

Robert G Dambergs

List of Publications by Year in descending order

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34
papers

1,592
citations

331670

21
h-index

434195

31
g-index

36
all docs

36
docs citations

36
times ranked

1484
citing authors

#	ARTICLE	IF	CITATIONS
1	High Throughput Analysis of Red Wine and Grape Phenolics Adaptation and Validation of Methyl Cellulose Precipitable Tannin Assay and Modified Somers Color Assay to a Rapid 96 Well Plate Format. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4651-4657.	5.2	246
2	Effect of grape bunch sunlight exposure and UV radiation on phenolics and volatile composition of <i>Vitis vinifera</i> L. cv. Pinot noir wine. <i>Food Chemistry</i> , 2015, 173, 424-431.	8.2	127
3	Mid infrared spectroscopy and multivariate analysis: A tool to discriminate between organic and non-organic wines grown in Australia. <i>Food Chemistry</i> , 2009, 116, 761-765.	8.2	95
4	Chemometrics and visible-near infrared spectroscopic monitoring of red wine fermentation in a pilot scale. <i>Biotechnology and Bioengineering</i> , 2006, 95, 1101-1107.	3.3	94
5	Relationship between Red Wine Grades and Phenolics. 1. Tannin and Total Phenolics Concentrations. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12313-12319.	5.2	86
6	Measurement of Condensed Tannins and Dry Matter in Red Grape Homogenates Using Near Infrared Spectroscopy and Partial Least Squares. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7631-7636.	5.2	84
7	Rapid Analysis of Methanol in Grape-Derived Distillation Products Using Near-Infrared Transmission Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3079-3084.	5.2	82
8	Varietal discrimination of Australian wines by means of mid-infrared spectroscopy and multivariate analysis. <i>Analytica Chimica Acta</i> , 2008, 621, 19-23.	5.4	82
9	Usefulness of chemometrics and mass spectrometry-based electronic nose to classify Australian white wines by their varietal origin. <i>Talanta</i> , 2005, 68, 382-387.	5.5	70
10	Combining mass spectrometry based electronic nose, visible-near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines. <i>Analytica Chimica Acta</i> , 2006, 563, 319-324.	5.4	65
11	Yeast Effects on Pinot noir Wine Phenolics, Color, and Tannin Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9892-9898.	5.2	65
12	Phenolic Compositions of 50 and 30 Year Sequences of Australian Red Wines: The Impact of Wine Age. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10093-10102.	5.2	62
13	Feasibility study on the use of a head space mass spectrometry electronic nose (MS e_nose) to monitor red wine spoilage induced by <i>Brettanomyces</i> yeast. <i>Sensors and Actuators B: Chemical</i> , 2007, 124, 167-171.	7.8	56
14	Relationship between sensory analysis and near infrared spectroscopy in Australian Riesling and Chardonnay wines. <i>Analytica Chimica Acta</i> , 2005, 539, 341-348.	5.4	53
15	Rapid Measurement of Methyl Cellulose Precipitable Tannins Using Ultraviolet Spectroscopy with Chemometrics: Application to Red Wine and Inter-Laboratory Calibration Transfer. <i>Applied Spectroscopy</i> , 2012, 66, 656-664.	2.2	52
16	Microwave Maceration of Pinot Noir Grape Must: Sanitation and Extraction Effects and Wine Phenolics Outcomes. <i>Food and Bioprocess Technology</i> , 2014, 7, 954-963.	4.7	51
17	Use of direct headspace-mass spectrometry coupled with chemometrics to predict aroma properties in Australian Riesling wine. <i>Analytica Chimica Acta</i> , 2008, 621, 2-7.	5.4	33
18	Pinot Noir wine composition from different vine vigour zones classified by remote imaging technology. <i>Food Chemistry</i> , 2014, 153, 52-59.	8.2	33

#	ARTICLE	IF	CITATIONS
19	Interactions of Grape Skin, Seed, and Pulp on Tannin and Anthocyanin Extraction in Pinot noir Wines. American Journal of Enology and Viticulture, 2015, 66, 472-481.	1.7	28
20	The effect of sample storage and homogenisation techniques on the chemical composition and near infrared spectra of white grapes. Food Research International, 2009, 42, 653-658.	6.2	26
21	Microwave Maceration with Early Pressing Improves Phenolics and Fermentation Kinetics in Pinot noir. American Journal of Enology and Viticulture, 2014, 65, 401-406.	1.7	24
22	Apple variety and maturity profiling of base ciders using UV spectroscopy. Food Chemistry, 2017, 228, 323-329.	8.2	18
23	A Comparison of Laboratory Analysis Methods for Total Phenolic Content of Cider. Beverages, 2020, 6, 55.	2.8	17
24	Phenolic Content of Apple Juice for Cider Making as Influenced by Common Pre-Fermentation Processes Using Two Analytical Methods. Beverages, 2019, 5, 53.	2.8	10
25	Predicting grapevine canopy nitrogen status using proximal sensors and near infrared reflectance spectroscopy. Journal of Plant Nutrition and Soil Science, 2021, 184, 204-304.	1.9	6
26	Grape skins as supplements for color development in Pinot noir wine. Food Research International, 2020, 133, 108707.	6.2	5
27	Viticultural and Controlled Phenolic Release Treatments Affect Phenolic Concentration and Tannin Composition in Pinot noir Wine. American Journal of Enology and Viticulture, 2020, 71, 256-265.	1.7	5
28	Prediction of starch reserves in intact and ground grapevine cane wood tissues using near infrared reflectance spectroscopy. Journal of the Science of Food and Agriculture, 2020, 100, 2418-2424.	3.5	4
29	A feasibility study on monitoring total phenolic content in sparkling wine press juice fractions using a new in-line system and predictive models. Food Control, 2021, 123, 106810.	5.5	4
30	Analysis of Beverages and Brewing Products. Agronomy, 0, , 465-485.	0.2	3
31	Wine and Beer. , 2009, , 377-397.		1
32	Focus on the role of seed tannins and pectolytic enzymes in the color development of Pinot noir wine. Current Research in Food Science, 2021, 4, 405-413.	5.8	1
33	Fungal contaminants in the vineyard and wine quality and safety. , 2022, , 587-623.		1
34	Monitoring Red Wine Fermentation in Australia: A Novel Application of Visible and near Infrared Spectroscopy. NIR News, 2007, 18, 7-9.	0.3	0