Andrew L Waterhouse

List of Publications by Year in Descending Order

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	A novel method combining stable isotopic labeling and high-resolution mass spectrometry to trace the quinone reaction products in wines.. *Food Chemistry*, **2022**, 383, 132448	8.5	0
144	Acid complexation of iron controls the fate of hydrogen peroxide in model wine.. *Food Chemistry*, **2021**, 377, 131910	8.5	1
143	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	
142	Anthocyanin Addition Alters Tannin Extraction from Grape Skins in Model Solutions via Chemical Reactions. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7687-7697	5.7	2
141	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. *Food Research International*, **2021**, 145, 110390	7	2
140	Yeasts Induce Acetaldehyde Production in Wine Micro-oxygenation Treatments. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 15216-15227	5.7	4
139	Effects of initial oxygenation on chemical and aromatic composition of wine in mixed starters of Hanseniaspora vineae and Saccharomyces cerevisiae. *Food Microbiology*, **2020**, 90, 103460	6	13
138	Determination of Molecular and Truly Free Sulfur Dioxide in Wine: A Comparison of Headspace and Conventional Methods. *American Journal of Enology and Viticulture*, **2020**, 71, 222-230	2.2	5
137	Adsorption and biotransformation of anthocyanin glucosides and quercetin glycosides by Oenococcus oeni and Lactobacillus plantarum in model wine solution. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2110-2120	4.3	13
136	A quarter century of wine pigment discovery. *Journal of the Science of Food and Agriculture*, **2020**, 100, 5093-5101	4.3	14
135	Red Wine Dryness Perception Related to Physicochemistry. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2964-2972	5.7	13
134	Combinatorics of proanthocyanidins in wine. *Analyst, The*, **2019**, 144, 4395-4399	5	5
133	Oxygen exposure during red wine fermentation modifies tannin reactivity with poly-l-proline. *Food Chemistry*, **2019**, 297, 124923	8.5	7
132	Cabernet Sauvignon Aging Stability Altered by Microoxygenation. *American Journal of Enology and Viticulture*, **2019**, 70, 323-331	2.2	7
131	Acetaldehyde reactions during wine bottle storage. *Food Chemistry*, **2019**, 290, 208-215	8.5	13
130	Omics Forecasting: Predictive Calculations Permit the Rapid Interpretation of High-Resolution Mass Spectral Data from Complex Mixtures. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 13318-13326	5.7	1
129	Tracing oxidation reaction pathways in wine using C isotopolog patterns and a putative compound database. *Analytica Chimica Acta*, **2019**, 1054, 74-83	6.6	11

128	A Production-Accessible Method: Spectrophotometric Iron Speciation in Wine Using Ferrozine and Ethylenediaminetetraacetic Acid. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 680-687	5.7	3
127	Friction forces of saliva and red wine on hydrophobic and hydrophilic surfaces. *Food Research International*, **2019**, 116, 1041-1046	7	10
126	Oak barrel tannin and toasting temperature: Effects on red wine condensed tannin chemistry. *LWT - Food Science and Technology*, **2018**, 91, 330-338	5.4	12
125	Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. *Food Research International*, **2018**, 108, 505-515	7	7
124	Flavanols react preferentially with quinones through an electron transfer reaction, stimulating rather than preventing wine browning. *Analytica Chimica Acta*, **2018**, 1039, 162-171	6.6	16
123	Exogenous Abscisic Acid Promotes Anthocyanin Biosynthesis and Increased Expression of Flavonoid Synthesis Genes in Table Grapes in a Subtropical Region. *Frontiers in Plant Science*, **2018**, 9, 323	6.2	37
122	Cyanidin and delphinidin modulate inflammation and altered redox signaling improving insulin resistance in high fat-fed mice. *Redox Biology*, **2018**, 18, 16-24	11.3	56
121	Oak barrel tannin and toasting temperature: Effects on red wine anthocyanin chemistry. *LWT - Food Science and Technology*, **2018**, 98, 444-450	5.4	3
120	Condensed Tannin Reacts with SO during Wine Aging, Yielding Flavan-3-ol Sulfonates. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9259-9268	5.7	21
119	Yeast alter micro-oxygenation of wine: oxygen consumption and aldehyde production. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3847-3854	4.3	9
118	Anthocyanins inhibit tumor necrosis alpha-induced loss of Caco-2 cell barrier integrity. *Food and Function*, **2017**, 8, 2915-2923	6.1	43
117	(1)H NMR: A Novel Approach To Determining the Thermodynamic Properties of Acetaldehyde Condensation Reactions with Glycerol, (+)-Catechin, and Glutathione in Model Wine. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6869-78	5.7	26
116	Comments on Moderate Alcohol Consumption and Mortality. *Journal of Studies on Alcohol and Drugs*, **2016**, 77, 834-6	1.9	6
115	Non-flavonoid Phenolics **2016**, 112-116		
114	Wine Oxidation **2016**, 278-293		1
113	The PI3K/Akt pathway is involved in procyanidin-mediated suppression of human colorectal cancer cell growth. *Molecular Carcinogenesis*, **2016**, 55, 2196-2209	5	23
112	Thiols and Related Sulfur Compounds **2016**, 88-98		2
111	Anthocyanins **2016**, 131-139		3

110	Grape Must Composition Overview **2016**, 172-178		0
109	Use of metabolomics and lipidomics to evaluate the hypocholestreolemic effect of Proanthocyanidins from grape seed in a pig model. *Molecular Nutrition and Food Research*, **2016**, 60, 2219-2227	5.9	18
108	Aldehydes, Ketones, and Related Compounds **2016**, 79-87		2
107	**2016**,		114
106	A rapid, one step preparation for measuring selected free plus SO2-bound wine carbonyls by HPLC-DAD/MS. *Talanta*, **2015**, 134, 596-602	6.2	26
105	Sulfur Dioxide and Glutathione Alter the Outcome of Microoxygenation. *American Journal of Enology and Viticulture*, **2015**, 66, 411-423	2.2	33
104	Direct Analysis of Free and Sulfite-Bound Carbonyl Compounds in Wine by Two-Dimensional Quantitative Proton and Carbon Nuclear Magnetic Resonance Spectroscopy. *Analytical Chemistry*, **2015**, 87, 10799-806	7.8	18
103	Quinone Reactions in Wine Oxidation. *ACS Symposium Series*, **2015**, 291-301	0.4	2
102	Rapid analysis of heterocyclic acetals in wine by stable isotope dilution gas chromatography–mass spectrometry. *Tetrahedron*, **2015**, 71, 3032-3038	2.4	13
101	Influence of closure, phenolic levels and microoxygenation on Cabernet Sauvignon wine composition after 5 years' bottle storage. *Journal of the Science of Food and Agriculture*, **2015**, 95, 36-43	4.3	20
100	Tracing flavonoid degradation in grapes by MS filtering with stable isotopes. *Food Chemistry*, **2015**, 166, 448-455	8.5	17
99	Measuring protection of aromatic wine thiols from oxidation by competitive reactions vs wine preservatives with ortho-quinones. *Food Chemistry*, **2014**, 163, 61-7	8.5	47
98	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. *Molecular Carcinogenesis*, **2014**, 53, 432-9	5	70
97	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. *Food and Function*, **2014**, 5, 2298-308	6.1	84
96	Tracing phenolic metabolism in Vitis vinifera berries with 13C6-phenylalanine: implication of an unidentified intermediate reservoir. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2321-6	5.7	9
95	Untargeted profiling of tracer-derived metabolites using stable isotopic labeling and fast polarity-switching LC-ESI-HRMS. *Analytical Chemistry*, **2014**, 86, 11533-7	7.8	35
94	Effect of metal chelators on the oxidative stability of model wine. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9480-7	5.7	21
93	Bioavailability of intact proanthocyanidins in the rat colon after ingestion of grape seed extract. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 121-7	5.7	61

92	A method to quantify quinone reaction rates with wine relevant nucleophiles: a key to the understanding of oxidative loss of varietal thiols. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8484-91	5.7	111
91	Tracing phenolic biosynthesis in Vitis vinifera via in situ C-13 labeling and liquid chromatography-diode-array detector-mass spectrometer/mass spectrometer detection. *Analytica Chimica Acta*, **2012**, 747, 51-7	6.6	20
90	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. *LWT - Food Science and Technology*, **2012**, 47, 154-160	5.4	31
89	Wine Oxidation: Recent Revelations, Observations, and Predictions. *ACS Symposium Series*, **2012**, 159-166	.4	1
88	4-methylcatechol inhibits protein oxidation in meat but not disulfide formation. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10329-35	5.7	58
87	Thiol-quinone adduct formation in myofibrillar proteins detected by LC-MS. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6900-5	5.7	81
86	Novel antioxidant reactions of cinnamates in wine. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6221-6	5.7	23
85	Identification and Cancer Therapeutic Properties of Microfloral Anthocyanin Metabolites. *Journal of Wine Research*, **2011**, 22, 171-174	1	1
84	Controlling the fenton reaction in wine. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1699-707	5.7	98
83	Gut metabolites of anthocyanins, gallic acid, 3-O-methylgallic acid, and 2,4,6-trihydroxybenzaldehyde, inhibit cell proliferation of Caco-2 cells. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5320-7	5.7	96
82	Metabolites are key to understanding health effects of wine polyphenolics. *Journal of Nutrition*, **2009**, 139, 1824S-31S	4.1	88
81	"Resveratrol metabolites in urine as biomarker of wine intake in free-living subjects: The PREDIMED Study". *Free Radical Biology and Medicine*, **2009**, 46, 1561	7.8	9
80	Identification of free radical intermediates in oxidized wine using electron paramagnetic resonance spin trapping. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4359-65	5.7	82
79	Identification of Cabernet Sauvignon anthocyanin gut microflora metabolites. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9299-304	5.7	98
78	Cocoa and health: a decade of research. *British Journal of Nutrition*, **2008**, 99, 1-11	3.6	241
77	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. *Analytica Chimica Acta*, **2008**, 626, 104-10	6.6	49
76	Milk does not affect the bioavailability of cocoa powder flavonoid in healthy human. *Annals of Nutrition and Metabolism*, **2007**, 51, 493-8	4.5	90
75	Reduction of catechin, rutin, and quercetin levels by interaction with food-related microorganisms in a resting state. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2105-2112	4.3	7

74	In focus: Antioxidants: mirage or evolving etymology?. *Journal of the Science of Food and Agriculture* , **2006**, 86, 1987-1988	4.3	3
73	In Focus: Polyphenolics: diverse sources and effects implicate diet. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2243-2244	4.3	2
72	In focus: Polyphenolics: anti-inflammatory metabolites underlie health benefits. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2485-2486	4.3	1
71	Oxidation of glycerol in the presence of hydrogen peroxide and iron in model solutions and wine. Potential effects on wine color. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4668-73	5.7	51
70	Glyceraldehyde bridging between flavanols and malvidin-3-glucoside in model solutions. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9105-11	5.7	20
69	A simple method to separate red wine nonpolymeric and polymeric phenols by solid-phase extraction. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2839-44	5.7	37
68	Consumer labels can convey polyphenolic content: implications for public health. *Clinical and Developmental Immunology*, **2005**, 12, 43-6		2
67	The Fate of Malvidin-3-glucoside in New Wine. *ACS Symposium Series*, **2004**, 217-231	0.4	1
66	Short History of Red Wine Color. *ACS Symposium Series*, **2004**, 1-6	0.4	
65	Determination of Total Phenolics **2003**,		45
64	An assay to estimate tannins added to postmortem Turkey meat. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6640-4	5.7	4
63	The present and future of the international wine industry. *Nature*, **2002**, 418, 696-9	50.4	176
62	Wine phenolics. *Annals of the New York Academy of Sciences*, **2002**, 957, 21-36	6.5	384
61	Enzymatic synthesis of [3'-O-methyl-(3)H]malvidin-3-glucoside from petunidin-3-glucoside. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2429-31	5.7	12
60	Urinary excretion of catechin metabolites by human subjects after red wine consumption. *British Journal of Nutrition*, **2002**, 87, 31-7	3.6	219
59	Inhibition of vascular smooth muscle cell proliferation with red wine and red wine polyphenols. *Journal of Vascular Surgery*, **2002**, 35, 1226-32	3.5	49
58	Walnut polyphenolics inhibit in vitro human plasma and LDL oxidation. *Journal of Nutrition*, **2001**, 131, 2837-42	4.1	283
57	The health effects of tea and tea components. *Critical Reviews in Food Science and Nutrition*, **2001**, 41, 387-412	11.5	11

56	LC/ES-MS detection of hydroxycinnamates in human plasma and urine. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1747-50	5.7	87
55	A cyclic voltammetry method suitable for characterizing antioxidant properties of wine and wine phenolics. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1957-65	5.7	286
54	HPLC-DAD-ESIMS analysis of phenolic compounds in nectarines, peaches, and plums. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4748-60	5.7	510
53	Analysis of pigmented high-molecular-mass grape phenolics using ion-pair, normal-phase high-performance liquid chromatography. *Journal of Chromatography A*, **2000**, 866, 25-34	4.5	74
52	Changes in grape seed polyphenols during fruit ripening. *Phytochemistry*, **2000**, 55, 77-85	4	270
51	(+)-Catechin in human plasma after ingestion of a single serving of reconstituted red wine. *American Journal of Clinical Nutrition*, **2000**, 71, 103-8	7	215
50	Inhibition of oxidation of human low-density lipoproteins by phenolic substances in different essential oils varieties. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 3801-5	5.7	169
49	Catechin is present as metabolites in human plasma after consumption of red wine. *Journal of Nutrition*, **1999**, 129, 1662-8	4.1	210
48	[16] Resveratrol and piceid in wine. *Methods in Enzymology*, **1999**, 299, 184-190	1.7	11
47	[11] Reversed-phase high-performance liquid chromatography methods for analysis of wine polyphenols. *Methods in Enzymology*, **1999**, 113-121	1.7	37
46	Analysis of (+)-catechin, (-)-epicatechin and their 3'- and 4'-O-methylated analogs. A comparison of sensitive methods. *Biomedical Applications*, **1999**, 726, 277-83		82
45	Synergetic activity of catechin and other antioxidants. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 4491-4	5.7	79
44	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 1783-1787	5.7	202
43	Differential Effects of Small and Large Molecular Weight Wine Phytochemicals on Endothelial Cell Eicosanoid Release. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 1900-1905	5.7	14
42	Effects of Small-Scale Fining on the Phenolic Composition and Antioxidant Activity of Merlot Wine. *ACS Symposium Series*, **1998**, 142-155	0.4	1
41	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice (Prunus domestica). *Journal of Agricultural and Food Chemistry*, **1998**, 46, 1247-1252	5.7	216
40	Vanadium levels in French and Californian wines: influence on vanadium dietary intake. *Food Additives and Contaminants*, **1998**, 15, 585-91		10
39	Artifactual Signal Splitting in the Capillary Electrophoresis Analysis of Organic Acids in Wine. *Analytical Letters*, **1997**, 30, 1753-1759	2.2	13

38	Wine Phenolics and Targets of Chronic Disease. *ACS Symposium Series*, **1997**, 196-214	0.4	12
37	Levels of Phenolics in California Varietal Wines. *ACS Symposium Series*, **1997**, 12-23	0.4	19
36	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes (Vitis vinifera). *Journal of Agricultural and Food Chemistry*, **1997**, 45, 1638-1643	5.7	247
35	Resveratrol and Piceid Levels in Wine Production and in Finished Wines. *ACS Symposium Series*, **1997**, 56-68	0.4	4
34	GC-MS determination of catechin and epicatechin levels in human plasma. *Journal of High Resolution Chromatography*, **1997**, 20, 621-623		17
33	Resveratrol: Isomeric Molar Absorptivities and Stability. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 1253-1257	5.7	330
32	Antioxidants in chocolate. *Lancet, The*, **1996**, 348, 834	40	158
31	Levels of cis- and trans-Resveratrol and Their Glucosides in White and Ros Vitis vinifera Wines from Spain. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2124-2128	5.7	128
30	Inhibition ofIn VitroHuman LDL Oxidation by Phenolic Antioxidants from Grapes and Wines. *Journal of the Science of Food and Agriculture*, **1996**, 70, 55-61	4.3	408
29	Inhibition ofIn VitroHuman LDL Oxidation by Phenolic Antioxidants from Grapes and Wines **1996**, 70, 55		9
28	Principal Phenolic Phytochemicals in Selected California Wines and Their Antioxidant Activity in Inhibiting Oxidation of Human Low-Density Lipoproteins. *Journal of Agricultural and Food Chemistry* , **1995**, 43, 890-894	5.7	672
27	Direct HPLC Analysis of cis- and trans-Resveratrol and Piceid Isomers in Spanish Red Vitis vinifera Wines. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 281-283	5.7	238
26	Isolation of bacteria and fungi from TNT-contaminated composts and preparation of 14C-ring labeled TNT. *International Biodeterioration and Biodegradation*, **1995**, 35, 421-430	4.8	12
25	The occurrence of piceid, a stilbene glucoside, in grape berries. *Phytochemistry*, **1994**, 37, 571-573	4	115
24	Oak Lactone Isomer Ratio Distinguishes between Wine Fermented in American and French Oak Barrels. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1971-1974	5.7	102
23	Direct injection gas chromatographic mass spectrometric assay for trans-resveratrol. *Analytical Chemistry*, **1994**, 66, 3959-3963	7.8	76
22	Do Inulin Oligomers Adopt a Regular Helical Form in Solution?. *Journal of Carbohydrate Chemistry*, **1994**, 13, 859-872	1.7	18
21	Inhibition of human LDL oxidation by resveratrol. *Lancet, The*, **1993**, 341, 1103-4	40	624

20	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. *Carbohydrate Research*, **1993**, 245, 11-9	2.9	17
19	Occurrence of resveratrol in selected California wines by a new HPLC method. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 521-523	5.7	99
18	Conformational analysis of levanbiose by molecular mechanics. *Carbohydrate Research*, **1992**, 232, 1-15	2.9	18
17	Conformational analysis of beta-D-fructofuranosyl-(2-->6)-beta-D-glucopyranoside by molecular mechanics (MM2) calculations. *Carbohydrate Research*, **1992**, 235, 1-13	2.9	7
16	Conformational analysis of 1-kestose by molecular mechanics and by n.m.r. spectroscopy. *Carbohydrate Research*, **1991**, 217, 29-42	2.9	25
15	Proton and carbon chemical-shift assignments for 6-kestose and neokestose from two-dimensional n.m.r. measurements. *Carbohydrate Research*, **1991**, 217, 43-9	2.9	32
14	Conformational analysis of inulobiose by molecular mechanics. *Carbohydrate Research*, **1990**, 207, 221-35	2.9	23
13	Proton and carbon chemical-shift assignments for 1-kestose, from two-dimensional n.m.r.-spectral measurements. *Carbohydrate Research*, **1990**, 199, 11-17	2.9	30
12	Conformational analysis via vicinal carbon–hydrogen coupling. *Magnetic Resonance in Chemistry*, **1989**, 27, 37-43	2.1	15
11	Cantharidin poisoning associated with specific binding site in liver. *Biochemical and Biophysical Research Communications*, **1987**, 149, 79-85	3.4	37
10	Structural aspects of ryanodine action and selectivity. *Journal of Medicinal Chemistry*, **1987**, 30, 710-6	8.3	85
9	Synthesis and tritium labeling of the food mutagens IQ and methyl-IQ. *Journal of Labelled Compounds and Radiopharmaceuticals*, **1985**, 22, 201-216	1.9	16
8	Ryanoid insecticides: structural examination by fully coupled two-dimensional 1H–13C shift correlation nuclear magnetic resonance spectroscopy. *Journal of the Chemical Society Perkin Transactions II*, **1985**, 1011-1016		14
7	The calcium-ryanodine receptor complex of skeletal and cardiac muscle. *Biochemical and Biophysical Research Communications*, **1985**, 128, 449-56	3.4	271
6	9, 21-Didehydroryanodine: a new principal toxic constituent of the botanical insecticide Ryania. *Journal of the Chemical Society Chemical Communications*, **1984**, 1265		35
5	Transition metal catalysis in allene formation from Grignard reagents and propargyl chlorides. *Journal of Organic Chemistry*, **1978**, 43, 1385-1388	4.2	44
4	Clarification of the mechanism of the reaction of terminal propargylic chlorides with alkyl Grignard reagents. *Journal of Organic Chemistry*, **1978**, 43, 1382-1384	4.2	9
3	Allene formation in reactions of propargyl chlorides with dialkylcuprates and alkylallenylcuprates. *Journal of Organic Chemistry*, **1978**, 43, 1389-1394	4.2	24

2	Reaction of propargyl halides with Grignard reagents. Iron trichloride catalysis in allene formation. *Journal of Organic Chemistry*, **1976**, 41, 3496-3496	4.2	34
1	Redox Cycling of Iron: Effects of Chemical Composition on Reaction Rates with Phenols and Oxygen in Model Wine. *American Journal of Enology and Viticulture*,ajev.2021.20024-OA	2.2	3