Crispin A Howitt

List of Publications by Year
in descending order

61	2,452	185998 28	205818 48
papers	citations	h-index	g-index

63	63	63	2689
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Carotenoid accumulation and function in seeds and non-green tissues. Plant, Cell and Environment, 2006, 29, 435-445.	2.8	395
2	GrainScan: a low cost, fast method for grain size and colour measurements. Plant Methods, 2014, 10, 23.	1.9	132
3	What is in a Beer? Proteomic Characterization and Relative Quantification of Hordein (Gluten) in Beer. Journal of Proteome Research, 2012, 11, 386-396.	1.8	123
4	Alternative splicing, activation of cryptic exons and amino acid substitutions in carotenoid biosynthetic genes are associated with lutein accumulation in wheat endosperm. Functional and Integrative Genomics, 2009, 9, 363-376.	1.4	118
5	Quinol and Cytochrome Oxidases in the CyanobacteriumSynechocystissp. PCC 6803â€. Biochemistry, 1998, 37, 17944-17951.	1.2	117
6	Succinate:Quinol Oxidoreductases in the Cyanobacterium Synechocystis sp. Strain PCC 6803: Presence and Function in Metabolism and Electron Transport. Journal of Bacteriology, 2000, 182, 714-722.	1.0	96
7	Measuring Hordein (Gluten) in Beer â€“ A Comparison of ELISA and Mass Spectrometry. PLoS ONE, 2013, 8, e56452.	1.1	92
8	Type 2 NADH Dehydrogenases in the Cyanobacterium Synechocystis sp. Strain PCC 6803 Are Involved in Regulation Rather Than Respiration. Journal of Bacteriology, 1999, 181, 3994-4003.	1.0	87
9	Proteomic Profiling of 16 Cereal Grains and the Application of Targeted Proteomics To Detect Wheat Contamination. Journal of Proteome Research, 2015, 14, 2659-2668.	1.8	85
10	Creation of the first ultraâ€low gluten barley (Hordeum vulgare L.) for coeliac and glutenâ€intolerant populations. Plant Biotechnology Journal, 2016, 14, 1139-1150.	4.1	78
11	Efficient Agrobacterium transformation of elite wheat germplasm without selection. Plant Cell, Tissue and Organ Culture, 2014, 119, 647-659.	1.2	77
12	Using mass spectrometry to detect hydrolysed gluten in beer that is responsible for false negatives by ELISA. Journal of Chromatography A, 2014, 1370, 105-114.	1.8	71
13	Downâ€regulation of Glucan, Waterâ€Dikinase activity in wheat endosperm increases vegetative biomass and yield. Plant Biotechnology Journal, 2012, 10, 871-882.	4.1	52
14	Quantification of Hordeins by ELISA: The Correct Standard Makes a Magnitude of Difference. PLoS ONE, 2013, 8, e56456.	1.1	51
15	Engineering Î±-amylase levels in wheat grain suggests a highly sophisticated level of carbohydrate regulation during development. Journal of Experimental Botany, 2014, 65, 5443-5457.	2.4	48
16	Proteomics as a tool to understand the complexity of beer. Food Research International, 2013, 54, 1001-1012.	2.9	45
17	Identification of barley-specific peptide markers that persist in processed foods and are capable of detecting barley contamination by LC-MS/MS. Journal of Proteomics, 2016, 147, 169-176.	1.2	45
18	Optimisation of protein extraction for in-depth profiling of the cereal grain proteome. Journal of Proteomics, 2019, 197, 23-33.	1.2	44

#	Article	IF	Citations
19	Characterisation of disproportionating enzyme from wheat endosperm. Planta, 2006, 224, 20-31.	1.6	41
20	Does Late Maturity Alpha-Amylase Impact Wheat Baking Quality?. Frontiers in Plant Science, 2018, 9, 1356.	1.7	41
21	Engineering high Î±â€amylase levels in wheat grain lowers <scp>F</scp>alling <scp>N</scp>umber but improves baking properties. Plant Biotechnology Journal, 2016, 14, 364-376.	4.1	40
22	Comparing Multiple Reaction Monitoring and Sequential Window Acquisition of All Theoretical Mass Spectra for the Relative Quantification of Barley Gluten in Selectively Bred Barley Lines. Analytical Chemistry, 2016, 88, 9127-9135.	3.2	40
23	Comparison of Gluten Extraction Protocols Assessed by LC-MS/MS Analysis. Journal of Agricultural and Food Chemistry, 2017, 65, 2857-2866.	2.4	38
24	A strain of Synechocystis sp. PCC 6803 without photosynthetic oxygen evolution and respiratory oxygen consumption: implications for the study of cyclic photosynthetic electron transport. Planta, 2001, 214, 46-56.	1.6	36
25	Liquid Chromatographyâ€“Mass Spectrometry Analysis Reveals Hydrolyzed Gluten in Beers Crafted To Remove Gluten. Journal of Agricultural and Food Chemistry, 2017, 65, 9715-9725.	2.4	36
26	Fast-tracking development of homozygous transgenic cereal lines using a simple and highly flexible real-time PCR assay. BMC Plant Biology, 2013, 13, 71.	1.6	34
27	Food for thought: Selecting the right enzyme for the digestion of gluten. Food Chemistry, 2017, 234, 389-397.	4.2	30
28	Suppression of glucan, water dikinase in the endosperm alters wheat grain properties, germination and coleoptile growth. Plant Biotechnology Journal, 2016, 14, 398-408.	4.1	29
29	Dissecting the Tâ€cell response to hordeins in coeliac disease can develop barley with reduced immunotoxicity. Alimentary Pharmacology and Therapeutics, 2010, 32, 1184-1191.	1.9	28
30	Gene networks in the synthesis and deposition of protein polymers during grain development of wheat. Functional and Integrative Genomics, 2011, 11, 23-35.	1.4	26
31	Identification and Quantitation of Amylase Trypsin Inhibitors Across Cultivars Representing the Diversity of Bread Wheat. Journal of Proteome Research, 2020, 19, 2136-2148.	1.8	24
32	Cyanide-insensitive oxygen uptake and pyridine nucleotide dehydrogenases in the cyanobacterium Anabaena PCC 7120. Biochimica Et Biophysica Acta - Bioenergetics, 1993, 1141, 313-320.	0.5	21
33	Oat of this world: Defining peptide markers for detection of oats in processed food. Peptide Science, 2018, 110, e24045.	1.0	21
34	Using LC-MS to examine the fermented food products vinegar and soy sauce for the presence of gluten. Food Chemistry, 2018, 254, 302-308.	4.2	20
35	Hordein Accumulation in Developing Barley Grains. Frontiers in Plant Science, 2019, 10, 649.	1.7	20
36	Characterization of starch phosphorylases inÂbarley grains. Journal of the Science of Food and Agriculture, 2013, 93, 2137-2145.	1.7	19

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37	Amplification of DNA from Whole Cells of Cyanobacteria Using PCR. BioTechniques, 1996, 21, 32-34.	0.8	15
38	Targeted proteomics to monitor the extraction efficiency and levels of barley Î±-amylase trypsin inhibitors that are implicated in non-coeliac gluten sensitivity. Journal of Chromatography A, 2019, 1600, 55-64.	1.8	15
39	Developing gluten-free cereals and the role of proteomics in product safety. Journal of Cereal Science, 2020, 93, 102932.	1.8	14
40	Proteome Analysis of Hordein-Null Barley Lines Reveals Storage Protein Synthesis and Compensation Mechanisms. Journal of Agricultural and Food Chemistry, 2020, 68, 5763-5775.	2.4	13
41	Assessing the Utility of Multiplexed Liquid Chromatography-Mass Spectrometry for Gluten Detection in Australian Breakfast Food Products. Molecules, 2019, 24, 3665.	1.7	10
42	Gluten, Celiac Disease, and Gluten Intolerance and the Impact of Gluten Minimization Treatments with Prolylendopeptidase on the Measurement of Gluten in Beer. Journal of the American Society of Brewing Chemists, 2014, , .	0.8	8
43	Expression of bacterial starch-binding domains in Arabidopsis increases starch granule size. Functional Plant Biology, 2006, 33, 257.	1.1	7
44	Catcher of the Rye: Detection of Rye, a Gluten-Containing Grain, by LCâ€“MS/MS. Journal of Proteome Research, 2019, 18, 3394-3403.	1.8	7
45	Cloning, Analysis and Inactivation of thendhKGene Encoding a Subunit of NADH Quinone Oxidoreductase fromAnabaenaPCC 7120. FEBS Journal, 1996, 240, 173-180.	0.2	6
46	Down-Regulation of FAD2-1 Gene Expression Alters Lysophospholipid Composition in the Endosperm of Rice Grain and Influences Starch Properties. Foods, 2021, 10, 1169.	1.9	6
47	Rice with Multilayer Aleurone: A Larger Sink for Multiple Micronutrients. Rice, 2021, 14, 102.	1.7	6
48	Proteomics: Tools of the Trade. Advances in Experimental Medicine and Biology, 2019, 1073, 1-22.	0.8	5
49	A transcriptional journey from sucrose to endosperm oil bodies in triple transgene oily wheat grain. Journal of Cereal Science, 2021, 100, 103268.	1.8	5
50	Identification of Grain Variety and Quality Type. , 2017, , 453-492.		4
51	Proteome and Nutritional Shifts Observed in Hordein Double-Mutant Barley Lines. Frontiers in Plant Science, 2021, 12, 718504.	1.7	4
52	Gluten Reduction Strategies for Wheat and Barley. Cereal Foods World, 2018, , .	0.7	4
53	Perennial Ryegrass Contains Gluten-Like Proteins That Could Contaminate Cereal Crops. Frontiers in Nutrition, 2021, 8, 708122.	1.6	3
54	A Small-scale Spectrophotometric Method for Determining Starch Gelatinisation. Starch/Staerke, 2005, 57, 505-510.	1.1	2

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55	Transferring a Biomass Enhancement Biotechnology from Glasshouse to Field: A Case Study on Wheat GWD RNAi. Agronomy, 2017, 7, 82.	1.3	2
56	Modifying flour to improve functionality. , 2003, , 220-252.		2
57	Identification of grain variety and quality type. , 2010, , 311-341.		1
58	Down-regulation of glucan, water-dikinase activity in wheat endosperm increases vegetative biomass and yield. Plant Biotechnology Journal, 2013, 11, 390-391.	4.1	1
59	Efficient Extraction and Digestion of Gluten Proteins. Methods in Molecular Biology, 2019, 1871, 405-412.	0.4	1
60	Corrigendum to â€œUsing mass spectrometry to detect hydrolysed gluten in beer that is responsible for false negatives by ELISAâ€•[J. Chromatogr. A 1370 (2014) 105â€“114]. Journal of Chromatography A, 2016, 1468, 257.	1.8	0
61	Proteases as Digestive Aids. , 2019, , 314-321.		0