Virgilio Falco

List of Publications by Year
in descending order

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	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. Molecules, 2021, 26, 2331.	1.7	31
2	Grapevine Diversity and Genetic Relationships in Northeast Portugal Old Vineyards. Plants, 2021, 10, 2755.	1.6	9
3	Chitosan Application in Vineyards (Vitis vinifera L. cv. Tinto CÃ£o) Induces Accumulation of Anthocyanins and Other Phenolics in Berries, Mediated by Modifications in the Transcription of Secondary Metabolism Genes. International Journal of Molecular Sciences, 2020, 21, 306.	1.8	27
4	Silicates of Potassium and Aluminium (Kaolin); Comparative Foliar Mitigation Treatments and Biochemical Insight on Grape Berry Quality in Vitis vinifera L. (cv. Touriga National and Touriga) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 61	1.8	14
5	Comparative Insight upon Chitosan Solution and Chitosan Nanoparticles Application on the Phenolic Content, Antioxidant and Antimicrobial Activities of Individual Grape Components of SousÃ£o Variety. Antioxidants, 2020, 9, 178.	2.2	29
6	Evaluation of the Phenolic Profile of Castanea sativa Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. Antioxidants, 2020, 9, 87.	2.2	52
7	Chitosan Upregulates the Genes of the ROS Pathway and Enhances the Antioxidant Potential of Grape (Vitis vinifera L. â€˜Touriga Francaâ€™ and â€™Tinto CÃ£oâ€™) Tissues. Antioxidants, 2019, 8, 525.	2.2	30
8	Chemical composition, antioxidant and antimicrobial activity of phenolic compounds extracted from wine industry by-products. Food Control, 2018, 92, 516-522.	2.8	128
9	Spontaneous variation regarding grape berry skin color: A comprehensive study of berry development by means of biochemical and molecular markers. Food Research International, 2017, 97, 149-161.	2.9	13
10	Chemical characterization and antimicrobial properties of herbs and spices essential oils against pathogens and spoilage bacteria associated to dry-cured meat products. Journal of Essential Oil Research, 2017, 29, 117-125.	1.3	28
11	Influence of Food Characteristics and Food Additives on the Antimicrobial Effect of Garlic and Oregano Essential Oils. Foods, 2017, 6, 44.	1.9	24
12	Identification of Vitis vinifera L. grape berry skin color mutants and polyphenolic profile. Food Chemistry, 2016, 194, 117-127.	4.2	44
13	Effect of Elevated Carbon Dioxide Concentration on Rice Quality: Nutritive Value, Color, Milling, Cooking, and Eating Qualities. Cereal Chemistry, 2014, 91, 513-521.	1.1	21
14	Determination of anthocyanin concentration in whole grape skins using hyperspectral imaging and adaptive boosting neural networks. Journal of Food Engineering, 2011, 105, 216-226.	2.7	68
15	Nitrogen addition influences formation of aroma compounds, volatile acidity and ethanol in nitrogen deficient media fermented by Saccharomyces cerevisiae wine strains. Journal of Bioscience and Bioengineering, 2009, 108, 99-104.	1.1	102
16	The production of hydrogen sulphide and other aroma compounds by wine strains of Saccharomyces cerevisiae in synthetic media with different nitrogen concentrations. Journal of Industrial Microbiology and Biotechnology, 2009, 36, 571-583.	1.4	66
17	Effects of Elevated CO₂ on Grapevine (Vitis vinifera L.): Volatile Composition, Phenolic Content, and in Vitro Antioxidant Activity of Red Wine. Journal of Agricultural and Food Chemistry, 2009, 57, 265-273.	2.4	105
18	Lactic Acid Bacteria Contribution to Wine Quality and Safety. , 0, , .		8