

Chronoamperometric estimation of cognac and brandy modified glassy carbon electrode

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Citation Report

#	ARTICLE	IF	CITATIONS
1	New Electrochemistry-Based Approaches to Brandy Quality Evaluation Using Antioxidant Parameters. <i>Food Analytical Methods</i> , 2015, 8, 1794-1803.	1.3	13
2	Emerging Nanomaterials for Analytical Detection. <i>Comprehensive Analytical Chemistry</i> , 2016, 74, 195-246.	0.7	10
3	Highly sensitive determination of gallic acid based on a Pt nanoparticle decorated polyelectrolyte-functionalized graphene modified electrode. <i>Analytical Methods</i> , 2016, 8, 8474-8482.	1.3	33
4	Chronocoulometry of wine on multi-walled carbon nanotube modified electrode: Antioxidant capacity assay. <i>Food Chemistry</i> , 2016, 196, 405-410.	4.2	29
5	Determination of Antioxidant Activity of Brandy and Other Aged Beverages by Electrochemical and Photochemiluminescence Methods. <i>Food Analytical Methods</i> , 2017, 10, 1045-1053.	1.3	2
6	Electrochemical methods as a tool for determining the antioxidant capacity of food and beverages: A review. <i>Food Chemistry</i> , 2017, 221, 1371-1381.	4.2	182
7	Flavonoids in Selected Mediterranean Fruits: Extraction, Electrochemical Detection and Total Antioxidant Capacity Evaluation. <i>Electroanalysis</i> , 2017, 29, 358-366.	1.5	15
8	Phenolic Composition and Related Properties of Aged Wine Spirits: Influence of Barrel Characteristics. A Review. <i>Beverages</i> , 2017, 3, 55.	1.3	58
9	An application of a glassy carbon electrode and a glassy carbon electrode modified with multi-walled carbon nanotubes in electroanalytical determination of oxycarboxin. <i>Ionics</i> , 2018, 24, 2111-2121.	1.2	10
10	Chronocoulometric method for the evaluation of antioxidant capacity of medicinal plant tinctures. <i>Analytical Methods</i> , 2018, 10, 4995-5003.	1.3	15
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13	Simultaneous voltammetric determination of gallic and ellagic acids in cognac and brandy using electrode modified with functionalized SWNT and poly(pyrocatechol violet). <i>Food Analytical Methods</i> , 2019, 12, 2250-2261.	1.3	22
14	The Importance of Developing Electrochemical Sensors Based on Molecularly Imprinted Polymers for a Rapid Detection of Antioxidants. <i>Antioxidants</i> , 2021, 10, 382.	2.2	7
15	Analytical Capabilities of Coulometric Sensor Systems in the Antioxidants Analysis. <i>Chemosensors</i> , 2021, 9, 91.	1.8	12
16	Influence of extraction time, solvent and wood specie on experimentally aged spirits – A simple tool to differentiate wood species used in cooperage. <i>Food Chemistry</i> , 2021, 346, 128896.	4.2	0
17	A Review of Nanocomposite-Modified Electrochemical Sensors for Water Quality Monitoring. <i>Sensors</i> , 2021, 21, 4131.	2.1	56
18	In-situ electro-organic conversion of lignocellulosic-biomass product-syringaldehyde to a MWCNT surface-confined hydroquinone electrocatalyst for biofuel cell and sensing of ascorbic acid applications. <i>Applied Surface Science</i> , 2021, 562, 150158.	3.1	4

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19	Antioxidant activity and phenolic composition of wine spirit resulting from an alternative ageing technology using micro-oxygenation: a preliminary study. <i>Oeno One</i> , 2020, 54, 485-496.	0.7	10
20	Sensitive and Selective Voltammetric Sensors for the Simultaneous Quantification of Natural Phenolic Antioxidants in Cognac and Brandy. <i>Chemistry Proceedings</i> , 2021, 5, 1.	0.1	0
21	A novel flow injection amperometric method for sensitive determination of total antioxidant capacity at cupric-neocuproine complex modified MWCNT glassy carbon electrode. <i>Mikrochimica Acta</i> , 2022, 189, 167.	2.5	8
22	Voltammetric Sensor Based on the Poly(p-aminobenzoic Acid) for the Simultaneous Quantification of Aromatic Aldehydes as Markers of Cognac and Brandy Quality. <i>Sensors</i> , 2023, 23, 2348.	2.1	0