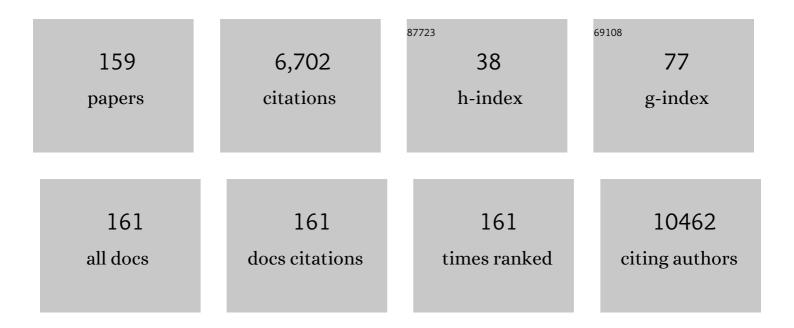
List of Publications by Year in descending order

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IAMES E SIMON

#	Article	IF	CITATIONS
1	Changes in polyphenol serum levels and cognitive performance after dietary supplementation with Concord grape juice in veterans with Gulf War Illness. Life Sciences, 2022, 292, 119797.	2.0	3
2	Method development and validation for analysis of phenolic compounds in fatty complex matrices using enhanced matrix removal (EMR) lipid cleanup and UHPLC-QqQ-MS/MS. Food Chemistry, 2022, 373, 131096.	4.2	15
3	Assessment of lemon juice adulteration by targeted screening using LC-UV-MS and untargeted screening using UHPLC-QTOF/MS with machine learning. Food Chemistry, 2022, 373, 131424.	4.2	18
4	First report of Powdery Mildew Caused by Golovinomyces ambrosiae on Industrial Hemp in New Jersey. Plant Disease, 2022, , .	0.7	0
5	Strengthening Vegetable Production and Consumption in a Kenyan Informal Settlement: A Feasibility and Preliminary Impact Assessment of a Sack Garden Intervention. Current Developments in Nutrition, 2022, 6, nzac036.	0.1	5
6	Barriers and Facilitators in Preparation and Consumption of African Indigenous Vegetables: A Qualitative Exploration From Kenya. Frontiers in Sustainable Food Systems, 2022, 6, .	1.8	3
7	Traditional and indigenous foods for food security and sovereignty. , 2022, , .		0
8	The Influence of Food Environments on Food Security Resilience during the COVID-19 Pandemic: An Examination of Urban and Rural Difference in Kenya. Nutrients, 2022, 14, 2939.	1.7	7
9	Repellency of Novel Catnip Oils Against the Bed Bug (Hemiptera: Cimicidae). Journal of Medical Entomology, 2021, 58, 528-534.	0.9	13
10	Free amino acids in African indigenous vegetables: Analysis with improved hydrophilic interaction ultra-high performance liquid chromatography tandem mass spectrometry and interactive machine learning. Journal of Chromatography A, 2021, 1637, 461733.	1.8	13
11	CRISPR-Editing of Sweet Basil (Ocimum basilicum L.) Homoserine Kinase Gene for Improved Downy Mildew Disease Resistance. Frontiers in Genome Editing, 2021, 3, 629769.	2.7	11
12	Assessment of lemon juice quality and adulteration by ultra-high performance liquid chromatography/triple quadrupole mass spectrometry with interactive and interpretable machine learning. Journal of Food and Drug Analysis, 2021, 29, 275-286.	0.9	5
13	Identification of Dihydromyricetin and Metabolites in Serum and Brain Associated with Acute Anti-Ethanol Intoxicating Effects in Mice. International Journal of Molecular Sciences, 2021, 22, 7460.	1.8	10
14	Development and validation of a micro-QuEChERS method with high-throughput enhanced matrix removal followed with UHPLC-QqQ-MS/MS for analysis of raspberry ketone-related phenolic compounds in adipose tissues. Talanta, 2021, 235, 122716.	2.9	5
15	Effect of water regime and harvest stage on essential oil accumulation in basil plant growing in sandy soil. Irrigation Science, 2021, 39, 493-503.	1.3	2
16	Neuroprotective mechanisms of red clover and soy isoflavones in Parkinson's disease models. Food and Function, 2021, 12, 11987-12007.	2.1	14
17	Two New High Essential Oil and Carvacrol Yielding Oregano (Origanum vulgare) Cultivars Pierre and Eli. Hortscience: A Publication of the American Society for Hortcultural Science, 2021, 56, 1610-1613.	0.5	3
18	Dissolution Study on Grape Polyphenol Hard Gelatin Capsule Dietary Supplements. Frontiers in Nutrition, 2021, 8, 780260.	1.6	4

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19	Chemical, Manufacturing, and Standardization Controls of Grape Polyphenol Dietary Supplements in Support of a Clinical Study: Mass Uniformity, Polyphenol Dosage, and Profiles. Frontiers in Nutrition, 2021, 8, 780226.	1.6	1
20	A critical review on grape polyphenols for neuroprotection: Strategies to enhance bioefficacy. Critical Reviews in Food Science and Nutrition, 2020, 60, 597-625.	5.4	58
21	Simultaneous quantification of polyphenols, glycoalkaloids and saponins in African nightshade leaves using ultra-high performance liquid chromatography tandem mass spectrometry with acid assisted hydrolysis and multivariate analysis. Food Chemistry, 2020, 312, 126030.	4.2	16
22	Total Synthesis of Novel Skeleton Flavan-Alkaloids. Molecules, 2020, 25, 4491.	1.7	3
23	UHPLC-QqQ-MS/MS method development and validation with statistical analysis: Determination of raspberry ketone metabolites in mice plasma and brain. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1149, 122146.	1.2	12
24	Rapid screening of glycoalkaloids in <scp><i>Solanum scabrum</i></scp> and <scp><i>S. nigrum</i></scp> berries using ultraâ€highâ€performance liquid chromatography with pathwayâ€specified inâ€source fragmentation tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2020, 34, e8882.	0.7	6
25	Influence of Dietâ€Induced Obesity on the Bioavailability and Metabolism of Raspberry Ketone (4â€(4â€Hydroxyphenyl)â€2â€Butanone) in Mice. Molecular Nutrition and Food Research, 2020, 64, e1900907.	1.5	22
26	Content of basil essential oil on a loam texture soil under water regimes and different harvest stages. International Journal for Innovation Education and Research, 2020, 8, 250-266.	0.0	1
27	Ethnobotany, Chemistry, and Pharmacology of African <i>Nepeta</i> Species. ACS Symposium Series, 2020, , 219-236.	0.5	2
28	Novel Skeleton Flavan-Alkaloids from African Herb Tea Kinkéliba: Isolation, Characterization, Semisynthesis, and Bioactivities. ACS Symposium Series, 2020, , 297-312.	0.5	0
29	5-HTP (5-Hydroxy-L-tryptophan) Content and Antioxidant Capacities of Wild <i>Griffonia simplicifolia</i> Seed Populations from Ghana and Liberia. ACS Symposium Series, 2020, , 239-247.	0.5	0
30	An Improved Analytical Method for Dhurrin Analysis in <i>Sorghum bicolor</i> . ACS Symposium Series, 2020, , 265-273.	0.5	1
31	Catnip (Nepeta cataria L.): Recent Advances in , Horticulture and Production. Medicinal and Aromatic Plants of the World, 2020, , 247-284.	0.1	4
32	Traditional Botanical Uses of Non-Timber Forest Products (NTFP) in Seven Counties in Liberia. ACS Symposium Series, 2020, , 3-43.	0.5	4
33	Flavone C-Glycosides and Total Antioxidant Capacities in Leaves of Eight Wild <i>Griffonia simplicifolia</i> Populations. ACS Symposium Series, 2020, , 249-264.	0.5	0
34	Phenolic-enriched raspberry fruit extract (Rubus idaeus) resulted in lower weight gain, increased ambulatory activity, and elevated hepatic lipoprotein lipase and heme oxygenase-1 expression in male mice fed a high-fat diet. Nutrition Research, 2019, 68, 19-33.	1.3	21
35	Identification of Polyphenols, Glycoalkaloids, and Saponins in <i>Solanum scabrum</i> Berries Using HPLCâ€UV/Visâ€MS. Journal of Food Science, 2019, 84, 235-243.	1.5	21
36	Pharmaceuticals and Personal Care Products Can Be Transformed by Anaerobic Microbiomes in the Environment and in Wasteâ€Treatment Processes. Environmental Toxicology and Chemistry, 2019, 38, 1585-1593.	2.2	13

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37	Repellency Assessment of Nepeta cataria Essential Oils and Isolated Nepetalactones on Aedes aegypti. Scientific Reports, 2019, 9, 1524.	1.6	38
38	Heterogeneity in gut microbiota drive polyphenol metabolism that influences α-synuclein misfolding and toxicity. Journal of Nutritional Biochemistry, 2019, 64, 170-181.	1.9	52
39	Quantity assessment of polyphenols, glycoalkaloids and saponins in <scp><i>Solanum scabrum</i></scp> berries of different genetic sources and maturity by HPLC/UV–visible/MS methods. Journal of the Science of Food and Agriculture, 2019, 99, 3578-3587.	1.7	7
40	A highly sensitive ultra-high performance liquid chromatography/tandem mass spectrometry method with in-source fragmentation for rapid quantification of raspberry ketone. Journal of Food and Drug Analysis, 2019, 27, 778-785.	0.9	18
41	First Report of <i>Golovinomyces monardae</i> Causing Powdery Mildew on Spearmint in New Jersey. Plant Disease, 2019, 103, 2686-2686.	0.7	1
42	The antihistamine diphenhydramine is demethylated by anaerobic wastewater microorganisms. Chemosphere, 2018, 202, 460-466.	4.2	11
43	A Comprehensive Database and Analysis Framework To Incorporate Multiscale Data Types and Enable Integrated Analysis of Bioactive Polyphenols. Molecular Pharmaceutics, 2018, 15, 840-850.	2.3	4
44	Rapid screening of toxic glycoalkaloids and micronutrients in edible nightshades (Solanum spp.). Journal of Food and Drug Analysis, 2018, 26, 751-760.	0.9	26
45	Detection of the Downy Mildew Pathogen on Seed of Basil Following Field Infection in Southern New Jersey. HortTechnology, 2018, 28, 637-641.	0.5	4
46	Targeted analysis of microbial-generated phenolic acid metabolites derived from grape flavanols by gas chromatography-triple quadrupole mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2018, 159, 374-383.	1.4	14
47	Population structure, genetic diversity and downy mildew resistance among Ocimum species germplasm. BMC Plant Biology, 2018, 18, 69.	1.6	19
48	Influence of diabetes on plasma pharmacokinetics and brain bioavailability of grape polyphenols and their phase II metabolites in the Zucker diabetic fatty rat. Molecular Nutrition and Food Research, 2017, 61, 1700111.	1.5	37
49	Essential oil composition of purple basils, their reverted green varieties (Ocimum basilicum) and their associated biological activity. Industrial Crops and Products, 2017, 107, 526-530.	2.5	38
50	Establishing Standards on Colors from Natural Sources. Journal of Food Science, 2017, 82, 2539-2553.	1.5	40
51	Synthesis of novel flavonoid alkaloids as α-glucosidase inhibitors. Bioorganic and Medicinal Chemistry, 2017, 25, 5355-5364.	1.4	51
52	Elemental Micronutrient Content and Horticultural Performance of Various Vegetable Amaranth Genotypes. Journal of the American Society for Horticultural Science, 2017, 142, 265-271.	0.5	5
53	Silicon Soil Amendments for Suppressing Powdery Mildew on Pumpkin. Sustainability, 2016, 8, 293.	1.6	14
54	Morphological Characteristics and Susceptibility of Basil Species and Cultivars to Peronospora belbahrii. Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 1389-1396.	0.5	15

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55	Phytochemistry, antioxidant capacity, total phenolic content and anti-inflammatory activity of Hibiscus sabdariffa leaves. Food Chemistry, 2016, 190, 673-680.	4.2	147
56	â€~CR9': A New Highly Aromatic Catnip Nepeta cataria L. Cultivar Rich in Z,E-Nepetalactone. Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 588-591.	0.5	13
57	Basil Downy Mildew (<i>Peronospora belbahrii</i>): Discoveries and Challenges Relative to Its Control. Phytopathology, 2015, 105, 885-894.	1.1	64
58	Phytochemical Analysis and Anti-Inflammatory Activity of the Extracts of the African Medicinal Plant <i>Ximenia caffra</i> . Journal of Analytical Methods in Chemistry, 2015, 2015, 1-9.	0.7	24
59	Authenticity analysis of citrus essential oils by HPLC-UV-MS on oxygenated heterocyclic components. Journal of Food and Drug Analysis, 2015, 23, 30-39.	0.9	21
60	Variations in Polyphenols and Lipid Soluble Vitamins in Moringa oleifera. , 2015, , 655-663.		2
61	Chemical investigation of commercial grape seed derived products to assess quality and detect adulteration. Food Chemistry, 2015, 170, 271-280.	4.2	39
62	Inheritance of Resistance to Downy Mildew in Sweet Basil. Journal of the American Society for Horticultural Science, 2015, 140, 396-403.	0.5	13
63	Neuroprotective effects of anthocyanin- and proanthocyanidin-rich extracts in cellular models of Parkinson׳s disease. Brain Research, 2014, 1555, 60-77.	1.1	167
64	Evaluation of Fungicides for the Control of <i>Peronospora belbahrii</i> on Sweet Basil in New Jersey. Plant Disease, 2014, 98, 1561-1566.	0.7	29
65	A Rapid Screening Approach to Identify Resistance to Basil Downy Mildew (Peronospora belbahrii). Hortscience: A Publication of the American Society for Hortcultural Science, 2014, 49, 1041-1045.	0.5	14
66	<i>Hibiscus sabdariffa</i> : Phytochemistry, Quality Control, and Health Properties. ACS Symposium Series, 2013, , 209-230.	0.5	16
67	Quality Characteristics of Shea Butter, <i>Vitellaria paradoxa</i> . ACS Symposium Series, 2013, , 167-184.	0.5	3
68	Pycnanthus angolensis: Bioactive Compounds and Medicinal Applications. ACS Symposium Series, 2013, , 63-78.	0.5	1
69	An Improved Clearing and Mounting Solution to Replace Chloral Hydrate in Microscopic Applications. Applications in Plant Sciences, 2013, 1, 1300016.	0.8	28
70	Role of standardized grape polyphenol preparation as a novel treatment to improve synaptic plasticity through attenuation of features of metabolic syndrome in a mouse model. Molecular Nutrition and Food Research, 2013, 57, 2091-2102.	1.5	38
71	Identification of brainâ€ŧargeted bioactive dietary quercetinâ€3― <i>O</i> â€glucuronide as a novel intervention for Alzheimer's disease. FASEB Journal, 2013, 27, 769-781.	0.2	177
72	Determination of flavonoids by LC/MS and anti-inflammatory activity in Moringa oleifera. Journal of Functional Foods, 2013, 5, 1892-1899.	1.6	152

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73	Essential oil diversity in North American wild tarragon (Artemisia dracunculus L.) with comparisons to French and Kyrgyz tarragon. Industrial Crops and Products, 2013, 49, 220-232.	2.5	10
74	Rapid Staining Method to Detect and Identify Downy Mildew (Peronospora belbahrii) in Basil. Applications in Plant Sciences, 2013, 1, 1300032.	0.8	13
75	Influence of Diabetes on Plasma Pharmacokinetics and Brain Bioavailability of Grape Polyphenols in the Zucker Rat Model. FASEB Journal, 2013, 27, 636.3.	0.2	0
76	Brain-Targeted Proanthocyanidin Metabolites for Alzheimer's Disease Treatment. Journal of Neuroscience, 2012, 32, 5144-5150.	1.7	188
77	Quantification of anthocyanidins in the grapes and grape juice products with acid assisted hydrolysis using LC/MS. Journal of Functional Foods, 2012, 4, 710-717.	1.6	28
78	Chromatographic fingerprints and quantitative analysis of isoflavones in Tofu-type soybeans. Food Chemistry, 2012, 130, 1003-1009.	4.2	35
79	Survey of Polyphenol Constituents in Grapes and Grape-Derived Products. Journal of Agricultural and Food Chemistry, 2011, 59, 10586-10593.	2.4	73
80	A Rapid LC/MS/MS Method for the Analysis of Nonvolatile Antiinflammatory Agents fromâ€, <i>Mentha</i> â€,spp Journal of Food Science, 2011, 76, C900-8.	1.5	21
81	Optimization of harvest regime and post-harvest handling in geranium production to maximize essential oil yield in Rwanda. Industrial Crops and Products, 2011, 34, 1348-1352.	2.5	17
82	Willingness to Buy New Ethnic Produce Items: A Study of Latino Consumers from Mexico and Puerto Rico in the Eastern United States. HortTechnology, 2011, 21, 202-207.	0.5	2
83	The Natural Products Industry: A Global and African Economic Perspective. ACS Symposium Series, 2010, , 7-28.	0.5	2
84	Antioxidant activity, total phenolics, and rosmarinic acid content in different basils (<i>Ocimum</i> spp.). Israel Journal of Plant Sciences, 2010, 58, 191-195.	0.3	15
85	Biology and Chemistry of the Genus Aloe from Africa. ACS Symposium Series, 2010, , 171-183.	0.5	2
86	Characterization of Essential Oils from Cinnamomum camphora T. Nees & Eberm. and Ravensara aromatica Sonnerat from Madagascar. ACS Symposium Series, 2010, , 391-400.	0.5	0
87	AMP-activated Protein Kinase Signaling Activation by Resveratrol Modulates Amyloid-β Peptide Metabolism. Journal of Biological Chemistry, 2010, 285, 9100-9113.	1.6	560
88	Estimation of nuclear DNA content of cultivated <i>Ocimum</i> species by using flow cytometry. Israel Journal of Plant Sciences, 2010, 58, 183-189.	0.3	16
89	Quality Control and 5-HTP (5-Hydroxy-L-tryptophan) Analysis of Griffonia (Griffonia simplicifolia (DC.)) Tj ETQq1 1	0,784314 0.5	4 rgBT /Ove
90	Quality and Consumer Studies in the USA of African Herbal Teas for the Natural Product Industry	0.5	2

JAMES E SIMON

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91	Antiplasmodial Activity of Twenty Essential Oils from Malagasy Aromatic Plants ACS Symposium Series, 2010, , 209-215.	0.5	1
92	LC-MS Method for the Simultaneous Quantitation of the Anti-inflammatory Constituents in Oregano (Origanum Species). Journal of Agricultural and Food Chemistry, 2010, 58, 7119-7125.	2.4	60
93	Antioxidant Components as Potential Neuroprotective Agents in Sesame (<i>Sesamum indicum</i> L.). Food Reviews International, 2010, 26, 103-121.	4.3	40
94	Phenylpropanoid Biosynthesis in Leaves and Glandular Trichomes of Basil (Ocimum basilicum L.). Methods in Molecular Biology, 2010, 643, 263-273.	0.4	13
95	Susceptibility of Basil Cultivars and Breeding Lines to Downy Mildew (Peronospora belbahrii). Hortscience: A Publication of the American Society for Hortcultural Science, 2010, 45, 1416-1419.	0.5	43
96	Bioavailability of Gallic Acid and Catechins from Grape Seed Polyphenol Extract is Improved by Repeated Dosing in Rats: Implications for Treatment in Alzheimer's Disease. Journal of Alzheimer's Disease, 2009, 18, 113-124.	1.2	223
97	Bioavailability of gallic acid and catechins from neuroprotective grape seed extract is improved by repeated dosing in rats. FASEB Journal, 2009, 23, 104.4.	0.2	0
98	Dietary Supplements: An Overview. ACS Symposium Series, 2008, , 2-8.	0.5	2
99	<i>Xylopia aethiopia</i> (<i>Annonaceae</i>): Chemistry, Traditional Uses and Functional Properties of an "African Pepper". ACS Symposium Series, 2008, , 114-128.	0.5	3
100	Chemical Diversity of <i>Lippia multiflora</i> Essential Oils from West Africa. Journal of Essential Oil Research, 2008, 20, 49-55.	1.3	23
101	Regulation of Essential Oil Accumulation in Basil (Ocimum basilicum L.) in Response to Elicitation. International Journal of Plant Sciences, 2008, 169, 981-986.	0.6	10
102	Phytochemistry and Quality Control of Black Cohosh (<i>Actaea racemosa</i>), Medicinal <i>Cimicifuga</i> Species and Their Derived Products. ACS Symposium Series, 2008, , 59-99.	0.5	1
103	Basil: A Source of Rosmarinic Acid. ACS Symposium Series, 2008, , 129-142.	0.5	6
104	Chemistry, Quality, and Functional Properties of Grains of Paradise (<i>Aframomum melegueta</i>), a Rediscovered Spice. ACS Symposium Series, 2008, , 100-113.	0.5	4
105	Recent Advances in Anthocyanin Analysis and Characterization. Current Analytical Chemistry, 2008, 4, 75-101.	0.6	225
106	Qualitative and Quantitative HPLC/MS Determination of Proanthocyanidins in Areca Nut (<i>Areca) Tj ETQq0 0 C</i>) rgBT /Ov	erlock 10 Tf 5
107	Determination of the Predominant Catechins inAcacia catechuby Liquid Chromatography/Electrospray Ionizationâ^'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2006, 54, 3219-3224.	2.4	73

108Terpenoid Essential Oil Metabolism in Basil (<i>Ocimum basilicum</i>L) Following Elicitation. Journal1.323108of Essential Oil Research, 2006, 18, 618-621.1.323

JAMES E SIMON

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109	Developmental Regulation of Phenylpropanoid Biosynthesis in Leaves and Glandular Trichomes of Basil (Ocimum basilicum L.). International Journal of Plant Sciences, 2006, 167, 447-454.	0.6	21
110	Quality of Geranium Oils (<i>Pelargonium</i> Species): Case Studies in Southern and Eastern Africa. Journal of Essential Oil Research, 2006, 18, 116-121.	1.3	34
111	Instrumental Analysis of Popular Botanical Products in the U.S. Market. ACS Symposium Series, 2006, , 25-38.	0.5	1
112	Intraspecific Variation in Quality Control Parameters, Polyphenol Profile, and Antioxidant Activity in Wild Populations of Lippia multiflora from Ghana. ACS Symposium Series, 2006, , 126-142.	0.5	7
113	Chemical characterization of basil (Ocimum spp.) based on volatile oils. Flavour and Fragrance Journal, 2006, 21, 214-221.	1.2	66
114	Determination of proanthocyanidins in fresh grapes and grape products using liquid chromatography with mass spectrometric detection. Rapid Communications in Mass Spectrometry, 2005, 19, 2062-2068.	0.7	40
115	Honeybush Tea: Chemical and Pharmacological Analyses. ACS Symposium Series, 2005, , 118-128.	0.5	Ο
116	Analysis of Artemisinin inArtemisia annuaL. by LC-MS with Selected Ion Monitoring. Journal of Agricultural and Food Chemistry, 2005, 53, 7010-7013.	2.4	52
117	Characterization of cultivars within species of Ocimum by exudate flavonoid profiles. Biochemical Systematics and Ecology, 2004, 32, 901-913.	0.6	40
118	The essential oil ofAnemia tomentosa (Savigny) Sw. var.anthriscifolia (Schrad.) Mickel. Flavour and Fragrance Journal, 2004, 19, 541-543.	1.2	29
119	LC/UV/ESI-MS Analysis of Isoflavones in Edamame and Tofu Soybeans. Journal of Agricultural and Food Chemistry, 2004, 52, 2763-2769.	2.4	85
120	Studies on the Chemical Constituents of Loquat Leaves (<i>Eriobotrya japonica</i>). ACS Symposium Series, 2003, , 292-306.	0.5	7
121	Schisandra chinensis: Chemistry and Analysis. ACS Symposium Series, 2003, , 234-246.	0.5	8
122	Determination of isoflavones in red clover and related species by high-performance liquid chromatography combined with ultraviolet and mass spectrometric detection. Journal of Chromatography A, 2003, 1016, 195-209.	1.8	171
123	Analysis of Antioxidative Phenolic Compounds in Artichoke (Cynara scolymusL.). Journal of Agricultural and Food Chemistry, 2003, 51, 601-608.	2.4	391
124	Determination of Proanthocyanidins in Grape Products by Liquid Chromatography/Mass Spectrometric Detection under Low Collision Energy. Analytical Chemistry, 2003, 75, 2440-2444.	3.2	35
125	Quantification of Protodioscin and Rutin in Asparagus Shoots by LC/MS and HPLC Methods. Journal of Agricultural and Food Chemistry, 2003, 51, 6132-6136.	2.4	104
126	Genetic Diversity of Basil (Ocimum spp.) Based on RAPD Markers. Journal of the American Society for Horticultural Science, 2003, 128, 94-99.	0.5	44

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127	Dibutyrate derivatization of monoacylglycerols for the resolution of regioisomers of oleic, petroselinic, and cis-vaccenic acids. Lipids, 2002, 37, 111-116.	0.7	10
128	Essential Oil Quantity and Composition from 10 Cultivars of Organically Grown Lavender and Lavandin. Journal of Essential Oil Research, 2001, 13, 269-273.	1.3	70
129	Genetic diversity of Ocimum gratissimum L. based on volatile oil constituents, flavonoids and RAPD markers. Biochemical Systematics and Ecology, 2001, 29, 287-304.	0.6	168
130	An Investigation of the Storage and Biosynthesis of Phenylpropenes in Sweet Basil. Plant Physiology, 2001, 125, 539-555.	2.3	432
131	Shoot regeneration of young leaf explants from basil (Ocimum basilicum L.). In Vitro Cellular and Developmental Biology - Plant, 2000, 36, 250-254.	0.9	34
132	Chemical Characterization of basil (Ocimum Spp.) found in the markets and used in traditional medicine in Brazil. Economic Botany, 2000, 54, 207-216.	0.8	146
133	Anthocyanins in Basil (Ocimum basilicumL.). Journal of Agricultural and Food Chemistry, 1998, 46, 1734-1738.	2.4	113
134	Volatile Leaf Oil of the Curry Plant[Helichrysum italicum(Roth) G. Don subsp.italicum] and Dwarf Curry Plant [subsp.microphyllum(Willd.) Nyman] in the North American Herb Trade. Journal of Essential Oil Research, 1997, 9, 583-585.	1.3	27
135	Quantitation of the Anti-HIV Alkaloids Michellamines A and B by High Pressure Liquid Chromatography. , 1997, 8, 120-123.		5
136	`Sweet Dani': A New Culinary and Ornamental Lemon Basil. Hortscience: A Publication of the American Society for Hortcultural Science, 1997, 32, 148-149.	0.5	26
137	Fatty acid variation in seed oil amongOcimumspecies. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 393-395.	0.8	34
138	Purification and characterization of a phenylalanine ammonia-lyase from Ocimum basilicum. Phytochemistry, 1996, 43, 735-739.	1.4	23
139	Electronic Sensing of Aromatic Volatiles for Quality Sorting of Blueberries. Journal of Food Science, 1996, 61, 967-970.	1.5	88
140	Characterization of Essential Oil of Dill (<i>Anethum graveolens</i> L.). Journal of Essential Oil Research, 1995, 7, 11-20.	1.3	20
141	Electronic Sensing of Apple Ripeness Based on Volatile Gas Emissions. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 816D-816.	0.5	1
142	A comparison of gas chromatography and high performance liquid chromatography for artemisinin analyses. Phytochemical Analysis, 1994, 5, 116-120.	1.2	40
143	Comparison of Essential Oil Content and Composition Between Field and Greenhouse Grown Genotypes of Methyl Cinnanmate Basil (Ocimum basilicumL.). Journal of Herbs, Spices and Medicinal Plants, 1993, 1, 25-30.	0.5	15
144	CHANGES IN ESSENTIAL IN OIL CONTENT AND COMPOSITION WITH LEAF DEVELOPMENT IN OCIMUM GRATISSIMUM L Acta Horticulturae, 1993, , 421-427.	0.1	4

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145	Essential Oil Constituents of <i>Ocimum kilimandscharicum</i> Guerke. Journal of Essential Oil Research, 1992, 4, 125-128.	1.3	15
146	A New Geraniol Chemotype of <i>Ocimum gratissimum</i> L. Journal of Essential Oil Research, 1992, 4, 231-234.	1.3	40
147	The Essential Oil of <i>Alpinia galanga</i> Willd Journal of Essential Oil Research, 1992, 4, 81-82.	1.3	26
148	In VitroProduction of Artemisinin fromArtemisia annuaL Journal of Herbs, Spices and Medicinal Plants, 1992, 1, 15-25.	0.5	30
149	Water Stress-Induced Alterations in Essential Oil Content and Composition of Sweet Basil. Journal of Essential Oil Research, 1992, 4, 71-75.	1.3	122
150	Estimation of Outcrossing in Basil. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 1221-1222.	0.5	16
151	Characterization of the Essential Oil ofArtemisia annuaL Journal of Essential Oil Research, 1991, 3, 33-39.	1.3	54
152	Characterization of the essential oil of Agastache species. Journal of Agricultural and Food Chemistry, 1991, 39, 1946-1949.	2.4	48
153	Volatile Compounds of the Curry Plant. Hortscience: A Publication of the American Society for Hortcultural Science, 1991, 26, 69-70.	0.5	14
154	Effects of osmotic stress on the essential oil content and composition of peppermint. Phytochemistry, 1990, 29, 2837-2840.	1.4	141
155	Comparison of Extraction Methods for the Rapid Determination of Essential Oil Content and Composition of Basil. Journal of the American Society for Horticultural Science, 1990, 115, 458-462.	0.5	160
156	Germplasm Variation in Artemisinin Content of Artemism annua Using an Alternative Method of Artemisinin Analysis from Crude Plant Extracts. Journal of Natural Products, 1990, 53, 157-160.	1.5	81
157	Essential oil constituents of Ocimum micranthum Willd. Journal of Agricultural and Food Chemistry, 1990, 38, 120-122.	2.4	35
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