

Isidro Hermosn-Gutierrez

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.

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	Phenolic composition of peels from different Jaboticaba species determined by HPLC-DAD-ESI/MS ⁿ and antiproliferative activity in tumor cell lines. <i>Current Plant Biology</i> , 2022 , 29, 100233	2.33	1
123	Vitis vinifera Turkish novel table grape 'Karaerik'. Part II: Non-anthocyanin phenolic composition and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 813-822	4.3	1
122	Phenolics profiling by HPLC-DAD-ESI-MS aided by principal component analysis to classify Rabbiteye and Highbush blueberries. <i>Food Chemistry</i> , 2021 , 340, 127958	8.5	11
121	Characterization of the phenolic ripening development of BRS Vitoria seedless table grapes using HPLC-DAD-ESI-MS/MS. <i>Journal of Food Composition and Analysis</i> , 2021 , 95, 103693	4.1	3
120	Noticeable Quantities of Functional Compounds and Antioxidant Activities Remain after Cooking of Colored Fleshed Potatoes Native from Southern Chile. <i>Molecules</i> , 2021 , 26,	4.8	5
119	Anthocyanin Composition of Melinis minutiflora Cultivated in Brazil. <i>Revista Brasileira De Farmacognosia</i> , 2021 , 31, 112-115	2	
118	Identification and quantification of phenolic composition from different species of Jaboticaba (Plinia spp.) by HPLC-DAD-ESI/MS. <i>Food Chemistry</i> , 2021 , 355, 129605	8.5	4
117	Genotypic variation in phenolic composition of novel white grape genotypes (Vitis vinifera L.). <i>Journal of Food Composition and Analysis</i> , 2021 , 102, 103987	4.1	2
116	Influence of grape seeds on wine composition and astringency of Tempranillo, Garnacha, Merlot and Cabernet Sauvignon wines. <i>Food Science and Nutrition</i> , 2020 , 8, 3442-3455	3.2	4
115	Storage stability of the phenolic compounds, color and antioxidant activity of jambolan juice powder obtained by foam mat drying. <i>Food Research International</i> , 2020 , 128, 108750	7	12
114	Vitis vinifera Turkish grape cultivar Karaerik. Part I: anthocyanin composition, and identification of a newly found anthocyanin. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1301-1310	4.3	4
113	Analysis of the phenolic composition and yield of 'BRS Vitoria' seedless table grape under different bunch densities using HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2020 , 130, 108955	7	8
112	Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part II: BRS Rbea and BRS Cora. <i>Food Chemistry</i> , 2020 , 311, 126025	8.5	4
111	Comprehensive Chemical and Sensory Assessment of Wines Made from White Grapes of Cultivars Albillo Dorado and Montonera del Casar: A Comparative Study with Airf. <i>Foods</i> , 2020 , 9,	4.9	10
110	Isolation and characterization of secondary metabolites from Gaultheria tenuifolia berries. <i>Journal of Food Science</i> , 2020 , 85, 2792-2802	3.4	2
109	Polyphenol Composition and (Bio)Activity of Species and Wild Strawberry from the Argentinean Patagonia. <i>Molecules</i> , 2019 , 24,	4.8	19
108	BRS Violeta (BRS Rbea IAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. <i>Food Chemistry</i> , 2019 , 298, 124971	8.5	12

107	Patagonian berries as native food and medicine. <i>Journal of Ethnopharmacology</i> , 2019 , 241, 111979	5	22
106	Phenolic compounds profile of different berry parts from novel <i>Vitis vinifera</i> L. red grape genotypes and Tempranillo using HPLC-DAD-ESI-MS/MS: A varietal differentiation tool. <i>Food Chemistry</i> , 2019 , 295, 350-360	8.5	28
105	Systematic study of hydroxyl radical production in white wines as a function of chemical composition. <i>Food Chemistry</i> , 2019 , 288, 377-385	8.5	3
104	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean <i>Gaultheria phillyreifolia</i> and <i>G. poeppigii</i> berries. <i>Food Chemistry</i> , 2019 , 291, 167-179	8.5	16
103	Effect of the pre-treatment and the drying process on the phenolic composition of raisins produced with a seedless Brazilian grape cultivar. <i>Food Research International</i> , 2019 , 116, 190-199	7	14
102	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. <i>Food Chemistry</i> , 2019 , 272, 462-470	8.5	7
101	Antiproliferative and cytotoxic effects of grape pomace and grape seed extracts on colorectal cancer cell lines. <i>Food Science and Nutrition</i> , 2019 , 7, 2948-2957	3.2	12
100	Selectivity of pigments extraction from grapes and their partial retention in the pomace during red-winemaking. <i>Food Chemistry</i> , 2019 , 277, 391-397	8.5	17
99	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. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2108-2123	4.3	10
98	Changes in the content of anthocyanins, flavonols, and antioxidant activity in <i>Fragaria ananassa</i> var. Camarosa fruits under traditional and organic fertilization. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2404-2410	4.3	12
97	Flavonols and ellagic acid derivatives in peels of different species of jabuticaba (<i>Plinia</i> spp.) identified by HPLC-DAD-ESI/MS. <i>Food Chemistry</i> , 2018 , 252, 61-71	8.5	55
96	New acylated flavonols identified in <i>Vitis vinifera</i> grapes and wines. <i>Food Research International</i> , 2018 , 112, 98-107	7	14
95	Vine-Shoot Tannins: Effect of Post-pruning Storage and Toasting Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5556-5562	5.7	10
94	Oligostilbenoids in <i>Vitis vinifera</i> L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. <i>Food Chemistry</i> , 2018 , 265, 101-110	8.5	34
93	Improved method for the extraction and chromatographic analysis on a fused-core column of ellagitannins found in oak-aged wine. <i>Food Chemistry</i> , 2017 , 226, 23-31	8.5	9
92	Oxygen consumption rates by different oenological tannins in a model wine solution. <i>Food Chemistry</i> , 2017 , 234, 26-32	8.5	37
91	Qualitative and quantitative changes in polyphenol composition and bioactivity of <i>Ribes magellanicum</i> and <i>R. punctatum</i> after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2017 , 237, 1073-1082	8.5	46
90	Isabel red wines produced from grape pre-drying and submerged cap winemaking: A phenolic and sensory approach. <i>LWT - Food Science and Technology</i> , 2017 , 81, 58-66	5.4	4

89	Dehydration of jambolan [<i>Syzygium cumini</i> (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. <i>Food Research International</i> , 2017 , 102, 32-42	7	32
88	Storage stability of phenolic compounds in powdered BRS Violeta grape juice microencapsulated with protein and maltodextrin blends. <i>Food Chemistry</i> , 2017 , 214, 308-318	8.5	86
87	Influence of the botanical origin and toasting level on the ellagitannin content of wines aged in new and used oak barrels. <i>Food Research International</i> , 2016 , 87, 197-203	7	14
86	Influence of Grape Seeds and Stems on Wine Composition and Astringency. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6555-66	5.7	24
85	Phenolics from the Patagonian currants <i>Ribes</i> spp.: Isolation, characterization and cytoprotective effect in human AGS cells. <i>Journal of Functional Foods</i> , 2016 , 26, 11-26	5.1	25
84	Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors. <i>European Food Research and Technology</i> , 2016 , 242, 1913-1923	3.4	4
83	Sensory acceptance drivers of pre-fermentation dehydration and submerged cap red wines produced from <i>Vitis labrusca</i> hybrid grapes. <i>LWT - Food Science and Technology</i> , 2016 , 69, 82-90	5.4	11
82	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit (<i>Syzygium cumini</i> (L.) Skeels). <i>Food Research International</i> , 2016 , 82, 1-13	7	53
81	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. <i>Food Research International</i> , 2016 , 81, 122-132	7	5
80	Bog bilberry phenolics, antioxidant capacity and nutrient profile. <i>Food Chemistry</i> , 2016 , 201, 339-49	8.5	31
79	The Chilean wild raspberry (<i>Rubus geoides</i> Sm.) increases intracellular GSH content and protects against H ₂ O ₂ and methylglyoxal-induced damage in AGS cells. <i>Food Chemistry</i> , 2016 , 194, 908-19	8.5	27
78	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (<i>Citrus paradisi</i> Macf.). <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 8915729	6.7	53
77	Comparison between the contribution of ellagitannins of new oak barrels and one-year-used barrels. <i>BIO Web of Conferences</i> , 2016 , 7, 02016	0.4	2
76	Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content. <i>Food Chemistry</i> , 2016 , 199, 822-7	8.5	32
75	Antimicrobial activity and differentiation of anthocyanin profiles of rabbiteye and highbush blueberries using HPLC-ESI-MS/MS and multivariate analysis. <i>Journal of Functional Foods</i> , 2016 , 26, 506-516	5.1	35
74	Antioxidant activity and phenolic profiles of the wild currant <i>Ribes magellanicum</i> from Chilean and Argentinean Patagonia. <i>Food Science and Nutrition</i> , 2016 , 4, 595-610	3.2	20
73	Phenolic compounds and antioxidant activity of Macedonian red wines. <i>Journal of Food Composition and Analysis</i> , 2015 , 41, 1-14	4.1	44
72	Application of abscisic acid (S-ABA) to cv. Isabel grapes (<i>Vitis vinifera</i> L. <i>Vitis labrusca</i>) for color improvement: Effects on color, phenolic composition and antioxidant capacity of their grape juice. <i>Food Research International</i> , 2015 , 77, 572-583	7	45

71	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part II: BRS Carmem and BRS Cora (Vitis labrusca L.). <i>Food Research International</i> , 2015 , 76, 697-708	7	7
70	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. <i>Food Chemistry</i> , 2015 , 167, 84-90	8.5	27
69	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part I: BRS Rbea and BRS Cora. <i>Food Research International</i> , 2015 , 75, 374-384	7	3
68	Phenolic compounds in juice of Isabella grape treated with abscisic acid for color improvement. <i>BIO Web of Conferences</i> , 2015 , 5, 01014	0.4	1
67	Effect of drying methods on the phenolic content and antioxidant capacity of Brazilian winemaking byproducts and their stability over storage. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 895-903	3.7	9
66	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. <i>European Food Research and Technology</i> , 2015 , 240, 595-607	3.4	11
65	Phenylalanine and urea foliar applications to grapevine: effect on wine phenolic content. <i>Food Chemistry</i> , 2015 , 180, 55-63	8.5	33
64	Influence of berry size on red wine colour and composition. <i>Australian Journal of Grape and Wine Research</i> , 2015 , 21, 200-212	2.4	10
63	Identification, content and distribution of anthocyanins and low molecular weight anthocyanin-derived pigments in Spanish commercial red wines. <i>Food Chemistry</i> , 2014 , 158, 449-58	8.5	37
62	Isolation and structural elucidation of anthocyanidin 3,7-O-diglucosides and caffeoyl-glucaric acids from calafate berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6918-25	5.7	24
61	Flour of banana (Musa AAA) peel as a source of antioxidant phenolic compounds. <i>Food Research International</i> , 2014 , 55, 397-403	7	81
60	Aging of red wines made from hybrid grape cv. BRS Violeta: Effects of accelerated aging conditions on phenolic composition, color and antioxidant activity. <i>Food Research International</i> , 2014 , 56, 182-189	7	42
59	Phenolic composition of grape and winemaking by-products of Brazilian hybrid cultivars BRS Violeta and BRS Lorena. <i>Food Chemistry</i> , 2014 , 159, 95-105	8.5	52
58	Antiproliferative activity and new argininy l bufadienolide esters from the "curur" toad <i>Rhinella</i> (Bufo) schneideri. <i>Journal of Ethnopharmacology</i> , 2014 , 155, 1076-85	5	38
57	Occurrence of low molecular weight phenolics in <i>Vitis vinifera</i> red grape cultivars and their winemaking by-products from São Paulo (Brazil). <i>Food Research International</i> , 2014 , 62, 500-513	7	28
56	Phenolics characterization and antioxidant activity of six different pigmented <i>Oryza sativa</i> L. cultivars grown in Piedmont (Italy). <i>Food Research International</i> , 2014 , 65, 282-290	7	55
55	Antioxidant activity of hydrophilic and lipophilic extracts of Brazilian blueberries. <i>Food Chemistry</i> , 2014 , 164, 81-8	8.5	47
54	Application of a Novel Small-Scale Sample Cleanup Procedure Prior to MALDI-TOF-MS for Rapid Pigment Fingerprinting of Red Wines. <i>Food Analytical Methods</i> , 2014 , 7, 820-827	3.4	5

53	Polyphenolic composition of Spanish red wines made from Spanish <i>Vitis vinifera</i> L. red grape varieties in danger of extinction. <i>European Food Research and Technology</i> , 2013 , 236, 647-658	3-4	12
52	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2013 , 51, 706-713	7	74
51	Chromatic characteristics and color-related phenolic composition of Brazilian young red wines made from the hybrid grape cultivar BRS Violeta (BRS Rubel AC 1398-21). <i>Food Research International</i> , 2013 , 54, 33-43	7	32
50	Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (BRS Rubel AC 1398-21) using HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2013 , 54, 354-366	7	80
49	Accelerated aging against conventional storage: effects on the volatile composition of chardonnay white wines. <i>Journal of Food Science</i> , 2013 , 78, C507-13	3-4	24
48	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. <i>Food Research International</i> , 2013 , 51, 536-543	7	29
47	Monitoring of chemical parameters of oxygen-treated musts during alcoholic fermentation and subsequent bottle storage of the resulting wines. <i>European Food Research and Technology</i> , 2013 , 236, 77-88	3-4	2
46	Analysis of hydroxycinnamic acids derivatives in calafate (<i>Berberis microphylla</i> G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. <i>Journal of Chromatography A</i> , 2013 , 1281, 38-45	4-5	44
45	Evolution of the phenolic content, chromatic characteristics and sensory properties during bottle storage of red single-cultivar wines from Castilla La Mancha region. <i>Food Research International</i> , 2013 , 51, 554-563	7	24
44	Effect of two different treatments for reducing grape yield in <i>Vitis vinifera</i> cv Syrah on wine composition and quality: berry thinning versus cluster thinning. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4968-78	5-7	47
43	Effects of hyper-oxygenation and storage of Macabeo and Airén white wines on their phenolic and volatile composition. <i>European Food Research and Technology</i> , 2012 , 234, 87-99	3-4	8
42	Study of phenolic composition and sensory properties of red grape varieties in danger of extinction from the Spanish region of Castilla-La Mancha. <i>European Food Research and Technology</i> , 2012 , 234, 295-303	3-4	16
41	Synthesis, isolation, structure elucidation, and color properties of 10-acetyl-pyranoanthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12210-23	5-7	17
40	Oenological potential, phenolic composition, chromatic characteristics and antioxidant activity of red single-cultivar wines from Castilla-La Mancha. <i>Food Research International</i> , 2012 , 48, 7-15	7	15
39	Color, ellagitannins, anthocyanins, and antioxidant activity of Andean blackberry (<i>Rubus glaucus</i> Benth.) wines. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7463-73	5-7	25
38	Improvement of Cencibel red wines by oxygen addition after malolactic fermentation: study on color-related phenolics, volatile composition, and sensory characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5962-73	5-7	5
37	Effect of co-winemaking in phenolic composition, color and antioxidant capacity of young red wines from La Mancha region. <i>European Food Research and Technology</i> , 2012 , 235, 155-167	3-4	10
36	Hyperoxygenation and bottle storage of Chardonnay white wines: effects on color-related phenolics, volatile composition, and sensory characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4171-82	5-7	30

35	Phenolic composition of the edible parts (Flesh and skin) of Bordô grape (Vitis labrusca) using HPLC-DAD-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13136-46	5.7	95
34	Combined effects of prefermentative skin maceration and oxygen addition of must on color-related phenolics, volatile composition, and sensory characteristics of Airén white wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12171-82	5.7	35
33	Characteristic phenolic composition of single-cultivar red wines of the Canary Islands (Spain). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6150-64	5.7	15
32	Effect of wine micro-oxygenation treatment and storage period on colour-related phenolics, volatile composition and sensory characteristics. <i>LWT - Food Science and Technology</i> , 2011 , 44, 866-874	5.4	28
31	HPLC-DAD-ESI-MS/MS characterization of pyranoanthocyanins pigments formed in model wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9523-31	5.7	65
30	FLAVONOL PROFILES FOR VARIETAL DIFFERENTIATION BETWEEN CARMÉNÈRE AND MERLOT WINES PRODUCED IN CHILE: HPLC AND CHEMOMETRIC ANALYSIS. <i>Journal of the Chilean Chemical Society</i> , 2011 , 56, 827-832	2.5	12
29	Flavonol Profiles for Grape and Wine Authentication. <i>ACS Symposium Series</i> , 2011 , 113-129	0.4	16
28	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part I: Petit Verdot wines. <i>Food Chemistry</i> , 2011 , 124, 727-737	8.5	33
27	Antioxidant capacity and phenolic composition of different woods used in cooperage. <i>Food Chemistry</i> , 2011 , 129, 1584-1590	8.5	54
26	Phenolic composition of the Brazilian seedless table grape varieties BRS Clara and BRS Morena. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8314-23	5.7	45
25	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part II: Merlot wines. <i>Food Chemistry</i> , 2011 , 124, 738-748	8.5	36
24	Identification of new derivatives of 2-S-glutathionylcaftaric acid in aged white wines by HPLC-DAD-ESI-MS(n). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11483-92	5.7	35
23	Structure elucidation of peonidin 3,7-o-di-glucoside isolated from Garnacha Tintorera (Vitis vinifera L.) grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11105-11	5.7	17
22	Polyphenols and antioxidant activity of calafate (Berberis microphylla) fruits and other native berries from Southern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6081-9	5.7	136
21	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. <i>Analytica Chimica Acta</i> , 2010 , 660, 177-82	6.6	121
20	Flavonol profiles of Vitis vinifera white grape cultivars. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 699-705	4.1	74
19	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. <i>Food Chemistry</i> , 2010 , 119, 1426-1434	8.5	31
18	Brazilian red wines made from the hybrid grape cultivar Isabel: phenolic composition and antioxidant capacity. <i>Analytica Chimica Acta</i> , 2010 , 659, 208-15	6.6	90

17	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. <i>Journal of Chromatography A</i> , 2010 , 1217, 5710-7	4.5	28
16	Comparison of phenolic composition and antioxidant properties of two native Chilean and one domestic strawberry genotypes. <i>Food Chemistry</i> , 2009 , 113, 377-385	8.5	81
15	Red-color related phenolic composition of Garnacha Tintorera (<i>Vitis vinifera</i> L.) grapes and red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7883-91	5.7	117
14	Flavonol 3-O-glycosides series of <i>Vitis vinifera</i> Cv. Petit Verdot red wine grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 209-19	5.7	161
13	Formation of hydroxyphenyl-pyranoanthocyanins in Grenache wines: precursor levels and evolution during aging. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4883-8	5.7	60
12	HPLC analysis of diverse grape and wine phenolics using direct injection and multidetection by DAD and fluorescence. <i>Journal of Food Composition and Analysis</i> , 2007 , 20, 618-626	4.1	206
11	Flavonol profiles of <i>Vitis vinifera</i> red grapes and their single-cultivar wines. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 992-1002	5.7	271
10	Simultaneous HPLC analysis of biogenic amines, amino acids, and ammonium ion as aminoenone derivatives in wine and beer samples. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 608-13	5.7	202
9	Effect of copigments and grape cultivar on the color of red wines fermented after the addition of copigments. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8372-81	5.7	96
8	Phenolic composition and magnitude of copigmentation in young and shortly aged red wines made from the cultivars, Cabernet Sauvignon, Cencibel, and Syrah. <i>Food Chemistry</i> , 2005 , 92, 269-283	8.5	130
7	Free amino acid composition and botanical origin of honey. <i>Food Chemistry</i> , 2003 , 83, 263-268	8.5	211
6	Influence of ethanol content on the extent of copigmentation in a cencibel young red wine. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4079-83	5.7	57
5	Cleavage and Oligomerization of Malondialdehyde. <i>Tetrahedron</i> , 1993 , 49, 1237-1250	2.4	38
4	Influence of malondialdehyde on the Maillard degradation of Amadori compounds. <i>Carbohydrate Research</i> , 1992 , 229, 307-322	2.9	11
3	Influence of oxidized lipids on the non-enzymic browning reaction: interaction between linolenic acid and an Amadori compound. <i>Chemistry and Physics of Lipids</i> , 1992 , 63, 265-270	3.7	2
2	Cleavage and oligomerization of malondialdehyde under physiological conditions. <i>Tetrahedron Letters</i> , 1990 , 31, 4077-4080	2	17
1	Reaction of amino sugars with malondialdehyde. <i>Carbohydrate Research</i> , 1990 , 200, 167-180	2.9	8