

Arianna Ricci

List of Publications by Year in descending order

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Version: 2024-02-01

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759233

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1333
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#	ARTICLE	IF	CITATIONS
1	Membrane-based Operations for the Fractionation of Polyphenols and Polysaccharides From Winery Sludges. <i>Food and Bioprocess Technology</i> , 2022, 15, 933-948.	4.7	10
2	Unraveling the potential of cryotolerant <i>Saccharomyces eubayanus</i> in Chardonnay white wine production. <i>LWT - Food Science and Technology</i> , 2020, 134, 110183.	5.2	4
3	Recovery of Phenolic Compounds from Red Grape Pomace Extract through Nanofiltration Membranes. <i>Foods</i> , 2020, 9, 1649.	4.3	32
4	Wine derived additives as poly(butylene succinate) (PBS) natural stabilizers for different degradative environments. <i>Polymer Degradation and Stability</i> , 2020, 182, 109381.	5.8	14
5	Characterization of an Antioxidant and Antimicrobial Extract from Cool Climate, White Grape Marc. <i>Antioxidants</i> , 2019, 8, 232.	5.1	31
6	Suitability of the Cyclic Voltammetry Measurements and DPPH• Spectrophotometric Assay to Determine the Antioxidant Capacity of Food-Grade Oenological Tannins. <i>Molecules</i> , 2019, 24, 2925.	3.8	30
7	Future climatic suitability of the Emilia-Romagna (Italy) region for grape production. <i>Regional Environmental Change</i> , 2019, 19, 599-614.	2.9	17
8	Effect of heat on grape marc extract. <i>International Journal of Nanotechnology</i> , 2018, 15, 792.	0.2	1
9	Climatic shifts in high quality wine production areas, Emilia Romagna, Italy, 1961-2015. <i>Climate Research</i> , 2017, 73, 195-206.	1.1	10
10	Antioxidant activity of commercial food grade tannins exemplified in a wine model. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1761-1774.	2.3	26
11	Spectroscopy analysis of phenolic and sugar patterns in a food grade chestnut tannin. <i>Food Chemistry</i> , 2016, 203, 425-429.	8.2	28
12	Attenuated Total Reflection Mid-Infrared (ATR-MIR) Spectroscopy and Chemometrics for the Identification and Classification of Commercial Tannins. <i>Applied Spectroscopy</i> , 2015, 69, 1243-1250.	2.2	24
13	Application of Fourier Transform Infrared (FTIR) Spectroscopy in the Characterization of Tannins. <i>Applied Spectroscopy Reviews</i> , 2015, 50, 407-442.	6.7	250
14	Targeted analysis of bioactive phenolic compounds and antioxidant activity of Macedonian red wines. <i>Food Chemistry</i> , 2015, 171, 412-420.	8.2	47
15	Superior antioxidant polymer films created through the incorporation of grape tannins in ethyl cellulose. <i>Cellulose</i> , 2014, 21, 4545-4556.	4.9	31
16	Progress in authentication, typification and traceability of grapes and wines by chemometric approaches. <i>Food Research International</i> , 2014, 60, 2-18.	6.2	193