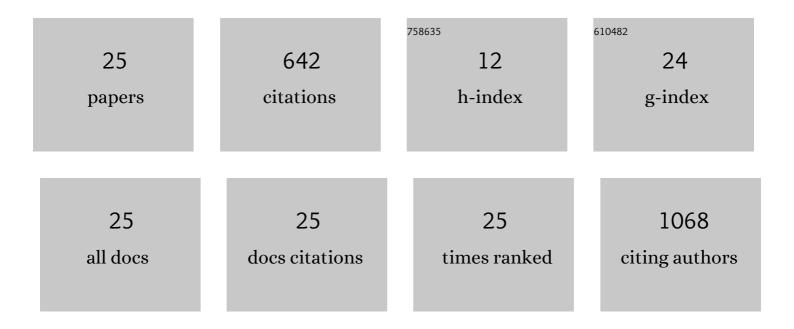
Kenneth J Olejar

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Application of Fourier Transform Infrared (FTIR) Spectroscopy in the Characterization of Tannins. Applied Spectroscopy Reviews, 2015, 50, 407-442.	3.4	250
2	The Potential of Lactobacillus spp. for Modulating Oxidative Stress in the Gastrointestinal Tract. Antioxidants, 2020, 9, 610.	2.2	57
3	Influence of harvesting technique and maceration process on aroma and phenolic attributes of Sauvignon blanc wine. Food Chemistry, 2015, 183, 181-189.	4.2	42
4	Superior antioxidant polymer films created through the incorporation of grape tannins in ethyl cellulose. Cellulose, 2014, 21, 4545-4556.	2.4	31
5	Characterization of an Antioxidant and Antimicrobial Extract from Cool Climate, White Grape Marc. Antioxidants, 2019, 8, 232.	2.2	31
6	Inhibition of Bladder Activity by 5-Hydroxytryptamine1 Serotonin Receptor Agonists in Cats with Chronic Spinal Cord Injury. Journal of Pharmacology and Experimental Therapeutics, 2004, 310, 1266-1272.	1.3	30
7	Antioxidant activity and phenolic profiles of Sauvignon Blanc wines made by various maceration techniques. Australian Journal of Grape and Wine Research, 2015, 21, 57-68.	1.0	26
8	Antioxidant activity of commercial food grade tannins exemplified in a wine model. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1761-1774.	1.1	26
9	Enhancement of Chardonnay antioxidant activity and sensory perception through maceration technique. LWT - Food Science and Technology, 2016, 65, 152-157.	2.5	26
10	Attenuated Total Reflection Mid-Infrared (ATR-MIR) Spectroscopy and Chemometrics for the Identification and Classification of Commercial Tannins. Applied Spectroscopy, 2015, 69, 1243-1250.	1.2	24
11	Aroma Impact of Ascorbic Acid and Glutathione Additions to Sauvignon blanc at Harvest to Supplement Sulfur Dioxide. American Journal of Enology and Viticulture, 2014, 65, 388-393.	0.9	21
12	A machine learning application in wine quality prediction. Machine Learning With Applications, 2022, 8, 100261.	3.0	17
13	Enhanced antioxidant activity of polyolefin films integrated with grape tannins. Journal of the Science of Food and Agriculture, 2016, 96, 2825-2831.	1.7	16
14	Thermo-chemical conversion of cannabis biomass and extraction by pressurized liquid extraction for the isolation of cannabidiol. Industrial Crops and Products, 2021, 170, 113771.	2.5	8
15	Negative effects of energy supplementation at peak lactation of sheep can be offset by the addition of <i>Lactobacillus</i> -fermented plant extracts. Journal of Animal Science, 2021, 99, .	0.2	6
16	Evaluation of thermo-chemical conversion temperatures of cannabinoid acids in hemp (Cannabis) Tj ETQq0 0 C) rgBT_Over	lock 10 Tf 50
17	Detection of Sub-Aroma Threshold Concentrations of Wine Methoxypyrazines by Multidimensional GCMS. Analytica—A Journal of Analytical Chemistry and Chemical Analysis, 2021, 2, 1-13.	0.8	5

18Lactobacillus fermented plant extracts provided to yearling ewes improves their lambs' antioxidant
status at weaning. Animal Feed Science and Technology, 2021, 281, 115103.1.15

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#	Article	IF	CITATIONS
19	A Horticultural Medium Established from the Rapid Removal of Phytotoxins from Winery Grape Marc. Horticulturae, 2019, 5, 69.	1.2	4
20	Herbicide reduction through the use of weedmat undervine treatment and the lack of impact on the aromatic profile and volatile composition of Malbec wines. Food Chemistry, 2021, 343, 128474.	4.2	4
21	Industry-Based Misconceptions Regarding Cross-Pollination of Cannabis spp Frontiers in Plant Science, 2022, 13, 793264.	1.7	4
22	Utilisation of agro-waste extract in thermoplastics. International Journal of Nanotechnology, 2017, 14, 304.	0.1	1
23	Effect of heat on grape marc extract. International Journal of Nanotechnology, 2018, 15, 792.	0.1	1
24	Speaking from experience: Reduced dietary neophobia of lambs through early life experience. Applied Animal Behaviour Science, 2021, 239, 105336.	0.8	1
25	Novel viscoelastic gelling agent with unique physico-chemical properties. Food Chemistry, 2021, 344, 128715.	4.2	0