

Dimitra L Capone

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.

72
papers

2,545
citations

30
h-index

48
g-index

75
ext. papers

3,042
ext. citations

5
avg, IF

5.08
L-index

#	Paper	IF	Citations
72	Consumer perspectives of wine typicity and impact of region information on the sensory perception of Cabernet Sauvignon wines.. <i>Food Research International</i> , 2022 , 152, 110719	7	1
71	Impact of accentuated cut edges (ACE) technique on volatile and sensory profiles of Shiraz wines. <i>Food Chemistry</i> , 2022 , 372, 131222	8.5	0
70	Evidence that methoxypyrazine accumulation is elevated in Shiraz rachis grown on Ramsey rootstock, increasing green flavour in wine. <i>Australian Journal of Grape and Wine Research</i> , 2022 , 28, 304-315	2.4	1
69	Impact of Lachanea thermotolerans on Chemical Composition and Sensory Profiles of Viognier Wines. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022 , 8, 474	5.6	0
68	Defining wine typicity: sensory characterisation and consumer perspectives. <i>Australian Journal of Grape and Wine Research</i> , 2021 , 27, 246-256	2.4	10
67	Influence of inclusion of grapevine leaves, rachis and peduncles during fermentation on the flavour and volatile composition of Vitis vinifera cv. Shiraz wine. <i>Australian Journal of Grape and Wine Research</i> , 2021 , 27, 348-359	2.4	4
66	A Review of Wine Authentication Using Spectroscopic Approaches in Combination with Chemometrics. <i>Molecules</i> , 2021 , 26,	4.8	2
65	Authentication of the geographical origin of Australian Cabernet Sauvignon wines using spectrofluorometric and multi-element analyses with multivariate statistical modelling. <i>Food Chemistry</i> , 2021 , 335, 127592	8.5	15
64	Exploratory study of sugar and C6 compounds in single berries of grapevine (Vitis vinifera L.) cv. Cabernet Sauvignon throughout ripening. <i>Australian Journal of Grape and Wine Research</i> , 2021 , 27, 194-204	2.4	3
63	Impact of Lachanea thermotolerans on chemical composition and sensory profiles of Merlot wines. <i>Food Chemistry</i> , 2021 , 349, 129015	8.5	13
62	Chiral analysis of cis-2-methyl-4-propyl-1,3-oxathiane and identification of cis-2,4,4,6-tetramethyl-1,3-oxathiane in wine. <i>Food Chemistry</i> , 2021 , 357, 129406	8.5	2
61	Spectrofluorometric analysis combined with machine learning for geographical and varietal authentication, and prediction of phenolic compound concentrations in red wine. <i>Food Chemistry</i> , 2021 , 361, 130149	8.5	3
60	Sensory and Chemical Drivers of Wine Consumers' Preference for a New Shiraz Wine Product Containing Extract as a Novel Ingredient. <i>Foods</i> , 2020 , 9,	4.9	8
59	Sensory typicity of regional Australian Cabernet Sauvignon wines according to expert evaluations and descriptive analysis. <i>Food Research International</i> , 2020 , 138, 109760	7	5
58	Evolution and Correlation of -2-Methyl-4-propyl-1,3-oxathiane, Varietal Thiols, and Acetaldehyde during Fermentation of Sauvignon blanc Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8676-8687	5.7	4
57	Uptake and Glycosylation of Smoke-Derived Volatile Phenols by Cabernet Sauvignon Grapes and Their Subsequent Fate during Winemaking. <i>Molecules</i> , 2020 , 25,	4.8	17
56	Investigation of intraregional variation, grape amino acids, and pre-fermentation freezing on varietal thiols and their precursors for Vitis vinifera Sauvignon blanc. <i>Food Chemistry</i> , 2019 , 295, 637-645	8.5	9

55	Analysis of Potent Odour-Active Volatile Thiols in Foods and Beverages with a Focus on Wine. <i>Molecules</i> , 2019 , 24,	4.8	16
54	Volatile Composition and Sensory Profiles of a Shiraz Wine Product Made with Pre- and Post-Fermentation Additions of Extract. <i>Foods</i> , 2019 , 8,	4.9	3
53	Using Content Analysis to Characterise the Sensory Typicity and Quality Judgements of Australian Cabernet Sauvignon Wines. <i>Foods</i> , 2019 , 8,	4.9	8
52	Inactivating Mutations in Irc7p Are Common in Wine Yeasts, Attenuating Carbon-Sulfur β -lyase Activity and Volatile Sulfur Compound Production. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	9
51	Aroma Precursors in Grapes and Wine: Flavor Release during Wine Production and Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2281-2286	5.7	38
50	Chiral analysis of 3-sulfanylhexas-1-ol and 3-sulfanylhexasyl acetate in wine by high-performance liquid chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2018 , 998, 83-92	6.6	15
49	Chiral Polyfunctional Thiols and Their Conjugated Precursors upon Winemaking with Five <i>Vitis vinifera</i> Sauvignon blanc Clones. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4674-4682	5.7	10
48	The role of potent thiols in Chardonnay wine aroma. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 38-50	2.4	20
47	Identification and Quantitative Analysis of 2-Methyl-4-propyl-1,3-oxathiane in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10808-10815	5.7	10
46	Impact of Bottle Aging on Smoke-Tainted Wines from Different Grape Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4146-4152	5.7	25
45	Chemical and sensory profiles of rosé wines from Australia. <i>Food Chemistry</i> , 2016 , 196, 682-93	8.5	52
44	Rosé wine volatile composition and the preferences of Chinese wine professionals. <i>Food Chemistry</i> , 2016 , 202, 507-17	8.5	16
43	Unravelling glutathione conjugate catabolism in <i>Saccharomyces cerevisiae</i> : the role of glutathione/dipeptide transporters and vacuolar function in the release of volatile sulfur compounds 3-mercaptohexan-1-ol and 4-mercapto-4-methylpentan-2-one. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 9709-22	5.7	26
42	Quantitative analysis by GC-MS/MS of 18 aroma compounds related to oxidative off-flavor in wines. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3394-401	5.7	52
41	Terpenoids and their role in wine flavour: recent advances. <i>Australian Journal of Grape and Wine Research</i> , 2015 , 21, 582-600	2.4	68
40	Simple quantitative determination of potent thiols at ultratrace levels in wine by derivatization and high-performance liquid chromatography-tandem mass spectrometry (HPLC-MS/MS) analysis. <i>Analytical Chemistry</i> , 2015 , 87, 1226-31	7.8	72
39	Introducing a new breed of wine yeast: interspecific hybridisation between a commercial <i>Saccharomyces cerevisiae</i> wine yeast and <i>Saccharomyces mikatae</i> . <i>PLoS ONE</i> , 2013 , 8, e62053	3.7	74
38	Hydroxycinnamic acid ethyl esters as precursors to ethylphenols in wine. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2293-8	5.7	30

37	Vineyard and fermentation studies to elucidate the origin of 1,8-cineole in Australian red wine. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2281-7	5.7	50
36	Analytical Investigations of Wine Odorant 3-Mercaptohexan-1-ol and Its Precursors. <i>ACS Symposium Series</i> , 2012 , 15-35	0.4	9
35	Effects on 3-mercaptohexan-1-ol precursor concentrations from prolonged storage of Sauvignon blanc grapes prior to crushing and pressing. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3515-23	5.7	37
34	Evolution and occurrence of 1,8-cineole (eucalyptol) in Australian wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 953-9	5.7	45
33	Evolution of 3-mercaptohexanol, hydrogen sulfide, and methyl mercaptan during bottle storage of Sauvignon blanc wines. Effect of glutathione, copper, oxygen exposure, and closure-derived oxygen. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2564-72	5.7	139
32	Effects of transporting and processing Sauvignon blanc grapes on 3-mercaptohexan-1-ol precursor concentrations. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4659-67	5.7	55
31	Application of a modified method for 3-mercaptohexan-1-ol determination to investigate the relationship between free thiol and related conjugates in grape juice and wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4649-58	5.7	63
30	Identification and quantitation of 3-S-cysteinylglycinehexan-1-ol (Cysgly-3-MH) in Sauvignon blanc grape juice by HPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11204-10	5.7	42
29	The formation of wine lactone from grape-derived secondary metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 660-4	5.7	18
28	Formation of Damascenone under both commercial and model fermentation conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1338-43	5.7	23
27	Engineering <i>Saccharomyces cerevisiae</i> to release 3-Mercaptohexan-1-ol during fermentation through overexpression of an <i>S. cerevisiae</i> Gene, STR3, for improvement of wine aroma. <i>Applied and Environmental Microbiology</i> , 2011 , 77, 3626-32	4.8	49
26	Synthesis of wine thiol conjugates and labeled analogues: fermentation of the glutathione conjugate of 3-mercaptohexan-1-ol yields the corresponding cysteine conjugate and free thiol. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1383-9	5.7	63
25	Identification and analysis of 2-chloro-6-methylphenol, 2,6-dichlorophenol and indole: causes of taints and off-flavours in wines. <i>Australian Journal of Grape and Wine Research</i> , 2010 , 16, 210-217	2.4	24
24	Analysis of precursors to wine odorant 3-mercaptohexan-1-ol using HPLC-MS/MS: resolution and quantitation of diastereomers of 3-S-cysteinylhexan-1-ol and 3-S-glutathionylhexan-1-ol. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1390-5	5.7	79
23	Production of indole by wine-associated microorganisms under oenological conditions. <i>Food Microbiology</i> , 2010 , 27, 685-90	6	37
22	Molecular fingerprinting by PCR-denaturing gradient gel electrophoresis reveals differences in the levels of microbial diversity for musty-earthly tainted corks. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 1922-31	4.8	20
21	Quantification of several 4-alkyl substituted gamma-lactones in Australian wines. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 348-52	5.7	27
20	Odor detection thresholds and enantiomeric distributions of several 4-alkyl substituted gamma-lactones in Australian red wine. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2462-7	5.7	31

19	Riesling acetal is a precursor to 1,1,6-trimethyl-1,2-dihydronaphthalene (TDN) in wine. <i>Australian Journal of Grape and Wine Research</i> , 2009 , 15, 93-96	2.4	22
18	From wine to pepper: rotundone, an obscure sesquiterpene, is a potent spicy aroma compound. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3738-44	5.7	161
17	Rationalizing the formation of damascenone: synthesis and hydrolysis of damascenone precursors and their analogues, in both aglycone and glycoconjugate forms. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9183-9	5.7	17
16	Volatile and color composition of young and model-aged Shiraz wines as affected by diammonium phosphate supplementation before alcoholic fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9175-82	5.7	46
15	Synthesis of the individual diastereomers of the cysteine conjugate of 3-mercaptohexanol (3-MH). <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3758-63	5.7	37
14	Engineering volatile thiol release in <i>Saccharomyces cerevisiae</i> for improved wine aroma. <i>Yeast</i> , 2007 , 24, 561-74	3.4	115
13	Modulation of volatile thiol and ester aromas by modified wine yeast. <i>Developments in Food Science</i> , 2006 , 113-116		26
12	The influence of ascorbic acid on the composition, colour and flavour properties of a Riesling and a wooded Chardonnay wine during five years' storage. <i>Australian Journal of Grape and Wine Research</i> , 2005 , 11, 355-368	2.4	51
11	The impact of closure type and storage conditions on the composition, colour and flavour properties of a Riesling and a wooded Chardonnay wine during five years' storage. <i>Australian Journal of Grape and Wine Research</i> , 2005 , 11, 369-377	2.4	96
10	Precursors to damascenone: synthesis and hydrolysis of isomeric 3,9-dihydroxymegastigma-4,6,7-trienes. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4895-900	5.7	19
9	Quantitative analysis, occurrence, and stability of (E)-1-(2,3,6-Trimethylphenyl)buta-1,3-diene in wine. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3584-91	5.7	29
8	Stable isotope dilution analysis of wine fermentation products by HS-SPME-GC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2005 , 381, 937-47	4.4	159
7	Fate of damascenone in wine: the role of SO ₂ . <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 8127-31	5.7	26
6	Isolation and identification of 2-methoxy-3,5-dimethylpyrazine, a potent musty compound from wine corks. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5425-30	5.7	66
5	Quantitative analysis of geraniol, nerol, linalool, and alpha-terpineol in wine. <i>Analytical and Bioanalytical Chemistry</i> , 2003 , 375, 517-22	4.4	57
4	(E)-1-(2,3,6-trimethylphenyl)buta-1,3-diene: a potent grape-derived odorant in wine. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7759-63	5.7	46
3	Permeation of 2,4,6-trichloroanisole through cork closures in wine bottles. <i>Australian Journal of Grape and Wine Research</i> , 2002 , 8, 196-199	2.4	33
2	Absorption of 2,4,6-trichloroanisole by wine corks via the vapour phase in an enclosed environment. <i>Australian Journal of Grape and Wine Research</i> , 2001 , 7, 40-46	2.4	30

- 1 Absorption of chloroanisoles from wine by corks and by other materials. *Australian Journal of Grape and Wine Research*, **1999**, 5, 91-98 2.4 55