Rosa M Perestrelo

List of Publications by Year
in descending order

87	2,998	218677	175258
papers	citations	26 h-index	52 g-index

89	89	89	3703
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	QuEChERS - Fundamentals, relevant improvements, applications and future trends. Analytica Chimica Acta, 2019, 1070, 1-28.	5.4	299
2	Relationship between antioxidant capacity and total phenolic content of red, rosÃ© and white wines. Food Chemistry, 2007, 105, 204-214.	8.2	251
3	Analytical characterization of the aroma of Tinta Negra Mole red wine: Identification of the main odorants compounds. Analytica Chimica Acta, 2006, 563, 154-164.	5.4	216
4	Current trends and recent advances on food authenticity technologies and chemometric approaches. Trends in Food Science and Technology, 2019, 85, 163-176.	15.1	145
5	Food fingerprints â€“ A valuable tool to monitor food authenticity and safety. Food Chemistry, 2019, 278, 144-162.	8.2	125
6	Allergic asthma exhaled breath metabolome: A challenge for comprehensive two-dimensional gas chromatography. Journal of Chromatography A, 2012, 1254, 87-97.	3.7	106
7	Comparative study of the whisky aroma profile based on headspace solid phase microextraction using different fibre coatings. Journal of Chromatography A, 2007, 1150, 198-207.	3.7	98
8	Phenolic profile of Sercial and Tinta Negra Vitis vinifera L. grape skins by HPLCâ€“DADâ€“ESI-MSn. Food Chemistry, 2012, 135, 94-104.	8.2	91
9	Characterization of volatile substances in apples from Rosaceae family by headspace solidâ€phase microextraction followed by GCâ€qMS. Journal of Separation Science, 2009, 32, 1875-1888.	2.5	80
10	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. Journal of Agricultural and Food Chemistry, 2011, 59, 3186-3204.	5.2	78
11	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.	3.7	70
12	Microextraction by Packed Sorbent (MEPS) and Solid-Phase Microextraction (SPME) as Sample Preparation Procedures for the Metabolomic Profiling of Urine. Metabolites, 2014, 4, 71-97.	2.9	70
13	Optimisation of solid-phase microextraction combined with gas chromatographyâ€“mass spectrometry based methodology to establish the global volatile signature in pulp and skin of Vitis vinifera L. grape varieties. Talanta, 2011, 85, 1483-1493.	5.5	63
14	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatographyâ€“quadrupole mass spectrometry for the determination of volatile compounds in wines. Analytica Chimica Acta, 2008, 624, 79-89.	5.4	57
15	Green Extraction Techniques as Advanced Sample Preparation Approaches in Biological, Food, and Environmental Matrices: A Review. Molecules, 2022, 27, 2953.	3.8	55
16	Volatile metabolomic signature of human breast cancer cell lines. Scientific Reports, 2017, 7, 43969.	3.3	54
17	Comparative analysis of the volatile fraction from Annona cherimola Mill. cultivars by solid-phase microextraction and gas chromatographyâ€“quadrupole mass spectrometry detection. Talanta, 2009, 77, 1087-1096.	5.5	49
18	Breast Cancer Metabolomics: From Analytical Platforms to Multivariate Data Analysis. A Review. Metabolites, 2019, 9, 102.	2.9	46

#	Article	IF	Citations
19	Potentialities of two solventless extraction approachesâ€"Stir bar sorptive extraction and headspace solid-phase microextraction for determination of higher alcohol acetates, isoamyl esters and ethyl esters in wines. Talanta, 2009, 80, 622-630.	5.5	41
20	Current trends on microextraction by packed sorbent â€“ fundamentals, application fields, innovative improvements and future applications. Analyst, The, 2019, 144, 5048-5074.	3.5	39
21	Comparison of two extraction methods for evaluation of volatile constituents patterns in commercial whiskeysElucidation of the main odour-active compounds. Talanta, 2007, 74, 78-90.	5.5	38
22	Re-exploring the high-throughput potential of microextraction techniques, SPME and MEPS, as powerful strategies for medical diagnostic purposes. Innovative approaches, recent applications and future trends. Analytical and Bioanalytical Chemistry, 2014, 406, 2101-2122.	3.7	38
23	Madeira Wine Volatile Profile. A Platform to Establish Madeira Wine Aroma Descriptors. Molecules, 2019, 24, 3028.	3.8	36
24	Establishment of the varietal profile of Vitis vinifera L. grape varieties from different geographical regions based on HS-SPME/GCâ€"qMS combined with chemometric tools. Microchemical Journal, 2014, 116, 107-117.	4.5	31
25	Global volatile profile of virgin olive oils flavoured by aromatic/medicinal plants. Food Chemistry, 2017, 227, 111-121.	8.2	28
26	Establishment of authenticity and typicality of sugarcane honey based on volatile profile and multivariate analysis. Food Control, 2017, 73, 1176-1188.	5.5	28
27	Differential volatile organic compounds signatures of apple juices from Madeira Island according to variety and geographical origin. Microchemical Journal, 2019, 150, 104094.	4.5	28
28	An Approach of the Madeira Wine Chemistry. Beverages, 2020, 6, 12.	2.8	28
29	An improved and miniaturized analytical strategy based on Î¼-QuEChERS for isolation of polyphenols. A powerful approach for quality control of baby foods. Microchemical Journal, 2018, 139, 110-118.	4.5	26
30	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. Applied Sciences (Switzerland), 2022, 12, 1703.	2.5	25
31	Implementing a central composite design for the optimization of solid phase microextraction to establish the urinary volatomic expression: a first approach for breast cancer. Metabolomics, 2019, 15, 64.	3.0	24
32	A useful approach for the differentiation of wines according to geographical origin based on global volatile patterns. Journal of Separation Science, 2014, 37, 1974-1981.	2.5	23
33	Octadecyl functionalized coreâ€"shell magnetic silica nanoparticle as a powerful nanocomposite sorbent to extract urinary volatile organic metabolites. Journal of Chromatography A, 2015, 1393, 18-25.	3.7	23
34	Quantification of furanic derivatives in fortified wines by a highly sensitive and ultrafast analytical strategy based on digitally controlled microextraction by packed sorbent combined with ultrahigh pressure liquid chromatography. Journal of Chromatography A, 2015, 1381, 54-63.	3.7	22
35	Comparison of high-throughput microextraction techniques, MEPS and Î¼-SPEed, for the determination of polyphenols in baby food by ultrahigh pressure liquid chromatography. Food Chemistry, 2019, 292, 14-23.	8.2	22
36	Establishment of Monstera deliciosa fruit volatile metabolomic profile at different ripening stages using solid-phase microextraction combined with gas chromatographyâ€"mass spectrometry. Food Research International, 2015, 67, 409-417.	6.2	21

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37	Differentiation of Fresh and Processed Fruit Juices Using Volatile Composition. Molecules, 2019, 24, 974.	3.8	21
38	Untargeted Urinary 1H NMR-Based Metabolomic Pattern as a Potential Platform in Breast Cancer Detection. Metabolites, 2019, 9, 269.	2.9	21
39	Exploring the potential of wine industry by-products as source of additives to improve the quality of aquafeed. Microchemical Journal, 2020, 155, 104758.	4.5	21
40	Comprehensive Insight from Phthalates Occurrence: From Health Outcomes to Emerging Analytical Approaches. Toxics, 2021, 9, 157.	3.7	21
41	Volatile flavour constituent patterns of Terras Madeirenses red wines extracted by dynamic headspace solidâ€phase microextraction. Journal of Separation Science, 2008, 31, 1841-1850.	2.5	19
42	Solid phase microextraction as a reliable alternative to conventional extraction techniques to evaluate the pattern of hydrolytically released components in Vitis vinifera L. grapes. Talanta, 2012, 95, 1-11.	5.5	19
43	Impact of storage time and temperature on furanic derivatives formation in wines using microextraction by packed sorbent tandem with ultrahigh pressure liquid chromatography. LWT - Food Science and Technology, 2017, 76, 40-47.	5.2	19
44	Volatomic pattern of breast cancer and cancer-free tissues as a powerful strategy to identify potential biomarkers. Analyst, The, 2019, 144, 4153-4161.	3.5	19
45	Evaluation of Volatilomic Fingerprint from Apple Fruits to Ciders: A Useful Tool to Find Putative Biomarkers for Each Apple Variety. Foods, 2020, 9, 1830.	4.3	19
46	An AIE and ESIPT active Schiff base as colorimetric probe of Fe3+ and turn-on fluorescent probe of Al3+: Experimental and theoretical studies. Tetrahedron Letters, 2019, 60, 150918.	1.4	17
47	Untargeted fingerprinting of cider volatiles from different geographical regions by HS-SPME/GC-MS. Microchemical Journal, 2019, 148, 643-651.	4.5	17
48	Geographical differentiation of apple ciders based on volatile fingerprint. Food Research International, 2020, 137, 109550.	6.2	17
49	Distinctive Characteristics of Madeira Wine Regarding Its Traditional Winemaking and Modern Analytical Methodologies. Advances in Food and Nutrition Research, 2011, 63, 207-249.	3.0	16
50	A useful strategy based on chromatographic data combined with quality-by-design approach for food analysis applications. The case study of furanic derivatives in sugarcane honey. Journal of Chromatography A, 2017, 1520, 117-126.	3.7	16
51	The Flavor Chemistry of Fortified Winesâ€"A Comprehensive Approach. Foods, 2021, 10, 1239.	4.3	14
52	A powerful approach to explore the potential of medicinal plants as a natural source of odor and antioxidant compounds. Journal of Food Science and Technology, 2016, 53, 132-144.	2.8	13
53	Establishment of the Volatile Signature of Wine-Based Aromatic Vinegars Subjected to Maceration. Molecules, 2018, 23, 499.	3.8	13
54	Impact of storage time and temperature on volatomic signature of Tinta Negra wines by LLME/GC- IT MS. Food Research International, 2018, 109, 99-111.	6.2	13

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55	Typicality Assessment of Onions (Allium cepa) from Different Geographical Regions Based on the Volatile Signature and Chemometric Tools. Foods, 2020, 9, 375.	4.3	13
56	Prediction of Terpenoid Toxicity Based on a Quantitative Structureâ€“Activity Relationship Model. Foods, 2019, 8, 628.	4.3	12
57	Polyphenols, biogenic amines and amino acids patterns in Verdelho wines according to vintage. Microchemical Journal, 2020, 153, 104383.	4.5	12
58	Fingerprint targeted compounds in authenticity of sugarcane honey - An approach based on chromatographic and statistical data. LWT - Food Science and Technology, 2018, 96, 82-89.	5.2	11
59	Unraveling Vitis vinifera L. grape maturity markers based on integration of terpenic pattern and chemometric methods. Microchemical Journal, 2018, 142, 367-376.	4.5	11
60	Residue Analysis of Insecticides in Potatoes by QuEChERS-dSPE/UHPLC-PDA. Foods, 2020, 9, 1000.	4.3	11
61	Evaluation of the Occurrence of Phthalates in Plastic Materials Used in Food Packaging. Applied Sciences (Switzerland), 2021, 11, 2130.	2.5	11
62	A fast and environment-friendly MEPS PEP /UHPLC-PDA methodology to assess 3-hydroxy-4,5-dimethyl-2(5H)-furanone in fortified wines. Food Chemistry, 2017, 214, 686-693.	8.2	10
63	Comprehensive Evaluation of the Volatomic Fingerprint of Saffron from Campania towards Its Authenticity and Quality. Foods, 2022, 11, 366.	4.3	10
64	Determination of urinary levels of leukotriene B4 using ad highly specific and sensitive methodology based on automatic MEPS combined with UHPLC-PDA analysis. Talanta, 2015, 144, 382-389.	5.5	9
65	Lipid biosignature of breast cancer tissues by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Breast Cancer Research and Treatment, 2020, 182, 9-19.	2.5	9
66	Rapid spectrophotometric methods as a tool to assess the total phenolics and antioxidant potential over grape ripening: a case study of Madeira grapes. Journal of Food Measurement and Characterization, 2018, 12, 1754-1762.	3.2	8
67	Monitoring Phthalates in Table and Fortified Wines by Headspace Solid-Phase Microextraction Combined with Gas Chromatographyâ€“Mass Spectrometry Analysis. Journal of Agricultural and Food Chemistry, 2020, 68, 8431-8437.	5.2	8
68	Improved approach based on MALDI-TOF MS for establishment of the fish mucus protein pattern for geographic discrimination of Sparus aurata. Food Chemistry, 2022, 372, 131237.	8.2	7
69	Overview of Different Modes and Applications of Liquid Phase-Based Microextraction Techniques. Processes, 2022, 10, 1347.	2.8	7
70	An integrative approach based on GCâ€“qMS and NMR metabolomics data as a comprehensive strategy to search potential breast cancer biomarkers. Metabolomics, 2021, 17, 72.	3.0	6
71	High throughput analytical approach based on Î¼QuEChERS combined with UHPLC-PDA for analysis of bioactive secondary metabolites in edible flowers. Food Chemistry, 2022, 393, 133371.	8.2	6
72	Application of Quality-by-Design Approach in the Analytical Method Development for Quantification of Sugars in Sugarcane Honey by Reversed-Phase Liquid Chromatography. Food Analytical Methods, 2020, 13, 1634-1649.	2.6	5

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73	Analytical Platforms for the Determination of Phospholipid Turnover in Breast Cancer Tissue: Role of Phospholipase Activity in Breast Cancer Development. Metabolites, 2021, 11, 32.	2.9	5
74	Simultaneous determination of N-methyl carbamate residues in pork tissues based on ultrasound assisted QuEChERS-dSPE extraction followed by reversed phase LC-FLD analysis. LWT - Food Science and Technology, 2021, 144, 111199.	5.2	5
75	Emerging Contaminants in Seafront Zones. Environmental Impact and Analytical Approaches. Separations, 2021, 8, 95.	2.4	5
76	Valorization of Spent Coffee Grounds as a Natural Source of Bioactive Compounds for Several Industrial Applicationsâ€"A Volatilomic Approach. Foods, 2022, 11, 1731.	4.3	5
77	Wines: Madeira, Port and Sherry Fortified Wines â€" The Sui Generis and Notable Peculiarities. Major Differences and Chemical Patterns. , 2016, , 534-555.		4
78	Global volatile signature and polyphenols patterns in Vespolina wines according to vintage. International Journal of Food Science and Technology, 2021, 56, 1551-1561.	2.7	4
79	A high-throughput analytical strategy based on QuEChERS-dSPE/HPLCâ€"DADâ€"ESI-MSn to establish the phenolic profile of tropical fruits. Journal of Food Composition and Analysis, 2021, 98, 103844.	3.9	4
80	Evaluation of Fatty Acids Profile as a Useful Tool towards Valorization of By-Products of Agri-Food Industry. Foods, 2021, 10, 2867.	4.3	4
81	An exploratory study to evaluate the potential of nanohydroxyapatite as a powerful sorbent for efficient extraction of volatile organic metabolites, potential biomarkers of cancer. Analytical Methods, 2014, 6, 6051.	2.7	3
82	Forensic attribution profiling of food using liquid chromatographyâ€"mass spectrometry. , 2021, , 97-121.		1
83	Evaluation of volatile constituents profile in Scotch whisky by SPME/GC-ITMS. , 2006, , .		1
84	ÂµQuEChERS Combined with UHPLC-PDA as a State-of-the-Art Analytical Approach for Quantification of Chlorpropham in Potato. Separations, 2022, 9, 77.	2.4	1
85	Chemical/Instrumental Approaches to the Evaluation of Wine Chemistry. Molecules, 2020, 25, 1363.	3.8	0
86	Off-Flavors in Alcoholic Beverages: An Overview. , 2019, , 595-622.		0
87	Recent Developments in the Applications of Fingerprinting Technology in the Food Field. Foods, 2022, 11, 2006.	4.3	0