

Scott C Frost

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

277
citations

933447
10
h-index

1281871
11
g-index

11
all docs

11
docs citations

11
times ranked

330
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential oil composition of four <i>Lomatium</i> Raf. species and their chemotaxonomy. <i>Biochemical Systematics and Ecology</i> , 2005, 33, 17-26.	1.3	75
2	A full factorial study on the effect of tannins, acidity, and ethanol on the temporal perception of taste and mouthfeel in red wine. <i>Food Quality and Preference</i> , 2017, 62, 1-7.	4.6	38
3	Effects of brew strength, brew yield, and roast on the sensory quality of drip brewed coffee. <i>Journal of Food Science</i> , 2020, 85, 2530-2543.	3.1	31
4	Analysis of temporal dominance of sensation data using correspondence analysis on Merlot wine with differing maceration and cap management regimes. <i>Food Quality and Preference</i> , 2018, 64, 245-252.	4.6	28
5	Effect of Basket Geometry on the Sensory Quality and Consumer Acceptance of Drip Brewed Coffee. <i>Journal of Food Science</i> , 2019, 84, 2297-2312.	3.1	24
6	Sensory and monosaccharide analysis of drip brew coffee fractions versus brewing time. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2953-2962.	3.5	20
7	Chemical Characteristics of Sangiovese Wines from California and Italy of 2016 Vintage. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2647-2659.	5.2	16
8	Characterization of Red Wine Proanthocyanidins Using a Putative Proanthocyanidin Database, Amide Hydrophilic Interaction Liquid Chromatography (HILIC), and Time-of-Flight Mass Spectrometry. <i>Molecules</i> , 2018, 23, 2687.	3.8	13
9	California <i>Lomatium</i> Part III. Composition of the Hydrodistilled Oils from Two Varieties of <i>Lomatium dissectum</i> . Isolation of a New Hydrocarbon. <i>Journal of Essential Oil Research</i> , 2004, 16, 461-468.	2.7	12
10	Titrateable Acidity, Perceived Sourness, and Liking of Acidity in Drip Brewed Coffee. <i>ACS Food Science & Technology</i> , 2021, 1, 559-569.	2.7	11
11	Extended Maceration and Cap Management Impacts on the Phenolic, Volatile, and Sensory Profiles of Merlot Wine. <i>American Journal of Enology and Viticulture</i> , 2018, 69, 360-370.	1.7	9