Andrew C Clark

List of Publications by Year
in descending order

57 papers	1,654 citations	218592 26 h-index	302012 39 g-index
58 all docs	58 docs citations	58 times ranked	1331 citing authors

#	Article	IF	Citations
1	Ascorbic Acid: A Review of its Chemistry and Reactivity in Relation to a Wine Environment. Critical Reviews in Food Science and Nutrition, 2011, 51, 479-498.	5.4	138
2	Antioxidant Action of Glutathione and the Ascorbic Acid/Glutathione Pair in a Model White Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 3940-3949.	2.4	76
3	Astringency response of red wines: Potential role of molecular assembly. Trends in Food Science and Technology, 2012, 27, 25-36.	7.8	67
4	A robust method for quantification of volatile compounds within and between vintages using headspace-solid-phase micro-extraction coupled with GCâ€“MS â€“ Application on Semillon wines. Analytica Chimica Acta, 2010, 660, 149-157.	2.6	55
5	Micro-Oxygenation of Red Wine: Techniques, Applications, and Outcomes. Critical Reviews in Food Science and Nutrition, 2011, 51, 115-131.	5.4	55
6	Wine Metabolomics: Objective Measures of Sensory Properties of Semillon from GC-MS Profiles. Journal of Agricultural and Food Chemistry, 2013, 61, 11957-11967.	2.4	55
7	Copper(II)-mediated oxidation of (+)-catechin in a model white wine system. Australian Journal of Grape and Wine Research, 2002, 8, 186-195.	1.0	52
8	The Role of Copper(II) in the Bridging Reactions of (+)-Catechin by Glyoxylic Acid in a Model White Wine. Journal of Agricultural and Food Chemistry, 2003, 51, 6204-6210.	2.4	50
9	Impact of Glutathione on the Formation of Methylmethine- and Carboxymethine-Bridged (+)-Catechin Dimers in a Model Wine System. Journal of Agricultural and Food Chemistry, 2011, 59, 7410-7418.	2.4	49
10	Factors influencing the production and stability of xanthylium cation pigments in a model white wine system. Australian Journal of Grape and Wine Research, 2006, 12, 57-68.	1.0	48
11	Determination of the impact of bottle colour and phenolic concentration on pigment development in white wine stored under external conditions. Analytica Chimica Acta, 2010, 660, 81-86.	2.6	48
12	Chemistry of copper in white wine: a review. Australian Journal of Grape and Wine Research, 2015, 21, 339-350.	1.0	48
13	Chemistry of ascorbic acid and sulfur dioxide as an antioxidant system relevant to white wine. Analytica Chimica Acta, 2012, 732, 186-193.	2.6	47
14	Copper(II) addition to white wines containing hydrogen sulfide: residual copper concentration and activity. Australian Journal of Grape and Wine Research, 2015, 21, 30-39.	1.0	47
15	Light-induced changes in bottled white wine and underlying photochemical mechanisms. Critical Reviews in Food Science and Nutrition, 2017, 57, 743-754.	5.4	46
16	Iron(III) Tartrate as a Potential Precursor of Light-Induced Oxidative Degradation of White Wine: Studies in a Model Wine System. Journal of Agricultural and Food Chemistry, 2011, 59, 3575-3581.	2.4	44
17	Berry Shriveling Significantly Alters Shiraz (<i>Vitis vinifera</i> L.) Grape and Wine Chemical Composition. Journal of Agricultural and Food Chemistry, 2016, 64, 870-880.	2.4	42
18	Impact of wine production on the fractionation of copper and iron in Chardonnay wine: Implications for oxygen consumption. Food Chemistry, 2016, 203, 440-447.	4.2	42

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19	A GCâ€“MS untargeted metabolomics approach for the classification of chemical differences in grape juices based on fungal pathogen. Food Chemistry, 2019, 270, 375-384.	4.2	38
20	Oxidation of caffeic acid in a wine-like medium: Production of dihydroxybenzaldehyde and its subsequent reactions with (+)-catechin. Food Chemistry, 2007, 105, 968-975.	4.2	34
21	Ascorbic acid and white wine production: a review of beneficial versus detrimental impacts. Australian Journal of Grape and Wine Research, 2016, 22, 169-181.	1.0	34
22	The Influence of Stereochemistry of Antioxidants and Flavanols on Oxidation Processes in a Model Wine System: Ascorbic Acid, Erythorbic Acid, (+)-Catechin and (âˆ')-Epicatechin. Journal of Agricultural and Food Chemistry, 2010, 58, 1004-1011.	2.4	32
23	Sensorially important aldehyde production from amino acids in model wine systems: Impact of ascorbic acid, erythorbic acid, glutathione and sulphur dioxide. Food Chemistry, 2013, 141, 304-312.	4.2	32
24	Determination of total copper in white wine by stripping potentiometry utilising medium exchange. Analytica Chimica Acta, 2000, 413, 25-32.	2.6	30
25	Measurement of labile copper in wine by medium exchange stripping potentiometry utilising screen printed carbon electrodes. Talanta, 2016, 154, 431-437.	2.9	28
26	Isomeric Influence on the Oxidative Coloration of Phenolic Compounds in a Model White Wine:Â Comparison of (+)-Catechin and (âˆ')-Epicatechin. Journal of Agricultural and Food Chemistry, 2005, 53, 9993-9998.	2.4	27
27	The production of yellow pigments from (+)-catechin and dihydroxyfumaric acid in a model wine system. European Food Research and Technology, 2008, 226, 925-931.	1.6	27
28	The impact of aging wine in high and low oxygen conditions on the fractionation of Cu and Fe in Chardonnay wine. Food Chemistry, 2017, 229, 319-328.	4.2	26
29	A Novel Glutathione-Hydroxycinnamic Acid Product Generated in Oxidative Wine Conditions. Journal of Agricultural and Food Chemistry, 2012, 60, 12186-12195.	2.4	24
30	Formation of Pigment Precursor (+)-1â€²â€²-Methylene-6â€²â€²-hydroxy-2<i>H</i>-furan-5â€²â€²-one-catechin Isomers from (+)-Catechin and a Degradation Product of Ascorbic Acid in a Model Wine System. Journal of Agricultural and Food Chemistry, 2009, 57, 9539-9546.	2.4	23
31	Wine bottle colour and oxidative spoilage: Whole bottle light exposure experiments under controlled and uncontrolled temperature conditions. Food Chemistry, 2013, 138, 2451-2459.	4.2	23
32	The impact of wine components on fractionation of Cu and Fe in model wine systems: Macromolecules, phenolic and sulfur compounds. Food Research International, 2017, 98, 95-102.	2.9	23
33	The Chemical Reaction of Glutathione and <i>trans</i>-2-Hexenal in Grape Juice Media To Form Wine Aroma Precursors: The Impact of pH, Temperature, and Sulfur Dioxide. Journal of Agricultural and Food Chemistry, 2018, 66, 1214-1221.	2.4	20
34	Influence of light exposure, ethanol and copper(II) on the formation of a precursor for xanthylium cations from tartaric acid. Australian Journal of Grape and Wine Research, 2003, 9, 64-71.	1.0	19
35	Understanding the contribution of ascorbic acid to the pigment development in model white wine systems using liquid chromatography with diode array and mass spectrometry detection techniques. Analytica Chimica Acta, 2008, 621, 44-51.	2.6	19
36	Analytical strategies for the measurement of different forms of Cu and Fe in wine: Comparison between approaches in relation to wine composition. Food Chemistry, 2019, 274, 89-99.	4.2	19

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37	Production and Isomeric Distribution of Xanthylium Cation Pigments and Their Precursors in Wine-like Conditions: Impact of Cu(II), Fe(II), Fe(III), Mn(II), Zn(II), and Al(III). Journal of Agricultural and Food Chemistry, 2017, 65, 2414-2425.	2.4	15
38	Removal of sulfide-bound copper from white wine by membrane filtration. Australian Journal of Grape and Wine Research, 2019, 25, 53-61.	1.0	15
39	Impact of Fluorescent Lighting on Oxidation of Model Wine Solutions Containing Organic Acids and Iron. Journal of Agricultural and Food Chemistry, 2017, 65, 2383-2393.	2.4	13
40	Changes in Red Wine Composition during Bottle Aging: Impacts of Grape Variety, Vineyard Location, Maturity, and Oxygen Availability during Aging. Journal of Agricultural and Food Chemistry, 2020, 68, 13331-13343.	2.4	13
41	Photoproduction of glyoxylic acid in model wine: Impact of sulfur dioxide, caffeic acid, pH and temperature. Food Chemistry, 2017, 215, 292-300.	4.2	11
42	Impact of fluorescent lighting on the browning potential of model wine solutions containing organic acids and iron. Food Chemistry, 2018, 243, 239-248.	4.2	11
43	Impact of ascorbic acid on the oxidative colouration and associated reactions of a model wine solution containing (+)â˘catechin, caffeic acid and iron. Australian Journal of Grape and Wine Research, 2008, 14, 238.	1.0	9
44	The decay of ascorbic acid in a model wine system at low oxygen concentration. Food Chemistry, 2013, 141, 3139-3146.	4.2	9
45	Rapid Quantitation of 12 Volatile Aldehyde Compounds in Wine by LC-QQQ-MS: A Combined Measure of Free and Hydrogen-Sulfite-Bound Forms. Journal of Agricultural and Food Chemistry, 2019, 67, 3502-3510.	2.4	9
46	Sulfide-binding to Cu(II) in wine: Impact on oxygen consumption rates. Food Chemistry, 2020, 316, 126352.	4.2	9
47	The colorimetric determination of copper in wine: total copper. Australian Journal of Grape and Wine Research, 2020, 26, 121-129.	1.0	9
48	Thresholds for Botrytis bunch rot contamination of Chardonnay grapes based on the measurement of the fungal sterol, ergosterol. Australian Journal of Grape and Wine Research, 2020, 26, 79-89.	1.0	8
49	Wine oxidation. , 2010, , 445-475.		7
50	Determination of 13 Volatile Aldehyde Compounds in Wine by GC-QQQ-MS: p-Benzoquinone to Dissociate Hydrogen Sulfite Addition Products. Food Analytical Methods, 2019, 12, 1285-1297.	1.3	7
51	Simplified measures of copper fractions in wine: colorimetric and filtrationâ€based approaches. Australian Journal of Grape and Wine Research, 2020, 26, 399-409.	1.0	5
52	Sulfide-bound copper removal from red and white wine using membrane and depth filters: Impacts of oxygen, H2S-to-Cu ratios, diatomaceous earth and wine volume. Food Chemistry, 2022, 377, 131758.	4.2	5
53	Increasing the Efficiency and Accuracy of Labile Cu Measurement in Wine with Screen-Printed Electrodes. Chemosensors, 2018, 6, 35.	1.8	4
54	The removal of Cu from wine by copolymer PVI/PVP: Impact on Cu fractions and binding agents. Food Chemistry, 2021, 357, 129764.	4.2	3

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55	Suppression of reductive characters in white wine by Cu fractions: Efficiency and duration of protection during bottle aging. Food Chemistry, 2022, , 133305.	4.2	3
56	Copper(II) and Sulfur Dioxide in Chardonnay Juice and Shiraz Must: Impact on Volatile Aroma Compounds and Cu Forms in Wine. Beverages, 2019, 5, 70.	1.3	2
57	Viticulture and Wine Science. , 2014, , 197-261.		0