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List of Publications by Year in descending order

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48
papers

1,926
citations

270111

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all docs

48
docs citations

48
times ranked

2328
citing authors

#	ARTICLE	IF	CITATIONS
1	Reuse of oak chips for modification of the volatile fraction of alcoholic beverages. <i>LWT - Food Science and Technology</i> , 2021, 135, 110046.	2.5	6
2	Rootstock Effect on Volatile Composition of Albariño Wines. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2135.	1.3	8
3	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. <i>Molecules</i> , 2020, 25, 621.	1.7	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. <i>Food Chemistry</i> , 2020, 323, 126826.	4.2	6
5	Understanding wine sorption by oak wood: Modeling of wine uptake and characterization of volatile compounds retention. <i>Food Research International</i> , 2019, 116, 249-257.	2.9	19
6	Volatile Composition and Sensory Properties of Mead. <i>Microorganisms</i> , 2019, 7, 404.	1.6	20
7	Impact of fining agents on the volatile composition of sparkling mead. <i>Journal of the Institute of Brewing</i> , 2019, 125, 125-133.	0.8	7
8	Factors affecting extraction of adsorbed wine volatile compounds and wood extractives from used oak wood. <i>Food Chemistry</i> , 2019, 295, 156-164.	4.2	23
9	Volatile fingerprinting differentiates diverse-aged craft beers. <i>LWT - Food Science and Technology</i> , 2019, 108, 129-136.	2.5	17
10	Antibacterial and anti-biofilm activity of cinnamon essential oil and eugenol. <i>Ciencia Rural</i> , 2019, 49, .	0.3	17
11	Production of blueberry wine and volatile characterization of young and bottle-aged beverages. <i>Food Science and Nutrition</i> , 2019, 7, 617-627.	1.5	8
12	New PLS analysis approach to wine volatile compounds characterization by near infrared spectroscopy (NIR). <i>Food Chemistry</i> , 2018, 246, 172-178.	4.2	80
13	Increasing the Sustainability of the Coffee Agro-Industry: Spent Coffee Grounds as a Source of New Beverages. <i>Beverages</i> , 2018, 4, 105.	1.3	26
14	Influence of fining agents on the sensorial characteristics and volatile composition of mead. <i>Journal of the Institute of Brewing</i> , 2017, 123, 562-571.	0.8	14
15	Vinegar production from fruit concentrates: effect on volatile composition and antioxidant activity. <i>Journal of Food Science and Technology</i> , 2017, 54, 4112-4122.	1.4	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. <i>Molecules</i> , 2017, 22, 1500.	1.7	7
17	Mead and Other Fermented Beverages. , 2017, , 407-434.		16
18	Anti-biofim and Antibacterial Effect of Essential Oils and Their Major Compounds. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 624-631.	0.7	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. <i>LWT - Food Science and Technology</i> , 2015, 62, 1043-1052.	2.5	35
20	Mead production: effect of nitrogen supplementation on growth, fermentation profile and aroma formation by yeasts in mead fermentation. <i>Journal of the Institute of Brewing</i> , 2015, 121, 122-128.	0.8	20
21	Integrated continuous winemaking process involving sequential alcoholic and malolactic fermentations with immobilized cells. <i>Process Biochemistry</i> , 2014, 49, 1-9.	1.8	18
22	Consecutive alcoholic fermentations of white grape musts with yeasts immobilized on grape skins "Effect of biocatalyst storage and SO ₂ concentration on wine characteristics. <i>LWT - Food Science and Technology</i> , 2014, 59, 1114-1122.	2.5	12
23	Immobilized cell systems for batch and continuous winemaking. <i>Trends in Food Science and Technology</i> , 2014, 40, 33-47.	7.8	33
24	Effect of <i>Saccharomyces cerevisiae</i> cells immobilisation on mead production. <i>LWT - Food Science and Technology</i> , 2014, 56, 21-30.	2.5	35
25	High-cell-density fermentation of <i>Saccharomyces cerevisiae</i> for the optimisation of mead production. <i>Food Microbiology</i> , 2013, 33, 114-123.	2.1	80
26	Malolactic fermentation of wines with immobilised lactic acid bacteria "Influence of concentration, type of support material and storage conditions. <i>Food Chemistry</i> , 2013, 138, 1510-1514.	4.2	42
27	Production, chemical characterization, and sensory profile of a novel spirit elaborated from spent coffee ground. <i>LWT - Food Science and Technology</i> , 2013, 54, 557-563.	2.5	57
28	Production of white wine by <i>Saccharomyces cerevisiae</i> immobilized on grape pomace. <i>Journal of the Institute of Brewing</i> , 2012, 118, 163-173.	0.8	23
29	Changes in free and bound fractions of aroma compounds of four <i>Vitis vinifera</i> cultivars at the last ripening stages. <i>Phytochemistry</i> , 2012, 74, 196-205.	1.4	66
30	Early leaf removal impact on volatile composition of Tempranillo wines. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 935-942.	1.7	37
31	Chemical composition and sensory analysis of cheese whey-based beverages using kefir grains as starter culture. <i>International Journal of Food Science and Technology</i> , 2011, 46, 871-878.	1.3	38
32	Evaluating the potential of wine-making residues and corn cobs as support materials for cell immobilization for ethanol production. <i>Industrial Crops and Products</i> , 2011, 34, 979-985.	2.5	40
33	Study of the Volatile and Glycosidically Bound Compounds of Minority <i>Vitis vinifera</i> Red Cultivars from NW Spain. <i>Journal of the Institute of Brewing</i> , 2011, 117, 462-471.	0.8	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. <i>Food Chemistry</i> , 2011, 126, 249-253.	4.2	79
35	Fermentative behavior of <i>Saccharomyces</i> strains during microvinification of raspberry juice (<i>Rubus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	2.1	31
36	Correlation between volatile composition and sensory properties in Spanish Albariño wines. <i>Microchemical Journal</i> , 2010, 95, 240-246.	2.3	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. <i>Journal of Microbiological Methods</i> , 2010, 83, 48-52.	0.7	32
38	Characterization of different fruit wines made from cacao, cupuassu, gabiropa, jaboticaba and umbu. <i>LWT - Food Science and Technology</i> , 2010, 43, 1564-1572.	2.5	111
39	Raspberry (<i>Rubus idaeus</i> L.) wine: Yeast selection, sensory evaluation and instrumental analysis of volatile and other compounds. <i>Food Research International</i> , 2010, 43, 2303-2314.	2.9	101
40	Determination of total and available fractions of PAHs by SPME in oily wastewaters: overcoming interference from NAPL and NOM. <i>Environmental Science and Pollution Research</i> , 2009, 16, 671-678.	2.7	23
41	Characterisation of volatile compounds in an alcoholic beverage produced by whey fermentation. <i>Food Chemistry</i> , 2009, 112, 929-935.	4.2	181
42	Volatile composition of wines from cvs. Blanco lexítimo, Agudelo and Serradelo (<i>Vitis vinifera</i>) grown in Betanzos (NW Spain). <i>Journal of the Institute of Brewing</i> , 2009, 115, 35-40.	0.8	35
43	Monoterpenic Characterization of White Cultivars from Vinhos Verdes Appellation of Origin (North) Tj ETQq1 1 0.784314 rgBT /Overl	0.8	18
44	Changes in aromatic characteristics of Loureiro and Alvarinho wines during maturation. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 695-707.	1.9	42
45	Volatile and Glycosidically Bound Composition of Loureiro and Alvarinho Wines. <i>Food Science and Technology International</i> , 2008, 14, 341-353.	1.1	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. <i>Analytica Chimica Acta</i> , 2006, 563, 300-309.	2.6	140
48	Characterization and differentiation of five "Vinhos Verdes" grape varieties on the basis of monoterpenic compounds. <i>Analytica Chimica Acta</i> , 2004, 513, 269-275.	2.6	45