

Andrew C Clark

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

57
papers

1,310
citations

24
h-index

34
g-index

58
ext. papers

1,491
ext. citations

6
avg, IF

4.68
L-index

#	Paper	IF	Citations
57	Ascorbic acid: a review of its chemistry and reactivity in relation to a wine environment. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 479-98	11.5	108
56	Antioxidant action of glutathione and the ascorbic acid/glutathione pair in a model white wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3940-9	5.7	68
55	Astringency response of red wines: Potential role of molecular assembly. <i>Trends in Food Science and Technology</i> , 2012 , 27, 25-36	15.3	56
54	Wine metabolomics: objective measures of sensory properties of semillon from GC-MS profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11957-67	5.7	46
53	Copper(II)-mediated oxidation of (+)-catechin in a model white wine system. <i>Australian Journal of Grape and Wine Research</i> , 2002 , 8, 186-195	2.4	45
52	A robust method for quantification of volatile compounds within and between vintages using headspace-solid-phase micro-extraction coupled with GC-MS--application on Semillon wines. <i>Analytica Chimica Acta</i> , 2010 , 660, 149-57	6.6	44
51	Factors influencing the production and stability of xanthylum cation pigments in a model white wine system. <i>Australian Journal of Grape and Wine Research</i> , 2006 , 12, 57-68	2.4	44
50	Micro-oxygenation of red wine: techniques, applications, and outcomes. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 115-31	11.5	42
49	The role of copper(II) in the bridging reactions of (+)-catechin by glyoxylic acid in a model white wine. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6204-10	5.7	42
48	Chemistry of copper in white wine: a review. <i>Australian Journal of Grape and Wine Research</i> , 2015 , 21, 339-350	2.4	41
47	Impact of glutathione on the formation of methylmethine- and carboxymethine-bridged (+)-catechin dimers in a model wine system. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7410-8	5.7	41
46	Determination of the impact of bottle colour and phenolic concentration on pigment development in white wine stored under external conditions. <i>Analytica Chimica Acta</i> , 2010 , 660, 81-6	6.6	40
45	Copper(II) addition to white wines containing hydrogen sulfide: residual copper concentration and activity. <i>Australian Journal of Grape and Wine Research</i> , 2015 , 21, 30-39	2.4	39
44	Chemistry of ascorbic acid and sulfur dioxide as an antioxidant system relevant to white wine. <i>Analytica Chimica Acta</i> , 2012 , 732, 186-93	6.6	38
43	Iron(III) tartrate as a potential precursor of light-induced oxidative degradation of white wine: studies in a model wine system. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3575-81	5.7	37
42	Impact of wine production on the fractionation of copper and iron in Chardonnay wine: Implications for oxygen consumption. <i>Food Chemistry</i> , 2016 , 203, 440-447	8.5	36
41	Berry Shriveling Significantly Alters Shiraz (<i>Vitis vinifera</i> L.) Grape and Wine Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 870-80	5.7	33

40	Light-induced changes in bottled white wine and underlying photochemical mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 743-754	11.5	32
39	The influence of stereochemistry of antioxidants and flavonols on oxidation processes in a model wine system: ascorbic acid, erythorbic acid, +-catechin and (-)-epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1004-11	5.7	27
38	Oxidation of caffeic acid in a wine-like medium: Production of dihydroxybenzaldehyde and its subsequent reactions with (+)-catechin. <i>Food Chemistry</i> , 2007 , 105, 968-975	8.5	27
37	Sensorially important aldehyde production from amino acids in model wine systems: impact of ascorbic acid, erythorbic acid, glutathione and sulphur dioxide. <i>Food Chemistry</i> , 2013 , 141, 304-12	8.5	25
36	Isomeric influence on the oxidative coloration of phenolic compounds in a model white wine: comparison of (+)-catechin and (-)-epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9993-8	5.7	25
35	A GC-MS untargeted metabolomics approach for the classification of chemical differences in grape juices based on fungal pathogen. <i>Food Chemistry</i> , 2019 , 270, 375-384	8.5	24
34	Determination of total copper in white wine by stripping potentiometry utilising medium exchange. <i>Analytica Chimica Acta</i> , 2000 , 413, 25-32	6.6	24
33	Measurement of labile copper in wine by medium exchange stripping potentiometry utilising screen printed carbon electrodes. <i>Talanta</i> , 2016 , 154, 431-7	6.2	23
32	Ascorbic acid and white wine production: a review of beneficial versus detrimental impacts. <i>Australian Journal of Grape and Wine Research</i> , 2016 , 22, 169-181	2.4	22
31	A novel glutathione-hydroxycinnamic acid product generated in oxidative wine conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12186-95	5.7	22
30	The impact of aging wine in high and low oxygen conditions on the fractionation of Cu and Fe in Chardonnay wine. <i>Food Chemistry</i> , 2017 , 229, 319-328	8.5	21
29	The impact of wine components on fractionation of Cu and Fe in model wine systems: Macromolecules, phenolic and sulfur compounds. <i>Food Research International</i> , 2017 , 98, 95-102	7	21
28	The production of yellow pigments from (+)-catechin and dihydroxyfumaric acid in a model wine system. <i>European Food Research and Technology</i> , 2008 , 226, 925-931	3.4	21
27	Formation of pigment precursor (+)-1-methylene-6-hydroxy-2H-furan-5-one-catechin isomers from (+)-catechin and a degradation product of ascorbic acid in a model wine system. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9539-46	5.7	20
26	Wine bottle colour and oxidative spoilage: whole bottle light exposure experiments under controlled and uncontrolled temperature conditions. <i>Food Chemistry</i> , 2013 , 138, 2451-9	8.5	16
25	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. <i>Analytica Chimica Acta</i> , 2008 , 621, 44-51	6.6	16
24	Influence of light exposure, ethanol and copper(II) on the formation of a precursor for xanthylum cations from tartaric acid. <i>Australian Journal of Grape and Wine Research</i> , 2003 , 9, 64-71	2.4	16
23	Analytical strategies for the measurement of different forms of Cu and Fe in wine: Comparison between approaches in relation to wine composition. <i>Food Chemistry</i> , 2019 , 274, 89-99	8.5	15

22	Removal of sulfide-bound copper from white wine by membrane filtration. <i>Australian Journal of Grape and Wine Research</i> , 2019 , 25, 53-61	2.4	15
21	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). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2414-2425	5.7	10
20	The Chemical Reaction of Glutathione and trans-2-Hexenal in Grape Juice Media To Form Wine Aroma Precursors: The Impact of pH, Temperature, and Sulfur Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1214-1221	5.7	10
19	Impact of Fluorescent Lighting on Oxidation of Model Wine Solutions Containing Organic Acids and Iron. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2383-2393	5.7	9
18	Impact of fluorescent lighting on the browning potential of model wine solutions containing organic acids and iron. <i>Food Chemistry</i> , 2018 , 243, 239-248	8.5	8
17	Photoproduction of glyoxylic acid in model wine: Impact of sulfur dioxide, caffeic acid, pH and temperature. <i>Food Chemistry</i> , 2017 , 215, 292-300	8.5	8
16	The decay of ascorbic acid in a model wine system at low oxygen concentration. <i>Food Chemistry</i> , 2013 , 141, 3139-46	8.5	8
15	The colorimetric determination of copper in wine: total copper. <i>Australian Journal of Grape and Wine Research</i> , 2020 , 26, 121-129	2.4	6
14	Wine oxidation 2010 , 445-475		6
13	Sulfide-binding to Cu(II) in wine: Impact on oxygen consumption rates. <i>Food Chemistry</i> , 2020 , 316, 126358.5	5.7	6
12	Changes in Red Wine Composition during Bottle Aging: Impacts of Grape Variety, Vineyard Location, Maturity, and Oxygen Availability during Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13331-13343	5.7	5
11	Impact of ascorbic acid on the oxidative colouration and associated reactions of a model wine solution containing (+)catechin, caffeic acid and iron. <i>Australian Journal of Grape and Wine Research</i> , 2008 , 14, 238	2.4	5
10	Rapid Quantitation of 12 Volatile Aldehyde Compounds in Wine by LC-QQQ-MS: A Combined Measure of Free and Hydrogen-Sulfite-Bound Forms. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3502-3510	5.7	4
9	Increasing the Efficiency and Accuracy of Labile Cu Measurement in Wine with Screen-Printed Electrodes. <i>Chemosensors</i> , 2018 , 6, 35	4	4
8	Simplified measures of copper fractions in wine: colorimetric and filtration-based approaches. <i>Australian Journal of Grape and Wine Research</i> , 2020 , 26, 399-409	2.4	3
7	Determination of 13 Volatile Aldehyde Compounds in Wine by GC-QQQ-MS: p-Benzoquinone to Dissociate Hydrogen Sulfite Addition Products. <i>Food Analytical Methods</i> , 2019 , 12, 1285-1297	3.4	2
6	The removal of Cu from wine by copolymer PVI/PVP: Impact on Cu fractions and binding agents. <i>Food Chemistry</i> , 2021 , 357, 129764	8.5	2
5	Thresholds for Botrytis bunch rot contamination of Chardonnay grapes based on the measurement of the fungal sterol, ergosterol. <i>Australian Journal of Grape and Wine Research</i> , 2020 , 26, 79-89	2.4	1

4	Copper(II) and Sulfur Dioxide in Chardonnay Juice and Shiraz Must: Impact on Volatile Aroma Compounds and Cu Forms in Wine. <i>Beverages</i> , 2019 , 5, 70	3.4	1
3	Sulfide-bound copper removal from red and white wine using membrane and depth filters: Impacts of oxygen, HS-to-Cu ratios, diatomaceous earth and wine volume.. <i>Food Chemistry</i> , 2021 , 377, 131758	8.5	0
2	Suppression of reductive characters in white wine by Cu fractions: Efficiency and duration of protection during bottle aging. <i>Food Chemistry</i> , 2022 , 133305	8.5	0
1	Viticulture and Wine Science 2014 , 197-261		