Michael Newton Clifford

List of Publications by Year in Descending Order

168 papers	14,995 citations	58 h-index	121 g-index
179 ext. papers	16,191 ext. citations	5.6 avg, IF	6.93 L-index

#	Paper	IF	Citations
168	In vitro faecal fermentation of monomeric and oligomeric flavan-3-ols: Catabolic pathways and stoichiometry.. *Molecular Nutrition and Food Research*, **2022**, e2101090	5.9	2
167	A PractitionerS Dilemma Mass Spectrometry-Based Annotation and Identification of Human Plasma and Urinary Polyphenol Metabolites.. *Molecular Nutrition and Food Research*, **2022**, e2100985	5.9	3
166	In vivo study of the bioavailability and metabolic profile of (poly)phenols after sous-vide artichoke consumption. *Food Chemistry*, **2022**, 367, 130620	8.5	6
165	LC-MS Characterisation and Quantification of Known and Unknown (poly)phenol metabolites - Possible Pitfalls and their Avoidance.. *Molecular Nutrition and Food Research*, **2022**, e2101013	5.9	0
164	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3Smethoxycinnamic acid-4SSulfate After Apple Consumption by Volunteers. *Molecular Nutrition and Food Research*, **2021**, 65, e2100471	5.9	1
163	Bioavailability and metabolism of chlorogenic acids (acyl-quinic acids) in humans. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1299-1352	16.4	48
162	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. *Nutrition Reviews*, **2020**, 78, 451-458	6.4	23
161	Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. *Free Radical Biology and Medicine*, **2020**, 160, 784-795	7.8	9
160	Flavanones **2020**, 439-495		1
159	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. *American Journal of Clinical Nutrition*, **2020**, 112, 1051-1068	7	35
158	Phenyl-Evalerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. *Natural Product Reports*, **2019**, 36, 714-752	15.1	114
157	Postprandial glycaemic and lipaemic responses to chronic coffee consumption may be modulated by CYP1A2 polymorphisms. *British Journal of Nutrition*, **2018**, 119, 792-800	3.6	14
156	Chemical composition of coffee beans: an overview. *Burleigh Dodds Series in Agricultural Science*, **2018**, 195-214	2	2
155	Coffee intake, glucose metabolism and gene polymorphisms: response to Kawada. *British Journal of Nutrition*, **2018**, 120, 1319-1320	3.6	
154	Anthocyanins and Flavanones Are More Bioavailable than Previously Perceived: A Review of Recent Evidence. *Annual Review of Food Science and Technology*, **2017**, 8, 155-180	14.7	155
153	An Unambiguous Nomenclature for the Acyl-quinic Acids Commonly Known as Chlorogenic Acids. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 3602-3608	5.7	37
152	Surrogate Standards: A Cost-Effective Strategy for Identification of Phytochemicals. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 3589-3590	5.7	24

151	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. *Biochemical Pharmacology*, **2017**, 139, 24-39	6	184
150	Chlorogenic acids and the acyl-quinic acids: discovery, biosynthesis, bioavailability and bioactivity. *Natural Product Reports*, **2017**, 34, 1391-1421	15.1	159
149	A single serving of caffeinated coffee impairs postprandial glucose metabolism in overweight men. *British Journal of Nutrition*, **2015**, 114, 1218-25	3.6	21
148	In vitro colonic catabolism of orange juice (poly)phenols. *Molecular Nutrition and Food Research*, **2015**, 59, 465-75	5.9	64
147	Coffee: biochemistry and potential impact on health. *Food and Function*, **2014**, 5, 1695-717	6.1	287
146	Orange juice (poly)phenols are highly bioavailable in humans. *American Journal of Clinical Nutrition*, **2014**, 100, 1378-84	7	104
145	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. *American Journal of Clinical Nutrition*, **2013**, 98, 1619S-1630S	7	165
144	MALDI-TOF mass spectrometry: avoidance of artifacts and analysis of caffeine-precipitated SII thearubigins from 15 commercial black teas. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4514-25	5.7	19
143	Purine Alkaloids: A Focus on Caffeine and Related Compounds in Beverages **2011**, 25-44		4
142	Phytochemicals in Teas and Tisanes and their Bioavailability **2011**, 45-98		6
141	The antioxidant and chlorogenic acid profiles of whole coffee fruits are influenced by the extraction procedures. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3754-62	5.7	76
140	Phytochemicals in Coffee and the Bioavailability of Chlorogenic Acids **2011**, 143-168		4
139	Oxidative cascade reactions yielding polyhydroxy-theaflavins and theacitrins in the formation of black tea thearubigins: evidence by tandem LC-MS. *Food and Function*, **2010**, 1, 180-99	6.1	64
138	In vivo bioavailability, absorption, excretion, and pharmacokinetics of [14C]procyanidin B2 in male rats. *Drug Metabolism and Disposition*, **2010**, 38, 287-91	4	109
137	The chemistry of low molecular weight black tea polyphenols. *Natural Product Reports*, **2010**, 27, 417-62	15.1	119
136	Bioavailability of dietary flavonoids and phenolic compounds. *Molecular Aspects of Medicine*, **2010**, 31, 446-67	16.7	367
135	Procyanidin B2 catabolism by human fecal microflora: partial characterization of dimeric intermediates. *Archives of Biochemistry and Biophysics*, **2010**, 501, 73-8	4.1	58
134	Colonic metabolites of berry polyphenols: the missing link to biological activity?. *British Journal of Nutrition*, **2010**, 104 Suppl 3, S48-66	3.6	327

133	A comparison of the in vitro biotransformation of (-)-epicatechin and procyanidin B2 by human faecal microbiota. *Molecular Nutrition and Food Research*, **2010**, 54, 747-59	5.9	132
132	Profiling and characterisation by liquid chromatography/multi-stage mass spectrometry of the chlorogenic acids in Gardeniae Fructus. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 3109-20	2.2	40
131	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 3387-404	2.2	107
130	Dietary phenolics: chemistry, bioavailability and effects on health. *Natural Product Reports*, **2009**, 26, 1001-43	15.1	1386
129	Investigation of the metabolic fate of dihydrocaffeic acid. *Biochemical Pharmacology*, **2008**, 75, 1218-29	6	39
128	Effect of dihydrocaffeic acid on UV irradiation of human keratinocyte HaCaT cells. *Archives of Biochemistry and Biophysics*, **2008**, 476, 196-204	4.1	29
127	Transport and metabolism of ferulic acid through the colonic epithelium. *Drug Metabolism and Disposition*, **2008**, 36, 190-7	4	124
126	Profiling the chlorogenic acids of sweet potato (Ipomoea batatas) from China. *Food Chemistry*, **2008** , 106, 147-152	8.5	61
125	LC-MSn analysis of the cis isomers of chlorogenic acids. *Food Chemistry*, **2008**, 106, 379-385	8.5	189
124	Analysis of chlorogenic acids in beverages prepared from Chinese health foods and investigation, in vitro, of effects on glucose absorption in cultured Caco-2 cells. *Food Chemistry*, **2008**, 108, 369-373	8.5	56
123	Monocarboxylate transporter expression is associated with the absorption of benzoic acid in human intestinal epithelial cells. *Journal of the Science of Food and Agriculture*, **2007**, 87, 239-244	4.3	6
122	The effect of instant green tea on the foaming and rheological properties of egg albumen proteins. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1810-1819	4.3	37
121	A systematic study of carboxylic acids in negative ion mode electrospray ionisation mass spectrometry providing a structural model for ion suppression. *Rapid Communications in Mass Spectrometry*, **2007**, 21, 2014-8	2.2	13
120	The aetiology of scombrotoxicosis. *International Journal of Food Science and Technology*, **2007**, 27, 721-724	3.8	3
119	Profiling the chlorogenic acids and other caffeic acid derivatives of herbal chrysanthemum by LC-MSn. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 929-36	5.7	185
118	Profiling and characterization by LC-MSn of the galloylquinic acids of green tea, tara tannin, and tannic acid. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2797-807	5.7	85
117	Characterization by LC-MS(n) of four new classes of chlorogenic acids in green coffee beans: dimethoxycinnamoylquinic acids, diferuloylquinic acids, caffeoyl-dimethoxycinnamoylquinic acids, and feruloyl-dimethoxycinnamoylquinic acids. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1957-69	5.7	167
116	Characterization by LC-MS(n) of four new classes of p-coumaric acid-containing diacyl chlorogenic acids in green coffee beans. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4095-101	5.7	130

115	Profiling the chlorogenic acids of aster by HPLC-MS(n). *Phytochemical Analysis*, **2006**, 17, 384-93	3.4	96
114	The chlorogenic acids of Hemerocallis. *Food Chemistry*, **2006**, 95, 574-578	8.5	71
113	Dietary polyphenols decrease glucose uptake by human intestinal Caco-2 cells. *FEBS Letters*, **2005**, 579, 1653-7	3.8	240
112	Discriminating between the six isomers of dicaffeoylquinic acid by LC-MS(n). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3821-32	5.7	523
111	Dietary Flavonoids and Health □Broadening the Perspective **2005**, 319-370		3
110	Inhibition of Staphylococcus aureus by oleuropein is mediated by hydrogen peroxide. *Journal of Food Protection*, **2005**, 68, 1492-6	2.5	13
109	Diet-derived phenols in plasma and tissues and their implications for health. *Planta Medica*, **2004**, 70, 1103-14	3.1	307
108	The cinnamoyl□mino acid conjugates of green robusta coffee beans. *Food Chemistry*, **2004**, 87, 457-463	8.5	65
107	Quercetin metabolites downregulate cyclooxygenase-2 transcription in human lymphocytes ex vivo but not in vivo. *Journal of Nutrition*, **2004**, 134, 552-7	4.1	69
106	How should we assess the effects of exposure to dietary polyphenols in vitro?. *American Journal of Clinical Nutrition*, **2004**, 80, 15-21	7	405
105	Glucose-dependent insulinotropic polypeptide and insulin-like immunoreactivity in saliva following sham-fed and swallowed meals. *Journal of Endocrinology*, **2003**, 177, 407-12	4.7	35
104	Effects of black tea theafulvins on aflatoxin B(1) mutagenesis in the Ames test. *Mutagenesis*, **2003**, 18, 145-50	2.8	10
103	Coffee acutely modifies gastrointestinal hormone secretion and glucose tolerance in humans: glycemic effects of chlorogenic acid and caffeine. *American Journal of Clinical Nutrition*, **2003**, 78, 728-33	7	429
102	Hierarchical scheme for LC-MSn identification of chlorogenic acids. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2900-11	5.7	945
101	Hepatic and intestinal cytochrome P450 and conjugase activities in rats treated with black tea theafulvins and theaflavins. *Food and Chemical Toxicology*, **2003**, 41, 1141-7	4.7	18
100	Bioavailability of dietary doses of 3H-labelled tea antioxidants (+)-catechin and (-)-epicatechin in rat. *Xenobiotica*, **2003**, 33, 743-53	2	46
99	Possible role for apple juice phenolic compounds in the acute modification of glucose tolerance and gastrointestinal hormone secretion in humans. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1800-1805	4.3	81
98	Evaluation of the antigenotoxic potential of monomeric and dimeric flavanols, and black tea polyphenols against heterocyclic amine-induced DNA damage in human lymphocytes using the Comet assay. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **2002**, 515, 39-56	3	58

97	Boron trifluoride–etherate mediated synthesis of 3-desoxyanthocyanidins including a total synthesis of tricetanidin from black tea. *Tetrahedron Letters*, **2001**, 42, 9261-9263	2	18
96	The effect of drying on black tea quality. *Journal of the Science of Food and Agriculture*, **2001**, 81, 764-772	4.3	20
95	Interaction of (+)-catechin, (–)-epicatechin, procyanidin B2 and procyanidin C1 with pooled human saliva in vitro. *Journal of the Science of Food and Agriculture*, **2001**, 81, 261-268	4.3	28
94	Gastrointestinal Effects of Complex Polyphenols from Red Wine and Tea in Experimental Animal Models **2001**, 49-66		
93	Tea flavonoids and cardiovascular health. *QJM - Monthly Journal of the Association of Physicians*, **2001**, 94, 277-82	2.7	101
92	Correlations between saliva protein composition and some T–parameters of astringency. *Food Quality and Preference*, **2001**, 12, 145-152	5.8	94
91	Interaction of (+)-catechin, (–)-epicatechin, procyanidin B2 and procyanidin C1 with pooled human saliva in vitro **2001**, 81, 261		1
90	Modulation of the mutagenicity of food carcinogens by oligomeric and polymeric procyanidins isolated from grape seeds: synergistic genotoxicity with N-nitrosopyrrolidine. *Journal of the Science of Food and Agriculture*, **2000**, 80, 91-101	4.3	12
89	Dietary hydroxybenzoic acid derivatives –nature, occurrence and dietary burden. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1024-1032	4.3	206
88	Chlorogenic acids and other cinnamates –nature, occurrence, dietary burden, absorption and metabolism. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1033-1043	4.3	695
87	Anthocyanins –nature, occurrence and dietary burden. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1063-1072	4.3	603
86	Flavanones, chalcones and dihydrochalcones –nature, occurrence and dietary burden. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1073-1080	4.3	283
85	Ellagitannins –nature, occurrence and dietary burden. *Journal of the Science of Food and Agriculture* , **2000**, 80, 1118-1125	4.3	341
84	Miscellaneous phenols in foods and beverages –nature, occurrence and dietary burden. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1126-1137	4.3	60
83	Differential modulation of the genotoxicity of food carcinogens by naturally occurring monomeric and dimeric polyphenolics. *Environmental and Molecular Mutagenesis*, **2000**, 35, 86-98	3.2	22
82	Effect of complex polyphenols and tannins from red wine on DNA oxidative damage of rat colon mucosa in vivo. *European Journal of Nutrition*, **2000**, 39, 207-12	5.2	59
81	Hippuric acid as a major excretion product associated with black tea consumption. *Xenobiotica*, **2000**, 30, 317-26	2	115
80	Inhibition of 1,2-dimethylhydrazine-induced oxidative DNA damage in rat colon mucosa by black tea complex polyphenols. *Food and Chemical Toxicology*, **2000**, 38, 1085-8	4.7	40

79	Ellagitannins Ñature, occurrence and dietary burden **2000**, 80, 1118		1
78	Chlorogenic acids and other cinnamates Ñature, occurrence, dietary burden, absorption and metabolism **2000**, 80, 1033		12
77	Unexpected hyperchromic interactions during the chromatography of theafulvins and simple flavonoids. *Food Chemistry*, **1999**, 67, 143-146	8.5	12
76	Phenols, tannins and their transformation products in beverages: implications for health. *Journal of Chemical Technology and Biotechnology*, **1999**, 74, 376-377	3.5	
75	Chlorogenic acids and other cinnamates Ñature, occurrence and dietary burden **1999**, 79, 362-372		903
74	Modulation of hepatic cytochrome P450 activity and carcinogen bioactivation by black and decaffeinated black tea. *Environmental Toxicology and Pharmacology*, **1999**, 7, 41-7	5.8	20
73	Consumption of tea modulates the urinary excretion of mutagens in rats treated with IQ. Role of caffeine. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **1999**, 441, 191-203	3	25
72	Proliferation of hepatic peroxisomes in rats following the intake of green or black tea. *Toxicology Letters*, **1999**, 109, 69-76	4.4	9
71	Chlorogenic acids and other cinnamates Ñature, occurrence and dietary burden **1999**, 79, 362		9
70	Effect of gelatin (a model for salivary PRP) on the sensory astringency of 5-O-caffeoylquinic acid and tannic acid. *Annals of the New York Academy of Sciences*, **1998**, 855, 823-7	6.5	5
69	EVIDENCE THAT SALIVARY PROTEINS ARE INVOLVED IN ASTRINGENCY. *Journal of Sensory Studies*, **1998**, 13, 29-43	2.2	84
68	Isolation, characterisation and determination of biological activity of coffee proanthocyanidins. *Journal of the Science of Food and Agriculture*, **1998**, 77, 368-372	4.3	33
67	QSARs for the effect of benzaldehydes on foodborne bacteria and the role of sulfhydryl groups as targets of their antibacterial activity. *Journal of Applied Microbiology*, **1998**, 84, 207-12	4.7	28
66	Contribution of caffeine and flavanols in the induction of hepatic Phase II activities by green tea. *Food and Chemical Toxicology*, **1998**, 36, 617-21	4.7	53
65	Contribution of theafulvins to the antimutagenicity of black tea: their mechanism of action. *Mutagenesis*, **1998**, 13, 631-6	2.8	39
64	Effect of pH on Astringency in Model Solutions and Wines. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 2211-2216	5.7	64
63	Red Wine and Model Wine Astringency as Affected by Malic and Lactic Acid. *Journal of Food Science*, **1997**, 62, 416-420	3.4	45
62	EVALUATION OF BITTERNESS AND ASTRINGENCY OF (+)-CATECHIN AND (-)-EPICATECHIN IN RED WINE AND IN MODEL SOLUTION. *Journal of Sensory Studies*, **1997**, 12, 25-37	2.2	92

61	A polyphenolic pigment from black tea. *Phytochemistry*, **1997**, 46, 1397-1402	4	53
60	The Stability of Theaflavins During HPLC Analysis of a Decaffeinated Aqueous Tea Extract. *Journal of the Science of Food and Agriculture*, **1997**, 74, 536-540	4.3	10
59	Fractionation of green tea extracts: correlation of antimutagenic effect with flavanol content. *Journal of the Science of Food and Agriculture*, **1997**, 75, 453-462	4.3	18
58	A comparison of quantitative structure-activity relationships for the effect of benzoic and cinnamic acids on Listeria monocytogenes using multiple linear regression, artificial neural network and fuzzy systems. *Journal of Applied Microbiology*, **1997**, 82, 168-176	4.7	25
57	A comparison of the antimutagenic potential of green, black and decaffeinated teas: contribution of flavanols to the antimutagenic effect. *Mutagenesis*, **1996**, 11, 597-603	2.8	39
56	Mutagenicity of white grape juice in the Ames test. *Food and Chemical Toxicology*, **1996**, 34, 559-62	4.7	14
55	Contribution of phenols, quinones and reactive oxygen species to the mutagenicity of white grape juice in the Ames test. *Food and Chemical Toxicology*, **1996**, 34, 869-72	4.7	14
54	Quantitative structure activity relationship for the effect of benzoic acids, cinnamic acids and benzaldehydes on Listeria monocytogenes. *Journal of Applied Bacteriology*, **1996**, 80, 303-10		72
53	Caffeoyl-tyrosine and Angola II as characteristic markers for Angolan robusta coffees. *Food Chemistry*, **1995**, 53, 309-313	8.5	24
52	Induction of hepatic CYP1A2 by the oral administration of caffeine to rats: lack of association with the Ah locus. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **1995**, 1272, 89-94	6.9	33
51	Stimulation of rat hepatic UDP-glucuronosyl transferase activity following treatment with green tea. *Food and Chemical Toxicology*, **1995**, 33, 27-30	4.7	59
50	The formation of thearubigin-like substances by in-vitro polyphenol oxidase-mediated fermentation of individual flavan-3-ols. *Journal of the Science of Food and Agriculture*, **1995**, 67, 501-505	4.3	24
49	Use of Porter's reagents for the characterisation of thearubigins and other non-proanthocyanidins. *Journal of the Science of Food and Agriculture*, **1995**, 68, 33-38	4.3	10
48	The analysis by HPLC of green, black and Pu'er teas produced in Yunnan. *Journal of the Science of Food and Agriculture*, **1995**, 69, 535-540	4.3	64
47	Selective induction of rat hepatic CYP1 and CYP4 proteins and of peroxisomal proliferation by green tea. *Carcinogenesis*, **1994**, 15, 2575-9	4.6	68
46	Analysis of proanthocyanidins in coffee pulp. *Journal of the Science of Food and Agriculture*, **1994**, 65, 157-162	4.3	17
45	Marked antimutagenic potential of aqueous green tea extracts: mechanism of action. *Mutagenesis*, **1994**, 9, 325-31	2.8	68
44	Sensory astringency of 5-O-caffeoylquinic acid, tannic acid and grape-seed tannin by a time-intensity procedure. *Journal of the Science of Food and Agriculture*, **1993**, 61, 57-64	4.3	41

43	Tea cream formation: The contribution of black tea phenolic pigments determined by HPLC. *Journal of the Science of Food and Agriculture*, **1993**, 63, 77-86	4.3	49
42	The role of (−)-epicatechin and polyphenol oxidase in the coupled oxidative breakdown of theaflavins. *Journal of the Science of Food and Agriculture*, **1993**, 63, 435-438	4.3	41
41	Tetrahydro-beta-carboline carboxylic acids in smoked foods. *Food Additives and Contaminants*, **1992**, 9, 83-95		14
40	The evaluation in the Ames test of the mutagenicity of tetrahydro-beta-carboline-3-carboxylic acids from smoked foods. *Food Additives and Contaminants*, **1992**, 9, 183-7		2
39	Do saxitoxin-like substances have a role in scombrotoxicosis?. *Food Additives and Contaminants*, **1992**, 9, 657-67		10
38	Caffeine and theobromine in green beans from Mascarocoffea. *Phytochemistry*, **1992**, 31, 1271-1272	4	17
37	Comparison of radioimmunoassay and spectrophotometric analysis for the quantitation of hypoxanthine in fish muscle. *Food Chemistry*, **1991**, 42, 1-17	8.5	7
36	Phenols and caffeine in wet-processed coffee beans and coffee pulp. *Food Chemistry*, **1991**, 40, 35-42	8.5	56
35	Tannins in wet-processed coffee beans and coffee pulp. *Food Chemistry*, **1991**, 40, 191-200	8.5	25
34	Caffeine from green beans of Mascarocoffea. *Phytochemistry*, **1991**, 30, 4039-4040	4	18
33	Scombroid-fish poisoning. *New England Journal of Medicine*, **1991**, 325, 515-7	59.2	11
32	The importance of endogenous histamine relative to dietary histamine in the aetiology of scombrotoxicosis. *Food Additives and Contaminants*, **1991**, 8, 531-42		40
31	Is there a role for amines other than histamines in the aetiology of scombrotoxicosis?. *Food Additives and Contaminants*, **1991**, 8, 641-51		34
30	Black tea thearubigins: their HPLC separation and preparation during in-vitro oxidation. *Journal of the Science of Food and Agriculture*, **1990**, 50, 547-561	4.3	53
29	Chlorogenic acids and purine alkaloids contents of Mate (Ilex paraguariensis) leaf and beverage. *Food Chemistry*, **1990**, 35, 13-21	8.5	96
28	Reduced aflatoxin production by Aspergillus parasiticus after growth on a caffeine-containing medium. *Letters in Applied Microbiology*, **1990**, 10, 205-207	2.9	2
27	Studies with volunteers on the role of histamine in suspected scombrotoxicosis. *Journal of the Science of Food and Agriculture*, **1989**, 47, 365-375	4.3	49
26	Characterisation of caffeoylferuloylquinic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. *Food Chemistry*, **1989**, 34, 81-88	8.5	38

25	Characterisation of chlorogenic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. *Food Chemistry*, **1989**, 33, 115-123	8.5	55
24	Chlorogenic acids and caffeine as possible taxonomic criteria in Coffea and Psilanthus. *Phytochemistry*, **1989**, 28, 829-838	4	68
23	Caffeoyltyrosine from green robusta coffee beans. *Phytochemistry*, **1989**, 28, 1989-1990	4	32
22	The chlorogenic acids content of green robusta coffee beans as a possible index of geographic origin. *Food Chemistry*, **1988**, 29, 291-298	8.5	43
21	Apparent molar volumes and tastes of molecules with more than one sapophore. *Chemical Senses*, **1987**, 12, 397-409	4.8	86
20	Points: Coffee, cholesterol, and colon cancer **1987**, 294, 312-312		
19	The chlorogenic acids content of coffee substitutes. *Food Chemistry*, **1987**, 24, 99-107	8.5	16
18	Chlorogenic acids□confounders of coffee-serum cholesterol relationships. *Food Chemistry*, **1987**, 24, 77-80	8.5	20
17	The influence of coffee bean maturity on the content of chlorogenic acids, caffeine and trigonelline. *Food Chemistry*, **1987**, 26, 59-69	8.5	58
16	Coffee bean dicaffeoylquinic acids. *Phytochemistry*, **1986**, 25, 1767-1769	4	49
15	Chlorogenic acids□their complex nature and routine determination in coffee beans. *Food Chemistry*, **1979**, 4, 63-71	8.5	34
14	The measurement of feruloylquinic acids and caffeoylquinic acids in coffee beans. Development of the technique and its preliminary application to green coffee beans. *Journal of the Science of Food and Agriculture*, **1976**, 27, 73-84	4.3	79
13	The use of poly-n-vinylpyrrolidone as the adsorbent for the chromatographic separation of chlorogenic acids and other phenolic compounds. *Journal of Chromatography A*, **1974**, 94, 261-266	4.5	22
12	Specificity of acidic phloroglucinol reagents. *Journal of Chromatography A*, **1974**, 94, 321-324	4.5	50
11	Metaperiodate□ new structure-specific locating reagent for phenolic compounds. *Journal of Chromatography A*, **1973**, 86, 222-224	4.5	11
10	Bioavailability of Flavanols and Phenolic Acids51-89		1
9	Acetylenes and Psoralens137-173		3
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