

Remy Ghidossi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7569268/publications.pdf>

Version: 2024-02-01

15
papers

299
citations

1162367

8
h-index

996533

15
g-index

15
all docs

15
docs citations

15
times ranked

461
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Effects of Pulsed Electric Fields on Cabernet Sauvignon Grape Berries and on the Characteristics of Wines. <i>Food and Bioprocess Technology</i> , 2014, 7, 424-436. | 2.6 | 83 |
| 2 | Structural and Biochemical Changes Induced by Pulsed Electric Field Treatments on Cabernet Sauvignon Grape Berry Skins: Impact on Cell Wall Total Tannins and Polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2925-2934. | 2.4 | 82 |
| 3 | Extraction and purification of high added value compounds from by-products of the winemaking chain using alternative/nonconventional processes/technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1375-1390. | 5.4 | 30 |
| 4 | Occurrence and Formation Kinetics of Pyranomalvidin-Procyanidin Dimer Pigment in Merlot Red Wine: Impact of Acidity and Oxygen Concentrations. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1701-1705. | 2.4 | 18 |
| 5 | Separation of particles from hot gases using metallic foams. <i>Journal of Materials Processing Technology</i> , 2009, 209, 3859-3868. | 3.1 | 17 |
| 6 | The use of nanofiltration membranes for the fractionation of polyphenols from grape pomace extracts. <i>Oeno One</i> , 2019, 53, 11-26. | 0.7 | 16 |
| 7 | Study of High Power Ultrasound for Oak Wood Barrel Regeneration: Impact on Wood Properties and Sanitation Effect. <i>Beverages</i> , 2019, 5, 10. | 1.3 | 12 |
| 8 | Selecting ultrafiltration membranes for fractionation of high added value compounds from grape pomace extracts. <i>Oeno One</i> , 2019, 53, . | 0.7 | 10 |
| 9 | Oxygen desorption and oxygen transfer through oak staves and oak stave gaps: an innovative permeameter. <i>Oeno One</i> , 2018, 52, . | 0.7 | 8 |
| 10 | Microbial stabilization of grape musts and wines using coiled UV-C reactor. <i>Oeno One</i> , 2020, 54, . | 0.7 | 8 |
| 11 | Wine yeast species show strong inter- and intra-specific variability in their sensitivity to ultraviolet radiation. <i>Food Microbiology</i> , 2021, 100, 103864. | 2.1 | 5 |
| 12 | Study of Potassium Hydrogen Tartrate Unseeded Batch Crystallization for Tracking Optimum Cooling Mode.. <i>Oriental Journal of Chemistry</i> , 2015, 31, 249-255. | 0.1 | 4 |
| 13 | Gas transfer management by membrane contactors in an oenological context: Influence of operating parameters and membrane materials. <i>Separation and Purification Technology</i> , 2019, 227, 115733. | 3.9 | 3 |
| 14 | Determination of the Wall Shear Stress by Numerical Simulation: Membrane Process Applications. <i>Chemical Product and Process Modeling</i> , 2009, 4, . | 0.5 | 2 |
| 15 | Innovative regenerable polyamide particles as new filter aids for wine lees filtration. <i>Oeno One</i> , 2021, 55, 197-208. | 0.7 | 1 |