Giuliano Elias Pereira

List of Publications by Year in Descending Order

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	Fungal diversity and occurrence of mycotoxin producing fungi in tropical vineyards. *World Journal of Microbiology and Biotechnology*, **2021**, 37, 112	4.4	0
56	Impact of grapevine red blotch disease on primary and secondary metabolites in 'Cabernet Sauvignon' grape tissues. *Food Chemistry*, **2021**, 342, 128312	8.5	3
55	Whole, concentrated and reconstituted grape juice: Impact of processes on phenolic composition, "foxy" aromas, organic acids, sugars and antioxidant capacity. *Food Chemistry*, **2021**, 343, 128399	8.5	8
54	A short training as an enhancer of sensory ability: The case of red wine consumers. *Journal of Sensory Studies*, **2021**, 36, e12629	2.2	1
53	Impact of chemical profile on sensory evaluation of tropical red wines. *International Journal of Food Science and Technology*, **2021**, 56, 3588-3599	3.8	1
52	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. *Frontiers in Plant Science*, **2020**, 11, 707	6.2	1
51	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. *Food Control*, **2020**, 113, 107167	6.2	16
50	Digital image-based tracing of geographic origin, winemaker, and grape type for red wine authentication. *Food Chemistry*, **2020**, 312, 126060	8.5	10
49	Chemical characteristics of grapes cv. Syrah (Vitis vinifera L.) grown in the tropical semiarid region of Brazil (Pernambuco state): influence of rootstock and harvest season. *Journal of the Science of Food and Agriculture*, **2019**, 99, 5050-5063	4.3	4
48	Grape juices produced from new hybrid varieties grown on Brazilian rootstocks - Bioactive compounds, organic acids and antioxidant capacity. *Food Chemistry*, **2019**, 289, 714-722	8.5	19
47	Chemical composition and sensory profile of Syrah wines from semiarid tropical Brazil â Rootstock and harvest season effects. *LWT - Food Science and Technology*, **2019**, 114, 108415	5.4	8
46	Effects of successive harvesting in the same year on quality and bioactive compounds of grapes and juices in semi-arid tropical viticulture. *Food Chemistry*, **2019**, 301, 125170	8.5	6
45	Effects of consuming different doses of red wine on male blood pressure. *ConScientiae Saúde*, **2019**, 18, 263-272	2	2
44	Climate effects on physicochemical composition of Syrah grapes at low and high altitude sites from tropical grown regions of Brazil. *Food Research International*, **2019**, 121, 870-879	7	20
43	Processing methods with heat increases bioactive phenolic compounds and antioxidant activity in grape juices. *Journal of Food Biochemistry*, **2019**, 43, e12732	3.3	12
42	Rapid determination of the aromatic compounds methyl-anthranilate, 2'-aminoacetophenone and furaneol by GC-MS: Method validation and characterization of grape derivatives. *Food Research International*, **2018**, 107, 613-618	7	11
41	Simultaneous analysis of sugars and organic acids in wine and grape juices by HPLC: Method validation and characterization of products from northeast Brazil. *Journal of Food Composition and Analysis*, **2018**, 66, 160-167	4.1	87

40	Influence of Maturation Stages in Different Varieties of Wine Grapes (Vitis vinifera) on the Production of Ochratoxin A and Its Modified Forms by Aspergillus carbonarius and Aspergillus niger. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8824-8831	5.7	13
39	INFLUENCE OF IRRIGATION STRATEGIES ON THE PHYSICOCHEMICAL PROPERTIES OF âSYRAHâ WINE PRODUCED IN Sˆ D FRANCISCO VALLEY. *Irriga*, **2018**, 23, 818-834	2.1	2
38	Volatile Profiles of Sparkling Wines Produced by the Traditional Method from a Semi-Arid Region. *Beverages*, **2018**, 4, 103	3.4	4
37	Water sorption and stickiness of spray-dried grape juice and anthocyanins stability. *Journal of Food Processing and Preservation*, **2018**, 42, e13830	2.1	3
36	Evolution of Phenolic Compound Profiles and Antioxidant Activity of Syrah Red and Sparkling Moscatel Wines Stored in Bottles of Different Colors. *Beverages*, **2018**, 4, 89	3.4	6
35	Effect of the harvest season on phenolic composition and oenological parameters of grapes and wines cv. âTouriga Nacionalâ(Vitis vinifera L.) produced under tropical semi-arid climate, in the state of Pernambuco, Brazil. *Ciencia E Tecnica Vitivinicola*, **2018**, 33, 145-166	1	8
34	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. *Food Chemistry*, **2018**, 269, 157-165	8.5	37
33	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. *Food Chemistry*, **2017**, 228, 106-115	8.5	81
32	Influence of physical and chemical characteristics of wine grapes on the incidence of Penicillium and Aspergillus fungi in grapes and ochratoxin A in wines. *International Journal of Food Microbiology*, **2017**, 241, 181-190	5.8	41
31	Phenolic compounds profile and antioxidant activity of commercial tropical red wines (Vitis vinifera L.) from Sˆ o Francisco Valley, Brazil. *Journal of Food Biochemistry*, **2017**, 41, e12346	3.3	17
30	Physicochemical characterization of wines obtained of cultivar Isabel (hybrid ofVitis viniferaˆ Vitis labrusca) from different Brazilian states. *BIO Web of Conferences*, **2016**, 7, 02020	0.4	
29	Caracterization of phenolic composition of altitude tropical wines in the Brazilian Northeast. *BIO Web of Conferences*, **2016**, 7, 02014	0.4	1
28	TROCAS GASOSAS E COMPOSIˆ D Fˆ SICO-QUˆ MICA DE VINHOS EM FUNˆ D DE ESTRATˆ GIAS DE IRRIGAˆ D. *Irriga*, **2016**, 1, 205	2.1	2
27	Bioactive compounds of juices from two Brazilian grape cultivars. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1990-6	4.3	23
26	Phenolic compounds, organic acids and antioxidant activity of grape juices produced in industrial scale by different processes of maceration. *Food Chemistry*, **2015**, 188, 384-92	8.5	73
25	Winery by-products: extraction optimization, phenolic composition and cytotoxic evaluation to act as a new source of scavenging of reactive oxygen species. *Food Chemistry*, **2015**, 181, 160-9	8.5	102
24	HEAVY METALS AND MICRONUTRIENTS IN THE SOIL AND GRAPEVINE UNDER DIFFERENT IRRIGATION STRATEGIES. *Revista Brasileira De Ciencia Do Solo*, **2015**, 39, 162-173	1.5	3
23	Improved sample preparation for GC-MS-SIM analysis of ethyl carbamate in wine. *Food Chemistry*, **2015**, 177, 23-8	8.5	25

22	Phenolic compounds, organic acids and antioxidant activity of grape juices produced from new Brazilian varieties planted in the Northeast Region of Brazil. *Food Chemistry*, **2014**, 161, 94-103	8.5	98
21	Bioprospection of Petit Verdot grape pomace as a source of anti-inflammatory compounds. *Journal of Functional Foods*, **2014**, 8, 292-300	5.1	29
20	Saccharomyces cerevisiae and non-Saccharomyces yeasts in grape varieties of the Sˆ õ Francisco Valley. *Brazilian Journal of Microbiology*, **2014**, 45, 411-6	2.2	13
19	Chemical characteristics of grape juices from different cultivar and rootstock combinations. *Pesquisa Agropecuaria Brasileira*, **2014**, 49, 540-545	1.8	7
18	Characterization of the Wine Grape Thermohydrological Conditions in the Tropical Brazilian Growing Region: Long-Term and Future Assessments **2014**, 2014, 1-14		0
17	2,4-dichlorophenoxyacetic acid as an alternative auxin for rooting of vine rootstock cuttings. *Revista Brasileira De Fruticultura*, **2014**, 36, 664-672	1.2	3
16	Detection of ochratoxin A in tropical wine and grape juice from Brazil. *Journal of the Science of Food and Agriculture*, **2013**, 93, 890-4	4.3	25
15	Simultaneous analysis of 25 phenolic compounds in grape juice for HPLC: Method validation and characterization of Sˆ õ Francisco Valley samples. *Microchemical Journal*, **2013**, 110, 665-674	4.8	64
14	Anthocyanic composition of Brazilian red wines and use of HPLC-UVâVis associated to chemometrics to distinguish wines from different regions. *Microchemical Journal*, **2013**, 110, 256-262	4.8	25
13	Development and validation of automatic HS-SPME with a gas chromatography-ion trap/mass spectrometry method for analysis of volatiles in wines. *Talanta*, **2012**, 101, 177-86	6.2	67
12	Delimitaˆ õ da aptidˆ õ agroclimˆ ica para videira sob irrigaˆ õ no Nordeste Brasileiro. *Revista Brasileira De Engenharia Agricola E Ambiental*, **2012**, 16, 399-407	0.9	3
11	Composiˆ õ fenˆ ica e atividade antioxidante de resˆ íduos agroindustriais. *Ciencia Rural*, **2011**, 41, 1088-1093	1.3	30
10	Otimizaˆ õ e validaˆ õ de mˆ todo para determinaˆ õ de ˆ ácidos orgˆ ânicos em vinhos por cromatografia lˆ íquida de alta eficiˆ ência. *Quimica Nova*, **2010**, 33, 1186-1189	1.6	12
9	Determination of metabolite profiles in tropical wines by 1H NMR spectroscopy and chemometrics. *Magnetic Resonance in Chemistry*, **2009**, 47 Suppl 1, S127-9	2.1	10
8	A liquid chromatographic method optimization for the assessment of low and high molar mass carbonyl compounds in wines. *Journal of Separation Science*, **2009**, 32, 3432-40	3.4	12
7	Avaliaˆ õ do potencial de cinco cultivares de videiras americanas para sucos de uva no sul de Minas Gerais. *Ciencia E Agrotecnologia*, **2008**, 32, 1531-1537	1.6	13
6	Microclimate influence on mineral and metabolic profiles of grape berries. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6765-75	5.7	157
5	Avaliaˆ õ de hˆ íbridos de videira destinados ˆ ælaboraˆ õ de vinhos brancos em Caldas, Minas Gerais. *Revista Brasileira De Fruticultura*, **2006**, 28, 262-266	1.2	2

4	1H NMR metabolite fingerprints of grape berry: Comparison of vintage and soil effects in Bordeaux grapevine growing areas. *Analytica Chimica Acta*, **2006**, 563, 346-352	6.6	125
3	1H NMR and chemometrics to characterize mature grape berries in four wine-growing areas in Bordeaux, France. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6382-9	5.7	129
2	Identification of Chemical Markers of Commercial Tropical Red Wine Candidates for the Sˆ ō Francisco Valley Geographical Indication. *Food Analytical Methods*,1	3.4	0
1	Artificial neural network: a powerful tool in associating phenolic compounds with antioxidant activity of grape juices. *Food Analytical Methods*,1	3.4	0