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Formation of anthocyanin-derived pigments in experimental red wines / Formacin de pigmentos derivados de antocianos en vinos tintos experimentales

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#	Paper	IF	Citations
92	Anthocyanins Nature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1063-1072	4.3	603
91	Proanthocyanidins and tannin-like compounds Nature, occurrence, dietary intake and effects on nutrition and health. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1094-1117	4.3	910
90	Isolation and structures of oligomeric wine pigments by bisulfite-mediated ion-exchange chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5957-63	5.7	94
89	Evolution During the Storage of Red Wines Treated with Pectolytic Enzymes: New Anthocyanin Pigment Formation. <i>Journal of Wine Research</i> , 2001 , 12, 183-197	1	31
88	Effect of caffeic acid on the color of red wine. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2062-7	5.7	70
87	Identification of anthocyanin-flavanol pigments in red wines by NMR and mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2110-6	5.7	165
86	Analysis of pigmented polymers in red wine by reverse phase HPLC. <i>Australian Journal of Grape and Wine Research</i> , 2002 , 8, 70-75	2.4	100
85	Anthocyanin-derived pigments and colour of red wines. <i>Analytica Chimica Acta</i> , 2002 , 458, 147-155	6.6	118
84	Pyruvic acid and acetaldehyde production by different strains of <i>Saccharomyces cerevisiae</i> : relationship with Vitisin A and B formation in red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7402-9	5.7	100
83	Isolation and structural characterization of new acylated anthocyanin-vinyl-flavanol pigments occurring in aging red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 277-82	5.7	95
82	A new class of blue anthocyanin-derived pigments isolated from red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1919-23	5.7	151
81	Diet-derived phenols in plasma and tissues and their implications for health. <i>Planta Medica</i> , 2004 , 70, 1103-14	3.1	307
80	NMR structure characterization of a new vinylpyranoanthocyanin catechin pigment (a portisin). <i>Tetrahedron Letters</i> , 2004 , 45, 3455-3457	2	70
79	Formation of new anthocyanin-alkyl/aryl-flavanol pigments in model solutions. <i>Analytica Chimica Acta</i> , 2004 , 513, 215-221	6.6	31
78	Separation of pyranoanthocyanins from red wine by column chromatography. <i>Analytica Chimica Acta</i> , 2004 , 513, 305-318	6.6	74
77	Structural characterization of new malvidin 3-glucoside-catechin aryl/alkyl-linked pigments. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5519-26	5.7	33
76	Occurrence of pyranoanthocyanins in sparkling wines manufactured with red grape varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1300-6	5.7	42

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70	Isolation and structural characterization of new anthocyanin-derived yellow pigments in aged red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9598-603	5.7	77
69	Color properties of four cyanidin-pyruvic acid adducts. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6894-903	5.7	55
68	New flavanol-anthocyanin condensed pigments and anthocyanin composition in guatemalan beans (<i>Phaseolus</i> spp.). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 536-42	5.7	30
67	Influence of structure on the ionisation constants of anthocyanin and anthocyanin-like wine pigments. <i>Analytica Chimica Acta</i> , 2006 , 563, 10-14	6.6	17
66	Chromatic and structural features of blue anthocyanin-derived pigments present in Port wine. <i>Analytica Chimica Acta</i> , 2006 , 563, 2-9	6.6	50
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58	Reaction between hydroxycinnamic acids and anthocyanin-pyruvic acid adducts yielding new portisins. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6349-56	5.7	65

57	Formation of hydroxyphenyl-pyranoanthocyanins in Grenache wines: precursor levels and evolution during aging. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4883-8	5.7	60
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46	Minimization of ethylphenol precursors in red wines via the formation of pyranoanthocyanins by selected yeasts. <i>International Journal of Food Microbiology</i> , 2009 , 132, 145-52	5.8	35
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41	The fate of flavanol-anthocyanin adducts in wines: Study of their putative reaction patterns in the presence of acetaldehyde. <i>Food Chemistry</i> , 2010 , 121, 1129-1138	8.5	39
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37	Unusual color change of vinylpyranoanthocyanin-phenolic pigments. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4292-7	5.7	11
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34	On the contribution of intramolecular kinetics properties of an important rotamer of vinylpyranoanthocyanin-phenol pigment (portisin). <i>International Journal of Quantum Chemistry</i> , 2011 , 111, 1355-1360	2.1	1
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6	Emerging Technologies for Aging Wines: Use of Chips and Micro-Oxygenation. 2019 , 149-162		4
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3 Image1.JPEG. 2018,

2 Image2.JPEG. 2018,

1 Preliminary Studies on the In Vitro Interactions Between the Secondary Metabolites Produced by Esca-Associated Fungi and Enological *Saccharomyces cerevisiae* Strains. 2022, 11, 2277

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