Andrea Bishop

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1080016/publications.pdf

Version: 2024-02-01

24 papers 2,705 citations

430874 18 h-index 25 g-index

25 all docs

 $\begin{array}{c} 25 \\ \text{docs citations} \end{array}$

25 times ranked

3491 citing authors

#	Article	IF	CITATIONS
1	Blogging while on professional placement: explaining the diversity in student attitudes and engagement. Technology, Pedagogy and Education, 2015, 24, 189-209.	5.4	8
2	Flavour quality critical production steps from fruit to extra-virgin olive oil at consumption. Food Research International, 2013, 54, 2095-2103.	6.2	14
3	Making science real: photo-sharing in biology and chemistry. Research in Learning Technology, 2012, 20, 16151.	2.3	6
4	Implementing Web 2.0 technologies in higher education: A collective case study. Computers and Education, 2012, 59, 524-534.	8.3	254
5	Effectiveness of a Virtual Laboratory as a preparatory resource for Distance Education chemistry students. Computers and Education, 2009, 53, 853-865.	8.3	181
6	Changes in Virgin Olive Oil Quality during Low-Temperature Fruit Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 2415-2422.	5.2	36
7	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
8	Olive oil volatile compounds, flavour development and quality: A critical review. Food Chemistry, 2007, 100, 273-286.	8.2	539
9	Endogenous biophenol, fatty acid and volatile profiles of selected oils. Food Chemistry, 2007, 100, 1544-1551.	8.2	124
10	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
11	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
12	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
13	Discrimination of Storage Conditions and Freshness in Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2006, 54, 7144-7151.	5.2	44
14	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
15	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
16	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
17	LC-MS Investigation of Oxidation Products of Phenolic Antioxidants. Journal of Agricultural and Food Chemistry, 2004, 52, 962-971.	5.2	94
18	Analytical chemistry of freshwater humic substances. Analytica Chimica Acta, 2004, 527, 105-124.	5.4	240

#	Article	IF	CITATIONS
19	Transport properties in a family of dialkylimidazolium ionic liquids. Physical Chemistry Chemical Physics, 2004, 6, 1758-1765.	2.8	148
20	Surface Analysis of LiMn[sub 2]O[sub 4] Electrodes in Carbonate-Based Electrolytes. Journal of the Electrochemical Society, 2002, 149, A69.	2.9	184
21	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
22	Room temperature fast-ion conduction in imidazolium halide salts. Journal of Materials Chemistry, 2001, 11, 3031-3036.	6.7	52
23	Ion diffusion in molten salt mixtures. Electrochimica Acta, 2000, 45, 1279-1284.	5.2	190
24	Ftir study of ion-pairing effects in plasticized polymer electrolytes. Electrochimica Acta, 1995, 40, 2333-2337.	5.2	43