

# JosÃ© Maria Oliveira

## List of Publications by Year in descending order

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Version: 2024-02-01

48  
papers

1,926  
citations

236912

25  
h-index

265191

42  
g-index

48  
all docs

48  
docs citations

48  
times ranked

2192  
citing authors

#	ARTICLE	IF	CITATIONS
1	Reuse of oak chips for modification of the volatile fraction of alcoholic beverages. LWT - Food Science and Technology, 2021, 135, 110046.	5.2	6
2	Rootstock Effect on Volatile Composition of Albariño Wines. Applied Sciences (Switzerland), 2021, 11, 2135.	2.5	8
3	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. Molecules, 2020, 25, 621.	3.8	19
4	Evaluation of multi-starter <i>S. cerevisiae</i> / <i>D. bruxellensis</i> cultures for mimicking and accelerating transformations occurring during barrel ageing of beer. Food Chemistry, 2020, 323, 126826.	8.2	6
5	Understanding wine sorption by oak wood: Modeling of wine uptake and characterization of volatile compounds retention. Food Research International, 2019, 116, 249-257.	6.2	19
6	Volatile Composition and Sensory Properties of Mead. Microorganisms, 2019, 7, 404.	3.6	20
7	Impact of fining agents on the volatile composition of sparkling mead. Journal of the Institute of Brewing, 2019, 125, 125-133.	2.3	7
8	Factors affecting extraction of adsorbed wine volatile compounds and wood extractives from used oak wood. Food Chemistry, 2019, 295, 156-164.	8.2	23
9	Volatile fingerprinting differentiates diverse-aged craft beers. LWT - Food Science and Technology, 2019, 108, 129-136.	5.2	17
10	Antibacterial and anti-biofilm activity of cinnamon essential oil and eugenol. Ciencia Rural, 2019, 49, .	0.5	17
11	Production of blueberry wine and volatile characterization of young and bottle-aged beverages. Food Science and Nutrition, 2019, 7, 617-627.	3.4	8
12	New PLS analysis approach to wine volatile compounds characterization by near infrared spectroscopy (NIR). Food Chemistry, 2018, 246, 172-178.	8.2	80
13	Increasing the Sustainability of the Coffee Agro-Industry: Spent Coffee Grounds as a Source of New Beverages. Beverages, 2018, 4, 105.	2.8	26
14	Influence of fining agents on the sensorial characteristics and volatile composition of mead. Journal of the Institute of Brewing, 2017, 123, 562-571.	2.3	14
15	Vinegar production from fruit concentrates: effect on volatile composition and antioxidant activity. Journal of Food Science and Technology, 2017, 54, 4112-4122.	2.8	29
16	Effect of Vertical Shoot-Positioned, Scott-Henry, Geneva Double-Curtain, Arch-Cane, and Parral Training Systems on the Volatile Composition of Albariño Wines. Molecules, 2017, 22, 1500.	3.8	7
17	Mead and Other Fermented Beverages. , 2017, , 407-434.		16
18	Anti-biofim and Antibacterial Effect of Essential Oils and Their Major Compounds. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 624-631.	1.9	17

#	ARTICLE	IF	CITATIONS
19	Systematic approach for the development of fruit wines from industrially processed fruit concentrates, including optimization of fermentation parameters, chemical characterization and sensory evaluation. LWT - Food Science and Technology, 2015, 62, 1043-1052.	5.2	35
20	Mead production: effect of nitrogen supplementation on growth, fermentation profile and aroma formation by yeasts in mead fermentation. Journal of the Institute of Brewing, 2015, 121, 122-128.	2.3	20
21	Integrated continuous winemaking process involving sequential alcoholic and malolactic fermentations with immobilized cells. Process Biochemistry, 2014, 49, 1-9.	3.7	18
22	Consecutive alcoholic fermentations of white grape musts with yeasts immobilized on grape skins "Effect of biocatalyst storage and SO2 concentration on wine characteristics. LWT - Food Science and Technology, 2014, 59, 1114-1122.	5.2	12
23	Immobilized cell systems for batch and continuous winemaking. Trends in Food Science and Technology, 2014, 40, 33-47.	15.1	33
24	Effect of Saccharomyces cerevisiae cells immobilisation on mead production. LWT - Food Science and Technology, 2014, 56, 21-30.	5.2	35
25	High-cell-density fermentation of Saccharomyces cerevisiae for the optimisation of mead production. Food Microbiology, 2013, 33, 114-123.	4.2	80
26	Malolactic fermentation of wines with immobilised lactic acid bacteria "Influence of concentration, type of support material and storage conditions. Food Chemistry, 2013, 138, 1510-1514.	8.2	42
27	Production, chemical characterization, and sensory profile of a novel spirit elaborated from spent coffee ground. LWT - Food Science and Technology, 2013, 54, 557-563.	5.2	57
28	Production of white wine by Saccharomyces cerevisiae immobilized on grape pomace. Journal of the Institute of Brewing, 2012, 118, 163-173.	2.3	23
29	Changes in free and bound fractions of aroma compounds of four Vitis vinifera cultivars at the last ripening stages. Phytochemistry, 2012, 74, 196-205.	2.9	66
30	Early leaf removal impact on volatile composition of Tempranillo wines. Journal of the Science of Food and Agriculture, 2012, 92, 935-942.	3.5	37
31	Chemical composition and sensory analysis of cheese whey-based beverages using kefir grains as starter culture. International Journal of Food Science and Technology, 2011, 46, 871-878.	2.7	38
32	Evaluating the potential of wine-making residues and corn cobs as support materials for cell immobilization for ethanol production. Industrial Crops and Products, 2011, 34, 979-985.	5.2	40
33	Study of the Volatile and Glycosidically Bound Compounds of Minority Vitis vinifera Red Cultivars from NW Spain. Journal of the Institute of Brewing, 2011, 117, 462-471.	2.3	14
34	Comparative study of the biochemical changes and volatile compound formations during the production of novel whey-based kefir beverages and traditional milk kefir. Food Chemistry, 2011, 126, 249-253.	8.2	79
35	Fermentative behavior of Saccharomyces strains during microvinification of raspberry juice (Rubus) Tj ETQq1 1 0.784314 rgBTj/Overlock	4.7	31
36	Correlation between volatile composition and sensory properties in Spanish Albariño wines. Microchemical Journal, 2010, 95, 240-246.	4.5	129

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37	Microextraction and Gas Chromatography/Mass Spectrometry for improved analysis of geosmin and other fungal off-flavours in grape juice. Journal of Microbiological Methods, 2010, 83, 48-52.	1.6	32
38	Characterization of different fruit wines made from cacao, cupuassu, gabioba, jaboticaba and umbu. LWT - Food Science and Technology, 2010, 43, 1564-1572.	5.2	111
39	Raspberry (Rubus idaeus L.) wine: Yeast selection, sensory evaluation and instrumental analysis of volatile and other compounds. Food Research International, 2010, 43, 2303-2314.	6.2	101
40	Determination of total and available fractions of PAHs by SPME in oily wastewaters: overcoming interference from NAPL and NOM. Environmental Science and Pollution Research, 2009, 16, 671-678.	5.3	23
41	Characterisation of volatile compounds in an alcoholic beverage produced by whey fermentation. Food Chemistry, 2009, 112, 929-935.	8.2	181
42	Volatile composition of wines from cvs. Blanco lexítimo, Agudelo and Serradelo (Vitis vinifera) grown in Betanzos (NW Spain). Journal of the Institute of Brewing, 2009, 115, 35-40.	2.3	35
43	Monoterpenic Characterization of White Cultivars from Vinhos Verdes Appellation of Origin (North) Tj ETQq1 1 0.784314 rgBT /Overl	2.3	18
44	Changes in aromatic characteristics of Loureiro and Alvarinho wines during maturation. Journal of Food Composition and Analysis, 2008, 21, 695-707.	3.9	42
45	Volatile and Glycosidically Bound Composition of Loureiro and Alvarinho Wines. Food Science and Technology International, 2008, 14, 341-353.	2.2	37
46	Brewery and Winery Wastewater Treatment: Some Focal Points of Design and Operation. , 2007, , 109-131.		33
47	C6-alcohols as varietal markers for assessment of wine origin. Analytica Chimica Acta, 2006, 563, 300-309.	5.4	140
48	Characterization and differentiation of five "Vinhos Verdes" grape varieties on the basis of monoterpenic compounds. Analytica Chimica Acta, 2004, 513, 269-275.	5.4	45