

Combination of ultrasound, enzymes and mechanical stress on the juice yield and quality of *Vitis vinifera* Cabernet Sauvignon must

Food and Bioprocess Technology

105, 197-204

DOI: [10.1016/j.fbp.2017.07.009](https://doi.org/10.1016/j.fbp.2017.07.009)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Low frequency ultrasonic-assisted hydrolysis of starch in the presence of α -amylase. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 404-409.	3.8	29
2	Synthesis of isoamyl acetate by ultrasonic system using <i>Candida antarctica</i> lipase B immobilized in polyurethane. <i>Journal of Food Process Engineering</i> , 2018, 41, e12812.	1.5	10
3	Stability/activity features of the main enzyme components of rohapect 10L. <i>Biotechnology Progress</i> , 2019, 35, e2877.	1.3	10
4	Physico-chemical properties, kinetic parameters, and glucose inhibition of several beta-glucosidases for industrial applications. <i>Process Biochemistry</i> , 2019, 78, 82-90.	1.8	14
5	Combined Use of Pectolytic Enzymes and Ultrasounds for Improving the Extraction of Phenolic Compounds During Vinification. <i>Food and Bioprocess Technology</i> , 2019, 12, 1330-1339.	2.6	35
6	High power ultrasounds: A powerful, non-thermal and green technique for improving the phenolic extraction from grapes to must during red wine vinification. <i>BIO Web of Conferences</i> , 2019, 12, 02001.	0.1	10
7	Enzyme-assisted extractions of polyphenols – A comprehensive review. <i>Trends in Food Science and Technology</i> , 2019, 88, 302-315.	7.8	160
8	Effects of ultrasound on submerged fermentation for producing antioxidant metabolites from <i>Botryosphaeria dothidea</i> . <i>Brazilian Journal of Chemical Engineering</i> , 2020, 37, 475-484.	0.7	4
9	Effects of ultrasound on the enzymatic degradation of pectin. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105465.	3.8	24
10	Effect of ohmic heating on ultrasound extraction of phenolic compounds from cornelian cherry (<i>Cornus mas</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15818.	0.9	19
11	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. <i>Molecules</i> , 2021, 26, 6338.	1.7	46
12	Combining high-power ultrasound and enological enzymes during winemaking to improve the chromatic characteristics of red wine. <i>LWT - Food Science and Technology</i> , 2022, 156, 113032.	2.5	12
13	Impact of ultrasonication applications on color profile of foods. <i>Ultrasonics Sonochemistry</i> , 2022, 89, 106109.	3.8	38
14	Sonoactivation of food enzymes: From principles to practice. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2023, 22, 1184-1225.	5.9	2
15	The state-of-the-art research of the application of ultrasound to winemaking: A critical review. <i>Ultrasonics Sonochemistry</i> , 2023, 95, 106384.	3.8	7