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	Tocopherols in Seeds and Nuts: QuEChERS Extraction, HPLC Separation, and Fluorescence Detection. Journal of Chemical Education, 2022, 99, 2093-2100.	2.3	1
2	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
3	Fire in Organic-Rich Wetland Sediments: Inorganic Responses in Porewater. Water, Air, and Soil Pollution, 2021, 232, 1.	2.4	1
4	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
5	Extraction and quantitative determination of bile acids in feces. Analytica Chimica Acta, 2021, 1150, 338224.	5.4	17
6	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
7	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
8	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
9	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
10	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
11	Characterizing the Composition of the Pediatric Gut Microbiome: A Systematic Review. Nutrients, 2020, 12, 16.	4.1	27
12	Phenolic composition of 91 Australian apple varieties: towards understanding their health attributes. Food and Function, 2020, 11, 7115-7125.	4.6	11
13	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
14	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
15	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
16	Morphological and heartwood variation of Santalum macgregorii in Papua New Guinea. Australian Forestry, 2020, 83, 195-207.	0.9	5
17	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
18	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

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19	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
20	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
21	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
22	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
23	High-performance thin-layer chromatographic fingerprinting of sandalwood essential oils. Journal of Planar Chromatography - Modern TLC, 2019, 32, 205-210.	1.2	6
24	IMass Time: The Future, in Future!. OMICS A Journal of Integrative Biology, 2018, 22, 679-695.	2.0	13
25	Characterizing the plasma metabolome during and following a maximal exercise cycling test. Journal of Applied Physiology, 2018, 125, 1193-1203.	2.5	22
26	The Microbiome of the Gastrointestinal Tract of a Range-Shifting Marine Herbivorous Fish. Frontiers in Microbiology, 2018, 9, 2000.	3.5	67
27	Future climate change scenarios differentially affect three abundant algal species in southwestern Australia. Marine Environmental Research, 2017, 126, 69-80.	2.5	16
28	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
29	Evaluation of potential cationic probes for the detection of proline and betaine. Electrophoresis, 2014, 35, 3379-3386.	2.4	4
30	Simultaneous Determination of Key Osmoregulants in Halophytes Using HPLC–ELSD. Chromatographia, 2013, 76, 1125-1130.	1.3	16
31	Maternal exposure to metalsâ€"Concentrations and predictors of exposure. Environmental Research, 2013, 126, 111-117.	7.5	88
32	Cadmium, lead and mercury exposure in non smoking pregnant women. Environmental Research, 2013, 126, 118-124.	7.5	51
33	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
34	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
35	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
36	Children's Exposure to Metals: A Community-Initiated Study. Archives of Environmental Contamination and Toxicology, 2012, 62, 714-722.	4.1	15

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37	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
38	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
39	Extraction and Purification of Glucoraphanin by Preparative High-Performance Liquid Chromatography (HPLC). Journal of Chemical Education, 2011, 88, 832-834.	2.3	7
40	A rapid quantitative determination of phenolic acids in Brassica oleracea by capillary zone electrophoresis. Food Chemistry, 2011, 127, 797-801.	8.2	58
41	Determination of food grade antioxidants using microemulsion electrokinetic chromatography. Electrophoresis, 2010, 31, 2267-2271.	2.4	15
42	Quantitative determination of glucoraphanin in Brassica vegetables by micellar electrokinetic capillary chromatography. Analytica Chimica Acta, 2010, 663, 105-108.	5.4	15
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	Lightâ€emitting diodeâ€compatible probes for indirect detection of anions in CE. Electrophoresis, 2007, 28, 3453-3460.	2.4	6
45	Determination of additives and organic contaminants in food by CE and CEC. Electrophoresis, 2007, 28, 4046-4062.	2.4	35
46	Student and staff perceptions of the importance of generic skills in science. Higher Education Research and Development, 2004, 23, 295-312.	2.9	49
47	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
48	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
49	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
50	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
51	Determination of additives in food by capillary electrophoresis. Electrophoresis, 2001, 22, 1447-1459.	2.4	73
52	Indirect spectrophotometric detection of inorganic anions in ion-exchange capillary electrochromatography. Electrophoresis, 2000, 21, 3073-3080.	2.4	33
53	Peak shapes in open tubular ion-exchange capillary electrochromatography of inorganic anions. Journal of Chromatography A, 2000, 892, 303-313.	3.7	29
54	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

#	Article	IF	CITATION
55	DETERMINATION OF ADDITIVES IN COSMETICS BY MICELLAR ELECTROKINETIC CAPILLARY CHROMATOGRAPHY. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 1689-1697.	1.0	4
56	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
57	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
58	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
59	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
60	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
61	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
62	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,N′-bis(3-methoxysalicylidene)-propane-1,3-diamine]. Journal of Organometallic Chemistry, 1995, 498, 241-250.	1.8	18
63	Application of Electrokinetic Chromatography to Food and Beverages., 0,, 423-457.		0