

Rafael Apolinar Valiente

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Polysaccharide Composition of Monastrell Red Wines from Four Different Spanish Terroirs: Effect of Wine-Making Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2538-2547.	2.4	40
2	Application and comparison of four selected procedures for the isolation of cell-wall material from the skin of grapes cv. Monastrell. <i>Analytica Chimica Acta</i> , 2010, 660, 206-210.	2.6	38
3	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. <i>Food Chemistry</i> , 2015, 187, 89-97.	4.2	38
4	The composition of cell walls from grape marcs is affected by grape origin and enological technique. <i>Food Chemistry</i> , 2015, 167, 370-377.	4.2	33
5	Remarkable Proanthocyanidin Adsorption Properties of Monastrell Pomace Cell Wall Material Highlight Its Potential Use as an Alternative Fining Agent in Red Wine Production. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 620-633.	2.4	30
6	Effect of winemaking techniques on polysaccharide composition of Cabernet Sauvignon, Syrah and Monastrell red wines. <i>Australian Journal of Grape and Wine Research</i> , 2014, 20, 62-71.	1.0	27
7	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. <i>Food Chemistry</i> , 2015, 179, 311-317.	4.2	27
8	Polysaccharides, oligosaccharides and nitrogenous compounds change during the ageing of Tempranillo and Verdejo sparkling wines. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 291-303.	1.7	26
9	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. <i>Food Chemistry</i> , 2014, 156, 151-159.	4.2	25
10	Influence of Grape Maturity on Complex Carbohydrate Composition of Red Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5020-5030.	2.4	24
11	The composition of cell walls from grape skin in <i>Vitis vinifera</i> intraspecific hybrids. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4029-4035.	1.7	22
12	Preharvest Application of Elicitors to Monastrell Grapes: Impact on Wine Polysaccharide and Oligosaccharide Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11151-11157.	2.4	15
13	Flexibility and Hydration of Amphiphilic Hyperbranched Arabinogalactan-Protein from Plant Exudate: A Volumetric Perspective. <i>Colloids and Interfaces</i> , 2018, 2, 11.	0.9	14
14	Recent advances in the knowledge of wine oligosaccharides. <i>Food Chemistry</i> , 2021, 342, 128330.	4.2	13
15	Degradation of Syrah and Cabernet Sauvignon grapes skin: application of different enzymatic activities: a preliminary study. <i>European Food Research and Technology</i> , 2016, 242, 2041-2049.	1.6	12
16	Recovery, structure and physicochemical properties of an aggregate-rich fraction from Acacia senegal gum. <i>Food Hydrocolloids</i> , 2019, 89, 864-873.	5.6	12
17	Polysaccharides and Oligosaccharides Produced on Malvar Wines Elaborated with <i>Torulaspora delbrueckii</i> CLI 918 and <i>Saccharomyces cerevisiae</i> CLI 889 Native Yeasts from D.O. "Vinos de Madrid". <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6656-6664.	2.4	11
18	Fractionation of Acacia seyal gum by ion exchange chromatography. <i>Food Hydrocolloids</i> , 2020, 98, 105283.	5.6	7

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19	Improvement of the foamability of sparkling base wines by the addition of Acacia gums. Food Chemistry, 2020, 313, 126062.	4.2	6
20	Degradation of Monastrell grape skins: effect of individual enzymatic activities and their synergic combination. European Food Research and Technology, 2017, 243, 1933-1942.	1.6	5
21	The colloidal stabilization of young red wine by Acacia senegal gum: The involvement of the protein backbone from the protein-rich arabinogalactan-proteins. Food Hydrocolloids, 2019, 97, 105176.	5.6	5
22	Acacia gums new fractions and sparkling base wines: How their biochemical and structural properties impact foamability?. Food Chemistry, 2021, 354, 129477.	4.2	3
23	Effect of applying elicitors to Vitis vinifera L. cv. Monastrell at different ripening times on the complex carbohydrates of the resulting wines. European Food Research and Technology, 2022, 248, 2369-2381.	1.6	2