# Raul Ferrer-Gallego

List of Publications by Year
in descending order



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|---|---|---|---|
| 41 papers | 1,115 citations | 430874 18 h-index | 395702 33 g-index |
| 41 all docs | 41 docs citations | 41 times ranked | 1269 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Sensory evaluation of bitterness and astringency sub-qualities of wine phenolic compounds: synergistic effect and modulation by aromas. Food Research International, 2014, 62, 1100-1107. | 6.2 | 132 |
| 2 | Determination of phenolic compounds of grape skins during ripening by NIR spectroscopy. LWT - Food Science and Technology, 2011, 44, 847-853. | 5.2 | 103 |
| 3 | Evaluation of sensory parameters of grapes using near infrared spectroscopy. Journal of Food Engineering, 2013, 118, 333-339. | 5.2 | 88 |
| 4 | Interaction of phenolic compounds with bovine serum albumin (BSA) and Î±-amylase and their relationship to astringency perception. Food Chemistry, 2012, 135, 651-658. | 8.2 | 75 |
| 5 | Statistical correlation between flavanolic composition, colour and sensorial parameters in grape seed during ripening. Analytica Chimica Acta, 2010, 660, 22-28. | 5.4 | 70 |
| 6 | Effect of flavonols on wine astringency and their interaction with human saliva. Food Chemistry, 2016, 209, 358-364. | 8.2 | 69 |
| 7 | New Anthocyaninâ€“Human Salivary Protein Complexes. Langmuir, 2015, 31, 8392-8401. | 3.5 | 64 |
| 8 | Adding oenological tannin vs. overripe grapes: Effect on the phenolic composition of red wines. Journal of Food Composition and Analysis, 2014, 34, 99-113. | 3.9 | 48 |
| 9 | Influence of climatic conditions on the phenolic composition of Vitis vinifera L. cv. Graciano. Analytica Chimica Acta, 2012, 732, 73-77. | 5.4 | 45 |
| 10 | Study of human salivary proline-rich proteins interaction with food tannins. Food Chemistry, 2018, 243, 175-185. | 8.2 | 43 |
| 11 | Characterization of Sensory Properties of Flavanols--A Molecular Dynamic Approach. Chemical Senses, 2015, 40, 381-390. | 2.0 | 41 |
| 12 | Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. Analytica Chimica Acta, 2012, 732, 78-82. | 5.4 | 34 |
| 13 | Feasibility study on the use of near infrared spectroscopy to determine flavanols in grape seeds. Talanta, 2010, 82, 1778-1783. | 5.5 | 32 |
| 14 | Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. Journal of Agricultural and Food Chemistry, 2016, 64, 7823-7828. | 5.2 | 31 |
| 15 | Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. Journal of Agricultural and Food Chemistry, 2017, 65, 6434-6441. | 5.2 | 23 |
| 16 | White wine processing by UHPH without SO2. Elimination of microbial populations and effect in oxidative enzymes, colloidal stability and sensory quality. Food Chemistry, 2020, 332, 127417. | 8.2 | 23 |
| 17 | Monitoring the effects and side-effects on wine colour and flavonoid composition of the combined post-fermentative additions of seeds and mannoproteins. Food Research International, 2019, 126, 108650. | 6.2 | 20 |
| 18 | Aromatic Potential and Bioactivity of Cork Stoppers and Cork By-Products. Foods, 2020, 9, 133. | 4.3 | 19 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Evaluation of Tempranillo and AlbariÃ±o SO 2 -free wines produced by different chemical alternatives and winemaking procedures. Food Research International, 2017, 102, 647-657. | 6.2 | 18 |
| 20 | Specific profile of Tempranillo grapevines related to Esca-leaf symptoms and climate conditions. Plant Physiology and Biochemistry, 2019, 135, 575-587. | 5.8 | 15 |
| 21 | Feasibility study on the use of ATR-FTIR spectroscopy as a tool for the estimation of wine polysaccharides. Carbohydrate Polymers, 2022, 287, 119365. | 10.2 | 15 |
| 22 | A comparative study to distinguish the vineyard of origin by NIRS using entire grapes, skins and seeds. Journal of the Science of Food and Agriculture, 2013, 93, 967-972. | 3.5 | 13 |
| 23 | Multivariate analysis of sensory data ofVitis viniferaL. cv. Graciano during ripening. Correlation with the phenolic composition of the grape skins AnÃ¡lisis multivariante de datos sensoriales deVitis viniferaL. cv. Graciano durante la maduraciÃ³n. CorrelaciÃ³n con la composiciÃ³n fenÃ³lica del hollejo. CYTA - Journal of Food, 2011, 9, 290-294. | 1.9 | 12 |
| 24 | Phenolic Composition, Quality and Authenticity of Grapes and Wines by Vibrational Spectroscopy. Food Reviews International, 2022, 38, 884-912. | 8.4 | 11 |
| 25 | Effects of fertigation by elicitors enriched in amino acids from vegetal and animal origins on Syrah plant gas exchange and grape quality. Food Research International, 2019, 125, 108630. | 6.2 | 9 |
| 26 | Microbiological, Physical, and Chemical Procedures to Elaborate High-Quality SO2-Free Wines. , 0, , . | | 8 |
| 27 | Effect of grape juice composition and nutrient supplementation on the production of sulfur dioxide and carboxylic compounds bySaccharomyces cerevisiae. Australian Journal of Grape and Wine Research, 2018, 24, 260-266. | 2.1 | 7 |
| 28 | Fractionation of Nanoparticle Matter in Red Wines Using Asymmetrical Flow Field-Flow Fractionation. Journal of Agricultural and Food Chemistry, 2020, 68, 14564-14576. | 5.2 | 7 |
| 29 | Influence of the oxidation in the aromatic composition and sensory profile of Rioja red aged wines. European Food Research and Technology, 2020, 246, 1167-1181. | 3.3 | 7 |
| 30 | A new subspecies of Rosmarinus officinalis (Lamiaceae) from the eastern sector of the Iberian Peninsula. Phytotaxa, 2014, 172, 61. | 0.3 | 6 |
| 31 | Wild Yeast and Lactic Acid Bacteria of Wine. , 2019, , . | | 5 |
| 32 | Preliminary study of the effect of cation-exchange resin treatment on the aging of tempranillo red wines. LWT - Food Science and Technology, 2021, 138, 110669. | 5.2 | 5 |
| 33 | Determination of Nutrient Supplementation by Means of ATR-FTIR Spectroscopy during Wine Fermentation. Fermentation, 2019, 5, 58. | 3.0 | 4 |
| 34 | (2682) Proposal to conserve the name Vitis sylvestris C.C. Gmel. (Vitaceae) against V. sylvestris W. Bartram. Taxon, 2019, 68, 409-410. | 0.7 | 4 |
| 35 | Polyphenols and Food Quality. Journal of Food Quality, 2017, 2017, 1-2. | 2.6 | 3 |
| 36 | Effect of the Addition of Non-Saccharomyces at First Alcoholic Fermentation on the Enological Characteristics of Cava Wines. Fermentation, 2021, 7, 64. | 3.0 | 3 |

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|---|---|---|---|
| 37 | Nomenclatural notes on the Mediterranean firs (Abies, Pinaceae). Phytotaxa, 2022, 549, 31-50. | 0.3 | 2 |
| 38 | Influence of different types of LEDs lights on the formation of volatile sulfur compounds in white and rosÃ© wines. Food Chemistry, 2022, 371, 131144. | 8.2 | 1 |
| 39 | Allium moly subsp. glaucescens (Asparagaceae), a new subspecies from the Iberian Peninsula. Phytotaxa, 2015, 192, 35. | 0.3 | 0 |
| 40 | Phenolic metabolites from 5,000-year-old coprolites of Myotragus balearicus, an extinct insular bovid. Quaternary International, 2020, 554, 143-149. | 1.5 | 0 |
| 41 | The Light Struck Taste of Wines. , 0, , . | | 0 |