

Rub n Del Barrio-Gal n

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

354
citations

840776

11
h-index

794594

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22
all docs

22
docs citations

22
times ranked

363
citing authors

#	ARTICLE	IF	CITATIONS
1	Study of the changes in volatile compounds, aroma and sensory attributes during the production process of sparkling wine by traditional method. <i>Food Research International</i> , 2019, 119, 554-563.	6.2	46
2	Polysaccharide characterization of commercial dry yeast preparations and their effect on white and red wine composition. <i>LWT - Food Science and Technology</i> , 2012, 48, 215-223.	5.2	44
3	Techniques for improving or replacing ageing on lees of oak aged red wines: The effects on polysaccharides and the phenolic composition. <i>Food Chemistry</i> , 2011, 127, 528-540.	8.2	37
4	Effect of different aging techniques on the polysaccharide and phenolic composition and sensory characteristics of Syrah red wines fermented using different yeast strains. <i>Food Chemistry</i> , 2015, 179, 116-126.	8.2	32
5	Effect of Aging on Lees and of Three Different Dry Yeast Derivative Products on Verdejo White Wine Composition and Sensorial Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12433-12442.	5.2	29
6	Interactions of phenolic and volatile compounds with yeast lees, commercial yeast derivatives and non toasted chips in model solutions and young red wines. <i>European Food Research and Technology</i> , 2012, 234, 231-244.	3.3	22
7	Location Effects on the Aromatic Composition of Monovarietal cv. Carignan Wines. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 390-399.	1.7	19
8	Phenolic composition and mouthfeel characteristics resulting from blending Chilean red wines. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 666-676.	3.5	15
9	Effect of the aging on lees and other alternative techniques on the low molecular weight phenols of Tempranillo red wine aged in oak barrels. <i>Analytica Chimica Acta</i> , 2012, 732, 53-63.	5.4	12
10	Effect of selected <i>Saccharomyces cerevisiae</i> yeast strains and different aging techniques on the polysaccharide and polyphenolic composition and sensorial characteristics of Cabernet Sauvignon red wines. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2132-2144.	3.5	12
11	Impact of berry size at harvest on red wine composition: a winemaker's approach. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 836-845.	3.5	11
12	Volatile and Non-Volatile Characterization of White and Ros� Wines from Different Spanish Protected Designations of Origin. <i>Beverages</i> , 2021, 7, 49.	2.8	11
13	Great diversity among commercial inactive dry-yeast based products. <i>Food Chemistry</i> , 2017, 219, 282-289.	8.2	10
14	Chemical, Physical, and Sensory Effects of the Use of Bentonite at Different Stages of the Production of Traditional Sparkling Wines. <i>Foods</i> , 2021, 10, 390.	4.3	9
15	Alternative Woods in Oenology: Volatile Compounds Characterisation of Woods with Respect to Traditional Oak and Effect on Aroma in Wine, a Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2101.	2.5	8
16	Effect of different ageing techniques on the polysaccharide and phenolic composition and sensorial characteristics of Chardonnay white wines fermented with different selected <i>Saccharomyces Cerevisiae</i> yeast strains. <i>European Food Research and Technology</i> , 2016, 242, 1069-1085.	3.3	7
17	Location effects on the polyphenolic and polysaccharidic profiles and colour of Carignan grape variety wines from the Chilean Maule region. <i>Food Research International</i> , 2018, 106, 729-735.	6.2	7
18	Effectiveness of Fibers from Cabernet Sauvignon (Vitis vinifera) Pomace as Fining Agents for Red Wines. <i>Journal of Food Quality</i> , 2018, 2018, 1-13.	2.6	7

#	ARTICLE	IF	CITATIONS
19	Volatile composition of Spanish red wines: effect of origin and aging time. <i>European Food Research and Technology</i> , 2022, 248, 1903-1916.	3.3	7
20	Stepwise linear discriminant analysis to differentiate Spanish red wines by their Protected Designation of Origin or category using physico-chemical parameters. <i>Oeno One</i> , 2020, 54, 86-99.	1.4	5
21	Evaluation of Yeast Derivative Products Developed as an Alternative to Lees: The Effect on the Polysaccharide, Phenolic and Volatile Content, and Colour and Astringency of Red Wines. <i>Molecules</i> , 2019, 24, 1478.	3.8	4