

Kleopatra Chira

List of Publications by Year in descending order

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16
papers

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citations

1040056

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#	ARTICLE	IF	CITATIONS
1	Grape Variety Effect on Proanthocyanidin Composition and Sensory Perception of Skin and Seed Tannin Extracts from Bordeaux Wine Grapes (Cabernet Sauvignon and Merlot) for Two Consecutive Vintages (2006 and 2007). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 545-553.	5.2	143
2	Phenolic composition of Merlot and Cabernet-Sauvignon grapes from Bordeaux vineyard for the 2009-vintage: Comparison to 2006, 2007 and 2008 vintages. <i>Food Chemistry</i> , 2011, 126, 1991-1999.	8.2	106
3	Chemical and sensory evaluation of wine matured in oak barrel: effect of oak species involved and toasting process. <i>European Food Research and Technology</i> , 2015, 240, 533-547.	3.3	80
4	Extraction of oak volatiles and ellagitannins compounds and sensory profile of wine aged with French winewoods subjected to different toasting methods: Behaviour during storage. <i>Food Chemistry</i> , 2013, 140, 168-177.	8.2	57
5	Relation between volatile composition, ellagitannin content and sensory perception of oak wood chips representing different toasting processes. <i>European Food Research and Technology</i> , 2013, 236, 735-746.	3.3	44
6	Compositional and sensory characterization of grape proanthocyanidins and oak wood ellagitannin. <i>Tetrahedron</i> , 2015, 71, 2999-3006.	1.9	33
7	Comparison between Malolactic Fermentation Container and Barrel Toasting Effects on Phenolic, Volatile, and Sensory Profiles of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3320-3329.	5.2	21
8	Disease Resistant Bouquet Vine Varieties: Assessment of the Phenolic, Aromatic, and Sensory Potential of Their Wines. <i>Biomolecules</i> , 2019, 9, 793.	4.0	15
9	Phenolic Compounds of Grapes and Wines: Key Compounds and Implications in Sensory Perception. , 0, , .		13
10	Use of oak wood during malolactic fermentation and ageing: Impact on chardonnay wine character. <i>Food Chemistry</i> , 2019, 278, 460-468.	8.2	11
11	New C-Glycosidic Ellagitannins Formed upon Oak Wood Toasting, Identification and Sensory Evaluation. <i>Foods</i> , 2020, 9, 1477.	4.3	10
12	Validation of a mass spectrometry method to identify and quantify ellagitannins in oak wood and cognac during aging in oak barrels. <i>Food Chemistry</i> , 2021, 342, 128223.	8.2	6
13	Sensory characterisation of Cognac eaux-de-vie aged in barrels subjected to different toasting processes. <i>Oeno One</i> , 2021, 56, 17-28.	1.4	5
14	Use of alimentary film for selective sorption of haloanisoles from contaminated red wine. <i>Food Chemistry</i> , 2021, 350, 128364.	8.2	4
15	Identification, quantitation and sensory contribution of new C-glycosidic ellagitannin-derived spirit compounds. <i>Food Chemistry</i> , 2022, 384, 132307.	8.2	4
16	Impact of Barrel Toasting on Ellagitannin Composition of Aged Cognac Eaux-de-Vie. <i>Molecules</i> , 2022, 27, 2531.	3.8	4