

Jorge M Ricardo-Da-Silva

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.

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	Use of different wood species for white wine production: wood composition and impact on wine quality 2022 , 281-300		
58	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
57	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
56	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
55	Storage of a Touriga Nacional red wine in contact with Juglans regia L. and Quercus petraea L. wood chip species: comparative influence on phenolic and sensory characteristics. <i>European Food Research and Technology</i> , 2021 , 247, 3037	3.4	2
54	Use of Oak and Cherry Wood Chips during Alcoholic Fermentation and the Maturation Process of Rosé Wines: Impact on Phenolic Composition and Sensory Profile. <i>Molecules</i> , 2020 , 25,	4.8	4
53	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
52	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
51	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
50	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
49	Chemical characteristics of grapes cv. Syrah (<i>Vitis vinifera</i> 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
48	Barrel-to-barrel variation of phenolic and mineral composition of red wine. <i>BIO Web of Conferences</i> , 2019 , 12, 02011	0.4	1
47	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
46	Chemical composition and sensory profile of Syrah wines from semiarid tropical Brazil "Rootstock and harvest season effects. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108415	5.4	8
45	Chemical evaluation of Carcavelos fortified wine aged in Portuguese (<i>Quercus pyrenaica</i>) and French (<i>Quercus robur</i>) oak barrels at medium and high toast. <i>Oeno One</i> , 2019 , 53,	3.3	4
44	Evolution of Proanthocyanidins During Grape Maturation, Winemaking, and Aging Process of Red Wines 2019 , 177-193		0
43	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

42	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
41	Effect of on the Formation of Polymeric Pigments during Sequential Fermentation with and. <i>Molecules</i> , 2018 , 23,	4.8	10
40	Effect of the harvest season on phenolic composition and oenological parameters of grapes and wines cv. "Touriga Nacional" (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
39	Preliminary results on tartaric stabilization of red wine by adding different carboxymethylcelluloses. <i>Ciencia E Tecnica Vitivinicola</i> , 2018 , 33, 47-57	1	4
38	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
37	Evaluating Nanofiltration Effect on Wine ⁸⁷ Sr/ ⁸⁶ Sr Isotopic Ratio and the Robustness of this Geographical Fingerprint. <i>South African Journal of Enology and Viticulture</i> , 2017 , 38,	3.1	5
36	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
35	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
34	Kinetics of odorant compounds in wine brandies aged in different systems. <i>Food Chemistry</i> , 2016 , 211, 937-46	8.5	24
33	Effect of new and conventional technological processes on the terroir marker ⁸⁷ Sr/ ⁸⁶ Sr. <i>BIO Web of Conferences</i> , 2016 , 7, 02003	0.4	3
32	Sensory profile characterization and typicality assessment of PDO "Bairrada" and PGI "Beira Atlântico" red wines. <i>Ciencia E Tecnica Vitivinicola</i> , 2016 , 31, 73-87	1	2
31	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
30	Finding Sensory Profilers Amongst Red Wine Composition: A Novel Nationwide Approach. <i>Ciencia E Tecnica Vitivinicola</i> , 2015 , 30, 69-83	1	1
29	Evaluation of Portuguese and Spanish Quercus pyrenaica and Castanea sativa species used in cooperage as natural source of phenolic compounds. <i>European Food Research and Technology</i> , 2013 , 237, 367-375	3.4	13
28	Effect of Saccharomyces strains on the quality of red wines aged on lees. <i>Food Chemistry</i> , 2013 , 139, 1044-51	8.5	51
27	Vitis vinifera 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
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	Effect of commercial mannoproteins on wine colour and tannins stability. <i>Food Chemistry</i> , 2012 , 131, 907-914	8.5	53

24	Preliminary results on the effects of grape (<i>Vitis vinifera</i>) seed condensed tannins on in vitro intestinal digestibility of the lupin (<i>Lupinus angustifolius</i>) seed protein fraction in small ruminants. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2011 , 95, 456-60	2.6	3
23	Comparative study of the phenolic composition of seeds and skins from Carmine 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
22	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
21	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
20	Interactions between protein fining agents and proanthocyanidins in white wine. <i>Food Chemistry</i> , 2008 , 106, 536-544	8.5	41
19	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
18	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
17	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
16	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
15	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
14	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
13	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
12	Isolation and purification of dimeric and trimeric procyanidins from grape seeds. <i>Journal of Chromatography A</i> , 1999 , 841, 115-121	4.5	71
11	Critical Factors of Vanillin Assay for Catechins and Proanthocyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4267-4274	5.7	618
10	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
9	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
8	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
7	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

6	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
5	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
4	Procyanidin dimers and trimers from grape seeds. <i>Phytochemistry</i> , 1991 , 30, 1259-1264	4	288
3	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
2	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
1	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