

Decoding the Combinatorial Aroma Code of a Commercial Sensomics Concept and First Insights into Differences f

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Citation Report

#	ARTICLE	IF	CITATIONS
2	The impact of maturation on concentrations of key odour active compounds which determine the aroma of tequila. <i>Journal of the Institute of Brewing</i> , 2016, 122, 369-380.	0.8	29
3	Influence of the Production Process on the Key Aroma Compounds of Rum: From Molasses to the Spirit. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9041-9053.	2.4	49
4	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
5	Characterization of the Key Aroma Compounds in Two Commercial Rums by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 637-645.	2.4	60
6	Mystery behind Chinese liquor fermentation. <i>Trends in Food Science and Technology</i> , 2017, 63, 18-28.	7.8	446
7	Styles and Types of Wine. , 2017, , 293-335.		0
8	Influence of Ethanol on Flavor Perception in Distilled Spirits. <i>ACS Symposium Series</i> , 2019, , 277-290.	0.5	3
9	Characterization of the Key Aroma Compounds in Rum Made from Sugar Cane Juice by Means of the Sensomics Approach. <i>ACS Symposium Series</i> , 2019, , 291-309.	0.5	1
10	Scientific Opinion on Flavouring Group Evaluation 210 Revision 3 (FGE.210Rev3): Consideration of genotoxic potential for α,β -unsaturated alicyclic ketones and precursors from chemical subgroup 2.4 of FGE.19. <i>EFSA Journal</i> , 2019, 17, e05676.	0.9	3
11	Beyond the Flavour: The Potential Druggability of Chemosensory G Protein-Coupled Receptors. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1402.	1.8	53
12	Comparison of different fluorescence techniques in brandy classification by region of production. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 216, 125-135.	2.0	14
13	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
14	Key odorants in peated malt whisky and its differentiation from other whisky types using profiling of flavor and volatile compounds. <i>LWT - Food Science and Technology</i> , 2019, 107, 56-63.	2.5	32
15	Key Odor-Active Compounds in Raw Green and Red <i>Toona sinensis</i> (A. Juss.) Roem. and Their Changes during Blanching. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7169-7183.	2.4	18
16	Characterization of odor-active compounds in the head, heart, and tail fractions of freshly distilled spirit from Spine grape (<i>Vitis davidii</i> Foex) wine by gas chromatography-olfactometry and gas chromatography-mass spectrometry. <i>Food Research International</i> , 2020, 137, 109388.	2.9	29
17	Contribution of Volatile Odorous Terpenoid Compounds to Aged Cognac Spirits Aroma in a Context of Multicomponent Odor Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13310-13318.	2.4	24
18	Specific and distinctive wine styles. , 2020, , 725-812.		1
19	Recent Applications of 1D GC-MS and 2D GC-MS in Foodomics Studies. , 2021, , 19-38.		2

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20	Insights into the role of yeasts in alcoholic beverages. , 2021, , 21-52.		1
21	Characterization of the Key Aroma Compounds in a Freshly Prepared Oat (<i>Avena sativa</i> L.) Pastry by Application of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 1578-1588.	2.4	12
22	Changes in the Concentrations of Key Aroma Compounds in Oat (<i>Avena sativa</i>) Flour during Manufacturing of Oat Pastry. Journal of Agricultural and Food Chemistry, 2021, 69, 1589-1597.	2.4	7
23	Synthetic approaches to the damascone and damascenone isomers. Tetrahedron, 2021, 82, 131932.	1.0	4
24	Processes, Challenges and Optimisation of Rum Production from Molasses—A Contemporary Review. Fermentation, 2021, 7, 21.	1.4	12
25	Discrimination of French wine brandy origin by PTR-MS headspace analysis using ethanol ionization and sensory assessment. Analytical and Bioanalytical Chemistry, 2021, 413, 3349-3368.	1.9	6
26	Ethyl carbamate in Chinese liquor (Baijiu): presence, analysis, formation, and control. Applied Microbiology and Biotechnology, 2021, 105, 4383-4395.	1.7	20
27	Identification of Rotundone as an Important Contributor to the Flavor of Oak-Aged Spirits. Molecules, 2021, 26, 4368.	1.7	6
28	Impact of high lipid contents on the production of fermentative aromas during white wine fermentation. Applied Microbiology and Biotechnology, 2021, 105, 6435-6449.	1.7	10
29	Identification, quantitation and sensorial contribution of lactones in brandies between China and France. Food Chemistry, 2021, 357, 129761.	4.2	15
30	Characterization of aroma-active compounds in steamed breads fermented with Chinese traditional sourdough. LWT - Food Science and Technology, 2021, 152, 112347.	2.5	11
31	Occurrence of (suspected) genotoxic flavoring substances in Belgian alcohol-free beers. Food Chemistry, 2022, 369, 130917.	4.2	4
32	Identification of Compounds Contributing to Trigeminal Pungency of Baijiu by Sensory Evaluation, Quantitative Measurements, Correlation Analysis, and Sensory Verification Testing. Journal of Agricultural and Food Chemistry, 2022, 70, 598-606.	2.4	17
33	Aroma Clouds of Foods: A Step Forward to Unveil Food Aroma Complexity Using GC—GC. Frontiers in Chemistry, 2022, 10, 820749.	1.8	9
34	Characterization of Key Aroma-Active Compounds in Two Types of Peach Spirits Produced by Distillation and Pervaporation by Means of the Sensomics Approach. Foods, 2022, 11, 2598.	1.9	8
35	Styles and Types of Wine. , 2023, , 333-379.		0
36	Ä-Damascenone Highly Diluted in Hydroalcoholic Mixtures: Phase Equilibrium Measurements, Thermodynamic Modeling, and Simulation of a Batch Distillation. Industrial & Engineering Chemistry Research, 2022, 61, 18127-18137.	1.8	2
37	Distilled beverage aging: A review on aroma characteristics, maturation mechanisms, and artificial aging techniques. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 502-534.	5.9	6

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38	Chemical Components of Chinese Baijiu. , 2023, , 225-265.		0
39	Identification, quantitation and organoleptic contributions of furan compounds in brandy. Food Chemistry, 2023, 412, 135543.	4.2	4
40	Rapid Determination of Ethyl Carbamate in Chinese Liquor via a Direct Injection Mass Spectrometry with Time-Resolved Flash-Thermal-Vaporization and Acetone-Assisted High-Pressure Photoionization Strategy. Analytical Chemistry, 2023, 95, 4235-4242.	3.2	1
42	Is the Flavor of Rye Whiskey Unique? An Initial Investigation of the Aroma Components of Unaged Rye Whiskeys. ACS Symposium Series, 0, , 77-87.	0.5	0