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Note. Visual and Instrumental Color Evaluation in Red Wines

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#	Paper	IF	Citations
194	Current awareness in phytochemical analysis. 2002 , 13, 293-300		
193	Phenolic composition and magnitude of copigmentation in young and shortly aged red wines made from the cultivars, Cabernet Sauvignon, Cencibel, and Syrah. <i>Food Chemistry</i> , 2005 , 92, 269-283	8.5	130
192	Influence of different phenolic copigments on the color of malvidin 3-glucoside. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5422-9	5.7	97
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