

Emma Cantos-Villar

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

22
papers

466
citations

11
h-index

21
g-index

22
ext. papers

602
ext. citations

6.1
avg, IF

3.83
L-index

#	Paper	IF	Citations
22	Phenolic characterisation of red grapes autochthonous to Andalusia. <i>Food Chemistry</i> , 2009 , 112, 949-955	58.5	83
21	Induction of stilbenes in grapes by UV-C: Comparison of different subspecies of Vitis. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 231-238	6.8	63
20	Grapevine cane waste is a source of bioactive stilbenes. <i>Industrial Crops and Products</i> , 2016 , 94, 884-892	5.9	47
19	Sulfur free red wines through the use of grapevine shoots: Impact on the wine quality. <i>Food Chemistry</i> , 2018 , 243, 453-460	8.5	34
18	Wine Polyphenol Content and Its Influence on Wine Quality and Properties: A Review. <i>Molecules</i> , 2021 , 26,	4.8	30
17	Preharvest methyl jasmonate and postharvest UVC treatments: increasing stilbenes in wine. <i>Journal of Food Science</i> , 2014 , 79, C310-7	3.4	26
16	Effect of hydroxytyrosol on quality of sulfur dioxide-free red wine. <i>Food Chemistry</i> , 2016 , 192, 25-33	8.5	22
15	Terroir and variety: Two key factors for obtaining stilbene-enriched grapes. <i>Journal of Food Composition and Analysis</i> , 2013 , 31, 191-198	4.1	22
14	Grapevine-shoot stilbene extract as a preservative in red wine. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1102-11	8.5	20
13	Replacement of sulfur dioxide by hydroxytyrosol in white wine: Influence on both quality parameters and sensory. <i>LWT - Food Science and Technology</i> , 2016 , 65, 214-221	5.4	19
12	UVC-treated skin-contact effect on both white wine quality and resveratrol content. <i>Food Research International</i> , 2010 , 43, 2179-2185	7	17
11	Inhibition of VEGFR-2 Phosphorylation and Effects on Downstream Signaling Pathways in Cultivated Human Endothelial Cells by Stilbenes from Vitis Spp. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3909-3918	5.7	11
10	In Vitro Toxicity Assessment of Stilbene Extract for Its Potential Use as Antioxidant in the Wine Industry. <i>Antioxidants</i> , 2019 , 8,	7.1	10
9	Grapevine Cane Extracts: Raw Plant Material, Extraction Methods, Quantification, and Applications. <i>Biomolecules</i> , 2020 , 10,	5.9	10
8	Grapevine-shoot stilbene extract as a preservative in white wine. <i>Food Packaging and Shelf Life</i> , 2018 , 18, 164-172	8.2	10
7	Effect of a grapevine-shoot waste extract on red wine aromatic properties. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5606-5615	4.3	9
6	Development and characterization of a pure stilbene extract from grapevine shoots for use as a preservative in wine. <i>Food Control</i> , 2021 , 121, 107684	6.2	9

5	Cytotoxicity studies of a stilbene extract and its main components intended to be used as preservative in the wine industry. <i>Food Research International</i> , 2020 , 137, 109738	7	8
4	Impact of Sequential Inoculation with the Non- and Combined with Strains on Chemicals and Sensory Profile of Rosé Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1598-1609	5-7	6
3	Wood Waste from Fruit Trees: Biomolecules and Their Applications in Agri-Food Industry.. <i>Biomolecules</i> , 2022 , 12,	5-9	5
2	Comparative analysis of stilbene concentration in grapevine shoots of thirteen Vitis during a three-year study. <i>Industrial Crops and Products</i> , 2020 , 156, 112852	5-9	5
1	A Statistical Workflow to Evaluate the Modulation of Wine Metabolome and Its Contribution to the Sensory Attributes. <i>Fermentation</i> , 2021 , 7, 72	4-7	0