V Felipe Laurie

List of Publications by Year
in descending order

42	905	567281 15	477307 29
papers	citations	h-index	g-index

45	45	45	1320
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Progress in authentication, typification and traceability of grapes and wines by chemometric approaches. Food Research International, 2014, 60, 2-18.	6.2	193
2	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. Analytica Chimica Acta, 2008, 626, 104-110.	5.4	61
3	Oxidation of Glycerol in the Presence of Hydrogen Peroxide and Iron in Model Solutions and Wine. Potential Effects on Wine Color. Journal of Agricultural and Food Chemistry, 2006, 54, 4668-4673.	5.2	58
4	Microbial Terroir in Chilean Valleys: Diversity of Non-conventional Yeast. Frontiers in Microbiology, 2016, 7, 663.	3.5	57
5	Varietal discrimination of Chilean wines by direct injection mass spectrometry analysis combined with multivariate statistics. Food Chemistry, 2012, 131, 692-697.	8.2	45
6	A Simple Method To Separate Red Wine Nonpolymeric and Polymeric Phenols by Solid-Phase Extraction. Journal of Agricultural and Food Chemistry, 2006, 54, 2839-2844.	5.2	41
7	Investigation of Ethyl Radical Quenching by Phenolics and Thiols in Model Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 685-692.	5.2	36
8	Reactivity of 3-sulfanyl-1-hexanol and catechol-containing phenolics in vitro. Food Chemistry, 2012, 131, 1510-1516.	8.2	33
9	Bioreduction of Î²-carboline imines to amines employing Saccharomyces bayanus. Tetrahedron: Asymmetry, 2010, 21, 1988-1992.	1.8	31
10	Experimental and theoretical binding affinity between polyvinylpolypyrrolidone and selected phenolic compounds from food matrices. Food Chemistry, 2015, 168, 464-470.	8.2	28
11	Nanoinformatics: an emerging area of information technology at the intersection of bioinformatics, computational chemistry and nanobiotechnology. Biological Research, 2011, 44, 43-51.	3.4	27
12	Tracing phenolic biosynthesis in Vitis vinifera via in situ C-13 labeling and liquid chromatographyâ€“diode-array detectorâ€“mass spectrometer/mass spectrometer detection. Analytica Chimica Acta, 2012, 747, 51-57.	5.4	23
13	Glyceraldehyde Bridging between Flavanols and Malvidin-3-glucoside in Model Solutions. Journal of Agricultural and Food Chemistry, 2006, 54, 9105-9111.	5.2	21
14	Oxygen Incorporation and Dissolution During Industrial-Scale Red Wine Fermentations. Food and Bioprocess Technology, 2014, 7, 2627-2636.	4.7	21
15	On-line monitoring of oxygen as a method to qualify the oxygen consumption rate of wines. Food Chemistry, 2017, 229, 588-596.	8.2	20
16	Wine evolution and spatial distribution of oxygen during storage in high-density polyethylene tanks. Journal of the Science of Food and Agriculture, 2015, 95, 1313-1320.	3.5	15
17	Red wine astringency: Correlations between chemical and sensory features. LWT - Food Science and Technology, 2022, 154, 112656.	5.2	13
18	Contribution of metals, sulfur-dioxide and phenolic compounds to the antioxidant capacity of CarmÃ©nÃ¨re wines. Journal of Food Composition and Analysis, 2014, 35, 37-43.	3.9	11

#	Article	IF	Citations
19	Removal of 4-Ethylphenol and 4-Ethylguaiacol with Polyaniline-Based Compounds in Wine-Like Model Solutions and Red Wine. Molecules, 2015, 20, 14312-14325.	3.8	11
20	Design and Optimization of a Self-Assembling Complex Based on Microencapsulated Calcium Alginate and Glutathione (CAG) Using Response Surface Methodology. Polymers, 2021, 13, 2080.	4.5	11
21	Effect of inert gas and prefermentative treatment with polyvinylpolypyrrolidone onÂthe phenolic composition of Chilean Sauvignon blanc wines. Journal of the Science of Food and Agriculture, 2013, 93, 1928-1934.	3.5	10
22	Chemical and Sensory Effects of Storing Sauvignon Blanc Wine in Colored Bottles under Artificial Light. Journal of Agricultural and Food Chemistry, 2014, 62, 7255-7262.	5.2	10
23	The binding of 4-ethylguaiacol with polyaniline-based materials in wines. Food Chemistry, 2014, 159, 486-492.	8.2	10
24	Changes in concentration of volatile compounds in response to defoliation of Muscat of Alexandria grapevines grown under a traditional farming system. Chilean Journal of Agricultural Research, 2017, 77, 373-381.	1.1	10
25	Polymeric substances for the removal of ochratoxin A from red wine followed by computational modeling of the complexes formed. Food Chemistry, 2018, 265, 159-164.	8.2	10
26	Characterization of Selected Organic and Mineral Components of Qvevri Wines. American Journal of Enology and Viticulture, 2013, 64, 532-537.	1.7	9
27	The influence of selected winemaking equipment and operations on the concentration of dissolved oxygen in wines. Ciencia E Investigacion Agraria, 2014, 41, 27-28.	0.2	9
28	Periodic Aeration of Red Wine Compared to Microoxygenation at Production Scale. American Journal of Enology and Viticulture, 2014, 65, 254-260.	1.7	9
29	Chemical and Physical Implications of the Use of Alternative Vessels to Oak Barrels during the Production of White Wines. Molecules, 2021, 26, 554.	3.8	9
30	pH-dependent nano-capturing of tartaric acid using dendrimers. Soft Matter, 2014, 10, 600-608.	2.7	8
31	Combined effects of sulfur dioxide, glutathione and light exposure on the conservation of bottled Sauvignon blanc. Food Chemistry, 2021, 356, 129689.	8.2	8
32	Removal of fumonisin B1 and B2 from model solutions and red wine using polymeric substances. Food Chemistry, 2017, 224, 207-211.	8.2	7
33	Analysis of major metallic elements in Chilean wines by atomic absorption spectroscopy. Ciencia E Investigacion Agraria, 2010, 37, .	0.2	6
34	Polyaniline Based Materials as a Method to Eliminate Haloanisoles in Spirits Beverages. Industrial & Engineering Chemistry Research, 2018, 57, 8308-8318.	3.7	6
35	New polymer for removal of wine phenolics: Poly(N-(3-(N-isobutyrylisobutyramido)-3-oxopropyl)acrylamide) (P-NIOA). Food Chemistry, 2016, 213, 554-560.	8.2	5
36	Multi-element analysis and differentiation of Chilean wines using mineral composition and multivariate statistics. , 2018, 45, 181-191.		5

#	Article	IF	Citations
37	Removal of Ochratoxin A from Red Wine Using Alginate-PVA-L. plantarum (APLP) Complexes: A Preliminary Study. Toxins, 2022, 14, 230.	3.4	5
38	Vigor thresholded NDVI is a key early risk indicator of Botrytis bunch rot in vineyards. Oeno One, 2020, 54, 279-297.	1.4	4
39	Chemical and Biological Properties of Phenolics in Wine: Analytical Determinations and Health Benefits. Current Organic Chemistry, 2017, 21, 357-367.	1.6	4
40	Quinoa protein extract: An effective alternative for the fining of wine phenolics. Journal of the Science of Food and Agriculture, 2022, , .	3.5	3
41	Agro-industrial Waste Products as Mycotoxin Biosorbents: A Review of in Vitro and in Vivo Studies. Food Reviews International, 2023, 39, 2914-2930.	8.4	2
42	Characterization of five Chilean agribusiness by-products and their potential use as food supplements. Emirates Journal of Food and Agriculture, 0, , 607.	1.0	0