Marla Sganzerla

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Volatile composition of Merlot red wine and its contribution to the aroma: optimization and validation of analytical method. Talanta, 2017, 174, 752-766.	2.9	78
2	Carotenoids, tocopherols and ascorbic acid content in yellow passion fruit (Passiflora edulis) grown under different cultivation systems. LWT - Food Science and Technology, 2015, 64, 259-263.	2.5	68
3	Fast method for capsaicinoids analysis from Capsicum chinense fruits. Food Research International, 2014, 64, 718-725.	2.9	65
4	Degradation of Tocopherols in Rice Bran Oil Submitted to Heating at Different Temperatures. Journal of Chromatographic Science, 2009, 47, 762-765.	0.7	46
5	Determination of free and glucosidically-bound volatiles in plants. Two case studies: L-menthol in peppermint (Mentha x piperita L.) and eugenol in clove (Syzygium aromaticum (L.) Merr. &) Tj ETQq1 1 0.78	34 31 4 rgB	T / © verlock 1(
6	Multivariate Optimization of Volatile Compounds Extraction in Chardonnay Wine by Headspace-Solid Phase Micro Extraction and Gas Chromatography Coupled with Tandem Mass Spectrometry. American Journal of Analytical Chemistry, 2016, 07, 712-723.	0.3	2