Coulometric titration with electrogenerated oxidants as and brandy antioxidant properties

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Citation Report

#	Article	IF	CITATIONS
1	Evaluation of the antioxidant capacity of cognacs and brandies by differential pulse voltammetry. Journal of Analytical Chemistry, 2014, 69, 1165-1170.	0.4	4
2	A novel method for the determination of the degree of deacetylation of chitosan by coulometric titration. International Journal of Biological Macromolecules, 2014, 70, 306-311.	3.6	11
3	Chronoamperometric estimation of cognac and brandy antioxidant capacity using MWNT modified glassy carbon electrode. Talanta, 2014, 125, 378-384.	2.9	27
4	New Electrochemistry-Based Approaches to Brandy Quality Evaluation Using Antioxidant Parameters. Food Analytical Methods, 2015, 8, 1794-1803.	1.3	13
5	Methods for the assessment of antioxidant activity in foods11This chapter is reproduced to a large extent from an article in press by the authors in the Journal of Functional Foods, 2015, , 287-333.		34
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10	Meadowsweet Teas as New Functional Beverages: Comparative Analysis of Nutrients, Phytochemicals and Biological Effects of Four Filipendula Species. Molecules, 2017, 22, 16.	1.7	37
11	The determination of trace free acid content in lithium-ion battery electrolytes by coulometric titration in non-aqueous media. Analyst, The, 2020, 145, 582-587.	1.7	5
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18	Constant–Current Coulometry with Electrogenerated Titrants as a Novel Tool for the Essential Oils Screening Using Total Antioxidant Parameters. Antioxidants, 2022, 11, 1749.	2.2	3

Article IF Citations

Voltammetric Sensor Based on the Poly(p-aminobenzoic Acid) for the Simultaneous Quantification of Aromatic Aldehydes as Markers of Cognac and Brandy Quality. Sensors, 2023, 23, 2348.