

Scott C Frost

List of Publications by Year in descending order

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