

CITATION REPORT

List of articles citing

Effects of solutes on the alcohol-stimulative taste of vodkas

DOI: 10.1016/j.foodchem.2020.128160
Food Chemistry, 2021, 340, 128160.

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
7	A Novel Quantitative Prediction Approach for Pungency Level of Chinese Liquor (Baijiu) Based on Infrared Thermal Imager. <i>Foods</i> , 2021 , 10,	4.9	1
6	Following principles of green chemistry: Low ppm photo-ATRP of DMAEMA in water/ethanol mixture. <i>Polymer</i> , 2021 , 228, 123905	3.9	3
5	Sensory characterization of Baijiu pungency by combined time-intensity (TI) and temporal dominance of sensations (TDS). <i>Food Research International</i> , 2021 , 147, 110493	7	4
4	From non-conventional ideas to multifunctional solvents inspired by green chemistry: fancy or sustainable macromolecular chemistry?.		0
3	Whether the Research on Ethanol/Water Microstructure in Traditional Baijiu Should Be Strengthened?. 2022 , 27, 8290		0
2	Non-Conventional Cuts in Batch Distillation to Brazilian Spirits (cachaça) Production: A Computational Simulation Approach. 2023 , 11, 74		0
1	Study of H ₂ O ₂ /Cu ²⁺ Catalyzed Oxidation Process of Maltodextrin. 2023 , 13, 733		0