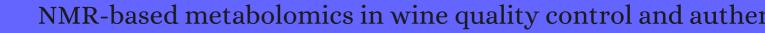
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#	Paper	IF	Citations
50	Assessment of oxidation compounds in oaked Chardonnay wines: A GC-MS and H NMR metabolomics approach. <i>Food Chemistry</i> , 2018 , 257, 120-127	8.5	15
49	Grape and Wine Metabolomics to Develop New Insights Using Untargeted and Targeted Approaches. <i>Fermentation</i> , 2018 , 4, 92	4.7	32
48	Polyphenol Fingerprinting Approaches in Wine Traceability and Authenticity: Assessment and Implications of Red Wines. <i>Beverages</i> , 2018 , 4, 75	3.4	11
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