## Quantification of hydroxycinnamic derivatives in wines

Analytical and Bioanalytical Chemistry 410, 3483-3490 DOI: 10.1007/s00216-017-0759-y

Citation Report

#	Article	IF	CITATIONS
1	Red Wine Consumption and Cardiovascular Health. Molecules, 2019, 24, 3626.	1.7	131
2	Polyphenolic Profiling, Browning, and Glutathione Content of Sparkling Wines Produced with Nontraditional Grape Varieties: Indicator of Quality During the Biological Aging. Journal of Food Science, 2019, 84, 3546-3554.	1.5	12
3	Wine or Beer? Comparison, Changes and Improvement of Polyphenolic Compounds during Technological Phases. Molecules, 2020, 25, 4960.	1.7	31
4	Phenolic composition and antioxidant activity of Bursera microphylla A. Gray. Industrial Crops and Products, 2020, 152, 112412.	2.5	23
5	Neutralization of a bothropic PLA2-like protein by caftaric acid, a novel potent inhibitor of ophidian myotoxicity. Biochimie, 2020, 170, 163-172.	1.3	13
6	Development of a novel analytical method for inflammation and immunity-related metabolites in serum based on liquid chromatography tandem mass spectrometry. Talanta, 2021, 234, 122631.	2.9	5
7	Wine Polyphenol Content and Its Influence on Wine Quality and Properties: A Review. Molecules, 2021, 26, 718.	1.7	127
8	Wine's Phenolic Compounds and Health: A Pythagorean View. Molecules, 2020, 25, 4105.	1.7	28
9	The potential of phenolic acids in therapy against snakebites: A review. Toxicon, 2022, 208, 1-12.	0.8	8
10	Influence of manual and mechanical grape harvest on Merlot wine composition. Journal of Food Composition and Analysis, 2022, 110, 104548.	1.9	1
11	Simultaneous quantification of glutathione, glutathione disulfide and glutathione-S-sulfonate in grape and wine using LC-MS/MS. Food Chemistry, 2022, 386, 132756.	4.2	7
12	Chemical Composition and Polyphenolic Compounds of Red Wines: Their Antioxidant Activities and Effects on Human Health—A Review. Beverages, 2022, 8, 1.	1.3	26
13	Hydroxycinnamic Acids. , 2022, , 1-51.		1
15	Moderate red wine intake and cardiovascular health protection: a literature review. Food and Function, 2023, 14, 6346-6362.	2.1	2
16	Hydroxycinnamic Acids. , 2023, , 59-109.		0

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