

Andrew L Waterhouse

List of Publications by Citations

Source: <https://exaly.com/author-pdf/4831938/andrew-l-waterhouse-publications-by-citations.pdf>
Version: 2024-04-03

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

145 papers	9,978 citations	48 h-index	98 g-index
149 ext. papers	10,757 ext. citations	5.5 avg, IF	6.24 L-index

#	Paper	IF	Citations
145	Principal Phenolic Phytochemicals in Selected California Wines and Their Antioxidant Activity in Inhibiting Oxidation of Human Low-Density Lipoproteins. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 890-894	5.7	672
144	Inhibition of human LDL oxidation by resveratrol. <i>Lancet, The</i> , 1993 , 341, 1103-4	4.0	624
143	HPLC-DAD-ESIMS analysis of phenolic compounds in nectarines, peaches, and plums. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4748-60	5.7	510
142	Inhibition of In Vitro Human LDL Oxidation by Phenolic Antioxidants from Grapes and Wines. <i>Journal of the Science of Food and Agriculture</i> , 1996 , 70, 55-61	4.3	408
141	Wine phenolics. <i>Annals of the New York Academy of Sciences</i> , 2002 , 957, 21-36	6.5	384
140	Resveratrol: Isomeric Molar Absorptivities and Stability. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1253-1257	5.7	330
139	A cyclic voltammetry method suitable for characterizing antioxidant properties of wine and wine phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1957-65	5.7	286
138	Walnut polyphenolics inhibit in vitro human plasma and LDL oxidation. <i>Journal of Nutrition</i> , 2001 , 131, 2837-42	4.1	283
137	The calcium-ryanodine receptor complex of skeletal and cardiac muscle. <i>Biochemical and Biophysical Research Communications</i> , 1985 , 128, 449-56	3.4	271
136	Changes in grape seed polyphenols during fruit ripening. <i>Phytochemistry</i> , 2000 , 55, 77-85	4	270
135	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes (<i>Vitis vinifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1638-1643	5.7	247
134	Cocoa and health: a decade of research. <i>British Journal of Nutrition</i> , 2008 , 99, 1-11	3.6	241
133	Direct HPLC Analysis of cis- and trans-Resveratrol and Piceid Isomers in Spanish Red <i>Vitis vinifera</i> Wines. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 281-283	5.7	238
132	Urinary excretion of catechin metabolites by human subjects after red wine consumption. <i>British Journal of Nutrition</i> , 2002 , 87, 31-7	3.6	219
131	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice (<i>Prunus domestica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1247-1252	5.7	216
130	(+)-Catechin in human plasma after ingestion of a single serving of reconstituted red wine. <i>American Journal of Clinical Nutrition</i> , 2000 , 71, 103-8	7	215
129	Catechin is present as metabolites in human plasma after consumption of red wine. <i>Journal of Nutrition</i> , 1999 , 129, 1662-8	4.1	210

128	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1783-1787	5.7	202
127	The present and future of the international wine industry. <i>Nature</i> , 2002 , 418, 696-9	50.4	176
126	Inhibition of oxidation of human low-density lipoproteins by phenolic substances in different essential oils varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3801-5	5.7	169
125	Antioxidants in chocolate. <i>Lancet, The</i> , 1996 , 348, 834	40	158
124	Levels of cis- and trans-Resveratrol and Their Glucosides in White and Rosé Vitis vinifera Wines from Spain. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2124-2128	5.7	128
123	The occurrence of piceid, a stilbene glucoside, in grape berries. <i>Phytochemistry</i> , 1994 , 37, 571-573	4	115
122	2016,		114
121	A method to quantify quinone reaction rates with wine relevant nucleophiles: a key to the understanding of oxidative loss of varietal thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8484-91	5.7	111
120	Oak Lactone Isomer Ratio Distinguishes between Wine Fermented in American and French Oak Barrels. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 1971-1974	5.7	102
119	Occurrence of resveratrol in selected California wines by a new HPLC method. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 521-523	5.7	99
118	Controlling the fenton reaction in wine. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1699-707	5.7	98
117	Identification of Cabernet Sauvignon anthocyanin gut microflora metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9299-304	5.7	98
116	Gut metabolites of anthocyanins, gallic acid, 3-O-methylgallic acid, and 2,4,6-trihydroxybenzaldehyde, inhibit cell proliferation of Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5320-7	5.7	96
115	Milk does not affect the bioavailability of cocoa powder flavonoid in healthy human. <i>Annals of Nutrition and Metabolism</i> , 2007 , 51, 493-8	4.5	90
114	Metabolites are key to understanding health effects of wine polyphenolics. <i>Journal of Nutrition</i> , 2009 , 139, 1824S-31S	4.1	88
113	LC/ES-MS detection of hydroxycinnamates in human plasma and urine. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1747-50	5.7	87
112	Structural aspects of ryanodine action and selectivity. <i>Journal of Medicinal Chemistry</i> , 1987 , 30, 710-6	8.3	85
111	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. <i>Food and Function</i> , 2014 , 5, 2298-308	6.1	84

110	Identification of free radical intermediates in oxidized wine using electron paramagnetic resonance spin trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4359-65	5.7	82
109	Analysis of (+)-catechin, (-)-epicatechin and their 3'- and 4'-O-methylated analogs. A comparison of sensitive methods. <i>Biomedical Applications</i> , 1999 , 726, 277-83		82
108	Thiol-quinone adduct formation in myofibrillar proteins detected by LC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6900-5	5.7	81
107	Synergetic activity of catechin and other antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4491-4	5.7	79
106	Direct injection gas chromatographic mass spectrometric assay for trans-resveratrol. <i>Analytical Chemistry</i> , 1994 , 66, 3959-3963	7.8	76
105	Analysis of pigmented high-molecular-mass grape phenolics using ion-pair, normal-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2000 , 866, 25-34	4.5	74
104	The anthocyanin metabolites gallic acid, 3-O-methylgallic acid, and 2,4,6-trihydroxybenzaldehyde decrease human colon cancer cell viability by regulating pro-oncogenic signals. <i>Molecular Carcinogenesis</i> , 2014 , 53, 432-9	5	70
103	Bioavailability of intact proanthocyanidins in the rat colon after ingestion of grape seed extract. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 121-7	5.7	61
102	4-methylcatechol inhibits protein oxidation in meat but not disulfide formation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10329-35	5.7	58
101	Cyanidin and delphinidin modulate inflammation and altered redox signaling improving insulin resistance in high fat-fed mice. <i>Redox Biology</i> , 2018 , 18, 16-24	11.3	56
100	Oxidation of glycerol in the presence of hydrogen peroxide and iron in model solutions and wine. Potential effects on wine color. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4668-73	5.7	51
99	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. <i>Analytica Chimica Acta</i> , 2008 , 626, 104-10	6.6	49
98	Inhibition of vascular smooth muscle cell proliferation with red wine and red wine polyphenols. <i>Journal of Vascular Surgery</i> , 2002 , 35, 1226-32	3.5	49
97	Measuring protection of aromatic wine thiols from oxidation by competitive reactions vs wine preservatives with ortho-quinones. <i>Food Chemistry</i> , 2014 , 163, 61-7	8.5	47
96	Determination of Total Phenolics 2003 ,		45
95	Transition metal catalysis in allene formation from Grignard reagents and propargyl chlorides. <i>Journal of Organic Chemistry</i> , 1978 , 43, 1385-1388	4.2	44
94	Anthocyanins inhibit tumor necrosis alpha-induced loss of Caco-2 cell barrier integrity. <i>Food and Function</i> , 2017 , 8, 2915-2923	6.1	43
93	Exogenous Absciscic Acid Promotes Anthocyanin Biosynthesis and Increased Expression of Flavonoid Synthesis Genes in Table Grapes in a Subtropical Region. <i>Frontiers in Plant Science</i> , 2018 , 9, 323	6.2	37

92	A simple method to separate red wine nonpolymeric and polymeric phenols by solid-phase extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2839-44	5.7	37
91	[11] Reversed-phase high-performance liquid chromatography methods for analysis of wine polyphenols. <i>Methods in Enzymology</i> , 1999 , 113-121	1.7	37
90	Cantharidin poisoning associated with specific binding site in liver. <i>Biochemical and Biophysical Research Communications</i> , 1987 , 149, 79-85	3.4	37
89	Untargeted profiling of tracer-derived metabolites using stable isotopic labeling and fast polarity-switching LC-ESI-HRMS. <i>Analytical Chemistry</i> , 2014 , 86, 11533-7	7.8	35
88	9, 21-Didehydroryanodine: a new principal toxic constituent of the botanical insecticide Ryania. <i>Journal of the Chemical Society Chemical Communications</i> , 1984 , 1265		35
87	Reaction of propargyl halides with Grignard reagents. Iron trichloride catalysis in allene formation. <i>Journal of Organic Chemistry</i> , 1976 , 41, 3496-3496	4.2	34
86	Sulfur Dioxide and Glutathione Alter the Outcome of Microoxygenation. <i>American Journal of Enology and Viticulture</i> , 2015 , 66, 411-423	2.2	33
85	Proton and carbon chemical-shift assignments for 6-kestose and neokestose from two-dimensional n.m.r. measurements. <i>Carbohydrate Research</i> , 1991 , 217, 43-9	2.9	32
84	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2012 , 47, 154-160	5.4	31
83	Proton and carbon chemical-shift assignments for 1-kestose, from two-dimensional n.m.r.-spectral measurements. <i>Carbohydrate Research</i> , 1990 , 199, 11-17	2.9	30
82	A rapid, one step preparation for measuring selected free plus SO ₂ -bound wine carbonyls by HPLC-DAD/MS. <i>Talanta</i> , 2015 , 134, 596-602	6.2	26
81	(1)H NMR: A Novel Approach To Determining the Thermodynamic Properties of Acetaldehyde Condensation Reactions with Glycerol, (+)-Catechin, and Glutathione in Model Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6869-78	5.7	26
80	Conformational analysis of 1-kestose by molecular mechanics and by n.m.r. spectroscopy. <i>Carbohydrate Research</i> , 1991 , 217, 29-42	2.9	25
79	Allene formation in reactions of propargyl chlorides with dialkylcuprates and alkylallenylcuprates. <i>Journal of Organic Chemistry</i> , 1978 , 43, 1389-1394	4.2	24
78	The PI3K/Akt pathway is involved in procyanidin-mediated suppression of human colorectal cancer cell growth. <i>Molecular Carcinogenesis</i> , 2016 , 55, 2196-2209	5	23
77	Novel antioxidant reactions of cinnamates in wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6221-6	5.7	23
76	Conformational analysis of inulobiose by molecular mechanics. <i>Carbohydrate Research</i> , 1990 , 207, 221-35.9		23
75	Effect of metal chelators on the oxidative stability of model wine. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9480-7	5.7	21

74	Condensed Tannin Reacts with SO during Wine Aging, Yielding Flavan-3-ol Sulfonates. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9259-9268	5.7	21
73	Influence of closure, phenolic levels and microoxygenation on Cabernet Sauvignon wine composition after 5 years' bottle storage. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 36-43	4.3	20
72	Tracing phenolic biosynthesis in <i>Vitis vinifera</i> via in situ C-13 labeling and liquid chromatography-diode-array detector-mass spectrometer/mass spectrometer detection. <i>Analytica Chimica Acta</i> , 2012 , 747, 51-7	6.6	20
71	Glyceraldehyde bridging between flavanols and malvidin-3-glucoside in model solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9105-11	5.7	20
70	Levels of Phenolics in California Varietal Wines. <i>ACS Symposium Series</i> , 1997 , 12-23	0.4	19
69	Direct Analysis of Free and Sulfite-Bound Carbonyl Compounds in Wine by Two-Dimensional Quantitative Proton and Carbon Nuclear Magnetic Resonance Spectroscopy. <i>Analytical Chemistry</i> , 2015 , 87, 10799-806	7.8	18
68	Do Inulin Oligomers Adopt a Regular Helical Form in Solution?. <i>Journal of Carbohydrate Chemistry</i> , 1994 , 13, 859-872	1.7	18
67	Conformational analysis of levanbiose by molecular mechanics. <i>Carbohydrate Research</i> , 1992 , 232, 1-15	2.9	18
66	Use of metabolomics and lipidomics to evaluate the hypocholesterolemic effect of Proanthocyanidins from grape seed in a pig model. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2219-2227	5.9	18
65	Tracing flavonoid degradation in grapes by MS filtering with stable isotopes. <i>Food Chemistry</i> , 2015 , 166, 448-455	8.5	17
64	GC-MS determination of catechin and epicatechin levels in human plasma. <i>Journal of High Resolution Chromatography</i> , 1997 , 20, 621-623		17
63	Proton and carbon NMR chemical-shift assignments for [beta-D-Fru f-(2-->1)]3-(21)-alpha-D-Glc p (nystose) and [beta-D-Fru f-(2-->1)]4-(21)-alpha-D-Glc p (1,1,1-kestopentaose) from two-dimensional NMR spectral measurements. <i>Carbohydrate Research</i> , 1993 , 245, 11-9	2.9	17
62	Flavanols react preferentially with quinones through an electron transfer reaction, stimulating rather than preventing wine browning. <i>Analytica Chimica Acta</i> , 2018 , 1039, 162-171	6.6	16
61	Synthesis and tritium labeling of the food mutagens IQ and methyl-IQ. <i>Journal of Labelled Compounds and Radiopharmaceuticals</i> , 1985 , 22, 201-216	1.9	16
60	Conformational analysis via vicinal carbon-hydrogen coupling. <i>Magnetic Resonance in Chemistry</i> , 1989 , 27, 37-43	2.1	15
59	Differential Effects of Small and Large Molecular Weight Wine Phytochemicals on Endothelial Cell Eicosanoid Release. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1900-1905	5.7	14
58	Ryanoid insecticides: structural examination by fully coupled two-dimensional ¹ H- ¹³ C shift correlation nuclear magnetic resonance spectroscopy. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1985 , 1011-1016		14
57	A quarter century of wine pigment discovery. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 5093-5101	4.3	14

56	Acetaldehyde reactions during wine bottle storage. <i>Food Chemistry</i> , 2019 , 290, 208-215	8.5	13
55	Rapid analysis of heterocyclic acetals in wine by stable isotope dilution gas chromatography-mass spectrometry. <i>Tetrahedron</i> , 2015 , 71, 3032-3038	2.4	13
54	Effects of initial oxygenation on chemical and aromatic composition of wine in mixed starters of <i>Hanseniaspora vineae</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2020 , 90, 103460	6	13
53	Artifactual Signal Splitting in the Capillary Electrophoresis Analysis of Organic Acids in Wine. <i>Analytical Letters</i> , 1997 , 30, 1753-1759	2.2	13
52	Adsorption and biotransformation of anthocyanin glucosides and quercetin glycosides by <i>Oenococcus oeni</i> and <i>Lactobacillus plantarum</i> in model wine solution. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2110-2120	4.3	13
51	Red Wine Dryness Perception Related to Physicochemistry. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2964-2972	5.7	13
50	Oak barrel tannin and toasting temperature: Effects on red wine condensed tannin chemistry. <i>LWT - Food Science and Technology</i> , 2018 , 91, 330-338	5.4	12
49	Wine Phenolics and Targets of Chronic Disease. <i>ACS Symposium Series</i> , 1997 , 196-214	0.4	12
48	Enzymatic synthesis of [3'-O-methyl-(3)H]malvidin-3-glucoside from petunidin-3-glucoside. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2429-31	5.7	12
47	Isolation of bacteria and fungi from TNT-contaminated composts and preparation of ¹⁴ C-ring labeled TNT. <i>International Biodeterioration and Biodegradation</i> , 1995 , 35, 421-430	4.8	12
46	The health effects of tea and tea components. <i>Critical Reviews in Food Science and Nutrition</i> , 2001 , 41, 387-412	11.5	11
45	[16] Resveratrol and piceid in wine. <i>Methods in Enzymology</i> , 1999 , 299, 184-190	1.7	11
44	Tracing oxidation reaction pathways in wine using C isotopolog patterns and a putative compound database. <i>Analytica Chimica Acta</i> , 2019 , 1054, 74-83	6.6	11
43	Vanadium levels in French and Californian wines: influence on vanadium dietary intake. <i>Food Additives and Contaminants</i> , 1998 , 15, 585-91		10
42	Friction forces of saliva and red wine on hydrophobic and hydrophilic surfaces. <i>Food Research International</i> , 2019 , 116, 1041-1046	7	10
41	Yeast alter micro-oxygenation of wine: oxygen consumption and aldehyde production. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3847-3854	4.3	9
40	Tracing phenolic metabolism in <i>Vitis vinifera</i> berries with ¹³ C6-phenylalanine: implication of an unidentified intermediate reservoir. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2321-6	5.7	9
39	"Resveratrol metabolites in urine as biomarker of wine intake in free-living subjects: The PREDIMED Study". <i>Free Radical Biology and Medicine</i> , 2009 , 46, 1561	7.8	9

38	Clarification of the mechanism of the reaction of terminal propargylic chlorides with alkyl Grignard reagents. <i>Journal of Organic Chemistry</i> , 1978 , 43, 1382-1384	4.2	9
37	Inhibition of In Vitro Human LDL Oxidation by Phenolic Antioxidants from Grapes and Wines 1996 , 70, 55		9
36	Oxygen exposure during red wine fermentation modifies tannin reactivity with poly-l-proline. <i>Food Chemistry</i> , 2019 , 297, 124923	8.5	7
35	Cabernet Sauvignon Aging Stability Altered by Microoxygenation. <i>American Journal of Enology and Viticulture</i> , 2019 , 70, 323-331	2.2	7
34	Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. <i>Food Research International</i> , 2018 , 108, 505-515	7	7
33	Reduction of catechin, rutin, and quercetin levels by interaction with food-related microorganisms in a resting state. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2105-2112	4.3	7
32	Conformational analysis of beta-D-fructofuranosyl-(2-->6)-beta-D-glucopyranoside by molecular mechanics (MM2) calculations. <i>Carbohydrate Research</i> , 1992 , 235, 1-13	2.9	7
31	Comments on Moderate Alcohol Consumption and Mortality. <i>Journal of Studies on Alcohol and Drugs</i> , 2016 , 77, 834-6	1.9	6
30	Combinatorics of proanthocyanidins in wine. <i>Analyst, The</i> , 2019 , 144, 4395-4399	5	5
29	Determination of Molecular and Truly Free Sulfur Dioxide in Wine: A Comparison of Headspace and Conventional Methods. <i>American Journal of Enology and Viticulture</i> , 2020 , 71, 222-230	2.2	5
28	Yeasts Induce Acetaldehyde Production in Wine Micro-oxygenation Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 15216-15227	5.7	4
27	Resveratrol and Piceid Levels in Wine Production and in Finished Wines. <i>ACS Symposium Series</i> , 1997 , 56-68	0.4	4
26	An assay to estimate tannins added to postmortem Turkey meat. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6640-4	5.7	4
25	In focus: Antioxidants: mirage or evolving etymology?. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1987-1988	4.3	3
24	Anthocyanins 2016 , 131-139		3
23	A Production-Accessible Method: Spectrophotometric Iron Speciation in Wine Using Ferrozine and Ethylenediaminetetraacetic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 680-687	5.7	3
22	Redox Cycling of Iron: Effects of Chemical Composition on Reaction Rates with Phenols and Oxygen in Model Wine. <i>American Journal of Enology and Viticulture</i> , ajev.2021.20024-OA	2.2	3
21	Oak barrel tannin and toasting temperature: Effects on red wine anthocyanin chemistry. <i>LWT - Food Science and Technology</i> , 2018 , 98, 444-450	5.4	3

20	Quinone Reactions in Wine Oxidation. <i>ACS Symposium Series</i> , 2015 , 291-301	0.4	2
19	Thiols and Related Sulfur Compounds 2016 , 88-98		2
18	In Focus: Polyphenolics: diverse sources and effects implicate diet. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2243-2244	4.3	2
17	Consumer labels can convey polyphenolic content: implications for public health. <i>Clinical and Developmental Immunology</i> , 2005 , 12, 43-6		2
16	Anthocyanin Addition Alters Tannin Extraction from Grape Skins in Model Solutions via Chemical Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7687-7697	5.7	2
15	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. <i>Food Research International</i> , 2021 , 145, 110390	7	2
14	Aldehydes, Ketones, and Related Compounds 2016 , 79-87		2
13	Wine Oxidation 2016 , 278-293		1
12	Omics Forecasting: Predictive Calculations Permit the Rapid Interpretation of High-Resolution Mass Spectral Data from Complex Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13318-13326	5.7	1
11	Wine Oxidation: Recent Revelations, Observations, and Predictions. <i>ACS Symposium Series</i> , 2012 , 159-166	4	1
10	Identification and Cancer Therapeutic Properties of Microfloral Anthocyanin Metabolites. <i>Journal of Wine Research</i> , 2011 , 22, 171-174	1	1
9	In focus: Polyphenolics: anti-inflammatory metabolites underlie health benefits. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2485-2486	4.3	1
8	The Fate of Malvidin-3-glucoside in New Wine. <i>ACS Symposium Series</i> , 2004 , 217-231	0.4	1
7	Effects of Small-Scale Fining on the Phenolic Composition and Antioxidant Activity of Merlot Wine. <i>ACS Symposium Series</i> , 1998 , 142-155	0.4	1
6	Acid complexation of iron controls the fate of hydrogen peroxide in model wine.. <i>Food Chemistry</i> , 2021 , 377, 131910	8.5	1
5	A novel method combining stable isotopic labeling and high-resolution mass spectrometry to trace the quinone reaction products in wines.. <i>Food Chemistry</i> , 2022 , 383, 132448	8.5	0
4	Grape Must Composition Overview 2016 , 172-178		0
3	Non-flavonoid Phenolics 2016 , 112-116		

2 Short History of Red Wine Color. *ACS Symposium Series*, **2004**, 1-6

0.4

1 Normal-phase chromatographic separation of pigmented wine tannin by nano-HPLC quadrupole time-of-flight tandem mass spectrometry and identification of candidate molecular features. *Journal of the Science of Food and Agriculture*, **2021**, 101, 4699-4704

4.3