

Kleopatra Chira

List of Publications by Year in descending order

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1040056

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#	ARTICLE	IF	CITATIONS
1	Identification, quantitation and sensory contribution of new C-glycosidic ellagitannin-derived spirit compounds. <i>Food Chemistry</i> , 2022, 384, 132307.	8.2	4
2	Impact of Barrel Toasting on Ellagitannin Composition of Aged Cognac Eaux-de-Vie. <i>Molecules</i> , 2022, 27, 2531.	3.8	4
3	Use of alimentary film for selective sorption of haloanisoles from contaminated red wine. <i>Food Chemistry</i> , 2021, 350, 128364.	8.2	4
4	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
5	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
6	New C-Glycosidic Ellagitannins Formed upon Oak Wood Toasting, Identification and Sensory Evaluation. <i>Foods</i> , 2020, 9, 1477.	4.3	10
7	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
8	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
9	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
10	Compositional and sensory characterization of grape proanthocyanidins and oak wood ellagitannin. <i>Tetrahedron</i> , 2015, 71, 2999-3006.	1.9	33
11	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
12	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
13	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
14	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
15	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
16	Phenolic Compounds of Grapes and Wines: Key Compounds and Implications in Sensory Perception. , 0, , .		13