

Changes in Chemical Composition of Plum Distillate du Oak Chips under Different Conditions

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Re-evaluation of benzyl alcohol (E1519) as food additive. EFSA Journal, 2019, 17, e05876.	0.9	16
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3	New Trends in Spirit Beverages Production. , 2019, , 65-111.		4
4	Medicinal Fungus Ganoderma lucidum as Raw Material for Alcohol Beverage Production. , 2019, , 161-197.		4
5	Evaluation of Volatile Compounds during Ageing with Oak Chips and Oak Barrel of Muscat Ottonel Wine. Processes, 2020, 8, 1000.	1.3	17
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9	Assessment of spirit aging on different kinds of wooden fragments. Wood Science and Technology, 2021, 55, 257-270.	1.4	2
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18	Influence of oak chips addition on the physicochemical properties of beer. European Food Research and Technology, 2023, 249, 183-197.	1.6	3

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19	Current Technologies to Accelerate the Aging Process of Alcoholic Beverages: A Review. <i>Beverages</i> , 2022, 8, 65.	1.3	1
20	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
21	First approach to the use of wood from Mediterranean species for the accelerated aging of alcoholic beverages. <i>Wood Science and Technology</i> , 0, , .	1.4	0
22	The Impact of Compounds Extracted from Wood on the Quality of Alcoholic Beverages. <i>Molecules</i> , 2023, 28, 620.	1.7	7
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