

Alisa Rudnitskaya

List of Publications by Citations

Source: <https://exaly.com/author-pdf/6206296/alisa-rudnitskaya-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

92
papers

3,701
citations

37
h-index

59
g-index

102
ext. papers

4,083
ext. citations

5.2
avg, IF

5.15
L-index

#	Paper	IF	Citations
92	Nonspecific sensor arrays ("electronic tongue") for chemical analysis of liquids (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2005 , 77, 1965-1983	2.1	309
91	Evaluation of Italian wine by the electronic tongue: recognition, quantitative analysis and correlation with human sensory perception. <i>Analytica Chimica Acta</i> , 2003 , 484, 33-44	6.6	182
90	Tasting of beverages using an electronic tongue. <i>Sensors and Actuators B: Chemical</i> , 1997 , 44, 291-296	8.5	166
89	A comparison of five lipid extraction solvent systems for lipidomic studies of human LDL. <i>Journal of Lipid Research</i> , 2013 , 54, 1812-24	6.3	159
88	Electronic tongues and their analytical application. <i>Analytical and Bioanalytical Chemistry</i> , 2002 , 373, 136-46	4.4	152
87	Electronic nose and electronic tongue integration for improved classification of clinical and food samples. <i>Sensors and Actuators B: Chemical</i> , 2000 , 64, 15-21	8.5	124
86	Application of Electronic Tongue for Quantitative Analysis of Mineral Water and Wine. <i>Electroanalysis</i> , 1999 , 11, 814-820	3	113
85	Instrumental measurement of beer taste attributes using an electronic tongue. <i>Analytica Chimica Acta</i> , 2009 , 646, 111-8	6.6	98
84	Cross-sensitivity evaluation of chemical sensors for electronic tongue: determination of heavy metal ions. <i>Sensors and Actuators B: Chemical</i> , 1997 , 44, 532-537	8.5	91
83	The electronic tongue and ATR-FTIR for rapid detection of sugars and acids in tomatoes. <i>Sensors and Actuators B: Chemical</i> , 2006 , 116, 107-115	8.5	84
82	Electronic tongue: a new analytical tool for liquid analysis on the basis of non-specific sensors and methods of pattern recognition. <i>Sensors and Actuators B: Chemical</i> , 2000 , 65, 235-236	8.5	83
81	Application of electronic tongue for qualitative and quantitative analysis of complex liquid media. <i>Sensors and Actuators B: Chemical</i> , 2000 , 65, 232-234	8.5	82
80	Application of a combined artificial olfaction and taste system to the quantification of relevant compounds in red wine. <i>Sensors and Actuators B: Chemical</i> , 2000 , 69, 342-347	8.5	78
79	Analysis of apples varieties: comparison of electronic tongue with different analytical techniques. <i>Sensors and Actuators B: Chemical</i> , 2006 , 116, 23-28	8.5	76
78	Electronic tongue for pharmaceutical analytics: quantification of tastes and masking effects. <i>Analytical and Bioanalytical Chemistry</i> , 2004 , 380, 36-45	4.4	75
77	The features of the electronic tongue in comparison with the characteristics of the discrete ion-selective sensors. <i>Sensors and Actuators B: Chemical</i> , 1999 , 58, 464-468	8.5	72
76	Sensor systems, electronic tongues and electronic noses, for the monitoring of biotechnological processes. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008 , 35, 443-451	4.2	69

75	Evaluation of the feasibility of the electronic tongue as a rapid analytical tool for wine age prediction and quantification of the organic acids and phenolic compounds. The case-study of Madeira wine. <i>Analytica Chimica Acta</i> , 2010 , 662, 82-9	6.6	64
74	Electronic tongue as a screening tool for rapid analysis of beer. <i>Talanta</i> , 2010 , 81, 88-94	6.2	63
73	Multisensor system on the basis of an array of non-specific chemical sensors and artificial neural networks for determination of inorganic pollutants in a model groundwater. <i>Talanta</i> , 2001 , 55, 425-31	6.2	59
72	Fermentation monitoring using multisensor systems: feasibility study of the electronic tongue. <i>Analytical and Bioanalytical Chemistry</i> , 2004 , 378, 391-5	4.4	58
71	Assessment of bitter taste of pharmaceuticals with multisensor system employing 3 way PLS regression. <i>Analytica Chimica Acta</i> , 2013 , 770, 45-52	6.6	57
70	Top-down lipidomics of low density lipoprotein reveal altered lipid profiles in advanced chronic kidney disease. <i>Journal of Lipid Research</i> , 2015 , 56, 413-22	6.3	54
69	Electronic tongue for quality assessment of ethanol, vodka and eau-de-vie. <i>Analytica Chimica Acta</i> , 2005 , 534, 129-135	6.6	54
68	Monitoring batch fermentations with an electronic tongue. <i>Journal of Biotechnology</i> , 2003 , 103, 87-91	3.7	49
67	Chemical sensor array for multicomponent analysis of biological liquids. <i>Analytica Chimica Acta</i> , 1999 , 385, 131-135	6.6	47
66	A flow injection system based on chalcogenide glass sensors for the determination of heavy metals. <i>Analytica Chimica Acta</i> , 2000 , 403, 273-277	6.6	46
65	Thin-film electrochemical sensor for diphenylamine detection using molecularly imprinted polymers. <i>Analytica Chimica Acta</i> , 2014 , 809, 141-7	6.6	45
64	Refractive Index Sensing with D-Shaped Plastic Optical Fibers for Chemical and Biochemical Applications. <i>Sensors</i> , 2016 , 16,	3.8	45
63	Instrumental measurement of bitter taste in red wine using an electronic tongue. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 3051-60	4.4	43
62	Evaluation of a novel chemical sensor system to detect clinical mastitis in bovine milk. <i>Biosensors and Bioelectronics</i> , 2007 , 22, 2689-93	11.8	43
61	Multicomponent analysis of fermentation growth media using the electronic tongue (ET). <i>Talanta</i> , 2004 , 64, 766-72	6.2	43
60	Hepatoprotection of sesquiterpenoids: a quantitative structure-activity relationship (QSAR) approach. <i>Food Chemistry</i> , 2014 , 146, 78-84	8.5	42
59	Recognition of liquid and flesh food using an 'electronic tongue'. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 375-385	3.8	39
58	Lignin-based polyurethane doped with carbon nanotubes for sensor applications. <i>Polymer International</i> , 2012 , 61, 788-794	3.3	38

57	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007 , 88, 125-131	3.8	38
56	Study of the influence of micro-oxygenation and oak chip maceration on wine composition using an electronic tongue and chemical analysis. <i>Analytica Chimica Acta</i> , 2009 , 642, 235-45	6.6	37
55	Chemical sensors and their systems. <i>Journal of Analytical Chemistry</i> , 2010 , 65, 880-898	1.1	37
54	Differentiation of four <i>Aspergillus</i> species and one <i>Zygosaccharomyces</i> with two electronic tongues based on different measurement techniques. <i>Journal of Biotechnology</i> , 2005 , 119, 300-8	3.7	36
53	Urinary metabolomic profiling of asthmatics can be related to clinical characteristics. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2016 , 71, 1362-5	9.3	34
52	Electrochemical impedance study of the lignin-derived conducting polymer. <i>Electrochimica Acta</i> , 2012 , 76, 69-76	6.7	30
51	Detection of ultra-low activities of heavy metal ions by an array of potentiometric chemical sensors. <i>Mikrochimica Acta</i> , 2008 , 163, 71-80	5.8	30
50	Astringency quantification in wine: comparison of the electronic tongue and FT-MIR spectroscopy. <i>Sensors and Actuators B: Chemical</i> , 2015 , 207, 1095-1103	8.5	29
49	Calibration Update and Drift Correction for Electronic Noses and Tongues. <i>Frontiers in Chemistry</i> , 2018 , 6, 433	5	29
48	Measurements of the effects of wine maceration with oak chips using an electronic tongue. <i>Food Chemistry</i> , 2017 , 229, 20-27	8.5	26
47	Shedding light on <i>Aspergillus niger</i> volatile exometabolome. <i>Scientific Reports</i> , 2016 , 6, 27441	4.9	26
46	Electronic tongue: Chemical sensor systems for analysis of aquatic media. <i>Russian Journal of General Chemistry</i> , 2008 , 78, 2532-2544	0.7	24
45	Potentiometric chemical sensors from lignin-poly(propylene oxide) copolymers doped by carbon nanotubes. <i>Analyst, The</i> , 2013 , 138, 501-8	5	23
44	Sensory, chemical, and electronic tongue assessment of micro-oxygenated wines and oak chip maceration: assessing the commonality of analytical techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5026-33	5.7	23
43	UV-Vis spectroscopy with chemometric data treatment: an option for on-line control in nuclear industry. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 2017 , 312, 461-470	1.5	19
42	Studies on the redox turnover of polyoxometalates using potentiometric chemical sensors. <i>New Journal of Chemistry</i> , 2012 , 36, 1036	3.6	18
41	Structural features of spent coffee grounds water-soluble polysaccharides: Towards tailor-made microwave assisted extractions. <i>Carbohydrate Polymers</i> , 2019 , 214, 53-61	10.3	17
40	Detection of copper, lead, cadmium and iron in wine using electronic tongue sensor system. <i>Talanta</i> , 2014 , 129, 63-71	6.2	17

39	Design of molecularly imprinted polymers for diphenylamine sensing. <i>Talanta</i> , 2012 , 94, 133-9	6.2	17
38	Chapter 10 Electronic tongues: new analytical perspective for chemical sensors. <i>Comprehensive Analytical Chemistry</i> , 2003 , 437-486	1.9	17
37	Oxidative stress in asthmatic and non-asthmatic adolescent swimmers-A breathomics approach. <i>Pediatric Allergy and Immunology</i> , 2017 , 28, 452-457	4.2	16
36	Assessing taste without using humans: rat brief access aversion model and electronic tongue. <i>International Journal of Pharmaceutics</i> , 2012 , 435, 137-9	6.5	15
35	Quality evaluation of cork from <i>Quercus suber</i> L. by the electronic tongue. <i>Analytica Chimica Acta</i> , 2006 , 563, 315-318	6.6	15
34	Methods for Multivariate Calibrations for Processing of the Dynamic Response of a Flow-Injection Multiple-Sensor System. <i>Russian Journal of Applied Chemistry</i> , 2005 , 78, 89-95	0.8	15
33	D-Shaped POF Sensors for Refractive Index Sensing-The Importance of Surface Roughness. <i>Sensors</i> , 2019 , 19,	3.8	14
32	Metabolomic-Based Strategy for Fingerprinting of <i>Sambucus nigra</i> L. Berry Volatile Terpenoids and Norisoprenoids: Influence of Ripening and Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5428-38	5.7	14
31	Multisensor systems of the electronic tongue type as novel opportunities in design and application of chemical sensors. <i>Russian Chemical Reviews</i> , 2006 , 75, 125-132	6.8	14
30	A comprehensive look into the volatile exometabolome of enteroxic and non-enterotoxic <i>Staphylococcus aureus</i> strains. <i>International Journal of Biochemistry and Cell Biology</i> , 2019 , 108, 40-50	5.6	14
29	Calibration update strategies for an array of potentiometric chemical sensors. <i>Sensors and Actuators B: Chemical</i> , 2017 , 238, 1181-1189	8.5	13
28	Multisensor system for determination of polyoxometalates containing vanadium at its different oxidation states. <i>Talanta</i> , 2007 , 72, 497-505	6.2	13
27	Determination of paralytic shellfish toxins using potentiometric electronic tongue. <i>Sensors and Actuators B: Chemical</i> , 2018 , 263, 550-556	8.5	12
26	Cheeses Made from Raw and Pasteurized Cow's Milk Analysed by an Electronic Nose and an Electronic Tongue. <i>Sensors</i> , 2018 , 18,	3.8	11
25	The impact of exercise training on the lipid peroxidation metabolomic profile and respiratory infection risk in older adults. <i>European Journal of Sport Science</i> , 2019 , 19, 384-393	3.9	10
24	Comparison of gas chromatography-mass spectrometry and electronic tongue analysis for the classification of onions and shallots. <i>International Journal of Environmental Analytical Chemistry</i> , 2005 , 85, 971-980	1.8	10
23	Paralytic Shellfish Toxins (PST)-Transforming Enzymes: A Review. <i>Toxins</i> , 2020 , 12,	4.9	9
22	Modified kraft lignin for bioremediation applications. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2012 , 47, 298-307	2.3	9

21	Potentiometric chemical sensors for the detection of paralytic shellfish toxins. <i>Talanta</i> , 2018 , 181, 380-384		8
20	Major characteristics of microplastics in mussels from the Portuguese coast. <i>Environmental Research</i> , 2021 , 197, 110993	7.9	8
19	Nanocomposite Polymeric Materials Based on Eucalyptus Lignoboost Kraft Lignin for Liquid Sensing Applications. <i>Materials</i> , 2020 , 13,	3.5	8
18	New chemical sensors based on extraction systems for stable fission products analysis. <i>Radiochimica Acta</i> , 2009 , 97,	1.9	7
17	Assessment of bitterness intensity and suppression effects using an Electronic Tongue 2009 ,		4
16	Optimization of an Evanescent Field Sensor based on D-Shaped Plastic Optical Fiber for Chemical and Biochemical Sensing. <i>Procedia Engineering</i> , 2016 , 168, 810-813		4
15	Data on yields, sugars and glycosidic-linkage analyses of coffee arabinogalactan and galactomannan mixtures and optimization of their microwave assisted extraction from spent coffee grounds. <i>Data in Brief</i> , 2019 , 24, 103931	1.2	3
14	A Carbamoylase-Based Bioassay for the Detection of Paralytic Shellfish Poisoning Toxins. <i>Sensors</i> , 2020 , 20,	3.8	3
13	Comprehensive Study of Variety Oenological Potential Using Statistic Tools for the Efficient Use of Non-Renewable Resources. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 4003	2.6	3
12	Electronic tongue as a rapid tool for the assessment of coffee flavour and chemical composition 2014 ,		2
11	Assessment of Transition Metals Toxicity in Environmental Matrices Using Potentiometric Electrodes: Inorganic Mercury(II) in the Seawater as a Case Study. <i>Electroanalysis</i> , 2015 , 27, 1932-1938	3	2
10	Measurement Of Beer Taste Attributes Using An Electronic Tongue 2009 ,		2
9	Comparison of the analytical potential of individual sensors and a multisensor system of the Electronic tongueType for the example of determination of the perchlorate ion. <i>Russian Journal of Applied Chemistry</i> , 2010 , 83, 1563-1569	0.8	2
8	Molecularly Imprinted Polymer Thin-Film Electrochemical Sensors. <i>Methods in Molecular Biology</i> , 2019 , 2027, 151-161	1.4	2
7	Using electronic tongues and noses to assess food.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 2010 , 5,	3.2	2
6	Monitoring of Fermentation and Biotechnological Processes 2016 , 225-233		2
5	Sorption of okadaic acid lipophilic toxin onto plastics in seawater. <i>Marine Pollution Bulletin</i> , 2020 , 157, 111322	6.7	1
4	Biomimetic Sensor Arrays 2017 , 154-154		1

- | | | | |
|---|---|-----|---|
| 3 | Tetraphenylporphyrin Sensors with High Cross Sensitivity for Electronic-Tongue Analyzers. <i>Russian Journal of Applied Chemistry</i> , 2002 , 75, 727-732 | 0.8 | 1 |
| 2 | Lignosulfonate-Based Conducting Flexible Polymeric Membranes for Liquid Sensing Applications. <i>Materials</i> , 2021 , 14, | 3.5 | 1 |
| 1 | Electronic tongue An array of non-specific chemical sensors for analysis of radioactive solutions. <i>European Physical Journal D</i> , 2006 , 56, D271-D277 | | |