

Remy Ghidossi

List of Publications by Year in descending order

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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	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
2	Innovative regenerable polyamide particles as new filter aids for wine lees filtration. <i>Oeno One</i> , 2021, 55, 197-208.	0.7	1
3	Microbial stabilization of grape musts and wines using coiled UV-C reactor. <i>Oeno One</i> , 2020, 54, .	0.7	8
4	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
5	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
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	Selecting ultrafiltration membranes for fractionation of high added value compounds from grape pomace extracts. <i>Oeno One</i> , 2019, 53, .	0.7	10
8	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
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	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
11	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
12	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
13	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
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	Separation of particles from hot gases using metallic foams. <i>Journal of Materials Processing Technology</i> , 2009, 209, 3859-3868.	3.1	17