

# Alisa Rudnitskaya

## List of Publications by Year in Descending Order

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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	Comprehensive Study of Variety Oenological Potential Using Statistic Tools for the Efficient Use of Non-Renewable Resources. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4003	2.6	3
91	Major characteristics of microplastics in mussels from the Portuguese coast. <i>Environmental Research</i> , <b>2021</b> , 197, 110993	7.9	8
90	Lignosulfonate-Based Conducting Flexible Polymeric Membranes for Liquid Sensing Applications. <i>Materials</i> , <b>2021</b> , 14,	3.5	1
89	Sorption of okadaic acid lipophilic toxin onto plastics in seawater. <i>Marine Pollution Bulletin</i> , <b>2020</b> , 157, 111322	6.7	1
88	Paralytic Shellfish Toxins (PST)-Transforming Enzymes: A Review. <i>Toxins</i> , <b>2020</b> , 12,	4.9	9
87	A Carbamoylase-Based Bioassay for the Detection of Paralytic Shellfish Poisoning Toxins. <i>Sensors</i> , <b>2020</b> , 20,	3.8	3
86	Nanocomposite Polymeric Materials Based on Eucalyptus Lignoboost Kraft Lignin for Liquid Sensing Applications. <i>Materials</i> , <b>2020</b> , 13,	3.5	8
85	D-Shaped POF Sensors for Refractive Index Sensing-The Importance of Surface Roughness. <i>Sensors</i> , <b>2019</b> , 19,	3.8	14
84	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> , <b>2019</b> , 24, 103931	1.2	3
83	Structural features of spent coffee grounds water-soluble polysaccharides: Towards tailor-made microwave assisted extractions. <i>Carbohydrate Polymers</i> , <b>2019</b> , 214, 53-61	10.3	17
82	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> , <b>2019</b> , 19, 384-393	3.9	10
81	Molecularly Imprinted Polymer Thin-Film Electrochemical Sensors. <i>Methods in Molecular Biology</i> , <b>2019</b> , 2027, 151-161	1.4	2
80	A comprehensive look into the volatile exometabolome of enterotoxic and non-enterotoxic <i>Staphylococcus aureus</i> strains. <i>International Journal of Biochemistry and Cell Biology</i> , <b>2019</b> , 108, 40-50	5.6	14
79	Determination of paralytic shellfish toxins using potentiometric electronic tongue. <i>Sensors and Actuators B: Chemical</i> , <b>2018</b> , 263, 550-556	8.5	12
78	Potentiometric chemical sensors for the detection of paralytic shellfish toxins. <i>Talanta</i> , <b>2018</b> , 181, 380-384		8
77	Cheeses Made from Raw and Pasteurized Cow's Milk Analysed by an Electronic Nose and an Electronic Tongue. <i>Sensors</i> , <b>2018</b> , 18,	3.8	11
76	Calibration Update and Drift Correction for Electronic Noses and Tongues. <i>Frontiers in Chemistry</i> , <b>2018</b> , 6, 433	5	29

75	Measurements of the effects of wine maceration with oak chips using an electronic tongue. <i>Food Chemistry</i> , <b>2017</b> , 229, 20-27	8.5	26
74	Oxidative stress in asthmatic and non-asthmatic adolescent swimmers-A breathomics approach. <i>Pediatric Allergy and Immunology</i> , <b>2017</b> , 28, 452-457	4.2	16
73	UV-Vis spectroscopy with chemometric data treatment: an option for on-line control in nuclear industry. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , <b>2017</b> , 312, 461-470	1.5	19
72	Biomimetic Sensor Arrays <b>2017</b> , 154-154		1
71	Calibration update strategies for an array of potentiometric chemical sensors. <i>Sensors and Actuators B: Chemical</i> , <b>2017</b> , 238, 1181-1189	8.5	13
70	Shedding light on <i>Aspergillus niger</i> volatile exometabolome. <i>Scientific Reports</i> , <b>2016</b> , 6, 27441	4.9	26
69	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> , <b>2016</b> , 64, 5428-38	5.7	14
68	Monitoring of Fermentation and Biotechnological Processes <b>2016</b> , 225-233		2
67	Refractive Index Sensing with D-Shaped Plastic Optical Fibers for Chemical and Biochemical Applications. <i>Sensors</i> , <b>2016</b> , 16,	3.8	45
66	Urinary metabolomic profiling of asthmatics can be related to clinical characteristics. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2016</b> , 71, 1362-5	9.3	34
65	Optimization of an Evanescent Field Sensor based on D-Shaped Plastic Optical Fiber for Chemical and Biochemical Sensing. <i>Procedia Engineering</i> , <b>2016</b> , 168, 810-813		4
64	Astringency quantification in wine: comparison of the electronic tongue and FT-MIR spectroscopy. <i>Sensors and Actuators B: Chemical</i> , <b>2015</b> , 207, 1095-1103	8.5	29
63	Assessment of Transition Metals Toxicity in Environmental Matrices Using Potentiometric Electrodes: Inorganic Mercury(II) in the Seawater as a Case Study. <i>Electroanalysis</i> , <b>2015</b> , 27, 1932-1938	3	2
62	Top-down lipidomics of low density lipoprotein reveal altered lipid profiles in advanced chronic kidney disease. <i>Journal of Lipid Research</i> , <b>2015</b> , 56, 413-22	6.3	54
61	Hepatoprotection of sesquiterpenoids: a quantitative structure-activity relationship (QSAR) approach. <i>Food Chemistry</i> , <b>2014</b> , 146, 78-84	8.5	42
60	Thin-film electrochemical sensor for diphenylamine detection using molecularly imprinted polymers. <i>Analytica Chimica Acta</i> , <b>2014</b> , 809, 141-7	6.6	45
59	Electronic tongue as a rapid tool for the assessment of coffee flavour and chemical composition <b>2014</b> ,		2
58	Detection of copper, lead, cadmium and iron in wine using electronic tongue sensor system. <i>Talanta</i> , <b>2014</b> , 129, 63-71	6.2	17

57	A comparison of five lipid extraction solvent systems for lipidomic studies of human LDL. <i>Journal of Lipid Research</i> , <b>2013</b> , 54, 1812-24	6.3	159
56	Potentiometric chemical sensors from lignin-poly(propylene oxide) copolymers doped by carbon nanotubes. <i>Analyst, The</i> , <b>2013</b> , 138, 501-8	5	23
55	Assessment of bitter taste of pharmaceuticals with multisensor system employing 3 way PLS regression. <i>Analytica Chimica Acta</i> , <b>2013</b> , 770, 45-52	6.6	57
54	Electrochemical impedance study of the lignin-derived conducting polymer. <i>Electrochimica Acta</i> , <b>2012</b> , 76, 69-76	6.7	30
53	Studies on the redox turnover of polyoxometalates using potentiometric chemical sensors. <i>New Journal of Chemistry</i> , <b>2012</b> , 36, 1036	3.6	18
52	Design of molecularly imprinted polymers for diphenylamine sensing. <i>Talanta</i> , <b>2012</b> , 94, 133-9	6.2	17
51	Assessing taste without using humans: rat brief access aversion model and electronic tongue. <i>International Journal of Pharmaceutics</i> , <b>2012</b> , 435, 137-9	6.5	15
50	Lignin-based polyurethane doped with carbon nanotubes for sensor applications. <i>Polymer International</i> , <b>2012</b> , 61, 788-794	3.3	38
49	Modified kraft lignin for bioremediation applications. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , <b>2012</b> , 47, 298-307	2.3	9
48	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> , <b>2010</b> , 58, 5026-33	5.7	23
47	Electronic tongue as a screening tool for rapid analysis of beer. <i>Talanta</i> , <b>2010</b> , 81, 88-94	6.2	63
46	Chemical sensors and their systems. <i>Journal of Analytical Chemistry</i> , <b>2010</b> , 65, 880-898	1.1	37
45	Comparison of the analytical potential of individual sensors and a multisensor system of the Electronic tongue type for the example of determination of the perchlorate ion. <i>Russian Journal of Applied Chemistry</i> , <b>2010</b> , 83, 1563-1569	0.8	2
44	Instrumental measurement of bitter taste in red wine using an electronic tongue. <i>Analytical and Bioanalytical Chemistry</i> , <b>2010</b> , 397, 3051-60	4.4	43
43	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> , <b>2010</b> , 662, 82-9	6.6	64
42	Using electronic tongues and noses to assess food.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , <b>2010</b> , 5,	3.2	2
41	New chemical sensors based on extraction systems for stable fission products analysis. <i>Radiochimica Acta</i> , <b>2009</b> , 97,	1.9	7
40	Assessment of bitterness intensity and suppression effects using an Electronic Tongue <b>2009</b> ,		4

39	Measurement Of Beer Taste Attributes Using An Electronic Tongue <b>2009</b> ,		2
38	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> , <b>2009</b> , 642, 235-45	6.6	37
37	Instrumental measurement of beer taste attributes using an electronic tongue. <i>Analytica Chimica Acta</i> , <b>2009</b> , 646, 111-8	6.6	98
36	Detection of ultra-low activities of heavy metal ions by an array of potentiometric chemical sensors. <i>Mikrochimica Acta</i> , <b>2008</b> , 163, 71-80	5.8	30
35	Sensor systems, electronic tongues and electronic noses, for the monitoring of biotechnological processes. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2008</b> , 35, 443-451	4.2	69
34	Electronic tongue: Chemical sensor systems for analysis of aquatic media. <i>Russian Journal of General Chemistry</i> , <b>2008</b> , 78, 2532-2544	0.7	24
33	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , <b>2007</b> , 88, 125-131	3.8	38
32	Evaluation of a novel chemical sensor system to detect clinical mastitis in bovine milk. <i>Biosensors and Bioelectronics</i> , <b>2007</b> , 22, 2689-93	11.8	43
31	Multisensor system for determination of polyoxometalates containing vanadium at its different oxidation states. <i>Talanta</i> , <b>2007</b> , 72, 497-505	6.2	13
30	The electronic tongue and ATRFTIR for rapid detection of sugars and acids in tomatoes. <i>Sensors and Actuators B: Chemical</i> , <b>2006</b> , 116, 107-115	8.5	84
29	Multisensor systems of the electronic tongue type as novel opportunities in design and application of chemical sensors. <i>Russian Chemical Reviews</i> , <b>2006</b> , 75, 125-132	6.8	14
28	Quality evaluation of cork from <i>Quercus suber</i> L. by the electronic tongue. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 315-318	6.6	15
27	Analysis of apples varieties [comparison of electronic tongue with different analytical techniques. <i>Sensors and Actuators B: Chemical</i> , <b>2006</b> , 116, 23-28	8.5	76
26	Electronic tongue [an array of non-specific chemical sensors [for analysis of radioactive solutions. <i>European Physical Journal D</i> , <b>2006</b> , 56, D271-D277		
25	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> , <b>2005</b> , 119, 300-8	3.7	36
24	Nonspecific sensor arrays ("electronic tongue") for chemical analysis of liquids (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , <b>2005</b> , 77, 1965-1983	2.1	309
23	Electronic tongue for quality assessment of ethanol, vodka and eau-de-vie. <i>Analytica Chimica Acta</i> , <b>2005</b> , 534, 129-135	6.6	54
22	Methods for Multivariate Calibrations for Processing of the Dynamic Response of a Flow-Injection Multiple-Sensor System. <i>Russian Journal of Applied Chemistry</i> , <b>2005</b> , 78, 89-95	0.8	15

21	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> , <b>2005</b> , 85, 971-980	1.8	10
20	Fermentation monitoring using multisensor systems: feasibility study of the electronic tongue. <i>Analytical and Bioanalytical Chemistry</i> , <b>2004</b> , 378, 391-5	4.4	58
19	Electronic tongue for pharmaceutical analytics: quantification of tastes and masking effects. <i>Analytical and Bioanalytical Chemistry</i> , <b>2004</b> , 380, 36-45	4.4	75
18	Multicomponent analysis of fermentation growth media using the electronic tongue (ET). <i>Talanta</i> , <b>2004</b> , 64, 766-72	6.2	43
17	Evaluation of Italian wine by the electronic tongue: recognition, quantitative analysis and correlation with human sensory perception. <i>Analytica Chimica Acta</i> , <b>2003</b> , 484, 33-44	6.6	182
16	Monitoring batch fermentations with an electronic tongue. <i>Journal of Biotechnology</i> , <b>2003</b> , 103, 87-91	3.7	49
15	Chapter 10 Electronic tongues: new analytical perspective for chemical sensors. <i>Comprehensive Analytical Chemistry</i> , <b>2003</b> , 437-486	1.9	17
14	Electronic tongues and their analytical application. <i>Analytical and Bioanalytical Chemistry</i> , <b>2002</b> , 373, 136-46	4.4	152
13	Recognition of liquid and flesh food using an 'electronic tongue'. <i>International Journal of Food Science and Technology</i> , <b>2002</b> , 37, 375-385	3.8	39
12	Tetraphenylporphyrin Sensors with High Cross Sensitivity for Electronic-Tongue Analyzers. <i>Russian Journal of Applied Chemistry</i> , <b>2002</b> , 75, 727-732	0.8	1
11	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> , <b>2001</b> , 55, 425-31	6.2	59
10	A flow injection system based on chalcogenide glass sensors for the determination of heavy metals. <i>Analytica Chimica Acta</i> , <b>2000</b> , 403, 273-277	6.6	46
9	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> , <b>2000</b> , 69, 342-347	8.5	78
8	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> , <b>2000</b> , 65, 235-236	8.5	83
7	Application of electronic tongue for qualitative and quantitative analysis of complex liquid media. <i>Sensors and Actuators B: Chemical</i> , <b>2000</b> , 65, 232-234	8.5	82
6	Electronic nose and electronic tongue integration for improved classification of clinical and food samples. <i>Sensors and Actuators B: Chemical</i> , <b>2000</b> , 64, 15-21	8.5	124
5	The features of the electronic tongue in comparison with the characteristics of the discrete ion-selective sensors. <i>Sensors and Actuators B: Chemical</i> , <b>1999</b> , 58, 464-468	8.5	72
4	Chemical sensor array for multicomponent analysis of biological liquids. <i>Analytica Chimica Acta</i> , <b>1999</b> , 385, 131-135	6.6	47

3	Application of Electronic Tongue for Quantitative Analysis of Mineral Water and Wine. <i>Electroanalysis</i> , <b>1999</b> , 11, 814-820	3	113
2	Cross-sensitivity evaluation of chemical sensors for electronic tongue: determination of heavy metal ions. <i>Sensors and Actuators B: Chemical</i> , <b>1997</b> , 44, 532-537	8.5	91
1	Tasting of beverages using an electronic tongue. <i>Sensors and Actuators B: Chemical</i> , <b>1997</b> , 44, 291-296	8.5	166