

Vania Sãjez

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

319
citations

1040056

9
h-index

1199594

12
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12
all docs

12
docs citations

12
times ranked

419
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of post-pruning storage on stilbenoid levels in <i>Vitis vinifera</i> L. canes. <i>Food Chemistry</i> , 2014, 155, 256-263.	8.2	69
2	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019, 24, 3763.	3.8	63
3	Profiling of <i>Vitis vinifera</i> L. canes (poly)phenolic compounds using comprehensive two-dimensional liquid chromatography. <i>Journal of Chromatography A</i> , 2018, 1536, 205-215.	3.7	47
4	Oligostilbenoids in <i>Vitis vinifera</i> L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. <i>Food Chemistry</i> , 2018, 265, 101-110.	8.2	47
5	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. <i>Food Research International</i> , 2021, 143, 110265.	6.2	24
6	C18 core-shell column with in-series absorbance and fluorescence detection for simultaneous monitoring of changes in stilbenoid and proanthocyanidin concentrations during grape cane storage. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1074-1075, 70-78.	2.3	20
7	Liquid Chromatography–Mass Spectrometry-Based Metabolomics for Understanding the Compositional Changes Induced by Oxidative or Anoxic Storage of Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13367-13379.	5.2	15
8	ONE-STEP PURIFICATION OF TWO SEMI-SYNTHETIC EPICATECHIN ADDUCTS PREPARED FROM AVOCADO PEELS PROCYANIDINS BY CENTRIFUGAL PARTITION CHROMATOGRAPHY AND EVALUATION OF THEIR ANTI-INFLAMMATORY EFFECTS ON ADENOCARCINOMA GASTRIC CELLS INFECTED WITH <i>Helicobacter pylori</i> . <i>Journal of the Chilean Chemical Society</i> , 2018, 63, 4222-4228.	1.2	12
9	BENCH-SCALE EXTRACTION OF STILBENOIDS AND OTHER PHENOLICS FROM STORED GRAPE CANES (<i>VITIS</i>) Tj ETQq1 1 0.784314 rgB OXIDATIVE DAMAGE. <i>Journal of the Chilean Chemical Society</i> , 2019, 64, 4414-4420.	1.2	11
10	Differences in <i>Vvufgt</i> and <i>VvmybA1</i> Gene Expression Levels and Phenolic Composition in Table Grape (<i>Vitis vinifera</i> L.) ‘Red Globe’™ and Its Somaclonal Variant ‘Pink Globe’™. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2793-2804.	5.2	7
11	LC–MS-Based Metabolomics Discriminates Premium from Standard Chilean cv. Cabernet Sauvignon Wines from Different Valleys. <i>Metabolites</i> , 2021, 11, 829.	2.9	3
12	Evaluation of the Potential of Grape Canes as a Source of Bioactive Stilbenoids. <i>ACS Symposium Series</i> , 2015, , 347-363.	0.5	1