Andrea Bishop

List of Publications by Year
in descending order

24 papers	**2,705** citations	430874 **18** h-index	580821 **25** g-index
25 all docs	**25** docs citations	**25** times ranked	**3491** citing authors

#	Article	IF	Citations
1	Olive oil volatile compounds, flavour development and quality: A critical review. Food Chemistry, 2007, 100, 273-286.	8.2	539
2	The influence of lithium salt on the interfacial reactions controlling the thermal stability of graphite anodes. Electrochimica Acta, 2002, 47, 1885-1898.	5.2	259
3	Implementing Web 2.0 technologies in higher education: A collective case study. Computers and Education, 2012, 59, 524-534.	8.3	254
4	Analytical chemistry of freshwater humic substances. Analytica Chimica Acta, 2004, 527, 105-124.	5.4	240
5	Ion diffusion in molten salt mixtures. Electrochimica Acta, 2000, 45, 1279-1284.	5.2	190
6	Surface Analysis of $LiMn_2O_4$ Electrodes in Carbonate-Based Electrolytes. Journal of the Electrochemical Society, 2002, 149, A69.	2.9	184
7	Effectiveness of a Virtual Laboratory as a preparatory resource for Distance Education chemistry students. Computers and Education, 2009, 53, 853-865.	8.3	181
8	Transport properties in a family of dialkylimidazolium ionic liquids. Physical Chemistry Chemical Physics, 2004, 6, 1758-1765.	2.8	148
9	Endogenous biophenol, fatty acid and volatile profiles of selected oils. Food Chemistry, 2007, 100, 1544-1551.	8.2	124
10	Changes in Volatile and Phenolic Compounds with Malaxation Time and Temperature during Virgin Olive Oil Production. Journal of Agricultural and Food Chemistry, 2006, 54, 7641-7651.	5.2	112
11	LC-MS Investigation of Oxidation Products of Phenolic Antioxidants. Journal of Agricultural and Food Chemistry, 2004, 52, 962-971.	5.2	94
12	Discrimination of Olive Oils and Fruits into Cultivars and Maturity Stages Based on Phenolic and Volatile Compounds. Journal of Agricultural and Food Chemistry, 2005, 53, 8054-8062.	5.2	76
13	Room temperature fast-ion conduction in imidazolium halide salts. Journal of Materials Chemistry, 2001, 11, 3031-3036.	6.7	52
14	Discrimination of Storage Conditions and Freshness in Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2006, 54, 7144-7151.	5.2	44
15	Ftir study of ion-pairing effects in plasticized polymer electrolytes. Electrochimica Acta, 1995, 40, 2333-2337.	5.2	43
16	Effect of Added Caffeic Acid and Tyrosol on the Fatty Acid and Volatile Profiles of Camellia Oil following Heating. Journal of Agricultural and Food Chemistry, 2006, 54, 9551-9558.	5.2	36
17	Changes in Virgin Olive Oil Quality during Low-Temperature Fruit Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 2415-2422.	5.2	36
18	Analytical approaches to the determination of simple biophenols in forest trees such as Acer(maple), Betula(birch), Coniferus, Eucalyptus, Juniperus(cedar), Picea(spruce) and Quercus(oak). Analyst, The, 2005, 130, 809.	3.5	22

#	Article	IF	Citations
19	Isolation and seasonal effects on characteristics of fulvic acid isolated from an Australian floodplain river and billabong. Journal of Chromatography A, 2007, 1153, 203-213.	3.7	15
20	Flavour quality critical production steps from fruit to extra-virgin olive oil at consumption. Food Research International, 2013, 54, 2095-2103.	6.2	14
21	Bioavailability of dissolved organic carbon and fulvic acid from an Australian floodplain river and billabong. Marine and Freshwater Research, 2007, 58, 222.	1.3	13
22	A solid phase microextraction method to fingerprint dissolved organic carbon released from Eucalyptus camaldulensis (Dehnh.) (River Red Gum) leaves. Analytica Chimica Acta, 2005, 530, 325-333.	5.4	10
23	Blogging while on professional placement: explaining the diversity in student attitudes and engagement. Technology, Pedagogy and Education, 2015, 24, 189-209.	5.4	8
24	Making science real: photo-sharing in biology and chemistry. Research in Learning Technology, 2012, 20, 16151.	2.3	6