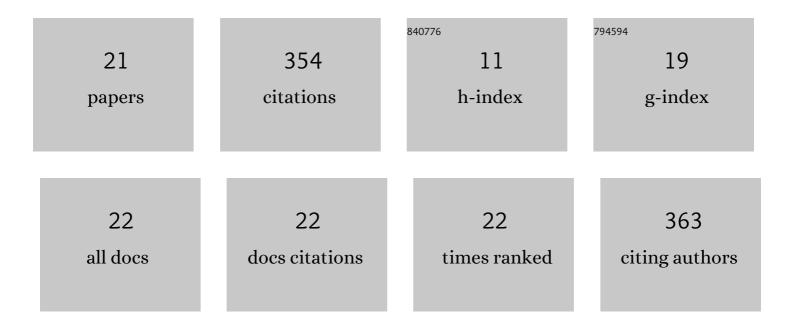
## Rubén Del Barrio-GalÃ;n

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2420673/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Alternative Woods in Oenology: Volatile Compounds Characterisation of Woods with Respect to Traditional Oak and Effect on Aroma in Wine, a Review. Applied Sciences (Switzerland), 2022, 12, 2101.	2.5	8
2	Volatile composition of Spanish red wines: effect of origin and aging time. European Food Research and Technology, 2022, 248, 1903-1916.	3.3	7
3	Chemical, Physical, and Sensory Effects of the Use of Bentonite at Different Stages of the Production of Traditional Sparkling Wines. Foods, 2021, 10, 390.	4.3	9
4	Volatile and Non-Volatile Characterization of White and Rosé Wines from Different Spanish Protected Designations of Origin. Beverages, 2021, 7, 49.	2.8	11
5	Impact of berry size at harvest on red wine composition: a winemaker's approach. Journal of the Science of Food and Agriculture, 2020, 100, 836-845.	3.5	11
6	Stepwise linear discriminant analysis to differentiate Spanish red wines by their Protected Designation of Origin or category using physico-chemical parameters. Oeno One, 2020, 54, 86-99.	1.4	5
7	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. Molecules, 2019, 24, 1478.	3.8	4
8	Study of the changes in volatile compounds, aroma and sensory attributes during the production process of sparkling wine by traditional method. Food Research International, 2019, 119, 554-563.	6.2	46
9	Location effects on the polyphenolic and polysaccharidic profiles and colour of Carignan grape variety wines from the Chilean Maule region. Food Research International, 2018, 106, 729-735.	6.2	7
10	Effectiveness of Fibers from "Cabernet Sauvignon―(Vitis vinifera) Pomace as Fining Agents for Red Wines. Journal of Food Quality, 2018, 2018, 1-13.	2.6	7
11	Location Effects on the Aromatic Composition of Monovarietal cv. Carignan Wines. American Journal of Enology and Viticulture, 2017, 68, 390-399.	1.7	19
12	Great diversity among commercial inactive dry-yeast based products. Food Chemistry, 2017, 219, 282-289.	8.2	10
13	Effect of different ageing techniques on the polysaccharide and phenolic composition and sensorial characteristics of Chardonnay white wines fermented with different selected Saccharomyces Cerevisiae yeast strains. European Food Research and Technology, 2016, 242, 1069-1085.	3.3	7
14	Effect of different aging techniques on the polysaccharide and phenolic composition and sensory characteristics of Syrah red wines fermented using different yeast strains. Food Chemistry, 2015, 179, 116-126.	8.2	32
15	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. Journal of the Science of Food and Agriculture, 2015, 95, 2132-2144.	3.5	12
16	Phenolic composition and mouthfeel characteristics resulting from blending Chilean red wines. Journal of the Science of Food and Agriculture, 2014, 94, 666-676.	3.5	15
17	Effect of the aging on lees and other alternative techniques on the low molecular weight phenols of Tempranillo red wine aged in oak barrels. Analytica Chimica Acta, 2012, 732, 53-63.	5.4	12
18	Polysaccharide characterization of commercial dry yeast preparations and their effect on white and red wine composition. LWT - Food Science and Technology, 2012, 48, 215-223.	5.2	44

#	Article	IF	CITATIONS
19	Interactions of phenolic and volatile compounds with yeast lees, commercial yeast derivatives and non toasted chips in model solutions and young red wines. European Food Research and Technology, 2012, 234, 231-244.	3.3	22
20	Effect of Aging on Lees and of Three Different Dry Yeast Derivative Products on Verdejo White Wine Composition and Sensorial Characteristics. Journal of Agricultural and Food Chemistry, 2011, 59, 12433-12442.	5.2	29
21	Techniques for improving or replacing ageing on lees of oak aged red wines: The effects on polysaccharides and the phenolic composition. Food Chemistry, 2011, 127, 528-540.	8.2	37