Tristan Richard

List of Publications by Year
in descending order

135 papers	5,310 citations	125106 35 h-index	111975 67 g-index
137 all docs	137 docs citations	137 times ranked	7706 citing authors

#	Article	IF	Citations
1	Analysis of individual anthocyanins, flavanols, flavonols and other polyphenols in Pistacia lentiscus L. fruits during ripening. Journal of Food Composition and Analysis, 2022, 106, 104286.	1.9	8
2	Identifying early metabolite markers of successful graft union formation in grapevine. Horticulture Research, 2022, 9, .	2.9	9
3	Oxyresveratrol and Gnetol Glucuronide Metabolites: Chemical Production, Structural Identification, Metabolism by Human and Rat Liver Fractions, and In Vitro Anti-inflammatory Properties. Journal of Agricultural and Food Chemistry, 2022, 70, 13082-13092.	2.4	3
4	In the shadow of resveratrol: biological activities of epsilon-viniferin. Journal of Physiology and Biochemistry, 2022, 78, 465-484.	1.3	10
5	A grapevine by-product extract enriched in oligomerised stilbenes to control downy mildews: focus on its modes of action towards <i>Plasmopara viticola</i>. Oeno One, 2022, 56, 55-68.	0.7	7
6	Development and characterization of a pure stilbene extract from grapevine shoots for use as a preservative in wine. Food Control, 2021, 121, 107684.	2.8	19
7	Chemical process to improve natural grapevine-cane extract effectivity against powdery mildew and grey mould. Oeno One, 2021, 55, 81-91.	0.7	3
8	Three Types of Elicitors Induce Grapevine Resistance against Downy Mildew via Common and Specific Immune Responses. Journal of Agricultural and Food Chemistry, 2021, 69, 1781-1795.	2.4	19
9	Polyphenolic Characterization of Merlot, Tannat and Syrah Skin Extracts at Different Degrees of Maturity and Anti-Inflammatory Potential in RAW 264.7 Cells. Foods, 2021, 10, 541.	1.9	11
10	Encapsulation of Îµ-Viniferin into Multi-Lamellar Liposomes: Development of a Rapid, Easy and Cost-Efficient Separation Method to Determine the Encapsulation Efficiency. Pharmaceutics, 2021, 13, 566.	2.0	10
11	Protection and reversion role of a pure stilbene extract from grapevine shoot and its major compounds against an induced oxidative stress. Journal of Functional Foods, 2021, 79, 104393.	1.6	6
12	Stilbenes at Low Micromolar Concentrations Mitigate the NO, TNF-Î±, IL-1Î² and ROS Production in LPS-Stimulated Murine Macrophages. Journal of Biologically Active Products From Nature, 2021, 11, 212-222.	0.1	2
13	Stilbenes in grape berries and wine and their potential role as anti-obesity agents: A review. Trends in Food Science and Technology, 2021, 112, 362-381.	7.8	34
14	Anthocyanins Promote Learning through Modulation of Synaptic Plasticity Related Proteins in an Animal Model of Ageing. Antioxidants, 2021, 10, 1235.	2.2	12
15	MS- and NMR-metabolomic tools for the discrimination of wines: Applications for authenticity. Advances in Botanical Research, 2021, 98, 297-357.	0.5	9
16	1H-NMR Metabolomics as a Tool for Winemaking Monitoring. Molecules, 2021, 26, 6771.	1.7	10
17	Trans-Îµ-Viniferin Encapsulation in Multi-Lamellar Liposomes: Consequences on Pharmacokinetic Parameters, Biodistribution and Glucuronide Formation in Rats. Nutrients, 2021, 13, 4212.	1.7	4
18	Impact of polyphenols on receptorâ€“ligand interactions by NMR: the case of neurotensin (NT)â€“neurotensin receptor fragment (NTS1) complex. Journal of Biomolecular Structure and Dynamics, 2020, 38, 1467-1478.	2.0	1

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19	A rapid quantification of stilbene content in wine by ultra-high pressure liquid chromatography â€“ Mass spectrometry. Food Control, 2020, 108, 106821.	2.8	25
20	Comparative analysis of stilbene concentration in grapevine shoots of thirteen Vitis during a three-year study. Industrial Crops and Products, 2020, 156, 112852.	2.5	11
21	Microglia-mediated neuroinflammation and Mediterranean diet. , 2020, , 347-356.		1
22	Red Wine Extract Inhibits VEGF Secretion and Its Signaling Pathway in Retinal ARPE-19 Cells to Potentially Disrupt AMD. Molecules, 2020, 25, 5564.	1.7	6
23	Characterization of Stilbene Composition in Grape Berries from Wild Vitis Species in Year-To-Year Harvest. Journal of Agricultural and Food Chemistry, 2020, 68, 13408-13417.	2.4	12
24	Voltammetric Behavior, Flavanol and Anthocyanin Contents, and Antioxidant Capacity of Grape Skins and Seeds during Ripening (Vitis vinifera var. Merlot, Tannat, and Syrah). Antioxidants, 2020, 9, 800.	2.2	31
25	Grapevine Cane Extracts: Raw Plant Material, Extraction Methods, Quantification, and Applications. Biomolecules, 2020, 10, 1195.	1.8	28
26	Î±-Glucosidase Inhibitory Activity of Tannat Grape Phenolic Extracts in Relation to Their Ripening Stages. Biomolecules, 2020, 10, 1088.	1.8	13
27	Cytotoxicity studies of a stilbene extract and its main components intended to be used as preservative in the wine industry. Food Research International, 2020, 137, 109738.	2.9	8
28	New C-Glycosidic Ellagitannins Formed upon Oak Wood Toasting, Identification and Sensory Evaluation. Foods, 2020, 9, 1477.	1.9	10
29	Screening of Natural Stilbene Oligomers from Vitis vinifera for Anticancer Activity on Human Hepatocellular Carcinoma Cells. Antioxidants, 2020, 9, 469.	2.2	21
30	Neuroprotective effects of Fraxinus angustifolia Vahl. bark extract against Alzheimerâ€™s disease. Journal of Chemical Neuroanatomy, 2020, 109, 101848.	1.0	4
31	Resveratrol transformation in red wine after heat treatment. Food Research International, 2020, 132, 109068.	2.9	10
32	Separation and isolation of major polyphenols from maritime pine (Pinus pinaster) knots by twoâ€step centrifugal partition chromatography monitored by LCâ€MS and NMR spectroscopy. Journal of Separation Science, 2020, 43, 1080-1088.	1.3	11
33	Polyphenol Profiles of Just Pruned Grapevine Canes from Wild Vitis Accessions and Vitis vinifera Cultivars. Journal of Agricultural and Food Chemistry, 2020, 68, 13397-13407.	2.4	27
34	Red Wine Extract Disrupts Th17 Lymphocyte Differentiation in a Colorectal Cancer Context. Molecular Nutrition and Food Research, 2020, 64, 1901286.	1.5	10
35	A dimeric stilbene extract produced by oxidative coupling of resveratrol active against Plasmopara viticola and Botrytis cinerea for vine treatments. Oeno One, 2020, 54, 157-164.	0.7	8
36	By-Products from Pine: A Prospective Tool for Pest Biocontrol. Progress in Biological Control, 2020, , 193-214.	0.5	0

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37	1H NMR metabolomics applied to Bordeaux red wines. Food Chemistry, 2019, 301, 125257.	4.2	46
38	HPLC-DAD-MS/MS profiling of phenolics from different varieties of peach leaves and evaluation of their antioxidant activity: A comparative study. International Journal of Mass Spectrometry, 2019, 445, 116192.	0.7	21
39	In Vitro Toxicity Assessment of Stilbene Extract for Its Potential Use as Antioxidant in the Wine Industry. Antioxidants, 2019, 8, 467.	2.2	13
40	Wine Authenticity by Quantitative 1H NMR Versus Multitechnique Analysis: a Case Study. Food Analytical Methods, 2019, 12, 956-965.	1.3	23
41	Crown Procyanidin Tetramer: A Procyanidin with an Unusual Cyclic Skeleton with a Potent Protective Effect against Amyloid-Î²-Induced Toxicity. Molecules, 2019, 24, 1915.	1.7	17
42	Pistacia lentiscus L. leaves extract and its major phenolic compounds reverse aluminium-induced neurotoxicity in mice. Industrial Crops and Products, 2019, 137, 576-584.	2.5	29
43	Encapsulation of Îµ-viniferin in onion-type multi-lamellar liposomes increases its solubility and its photo-stability and decreases its cytotoxicity on Caco-2 intestinal cells. Food and Function, 2019, 10, 2573-2582.	2.1	18
44	Identification of bioactive compounds from Fraxinus angustifolia extracts with anti-NADH oxidase activity of bovine milk xanthine oxidoreductase. Turkish Journal of Biology, 2019, 43, 133-147.	2.1	6
45	Impact of different elicitors on grapevine leaf metabolism monitored by 1H NMR spectroscopy. Metabolomics, 2019, 15, 67.	1.4	11
46	Inhibition of VEGFR-2 Phosphorylation and Effects on Downstream Signaling Pathways in Cultivated Human Endothelial Cells by Stilbenes from Vitis Spp. Journal of Agricultural and Food Chemistry, 2019, 67, 3909-3918.	2.4	16
47	Triterpenoid profiles of the leaves of wild and domesticated grapevines. Phytochemistry Letters, 2019, 30, 302-308.	0.6	5
48	Metabolite profiling during graft union formation reveals the reprogramming of primary metabolism and the induction of stilbene synthesis at the graft interface in grapevine. BMC Plant Biology, 2019, 19, 599.	1.6	26
49	Chondroprotective Properties of Human-Enriched Serum Following Polyphenol Extract Absorption: Results from an Exploratory Clinical Trial. Nutrients, 2019, 11, 3071.	1.7	14
50	Wood and roots of major grapevine cultivars and rootstocks: A comparative analysis of stilbenes by UHPLCâ€DADâ€MS/MS and NMR. Phytochemical Analysis, 2019, 30, 320-331.	1.2	27
51	Unusual stilbene glucosides from Vitis vinifera roots. Oeno One, 2019, 53, .	0.7	1
52	Effects of nutritional state, aging and high chronic intake of sucrose on brain protein synthesis in rats: modulation of it by rutin and other micronutrients. Food and Function, 2018, 9, 2922-2930.	2.1	5
53	Stilbenes from grapevine root: a promising natural insecticide against Leptinotarsa decemlineata. Journal of Pest Science, 2018, 91, 897-906.	1.9	36
54	In Vitro Effects of Serotonin, Melatonin, and Other Related Indole Compounds on Amyloidâ€Î² Kinetics and Neuroprotection. Molecular Nutrition and Food Research, 2018, 62, 1700383.	1.5	35

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55	Tissular Distribution and Metabolism of trans-Îµ-Viniferin after Intraperitoneal Injection in Rat. Nutrients, 2018, 10, 1660.	1.7	12
56	Study of Potential Anti-Inflammatory Effects of Red Wine Extract and Resveratrol through a Modulation of Interleukin-1-Beta in Macrophages. Nutrients, 2018, 10, 1856.	1.7	34
57	Phenolic Compounds Characteristic of the Mediterranean Diet in Mitigating Microglia-Mediated Neuroinflammation. Frontiers in Cellular Neuroscience, 2018, 12, 373.	1.8	84
58	Subcritical water extraction of stilbenes from grapevine by-products: A new green chemistry approach. Industrial Crops and Products, 2018, 126, 272-279.	2.5	30
59	A Plant Extract Acts Both as a Resistance Inducer and an Oomycide Against Grapevine Downy Mildew. Frontiers in Plant Science, 2018, 9, 1085.	1.7	29
60	Wine Analysis and Authenticity Using 1H-NMR Metabolomics Data: Application to Chinese Wines. Food Analytical Methods, 2018, 11, 3425-3434.	1.3	44
61	A review of dietary stilbenes: sources and bioavailability. Phytochemistry Reviews, 2018, 17, 1007-1029.	3.1	118
62	LC-MS identification and preparative HPLC isolation ofFrankenia pulverulentaphenolics with antioxidant and neuroprotective capacities in PC12 cell line. Pharmaceutical Biology, 2017, 55, 880-887.	1.3	25
63	Vitis vinifera canes, a source of stilbenoids against Spodoptera littoralis larvae. Journal of Pest Science, 2017, 90, 961-970.	1.9	33
64	Stilbenes from common spruce (Picea abies) bark as natural antifungal agent against downy mildew () Tj ETQq0 0 0 rgBT /Overlock 10	2.5	58
65	Antioxidant and Cytoprotective Activities of Grapevine Stilbenes. Journal of Agricultural and Food Chemistry, 2017, 65, 4952-4960.	2.4	65
66	Stilbenes from Vitis vinifera L. Waste: A Sustainable Tool for Controlling Plasmopara Viticola. Journal of Agricultural and Food Chemistry, 2017, 65, 2711-2718.	2.4	74
67	Pinus pinaster Knot: A Source of Polyphenols against Plasmopara viticola. Journal of Agricultural and Food Chemistry, 2017, 65, 8884-8891.	2.4	42
68	In Vitro Glucuronidation and Sulfation of Îµ-Viniferin, a Resveratrol Dimer, in Humans and Rats. Molecules, 2017, 22, 733.	1.7	17
69	Profiling of phenolic compounds and antioxidant activity of Melia azedarach L. leaves and fruits at two stages of maturity. Industrial Crops and Products, 2017, 107, 232-243.	2.5	24
70	Assessment of Antioxidant Activity and Neuroprotective Capacity on PC12 Cell Line ofFrankenia thymifoliaand Related Phenolic LC-MS/MS Identification. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-8.	0.5	11
71	Piceatannol and Other Wine Stilbenes: A Pool of Inhibitors against Î±-Synuclein Aggregation and Cytotoxicity. Nutrients, 2016, 8, 367.	1.7	25
72	Olive and grape seed extract prevents post-traumatic osteoarthritis damages and exhibits in vitro anti IL-1Î² activities before and after oral consumption. Scientific Reports, 2016, 6, 33527.	1.6	35

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73	Effects of gluconic and alcoholic fermentation on anthocyanin composition and antioxidant activity of beverages made from strawberry. LWT - Food Science and Technology, 2016, 69, 382-389.	2.5	18
74	Hyphenating Centrifugal Partition Chromatography with Nuclear Magnetic Resonance through Automated Solid Phase Extraction. Analytical Chemistry, 2016, 88, 9941-9948.	3.2	6
75	Determination of phenolic composition and antioxidant activities of Pancratium maritimum L. from Tunisia. Industrial Crops and Products, 2016, 94, 505-513.	2.5	18
76	Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid-Î² and Î±-Synuclein, and Neuroprotection. Journal of Agricultural and Food Chemistry, 2016, 64, 7722-7732.	2.4	65
77	Grapevine caneâ€™s waste is a source of bioactive stilbenes. Industrial Crops and Products, 2016, 94, 884-892.	2.5	62
78	Daily Preharvest UV-C Light Maintains the High Stilbenoid Concentration in Grapes. Journal of Agricultural and Food Chemistry, 2016, 64, 5139-5147.	2.4	20
79	Phenolic contents and bioactive potential of peach fruit extracts. Food Chemistry, 2016, 202, 212-220.	4.2	84
80	Unusual compounds from Galium mollugo and their inhibitory activities against ROS generation in human fibroblasts. Journal of Pharmaceutical and Biomedical Analysis, 2016, 117, 79-84.	1.4	5
81	Vitis vinifera canes, a source of stilbenoids against downy mildew. Oeno One, 2016, 50, .	0.7	17
82	Vitis vinifera canes, a source of stilbenoids against downy mildew. Oeno One, 2016, 50, .	0.7	3
83	Promising neuroprotective effects of oligostilbenes. Nutrition and Aging (Amsterdam, Netherlands), 2015, 3, 49-54.	0.3	7
84	Antioxidant, cytoprotective, anti-inflammatory and anticancer activities of Pistacia lentiscus (Anacardiaceae) leaf and fruit extracts. European Journal of Integrative Medicine, 2015, 7, 274-286.	0.8	70
85	New E-miyabenol isomer isolated from grapevine cane using centrifugal partition chromatography guided by mass spectrometry. Tetrahedron, 2015, 71, 3138-3142.	1.0	10
86	Flavonol profiles in berries of wild Vitis accessions using liquid chromatography coupled to mass spectrometry and nuclear magnetic resonance spectrometry. Food Chemistry, 2015, 169, 49-58.	4.2	47
87	Bioactive stilbenes from Vitis vinifera grapevine shoots extracts. Journal of the Science of Food and Agriculture, 2014, 94, 951-954.	1.7	19
88	Viniphenol A, a Complex Resveratrol Hexamer from Vitis vinifera Stalks: Structural Elucidation and Protective Effects against Amyloid-Î²-Induced Toxicity in PC12 Cells. Journal of Natural Products, 2014, 77, 213-217.	1.5	26
89	Application of LCâ€“MS and LCâ€“NMR Techniques for Secondary Metabolite Identification. Advances in Botanical Research, 2013, 67, 67-98.	0.5	21
90	3D NMR structure of a complex between the amyloid beta peptide (1â€“40) and the polyphenol Îµ-viniferin glucoside: Implications in Alzheimer's disease. Biochimica Et Biophysica Acta - General Subjects, 2013, 1830, 5068-5074.	1.1	34

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91	Anthocyanin Phytochemical Profiles and Antiâ€oxidant Activities of Vitis candicans and Vitis doaniana. Phytochemical Analysis, 2013, 24, 446-452.	1.2	14
92	Stilbenoid Profiles of Canes fromVitisandMuscadiniaSpecies. Journal of Agricultural and Food Chemistry, 2013, 61, 501-511.	2.4	78
93	Comparative Analyses of Stilbenoids in Canes of Major Vitis vinifera L. Cultivars. Journal of Agricultural and Food Chemistry, 2013, 61, 11392-11399.	2.4	103
94	Centrifugal partition chromatography applied to the isolation of oak wood aroma precursors. Food Chemistry, 2013, 141, 2238-2245.	4.2	25
95	Chemical dereplication of wine stilbenoids using high performance liquid chromatographyâ€“nuclear magnetic resonance spectroscopy. Journal of Chromatography A, 2013, 1289, 19-26.	1.8	12
96	Grapevine Stilbenoids: Bioavailability and Neuroprotection. , 2013, , 2275-2309.		3
97	Oil composition and characterisation of phenolic compounds of Opuntia ficus-indica seeds. Food Chemistry, 2013, 139, 796-803.	4.2	130
98	Phenolics and Their Antifungal Role in Grapevine Wood Decay: Focus on the Botryosphaeriaceae Family. Journal of Agricultural and Food Chemistry, 2012, 60, 11859-11868.	2.4	71
99	Anthocyanin identification and composition of wild Vitis spp. accessions by using LCâ€“MS and LCâ€“NMR. Analytica Chimica Acta, 2012, 732, 145-152.	2.6	113
100	Isorhapontigenin: A novel bioactive stilbene from wine grapes. Food Chemistry, 2012, 135, 1353-1359.	4.2	54
101	Wine Polyphenols: Potential Agents in Neuroprotection. Oxidative Medicine and Cellular Longevity, 2012, 2012, 1-14.	1.9	110
102	Identification of Impact Odorants Contributing to Fresh Mushroom Off-Flavor in Wines: Incidence of Their Reactivity with Nitrogen Compounds on the Decrease of the Olfactory Defect. Journal of Agricultural and Food Chemistry, 2011, 59, 3264-3272.	2.4	35
103	Phenolic Composition and Antioxidant Properties of Poplar Bud (Populus nigra) Extract: Individual Antioxidant Contribution of Phenolics and Transcriptional Effect on Skin Aging. Journal of Agricultural and Food Chemistry, 2011, 59, 4527-4536.	2.4	105
104	Neuroprotective properties of resveratrol and derivatives. Annals of the New York Academy of Sciences, 2011, 1215, 103-108.	1.8	175
105	Protective effect of Îµ-viniferin on Î²-amyloid peptide aggregation investigated by electrospray ionization mass spectrometry. Bioorganic and Medicinal Chemistry, 2011, 19, 3152-3155.	1.4	71
106	What Is New for an Old Molecule? Systematic Review and Recommendations on the Use of Resveratrol. PLoS ONE, 2011, 6, e19881.	1.1	375
107	New stilbene dimers against amyloid fibril formation. Bioorganic and Medicinal Chemistry Letters, 2010, 20, 3441-3443.	1.0	75
108	Centrifugal partition chromatography followed by HPLC for the isolation of cis-Îµ-viniferin, a resveratrol dimer newly extracted from a red Algerian wine. Food Chemistry, 2009, 113, 320-324.	4.2	23

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109	A trimer plus a dimer-gallate reproduce the bioactivity described for an extract of grape seed procyanidins. Food Chemistry, 2009, 116, 265-270.	4.2	28
110	Design, Synthesis, and Biological Evaluation of New 5-HT4 Receptor Agonists: Application as Amyloid Cascade Modulators and Potential Therapeutic Utility in Alzheimerâ€™s Disease. Journal of Medicinal Chemistry, 2009, 52, 2214-2225.	2.9	27
111	New polyphenols active on Î²-amyloid aggregation. Bioorganic and Medicinal Chemistry Letters, 2008, 18, 828-831.	1.0	85
112	Grapevine Stilbenes and Their Biological Effects. , 2008, , 25-54.		11
113	NMR structure of a kissing complex formed between the TAR RNA element of HIV-1 and a LNA-modified aptamer. Nucleic Acids Research, 2007, 35, 6103-6114.	6.5	27
114	LNA derivatives of a kissing aptamer targeted to the trans-activating responsive RNA element of HIV-1. Blood Cells, Molecules, and Diseases, 2007, 38, 204-209.	0.6	36
115	Anthocyanone A:â€‰ A Quinone Methide Derivative Resulting from Malvidin 3-O-Glucoside Degradation. Journal of Agricultural and Food Chemistry, 2007, 55, 2698-2704.	2.4	51
116	Inhibitory activity of stilbenes on Alzheimerâ€™s Î²-amyloid fibrils in vitro. Bioorganic and Medicinal Chemistry, 2007, 15, 1160-1167.	1.4	220
117	Phenolic compounds and somatic embryogenesis in cotton (Gossypium hirsutum L.). Plant Cell, Tissue and Organ Culture, 2007, 90, 25-29.	1.2	26
118	PVPPâ^'Polyphenol Complexes:Â A Molecular Approach. Journal of Agricultural and Food Chemistry, 2006, 54, 4383-4389.	2.4	81
119	13C NMR analysis of polyphenol biosynthesis in grape cells: Impact of various inducing factors. Analytica Chimica Acta, 2006, 563, 137-144.	2.6	28
120	Hopeaphenol:Â The First Resveratrol Tetramer in Wines from North Africa. Journal of Agricultural and Food Chemistry, 2006, 54, 9559-9564.	2.4	57
121	Two new benzylbenzoate glucosides from Curculigo orchioides. FÃ¬toterapÃ¬Â¢, 2006, 77, 416-419.	1.1	24
122	Targeting of Single-Stranded Oligonucleotides through Metal-Induced Cyclization of Short Complementary Strands. Helvetica Chimica Acta, 2006, 89, 2958-2974.	1.0	2
123	Characterization of a Grapevine R2R3-MYB Transcription Factor That Regulates the Phenylpropanoid Pathway. Plant Physiology, 2006, 140, 499-511.	2.3	422
124	New Stilbenoid Glucosides Isolated fromVitis viniferaCell Suspension Cultures (cv. Cabernet) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 T	0.7	22
125	Determination of Stilbenes (Î´-viniferin,trans-astringin,trans-piceid,cis- andtrans-resveratrol, Îµ-viniferin) in Brazilian Wines. Journal of Agricultural and Food Chemistry, 2005, 53, 5664-5669.	2.4	174
126	Production of highly 13C-labeled polyphenols in Vitis vinifera cell bioreactor cultures. Journal of Biotechnology, 2004, 109, 287-294.	1.9	33

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127	First observation of solution structures of bradykininâ€“penta-O-galloyl-d-glucopyranose complexes as determined by NMR and simulated annealing. Biochimica Et Biophysica Acta - General Subjects, 2002, 1571, 89-101.	1.1	28
128	First observation of non-covalent complexes for a tanninâ€“protein interaction model investigated by electrospray ionisation mass spectroscopy. Tetrahedron Letters, 2002, 43, 2363-2366.	0.7	35
129	Galloylated catechins and stilbene diglucosides in Vitis vinifera cell suspension cultures. Phytochemistry, 2002, 60, 795-798.	1.4	32
130	Regioselective and Stereospecific Glucuronidation of trans- and cis-Resveratrol in Human. Archives of Biochemistry and Biophysics, 2001, 393, 281-289.	1.4	99
131	NMR and Simulated Annealing Investigations of Bradykinin in Presence of Polyphenols. Journal of Biomolecular Structure and Dynamics, 2001, 18, 627-637.	2.0	21
132	Effects of finite spin-orbit splitting on optical properties of spherical semiconductor quantum dots. Physical Review B, 1996, 53, 7287-7298.	1.1	74
133	Measurement of the optical band gap and crystal-field splitting in wurtzite CdTe. Physical Review B, 1996, 53, 15440-15442.	1.1	19
134	Sol-gel preparation and optical characterization of sodium borosilicate glasses doped with II-VI semiconductor nanocrystals. , 1994, , .		1
135	Optical properties of II-VI semiconductor nanocrystals produced by sol-gel synthesis in sodium borosilicate glasses. Superlattices and Microstructures, 1994, 15, 447-451.	1.4	18