

Clara Cilindre

List of Publications by Year in Descending Order

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Version: 2024-04-23

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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.

38
papers

871
citations

19
h-index

29
g-index

40
ext. papers

993
ext. citations

5.7
avg, IF

3.71
L-index

#	Paper	IF	Citations
38	How Many CO Bubbles in a Glass of Beer?. <i>ACS Omega</i> , 2021 , 6, 9672-9679	3.9	3
37	Recent Progress in the Analytical Chemistry of Champagne and Sparkling Wines. <i>Annual Review of Analytical Chemistry</i> , 2021 , 14, 21-46	12.5	1
36	How Does Gas-Phase CO Evolve in the Headspace of Champagne Glasses?. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 2262-2270	5.7	1
35	A first step towards the mapping of gas-phase CO ₂ in the headspace of champagne glasses. <i>Infrared Physics and Technology</i> , 2020 , 109, 103437	2.7	1
34	The Role of Glass Shapes on the Release of Dissolved CO ₂ in Effervescent Wine. <i>Current Research in Nutrition and Food Science</i> , 2019 , 7, 227-235	1.1	2
33	Evidence for moderate losses of dissolved CO ₂ during aging on lees of a champagne prestige cuvee. <i>Journal of Food Engineering</i> , 2018 , 233, 40-48	6	7
32	Monitoring gas-phase CO in the headspace of champagne glasses through combined diode laser spectrometry and micro-gas chromatography analysis. <i>Food Chemistry</i> , 2018 , 264, 255-262	8.5	14
31	Development and validation of a diode laser sensor for gas-phase CO ₂ monitoring above champagne and sparkling wines. <i>Sensors and Actuators B: Chemical</i> , 2018 , 257, 745-752	8.5	8
30	Unveiling CO heterogeneous freezing plumes during champagne cork popping. <i>Scientific Reports</i> , 2017 , 7, 10938	4.9	9
29	Chemical messages in 170-year-old champagne bottles from the Baltic Sea: Revealing tastes from the past. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2015 , 112, 5893-8	11.5	29
28	Bubble dynamics in various commercial sparkling bottled waters. <i>Journal of Food Engineering</i> , 2015 , 163, 60-70	6	17
27	Temperature Dependence of CO ₂ and Ethanol Diffusion in Champagne Wines: A Joint Molecular Dynamics and ¹³ C NMR Study. <i>ACS Symposium Series</i> , 2015 , 69-83	0.4	
26	It's time to pop a cork on champagne's proteome!. <i>Journal of Proteomics</i> , 2014 , 105, 351-62	3.9	19
25	Unveiling the Interplay Between Diffusing CO ₂ and Ethanol Molecules in Champagne Wines by Classical Molecular Dynamics and (¹³ C) NMR Spectroscopy. <i>Journal of Physical Chemistry Letters</i> , 2014 , 5, 4232-7	6.4	7
24	Differential responses of three grapevine cultivars to <i>Botryosphaeria dieback</i> . <i>Phytopathology</i> , 2014 , 104, 1021-35	3.8	25
23	Flowering as the most highly sensitive period of grapevine (<i>Vitis vinifera</i> L. cv Mourvèdre) to the <i>Botryosphaeria dieback</i> agents <i>Neofusicoccum parvum</i> and <i>Diplodia seriata</i> infection. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 9644-69	6.3	19
22	Precipitation of champagne base wine proteins prior to 2D electrophoresis. <i>Methods in Molecular Biology</i> , 2014 , 1072, 755-64	1.4	1

21	Enzymatic hydrolysis of thermo-sensitive grape proteins by a yeast protease as revealed by a proteomic approach. <i>Food Research International</i> , 2013 , 54, 1298-1301	7	17
20	Monitoring the losses of dissolved carbon dioxide from laser-etched champagne glasses. <i>Food Research International</i> , 2013 , 54, 516-522	7	19
19	Champagne cork popping revisited through high-speed infrared imaging: The role of temperature. <i>Journal of Food Engineering</i> , 2013 , 116, 78-85	6	10
18	Metabolomics reveals simultaneous influences of plant defence system and fungal growth in Botrytis cinerea-infected Vitis vinifera cv. Chardonnay berries. <i>Journal of Experimental Botany</i> , 2012 , 63, 5773-85	7	55
17	Physiological changes in green stems of Vitis vinifera L. cv. Chardonnay in response to esca proper and apoplexy revealed by proteomic and transcriptomic analyses. <i>Journal of Proteome Research</i> , 2012 , 11, 461-75	5.6	33
16	More on the losses of dissolved CO ₂ during champagne serving: toward a multiparameter modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11777-86	5.7	13
15	Monitoring gaseous CO ₂ and ethanol above champagne glasses: flute versus coupe, and the role of temperature. <i>PLoS ONE</i> , 2012 , 7, e30628	3.7	26
14	Carbon dioxide and ethanol release from champagne glasses, under standard tasting conditions. <i>Advances in Food and Nutrition Research</i> , 2012 , 67, 289-340	6	1
13	Metabolic influence of Botrytis cinerea infection in champagne base wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7237-45	5.7	31
12	Evidence for an extracellular acid proteolytic activity secreted by living cells of Saccharomyces cerevisiae PLR1: impact on grape proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6239-46	5.7	27
11	Simultaneous monitoring of gaseous CO ₂ and ethanol above champagne glasses via micro-gas chromatography (GC). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7317-23	5.7	19
10	CO ₂ volume fluxes outgassing from champagne glasses: the impact of champagne ageing. <i>Analytica Chimica Acta</i> , 2010 , 660, 29-34	6.6	11
9	Foaming properties of various Champagne wines depending on several parameters: grape variety, aging, protein and CO ₂ content. <i>Analytica Chimica Acta</i> , 2010 , 660, 164-70	6.6	41
8	Unraveling different chemical fingerprints between a champagne wine and its aerosols. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2009 , 106, 16545-9	11.5	89
7	One step purification of the grape vacuolar invertase. <i>Analytica Chimica Acta</i> , 2009 , 638, 75-8	6.6	20
6	CO ₂ volume fluxes outgassing from champagne glasses in tasting conditions: flute versus coupe. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4939-47	5.7	35
5	Kinetics of CO ₂ fluxes outgassing from champagne glasses in tasting conditions: the role of temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1997-2003	5.7	40
4	Proteomic approach to identify champagne wine proteins as modified by Botrytis cinerea infection. <i>Journal of Proteome Research</i> , 2008 , 7, 1199-208	5.6	78

3	Influence of <i>Botrytis cinerea</i> infection on Champagne wine proteins (characterized by two-dimensional electrophoresis/immunodetection) and wine foaming properties. <i>Food Chemistry</i> , 2007 , 103, 139-149	8.5	58
2	Evidence for protein degradation by <i>Botrytis cinerea</i> and relationships with alteration of synthetic wine foaming properties. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5157-65	5.7	30
1	Determination of the grape invertase content (using PTA-ELISA) following various fining treatments versus changes in the total protein content of wine. relationships with wine foamability. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8782-9	5.7	54