Laetitia Mouls

List of Publications by Year in descending order

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#	Article	IF	Citations
1	UPLCâ€ESIâ€MS study of the oxidation markers released from tannin depolymerization: toward a better characterization of the tannin evolution over food and beverage processing. Journal of Mass Spectrometry, 2012, 47, 1450-1457.	1.6	54
2	Comprehensive study of condensed tannins by ESI mass spectrometry: average degree of polymerisation and polymer distribution determination from mass spectra. Analytical and Bioanalytical Chemistry, 2011, 400, 613-623.	3.7	31
3	Identification of new oxidation markers of grape-condensed tannins by UPLC–MS analysis after chemical depolymerization. Tetrahedron, 2015, 71, 3012-3019.	1.9	22
4	Red Wine Oxidation: Accelerated Ageing Tests, Possible Reaction Mechanisms and Application to Syrah Red Wines. Antioxidants, 2020, 9, 663.	5.1	7
5	Study of the oxidative evolution of tannins during Syrah red wines ageing by tandem mass spectrometry. Food Chemistry, 2022, 385, 132538.	8.2	7
6	Detection and Identification of Oxidation Markers of the Reaction of Grape Tannins with Volatile Thiols Commonly Found in Wine. Journal of Agricultural and Food Chemistry, 2021, 69, 3199-3208.	5.2	6
7	Unambiguous NMR Structural Determination of (+)-Catechinâ€"Laccase Dimeric Reaction Products as Potential Markers of Grape and Wine Oxidation. Molecules, 2021, 26, 6165.	3 . 8	6
8	UHPLC-Q-Orbitrap /MS2 identification of (+)-Catechin oxidation reaction dimeric products in red wines and grape seed extracts. Food Chemistry, 2022, 382, 132505.	8.2	6
9	The use of extractedâ€ion chromatograms to quantify the composition of condensed tannin subunits. Rapid Communications in Mass Spectrometry, 2020, 34, e8619.	1.5	5