

Differences in the Volatile Compositions of French Labels

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Citation Report

#	ARTICLE	IF	CITATIONS
2	Occurrence, Sensory Impact, Formation, and Fate of Damascenone in Grapes, Wines, and Other Foods and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9717-9746.	2.4	101
3	Process Analytical Chemistry. <i>Analytical Chemistry</i> , 2011, 83, 4557-4578.	3.2	81
4	Cognac: production and aromatic characteristics. , 2012, , 242-266.		9
5	Effectiveness of high-throughput miniaturized sorbent- and solid phase microextraction techniques combined with gas chromatography-mass spectrometry analysis for a rapid screening of volatile and semi-volatile composition of wines—a comparative study. <i>Talanta</i> , 2012, 88, 79-94.	2.9	70
6	Characterization by chemical and sensory analysis of commercial grape marc distillate (Orujo) aged in oak wood. <i>Journal of the Institute of Brewing</i> , 2012, 118, 205-212.	0.8	10
7	Multivariate Analysis in Metabolomics. <i>Current Metabolomics</i> , 2012, 1, 92-107.	0.5	804
8	Answers to critics: Why there is a long term toxicity due to a Roundup-tolerant genetically modified maize and to a Roundup herbicide. <i>Food and Chemical Toxicology</i> , 2013, 53, 476-483.	1.8	46
9	Characterization of Volatiles in the Six Most Well-Known Distilled Spirits. <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 161-169.	0.8	18
10	Variations in Main Flavor Compounds of Freshly Distilled Brandy during the Second Distillation. <i>International Journal of Food Engineering</i> , 2014, 10, 809-820.	0.7	19
11	Grape brandy production, composition and sensory evaluation. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 404-414.	1.7	71
12	Assessment of minerals in aged grape marc distillates by FAAS/FAES and ICP-MS. Characterization and safety evaluation. <i>Food Control</i> , 2014, 35, 49-55.	2.8	23
13	Characterization of aroma compounds of Chinese famous liquors by gas chromatography-mass spectrometry and flash GC electronic-nose. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 945-946, 92-100.	1.2	155
14	Rapid quantification and comparison of major volatile compounds of ciders from France (Normandy) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	15
15	Wine Laws, Authentication and Geography. , 2014, , 761-829.		3
16	Discrimination of different kinds of Luzhou-flavor raw liquors based on their volatile features. <i>Food Research International</i> , 2014, 56, 77-84.	2.9	76
17	Modifying PTR-MS operating conditions for quantitative headspace analysis of hydro-alcoholic beverages. 2. Brandy characterization and discrimination by PTR-MS. <i>International Journal of Mass Spectrometry</i> , 2014, 360, 15-23.	0.7	14
18	Elucidating butanol tolerance mediated by a response regulator Sll0039 in <i>Synechocystis</i> sp. PCC 6803 using a metabolomic approach. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 1845-1857.	1.7	28
19	Application of Gas Chromatography to Analysis of Spirit-Based Alcoholic Beverages. <i>Critical Reviews in Analytical Chemistry</i> , 2015, 45, 201-225.	1.8	26

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20	Identification and quantification of 56 targeted phenols in wines, spirits, and vinegars by online solid-phase extraction “ultrahigh-performance liquid chromatography” quadrupole-orbitrap mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1423, 124-135.	1.8	50
21	Inferring the origin of rare fruit distillates from compositional data using multivariate statistical analyses and the identification of new flavour constituents. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1217-1235.	1.7	7
22	Synchronous Fluorescence Spectroscopy for Rapid Classification of Fruit Spirits. <i>Food Analytical Methods</i> , 2015, 8, 1258-1267.	1.3	20
23	Fluorescence Spectroscopy for the Analysis of Spirit Drinks. , 0, , .		4
24	Proteomic and metabolomic analyses reveal metabolic responses to 3-hydroxypropionic acid synthesized internally in cyanobacterium <i>Synechocystis</i> sp. PCC 6803. <i>Biotechnology for Biofuels</i> , 2016, 9, 209.	6.2	30
25	Aroma characterization of freshly“distilled French brandies; their specificity and variability within a limited geographic area. <i>Flavour and Fragrance Journal</i> , 2016, 31, 361-376.	1.2	20
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28	Classification of Different Dried Vine Fruit Varieties in China by HS-SPME-GC-MS Combined with Chemometrics. <i>Food Analytical Methods</i> , 2017, 10, 2856-2867.	1.3	6
29	Chemical profiling of volatile compounds of various home-made fruit spirits using headspace solid-phase microextraction. <i>Journal of the Institute of Brewing</i> , 2017, 123, 105-112.	0.8	10
30	Acrolein and Human Disease: Untangling the Knotty Exposure Scenarios Accompanying Several Diverse Disorders. <i>Chemical Research in Toxicology</i> , 2017, 30, 145-161.	1.7	35
31	Vapor“Liquid Equilibrium of Ethyl Lactate Highly Diluted in Ethanol“Water Mixtures at 101.3 kPa. Experimental Measurements and Thermodynamic Modeling Using Semiempirical Models. <i>Journal of Chemical & Engineering Data</i> , 2018, 63, 365-379.	1.0	12
32	A Hand-Held Optoelectronic Nose for the Identification of Liquors. <i>ACS Sensors</i> , 2018, 3, 121-127.	4.0	67
33	Detecting Counterfeit Brandies. <i>Chemistry - A European Journal</i> , 2018, 24, 17361-17366.	1.7	14
34	Chemometric Analysis of the Volatile Compounds Generated by <i>Aspergillus carbonarius</i> Strains Isolated from Grapes and Dried Vine Fruits. <i>Toxins</i> , 2018, 10, 71.	1.5	15
35	Simulation of spirits distillation for a better understanding of volatile aroma compounds behavior: Application to Armagnac production. <i>Food and Bioproducts Processing</i> , 2018, 112, 31-62.	1.8	28
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37	Batch distillation of spirits: experimental study and simulation of the behaviour of volatile aroma compounds. <i>Journal of the Institute of Brewing</i> , 2019, 125, 268-283.	0.8	16

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38	Comparison of volatile profiles in <i>Fagopyrum esculentum</i> (buckwheat) soksungjang prepared with different starter cultures during fermentation. <i>Food Science and Biotechnology</i> , 2019, 28, 1037-1045.	1.2	4
39	Quantitation, Organoleptic Contribution, and Potential Origin of Diethyl Acetals Formed from Various Aldehydes in Cognac. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2617-2625.	2.4	9
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41	Screening of Different Ageing Technologies of Wine Spirit by Application of Near-Infrared (NIR) Spectroscopy and Volatile Quantification. <i>Processes</i> , 2020, 8, 736.	1.3	18
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43	Evaluation of technological characteristics of Crimean native grape variety "Shabash"™ for brandy production. <i>E3S Web of Conferences</i> , 2020, 175, 08007.	0.2	5
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47	Discrimination of French wine brandy origin by PTR-MS headspace analysis using ethanol ionization and sensory assessment. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 3349-3368.	1.9	6
48	GC-FID-MS Based Metabolomics to Access Plum Brandy Quality. <i>Molecules</i> , 2021, 26, 1391.	1.7	12
49	Sensorial Impact and Distribution of 3-Methyl-2,4-nonanedione in Cognacs and Spirits. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4509-4517.	2.4	5
50	Characterization of aroma, sensory and taste properties of <i>Angelica keiskei</i> tea. <i>European Food Research and Technology</i> , 2021, 247, 1665-1677.	1.6	6
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57	Operationalizing the Exposome Using Passive Silicone Samplers. <i>Current Pollution Reports</i> , 2022, 8, 1-29.	3.1	7
58	Identification, quantitation and sensory contribution of new C-glucosidic ellagitannin-derived spirit compounds. <i>Food Chemistry</i> , 2022, 384, 132307.	4.2	4
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