

Virgilio Falco

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

799
citations

623188

14
h-index

887659

17
g-index

18
all docs

18
docs citations

18
times ranked

1124
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition, antioxidant and antimicrobial activity of phenolic compounds extracted from wine industry by-products. <i>Food Control</i> , 2018, 92, 516-522.	2.8	128
2	Effects of Elevated CO ₂ on Grapevine (<i>Vitis vinifera</i> L.): Volatile Composition, Phenolic Content, and in Vitro Antioxidant Activity of Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 265-273.	2.4	105
3	Nitrogen addition influences formation of aroma compounds, volatile acidity and ethanol in nitrogen deficient media fermented by <i>Saccharomyces cerevisiae</i> wine strains. <i>Journal of Bioscience and Bioengineering</i> , 2009, 108, 99-104.	1.1	102
4	Determination of anthocyanin concentration in whole grape skins using hyperspectral imaging and adaptive boosting neural networks. <i>Journal of Food Engineering</i> , 2011, 105, 216-226.	2.7	68
5	The production of hydrogen sulphide and other aroma compounds by wine strains of <i>Saccharomyces cerevisiae</i> in synthetic media with different nitrogen concentrations. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2009, 36, 571-583.	1.4	66
6	Evaluation of the Phenolic Profile of <i>Castanea sativa</i> Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. <i>Antioxidants</i> , 2020, 9, 87.	2.2	52
7	Identification of <i>Vitis vinifera</i> L. grape berry skin color mutants and polyphenolic profile. <i>Food Chemistry</i> , 2016, 194, 117-127.	4.2	44
8	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. <i>Molecules</i> , 2021, 26, 2331.	1.7	31
9	Chitosan Upregulates the Genes of the ROS Pathway and Enhances the Antioxidant Potential of Grape (<i>Vitis vinifera</i> L. "Touriga Franca" and "Tinto Cão") Tissues. <i>Antioxidants</i> , 2019, 8, 525.	2.2	30
10	Comparative Insight upon Chitosan Solution and Chitosan Nanoparticles Application on the Phenolic Content, Antioxidant and Antimicrobial Activities of Individual Grape Components of Sousão Variety. <i>Antioxidants</i> , 2020, 9, 178.	2.2	29
11	Chemical characterization and antimicrobial properties of herbs and spices essential oils against pathogens and spoilage bacteria associated to dry-cured meat products. <i>Journal of Essential Oil Research</i> , 2017, 29, 117-125.	1.3	28
12	Chitosan Application in Vineyards (<i>Vitis vinifera</i> L. cv. Tinto Cão) Induces Accumulation of Anthocyanins and Other Phenolics in Berries, Mediated by Modifications in the Transcription of Secondary Metabolism Genes. <i>International Journal of Molecular Sciences</i> , 2020, 21, 306.	1.8	27
13	Influence of Food Characteristics and Food Additives on the Antimicrobial Effect of Garlic and Oregano Essential Oils. <i>Foods</i> , 2017, 6, 44.	1.9	24
14	Effect of Elevated Carbon Dioxide Concentration on Rice Quality: Nutritive Value, Color, Milling, Cooking, and Eating Qualities. <i>Cereal Chemistry</i> , 2014, 91, 513-521.	1.1	21
15	Silicates of Potassium and Aluminium (Kaolin); Comparative Foliar Mitigation Treatments and Biochemical Insight on Grape Berry Quality in <i>Vitis vinifera</i> L. (cv. Touriga Nacional and Touriga) Tj ETQq1 1 0.7843143rgBT/Overlock 10		
16	Spontaneous variation regarding grape berry skin color: A comprehensive study of berry development by means of biochemical and molecular markers. <i>Food Research International</i> , 2017, 97, 149-161.	2.9	13
17	Grapevine Diversity and Genetic Relationships in Northeast Portugal Old Vineyards. <i>Plants</i> , 2021, 10, 2755.	1.6	9
18	Lactic Acid Bacteria Contribution to Wine Quality and Safety. , 0, , .		8