

Giuliano Elias Pereira

List of Publications by Citations

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57
papers

1,476
citations

19
h-index

38
g-index

60
ext. papers

1,850
ext. citations

4.2
avg, IF

4.46
L-index

#	Paper	IF	Citations
57	Microclimate influence on mineral and metabolic profiles of grape berries. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6765-75	5.7	157
56	1H NMR and chemometrics to characterize mature grape berries in four wine-growing areas in Bordeaux, France. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6382-9	5.7	129
55	1H NMR metabolite fingerprints of grape berry: Comparison of vintage and soil effects in Bordeaux grapevine growing areas. <i>Analytica Chimica Acta</i> , 2006 , 563, 346-352	6.6	125
54	Winery by-products: extraction optimization, phenolic composition and cytotoxic evaluation to act as a new source of scavenging of reactive oxygen species. <i>Food Chemistry</i> , 2015 , 181, 160-9	8.5	102
53	Phenolic compounds, organic acids and antioxidant activity of grape juices produced from new Brazilian varieties planted in the Northeast Region of Brazil. <i>Food Chemistry</i> , 2014 , 161, 94-103	8.5	98
52	Simultaneous analysis of sugars and organic acids in wine and grape juices by HPLC: Method validation and characterization of products from northeast Brazil. <i>Journal of Food Composition and Analysis</i> , 2018 , 66, 160-167	4.1	87
51	Rapid determination of flavonoids and phenolic acids in grape juices and wines by RP-HPLC/DAD: Method validation and characterization of commercial products of the new Brazilian varieties of grape. <i>Food Chemistry</i> , 2017 , 228, 106-115	8.5	81
50	Phenolic compounds, organic acids and antioxidant activity of grape juices produced in industrial scale by different processes of maceration. <i>Food Chemistry</i> , 2015 , 188, 384-92	8.5	73
49	Development and validation of automatic HS-SPME with a gas chromatography-ion trap/mass spectrometry method for analysis of volatiles in wines. <i>Talanta</i> , 2012 , 101, 177-86	6.2	67
48	Simultaneous analysis of 25 phenolic compounds in grape juice for HPLC: Method validation and characterization of S^ B Francisco Valley samples. <i>Microchemical Journal</i> , 2013 , 110, 665-674	4.8	64
47	Influence of physical and chemical characteristics of wine grapes on the incidence of Penicillium and Aspergillus fungi in grapes and ochratoxin A in wines. <i>International Journal of Food Microbiology</i> , 2017 , 241, 181-190	5.8	41
46	Integrated analyses of phenolic compounds and minerals of Brazilian organic and conventional grape juices and wines: Validation of a method for determination of Cu, Fe and Mn. <i>Food Chemistry</i> , 2018 , 269, 157-165	8.5	37
45	Composi^ õ fen^ õca e atividade antioxidante de res^ õuos agroindustriais. <i>Ciencia Rural</i> , 2011 , 41, 1088-1093	3.0	30
44	Bioprospection of Petit Verdot grape pomace as a source of anti-inflammatory compounds. <i>Journal of Functional Foods</i> , 2014 , 8, 292-300	5.1	29
43	Detection of ochratoxin A in tropical wine and grape juice from Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 890-4	4.3	25
42	Anthocyanic composition of Brazilian red wines and use of HPLC-UV^ is associated to chemometrics to distinguish wines from different regions. <i>Microchemical Journal</i> , 2013 , 110, 256-262	4.8	25
41	Improved sample preparation for GC-MS-SIM analysis of ethyl carbamate in wine. <i>Food Chemistry</i> , 2015 , 177, 23-8	8.5	25

40	Bioactive compounds of juices from two Brazilian grape cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1990-6	4.3	23
39	Climate effects on physicochemical composition of Syrah grapes at low and high altitude sites from tropical grown regions of Brazil. <i>Food Research International</i> , 2019 , 121, 870-879	7	20
38	Grape juices produced from new hybrid varieties grown on Brazilian rootstocks - Bioactive compounds, organic acids and antioxidant capacity. <i>Food Chemistry</i> , 2019 , 289, 714-722	8.5	19
37	Phenolic compounds profile and antioxidant activity of commercial tropical red wines (<i>Vitis vinifera</i> L.) from S ^o B ^o Francisco Valley, Brazil. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12346	3.3	17
36	From grape to wine: Fate of ochratoxin A during red, rose, and white winemaking process and the presence of ochratoxin derivatives in the final products. <i>Food Control</i> , 2020 , 113, 107167	6.2	16
35	Influence of Maturation Stages in Different Varieties of Wine Grapes (<i>Vitis vinifera</i>) on the Production of Ochratoxin A and Its Modified Forms by <i>Aspergillus carbonarius</i> and <i>Aspergillus niger</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8824-8831	5.7	13
34	<i>Saccharomyces cerevisiae</i> and non- <i>Saccharomyces</i> yeasts in grape varieties of the S ^o B ^o Francisco Valley. <i>Brazilian Journal of Microbiology</i> , 2014 , 45, 411-6	2.2	13
33	Avalia ^o do potencial de cinco cultivares de videiras americanas para sucos de uva no sul de Minas Gerais. <i>Ciencia E Agrotecnologia</i> , 2008 , 32, 1531-1537	1.6	13
32	Otimiza ^o e valida ^o de m ^o todo para determina ^o de ^o idos org ^o nicos em vinhos por cromatografia l ^o quida de alta efici ^o ncia. <i>Quimica Nova</i> , 2010 , 33, 1186-1189	1.6	12
31	A liquid chromatographic method optimization for the assessment of low and high molar mass carbonyl compounds in wines. <i>Journal of Separation Science</i> , 2009 , 32, 3432-40	3.4	12
30	Processing methods with heat increases bioactive phenolic compounds and antioxidant activity in grape juices. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12732	3.3	12
29	Rapid determination of the aromatic compounds methyl-anthranilate, 2'-aminoacetophenone and furaneol by GC-MS: Method validation and characterization of grape derivatives. <i>Food Research International</i> , 2018 , 107, 613-618	7	11
28	Determination of metabolite profiles in tropical wines by 1H NMR spectroscopy and chemometrics. <i>Magnetic Resonance in Chemistry</i> , 2009 , 47 Suppl 1, S127-9	2.1	10
27	Digital image-based tracing of geographic origin, winemaker, and grape type for red wine authentication. <i>Food Chemistry</i> , 2020 , 312, 126060	8.5	10
26	Chemical composition and sensory profile of Syrah wines from semiarid tropical Brazil - Rootstock and harvest season effects. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108415	5.4	8
25	Whole, concentrated and reconstituted grape juice: Impact of processes on phenolic composition, "foxy" aromas, organic acids, sugars and antioxidant capacity. <i>Food Chemistry</i> , 2021 , 343, 128399	8.5	8
24	Effect of the harvest season on phenolic composition and oenological parameters of grapes and wines cv. Mouriga Nacional (<i>Vitis vinifera</i> L.) produced under tropical semi-arid climate, in the state of Pernambuco, Brazil. <i>Ciencia E Tecnica Vitivinicola</i> , 2018 , 33, 145-166	1	8
23	Chemical characteristics of grape juices from different cultivar and rootstock combinations. <i>Pesquisa Agropecuaria Brasileira</i> , 2014 , 49, 540-545	1.8	7

22	Effects of successive harvesting in the same year on quality and bioactive compounds of grapes and juices in semi-arid tropical viticulture. <i>Food Chemistry</i> , 2019 , 301, 125170	8.5	6
21	Evolution of Phenolic Compound Profiles and Antioxidant Activity of Syrah Red and Sparkling Moscatel Wines Stored in Bottles of Different Colors. <i>Beverages</i> , 2018 , 4, 89	3.4	6
20	Chemical characteristics of grapes cv. Syrah (<i>Vitis vinifera</i> L.) grown in the tropical semiarid region of Brazil (Pernambuco state): influence of rootstock and harvest season. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5050-5063	4.3	4
19	Volatile Profiles of Sparkling Wines Produced by the Traditional Method from a Semi-Arid Region. <i>Beverages</i> , 2018 , 4, 103	3.4	4
18	HEAVY METALS AND MICRONUTRIENTS IN THE SOIL AND GRAPEVINE UNDER DIFFERENT IRRIGATION STRATEGIES. <i>Revista Brasileira De Ciencia Do Solo</i> , 2015 , 39, 162-173	1.5	3
17	Delimita ^ç ões da aptid ^ã o agroclim ^ã tica para videira sob irriga ^ç ões no Nordeste Brasileiro. <i>Revista Brasileira De Engenharia Agricola E Ambiental</i> , 2012 , 16, 399-407	0.9	3
16	2,4-dichlorophenoxyacetic acid as an alternative auxin for rooting of vine rootstock cuttings. <i>Revista Brasileira De Fruticultura</i> , 2014 , 36, 664-672	1.2	3
15	Impact of grapevine red blotch disease on primary and secondary metabolites in 'Cabernet Sauvignon' grape tissues. <i>Food Chemistry</i> , 2021 , 342, 128312	8.5	3
14	Water sorption and stickiness of spray-dried grape juice and anthocyanins stability. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13830	2.1	3
13	Avalia ^ç ões de h ^ã bridios de videira destinados ^ã elabora ^ç ões de vinhos brancos em Caldas, Minas Gerais. <i>Revista Brasileira De Fruticultura</i> , 2006 , 28, 262-266	1.2	2
12	TROCAS GASOSAS E COMPOSI ^ç ões F ^{ís} ico-QU ^{ím} ica DE VINHOS EM FUN ^ç ões DE ESTRAT ^{ég} ias DE IRRIGA ^ç ões. <i>Irriga</i> , 2016 , 1, 205	2.1	2
11	INFLUENCE OF IRRIGATION STRATEGIES ON THE PHYSICOCHEMICAL PROPERTIES OF 'SYRAH' WINE PRODUCED IN S ^ã o FRANCISCO VALLEY. <i>Irriga</i> , 2018 , 23, 818-834	2.1	2
10	Effects of consuming different doses of red wine on male blood pressure. <i>ConScientiae Sa^ãde</i> , 2019 , 18, 263-272	2	2
9	Trunk Girdling Increased Stomatal Conductance in Cabernet Sauvignon Grapevines, Reduced Glutamine, and Increased Malvidin-3-Glucoside and Quercetin-3-Glucoside Concentrations in Skins and Pulp at Harvest. <i>Frontiers in Plant Science</i> , 2020 , 11, 707	6.2	1
8	Characterization of phenolic composition of altitude tropical wines in the Brazilian Northeast. <i>BIO Web of Conferences</i> , 2016 , 7, 02014	0.4	1
7	A short training as an enhancer of sensory ability: The case of red wine consumers. <i>Journal of Sensory Studies</i> , 2021 , 36, e12629	2.2	1
6	Impact of chemical profile on sensory evaluation of tropical red wines. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3588-3599	3.8	1
5	Characterization of the Wine Grape Thermohydrological Conditions in the Tropical Brazilian Growing Region: Long-Term and Future Assessments 2014 , 2014, 1-14		0

- 4 Identification of Chemical Markers of Commercial Tropical Red Wine Candidates for the S^o Francisco Valley Geographical Indication. *Food Analytical Methods*, 1 3-4 ○
- 3 Artificial neural network: a powerful tool in associating phenolic compounds with antioxidant activity of grape juices. *Food Analytical Methods*, 1 3-4 ○
- 2 Fungal diversity and occurrence of mycotoxin producing fungi in tropical vineyards. *World Journal of Microbiology and Biotechnology*, **2021**, 37, 112 4-4 ○
- 1 Physicochemical characterization of wines obtained of cultivar Isabel (hybrid of *Vitis vinifera* × *Vitis labrusca*) from different Brazilian states. *BIO Web of Conferences*, **2016**, 7, 02020 0-4