

Jorge M Ricardo-Da-Silva

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59
papers

3,864
citations

26
h-index

62
g-index

64
ext. papers

4,166
ext. citations

4.1
avg, IF

5.03
L-index

#	Paper	IF	Citations
59	Critical Factors of Vanillin Assay for Catechins and Proanthocyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4267-4274	5.7	618
58	Monomeric, oligomeric, and polymeric flavan-3-ol composition of wines and grapes from <i>Vitis vinifera</i> L. Cv. Graciano, Tempranillo, and Cabernet Sauvignon. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6475-81	5.7	310
57	Procyanidin dimers and trimers from grape seeds. <i>Phytochemistry</i> , 1991 , 30, 1259-1264	4	288
56	Separation of Grape and Wine Proanthocyanidins According to Their Degree of Polymerization. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1390-1396	5.7	246
55	Oxygen free radical scavenger capacity in aqueous models of different procyanidins from grape seeds. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1549-1552	5.7	236
54	Chemical characterization and antioxidant activities of oligomeric and polymeric procyanidin fractions from grape seeds. <i>Food Chemistry</i> , 2008 , 108, 519-32	8.5	170
53	Partial rootzone drying: effects on growth and fruit quality of field-grown grapevines (<i>Vitis vinifera</i>). <i>Functional Plant Biology</i> , 2003 , 30, 663-671	2.7	170
52	Interaction of grape seed procyanidins with various proteins in relation to wine fining. <i>Journal of the Science of Food and Agriculture</i> , 1991 , 57, 111-125	4.3	151
51	Products Formed in Model Wine Solutions Involving Anthocyanins, Procyanidin B2, and Acetaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2402-2407	5.7	148
50	Micro method for the identification of proanthocyanidin using thiolysis monitored by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1991 , 540, 401-405	4.5	143
49	Catechin and Procyanidin Composition of Seeds from Grape Cultivars Grown in Ontario. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1156-1160	5.7	139
48	Comparative study of the phenolic composition of seeds and skins from Carménère and Cabernet Sauvignon grape varieties (<i>Vitis vinifera</i> L.) during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3591-9	5.7	130
47	Effects of deficit irrigation strategies on cluster microclimate for improving fruit composition of Moscatel field-grown grapevines. <i>Scientia Horticulturae</i> , 2007 , 112, 321-330	4.1	128
46	Oxidation of grape procyanidins in model solutions containing trans-caffeoyltartaric acid and polyphenol oxidase. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1047-1049	5.7	108
45	Effects of cultivar and processing method on the contents of catechins and procyanidins in grape juice. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 640-6	5.7	97
44	Separation and quantitative determination of grape and wine procyanidins by high performance reversed phase liquid chromatography. <i>Journal of the Science of Food and Agriculture</i> , 1990 , 53, 85-92	4.3	82
43	Interactions of Oligomeric Procyanidins in Model Wine Solutions Containing Malvidin-3-Glucoside and Acetaldehyde. <i>Journal of the Science of Food and Agriculture</i> , 1996 , 70, 493-500	4.3	74

42	Isolation and purification of dimeric and trimeric procyanidins from grape seeds. <i>Journal of Chromatography A</i> , 1999 , 841, 115-121	4.5	71
41	Effect of commercial mannoproteins on wine colour and tannins stability. <i>Food Chemistry</i> , 2012 , 131, 907-914	8.5	53
40	Effect of <i>Saccharomyces</i> strains on the quality of red wines aged on lees. <i>Food Chemistry</i> , 2013 , 139, 1044-51	8.5	51
39	Tannin profiles of <i>Vitis vinifera</i> L. cv. red grapes growing in Lisbon and from their monovarietal wines. <i>Food Chemistry</i> , 2009 , 112, 197-204	8.5	47
38	Interactions between protein fining agents and proanthocyanidins in white wine. <i>Food Chemistry</i> , 2008 , 106, 536-544	8.5	41
37	Volatile composition analysis by solid-phase microextraction applied to oak wood used in cooperage (<i>Quercus pyrenaica</i> and <i>Quercus petraea</i>): effect of botanical species and toasting process. <i>Journal of Wood Science</i> , 2006 , 52, 514-521	2.4	38
36	Ellagitannins from Portuguese oak wood (<i>Quercus pyrenaica</i> Willd.) used in cooperage: influence of geographical origin, coarseness of the grain and toasting level. <i>Holzforschung</i> , 2007 , 61, 155-160	2	29
35	Grape Flavonoid Evolution and Composition Under Altered Light and Temperature Conditions in Cabernet Sauvignon (<i>Vitis vinifera</i> L.). <i>Frontiers in Plant Science</i> , 2019 , 10, 1062	6.2	27
34	<i>Vitis vinifera</i> secondary metabolism as affected by sulfate depletion: diagnosis through phenylpropanoid pathway genes and metabolites. <i>Plant Physiology and Biochemistry</i> , 2013 , 66, 118-26	5.4	26
33	Kinetics of odorant compounds in wine brandies aged in different systems. <i>Food Chemistry</i> , 2016 , 211, 937-46	8.5	24
32	Valorisation of grape pomace: Fractionation of bioactive flavan-3-ols by membrane processing. <i>Separation and Purification Technology</i> , 2017 , 172, 404-414	8.3	23
31	Effect of ellagitannins, ellagic acid and volatile compounds from oak wood on the (+)-catechin, procyanidin B1 and malvidin-3-glucoside content of model wines. <i>Australian Journal of Grape and Wine Research</i> , 2008 , 14, 260-270	2.4	22
30	Climate effects on physicochemical composition of Syrah grapes at low and high altitude sites from tropical grown regions of Brazil. <i>Food Research International</i> , 2019 , 121, 870-879	7	20
29	Effect of Wood Aging on Wine Mineral Composition and Sr/Sr Isotopic Ratio. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4766-4776	5.7	17
28	Impact of cherry, acacia and oak chips on red wine phenolic parameters and sensory profile. <i>Oeno One</i> , 2017 , 51, 329	3.3	16
27	Evaluation of Portuguese and Spanish <i>Quercus pyrenaica</i> and <i>Castanea sativa</i> species used in cooperage as natural source of phenolic compounds. <i>European Food Research and Technology</i> , 2013 , 237, 367-375	3.4	13
26	Effect of Winery Yeast Lees on Touriga Nacional Red Wine Color and Tannin Evolution. <i>American Journal of Enology and Viticulture</i> , 2013 , 64, 98-109	2.2	12
25	Acacia, cherry and oak wood chips used for a short aging period of rosé wines: effects on general phenolic parameters, volatile composition and sensory profile. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3588-3603	4.3	10

24	Effect of on the Formation of Polymeric Pigments during Sequential Fermentation with and. <i>Molecules</i> , 2018 , 23,	4.8	10
23	Chemical composition and sensory profile of Syrah wines from semiarid tropical Brazil âRootstock and harvest season effects. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108415	5.4	8
22	Sensory Profile of Portuguese White Wines Using Long-Term Memory: A Novel Nationwide Approach. <i>Journal of Sensory Studies</i> , 2015 , 30, 381-394	2.2	8
21	Effect of the harvest season on phenolic composition and oenological parameters of grapes and wines cv. âTouriga Nacionalâ(Vitis vinifera L.) produced under tropical semi-arid climate, in the state of Pernambuco, Brazil. <i>Ciencia E Tecnica Vitivinicola</i> , 2018 , 33, 145-166	1	8
20	Evaluating Nanofiltration Effect on Wine 87Sr/86Sr Isotopic Ratio and the Robustness of this Geographical Fingerprint. <i>South African Journal of Enology and Viticulture</i> , 2017 , 38,	3.1	5
19	Chemical characteristics of grapes cv. Syrah (Vitis vinifera L.) grown in the tropical semiarid region of Brazil (Pernambuco state): influence of rootstock and harvest season. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5050-5063	4.3	4
18	Modification of the polyphenolic and aromatic fractions of red wines aged on lees assisted with ultrasound. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2690-2699	3.8	4
17	Use of Oak and Cherry Wood Chips during Alcoholic Fermentation and the Maturation Process of Ros�Wines: Impact on Phenolic Composition and Sensory Profile. <i>Molecules</i> , 2020 , 25,	4.8	4
16	Chemical evaluation of Carcavelos fortified wine aged in Portuguese (Quercus pyrenaica) and French (Quercus robur) oak barrels at medium and high toast. <i>Oeno One</i> , 2019 , 53,	3.3	4
15	Preliminary results on tartaric stabilization of red wine by adding different carboxymethylcelluloses. <i>Ciencia E Tecnica Vitivinicola</i> , 2018 , 33, 47-57	1	4
14	Preliminary results on the effects of grape (Vitis vinifera) seed condensed tannins on in vitro intestinal digestibility of the lupin (Lupinus angustifolius) seed protein fraction in small ruminants. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2011 , 95, 456-60	2.6	3
13	Antioxidant activity and phenolic composition of wine spirit resulting from an alternative ageing technology using micro-oxygenation: a preliminary study. <i>Oeno One</i> , 2020 , 54, 485-496	3.3	3
12	Volatile and sensory characterization of white wines from three minority Portuguese grapevine varieties. <i>Ciencia E Tecnica Vitivinicola</i> , 2020 , 35, 49-62	1	3
11	Effect of new and conventional technological processes on the terroir marker87Sr/86Sr. <i>BIO Web of Conferences</i> , 2016 , 7, 02003	0.4	3
10	DCMC as a Promising Alternative to Bentonite in White Wine Stabilization. Impact on Protein Stability and Wine Aromatic Fraction. <i>Molecules</i> , 2021 , 26,	4.8	2
9	Mechanical Pruning and Soil Fertilization with Distinct Organic Amendments in Vineyards of Syrah: Effects on Vegetative and Reproductive Growth. <i>Agronomy</i> , 2020 , 10, 1090	3.6	2
8	Sensory profile characterization and typicality assessment of PDO âBairradaâand PGI âBeira Atl�ticoâred wines. <i>Ciencia E Tecnica Vitivinicola</i> , 2016 , 31, 73-87	1	2
7	Mechanical pruning and soil organic amendments in vineyards of Syrah: effects on grape composition. <i>Oeno One</i> , 2021 , 55, 267-277	3.3	2

6	Storage of a Touriga Nacional red wine in contact with <i>Juglans regia</i> L. and <i>Quercus petraea</i> L. wood chip species: comparative influence on phenolic and sensory characteristics. <i>European Food Research and Technology</i> , 2021 , 247, 3037	3.4	2
5	Barrel-to-barrel variation of phenolic and mineral composition of red wine. <i>BIO Web of Conferences</i> , 2019 , 12, 02011	0.4	1
4	Finding Sensory Profilers Amongst Red Wine Composition: A Novel Nationwide Approach. <i>Ciencia E Tecnica Vitivinicola</i> , 2015 , 30, 69-83	1	1
3	Mechanical pruning and soil organic amendments in vineyards of "Syrah" effects on wine mineral composition. <i>Ciencia E Tecnica Vitivinicola</i> , 2021 , 36, 151-162	1	1
2	Evolution of Proanthocyanidins During Grape Maturation, Winemaking, and Aging Process of Red Wines 2019 , 177-193		0
1	Use of different wood species for white wine production: wood composition and impact on wine quality 2022 , 281-300		