

# Rafael Apolinar Valiente

## List of Publications by Citations

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22

papers

303

citations

12

h-index

16

g-index

23

ext. papers

377

ext. citations

6.4

avg, IF

3.2

L-index

#	Paper	IF	Citations
22	Polysaccharide composition of Monastrell red wines from four different Spanish terroirs: effect of wine-making techniques. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 2538-47	5.7	29
21	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> , <b>2010</b> , 660, 206-10	6.6	28
20	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. <i>Food Chemistry</i> , <b>2015</b> , 187, 89-97	8.5	25
19	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> , <b>2015</b> , 63, 620-33	5.7	25
18	The composition of cell walls from grape marcs is affected by grape origin and enological technique. <i>Food Chemistry</i> , <b>2015</b> , 167, 370-7	8.5	22
17	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. <i>Food Chemistry</i> , <b>2015</b> , 179, 311-7	8.5	21
16	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. <i>Food Chemistry</i> , <b>2014</b> , 156, 151-9	8.5	20
15	Influence of Grape Maturity on Complex Carbohydrate Composition of Red Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5020-30	5.7	18
14	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> , <b>2018</b> , 98, 291-303 <sup>4,3</sup>	4.3	17
13	Effect of winemaking techniques on polysaccharide composition of Cabernet Sauvignon, Syrah and Monastrell red wines. <i>Australian Journal of Grape and Wine Research</i> , <b>2014</b> , 20, 62-71	2.4	17
12	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> , <b>2017</b> , 97, 4029-4035	4.3	12
11	Flexibility and Hydration of Amphiphilic Hyperbranched Arabinogalactan-Protein from Plant Exudate: A Volumetric Perspective. <i>Colloids and Interfaces</i> , <b>2018</b> , 2, 11	3	12
10	Degradation of Syrah and Cabernet Sauvignon grapes skin: application of different enzymatic activities: a preliminary study. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 2041-2049	3.4	10
9	Recovery, structure and physicochemical properties of an aggregate-rich fraction from Acacia senegal gum. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 864-873	10.6	10
8	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> , <b>2017</b> , 65, 6656-6664	5.7	8
7	Preharvest Application of Elicitors to Monastrell Grapes: Impact on Wine Polysaccharide and Oligosaccharide Composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 11151-11157	5.7	8
6	Recent advances in the knowledge of wine oligosaccharides. <i>Food Chemistry</i> , <b>2021</b> , 342, 128330	8.5	5

5	The colloidal stabilization of young red wine by Acacia senegal gum: The involvement of the protein backbone from the protein-rich arabinogalactan-proteins. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105176	10.6	4
4	Improvement of the foamability of sparkling base wines by the addition of Acacia gums. <i>Food Chemistry</i> , <b>2020</b> , 313, 126062	8.5	4
3	Fractionation of Acacia seyal gum by ion exchange chromatography. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105283	10.6	4
2	Degradation of Monastrell grape skins: effect of individual enzymatic activities and their synergic combination. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1933-1942	3.4	3
1	Acacia gums new fractions and sparkling base wines: How their biochemical and structural properties impact foamability?. <i>Food Chemistry</i> , <b>2021</b> , 354, 129477	8.5	1