

Laetitia Mouls

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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1684188

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165
citing authors

#	ARTICLE	IF	CITATIONS
1	UHPLC-Q-Orbitrap /MS2 identification of (+)-Catechin oxidation reaction dimeric products in red wines and grape seed extracts. <i>Food Chemistry</i> , 2022, 382, 132505.	8.2	6
2	Study of the oxidative evolution of tannins during Syrah red wines ageing by tandem mass spectrometry. <i>Food Chemistry</i> , 2022, 385, 132538.	8.2	7
3	Detection and Identification of Oxidation Markers of the Reaction of Grape Tannins with Volatile Thiols Commonly Found in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3199-3208.	5.2	6
4	Unambiguous NMR Structural Determination of (+)-Catechinâ€”Laccase Dimeric Reaction Products as Potential Markers of Grape and Wine Oxidation. <i>Molecules</i> , 2021, 26, 6165.	3.8	6
5	The use of extractedâ€”ion chromatograms to quantify the composition of condensed tannin subunits. <i>Rapid Communications in Mass Spectrometry</i> , 2020, 34, e8619.	1.5	5
6	Red Wine Oxidation: Accelerated Ageing Tests, Possible Reaction Mechanisms and Application to Syrah Red Wines. <i>Antioxidants</i> , 2020, 9, 663.	5.1	7
7	Identification of new oxidation markers of grape-condensed tannins by UPLCâ€”MS analysis after chemical depolymerization. <i>Tetrahedron</i> , 2015, 71, 3012-3019.	1.9	22
8	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. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1450-1457.	1.6	54
9	Comprehensive study of condensed tannins by ESI mass spectrometry: average degree of polymerisation and polymer distribution determination from mass spectra. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 613-623.	3.7	31