

Cristina Lasanta Melero

List of Publications by Year in descending order

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17
papers

319
citations

933447

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h-index

996975

15
g-index

17
all docs

17
docs citations

17
times ranked

455
citing authors

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