## Mary Boyce

## List of Publications by Year in descending order

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331670 276875 63 1,823 21 41 h-index citations g-index papers 64 64 64 2590 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	The Not-so-Sterile Womb: Evidence That the Human Fetus Is Exposed to Bacteria Prior to Birth. Frontiers in Microbiology, 2019, 10, 1124.	3.5	266
2	Compositional Variation in Sugars and Organic Acids at Different Maturity Stages in Selected Small Fruits from Pakistan. International Journal of Molecular Sciences, 2012, 13, 1380-1392.	4.1	128
3	Simultaneous determination of antioxidants, preservatives and sweeteners permitted as additives in food by mixed micellar electrokinetic chromatography. Journal of Chromatography A, 1999, 847, 369-375.	3.7	113
4	Analysis of the Volatile Components in Vanilla Extracts and Flavorings by Solid-Phase Microextraction and Gas Chromatography. Journal of Agricultural and Food Chemistry, 2000, 48, 5802-5807.	5.2	104
5	Maternal exposure to metalsâ€"Concentrations and predictors of exposure. Environmental Research, 2013, 126, 111-117.	7.5	88
6	Determination of additives in food by capillary electrophoresis. Electrophoresis, 2001, 22, 1447-1459.	2.4	73
7	The Microbiome of the Gastrointestinal Tract of a Range-Shifting Marine Herbivorous Fish. Frontiers in Microbiology, 2018, 9, 2000.	3.5	67
8	Long-term Paleolithic diet is associated with lower resistant starch intake, different gut microbiota composition and increased serum TMAO concentrations. European Journal of Nutrition, 2020, 59, 1845-1858.	3.9	60
9	A rapid quantitative determination of phenolic acids in Brassica oleracea by capillary zone electrophoresis. Food Chemistry, 2011, 127, 797-801.	8.2	58
10	Cadmium, lead and mercury exposure in non smoking pregnant women. Environmental Research, 2013, 126, 118-124.	7.5	51
11	Student and staff perceptions of the importance of generic skills in science. Higher Education Research and Development, 2004, 23, 295-312.	2.9	49
12	Determination of flavour components in natural vanilla extracts and synthetic flavourings by mixed micellar electrokinetic capillary chromatography. Analytica Chimica Acta, 2003, 485, 179-186.	5.4	48
13	Separation of Food Grade Antioxidants (Synthetic and Natural) Using Mixed Micellar Electrokinetic Capillary Chromatography. Journal of Agricultural and Food Chemistry, 1999, 47, 1970-1975.	5.2	39
14	Release of dissolved organic carbon from seagrass wrack and its implications for trophic connectivity. Marine Ecology - Progress Series, 2013, 494, 121-133.	1.9	38
15	Extraction and on-line concentration of flavonoids in Brassica oleracea by capillary electrophoresis using large volume sample stacking. Food Chemistry, 2012, 133, 205-211.	8.2	37
16	Determination of additives and organic contaminants in food by CE and CEC. Electrophoresis, 2007, 28, 4046-4062.	2.4	35
17	On-capillary ion-exchange preconcentration of inorganic anions using open-tubular capillaries followed by elution with a transient isotachophoretic gradient. Analyst, The, 2000, 125, 799-802.	3.5	34
18	Indirect spectrophotometric detection of inorganic anions in ion-exchange capillary electrochromatography. Electrophoresis, 2000, 21, 3073-3080.	2.4	33

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19	Development and validation of a simple LC-MS/MS method for the simultaneous quantitative determination of trimethylamine-N-oxide and branched chain amino acids in human serum. Analytical and Bioanalytical Chemistry, 2019, 411, 1019-1028.	3.7	31
20	Peak shapes in open tubular ion-exchange capillary electrochromatography of inorganic anions. Journal of Chromatography A, 2000, 892, 303-313.	3.7	29
21	Characterizing the Composition of the Pediatric Gut Microbiome: A Systematic Review. Nutrients, 2020, 12, 16.	4.1	27
22	Characterizing the plasma metabolome during and following a maximal exercise cycling test. Journal of Applied Physiology, 2018, 125, 1193-1203.	2.5	22
23	Sensitive and quantitative determination of short-chain fatty acids in human serum using liquid chromatography mass spectrometry. Analytical and Bioanalytical Chemistry, 2021, 413, 6333-6342.	3.7	22
24	Tailoring the separation selectivity of metal complexes and organometallic compounds resolved by capillary electrophoresis using auxiliary separation processes. Electrophoresis, 2003, 24, 2013-2022.	2.4	19
25	Development of a nonâ€targeted metabolomics method to investigate urine in a rat model of polycystic kidney disease. Nephrology, 2012, 17, 104-110.	1.6	19
26	Transition-metal Schiff-base complexes as ligands in tin chemistry Part 6. Reactions of diorganotin(IV) dinitrates with M(3MeO-sal1,3pn) [M = Ni, Co or Zn; H23MeO-sal1,3pn = N,Nâ $\in$ 2-bis(3-methoxysalicylidene)-propane-1,3-diamine]. Journal of Organometallic Chemistry, 1995, 498, 241-250.	1.8	18
27	Separation and Quantification of Preservatives Using Ion Pair HPLC and CZE: An Extended Investigation of Separation Mechanisms. Journal of Chemical Education, 2000, 77, 740.	2.3	17
28	Extraction and quantitative determination of bile acids in feces. Analytica Chimica Acta, 2021, 1150, 338224.	5 <b>.</b> 4	17
29	Spatial variation in the signature of Ruppia megacarpa (Mason) in coastal lagoons of southwestern Australia and its implication for isotopic studies. Aquatic Botany, 2001, 71, 83-92.	1.6	16
30	Simultaneous Determination of Key Osmoregulants in Halophytes Using HPLC–ELSD. Chromatographia, 2013, 76, 1125-1130.	1.3	16
31	Future climate change scenarios differentially affect three abundant algal species in southwestern Australia. Marine Environmental Research, 2017, 126, 69-80.	2.5	16
32	Determination of food grade antioxidants using microemulsion electrokinetic chromatography. Electrophoresis, 2010, 31, 2267-2271.	2.4	15
33	Quantitative determination of glucoraphanin in Brassica vegetables by micellar electrokinetic capillary chromatography. Analytica Chimica Acta, 2010, 663, 105-108.	5.4	15
34	Children's Exposure to Metals: A Community-Initiated Study. Archives of Environmental Contamination and Toxicology, 2012, 62, 714-722.	4.1	15
35	Introducing Undergraduate Students to Metabolomics Using Liquid Chromatography–High Resolution Mass Spectrometry Analysis of Horse Blood. Journal of Chemical Education, 2019, 96, 745-750.	2.3	15
36	Introducing the gNMR Program in an Introductory NMR Spectrometry Course To Parallel Its Use by Spectroscopists. Journal of Chemical Education, 2004, 81, 762.	2.3	13

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37	IMass Time: The Future, in Future!. OMICS A Journal of Integrative Biology, 2018, 22, 679-695.	2.0	13
38	A Paleolithic diet lowers resistant starch intake but does not affect serum trimethylamine- <i>N</i> -oxide concentrations in healthy women. British Journal of Nutrition, 2019, 121, 322-329.	2.3	13
39	Fire suppression and burnt sediments: effects on the water chemistry of fire-affected wetlands. International Journal of Wildland Fire, 2012, 21, 557.	2.4	12
40	Separation and Quantification of Simple Ions by Capillary Zone Electrophoresis. A Modern Undergraduate Instrumentation Laboratory. Journal of Chemical Education, 1999, 76, 815.	2.3	11
41	Phenolic composition of 91 Australian apple varieties: towards understanding their health attributes. Food and Function, 2020, 11, 7115-7125.	4.6	11
42	Untargeted gas chromatography–mass spectrometry-based metabolomics analysis of kidney and liver tissue from the Lewis Polycystic Kidney rat. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2019, 1118-1119, 25-32.	2.3	10
43	Student Learning and Evaluation in Analytical Chemistry Using a Problem-Oriented Approach and Portfolio Assessment. Journal of Chemical Education, 2008, 85, 1633.	2.3	9
44	Simultaneous quantitative analysis of polyphenolic compounds in human plasma by liquid chromatography tandem mass spectrometry. Journal of Separation Science, 2019, 42, 2909-2921.	2.5	8
45	Complimentary Role of Micellar Electrokinetic Capillary Chromatography and High Performance Liquid Chromatography in the Separation of Plant Phenolics. Analytical Letters, 1996, 29, 1805-1815.	1.8	7
46	Extraction and Purification of Glucoraphanin by Preparative High-Performance Liquid Chromatography (HPLC). Journal of Chemical Education, 2011, 88, 832-834.	2.3	7
47	Lightâ€emitting diodeâ€compatible probes for indirect detection of anions in CE. Electrophoresis, 2007, 28, 3453-3460.	2.4	6
48	Dispersive SPE, an alternative to traditional SPE for extraction of 43 doping peptides from equine urine prior to LC–MS screening. Forensic Toxicology, 2020, 38, 365-377.	2.4	6
49	High-performance thin-layer chromatographic fingerprinting of sandalwood essential oils. Journal of Planar Chromatography - Modern TLC, 2019, 32, 205-210.	1.2	6
50	Direct electrokinetic injection of inorganic cations from whole fruits and vegetables for capillary electrophoresis analysis. Journal of Chromatography A, 2016, 1428, 346-351.	3.7	5
51	Effect of pH and heat treatment on physicochemical and functional properties of spray-dried whey protein concentrate powder. International Dairy Journal, 2021, 119, 105063.	3.0	5
52	Morphological and heartwood variation of Santalum macgregorii in Papua New Guinea. Australian Forestry, 2020, 83, 195-207.	0.9	5
53	DETERMINATION OF ADDITIVES IN COSMETICS BY MICELLAR ELECTROKINETIC CAPILLARY CHROMATOGRAPHY. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 1689-1697.	1.0	4
54	Evaluation of potential cationic probes for the detection of proline and betaine. Electrophoresis, 2014, 35, 3379-3386.	2.4	4

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55	A randomised controlled crossover trial investigating the short-term effects of different types of vegetables on vascular and metabolic function in middle-aged and older adults with mildly elevated blood pressure: the VEgetableS for vaScular hEaLth (VESSEL) study protocol. Nutrition Journal, 2020, 19, 41.	3.4	4
56	Characterisation of sandalwood essential oils: the application of high performance thin-layer chromatography. Journal of Essential Oil Research, 2021, 33, 32-43.	2.7	4
57	The study protocol for a pseudo-randomised pre-post designed controlled intervention trial to study the effects of a 7-week cooking program on self-efficacy and biomarkers of health: the ECU lifestyle and biomarkers get connected study (ECULABJMOF) including the Jamie's Ministry of Food WA participant experience. BMC Public Health. 2020. 20. 1037.	2.9	3
58	Development of a high-performance thin-layer chromatography method for the analysis of Kakadu plum. Journal of Planar Chromatography - Modern TLC, 2021, 34, 89-94.	1.2	2
59	Detecting Sex-Related Changes to the Metabolome of a Critically Endangered Freshwater Crayfish During the Mating Season. Frontiers in Molecular Biosciences, 2021, 8, 650839.	3.5	2
60	Fire in Organic-Rich Wetland Sediments: Inorganic Responses in Porewater. Water, Air, and Soil Pollution, 2021, 232, 1.	2.4	1
61	Tocopherols in Seeds and Nuts: QuEChERS Extraction, HPLC Separation, and Fluorescence Detection. Journal of Chemical Education, 2022, 99, 2093-2100.	2.3	1
62	Application of Electrokinetic Chromatography to Food and Beverages., 0,, 423-457.		O
63	Data supporting development and validation of liquid chromatography tandem mass spectrometry method for the quantitative determination of bile acids in feces. Data in Brief, 2021, 36, 107091.	1.0	O