

CITATION REPORT

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NMR-based metabolomics in wine quality control and authentication

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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
47	Untargeted metabolomics to investigate the phenolic composition of Chardonnay wines from different origins. <i>Journal of Food Composition and Analysis</i> , 2018 , 71, 87-93	4.1	27
46	Wine Analysis and Authenticity Using 1H-NMR Metabolomics Data: Application to Chinese Wines. <i>Food Analytical Methods</i> , 2018 , 11, 3425-3434	3.4	26
45	Quo vadis non-targeted wine analysis?. <i>BIO Web of Conferences</i> , 2019 , 12, 02030	0.4	4
44	H NMR metabolomics applied to Bordeaux red wines. <i>Food Chemistry</i> , 2019 , 301, 125257	8.5	22
43	New approach for wine authenticity screening by a cumulative 1H and 2H qNMR. <i>BIO Web of Conferences</i> , 2019 , 15, 02022	0.4	3
42	Wine Authenticity by Quantitative 1H NMR Versus Multitechnique Analysis: a Case Study. <i>Food Analytical Methods</i> , 2019 , 12, 956-965	3.4	11
41	Application of Spectroscopic UV-Vis and FT-IR Screening Techniques Coupled with Multivariate Statistical Analysis for Red Wine Authentication: Varietal and Vintage Year Discrimination. <i>Molecules</i> , 2019 , 24,	4.8	23
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35	Phosphorus NMR and Its Application to Metabolomics. <i>Analytical Chemistry</i> , 2020 , 92, 9536-9545	7.8	16
34	Authentication of the geographical origin of Australian Cabernet Sauvignon wines using spectrofluorometric and multi-element analyses with multivariate statistical modelling. <i>Food Chemistry</i> , 2021 , 335, 127592	8.5	15

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32	Regionality in Australian Pinot noir wines: A study on the use of NMR and ICP-MS on commercial wines. <i>Food Chemistry</i> , 2021 , 340, 127906	8.5	8
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27	The effects of sulphur dioxide on wine metabolites: New insights from 1H NMR spectroscopy based in-situ screening, detection, identification and quantification. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111296	5.4	3
26	Nuclear Magnetic Resonance Metabolomics with Double Pulsed-Field-Gradient Echo and Automatized Solvent Suppression Spectroscopy for Multivariate Data Matrix Applied in Novel Wine and Juice Discriminant Analysis. <i>Molecules</i> , 2021 , 26,	4.8	2
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24	Key Compounds and Metabolic Pathway Responsible for the Browning in Dangshan Pear (spp.) Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10311-10320	5.7	0
23	Nontargeted H NMR fingerprinting and multivariate statistical analysis for traceability of Greek PDO Vostizza currants. <i>Journal of Food Science</i> , 2021 , 86, 4417-4429	3.4	1
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