

Kenneth J Olejar

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

642
citations

758635

12
h-index

610482

24
g-index

25
all docs

25
docs citations

25
times ranked

1068
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of Fourier Transform Infrared (FTIR) Spectroscopy in the Characterization of Tannins. <i>Applied Spectroscopy Reviews</i> , 2015, 50, 407-442.	3.4	250
2	The Potential of <i>Lactobacillus</i> spp. for Modulating Oxidative Stress in the Gastrointestinal Tract. <i>Antioxidants</i> , 2020, 9, 610.	2.2	57
3	Influence of harvesting technique and maceration process on aroma and phenolic attributes of Sauvignon blanc wine. <i>Food Chemistry</i> , 2015, 183, 181-189.	4.2	42
4	Superior antioxidant polymer films created through the incorporation of grape tannins in ethyl cellulose. <i>Cellulose</i> , 2014, 21, 4545-4556.	2.4	31
5	Characterization of an Antioxidant and Antimicrobial Extract from Cool Climate, White Grape Marc. <i>Antioxidants</i> , 2019, 8, 232.	2.2	31
6	Inhibition of Bladder Activity by 5-Hydroxytryptamine1 Serotonin Receptor Agonists in Cats with Chronic Spinal Cord Injury. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2004, 310, 1266-1272.	1.3	30
7	Antioxidant activity and phenolic profiles of Sauvignon Blanc wines made by various maceration techniques. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 57-68.	1.0	26
8	Antioxidant activity of commercial food grade tannins exemplified in a wine model. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1761-1774.	1.1	26
9	Enhancement of Chardonnay antioxidant activity and sensory perception through maceration technique. <i>LWT - Food Science and Technology</i> , 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. <i>Applied Spectroscopy</i> , 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. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 388-393.	0.9	21
12	A machine learning application in wine quality prediction. <i>Machine Learning With Applications</i> , 2022, 8, 100261.	3.0	17
13	Enhanced antioxidant activity of polyolefin films integrated with grape tannins. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Industrial Crops and Products</i> , 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. <i>Journal of Animal Science</i> , 2021, 99, .	0.2	6
16	Evaluation of thermo-chemical conversion temperatures of cannabinoid acids in hemp (<i>Cannabis</i>) Tj ETQq0 0 0 rgBT 1.5 Overlock 10 Tf 50		
17	Detection of Sub-Aroma Threshold Concentrations of Wine Methoxypyrazines by Multidimensional GCMS. <i>Analyticaâ€™A Journal of Analytical Chemistry and Chemical Analysis</i> , 2021, 2, 1-13.	0.8	5
18	<i>Lactobacillus</i> fermented plant extracts provided to yearling ewes improves their lambsâ€™ antioxidant status at weaning. <i>Animal Feed Science and Technology</i> , 2021, 281, 115103.	1.1	5

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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