Isidro Hermosn-Gutirrez

List of Publications by Citations

124 papers	4,635 citations	37 h-index	64 g-index
125 ext. papers	5,298 ext. citations	5.7 avg, IF	5.66 L-index

#	Paper	IF	Citations
124	Flavonol profiles of Vitis vinifera red grapes and their single-cultivar wines. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 992-1002	5.7	271
123	Free amino acid composition and botanical origin of honey. *Food Chemistry*, **2003**, 83, 263-268	8.5	211
122	HPLC analysis of diverse grape and wine phenolics using direct injection and multidetection by DAD and fluorescence. *Journal of Food Composition and Analysis*, **2007**, 20, 618-626	4.1	206
121	Simultaneous HPLC analysis of biogenic amines, amino acids, and ammonium ion as aminoenone derivatives in wine and beer samples. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 608-13	5.7	202
120	Flavonol 3-O-glycosides series of Vitis vinifera Cv. Petit Verdot red wine grapes. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 209-19	5.7	161
119	Polyphenols and antioxidant activity of calafate (Berberis microphylla) fruits and other native berries from Southern Chile. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6081-9	5.7	136
118	Phenolic composition and magnitude of copigmentation in young and shortly aged red wines made from the cultivars, Cabernet Sauvignon, Cencibel, and Syrah. *Food Chemistry*, **2005**, 92, 269-283	8.5	130
117	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. *Analytica Chimica Acta*, **2010**, 660, 177-82	6.6	121
116	Red-color related phenolic composition of Garnacha Tintorera (Vitis vinifera L.) grapes and red wines. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7883-91	5.7	117
115	Effect of copigments and grape cultivar on the color of red wines fermented after the addition of copigments. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8372-81	5.7	96
114	Phenolic composition of the edible parts (flesh and skin) of Bordô grape (Vitis labrusca) using HPLC-DAD-ESI-MS/MS. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13136-46	5.7	95
113	Brazilian red wines made from the hybrid grape cultivar Isabel: phenolic composition and antioxidant capacity. *Analytica Chimica Acta*, **2010**, 659, 208-15	6.6	90
112	Storage stability of phenolic compounds in powdered BRS Violeta grape juice microencapsulated with protein and maltodextrin blends. *Food Chemistry*, **2017**, 214, 308-318	8.5	86
111	Flour of banana (Musa AAA) peel as a source of antioxidant phenolic compounds. *Food Research International*, **2014**, 55, 397-403	7	81
110	Comparison of phenolic composition and antioxidant properties of two native Chilean and one domestic strawberry genotypes. *Food Chemistry*, **2009**, 113, 377-385	8.5	81
109	Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (BRS Rubea® IAC 1398-21) using HPLC–DAD–ESI-MS/MS. *Food Research International*, **2013**, 54, 354-366	7	80
108	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. *Food Research International*, **2013**, 51, 706-713	7	74

107	Flavonol profiles of Vitis vinifera white grape cultivars. *Journal of Food Composition and Analysis*, **2010**, 23, 699-705	4.1	74
106	HPLC-DAD-ESI-MS/MS characterization of pyranoanthocyanins pigments formed in model wine. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9523-31	5.7	65
105	Formation of hydroxyphenyl-pyranoanthocyanins in Grenache wines: precursor levels and evolution during aging. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4883-8	5.7	60
104	Influence of ethanol content on the extent of copigmentation in a cencibel young red wine. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4079-83	5.7	57
103	Flavonols and ellagic acid derivatives in peels of different species of jabuticaba (Plinia spp.) identified by HPLC-DAD-ESI/MS. *Food Chemistry*, **2018**, 252, 61-71	8.5	55
102	Phenolics characterization and antioxidant activity of six different pigmented Oryza sativa L. cultivars grown in Piedmont (Italy). *Food Research International*, **2014**, 65, 282-290	7	55
101	Antioxidant capacity and phenolic composition of different woods used in cooperage. *Food Chemistry*, **2011**, 129, 1584-1590	8.5	54
100	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit (Syzygium cumini (L.) Skeels). *Food Research International*, **2016**, 82, 1-13	7	53
99	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (Citrus paradisi Macf.). *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 8915729	6.7	53
98	Phenolic composition of grape and winemaking by-products of Brazilian hybrid cultivars BRS Violeta and BRS Lorena. *Food Chemistry*, **2014**, 159, 95-105	8.5	52
97	Antioxidant activity of hydrophilic and lipophilic extracts of Brazilian blueberries. *Food Chemistry*, **2014**, 164, 81-8	8.5	47
96	Effect of two different treatments for reducing grape yield in Vitis vinifera cv Syrah on wine composition and quality: berry thinning versus cluster thinning. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4968-78	5.7	47
95	Qualitative and quantitative changes in polyphenol composition and bioactivity of Ribes magellanicum and R. punctatum after in vitro gastrointestinal digestion. *Food Chemistry*, **2017**, 237, 1073-1082	8.5	46
94	Application of abscisic acid (S-ABA) to cv. Isabel grapes (Vitis vinifera×Vitis labrusca) for color improvement: Effects on color, phenolic composition and antioxidant capacity of their grape juice. *Food Research International*, **2015**, 77, 572-583	7	45
93	Phenolic composition of the Brazilian seedless table grape varieties BRS Clara and BRS Morena. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8314-23	5.7	45
92	Phenolic compounds and antioxidant activity of Macedonian red wines. *Journal of Food Composition and Analysis*, **2015**, 41, 1-14	4.1	44
91	Analysis of hydroxycinnamic acids derivatives in calafate (Berberis microphylla G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. *Journal of Chromatography A*, **2013**, 1281, 38-45	4.5	44
90	Aging of red wines made from hybrid grape cv. BRS Violeta: Effects of accelerated aging conditions on phenolic composition, color and antioxidant activity. *Food Research International*, **2014**, 56, 182-189	7	42

89	Antiproliferative activity and new argininyl bufadienolide esters from the "curur" toad Rhinella (Bufo) schneideri. *Journal of Ethnopharmacology*, **2014**, 155, 1076-85	5	38
88	Cleavage and Oligomerization of Malondialdehyde. *Tetrahedron*, **1993**, 49, 1237-1250	2.4	38
87	Oxygen consumption rates by different oenological tannins in a model wine solution. *Food Chemistry*, **2017**, 234, 26-32	8.5	37
86	Identification, content and distribution of anthocyanins and low molecular weight anthocyanin-derived pigments in Spanish commercial red wines. *Food Chemistry*, **2014**, 158, 449-58	8.5	37
85	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part II: Merlot wines. *Food Chemistry*, **2011**, 124, 738-748	8.5	36
84	Combined effects of prefermentative skin maceration and oxygen addition of must on color-related phenolics, volatile composition, and sensory characteristics of Airén white wine. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12171-82	5.7	35
83	Identification of new derivatives of 2-S-glutathionylcaftaric acid in aged white wines by HPLC-DAD-ESI-MS(n). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11483-92	5.7	35
82	Antimicrobial activity and differentiation of anthocyanin profiles of rabbiteye and highbush blueberries using HPLC-DAD-ESI-MS n and multivariate analysis. *Journal of Functional Foods*, **2016**, 26, 506-516	5.1	35
81	Oligostilbenoids in Vitis vinifera L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. *Food Chemistry*, **2018**, 265, 101-110	8.5	34
80	Phenylalanine and urea foliar applications to grapevine: effect on wine phenolic content. *Food Chemistry*, **2015**, 180, 55-63	8.5	33
79	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part I: Petit Verdot wines. *Food Chemistry*, **2011**, 124, 727-737	8.5	33
78	Dehydration of jambolan [Syzygium cumini (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. *Food Research International*, **2017**, 102, 32-42	7	32
77	Chromatic characteristics and color-related phenolic composition of Brazilian young red wines made from the hybrid grape cultivar BRS Violeta (BRS Rúbea IAC 1398-21). *Food Research International*, **2013**, 54, 33-43	7	32
76	Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content. *Food Chemistry*, **2016**, 199, 822-7	8.5	32
75	Bog bilberry phenolics, antioxidant capacity and nutrient profile. *Food Chemistry*, **2016**, 201, 339-49	8.5	31
74	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. *Food Chemistry*, **2010**, 119, 1426-1434	8.5	31
73	Hyperoxygenation and bottle storage of Chardonnay white wines: effects on color-related phenolics, volatile composition, and sensory characteristics. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4171-82	5.7	30
72	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. *Food Research International*, **2013**, 51, 536-543	7	29

71	Phenolic compounds profile of different berry parts from novel Vitis vinifera L. red grape genotypes and Tempranillo using HPLC-DAD-ESI-MS/MS: A varietal differentiation tool. *Food Chemistry*, **2019**, 295, 350-360	8.5	28
70	Occurrence of low molecular weight phenolics in Vitis vinifera red grape cultivars and their winemaking by-products from São Paulo (Brazil). *Food Research International*, **2014**, 62, 500-513	7	28
69	Effect of wine micro-oxygenation treatment and storage period on colour-related phenolics, volatile composition and sensory characteristics. *LWT - Food Science and Technology*, **2011**, 44, 866-874	5.4	28
68	Comparison of high-performance liquid chromatography separation of red wine anthocyanins on a mixed-mode ion-exchange reversed-phase and on a reversed-phase column. *Journal of Chromatography A*, **2010**, 1217, 5710-7	4.5	28
67	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. *Food Chemistry*, **2015**, 167, 84-90	8.5	27
66	The Chilean wild raspberry (Rubus geoides Sm.) increases intracellular GSH content and protects against H2O2 and methylglyoxal-induced damage in AGS cells. *Food Chemistry*, **2016**, 194, 908-19	8.5	27
65	Phenolics from the Patagonian currants Ribes spp.: Isolation, characterization and cytoprotective effect in human AGS cells. *Journal of Functional Foods*, **2016**, 26, 11-26	5.1	25
64	Color, ellagitannins, anthocyanins, and antioxidant activity of Andean blackberry (Rubus glaucus Benth.) wines. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7463-73	5.7	25
63	Influence of Grape Seeds and Stems on Wine Composition and Astringency. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6555-66	5.7	24
62	Isolation and structural elucidation of anthocyanidin 3,7-□O-diglucosides and caffeoyl-glucaric acids from calafate berries. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6918-25	5.7	24
61	Accelerated aging against conventional storage: effects on the volatile composition of chardonnay white wines. *Journal of Food Science*, **2013**, 78, C507-13	3.4	24
60	Evolution of the phenolic content, chromatic characteristics and sensory properties during bottle storage of red single-cultivar wines from Castilla La Mancha region. *Food Research International*, **2013**, 51, 554-563	7	24
59	Patagonian berries as native food and medicine. *Journal of Ethnopharmacology*, **2019**, 241, 111979	5	22
58	Antioxidant activity and phenolic profiles of the wild currant Ribes magellanicum from Chilean and Argentinean Patagonia. *Food Science and Nutrition*, **2016**, 4, 595-610	3.2	20
57	Polyphenol Composition and (Bio)Activity of Species and Wild Strawberry from the Argentinean Patagonia. *Molecules*, **2019**, 24,	4.8	19
56	Synthesis, isolation, structure elucidation, and color properties of 10-acetyl-pyranoanthocyanins. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12210-23	5.7	17
55	Structure elucidation of peonidin 3,7-o-□diglucoside isolated from Garnacha Tintorera (Vitis vinifera L.) grapes. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11105-11	5.7	17
54	Cleavage and oligomerization of malondialdehyde under physiological conditions. *Tetrahedron Letters*, **1990**, 31, 4077-4080	2	17

53	Selectivity of pigments extraction from grapes and their partial retention in the pomace during red-winemaking. *Food Chemistry*, **2019**, 277, 391-397	8.5	17
52	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean Gaultheria phillyreifolia and G. poeppigii berries. *Food Chemistry*, **2019**, 291, 167-179	8.5	16
51	Study of phenolic composition and sensory properties of red grape varieties in danger of extinction from the Spanish region of Castilla-La Mancha. *European Food Research and Technology*, **2012**, 234, 295-303	3.4	16
50	Flavonol Profiles for Grape and Wine Authentication. *ACS Symposium Series*, **2011**, 113-129	0.4	16
49	Oenological potential, phenolic composition, chromatic characteristics and antioxidant activity of red single-cultivar wines from Castilla-La Mancha. *Food Research International*, **2012**, 48, 7-15	7	15
48	Characteristic phenolic composition of single-cultivar red wines of the Canary Islands (Spain). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6150-64	5.7	15
47	Influence of the botanical origin and toasting level on the ellagitannin content of wines aged in new and used oak barrels. *Food Research International*, **2016**, 87, 197-203	7	14
46	New acylated flavonols identified in Vitis vinifera grapes and wines. *Food Research International*, **2018**, 112, 98-107	7	14
45	Effect of the pre-treatment and the drying process on the phenolic composition of raisins produced with a seedless Brazilian grape cultivar. *Food Research International*, **2019**, 116, 190-199	7	14
44	BRS Violeta (BRS Rúbea ®IAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. *Food Chemistry*, **2019**, 298, 124971	8.5	12
43	Antiproliferative and cytotoxic effects of grape pomace and grape seed extracts on colorectal cancer cell lines. *Food Science and Nutrition*, **2019**, 7, 2948-2957	3.2	12
42	Polyphenolic composition of Spanish red wines made from Spanish Vitis vinifera L. red grape varieties in danger of extinction. *European Food Research and Technology*, **2013**, 236, 647-658	3.4	12
41	FLAVONOL PROFILES FOR VARIETAL DIFFERENTIATION BETWEEN CARMENERE AND MERLOT WINES PRODUCED IN CHILE: HPLC AND CHEMOMETRIC ANALYSIS. *Journal of the Chilean Chemical Society*, **2011**, 56, 827-832	2.5	12
40	Storage stability of the phenolic compounds, color and antioxidant activity of jambolan juice powder obtained by foam mat drying. *Food Research International*, **2020**, 128, 108750	7	12
39	Changes in the content of anthocyanins, flavonols, and antioxidant activity in Fragaria ananassa var. Camarosa fruits under traditional and organic fertilization. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2404-2410	4.3	12
38	Sensory acceptance drivers of pre-fermentation dehydration and submerged cap red wines produced from Vitis labrusca hybrid grapes. *LWT - Food Science and Technology*, **2016**, 69, 82-90	5.4	11
37	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. *European Food Research and Technology*, **2015**, 240, 595-607	3.4	11
36	Influence of malondialdehyde on the Maillard degradation of Amadori compounds. *Carbohydrate Research*, **1992**, 229, 307-322	2.9	11

35	Phenolics profiling by HPLC-DAD-ESI-MS aided by principal component analysis to classify Rabbiteye and Highbush blueberries. *Food Chemistry*, **2021**, 340, 127958	8.5	11
34	Influence of berry size on red wine colour and composition. *Australian Journal of Grape and Wine Research*, **2015**, 21, 200-212	2.4	10
33	Effect of co-winemaking in phenolic composition, color and antioxidant capacity of young red wines from La Mancha region. *European Food Research and Technology*, **2012**, 235, 155-167	3.4	10
32	Comprehensive Chemical and Sensory Assessment of Wines Made from White Grapes of Cultivars Albillo Dorado and Montonera del Casar: A Comparative Study with Airén. *Foods*, **2020**, 9,	4.9	10
31	First chemical and sensory characterization of Moribel and Tinto Fragoso wines using HPLC-DAD-ESI-MS/MS, GC-MS, and Napping® techniques: comparison with Tempranillo. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2108-2123	4.3	10
30	Vine-Shoot Tannins: Effect of Post-pruning Storage and Toasting Treatment. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5556-5562	5.7	10
29	Improved method for the extraction and chromatographic analysis on a fused-core column of ellagitannins found in oak-aged wine. *Food Chemistry*, **2017**, 226, 23-31	8.5	9
28	Effect of drying methods on the phenolic content and antioxidant capacity of Brazilian winemaking byproducts and their stability over storage. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 895-903	3.7	9
27	Effects of hyper-oxygenation and storage of Macabeo and Airén white wines on their phenolic and volatile composition. *European Food Research and Technology*, **2012**, 234, 87-99	3.4	8
26	Reaction of amino sugars with malondialdehyde. *Carbohydrate Research*, **1990**, 200, 167-180	2.9	8
25	Analysis of the phenolic composition and yield of 'BRS Vitoria' seedless table grape under different bunch densities using HPLC-DAD-ESI-MS/MS. *Food Research International*, **2020**, 130, 108955	7	8
24	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part II: BRS Carmem and Bordô (Vitis labrusca L.). *Food Research International*, **2015**, 76, 697-708	7	7
23	Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part I: BRS Carmem and BRS Violeta. *Food Chemistry*, **2019**, 272, 462-470	8.5	7
22	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. *Food Research International*, **2016**, 81, 122-132	7	5
21	Application of a Novel Small-Scale Sample Cleanup Procedure Prior to MALDI-TOF-MS for Rapid Pigment Fingerprinting of Red Wines. *Food Analytical Methods*, **2014**, 7, 820-827	3.4	5
20	Improvement of Cencibel red wines by oxygen addition after malolactic fermentation: study on color-related phenolics, volatile composition, and sensory characteristics. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5962-73	5.7	5
19	Noticeable Quantities of Functional Compounds and Antioxidant Activities Remain after Cooking of Colored Fleshed Potatoes Native from Southern Chile. *Molecules*, **2021**, 26,	4.8	5
18	Isabel red wines produced from grape pre-drying and submerged cap winemaking: A phenolic and sensory approach. *LWT - Food Science and Technology*, **2017**, 81, 58-66	5.4	4

17	Influence of grape seeds on wine composition and astringency of Tempranillo, Garnacha, Merlot and Cabernet Sauvignon wines. *Food Science and Nutrition*, **2020**, 8, 3442-3455	3.2	4
16	Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors. *European Food Research and Technology*, **2016**, 242, 1913-1923	3.4	4
15	Vitis vinifera Turkish grape cultivar Karaerik. Part I: anthocyanin composition, and identification of a newly found anthocyanin. *Journal of the Science of Food and Agriculture*, **2020**, 100, 1301-1310	4.3	4
14	Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part II: BRS Rúbea and BRS Cora. *Food Chemistry*, **2020**, 311, 126025	8.5	4
13	Identification and quantification of phenolic composition from different species of Jabuticaba (Plinia spp.) by HPLC-DAD-ESI/MS. *Food Chemistry*, **2021**, 355, 129605	8.5	4
12	Systematic study of hydroxyl radical production in white wines as a function of chemical composition. *Food Chemistry*, **2019**, 288, 377-385	8.5	3
11	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part I: BRS Rúbea and BRS Cora. *Food Research International*, **2015**, 75, 374-384	7	3
10	Characterization of the phenolic ripening development of BRS Vitoria seedless table grapes using HPLC-DAD-ESI-MS/MS. *Journal of Food Composition and Analysis*, **2021**, 95, 103693	4.1	3
9	Monitoring of chemical parameters of oxygen-treated musts during alcoholic fermentation and subsequent bottle storage of the resulting wines. *European Food Research and Technology*, **2013**, 236, 77-88	3.4	2
8	Influence of oxidized lipids on the non-enzymic browning reaction: interaction between linolenic acid and an Amadori compound. *Chemistry and Physics of Lipids*, **1992**, 63, 265-270	3.7	2
7	Isolation and characterization of secondary metabolites from Gaultheria tenuifolia berries. *Journal of Food Science*, **2020**, 85, 2792-2802	3.4	2
6	Comparison between the contribution of ellagitannins of new oak barrels and one-year-used barrels. *BIO Web of Conferences*, **2016**, 7, 02016	0.4	2
5	Genotypic variation in phenolic composition of novel white grape genotypes (Vitis vinifera L.). *Journal of Food Composition and Analysis*, **2021**, 102, 103987	4.1	2
4	Phenolic compounds in juice of Isabel grape treated with abscisic acid for color improvement. *BIO Web of Conferences*, **2015**, 5, 01014	0.4	1
3	Phenolic composition of peels from different Jaboticaba species determined by HPLC-DAD-ESI/MSn and antiproliferative activity in tumor cell lines. *Current Plant Biology*, **2022**, 29, 100233	3.3	1
2	Vitis vinifera Turkish novel table grape 'Karaerik'. Part II: Non-anthocyanin phenolic composition and antioxidant capacity. *Journal of the Science of Food and Agriculture*, **2022**, 102, 813-822	4.3	1
1	Anthocyanin Composition of Melinis minutiflora Cultivated in Brazil. *Revista Brasileira De Farmacognosia*, **2021**, 31, 112-115	2	