

Study of the volatile compounds from plum (*Prunus domestica*) and estimation of their contribution to the fruit aroma

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Citation Report

#	ARTICLE	IF	CITATIONS
1	<i>Prunus domestica</i> Fruit Extract-Mediated Synthesis of Gold Nanoparticles and Its Catalytic Activity for 4-Nitrophenol Reduction. Industrial & Engineering Chemistry Research, 2012, 51, 13014-13020.	1.8	110
2	Gas Chromatography Analysis with Olfactometric Detection (GC-O) as a Useful Methodology for Chemical Characterization of Odorous Compounds. Sensors, 2013, 13, 16759-16800.	2.1	140
3	Odour-active compounds in banana fruit cv. Giant Cavendish. Food Chemistry, 2013, 141, 795-801.	4.2	68
4	Occurrence of Fatty Acid Short-Chain-Alkyl Esters in Fruits of Celastraceae Plants. Chemistry and Biodiversity, 2013, 10, 976-988.	1.0	4
5	Quantitative analysis of headspace volatile compounds using comprehensive two-dimensional gas chromatography and their contribution to the aroma of Chardonnay wine. Food Research International, 2014, 59, 85-99.	2.9	175
6	Odour-active compounds in papaya fruit cv. Red Maradol. Food Chemistry, 2014, 146, 120-126.	4.2	54
7	Effects of skin maceration time on the phenolic and sensory characteristics of Bombino Nero rosÃ© wines. Italian Journal of Agronomy, 2015, 10, 21-29.	0.4	9
8	Volatile flavor compounds, total polyphenolic contents and antioxidant activities of a China ginkgo wine. Food Chemistry, 2015, 182, 41-46.	4.2	60
9	Plum (<i>Prunus domestica</i> L. and <i>P. salicina</i> Lindl.)., 2016, , 639-666.		15
10	Host-Related Olfactory Behavior in a Fruit-Piercing Moth (Lepidoptera: Erebidæ) in Far Eastern Russia. Journal of Insect Science, 2016, 16, 51.	0.6	1
11	Influence of yeast on the yield of fermentation and volatile profile of "Wierka Zwykła" plum distillates. Journal of the Institute of Brewing, 2016, 122, 612-623.	0.8	15
12	Aroma profile of a red plum processed by high hydrostatic pressure and analysed by SPME-GC/MS. Innovative Food Science and Emerging Technologies, 2016, 33, 108-114.	2.7	24
13	Dynamic controlled atmosphere storage suppresses metabolism and enhances volatile concentrations of "Galaxy" apple harvested at three maturity stages. Postharvest Biology and Technology, 2017, 127, 1-13.	2.9	38
14	The different impacts of dynamic controlled atmosphere and controlled atmosphere storage in the quality attributes of "Fuji Suprema" apples. Postharvest Biology and Technology, 2017, 130, 7-20.	2.9	46
15	Fermentation Characteristics and Aromatic Profile of Plum Wines Produced with Indigenous Microbiota and Pure Cultures of Selected Yeast. Journal of Food Science, 2017, 82, 1443-1450.	1.5	25
16	Key volatile compounds in red koji-shochu, a Monascus-fermented product, and their formation steps during fermentation. Food Chemistry, 2017, 224, 398-406.	4.2	60
18	Comparative Characterization of Aroma Compounds in Merlot Wine by LiChrolut-EN-Based Aroma Extract Dilution Analysis and Odor Activity Value. Chemosensory Perception, 2017, 10, 149-160.	0.7	31
19	Volatile fingerprinting of the plum brandies produced from different fruit varieties. Journal of Food Science and Technology, 2017, 54, 4284-4301.	1.4	12

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20	The effect of distillation conditions and alcohol content in “heart” fractions on the concentration of aroma volatiles and undesirable compounds in plum brandies. Journal of the Institute of Brewing, 2017, 123, 452-463.	0.8	26
21	Effects of dynamic controlled atmosphere by respiratory quotient on some quality parameters and volatile profile of “Royal Gala” apple after long-term storage. Food Chemistry, 2017, 215, 483-492.	4.2	63
22	Chemical profile of spirits obtained by spontaneous fermentation of different varieties of plum fruits. European Food Research and Technology, 2017, 243, 489-499.	1.6	14
23	Evaluation of immobilized Lactobacillus plantarum 2035 on whey protein as adjunct probiotic culture in yoghurt production. LWT - Food Science and Technology, 2017, 75, 137-146.	2.5	40
24	Evaluation of Amazon fruits: chemical and nutritional studies on <i>Borojoa sorbilis</i> . Journal of the Science of Food and Agriculture, 2018, 98, 3943-3952.	1.7	3
25	Effect of oak matrix (barrel and toasted chips) on the volatiles in Goji (Lycium Chinese) wine. Journal of the Institute of Brewing, 2018, 124, 68-76.	0.8	4
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27	Discrimination of Malus Taxa with Different Scent Intensities Using Electronic Nose and Gas Chromatography–Mass Spectrometry. Sensors, 2018, 18, 3429.	2.1	15
28	From Central to Specialized Metabolism: An Overview of Some Secondary Compounds Derived From the Primary Metabolism for Their Role in Conferring Nutritional and Organoleptic Characteristics to Fruit. Frontiers in Plant Science, 2019, 10, 835.	1.7	204
29	Characterization of key aroma-active compounds in four commercial egg flavor Sachimas with differing egg content. Journal of Food Biochemistry, 2019, 43, e13040.	1.2	12
30	Fruit aroma and sensorial characteristics of traditional and innovative Japanese plum (Prunus) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 342	1.6	6
31	Identification and quantification of key odorants in the world’s four most famous black teas. Food Research International, 2019, 121, 73-83.	2.9	127
32	Evolution of the volatile flavor compounds of Chinese horse bean-chili-paste. LWT - Food Science and Technology, 2019, 102, 131-135.	2.5	53
33	Effects of Honey Variety and Non- <i>Saccharomyces cerevisiae</i> on the Flavor Volatiles of Mead. Journal of the American Society of Brewing Chemists, 2019, 77, 40-53.	0.8	15
34	Impact of dynamic controlled atmosphere storage and 1-methylcyclopropene treatment on quality and volatile organic compounds profile of “Galaxy” apple. Food Packaging and Shelf Life, 2020, 23, 100443.	3.3	20
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37	Influence of Alcohol Content and Storage Conditions on the Physicochemical Stability of Spirit Drinks. Foods, 2020, 9, 1264.	1.9	7

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38	Physicochemical, microbial, and aroma characteristics of Chinese pickled red peppers (Capsicum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	1.7	12
39	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. Applied Sciences (Switzerland), 2021, 11, 2443.	1.3	5
40	Volatile profiles from over-ripe purÃ©e of Thai mango varieties and their physiochemical properties during heat processing. PLoS ONE, 2021, 16, e0248657.	1.1	13
41	Î²-Ionone: Its Occurrence and Biological Function and Metabolic Engineering. Plants, 2021, 10, 754.	1.6	44
42	How Different Fermentation Type Affects Volatile Composition of Plum Jerkums. Applied Sciences (Switzerland), 2021, 11, 4658.	1.3	3
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44	Comparison of Aroma Compounds in Cabernet Sauvignon Red Wines from Five Growing Regions in Xinjiang in China. Journal of Food Quality, 2021, 2021, 1-16.	1.4	11
45	Impact of Drying Processes on the Nutritional Composition, Volatile Profile, Phytochemical Content and Bioactivity of Salicornia ramosissima J. Woods. Antioxidants, 2021, 10, 1312.	2.2	23
46	Chemical composition and in vitro antihyperglycemic potential of Kainth fruit (Pyrus pashia Buch.-Ham) Tj ETQq0 0 0 rgBT /Overlock 10	2.0	3
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53	Determination of the pomological and nutritional properties of selected plum cultivars and minor fruit species. Zahradnictvi (Prague, Czech Republic: 1992), 2020, 47, 181-193.	0.3	10
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55	Branched-Chain Volatiles in Fruit: A Molecular Perspective. Frontiers in Plant Science, 2021, 12, 814138.	1.7	9

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58	Comparison of phenolic composition, vitamin C, antioxidant activity, and aromatic components in apricots from Xinjiang. Journal of Food Science, 2022, 87, 231-250.	1.5	6
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63	Influence of Benzothiadiazole on the Amino Acids and Aroma Compositions of "Cabernet Gernischt"™ Grapes (<i>Vitis vinifera</i> L.). Horticulturae, 2022, 8, 812.	1.2	1
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