Encarna GÃ³mez-Plaza

List of Publications by Year
in descending order

94 papers	3,223 citations	136740 32 h-index	168136 53 g-index
94 all docs	94 docs citations	94 times ranked	2221 citing authors

#	Article	IF	Citations
1	Revisiting the use of pectinases in enology: A role beyond facilitating phenolic grape extraction. Food Chemistry, 2022, 372, 131282.	4.2	5
2	Ultrasound to process white grapes. , 2022, , 73-85.		1
3	Assessment and control of grape maturity and quality. , 2022, , 1-16.		0
4	Combining high-power ultrasound and enological enzymes during winemaking to improve the chromatic characteristics of red wine. LWT - Food Science and Technology, 2022, 156, 113032.	2.5	12
5	The Application of Ultrasound and Enzymes Could Be Promising Tools for Recovering Polyphenols during the Aging on Lees Process in Red Winemaking. Foods, 2022, 11, 19.	1.9	8
6	Using high-power ultrasounds in red winemaking: Effect of operating conditions on wine physico-chemical and chromatic characteristics. LWT - Food Science and Technology, 2021, 138, 110645.	2.5	29
7	Toward the enrichment of dietary proanthocyanidins: In vitro investigation of their concentrationâ€dependent complexation with Î²â€casein. Journal of Food Processing and Preservation, 2021, 45, .	0.9	0
8	The Influence of Hydrolytic Enzymes on Tannin Adsorption-Desorption onto Grape Cell Walls in a Wine-Like Matrix. Molecules, 2021, 26, 770.	1.7	7
9	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. Molecules, 2021, 26, 1193.	1.7	22
10	Effect of Sonication Treatment and Maceration Time in the Extraction of Polysaccharide Compounds during Red Wine Vinification. Molecules, 2021, 26, 4452.	1.7	3
11	Ultrasound treatment of crushed grapes: Effect on the must and red wine polysaccharide composition. Food Chemistry, 2021, 356, 129669.	4.2	18
12	Biochemistry of Wine and Beer. Biomolecules, 2021, 11, 59.	1.8	5
13	The impact of carbohydrate-active enzymes on mediating cell wall polysaccharide-tannin interactions in a wine-like matrix. Food Research International, 2020, 129, 108889.	2.9	15
14	Changes in Skin Flavanol Composition as a Response to Ozone-Induced Stress during Postharvest Dehydration of Red Wine Grapes with Different Phenolic Profiles. Journal of Agricultural and Food Chemistry, 2020, 68, 13439-13449.	2.4	3
15	Evaluating Alternatives to Cold Stabilization in Wineries: The Use of Carboxymethyl Cellulose, Potassium Polyaspartate, Electrodialysis and Ion Exchange Resins. Foods, 2020, 9, 1275.	1.9	7
16	Can a Corn-Derived Biosurfactant Improve Colour Traits of Wine? First Insight on Its Application during Winegrape Skin Maceration versus Oenological Tannins. Foods, 2020, 9, 1747.	1.9	7
17	A New Approach to the Reduction of Alcohol Content in Red Wines: The Use of High-Power Ultrasounds. Foods, 2020, 9, 726.	1.9	16
18	The Role of Soluble Polysaccharides in Tannin-Cell Wall Interactions in Model Solutions and in Wines. Biomolecules, 2020, 10, 36.	1.8	9

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19	Winegrapes dehydration under ozone-enriched atmosphere: Influence on berry skin phenols release, cell wall composition and mechanical properties. Food Chemistry, 2019, 271, 673-684.	4.2	16
20	Comparison of fining red wines with purified grape pomace versus commercial fining agents: effect on wine chromatic characteristics and phenolic content. International Journal of Food Science and Technology, 2019, 54, 1018-1026.	1.3	9
21	Fining with purified grape pomace. Effect of dose, contact time and varietal origin on the final wine phenolic composition. Food Chemistry, 2019, 271, 570-576.	4.2	18
22	Effect of the Use of Purified Grape Pomace as a Fining Agent on the Volatile Composition of Monastrell Wines. Molecules, 2019, 24, 2423.	1.7	9
23	Combined Use of Pectolytic Enzymes and Ultrasounds for Improving the Extraction of Phenolic Compounds During Vinification. Food and Bioprocess Technology, 2019, 12, 1330-1339.	2.6	35
24	Rootstock effects on grape anthocyanins, skin and seed proanthocyanidins and wine color and phenolic compounds from <i>Vitis vinifera</i> L. Merlot grapevines. Journal of the Science of Food and Agriculture, 2019, 99, 2846-2854.	1.7	29
25	Emerging Technologies for Aging Wines. , 2019, , 149-162.		7
26	Elimination of Suspended Cell Wall Material in Musts Improves the Phenolic Content and Color of Red Wines. American Journal of Enology and Viticulture, 2019, 70, 201-204.	0.9	14
27	Proteolytic regulation of the extent of dietary proteins with skin grape proanthocyanidin and anthocyanidin's interactions. International Journal of Food Science and Technology, 2019, 54, 1633-1641.	1.3	5
28	Performance of purified grape pomace as a fining agent to reduce the levels of some contaminants from wine. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1061-1070.	1.1	11
29	Impact of Flavonoid and Cell Wall Material Changes on Phenolic Maturity in cv. Merlot (<i>Vitis) Tj ETQq1 1 0.784314 rgBT /Overlock 1(	0.9	10
30	Preharvest Application of Elicitors to Monastrell Grapes: Impact on Wine Polysaccharide and Oligosaccharide Composition. Journal of Agricultural and Food Chemistry, 2018, 66, 11151-11157.	2.4	15
31	Effect of elicitors on the evolution of grape phenolic compounds during the ripening period. Journal of the Science of Food and Agriculture, 2017, 97, 977-983.	1.7	37
32	The composition of cell walls from grape skin in <i>Vitis vinifera</i> intraspecific hybrids. Journal of the Science of Food and Agriculture, 2017, 97, 4029-4035.	1.7	22
33	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
34	Application of highâ€power ultrasounds during red wine vinification. International Journal of Food Science and Technology, 2017, 52, 1314-1323.	1.3	50
35	Comparison of fortified , sfursat , and passito wines produced from fresh and dehydrated grapes of aromatic black cv. Moscato nero (Vitis vinifera L.). Food Research International, 2017, 98, 59-67.	2.9	17
36	Impact of post-harvest ozone treatments on the skin phenolic extractability of red winegrapes cv Barbera and Nebbiolo (Vitis vinifera L.). Food Research International, 2017, 98, 68-78.	2.9	32

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37	Technological Implications of Modifying the Extent of Cell Wall-Proanthocyanidin Interactions Using Enzymes. International Journal of Molecular Sciences, 2016, 17, 123.	1.8	25
38	Ozone treatments of post harvested wine grapes: Impact on fermentative yeasts and wine chemical properties. Food Research International, 2016, 87, 134-141.	2.9	22
39	Degradation of Syrah and Cabernet Sauvignon grapes skin: application of different enzymatic activities: a preliminary study. European Food Research and Technology, 2016, 242, 2041-2049.	1.6	12
40	Tannin profile of different Monastrell wines and its relation to projected market prices. Food Chemistry, 2016, 204, 506-512.	4.2	12
41	Anthocyanins influence tanninâ€“cell wall interactions. Food Chemistry, 2016, 206, 239-248.	4.2	48
42	A Powerful Analytical Strategy Based on QuEChERS-Dispersive Solid-Phase Extraction Combined with Ultrahigh Pressure Liquid Chromatography for Evaluating the Effect of Elicitors on Biosynthesis of trans-Resveratrol in Grapes. Food Analytical Methods, 2016, 9, 670-679.	1.3	8
43	Role of cell wall deconstructing enzymes in the proanthocyanidinâ€“cell wall adsorptionâ€“desorption phenomena. Food Chemistry, 2016, 196, 526-532.	4.2	48
44	Phenolic Substances, Flavor Compounds, and Textural Properties of Three Native Romanian Wine Grape Varieties. International Journal of Food Properties, 2016, 19, 76-98.	1.3	17
45	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. Food Chemistry, 2015, 179, 311-317.	4.2	27
46	Remarkable Proanthocyanidin Adsorption Properties of Monastrell Pomace Cell Wall Material Highlight Its Potential Use as an Alternative Fining Agent in Red Wine Production. Journal of Agricultural and Food Chemistry, 2015, 63, 620-633.	2.4	30
47	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. Food Chemistry, 2015, 187, 89-97.	4.2	38
48	Relationship between Agronomic Parameters, Phenolic Composition of Grape Skin, and Texture Properties of <i>Vitis vinifera</i> L. cv. Tempranillo. Journal of Agricultural and Food Chemistry, 2015, 63, 7663-7669.	2.4	13
49	Impact of maceration enzymes on skin softening and relationship with anthocyanin extraction in wine grapes with different anthocyanin profiles. Food Research International, 2015, 71, 50-57.	2.9	45
50	Reactivity of pure and commercial grape skin tannins with cell wall material. European Food Research and Technology, 2015, 240, 645-654.	1.6	12
51	The composition of cell walls from grape marcs is affected by grape origin and enological technique. Food Chemistry, 2015, 167, 370-377.	4.2	33
52	Grape seed removal: effect on phenolics, chromatic and organoleptic characteristics of red wine. International Journal of Food Science and Technology, 2014, 49, 34-41.	1.3	18
53	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. Food Chemistry, 2014, 156, 151-159.	4.2	25
54	Impact of Several Pre-treatments on the Extraction of Phenolic Compounds in Winegrape Varieties with Different Anthocyanin Profiles and Skin Mechanical Properties. Journal of Agricultural and Food Chemistry, 2014, 62, 8437-8451.	2.4	29

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55	Interactions between grape skin cell wall material and commercial enological tannins. Practical implications. Food Chemistry, 2014, 152, 558-565.	4.2	52
56	Extraction kinetics of anthocyanins from skin to pulp during carbonic maceration of winegrape berries with different ripeness levels. Food Chemistry, 2014, 165, 77-84.	4.2	17
57	Influence of winemaking techniques on proanthocyanidin extraction in Monastrell wines from four different areas. European Food Research and Technology, 2013, 236, 473-481.	1.6	16
58	Increasing the Phenolic Compound Content of Grapes by Preharvest Application of Abcisic Acid and a Combination of Methyl Jasmonate and Benzothiadiazole. Journal of Agricultural and Food Chemistry, 2013, 61, 3978-3983.	2.4	40
59	Effect of Wine Maceration Enzymes on the Extraction of Grape Seed Proanthocyanidins. Food and Bioprocess Technology, 2013, 6, 2207-2212.	2.6	32
60	Elicitors: A Tool for Improving Fruit Phenolic Content. Agriculture (Switzerland), 2013, 3, 33-52.	1.4	110
61	Polysaccharide Composition of Monastrell Red Wines from Four Different Spanish Terroirs: Effect of Wine-Making Techniques. Journal of Agricultural and Food Chemistry, 2013, 61, 2538-2547.	2.4	40
62	Evaluating the Polyphenol Profile in Three Segregating Grape (<i>Vitis vinifera</i>L.) Populations. Journal of Analytical Methods in Chemistry, 2013, 2013, 1-9.	0.7	11
63	Effect of Benzothiadiazole and Methyl Jasmonate on the Volatile Compound Composition of <i>Vitis vinifera</i> L. Monastrell Grapes and Wines. American Journal of Enology and Viticulture, 2012, 63, 394-401.	0.9	54
64	Improving Grape Phenolic Content and Wine Chromatic Characteristics through the Use of Two Different Elicitors: Methyl Jasmonate versus Benzothiadiazole. Journal of Agricultural and Food Chemistry, 2012, 60, 1283-1290.	2.4	106
65	CIEL*a*b* parameters of white dehydrated grapes as quality markers according to chemical composition, volatile profile and mechanical properties. Analytica Chimica Acta, 2012, 732, 105-113.	2.6	52
66	The effect of a commercial pectolytic enzyme on grape skin cell wall degradation and colour evolution during the maceration process. Food Chemistry, 2012, 130, 626-631.	4.2	83
67	Influence of berry ripeness on concentration, qualitative composition and extractability of grape seed tannins. Australian Journal of Grape and Wine Research, 2012, 18, 123-130.	1.0	61
68	The Extraction of Anthocyanins and Proanthocyanidins from Grapes to Wine during Fermentative Maceration Is Affected by the Enological Technique. Journal of Agricultural and Food Chemistry, 2011, 59, 5450-5455.	2.4	97
69	Influence of skin hardness on dehydration kinetics of wine grapes. Journal of the Science of Food and Agriculture, 2011, 91, 505-511.	1.7	26
70	A review on micro-oxygenation of red wines: Claims, benefits and the underlying chemistry. Food Chemistry, 2011, 125, 1131-1140.	4.2	128
71	Effect of Volume and Toast Level of French Oak Barrels (Quercus petraea L.) on Cabernet Sauvignon Wine Characteristics. American Journal of Enology and Viticulture, 2011, 62, 359-365.	0.9	5
72	Effect of Different Enological Practices on Skin and Seed Proanthocyanidins in Three Varietal Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 11333-11339.	2.4	124

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73	Use of Enzymes for Wine Production. , 2010, , 215-244.		5
74	Influence of low temperature prefermentative techniques on chromatic and phenolic characteristics of Syrah and Cabernet Sauvignon wines. European Food Research and Technology, 2009, 228, 777-788.	1.6	77
75	Grape Skin and Seed Proanthocyanidins from Monastrell Ã— Syrah Grapes. Journal of Agricultural and Food Chemistry, 2009, 57, 10798-10803.	2.4	67
76	Differences in morphology and composition of skin and pulp cell walls from grapes (Vitis vinifera L.): technological implications. European Food Research and Technology, 2008, 227, 223-231.	1.6	92
77	Studies on the anthocyanin profile of Vitis Vinifera intraspecific hybrids (MonastrellÂÃ—ÂCabernet) Tj ETQq1 1 0.784314 rgBT /Overlock	1.6	24
78	Changes in skin cell wall composition during the maturation of four premium wine grape varieties. Journal of the Science of Food and Agriculture, 2008, 88, 420-428.	1.7	79
79	SENSORY DESCRIPTIVE ANALYSIS OF A RED WINE AGED WITH OAK CHIPS IN STAINLESS STEEL TANKS OR USED BARRELS: EFFECT OF THE CONTACT TIME AND SIZE OF THE OAK CHIPS. Journal of Food Quality, 2008, 31, 645-660.	1.4	26
80	Characterisation of the main enzymatic activities present in six commercial macerating enzymes and their effects on extracting colour during winemaking of Monastrell grapes. International Journal of Food Science and Technology, 2008, 43, 1295-1305.	1.3	57
81	Effect of Micro-oxygenation on Color and Anthocyanin-Related Compounds of Wines with Different Phenolic Contents. Journal of Agricultural and Food Chemistry, 2008, 56, 5932-5941.	2.4	67
82	Influence of the yeast strain on Monastrell wine colour. Innovative Food Science and Emerging Technologies, 2007, 8, 322-328.	2.7	16
83	Chromatic characteristics and anthocyanin profile of a micro-oxygenated red wine after oak or bottle maturation. European Food Research and Technology, 2007, 225, 127-132.	1.6	34
84	Comparison of chromatic properties, stability and antioxidant capacity of anthocyanin-based aqueous extracts from grape pomace obtained from different vinification methods. Food Chemistry, 2006, 97, 87-94.	4.2	40
85	Anthocyanin fingerprint of grapes: environmental and genetic variations. Journal of the Science of Food and Agriculture, 2006, 86, 1460-1467.	1.7	116
86	Improving colour extraction and stability in red wines: the use of maceration enzymes and enological tannins. International Journal of Food Science and Technology, 2005, 40, 867-878.	1.3	152
87	The maceration process during winemaking extraction of anthocyanins from grape skins into wine. European Food Research and Technology, 2005, 221, 163-167.	1.6	71
88	The effect of successive uses of oak barrels on the extraction of oak-related volatile compounds from wine. International Journal of Food Science and Technology, 2004, 39, 1069-1078.	1.3	34
89	Multivariate statistical analysis for the classification of oak-aged wines based on their chromatic characteristics. European Food Research and Technology, 2003, 217, 512-516.	1.6	6
90	Oak-matured wines: influence of the characteristics of the barrel on wine colour and sensory characteristics. Journal of the Science of Food and Agriculture, 2003, 83, 1445-1450.	1.7	36

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91	Extraction and Formation Dynamic of Oak-Related Volatile Compounds from Different Volume Barrels to Wine and Their Behavior during Bottle Storage. Journal of Agricultural and Food Chemistry, 2003, 51, 5444-5449.	2.4	85
92	Maturing Wines in Oak Barrels. Effects of Origin, Volume, and Age of the Barrel on the Wine Volatile Composition. Journal of Agricultural and Food Chemistry, 2002, 50, 3272-3276.	2.4	89
93	Multivariate classification of wines from seven clones of Monastrell grapes. Journal of the Science of Food and Agriculture, 2000, 80, 497-501.	1.7	19
94	Volatile Compounds of ThreeLimoniumSpecies:L. latifolia, L.xaltaicaandL perezii. Journal of Essential Oil Research, 1998, 10, 67-69.	1.3	7