	64
96	Key Changes in Wine Aroma Active Compounds during Bottle Storage of Spanish Red Wines under Different Oxygen Levels. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10015-10027.	5.2	48
97	Chemical and sensory characterisation of the aroma of <i>Alkarakas rosé</i> wine. <i>Australian Journal of Grape and Wine Research</i> , 2014, 20, 340-346.	2.1	24
98	Sensory changes during bottle storage of Spanish red wines under different initial oxygen doses. <i>Food Research International</i> , 2014, 66, 235-246.	6.2	14
99	Aroma compounds and sensory characteristics of Arneis Terre Alfieri DOC wines: the concentration of polyfunctional thiols and their evolution in relation to different ageing conditions. <i>European Food Research and Technology</i> , 2014, 239, 267-277.	3.3	8
100	Quantitative analysis of 3-alkyl-2-methoxypyrazines in German Sauvignon blanc wines by MDGC-MS or MDGC-MS/MS for viticultural and enological studies. <i>European Food Research and Technology</i> , 2014, 239, 549-558.	3.3	17
101	Direct accurate analysis of cysteinylated and glutathionylated precursors of 4-mercapto-4-methyl-2-pentanone and 3-mercaptohexan-1-ol in must by ultrahigh performance liquid chromatography coupled to mass spectrometry. <i>Analytica Chimica Acta</i> , 2014, 812, 250-257.	5.4	15
102	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas ( <i>Psidium cattleianum</i> Sabine). <i>Food Chemistry</i> , 2014, 164, 272-277.	8.2	20
103	Wine, Beer and Cider: Unravelling the Aroma Profile. , 2014, , 261-297.		5
104	Application of a new sampling device for determination of volatile compounds released during heating olive and sunflower oil: sensory evaluation of those identified compounds. <i>European Food Research and Technology</i> , 2013, 236, 1031-1040.	3.3	5
105	Characterization by gas chromatography-olfactometry of the most odor-active compounds in extracts prepared from acacia, chestnut, cherry, ash and oak woods. <i>LWT - Food Science and Technology</i> , 2013, 53, 240-248.	5.2	58
106	The impact of grape variety on the aromatic chemical composition of non-aromatic Peruvian pisco. <i>Food Research International</i> , 2013, 54, 373-381.	6.2	12
107	Potential aromatic compounds as markers to differentiate between <i>Tuber melanosporum</i> and <i>Tuber indicum</i> truffles. <i>Food Chemistry</i> , 2013, 141, 105-110.	8.2	57
108	Chemical and sensory effects of the freezing process on the aroma profile of black truffles ( <i>Tuber</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	8,2	44

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109	Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. <i>Food Research International</i> , 2013, 54, 772-780.	6.2	38
110	Comparison of the aromatic profile of three aromatic varieties of Peruvian pisco (Albilla, Muscat and Tj ETQq0 0 0 rgBT /Overlock 10 Tf Journal, 2013, 28, 340-352.	2.6	14
111	Orthonasal aroma characteristics of Spanish red wines from different price categories and their relationship to expert quality judgements. <i>Australian Journal of Grape and Wine Research</i> , 2012, 18, 268-279.	2.1	19
112	Consumer rejection threshold of ethyl phenylacetate and phenylacetic acid, compounds responsible for the sweet-like off odour in wines made from sour rotten grapes. <i>Australian Journal of Grape and Wine Research</i> , 2012, 18, 280-286.	2.1	14
113	13 <sup>th</sup> Weurman Flavour Research Symposium, Special Issue Part II The risk of dying of success and the search for real novelty. <i>Flavour and Fragrance Journal</i> , 2012, 27, 397-397.	2.6	0
114	Characterization of the aromatic profile of the Italia variety of Peruvian pisco by gas chromatography-olfactometry and gas chromatography coupled with flame ionization and mass spectrometry detection systems. <i>Food Research International</i> , 2012, 49, 117-125.	6.2	29
115	Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquid-gas transfer rates. <i>Journal of Chromatography A</i> , 2012, 1266, 1-9.	3.7	23
116	Glycosidically Bound Aroma Compounds and Impact Odorants of Four Strawberry Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6095-6102.	5.2	61
117	Amino acids and volatile compounds in wines from Cabernet Sauvignon and Tempranillo varieties subjected to malolactic fermentation in barrels. <i>Food Science and Technology International</i> , 2012, 18, 103-112.	2.2	11
118	3-Methyl-2-butene-1-thiol: Identification, analysis, occurrence and sensory role of an uncommon thiol in wine. <i>Talanta</i> , 2012, 99, 225-231.	5.5	13
119	Aroma Chemical Composition of Red Wines from Different Price Categories and Its Relationship to Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5045-5056.	5.2	81
120	Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: Wine reconstitution strategies and sensory sorting task. <i>Analytica Chimica Acta</i> , 2012, 732, 64-72.	5.4	40
121	Evaluation of gamma and electron-beam irradiation on the aromatic profile of black truffle (Tuber Tj ETQq1 1 0.784314 rgBT /Overlock Technologies, 2012, 13, 151-157.	5.6	33
122	Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 2: qualitative aspects. A review.. <i>Flavour and Fragrance Journal</i> , 2012, 27, 201-215.	2.6	55
123	Characterization of the aromatic profile of the Quebranta variety of Peruvian pisco by gas chromatography-olfactometry and chemical analysis. <i>Flavour and Fragrance Journal</i> , 2012, 27, 322-333.	2.6	6
124	13th Weurman Flavour Research Symposium, Special Issue Part I. <i>Flavour and Fragrance Journal</i> , 2012, 27, 265-265.	2.6	0
125	Contribution of Nonvolatile Composition to Wine Flavor. <i>Food Reviews International</i> , 2012, 28, 389-411.	8.4	52
126	High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. <i>Food Reviews International</i> , 2012, 28, 71-96.	8.4	43



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127	Automated and quantitative headspace in-tube extraction for the accurate determination of highly volatile compounds from wines and beers. <i>Journal of Chromatography A</i> , 2012, 1230, 1-7.	3.7	32
128	S-Cysteinylated and S-glutathionylated thiol precursors in grapes. A review. <i>Food Chemistry</i> , 2012, 131, 1-13.	8.2	68
129	Sensory and chemical characterisation of the aroma of Prieto Picudo ros� wines: The differential role of autochthonous yeast strains on aroma profiles. <i>Food Chemistry</i> , 2012, 133, 284-292.	8.2	50
130	Insights on the chemical basis of the astringency of Spanish red wines. <i>Food Chemistry</i> , 2012, 134, 1484-1493.	8.2	34
131	Gas Chromatographic�Olfactometric Aroma Profile and Quantitative Analysis of Volatile Carbonyls of Grilled Beef from Different Finishing Feed Systems. <i>Journal of Food Science</i> , 2012, 77, S240-6.	3.1	30
132	Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 1: intensity and detectability. A review.. <i>Flavour and Fragrance Journal</i> , 2012, 27, 124-140.	2.6	93
133	Quality and Aromatic Sensory Descriptors (Mainly Fresh and Dry Fruit Character) of Spanish Red Wines can be Predicted from their Aroma-Active Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7916-7924.	5.2	130
134	Analytical and Sensorial Characterization of the Aroma of Wines Produced with Sour Rotten Grapes Using GC-O and GC-MS: Identification of Key Aroma Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2543-2553.	5.2	53
135	Sensory properties of premium Spanish red wines and their implication in wine quality perception. <i>Australian Journal of Grape and Wine Research</i> , 2011, 17, 9-19.	2.1	38
136	Effect of aromatic precursor addition to wine fermentations carried out with different <i>Saccharomyces</i> species and their hybrids. <i>International Journal of Food Microbiology</i> , 2011, 147, 33-44.	4.7	38
137	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. <i>European Food Research and Technology</i> , 2011, 232, 877-887.	3.3	25
138	Gas chromatographic�olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. <i>Food Chemistry</i> , 2011, 129, 1909-1918.	8.2	63
139	Development of a mixed-mode solid phase extraction method and further gas chromatography mass spectrometry for the analysis of 3-alkyl-2-methoxypyrazines in wine. <i>Journal of Chromatography A</i> , 2011, 1218, 842-848.	3.7	23
140	Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. <i>Food Chemistry</i> , 2011, 127, 1397-1403.	8.2	37
141	Fast and fully automated analytical method for the screening of residues of aziridine and 2-chloroethylamine in pharmaceutical active principles. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2011, 55, 458-465.	2.8	4
142	An assessment of the effects of wine volatiles on the perception of taste and astringency in wine. <i>Food Chemistry</i> , 2010, 121, 1139-1149.	8.2	90
143	Selectivity and efficiency of different reversed-phase and mixed-mode sorbents to preconcentrate and isolate aroma molecules. <i>Journal of Chromatography A</i> , 2010, 1217, 1557-1566.	3.7	23
144	Comparison of extraction techniques and mass spectrometric ionization modes in the analysis of wine volatile carbonyls. <i>Analytica Chimica Acta</i> , 2010, 660, 197-205.	5.4	47

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145	Characterization of taste-active fractions in red wine combining HPLC fractionation, sensory analysis and ultra performance liquid chromatography coupled with mass spectrometry detection. <i>Analytica Chimica Acta</i> , 2010, 673, 151-159.	5.4	63
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