

Cristina Alcalde-Eon

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

1,252
citations

471509

17
h-index

434195

31
g-index

32
all docs

32
docs citations

32
times ranked

1224
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in the detailed pigment composition of red wine during maturity and ageing. <i>Analytica Chimica Acta</i> , 2006, 563, 238-254.	5.4	260
2	Anthocyanins in berries of Maqui [<i>Aristotelia chilensis</i> (Mol.) Stuntz]. <i>Phytochemical Analysis</i> , 2006, 17, 8-14.	2.4	124
3	Ageing Effect on the Pigment Composition and Color of <i>Vitis vinifera</i> L. Cv. Tannat Wines. Contribution of the Main Pigment Families to Wine Color. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6692-6704.	5.2	96
4	Flavanolanthocyanin condensed pigments in plant extracts. <i>Food Chemistry</i> , 2006, 94, 428-436.	8.2	89
5	Separation of pyranoanthocyanins from red wine by column chromatography. <i>Analytica Chimica Acta</i> , 2004, 513, 305-318.	5.4	82
6	Behaviour and characterisation of the colour during red wine making and maturation. <i>Analytica Chimica Acta</i> , 2006, 563, 215-222.	5.4	79
7	Identification of dimeric anthocyanins and new oligomeric pigments in red wine by means of HPLC-DAD-ESI/MSn. <i>Journal of Mass Spectrometry</i> , 2007, 42, 735-748.	1.6	56
8	Adding oenological tannin vs. overripe grapes: Effect on the phenolic composition of red wines. <i>Journal of Food Composition and Analysis</i> , 2014, 34, 99-113.	3.9	48
9	Development of a fractionation method for the detection and identification of oak ellagitannins in red wines. <i>Analytica Chimica Acta</i> , 2010, 660, 171-176.	5.4	42
10	Color Stabilization of Red Wines. A Chemical and Colloidal Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6984-6994.	5.2	37
11	Validation of a Mass Spectrometry Method To Quantify Oak Ellagitannins in Wine Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1373-1379.	5.2	31
12	Identification of anthocyanins of pinta boca (<i>Solanum stenotomum</i>) tubers. <i>Food Chemistry</i> , 2004, 86, 441-448.	8.2	30
13	Flavanol Quantification of Grapes via Multiple Reaction Monitoring Mass Spectrometry. Application to Differentiation among Clones of <i>Vitis vinifera</i> L. cv. Rufete Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6359-6368.	5.2	27
14	An Approach to the Study of the Interactions between Ellagitannins and Oxygen during Oak Wood Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6369-6378.	5.2	24
15	Liquid chromatography-mass spectrometry identification of anthocyanins of isla oca (<i>Oxalis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.7	21
16	Monitoring the effects and side-effects on wine colour and flavonoid composition of the combined post-fermentative additions of seeds and mannoproteins. <i>Food Research International</i> , 2019, 126, 108650.	6.2	20
17	Anthocyanins of the anthers as chemotaxonomic markers in the genus <i>Populus</i> L.. Differentiation between <i>Populus nigra</i> , <i>Populus alba</i> and <i>Populus tremula</i> . <i>Phytochemistry</i> , 2016, 128, 35-49.	2.9	19
18	Understanding the ellagitannin extraction process from oak wood. <i>Tetrahedron</i> , 2015, 71, 3089-3094.	1.9	18

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19	Stability of petal color polymorphism: the significance of anthocyanin accumulation in photosynthetic tissues. <i>BMC Plant Biology</i> , 2019, 19, 496.	3.6	18
20	Anthocyanin and flavonol profiles of <i>Vitis vinifera</i> L. cv Rufete grapes. <i>Biochemical Systematics and Ecology</i> , 2014, 53, 76-80.	1.3	16
21	Addition of Mannoproteins and/or Seeds during Winemaking and Their Effects on Pigment Composition and Color Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4031-4042.	5.2	16
22	Enological Tannin Effect on Red Wine Color and Pigment Composition and Relevance of the Yeast Fermentation Products. <i>Molecules</i> , 2017, 22, 2046.	3.8	15
23	Hemisynthesis and Structural and Chromatic Characterization of Delphinidin 3-O-Glucosideâ€“Vescalagin Hybrid Pigments. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11560-11568.	5.2	14
24	Relationship between Agronomic Parameters, Phenolic Composition of Grape Skin, and Texture Properties of <i>Vitis vinifera</i> L. cv. Tempranillo. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7663-7669.	5.2	13
25	Effect of the type of oak barrels employed during ageing on the ellagitannin profile of wines. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 334-341.	2.1	11
26	<i>Schizanthus grahamii</i> and <i>Schizanthus hookeri</i> . Is there any relationship between their anthocyanin compositions and their different pollination syndromes?. <i>Phytochemistry</i> , 2013, 85, 62-71.	2.9	10
27	Effects of different industrial processes on the phenolic composition of white and brown teff (<i>Eragrostis tef</i> (Zucc.) Trotter). <i>Food Chemistry</i> , 2021, 335, 127331.	8.2	10
28	Thermodynamic and Kinetic Properties of a New Myrtillinâ€“Vescalagin Hybrid Pigment. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11569-11578.	5.2	9
29	Effect of size and toasting degree of oak chips used for winemaking on the ellagitannin content and on the acutissimin formation. <i>LWT - Food Science and Technology</i> , 2015, 60, 934-940.	5.2	9
30	Effect of the presence of different oak ellagitannins in their own disappearance under oxidative or inert atmosphere. <i>Food Chemistry</i> , 2019, 286, 43-50.	8.2	6
31	Role of Oak Ellagitannins in the Synthesis of Vitisin A and in the Degradation of Malvidin 3-O-Glucoside: An Approach in Wine-Like Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 13049-13061.	5.2	2
32	Liquid chromatographyâ€“mass spectrometry identification of anthocyanins of isla oca (<i>Oxalis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	3.7	0