

# Ghada H' Yassin

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4537936/publications.pdf>

Version: 2024-02-01

8  
papers

424  
citations

1162367

8  
h-index

1588620

8  
g-index

9  
all docs

9  
docs citations

9  
times ranked

572  
citing authors

#	ARTICLE	IF	CITATIONS
1	Water and Ion Pairing in Polyelectrolyte Multilayers. <i>Langmuir</i> , 1999, 15, 6621-6623.	1.6	164
2	{W <sub>48</sub> } Ring Opening: Fe <sub>16</sub> -Containing, Ln <sub>4</sub> -Stabilized 49-Tungsto <sub>8</sub> -Phosphate Open Wheel [Fe <sub>16</sub> O <sub>2</sub> (OH) <sub>23</sub> (H <sub>2</sub> O) <sub>9</sub> (P <sub>8</sub> W <sub>49</sub> O <sub>18</sub> ) <sub>3</sub> ] <i>Chemistry - A European Journal</i> , 2012, 18, 6163-6166.	1.7	73
3	What is under the hump? Mass spectrometry based analysis of complex mixtures in processed food – lessons from the characterisation of black tea thearubigins, coffee melanoidines and caramel. <i>Food and Function</i> , 2013, 4, 1130.	2.1	52
4	Model system-based mechanistic studies of black tea thearubigin formation. <i>Food Chemistry</i> , 2015, 180, 272-279.	4.2	34
5	Identification of Novel Homologous Series of Polyhydroxylated Theasinensins and Theanaphthoquinones in the SII Fraction of Black Tea Thearubigins Using ESI/HPLC Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9848-9859.	2.4	32
6	Investigation of isomeric flavanol structures in black tea thearubigins using ultraperformance liquid chromatography coupled to hybrid quadrupole/ion mobility/time of flight mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2014, 49, 1086-1095.	0.7	29
7	Differentiation of prototropic ions in regioisomeric caffeoyl quinic acids by electrospray ion mobility mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 675-680.	0.7	21
8	Identification of trimeric and tetrameric flavan-3-ol derivatives in the SII black tea thearubigin fraction of black tea using ESI-tandem and MALDI-TOF mass spectrometry. <i>Food Research International</i> , 2014, 63, 317-327.	2.9	19