

Riccardo Flamini

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

964
citations

471509

17
h-index

454955

30
g-index

36
all docs

36
docs citations

36
times ranked

1335
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	5.4	5
2	Identification of new glycosidic terpenols and norisoprenoids (aroma precursors) in <i>C. arabica</i> L. green coffee by using a high-resolution mass spectrometry database developed in grape metabolomics. <i>Current Research in Food Science</i> , 2022, 5, 336-344.	5.8	5
3	Extraction and Analysis of Phenolic Compounds from Grape Berries. <i>Methods in Molecular Biology</i> , 2022, 2469, 1-17.	0.9	3
4	Coupling between high-resolution mass spectrometry and focalized data-analysis methods provides the identification of new putative glycosidic non-anthocyanic flavonoids in grape. <i>Metabolomics</i> , 2022, 18, .	3.0	1
5	Changes in volatile compounds of grape pomace distillate (Italian grappa) during one-year ageing in oak and cherry barrels. <i>Food Chemistry</i> , 2021, 344, 128658.	8.2	14
6	Influence of Non-Saccharomyces on Wine Chemistry: A Focus on Aroma-Related Compounds. <i>Molecules</i> , 2021, 26, 644.	3.8	71
7	Effects of Traditional and Modern Post-Harvest Withering Processes on the Composition of the <i>Vitis v. Corvina</i> Grape and the Sensory Profile of Amarone Wines. <i>Molecules</i> , 2021, 26, 5198.	3.8	7
8	Characterization of ellagitannins and oak lactone precursors in oak wood-aged grappa by high-resolution mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4472.	1.6	2
9	Elucidations on the Structures of Some Putative Flavonoids identified in Post-Harvest Withered Grapes (<i>V. vinifera</i> L.) by Quadrupole/Time-Of-Flight Mass Spectrometry. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4639.	1.6	2
10	Thiol precursors in <i>Vitis</i> mould-tolerant hybrid varieties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3262-3268.	3.5	4
11	Effect of pre-bloom leaf removal on grape aroma composition and wine sensory profile of Semillon cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1674-1684.	3.5	25
12	Insights on the stilbenes in Raboso Piave grape (<i>Vitis vinifera</i> L.) as a consequence of postharvest on-wine dehydration. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1961-1967.	3.5	10
13	High-Resolution Mass Spectrometry Identification of Secondary Metabolites in Four Red Grape Varieties Potentially Useful as Traceability Markers of Wines. <i>Beverages</i> , 2018, 4, 74.	2.8	25
14	High-resolution mass spectrometry metabolomics of grape chemical markers to reveal use of not-allowed varieties in the production of Amarone and Recioto wines. <i>Metabolomics</i> , 2018, 14, 124.	3.0	11
15	LC-QTOF characterization of non-anthocyanic flavonoids in four Tunisian fig varieties. <i>Journal of Mass Spectrometry</i> , 2018, 53, 817-823.	1.6	23
16	UHPLC-ESI-QTOF-MS/MS characterization of minor chlorogenic acids in roasted <i>Coffea arabica</i> from different geographical origin. <i>Journal of Mass Spectrometry</i> , 2018, 53, 763-771.	1.6	11
17	Combining liquid chromatography and tandem mass spectrometry approaches to the study of monoterpene glycosides (aroma precursors) in wine grape. <i>Journal of Mass Spectrometry</i> , 2018, 53, 792-800.	1.6	17
18	Wine Resveratrol: From the Ground Up. <i>Nutrients</i> , 2016, 8, 222.	4.1	45

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19	Changes in grape polyphenols (<i>V. vinifera</i> L.) as a consequence of post-harvest withering by high-resolution mass spectrometry: Raboso Piave versus Corvina. <i>Journal of Mass Spectrometry</i> , 2016, 51, 750-760.	1.6	25
20	Stilbene oligomer phytoalexins in grape as a response to <i>Aspergillus carbonarius</i> infection. <i>Physiological and Molecular Plant Pathology</i> , 2016, 93, 112-118.	2.5	38
21	Characterization of Non-Anthocyanic Flavonoids in Some Hybrid Red Grape Extracts Potentially Interesting for Industrial Uses. <i>Molecules</i> , 2015, 20, 18095-18106.	3.8	33
22	Study of Grape Polyphenols by Liquid Chromatography-High-Resolution Mass Spectrometry (UHPLC/QTOF) and Suspect Screening Analysis. <i>Journal of Analytical Methods in Chemistry</i> , 2015, 2015, 1-10.	1.6	53
23	Putative identification of new p-coumaroyl glycoside flavonoids in grape by ultra-high performance liquid chromatography/high-resolution mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 357-366.	1.5	23
24	Profiling of grape monoterpene glycosides (aroma precursors) by ultra-high performance liquid chromatography/high resolution mass spectrometry (UHPLC/QTOF). <i>Journal of Mass Spectrometry</i> , 2014, 49, 1214-1222.	1.6	43
25	An innovative approach to grape metabolomics: stilbene profiling by suspect screening analysis. <i>Metabolomics</i> , 2013, 9, 1243-1253.	3.0	87
26	Seed oil triglyceride profiling of thirty-two hybrid grape varieties. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1113-1119.	1.6	17
27	Effects of Elicitors, Viticultural Factors, and Enological Practices on Resveratrol and Stilbenes in Grapevine and Wine. <i>Mini-Reviews in Medicinal Chemistry</i> , 2012, 12, 1366-1381.	2.4	54
28	Chemical Characterization and Enological Potential of Raboso Varieties by Study of Secondary Grape Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11364-11371.	5.2	23
29	Chemical compounds released from five different woods used to make barrels for aging wines and spirits: volatile compounds and polyphenols. <i>Wood Science and Technology</i> , 2009, 43, 375-385.	3.2	93
30	Changes in Chemical Composition of a Red Wine Aged in Acacia, Cherry, Chestnut, Mulberry, and Oak Wood Barrels. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1915-1920.	5.2	90
31	GC/MS-positive ion chemical ionization and MS/MS study of volatile benzene compounds in five different woods used in barrel making. <i>Journal of Mass Spectrometry</i> , 2007, 42, 641-646.	1.6	66
32	High Performance Liquid Chromatography Analysis of Grape and Wine Polyphenols. , 0, , 33-79.		9
33	First investigation on polyphenols and glycosidic aroma precursors in a spontaneous colour mutant of 'Glera'™, the principal grape variety of Prosecco sparkling wine. <i>Journal of the Science of Food and Agriculture</i> , 0, , .	3.5	1