

Triterpenoids from *Quercus petraea*: Identification Assessment

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Untargeted UHPLC-QToF-HRMS based determination of discriminating compounds for oak species <i>Quercus robur</i> L. and <i>Quercus petraea</i> Liebl. identification. <i>Phytochemical Analysis</i> , 2020, 32, 660-671.	1.2	6
2	Glucose Uptake-Stimulating Galloyl Ester Triterpenoids from <i>Castanopsis sieboldii</i> . <i>Journal of Natural Products</i> , 2020, 83, 3093-3101.	1.5	12
3	Medicinal Uses, Phytochemistry, and Pharmacological Activities of <i>Quercus</i> Species. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-20.	0.5	47
4	Role of Oak Coumarins in the Taste of Wines and Spirits: Identification, Quantitation, and Sensory Contribution through Perceptive Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7434-7443.	2.4	19
5	Isolation of Taste-Active Triterpenoids from <i>Quercus robur</i> : Sensory Assessment and Identification in Wines and Spirit. <i>Journal of Natural Products</i> , 2020, 83, 1611-1622.	1.5	7
6	Postfermentation treatments and related topics. , 2020, , 573-723.		4
7	Detailed chemical composition of Cabernet Sauvignon wines aged in French oak barrels coopered with three different stave bending techniques. <i>Food Chemistry</i> , 2021, 340, 127573.	4.2	7
8	Understanding sweetness of dry wines: First evidence of astilbin isomers in red wines and quantitation in a one-century range of vintages. <i>Food Chemistry</i> , 2021, 352, 129293.	4.2	6
9	Untargeted LC-HRMS profiling followed by targeted fractionation to discover new taste-active compounds in spirits. <i>Food Chemistry</i> , 2021, 359, 129825.	4.2	5
10	NMR spectroscopy in wine authentication: An official control perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2040-2062.	5.9	37
11	Oak Species <i>Quercus robur</i> L. and <i>Quercus petraea</i> Liebl. Identification Based on UHPLC-HRMS/MS Molecular Networks. <i>Metabolites</i> , 2021, 11, 684.	1.3	6
12	Isolation of a new taste-active brandy tannin A: Structural elucidation, quantitation and sensory assessment. <i>Food Chemistry</i> , 2022, 377, 131963.	4.2	8
13	Amplified Drought Alters Leaf Litter Metabolome, Slows Down Litter Decomposition, and Modifies Home Field (Dis)Advantage in Three Mediterranean Forests. <i>Plants</i> , 2022, 11, 2582.	1.6	0
14	OMICS and the Future of Brewing and Distilling Research. <i>ACS Symposium Series</i> , 0, , 135-157.	0.5	0
15	Authentication and Quality Control of Distilled Spirits by Vibrational Spectroscopy. <i>ACS Symposium Series</i> , 0, , 101-133.	0.5	0