

Ana Maria Costa Freitas

List of Publications by Year in descending order

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24
papers

667
citations

516710

16
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642732

23
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24
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24
docs citations

24
times ranked

923
citing authors

#	ARTICLE	IF	CITATIONS
1	Comprehensive two-dimensional gas chromatography for fingerprint pattern recognition in olive oils produced by two different techniques in Portuguese olive varieties Galega Vulgar, Cobrança e Carrasqueira. <i>Analytica Chimica Acta</i> , 2009, 633, 263-270.	5.4	73
2	Coffee geographic origin – an aid to coffee differentiation. <i>Food Research International</i> , 1999, 32, 565-573.	6.2	58
3	The Use of an Electronic Aroma-sensing Device to Assess Coffee Differentiation – Comparison with SPME Gas Chromatography – Mass Spectrometry Aroma Patterns. <i>Journal of Food Composition and Analysis</i> , 2001, 14, 513-522.	3.9	54
4	Glycosidic aroma compounds of some Portuguese grape cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 922-931.	3.5	49
5	Impact of malolactic fermentation on low molecular weight phenolic compounds. <i>Talanta</i> , 2008, 74, 1281-1286.	5.5	47
6	On the application of supercritical fluid extraction to the deacidification of olive oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1991, 68, 474-480.	1.9	41
7	Aroma compounds in varietal wines from Alentejo, Portugal. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 375-390.	3.9	41
8	Phenolic and furanic compounds of Portuguese chestnut and French, American and Portuguese oak wood chips. <i>European Food Research and Technology</i> , 2012, 235, 457-467.	3.3	38
9	Different multidimensional chromatographic approaches applied to the study of wine malolactic fermentation. <i>Journal of Chromatography A</i> , 2003, 995, 161-169.	3.7	34
10	An ancient winemaking technology: Exploring the volatile composition of amphora wines. <i>LWT - Food Science and Technology</i> , 2018, 96, 288-295.	5.2	27
11	Multi-element composition of red, white and palhete amphora wines from Alentejo by ICPMS. <i>Food Control</i> , 2018, 92, 80-85.	5.5	27
12	Optimization of solid phase microextraction analysis of aroma compounds in a Portuguese muscatel wine must. <i>Journal of Separation Science</i> , 2001, 13, 236-242.	1.0	26
13	Comparison of two SPME fibers for differentiation of coffee by analysis of volatile compounds. <i>Chromatographia</i> , 2001, 54, 647-652.	1.3	25
14	The use of headspace solid phase microextraction for the characterization of volatile compounds in olive oil matrices. <i>Talanta</i> , 2008, 77, 110-117.	5.5	23
15	A magnetic controllable tool for the selective enrichment of dimethoate from olive oil samples: A responsive molecular imprinting-based approach. <i>Food Chemistry</i> , 2018, 254, 309-316.	8.2	21
16	Conversion of hydroxycinnamic acids into volatile phenols in a synthetic medium and in red wine by <i>Dekkera bruxellensis</i> . <i>Food Science and Technology</i> , 2012, 32, 106-112.	1.7	17
17	Multivariate statistical approaches for wine classification based on low molecular weight phenolic compounds. <i>Australian Journal of Grape and Wine Research</i> , 2012, 18, 138-146.	2.1	14
18	Dual-layer solid phase extraction based on molecular imprinting technology: Seeking a route to enhance selectivity for trace analysis of pesticide residues in olive oil. <i>Electrophoresis</i> , 2016, 37, 1916-1922.	2.4	14

#	ARTICLE	IF	CITATIONS
19	Assessing tyrosol and hydroxytyrosol in Portuguese monovarietal olive oils: Revealing the nutraceutical potential by a combined spectroscopic and chromatographic techniques - based approach. <i>LWT - Food Science and Technology</i> , 2020, 118, 108797.	5.2	14
20	Sampling Techniques for the Determination of Volatile Components in Grape Juice, Wine and Alcoholic Beverages. , 2012, , 27-41.		8
21	A photoswitchable "host-guest" approach for the selective enrichment of dimethoate from olive oil. <i>Analytica Chimica Acta</i> , 2018, 1035, 60-69.	5.4	6
22	THE IMPACT OF MALOLACTIC FERMENTATION ON THE VOLATILE COMPOSITION OF THE TRINCADEIRA WINE VARIETY. <i>Journal of Food Biochemistry</i> , 2011, 35, 898-913.	2.9	4
23	Amino acid profiling using HRGC-FTIR of tert.-Butyldimethylsilyl derivatives. <i>Chromatographia</i> , 1989, 27, 233-237.	1.3	3
24	Sensorial analysis and electronic aroma detection to compare olive oils produced by different extraction methods. <i>Grasas Y Aceites</i> , 2011, 62, 428-435.	0.9	3