

# Cristina Lasanta Melero

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

319  
citations

933447

10  
h-index

996975

15  
g-index

17  
all docs

17  
docs citations

17  
times ranked

455  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Influence of pollen addition on mead elaboration: Physicochemical and sensory characteristics. Food Chemistry, 2011, 126, 574-582.   | 8.2  | 70        |
| 2  | Tartrate stabilization of wines. Trends in Food Science and Technology, 2012, 28, 52-59.   | 15.1 | 57        |
| 3  | Use of lysozyme for the prevention and treatment of heterolactic fermentation in the biological aging of sherry wines. Food Control, 2010, 21, 1442-1447.  | 5.5  | 34        |
| 4  | Benchmarking laboratoryâ€scale pomegranate vinegar against commercial wine vinegars: antioxidant activity and chemical composition. Journal of the Science of Food and Agriculture, 2018, 98, 4749-4758.                | 3.5  | 27        |
| 5  | The influence of cation exchange treatment on the final characteristics of red wines. Food Chemistry, 2013, 138, 1072-1078.  | 8.2  | 21        |
| 6  | Theoretical model for ion exchange of iron (III) in chelating resins: Application to metal ion removal from wine. Chemical Engineering Science, 2005, 60, 3477-3486.   | 3.8  | 20        |
| 7  | Effect of lysozyme on â€florâ€velum yeasts in the biological aging of sherry wines. Food Microbiology, 2012, 30, 245-252.  | 4.2  | 20        |
| 8  | The influence of ripeness grade on the composition of musts and wines from Vitis vinifera cv. Tempranillo grown in a warm climate. Food Research International, 2014, 64, 432-438.                                       | 6.2  | 19        |
| 9  | Influence of fermentation temperature and yeast type on the chemical and sensory profile of handcrafted beers. Journal of the Science of Food and Agriculture, 2021, 101, 1174-1181.                                     | 3.5  | 17        |
| 10 | Influence of different fermentation conditions on the analytical and sensory properties of craft beers: Hopping, fermentation temperature and yeast strain. Journal of Food Composition and Analysis, 2022, 106, 104278. | 3.9  | 12        |
| 11 | Alternative beverages for probiotic foods. European Food Research and Technology, 2022, 248, 301-314.  | 3.3  | 7         |
| 12 | Chemical modeling for pH prediction of acidified musts with gypsum and tartaric acid in warm regions. Food Chemistry, 2015, 168, 218-224.  | 8.2  | 5         |
| 13 | Study of the Lipidic and Proteic Composition of an Industrial Filmogenic Yeast with Applications as a Nutritional Supplement. Journal of Agricultural and Food Chemistry, 2008, 56, 12025-12030.                         | 5.2  | 4         |
| 14 | Evaluation of the influence of the microorganisms involved in the production of beers on their sensory characteristics. Food and Bioproducts Processing, 2022, 135, 33-47.   | 3.6  | 4         |
| 15 | Applications of Ion Exchangers in Alcohol Beverage Industry. , 2012, , 97-107.   |      | 1         |
| 16 | Acidification of musts in warm regions with tartaric acid and calcium sulfate at industrial scale. BIO Web of Conferences, 2015, 5, 02007.   | 0.2  | 1         |
| 17 | Aprendizaje a distancia del anÃ¡lisis sensorial de vinos. , 2014, , .  |      | 0         |