

# Anna Picinelli-Lobo

## List of Publications by Year in descending order

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Version: 2024-02-01

27  
papers

1,018  
citations

471509

17  
h-index

526287

27  
g-index

27  
all docs

27  
docs citations

27  
times ranked

1170  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic profiles, antioxidant activity and in vitro antiviral properties of apple pomace. Food Chemistry, 2010, 120, 339-342.	8.2	181
2	Phenolic and antioxidant composition of by-products from the cider industry: Apple pomace. Food Chemistry, 2009, 117, 731-738.	8.2	171
3	Study of the Phenolic Profile of Cider Apple Cultivars at Maturity by Multivariate Techniques. Journal of Agricultural and Food Chemistry, 1999, 47, 4046-4052.	5.2	71
4	Chemical Characterization of Asturian Cider. Journal of Agricultural and Food Chemistry, 2000, 48, 3997-4002.	5.2	65
5	Solid-phase extraction and high-performance liquid chromatographic determination of polyphenols in apple musts and ciders. Journal of Chromatography A, 1996, 727, 203-209.	3.7	59
6	Phenolic Profile of Asturian (Spain) Natural Cider. Journal of Agricultural and Food Chemistry, 2006, 54, 120-124.	5.2	50
7	Aromatic Profile of Ciders by Chemical Quantitative, Gas Chromatography-Olfactometry, and Sensory Analysis. Journal of Food Science, 2014, 79, S92-9.	3.1	48
8	Effect of cider maturation on the chemical and sensory characteristics of fresh cider spirits. Food Research International, 2010, 43, 70-78.	6.2	44
9	Phenolic and antioxidant composition of cider. Journal of Food Composition and Analysis, 2009, 22, 644-648.	3.9	36
10	Determination of amino acids in apple extracts by high performance liquid chromatography. Chromatographia, 1990, 29, 155-160.	1.3	27
11	Influence of Yeast Strain and Aging Time on Free Amino Acid Changes in Sparkling Ciders. Journal of Agricultural and Food Chemistry, 2005, 53, 6408-6413.	5.2	25
12	Alternative woods for aging distillates-an insight into their phenolic profiles and antioxidant activities. Food Science and Biotechnology, 2010, 19, 1129-1134.	2.6	22
13	Impact of different techniques involving contact with lees on the volatile composition of cider. Food Chemistry, 2016, 190, 1116-1122.	8.2	22
14	Characterization of Spanish ciders by means of chemical and olfactometric profiles and chemometrics. Food Chemistry, 2016, 213, 505-513.	8.2	21
15	Sensory and Foaming Properties of Sparkling Cider. Journal of Agricultural and Food Chemistry, 2005, 53, 10051-10056.	5.2	19
16	Bioactivity-guided Fractionation of <i>Phyllanthus orbicularis</i> and Identification of the Principal Anti HSV-2 Compounds. Phytotherapy Research, 2012, 26, 1513-1520.	5.8	19
17	Analysis of Polysaccharides in Cider: Their Effect on Sensory Foaming Properties. Journal of Agricultural and Food Chemistry, 1999, 47, 152-156.	5.2	18
18	Chemical and sensory changes in fresh cider spirits during maturation in inert containers. Journal of the Science of Food and Agriculture, 2011, 91, 797-804.	3.5	17

#	ARTICLE	IF	CITATIONS
19	Calibration models for routine analysis of cider by mid-infrared spectroscopy. <i>LWT - Food Science and Technology</i> , 2006, 39, 1026-1032.	5.2	16
20	Fluorimetric determination of ultratraces of lead by ion-pair extraction with cryptand 2.2.1 and eosin. <i>Talanta</i> , 1988, 35, 553-558.	5.5	14
21	Determination of amino acids in ripening apples by high performance liquid chromatography. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992, 194, 134-138.	0.6	14
22	Characteristics of ice juices and ciders made by cryo-extraction with different cider apple varieties and yeast strains. <i>Food Chemistry</i> , 2020, 310, 125831.	8.2	14
23	Chemical, olfactometric and sensory description of single-variety cider apple juices obtained by cryo-extraction. <i>LWT - Food Science and Technology</i> , 2018, 90, 193-200.	5.2	13
24	Aromatic, olfactometric and consumer description of sweet ciders obtained by cryo-extraction. <i>Food Chemistry</i> , 2021, 338, 127829.	8.2	11
25	Liquid chromatographic analysis of non-volatile strawberry compounds. <i>Chromatographia</i> , 1998, 47, 197-202.	1.3	10
26	Influence of the method of obtaining freeze-enriched juices and year of harvest on the chemical and sensory characteristics of Asturian ice ciders. <i>Food Chemistry</i> , 2019, 274, 376-383.	8.2	10
27	New Ciders Made by an Exhaustion Method: An Option to Val-Orise Subproducts from the Making of Ice Ciders. <i>Beverages</i> , 2021, 7, 75.	2.8	1