

# Jacqui M Mcrae

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

940  
citations

687363

13  
h-index

610901

24  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1028  
citing authors

#	ARTICLE	IF	CITATIONS
1	Wine and Grape Tannin Interactions with Salivary Proteins and Their Impact on Astringency: A Review of Current Research. <i>Molecules</i> , 2011, 16, 2348-2364.	3.8	193
2	Wine Protein Haze: Mechanisms of Formation and Advances in Prevention. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4020-4030.	5.2	129
3	Thermodynamics of Grape and Wine Tannin Interaction with Polyproline: Implications for Red Wine Astringency. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12510-12518.	5.2	114
4	Impact of winemaking practices on the concentration and composition of tannins in red wine. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 601-614.	2.1	87
5	Sensory Properties of Wine Tannin Fractions: Implications for In-Mouth Sensory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 719-727.	5.2	67
6	Phenolic Compositions of 50 and 30 Year Sequences of Australian Red Wines: The Impact of Wine Age. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10093-10102.	5.2	62
7	Influence of Production Method on the Chemical Composition, Foaming Properties, and Quality of Australian Carbonated and Sparkling White Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1378-1386.	5.2	37
8	Ethanol Concentration Influences the Mechanisms of Wine Tannin Interactions with Polyproline in Model Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4345-4352.	5.2	34
9	Effect of early oxygen exposure on red wine colour and tannins. <i>Tetrahedron</i> , 2015, 71, 3131-3137.	1.9	33
10	Effect of Wine pH and Bottle Closure on Tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11618-11627.	5.2	24
11	Antibacterial compounds from <i>Planchonia careya</i> leaf extracts. <i>Journal of Ethnopharmacology</i> , 2008, 116, 554-560.	4.1	21
12	Carrageenans as heat stabilisers of white wine. <i>Australian Journal of Grape and Wine Research</i> , 2019, 25, 439-450.	2.1	20
13	Predicting protein haze formation in white wines. <i>Australian Journal of Grape and Wine Research</i> , 2018, 24, 504-511.	2.1	19
14	Valonea Tannin: Tyrosinase Inhibition Activity, Structural Elucidation and Insights into the Inhibition Mechanism. <i>Molecules</i> , 2021, 26, 2747.	3.8	14
15	Acylated flavonoid tetraglycoside from <i>Planchonia careya</i> leaves. <i>Phytochemistry Letters</i> , 2008, 1, 99-102.	1.2	12
16	Use of grape seeds to reduce haze formation in white wines. <i>Food Chemistry</i> , 2021, 341, 128250.	8.2	12
17	Use of ultrafiltration and proteolytic enzymes as alternative approaches for protein stabilisation of white wine. <i>Australian Journal of Grape and Wine Research</i> , 2021, 27, 234-245.	2.1	12
18	Effect of white wine composition on protein haze potential. <i>Australian Journal of Grape and Wine Research</i> , 2018, 24, 498-503.	2.1	11

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19	Effect of Commercial-Scale Filtration on Sensory and Colloidal Properties of Red Wines over 18 Months Bottle Aging. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 263-274.	1.7	10
20	First trials to assess the feasibility of grape seed powder (GSP) as a novel and sustainable bentonite alternative. <i>Food Chemistry</i> , 2020, 305, 125484.	8.2	8
21	Effect of dissolved carbon dioxide on the sensory properties of still white and red wines. <i>Australian Journal of Grape and Wine Research</i> , 2020, 26, 172-179.	2.1	6
22	Measuring the Molecular Dimensions of Wine Tannins: Comparison of Small-Angle X-ray Scattering, Gel-Permeation Chromatography and Mean Degree of Polymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7216-7224.	5.2	5
23	Factors Influencing Red Wine Color From the Grape to the Glass. , 2019, , 97-106.		4
24	Anthocyanins from purple passion fruit ( <i>Passiflora edulia Sims</i> ) rind – An innovative source for nonbleachable pigment production. <i>Journal of Food Science</i> , 2021, 86, 2978-2989.	3.1	4
25	Impact of commercial scale ultrafiltration on the composition of white and rosé wine. <i>Separation and Purification Technology</i> , 2022, 284, 120227.	7.9	2