## Combination of ultrasound, enzymes and mechanical st Vitis vinifera Cabernet Sauvignon must yield, quality ar

Food and Bioproducts Processing 105, 197-204 DOI: 10.1016/j.fbp.2017.07.009

**Citation Report** 

#	Article	IF	CITATIONS
1	Low frequency ultrasonic-assisted hydrolysis of starch in the presence of $\hat{I}_{\pm}$ -amylase. Ultrasonics Sonochemistry, 2018, 41, 404-409.	8.2	29
2	Synthesis of isoamyl acetate by ultrasonic system using <i>Candida antarctica</i> lipase B immobilized in polyurethane. Journal of Food Process Engineering, 2018, 41, e12812.	2.9	10
3	Stability/activity features of the main enzyme components of rohapect 10L. Biotechnology Progress, 2019, 35, e2877.	2.6	10
4	Physico-chemical properties, kinetic parameters, and glucose inhibition of several beta-glucosidases for industrial applications. Process Biochemistry, 2019, 78, 82-90.	3.7	14
5	Combined Use of Pectolytic Enzymes and Ultrasounds for Improving the Extraction of Phenolic Compounds During Vinification. Food and Bioprocess Technology, 2019, 12, 1330-1339.	4.7	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. BIO Web of Conferences, 2019, 12, 02001.	0.2	10
7	Enzyme-assisted extractions of polyphenols – A comprehensive review. Trends in Food Science and Technology, 2019, 88, 302-315.	15.1	160
8	Effects of ultrasound on submerged fermentation for producing antioxidant metabolites from Botryosphaeria dothidea. Brazilian Journal of Chemical Engineering, 2020, 37, 475-484.	1.3	4
9	Effects of ultrasound on the enzymatic degradation of pectin. Ultrasonics Sonochemistry, 2021, 72, 105465.	8.2	24
10	Effect of ohmic heating on ultrasound extraction of phenolic compounds from cornelian cherry ( <i>Cornus mas</i> ). Journal of Food Processing and Preservation, 2021, 45, e15818.	2.0	19
11	Fruit Wastes as a Valuable Source of Value-Added Compounds: A Collaborative Perspective. Molecules, 2021, 26, 6338.	3.8	46
12	Combining high-power ultrasound and enological enzymes during winemaking to improve the chromatic characteristics of red wine. LWT - Food Science and Technology, 2022, 156, 113032.	5.2	12
13	Impact of ultrasonication applications on color profile of foods. Ultrasonics Sonochemistry, 2022, 89, 106109.	8.2	38
14	Sonoâ€activation of food enzymes: From principles to practice. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 1184-1225.	11.7	2
15	The state-of-the-art research of the application of ultrasound to winemaking: A critical review. Ultrasonics Sonochemistry, 2023, 95, 106384.	8.2	7
16	Toward gentle chokeberry juice production by ultrasound-assisted enzymatic maceration. Current Research in Food Science, 2023, 6, 100518.	5.8	0