Farhana R Pinu

List of Publications by Year
in descending order

24 papers	1,713 citations	471509 17 h-index	642732 23 g-index
24 all docs	24 docs citations	24 times ranked	2817 citing authors

#	Article	IF	Citations
1	Systems Biology and Multi-Omics Integration: Viewpoints from the Metabolomics Research Community. Metabolites, 2019, 9, 76.	2.9	387
2	Review of recent developments in GCâ€“MS approaches to metabolomics-based research. Metabolomics, 2018, 14, 152.	3.0	314
3	Translational Metabolomics: Current Challenges and Future Opportunities. Metabolites, 2019, 9, 108.	2.9	136
4	Analysis of Intracellular Metabolites from Microorganisms: Quenching and Extraction Protocols. Metabolites, 2017, 7, 53.	2.9	127
5	Extracellular Microbial Metabolomics: The State of the Art. Metabolites, 2017, 7, 43.	2.9	94
6	Fully Automated Trimethylsilyl (TMS) Derivatisation Protocol for Metabolite Profiling by GC-MS. Metabolites, 2017, 7, 1.	2.9	81
7	Sauvignon blanc metabolomics: grape juice metabolites affecting the development of varietal thiols and other aroma compounds in wines. Metabolomics, 2014, 10, 556-573.	3.0	74
8	Early detection of food pathogens and food spoilage microorganisms: Application of metabolomics. Trends in Food Science and Technology, 2016, 54, 213-215.	15.1	68
9	Metabolite secretion in microorganisms: the theory of metabolic overflow put to the test. Metabolomics, 2018, 14, 43.	3.0	66
10	Grape and Wine Metabolomics to Develop New Insights Using Untargeted and Targeted Approaches. Fermentation, 2018, 4, 92.	3.0	56
11	Concentrations of the Volatile Thiol 3-Mercaptohexanol in Sauvignon blanc Wines: No Correlation with Juice Precursors. American Journal of Enology and Viticulture, 2012, 63, 407-412.	1.7	43
12	Rapid Quantification of Major Volatile Metabolites in Fermented Food and Beverages Using Gas Chromatography-Mass Spectrometry. Metabolites, 2017, 7, 37.	2.9	37
13	Metabolomicsâ€”The new frontier in food safety and quality research. Food Research International, 2015, 72, 80-81.	6.2	36
14	Nitrogen and carbon assimilation bySaccharomyces cerevisiaeduring Sauvignon blanc juice fermentation. FEMS Yeast Research, 2014, 14, 1206-1222.	2.3	33
15	Vinegar Metabolomics: An Explorative Study of Commercial Balsamic Vinegars Using Gas Chromatography-Mass Spectrometry. Metabolites, 2016, 6, 22.	2.9	30
16	The effect of linoleic acid on the Sauvignon blanc fermentation by different wine yeast strains. FEMS Yeast Research, 2016, 16, fow050.	2.3	27
17	Can we predict the intracellular metabolic state of a cell based on extracellular metabolite data?. Molecular BioSystems, 2015, 11, 3297-3304.	2.9	21
18	Juice Index: an integrated Sauvignon blanc grape and wine metabolomics database shows mainly seasonal differences. Metabolomics, 2019, 15, 3.	3.0	17

#	Article	IF	Citations
19	Pre-fermentative supplementation of fatty acids alters the metabolic activity of wine yeasts. Food Research International, 2019, 121, 835-844.	6.2	17
20	Application of untargeted volatile profiling and data driven approaches in wine flavoromics research. Food Research International, 2021, 145, 110392.	6.2	14
21	Effect of free fatty acids and lipolysis on Sauvignon Blanc fermentation. Australian Journal of Grape and Wine Research, 2018, 24, 398-405.	2.1	13
22	The fate of linoleic acid on Saccharomyces cerevisiae metabolism under aerobic and anaerobic conditions. Metabolomics, 2018, 14, 103.	3.0	9
23	Mass Spectrometry-Based Metabolomics to Investigate the Effect of Mechanical Shaking on Sauvignon Blanc Berry Metabolism. Journal of Agricultural and Food Chemistry, 2021, 69, 4918-4933.	5.2	7
24	Metabolomics: Applications to Food Safety and Quality Research. , 2016, , 225-259.		6