

Contribution of Volatile Odorous Terpenoid Compound a Context of Multicomponent Odor Mixtures

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Genotoxicity induced by nerol, an essential oil present in citric plants using human peripheral blood mononuclear cells (PBMC) and HepG2/C3A cells as a model. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2021, 84, 518-528.	1.1	7
2	Comparative Study between Parts of Fennel (<i>Foeniculum vulgare</i> Mill.) for Taste and Flavor Properties. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 384-394.	0.2	3
3	Sensorial Impact and Distribution of 3-Methyl-2,4-nonanedione in Cognacs and Spirits. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4509-4517.	2.4	5
4	Elucidation of Endogenous Aroma Compounds in Tamarillo (<i>Solanum betaceum</i>) Using a Molecular Sensory Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9362-9375.	2.4	7
5	Mass spectrometry in the study of wood compounds released in the barrel-aged wine and spirits. <i>Mass Spectrometry Reviews</i> , 2023, 42, 1174-1220.	2.8	5
6	The Impact of Must Nutrients and Yeast Strain on the Aromatic Quality of Wines for Cognac Distillation. <i>Fermentation</i> , 2022, 8, 51.	1.4	5
7	Identification, quantitation and sensory contribution of new C-glucosidic ellagitannin-derived spirit compounds. <i>Food Chemistry</i> , 2022, 384, 132307.	4.2	4
8	Aroma Clouds of Foods: A Step Forward to Unveil Food Aroma Complexity Using GC-MS-MS. <i>Frontiers in Chemistry</i> , 2022, 10, 820749.	1.8	9
9	Multi-objective evaluation of freshly distilled brandy: Characterisation and distribution patterns of key odour-active compounds. <i>Food Chemistry: X</i> , 2022, 14, 100276.	1.8	11
10	Moxa Wool in Different Purities and Different Growing Years Measured by Terahertz Spectroscopy. <i>Plant Phenomics</i> , 2022, 2022, .	2.5	2
11	The aromatic profile of wine distillates from Ugni blanc grape musts is influenced by the nitrogen nutrition (organic vs. inorganic) of <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2023, 111, 104193.	2.1	1
12	γ-Damascenone Highly Diluted in Hydroalcoholic Mixtures: Phase Equilibrium Measurements, Thermodynamic Modeling, and Simulation of a Batch Distillation. <i>Industrial & Engineering Chemistry Research</i> , 2022, 61, 18127-18137.	1.8	2
13	Distilled beverage aging: A review on aroma characteristics, maturation mechanisms, and artificial aging techniques. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2023, 22, 502-534.	5.9	6
14	Identification, quantitation and organoleptic contributions of furan compounds in brandy. <i>Food Chemistry</i> , 2023, 412, 135543.	4.2	4
15	Brandies, grape spirits, and fruit distillates. , 2023, , 229-250.		0
16	The role of oak wood in the mint and floral notes of whisky: identification of common terpenoids by aromatic fractionation. <i>Journal of the Institute of Brewing</i> , 2023, 129, .	0.8	0