Ana MarÃ-a Troncoso

List of Publications by Year
in descending order

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119 papers	6,994 citations	53794 45 h-index	64796 79 g-index
125 all docs	125 docs citations	125 times ranked	8216 citing authors

#	Article	IF	Citations
1	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. Talanta, 2007, 71, 230-235.	5.5	671
2	Reported Foodborne Outbreaks Due to Fresh Produce in the United States and European Union: Trends and Causes. Foodborne Pathogens and Disease, 2015, 12, 32-38.	1.8	520
3	AplicaciÃ³n de diversos mÃ©todos quÃmicos para determinar actividad antioxidante en pulpa de frutos. Food Science and Technology, 2005, 25, 726-732.	1.7	312
4	Antioxidant Activity of Phenolic Compounds: FromIn VitroResults toIn VivoEvidence. Critical Reviews in Food Science and Nutrition, 2008, 48, 649-671.	10.3	288
5	Antioxidant activity of wines and relation with their polyphenolic composition. Analytica Chimica Acta, 2004, 513, 113-118.	5.4	217
6	Wine vinegar: technology, authenticity and quality evaluation. Trends in Food Science and Technology, 2002, 13, 12-21.	15.1	184
7	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. Analytica Chimica Acta, 2005, 538, 391-398.	5.4	172
8	Different radical scavenging tests in virgin olive oil and their relation to the total phenol content. Analytica Chimica Acta, 2007, 593, 103-107.	5.4	145
9	Antioxidant compounds and antioxidant activity in acerola (Malpighia emarginata DC.) fruits and derivatives. Journal of Food Composition and Analysis, 2008, 21, 282-290.	3.9	137
10	Recent trends in the determination of biogenic amines in fermented beverages â€“ A review. Analytica Chimica Acta, 2016, 939, 10-25.	5.4	123
11	Melatonin is synthesised by yeast during alcoholic fermentation in wines. Food Chemistry, 2011, 126, 1608-1613.	8.2	110
12	Influence of enological practices on the antioxidant activity of wines. Food Chemistry, 2006, 95, 394-404.	8.2	106
13	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. Food Chemistry, 2010, 123, 574-582.	8.2	102
14	The antioxidant activity of wines determined by the ABTS+ method: influence of sample dilution and time. Talanta, 2004, 64, 501-509.	5.5	99
15	Volatile and sensory profile of organic red wines produced by different selected autochthonous and commercial Saccharomyces cerevisiae strains. Analytica Chimica Acta, 2010, 660, 68-75.	5.4	99
16	Melatonin: A new bioactive compound in wine. Journal of Food Composition and Analysis, 2011, 24, 603-608.	3.9	99
17	Determination of amino acids in grape-derived products: A review. Talanta, 2010, 81, 1143-1152.	5.5	96
18	Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. Analytica Chimica Acta, 2006, 563, 101-108.	5.4	93

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19	Acetic Acid Bacteria and the Production and Quality of Wine Vinegar. Scientific World Journal, The, 2014, 2014, 1-6.	2.1	93
20	Sherry wine vinegars: phenolic composition changes during aging. Food Research International, 1999, 32, 433-440.	6.2	87
21	Phenolic Compounds Characteristic of the Mediterranean Diet in Mitigating Microglia-Mediated Neuroinflammation. Frontiers in Cellular Neuroscience, 2018, 12, 373.	3.7	84
22	Recent developments in the analysis of musty odour compounds in water and wine: A review. Journal of Chromatography A, 2016, 1428, 72-85.	3.7	80
23	Comprehensive analysis of chromatographic data by using PARAFAC2 and principal components analysis. Journal of Chromatography A, 2010, 1217, 4422-4429.	3.7	78
24	Defining the Typical Aroma of Sherry Vinegar: Sensory and Chemical Approach. Journal of Agricultural and Food Chemistry, 2008, 56, 8086-8095.	5.2	77
25	The phenolic composition of red wine vinegar produced in barrels made from different woods. Food Chemistry, 2008, 109, 606-615.	8.2	74
26	Accelerated aging of wine vinegars with oak chips: evaluation of wood flavour compounds. Food Chemistry, 2004, 88, 305-315.	8.2	72
27	Determination of major volatile compounds during the production of fruit vinegars by static headspace gas chromatographyâ€“mass spectrometry method. Food Research International, 2011, 44, 259-268.	6.2	72
28	Differentiation of Wine Vinegars Based on Phenolic Composition. Journal of Agricultural and Food Chemistry, 1997, 45, 3487-3492.	5.2	69
29	Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid-Î² and Î±-Synuclein, and Neuroprotection. Journal of Agricultural and Food Chemistry, 2016, 64, 7722-7732.	5.2	65
30	Evolution of the Aroma Profile of Sherry Wine Vinegars during an Experimental Aging in Wood. Journal of Agricultural and Food Chemistry, 2002, 50, 3173-3178.	5.2	64
31	Actividad antioxidante de pigmentos antociÃ¡nicos. Food Science and Technology, 2004, 24, 691-693.	1.7	64
32	Multivariate characterization of wine vinegars from the south of Spain according to their metallic content. Talanta, 1997, 45, 379-386.	5.5	62
33	Glycosidically Bound Aroma Compounds and Impact Odorants of Four Strawberry Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 6095-6102.	5.2	61
34	Bioactive Compounds Derived from the Yeast Metabolism of Aromatic Amino Acids during Alcoholic Fermentation. BioMed Research International, 2014, 2014, 1-7.	1.9	61
35	Volatile compounds in red wine vinegars obtained by submerged and surface acetification in different woods. Food Chemistry, 2009, 113, 1252-1259.	8.2	59
36	Optimization and validation of headspace sorptive extraction for the analysis of volatile compounds in wine vinegars. Journal of Chromatography A, 2008, 1204, 93-103.	3.7	57

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37	Evolution of Phenolic Compounds during an Experimental Aging in Wood of Sherry Vinegar. Journal of Agricultural and Food Chemistry, 2002, 50, 7053-7061.	5.2	56
38	Melatonin and derived l-tryptophan metabolites produced during alcoholic fermentation by different wine yeast strains. Food Chemistry, 2017, 217, 431-437.	8.2	56
39	Evolution of wine vinegar composition during accelerated aging with oak chips. Analytica Chimica Acta, 2004, 513, 239-245.	5.4	55
40	Characterization of Anthocyanins from the Fruits of BaguaÃ§u (Eugenia umbellifloraBerg). Journal of Agricultural and Food Chemistry, 2003, 51, 5450-5454.	5.2	54
41	Changes in Antioxidant Endogenous Enzymes (Activity and Gene Expression Levels) after Repeated Red Wine Intake. Journal of Agricultural and Food Chemistry, 2009, 57, 6578-6583.	5.2	54
42	Employment of different processes for the production of strawberry vinegars: Effects on antioxidant activity, total phenols and monomeric anthocyanins. LWT - Food Science and Technology, 2013, 52, 139-145.	5.2	54
43	Composition of Nonanthocyanin Polyphenols in Alcoholic-Fermented Strawberry Products Using LCâ€“MS (QTRAP), High-Resolution MS (UHPLC-Orbitrap-MS), LC-DAD, and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 2041-2051.	5.2	54
44	Ion-exclusion chromatographic determination of organic acids in vinegars. Journal of Chromatography A, 1998, 822, 45-51.	3.7	53
45	Evaluation of antioxidant activity and total phenols index in persimmon vinegars produced by different processes. LWT - Food Science and Technology, 2011, 44, 1591-1596.	5.2	52
46	Inhibition of VEGF-Induced VEGFR-2 Activation and HUVEC Migration by Melatonin and Other Bioactive Indolic Compounds. Nutrients, 2017, 9, 249.	4.1	50
47	Analysis of melatonin in foods. Journal of Food Composition and Analysis, 2009, 22, 177-183.	3.9	49
48	Multivariate analysis of commercial and laboratory produced Sherry wine vinegars: influence of acetification and aging. European Food Research and Technology, 2001, 212, 676-682.	3.3	48
49	Antioxidant Capacity of Plasma after Red Wine Intake in Human Volunteers. Journal of Agricultural and Food Chemistry, 2005, 53, 5024-5029.	5.2	46
50	Changes of volatile compounds in wine vinegars during their elaboration in barrels made from different woods. Food Chemistry, 2010, 120, 561-571.	8.2	46
51	Effect of wood on the phenolic profile and sensory properties of wine vinegars during ageing. Journal of Food Composition and Analysis, 2010, 23, 175-184.	3.9	42
52	Analysis for chloroanisoles and chlorophenols in cork by stir bar sorptive extraction and gas chromatographyâ€“mass spectrometry. Talanta, 2007, 71, 2092-2097.	5.5	39
53	Quality control and determination of melatonin in food supplements. Journal of Food Composition and Analysis, 2016, 45, 80-86.	3.9	39
54	Chemical hazards in grapes and wine, climate change and challenges to face. Food Chemistry, 2020, 314, 126222.	8.2	39

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55	HPLC determination of amino acids with AQC derivatization in vinegars along submerged and surface acetifications and its relation to the microbiota. European Food Research and Technology, 2008, 227, 93-102.	3.3	38
56	Sherry wine vinegar: physicochemical changes during the acetification process. Journal of the Science of Food and Agriculture, 2001, 81, 611-619.	3.5	37
57	Comparison of different sample preparation treatments for the analysis of wine phenolic compounds in human plasma by reversed phase high-performance liquid chromatography. Analytica Chimica Acta, 2004, 502, 49-55.	5.4	37
58	Volatile profile characterisation of Chilean sparkling wines produced by traditional and Charmat methods via sequential stir bar sorptive extraction. Food Chemistry, 2016, 207, 261-271.	8.2	37
59	Influence of Fermentation Process on the Anthocyanin Composition of Wine and Vinegar Elaborated from Strawberry. Journal of Food Science, 2017, 82, 364-372.	3.1	36
60	Targeting Key Aromatic Substances on the Typical Aroma of Sherry Vinegar. Journal of Agricultural and Food Chemistry, 2008, 56, 6631-6639.	5.2	35
61	Effects of the strawberry (Fragaria ananassa) purÃ©e elaboration process on non-anthocyanin phenolic composition and antioxidant activity. Food Chemistry, 2014, 164, 104-112.	8.2	35
62	A comparative study on aromatic profiles of strawberry vinegars obtained using different conditions in the production process. Food Chemistry, 2016, 192, 1051-1059.	8.2	35
63	In Vitro Effects of Serotonin, Melatonin, and Other Related Indole Compounds on Amyloidâ€Î² Kinetics and Neuroprotection. Molecular Nutrition and Food Research, 2018, 62, 1700383.	3.3	35
64	SENSORY EVALUATION OF SHERRY WINE VINEGAR. Journal of Sensory Studies, 2002, 17, 133-144.	1.6	33
65	Simulated Digestion and Antioxidant Activity of Red Wine Fractions Separated by High Speed Countercurrent Chromatography. Journal of Agricultural and Food Chemistry, 2008, 56, 8879-8884.	5.2	33
66	Melatonin, protocatechuic acid and hydroxytyrosol effects on vitagenes system against alpha-synuclein toxicity. Food and Chemical Toxicology, 2019, 134, 110817.	3.6	32
67	Industrial vinegar clarification by cross-flow microfiltration: effect on colour and polyphenol content. Journal of Food Engineering, 2005, 68, 133-136.	5.2	31
68	Characterization of odour active compounds in strawberry vinegars. Flavour and Fragrance Journal, 2012, 27, 313-321.	2.6	31
69	DESCRIPTIVE SENSORY ANALYSIS OF WINE VINEGAR: TASTING PROCEDURE AND RELIABILITY OF NEW ATTRIBUTES. Journal of Sensory Studies, 2010, 25, 216-230.	1.6	30
70	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. Food Research International, 2010, 43, 1577-1584.	6.2	28
71	Hydroxytyrosol Decreases LPS- and Î±-Synuclein-Induced Microglial Activation In Vitro. Antioxidants, 2020, 9, 36.	5.1	28
72	Separation and identification of phenolic acids in wine vinegars by HPLC. Food Chemistry, 1994, 50, 313-315.	8.2	27

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73	Protective effects of hydroxytyrosol against Î±-synuclein toxicity on PC12â€¯cells and fibril formation. Food and Chemical Toxicology, 2018, 120, 41-49.	3.6	26
74	Anthocyanins in Blueberries Grown in Hot Climate Exert Strong Antioxidant Activity and May Be Effective against Urinary Tract Bacteria. Antioxidants, 2020, 9, 478.	5.1	26
75	Characterisation and differentiation of wine vinegars by multivariate analysis. Journal of the Science of Food and Agriculture, 1994, 66, 209-212.	3.5	25
76	Multivariate characterization of aging status in red wines based on chromatic parameters. Food Chemistry, 1997, 60, 103-108.	8.2	25
77	Melatonin and Other Tryptophan Metabolites Produced by Yeasts: Implications in Cardiovascular and Neurodegenerative Diseases. Frontiers in Microbiology, 2015, 6, 1565.	3.5	25
78	Saccharomyces cerevisiae and Torulaspora delbrueckii Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. Journal of Agricultural and Food Chemistry, 2019, 67, 7942-7953.	5.2	25
79	Validation of an Analytical Method to Determine Melatonin and Compounds Related to l-Tryptophan Metabolism Using UHPLC/HRMS. Food Analytical Methods, 2016, 9, 3327-3336.	2.6	24
80	(+)-Dihydrorobinetin: a Marker of Vinegar Aging in Acacia (Robinia pseudoacacia) Wood. Journal of Agricultural and Food Chemistry, 2009, 57, 9551-9554.	5.2	22
81	Validation of an analytical method for the determination of ethyl carbamate in vinegars. Talanta, 2012, 89, 178-182.	5.5	22
82	Spectrophotometric determination of total procyanidins in wine vinegars. Talanta, 1997, 44, 119-123.	5.5	20
83	Repeated Red Wine Consumption and Changes on Plasma Antioxidant Capacity and Endogenous Antioxidants (Uric Acid and Protein Thiol Groups). Journal of Agricultural and Food Chemistry, 2007, 55, 9713-9718.	5.2	20
84	Determination of Nonanthocyanin Phenolic Compounds Using High-Resolution Mass Spectrometry (UHPLC-Orbitrap-MS/MS) and Impact of Storage Conditions in a Beverage Made from Strawberry by Fermentation. Journal of Agricultural and Food Chemistry, 2016, 64, 1367-1376.	5.2	20
85	Evaluation of biogenic amines profile in opened wine bottles: Effect of storage conditions. Journal of Food Composition and Analysis, 2017, 63, 139-147.	3.9	20
86	Determination of hydroxytyrosol produced by winemaking yeasts during alcoholic fermentation using a validated UHPLCâ€“HRMS method. Food Chemistry, 2018, 242, 345-351.	8.2	20
87	Changes in phenolic composition of wines submitted to in vitro dissolution tests. Food Chemistry, 2001, 73, 11-16.	8.2	19
88	Set Up and Optimization of a Laboratory Scale Fermentor for the Production of Wine Vinegar. Journal of the Institute of Brewing, 2000, 106, 215-220.	2.3	17
89	Intracellular biosynthesis of melatonin and other indolic compounds in Saccharomyces and non-Saccharomyces wine yeasts. European Food Research and Technology, 2019, 245, 1553-1560.	3.3	17
90	Phenolic Composition of Vinegars over an Accelerated Aging Process Using Different Wood Species (Acacia, Cherry, Chestnut, and Oak): Effect of Wood Toasting. Journal of Agricultural and Food Chemistry, 2014, 62, 4369-4376.	5.2	16

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91	Impact of gluconic fermentation of strawberry using acetic acid bacteria on amino acids and biogenic amines profile. Food Chemistry, 2015, 178, 221-228.	8.2	16
92	Inhibition of VEGFR-2 Phosphorylation and Effects on Downstream Signaling Pathways in Cultivated Human Endothelial Cells by Stilbenes from Vitis Spp. Journal of Agricultural and Food Chemistry, 2019, 67, 3909-3918.	5.2	16
93	Time course of <scp>l</scp> -tryptophan metabolites when fermenting natural grape musts: effect of inoculation treatments and cultivar on the occurrence of melatonin and related indolic compounds. Australian Journal of Grape and Wine Research, 2019, 25, 92-100.	2.1	16
94	Volatile components in Andalusian vinegars. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1987, 185, 130-133.	0.6	15
95	Improvement of Wine Vinegar Elaboration and Quality Analysis: Instrumental and Human Sensory Evaluation. Food Reviews International, 2009, 25, 142-156.	8.4	15
96	Non-anthocyanin phenolic compounds and antioxidant activity of beverages obtained by gluconic fermentation of strawberry. Innovative Food Science and Emerging Technologies, 2014, 26, 469-481.	5.6	15
97	Influence of storage conditions on the anthocyanin profile and colour of an innovative beverage elaborated by gluconic fermentation of strawberry. Journal of Functional Foods, 2016, 23, 198-209.	3.4	15
98	Consumer acceptance of new strawberry vinegars by preference mapping. International Journal of Food Properties, 2017, 20, 2760-2771.	3.0	15
99	Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. Journal of Food Science, 2006, 71, S238-S242.	3.1	13
100	Anti-VEGF Signalling Mechanism in HUVECs by Melatonin, Serotonin, Hydroxytyrosol and Other Bioactive Compounds. Nutrients, 2019, 11, 2421.	4.1	11
101	Influence of the production process of strawberry industrial purees on free and glycosidically bound aroma compounds. Innovative Food Science and Emerging Technologies, 2014, 26, 381-388.	5.6	10
102	Occurrence of melatonin and indolic compounds derived from -tryptophan yeast metabolism in fermented wort and commercial beers. Food Chemistry, 2020, 331, 127192.	8.2	10
103	Vinegars and Other Fermented Condiments. , 2017, , 577-591.		9
104	Short-Term Pilot Study to Evaluate the Impact of Salbi Educa Nutrition App in Macronutrients Intake and Adherence to the Mediterranean Diet: Randomized Controlled Trial. Nutrients, 2022, 14, 2061.	4.1	9
105	Measurement of Wine Vinegars' Color:Â Application of the Characteristic Vector Method. Journal of Agricultural and Food Chemistry, 1998, 46, 4238-4241.	5.2	6
106	Simltaneous determination of organic acids and sweeteners in soft drinks by ion-exclusion HPLC. Journal of Separation Science, 2001, 24, 879-884.	2.5	6
107	Efficiency of three intracellular extraction methods in the determination of metabolites related to tryptophan and tyrosine in winemaking yeast's metabolism by LC-HRMS. Food Chemistry, 2019, 297, 124924.	8.2	6
108	Factors influencing the production of the antioxidant hydroxytyrosol during alcoholic fermentation: Yeast strain, initial tyrosine concentration and initial must. LWT - Food Science and Technology, 2020, 130, 109631.	5.2	6

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109	Anti-VEGF Effect of Bioactive Indolic Compounds and Hydroxytyrosol Metabolites. Foods, 2022, 11, 526.	4.3	6
110	Effect of Gluconic Acid Submerged Fermentation of Strawberry PurÃ©e on Amino Acids and Biogenic Amines Profile. Journal of Food Processing and Preservation, 2017, 41, e12787.	2.0	5
111	Comparative assessment of software for non-targeted data analysis in the study of volatile fingerprint changes during storage of a strawberry beverage. Journal of Chromatography A, 2017, 1522, 70-77.	3.7	5
112	Jerez Vinegar. , 2009, , 179-195.		5
113	Changes on free amino acids during the alcoholic fermentation of strawberry and persimmon. International Journal of Food Science and Technology, 2015, 50, 48-54.	2.7	4
114	Phenolic Compounds as Markers for the Authentication of Sherry Vinegars: A Foresight for High Quality Vinegars Characterization. ACS Symposium Series, 2011, , 201-213.	0.5	3
115	Acute Intake of Red Wine does not Affect Antioxidant Enzymes Activities in Human Subjects. International Journal for Vitamin and Nutrition Research, 2006, 76, 291-298.	1.5	2
116	SAlBi educa (Tailored Nutrition App for Improving Dietary Habits): Initial Evaluation of Usability. Frontiers in Nutrition, 2022, 9, 782430.	3.7	2
117	Microglia-mediated neuroinflammation and Mediterranean diet. , 2020, , 347-356.		1
118	Impact Odorants in Strawberry Vinegars. , 2014, , 177-181.		0
119	SAlBi educa: A promising, tailored nutrition app for promoting healthy eating habits (Preprint). JMIR Formative Research, 0, , .	1.4	0