

Jos Maria Oliveira

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.

48
papers

1,460
citations

23
h-index

37
g-index

48
ext. papers

1,681
ext. citations

4.9
avg, IF

4.48
L-index

#	Paper	IF	Citations
48	Reuse of oak chips for modification of the volatile fraction of alcoholic beverages. <i>LWT - Food Science and Technology</i> , 2021 , 135, 110046	5.4	2
47	Rootstock Effect on Volatile Composition of Albariño Wines. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2135	2.6	2
46	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. <i>Molecules</i> , 2020 , 25,	4.8	9
45	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	8.5	4
44	Impact of fining agents on the volatile composition of sparkling mead. <i>Journal of the Institute of Brewing</i> , 2019 , 125, 125-133	2	5
43	Factors affecting extraction of adsorbed wine volatile compounds and wood extractives from used oak wood. <i>Food Chemistry</i> , 2019 , 295, 156-164	8.5	14
42	Volatile fingerprinting differentiates diverse-aged craft beers. <i>LWT - Food Science and Technology</i> , 2019 , 108, 129-136	5.4	9
41	Antibacterial and anti-biofilm activity of cinnamon essential oil and eugenol. <i>Ciencia Rural</i> , 2019 , 49,	1.3	7
40	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	7	13
39	Volatile Composition and Sensory Properties of Mead. <i>Microorganisms</i> , 2019 , 7,	4.9	9
38	Production of blueberry wine and volatile characterization of young and bottle-aging beverages. <i>Food Science and Nutrition</i> , 2019 , 7, 617-627	3.2	2
37	New PLS analysis approach to wine volatile compounds characterization by near infrared spectroscopy (NIR). <i>Food Chemistry</i> , 2018 , 246, 172-178	8.5	47
36	Increasing the Sustainability of the Coffee Agro-Industry: Spent Coffee Grounds as a Source of New Beverages. <i>Beverages</i> , 2018 , 4, 105	3.4	18
35	Mead and Other Fermented Beverages 2017 , 407-434		9
34	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	2	9
33	Vinegar production from fruit concentrates: effect on volatile composition and antioxidant activity. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4112-4122	3.3	20
32	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,	4.8	6

31	Anti-biofilm and Antibacterial Effect of Essential Oils and Their Major Compounds. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016 , 19, 624-631	1.7	12
30	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	5.4	28
29	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	2	15
28	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	5.4	11
27	Immobilized cell systems for batch and continuous winemaking. <i>Trends in Food Science and Technology</i> , 2014 , 40, 33-47	15.3	26
26	Effect of <i>Saccharomyces cerevisiae</i> cells immobilisation on mead production. <i>LWT - Food Science and Technology</i> , 2014 , 56, 21-30	5.4	28
25	Integrated continuous winemaking process involving sequential alcoholic and malolactic fermentations with immobilized cells. <i>Process Biochemistry</i> , 2014 , 49, 1-9	4.8	14
24	High-cell-density fermentation of <i>Saccharomyces cerevisiae</i> for the optimisation of mead production. <i>Food Microbiology</i> , 2013 , 33, 114-23	6	63
23	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, 1510-4	8.5	35
22	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	5.4	39
21	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	4	52
20	Early leaf removal impact on volatile composition of Tempranillo wines. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 935-42	4.3	26
19	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	2	21
18	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	3.8	30
17	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	5.9	34
16	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	2	9
15	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	8.5	58
14	Microextraction and Gas Chromatography/Mass Spectrometry for improved analysis of geosmin and other fungal "off" volatiles in grape juice. <i>Journal of Microbiological Methods</i> , 2010 , 83, 48-52	2.8	24

13	Characterization of different fruit wines made from cacao, cupuassu, gabirola, jaboticaba and umbu. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1564-1572	5.4	86
12	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	7	85
11	Fermentative behavior of <i>Saccharomyces</i> strains during microvinification of raspberry juice (<i>Rubus idaeus</i> L.). <i>International Journal of Food Microbiology</i> , 2010 , 143, 173-82	5.8	27
10	Correlation between volatile composition and sensory properties in Spanish Albariño wines. <i>Microchemical Journal</i> , 2010 , 95, 240-246	4.8	107
9	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, 671-8	5.1	21
8	Characterisation of volatile compounds in an alcoholic beverage produced by whey fermentation. <i>Food Chemistry</i> , 2009 , 112, 929-935	8.5	137
7	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	2	26
6	Monoterpenic Characterization of White Cultivars from Vinhos Verdes Appellation of Origin (North Portugal). <i>Journal of the Institute of Brewing</i> , 2009 , 115, 308-317	2	14
5	Volatile and Glycosidically Bound Composition of Loureiro and Alvarinho Wines. <i>Food Science and Technology International</i> , 2008 , 14, 341-353	2.6	31
4	Changes in aromatic characteristics of Loureiro and Alvarinho wines during maturation. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 695-707	4.1	37
3	Brewery and Winery Wastewater Treatment: Some Focal Points of Design and Operation 2007 , 109-131		20
2	C6-alcohols as varietal markers for assessment of wine origin. <i>Analytica Chimica Acta</i> , 2006 , 563, 300-309.6		120
1	Characterization and differentiation of five Vinhos Verdes grape varieties on the basis of monoterpenic compounds. <i>Analytica Chimica Acta</i> , 2004 , 513, 269-275	6.6	39