Andrew C Clark

List of Publications by Year in Descending Order

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	Suppression of reductive characters in white wine by Cu fractions: Efficiency and duration of protection during bottle aging. *Food Chemistry*, **2022**, 133305	8.5	0
56	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.. *Food Chemistry*, **2021**, 377, 131758	8.5	0
55	The removal of Cu from wine by copolymer PVI/PVP: Impact on Cu fractions and binding agents. *Food Chemistry*, **2021**, 357, 129764	8.5	2
54	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	5.7	5
53	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	2.4	1
52	The colorimetric determination of copper in wine: total copper. *Australian Journal of Grape and Wine Research*, **2020**, 26, 121-129	2.4	6
51	Sulfide-binding to Cu(II) in wine: Impact on oxygen consumption rates. *Food Chemistry*, **2020**, 316, 126358	8.5	6
50	Simplified measures of copper fractions in wine: colorimetric and filtration-based approaches. *Australian Journal of Grape and Wine Research*, **2020**, 26, 399-409	2.4	3
49	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	5.7	4
48	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	8.5	15
47	Removal of sulfide-bound copper from white wine by membrane filtration. *Australian Journal of Grape and Wine Research*, **2019**, 25, 53-61	2.4	15
46	A GC-MS untargeted metabolomics approach for the classification of chemical differences in grape juices based on fungal pathogen. *Food Chemistry*, **2019**, 270, 375-384	8.5	24
45	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	3.4	2
44	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	3.4	1
43	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. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1214-1221	5.7	10
42	Impact of fluorescent lighting on the browning potential of model wine solutions containing organic acids and iron. *Food Chemistry*, **2018**, 243, 239-248	8.5	8
41	Increasing the Efficiency and Accuracy of Labile Cu Measurement in Wine with Screen-Printed Electrodes. *Chemosensors*, **2018**, 6, 35	4	4

40	Light-induced changes in bottled white wine and underlying photochemical mechanisms. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 743-754	11.5	32
39	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	5.7	10
38	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	5.7	9
37	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	8.5	21
36	Photoproduction of glyoxylic acid in model wine: Impact of sulfur dioxide, caffeic acid, pH and temperature. *Food Chemistry*, **2017**, 215, 292-300	8.5	8
35	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	7	21
34	Ascorbic acid and white wine production: a review of beneficial versus detrimental impacts. *Australian Journal of Grape and Wine Research*, **2016**, 22, 169-181	2.4	22
33	Berry Shriveling Significantly Alters Shiraz (Vitis vinifera L.) Grape and Wine Chemical Composition. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 870-80	5.7	33
32	Impact of wine production on the fractionation of copper and iron in Chardonnay wine: Implications for oxygen consumption. *Food Chemistry*, **2016**, 203, 440-447	8.5	36
31	Measurement of labile copper in wine by medium exchange stripping potentiometry utilising screen printed carbon electrodes. *Talanta*, **2016**, 154, 431-7	6.2	23
30	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	2.4	39
29	Chemistry of copper in white wine: a review. *Australian Journal of Grape and Wine Research*, **2015**, 21, 339-350	2.4	41
28	Viticulture and Wine Science **2014**, 197-261		
27	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, 304-12	8.5	25
26	Wine metabolomics: objective measures of sensory properties of semillon from GC-MS profiles. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11957-67	5.7	46
25	The decay of ascorbic acid in a model wine system at low oxygen concentration. *Food Chemistry*, **2013**, 141, 3139-46	8.5	8
24	Wine bottle colour and oxidative spoilage: whole bottle light exposure experiments under controlled and uncontrolled temperature conditions. *Food Chemistry*, **2013**, 138, 2451-9	8.5	16
23	A novel glutathione-hydroxycinnamic acid product generated in oxidative wine conditions. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12186-95	5.7	22

22	Chemistry of ascorbic acid and sulfur dioxide as an antioxidant system relevant to white wine. *Analytica Chimica Acta*, **2012**, 732, 186-93	6.6	38
21	Astringency response of red wines: Potential role of molecular assembly. *Trends in Food Science and Technology*, **2012**, 27, 25-36	15.3	56
20	Ascorbic acid: a review of its chemistry and reactivity in relation to a wine environment. *Critical Reviews in Food Science and Nutrition*, **2011**, 51, 479-98	11.5	108
19	Antioxidant action of glutathione and the ascorbic acid/glutathione pair in a model white wine. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3940-9	5.7	68
18	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, 3575-81	5.7	37
17	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, 7410-8	5.7	41
16	Micro-oxygenation of red wine: techniques, applications, and outcomes. *Critical Reviews in Food Science and Nutrition*, **2011**, 51, 115-31	11.5	42
15	Wine oxidation **2010**, 445-475		6
14	The influence of stereochemistry of antioxidants and flavonols on oxidation processes in a model wine system: ascorbic acid, erythorbic acid, +-catechin and (-)-epicatechin. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1004-11	5.7	27
13	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. *Analytica Chimica Acta*, **2010**, 660, 149-57	6.6	44
12	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, 81-6	6.6	40
11	Formation of pigment precursor (+)-1Ψmethylene-6Ψhydroxy-2H-furan-5Ψone-catechin isomers from (+)-catechin and a degradation product of ascorbic acid in a model wine system. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9539-46	5.7	20
10	Impact of ascorbic acid on the oxidative colouration and associated reactions of a model wine solution containing (+)□catechin, caffeic acid and iron. *Australian Journal of Grape and Wine Research*, **2008**, 14, 238	2.4	5
9	The production of yellow pigments from (+)-catechin and dihydroxyfumaric acid in a model wine system. *European Food Research and Technology*, **2008**, 226, 925-931	3.4	21
8	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	6.6	16
7	Oxidation of caffeic acid in a wine-like medium: Production of dihydroxybenzaldehyde and its subsequent reactions with (+)-catechin. *Food Chemistry*, **2007**, 105, 968-975	8.5	27
6	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	2.4	44
5	Isomeric influence on the oxidative coloration of phenolic compounds in a model white wine: comparison of (+)-catechin and (-)-epicatechin. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9993-8	5.7	25

4	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, 6204-10	5.7	42
3	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	2.4	16
2	Copper(II)-mediated oxidation of (+)-catechin in a model white wine system. *Australian Journal of Grape and Wine Research*, **2002**, 8, 186-195	2.4	45
1	Determination of total copper in white wine by stripping potentiometry utilising medium exchange. *Analytica Chimica Acta*, **2000**, 413, 25-32	6.6	24