

Rosa M Perestrelo

List of Publications by Year in descending order

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87
papers

2,998
citations

218677

26
h-index

175258

52
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all docs

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docs citations

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times ranked

3703
citing authors

#	ARTICLE	IF	CITATIONS
1	Improved approach based on MALDI-TOF MS for establishment of the fish mucus protein pattern for geographic discrimination of <i>Sparus aurata</i> . <i>Food Chemistry</i> , 2022, 372, 131237.	8.2	7
2	Comprehensive Evaluation of the Volatamic Fingerprint of Saffron from Campania towards Its Authenticity and Quality. <i>Foods</i> , 2022, 11, 366.	4.3	10
3	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1703.	2.5	25
4	μ QuEChERS Combined with UHPLC-PDA as a State-of-the-Art Analytical Approach for Quantification of Chlorpropham in Potato. <i>Separations</i> , 2022, 9, 77.	2.4	1
5	Green Extraction Techniques as Advanced Sample Preparation Approaches in Biological, Food, and Environmental Matrices: A Review. <i>Molecules</i> , 2022, 27, 2953.	3.8	55
6	High throughput analytical approach based on μ QuEChERS combined with UHPLC-PDA for analysis of bioactive secondary metabolites in edible flowers. <i>Food Chemistry</i> , 2022, 393, 133371.	8.2	6
7	Valorization of Spent Coffee Grounds as a Natural Source of Bioactive Compounds for Several Industrial Applications—A Volatilomic Approach. <i>Foods</i> , 2022, 11, 1731.	4.3	5
8	Recent Developments in the Applications of Fingerprinting Technology in the Food Field. <i>Foods</i> , 2022, 11, 2006.	4.3	0
9	Overview of Different Modes and Applications of Liquid Phase-Based Microextraction Techniques. <i>Processes</i> , 2022, 10, 1347.	2.8	7
10	Global volatile signature and polyphenols patterns in Vespulina wines according to vintage. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1551-1561.	2.7	4
11	Analytical Platforms for the Determination of Phospholipid Turnover in Breast Cancer Tissue: Role of Phospholipase Activity in Breast Cancer Development. <i>Metabolites</i> , 2021, 11, 32.	2.9	5
12	Evaluation of the Occurrence of Phthalates in Plastic Materials Used in Food Packaging. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2130.	2.5	11
13	The Flavor Chemistry of Fortified Wines—A Comprehensive Approach. <i>Foods</i> , 2021, 10, 1239.	4.3	14
14	A high-throughput analytical strategy based on QuEChERS-dSPE/HPLC-ESI-MS ⁿ to establish the phenolic profile of tropical fruits. <i>Journal of Food Composition and Analysis</i> , 2021, 98, 103844.	3.9	4
15	Simultaneous determination of N-methyl carbamate residues in pork tissues based on ultrasound assisted QuEChERS-dSPE extraction followed by reversed phase LC-FLD analysis. <i>LWT - Food Science and Technology</i> , 2021, 144, 111199.	5.2	5
16	Comprehensive Insight from Phthalates Occurrence: From Health Outcomes to Emerging Analytical Approaches. <i>Toxics</i> , 2021, 9, 157.	3.7	21
17	Emerging Contaminants in Seafront Zones. <i>Environmental Impact and Analytical Approaches. Separations</i> , 2021, 8, 95.	2.4	5
18	An integrative approach based on GC-qMS and NMR metabolomics data as a comprehensive strategy to search potential breast cancer biomarkers. <i>Metabolomics</i> , 2021, 17, 72.	3.0	6

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19	Forensic attribution profiling of food using liquid chromatography–mass spectrometry. , 2021, , 97-121.		1
20	Evaluation of Fatty Acids Profile as a Useful Tool towards Valorization of By-Products of Agri-Food Industry. <i>Foods</i> , 2021, 10, 2867.	4.3	4
21	Polyphenols, biogenic amines and amino acids patterns in Verdelho wines according to vintage. <i>Microchemical Journal</i> , 2020, 153, 104383.	4.5	12
22	Monitoring Phthalates in Table and Fortified Wines by Headspace Solid-Phase Microextraction Combined with Gas Chromatography–Mass Spectrometry Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8431-8437.	5.2	8
23	Geographical differentiation of apple ciders based on volatile fingerprint. <i>Food Research International</i> , 2020, 137, 109550.	6.2	17
24	Residue Analysis of Insecticides in Potatoes by QuEChERS-dSPE/UHPLC-PDA. <i>Foods</i> , 2020, 9, 1000.	4.3	11
25	Evaluation of Volatilomic Fingerprint from Apple Fruits to Ciders: A Useful Tool to Find Putative Biomarkers for Each Apple Variety. <i>Foods</i> , 2020, 9, 1830.	4.3	19
26	Lipid biosignature of breast cancer tissues by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. <i>Breast Cancer Research and Treatment</i> , 2020, 182, 9-19.	2.5	9
27	Application of Quality-by-Design Approach in the Analytical Method Development for Quantification of Sugars in Sugarcane Honey by Reversed-Phase Liquid Chromatography. <i>Food Analytical Methods</i> , 2020, 13, 1634-1649.	2.6	5
28	Chemical/Instrumental Approaches to the Evaluation of Wine Chemistry. <i>Molecules</i> , 2020, 25, 1363.	3.8	0
29	Exploring the potential of wine industry by-products as source of additives to improve the quality of aquafeed. <i>Microchemical Journal</i> , 2020, 155, 104758.	4.5	21
30	An Approach of the Madeira Wine Chemistry. <i>Beverages</i> , 2020, 6, 12.	2.8	28
31	Typicality Assessment of Onions (<i>Allium cepa</i>) from Different Geographical Regions Based on the Volatile Signature and Chemometric Tools. <i>Foods</i> , 2020, 9, 375.	4.3	13
32	Differential volatile organic compounds signatures of apple juices from Madeira Island according to variety and geographical origin. <i>Microchemical Journal</i> , 2019, 150, 104094.	4.5	28
33	Current trends on microextraction by packed sorbent – fundamentals, application fields, innovative improvements and future applications. <i>Analyst</i> , The, 2019, 144, 5048-5074.	3.5	39
34	An AIE and ES IPT active Schiff base as colorimetric probe of Fe ³⁺ and turn-on fluorescent probe of Al ³⁺ : Experimental and theoretical studies. <i>Tetrahedron Letters</i> , 2019, 60, 150918.	1.4	17
35	Madeira Wine Volatile Profile. A Platform to Establish Madeira Wine Aroma Descriptors. <i>Molecules</i> , 2019, 24, 3028.	3.8	36
36	Current trends and recent advances on food authenticity technologies and chemometric approaches. <i>Trends in Food Science and Technology</i> , 2019, 85, 163-176.	15.1	145

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37	Breast Cancer Metabolomics: From Analytical Platforms to Multivariate Data Analysis. A Review. <i>Metabolites</i> , 2019, 9, 102.	2.9	46
38	Untargeted fingerprinting of cider volatiles from different geographical regions by HS-SPME/GC-MS. <i>Microchemical Journal</i> , 2019, 148, 643-651.	4.5	17
39	Volatonic pattern of breast cancer and cancer-free tissues as a powerful strategy to identify potential biomarkers. <i>Analyst</i> , 2019, 144, 4153-4161.	3.5	19
40	Implementing a central composite design for the optimization of solid phase microextraction to establish the urinary volatonic expression: a first approach for breast cancer. <i>Metabolomics</i> , 2019, 15, 64.	3.0	24
41	QuEChERS - Fundamentals, relevant improvements, applications and future trends. <i>Analytica Chimica Acta</i> , 2019, 1070, 1-28.	5.4	299
42	Differentiation of Fresh and Processed Fruit Juices Using Volatile Composition. <i>Molecules</i> , 2019, 24, 974.	3.8	21
43	Comparison of high-throughput microextraction techniques, MEPS and $\hat{1}/4$ -SPEed, for the determination of polyphenols in baby food by ultrahigh pressure liquid chromatography. <i>Food Chemistry</i> , 2019, 292, 14-23.	8.2	22
44	Untargeted Urinary ^1H NMR-Based Metabolomic Pattern as a Potential Platform in Breast Cancer Detection. <i>Metabolites</i> , 2019, 9, 269.	2.9	21
45	Prediction of Terpenoid Toxicity Based on a Quantitative Structure-Activity Relationship Model. <i>Foods</i> , 2019, 8, 628.	4.3	12
46	Food fingerprints - A valuable tool to monitor food authenticity and safety. <i>Food Chemistry</i> , 2019, 278, 144-162.	8.2	125
47	Off-Flavors in Alcoholic Beverages: An Overview. , 2019, , 595-622.		0
48	An improved and miniaturized analytical strategy based on $\hat{1}/4$ -QuEChERS for isolation of polyphenols. A powerful approach for quality control of baby foods. <i>Microchemical Journal</i> , 2018, 139, 110-118.	4.5	26
49	Fingerprint targeted compounds in authenticity of sugarcane honey - An approach based on chromatographic and statistical data. <i>LWT - Food Science and Technology</i> , 2018, 96, 82-89.	5.2	11
50	Rapid spectrophotometric methods as a tool to assess the total phenolics and antioxidant potential over grape ripening: a case study of Madeira grapes. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1754-1762.	3.2	8
51	Unraveling <i>Vitis vinifera</i> L. grape maturity markers based on integration of terpenic pattern and chemometric methods. <i>Microchemical Journal</i> , 2018, 142, 367-376.	4.5	11
52	Establishment of the Volatile Signature of Wine-Based Aromatic Vinegars Subjected to Maceration. <i>Molecules</i> , 2018, 23, 499.	3.8	13
53	Impact of storage time and temperature on volatonic signature of Tinta Negra wines by LLME/GC-IT MS. <i>Food Research International</i> , 2018, 109, 99-111.	6.2	13
54	Global volatile profile of virgin olive oils flavoured by aromatic/medicinal plants. <i>Food Chemistry</i> , 2017, 227, 111-121.	8.2	28

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55	Volatile metabolomic signature of human breast cancer cell lines. <i>Scientific Reports</i> , 2017, 7, 43969.	3.3	54
56	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. <i>Journal of Chromatography A</i> , 2017, 1520, 117-126.	3.7	16
57	Impact of storage time and temperature on furanic derivatives formation in wines using microextraction by packed sorbent tandem with ultrahigh pressure liquid chromatography. <i>LWT - Food Science and Technology</i> , 2017, 76, 40-47.	5.2	19
58	Establishment of authenticity and typicality of sugarcane honey based on volatile profile and multivariate analysis. <i>Food Control</i> , 2017, 73, 1176-1188.	5.5	28
59	A fast and environment-friendly MEPS PEP /UHPLC-PDA methodology to assess 3-hydroxy-4,5-dimethyl-2(5H)-furanone in fortified wines. <i>Food Chemistry</i> , 2017, 214, 686-693.	8.2	10
60	Wines: Madeira, Port and Sherry Fortified Wines – The Sui Generis and Notable Peculiarities. Major Differences and Chemical Patterns. , 2016, , 534-555.		4
61	A powerful approach to explore the potential of medicinal plants as a natural source of odor and antioxidant compounds. <i>Journal of Food Science and Technology</i> , 2016, 53, 132-144.	2.8	13
62	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. <i>Journal of Chromatography A</i> , 2015, 1381, 54-63.	3.7	22
63	Determination of urinary levels of leukotriene B4 using ad highly specific and sensitive methodology based on automatic MEPS combined with UHPLC-PDA analysis. <i>Talanta</i> , 2015, 144, 382-389.	5.5	9
64	Octadecyl functionalized core-shell magnetic silica nanoparticle as a powerful nanocomposite sorbent to extract urinary volatile organic metabolites. <i>Journal of Chromatography A</i> , 2015, 1393, 18-25.	3.7	23
65	Establishment of <i>Monstera deliciosa</i> fruit volatile metabolomic profile at different ripening stages using solid-phase microextraction combined with gas chromatography-mass spectrometry. <i>Food Research International</i> , 2015, 67, 409-417.	6.2	21
66	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. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 2101-2122.	3.7	38
67	An exploratory study to evaluate the potential of nanohydroxyapatite as a powerful sorbent for efficient extraction of volatile organic metabolites, potential biomarkers of cancer. <i>Analytical Methods</i> , 2014, 6, 6051.	2.7	3
68	A useful approach for the differentiation of wines according to geographical origin based on global volatile patterns. <i>Journal of Separation Science</i> , 2014, 37, 1974-1981.	2.5	23
69	Establishment of the varietal profile of <i>Vitis vinifera</i> L. grape varieties from different geographical regions based on HS-SPME/GC-qMS combined with chemometric tools. <i>Microchemical Journal</i> , 2014, 116, 107-117.	4.5	31
70	Microextraction by Packed Sorbent (MEPS) and Solid-Phase Microextraction (SPME) as Sample Preparation Procedures for the Metabolomic Profiling of Urine. <i>Metabolites</i> , 2014, 4, 71-97.	2.9	70
71	Allergic asthma exhaled breath metabolome: A challenge for comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2012, 1254, 87-97.	3.7	106
72	Solid phase microextraction as a reliable alternative to conventional extraction techniques to evaluate the pattern of hydrolytically released components in <i>Vitis vinifera</i> L. grapes. <i>Talanta</i> , 2012, 95, 1-11.	5.5	19

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73	Phenolic profile of Sercial and Tinta Negra Vitis vinifera L. grape skins by HPLC-ESI-MSn. Food Chemistry, 2012, 135, 94-104.	8.2	91
74	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
75	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
76	Optimisation of solid-phase microextraction combined with gas chromatography-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
77	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
78	Characterization of volatile substances in apples from <i>Rosaceae</i> family by headspace solid-phase microextraction followed by GC-MS. Journal of Separation Science, 2009, 32, 1875-1888.	2.5	80
79	Comparative analysis of the volatile fraction from Annona cherimola Mill. cultivars by solid-phase microextraction and gas chromatography-quadrupole mass spectrometry detection. Talanta, 2009, 77, 1087-1096.	5.5	49
80	Potentialities of two solventless extraction approaches-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
81	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatography-quadrupole mass spectrometry for the determination of volatile compounds in wines. Analytica Chimica Acta, 2008, 624, 79-89.	5.4	57
82	Volatile flavour constituent patterns of Terras Madeirenses red wines extracted by dynamic headspace solid-phase microextraction. Journal of Separation Science, 2008, 31, 1841-1850.	2.5	19
83	Comparison of two extraction methods for evaluation of volatile constituents patterns in commercial whiskeys-Elucidation of the main odour-active compounds. Talanta, 2007, 74, 78-90.	5.5	38
84	Relationship between antioxidant capacity and total phenolic content of red, ros� and white wines. Food Chemistry, 2007, 105, 204-214.	8.2	251
85	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
86	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
87	Evaluation of volatile constituents profile in Scotch whisky by SPME/GC-ITMS. , 2006, , .		1