James A Kennedy

List of Publications by Year
in descending order

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58 papers	6,262 citations	71097 41 h-index	155644 55 g-index
59 all docs	59 docs citations	59 times ranked	4899 citing authors

#	Article	IF	Citations
1	Analysis of Proanthocyanidin Cleavage Products Following Acid-Catalysis in the Presence of Excess Phloroglucinol. Journal of Agricultural and Food Chemistry, 2001, 49, 1740-1746.	5.2	708
2	Flavanâ€3â€ols: Nature, occurrence and biological activity. Molecular Nutrition and Food Research, 2008, 52, 79-104.	3.3	623
3	Changes in grape seed polyphenols during fruit ripening. Phytochemistry, 2000, 55, 77-85.	2.9	322
4	Composition of Grape Skin Proanthocyanidins at Different Stages of Berry Development. Journal of Agricultural and Food Chemistry, 2001, 49, 5348-5355.	5.2	283
5	Gene Expression and Metabolite Profiling of Developing Highbush Blueberry Fruit Indicates Transcriptional Regulation of Flavonoid Metabolism and Activation of Abscisic Acid Metabolism Â Â. Plant Physiology, 2012, 158, 200-224.	4.8	278
6	Effect of Shading on Accumulation of Flavonoid Compounds in (Vitis vinifera L.) Pinot Noir Fruit and Extraction in a Model System. Journal of Agricultural and Food Chemistry, 2006, 54, 8510-8520.	5.2	240
7	Analysis of proanthocyanidins by high-performance gel permeation chromatography. Journal of Chromatography A, 2003, 995, 99-107.	3.7	218
8	Wine and Grape Tannin Interactions with Salivary Proteins and Their Impact on Astringency: A Review of Current Research. Molecules, 2011, 16, 2348-2364.	3.8	193
9	Influence of Vine Vigor on Grape (Vitis viniferaL. Cv. Pinot Noir) and Wine Proanthocyanidins. Journal of Agricultural and Food Chemistry, 2005, 53, 5798-5808.	5.2	182
10	Development of seed polyphenols in berries from Vitis vinifera L. cv. Shiraz. Australian Journal of Grape and Wine Research, 2000, 6, 244-254.	2.1	169
11	Relationships between harvest time and wine composition in Vitis vinifera L. cv. Cabernet Sauvignon 1. Grape and wine chemistry. Food Chemistry, 2013, 138, 1696-1705.	8.2	161
12	Impact of diurnal temperature variation on grape berry development, proanthocyanidin accumulation, and the expression of flavonoid pathway genes. Journal of Experimental Botany, 2012, 63, 2655-2665.	4.8	159
13	Interaction between Grape-Derived Proanthocyanidins and Cell Wall Material. 1. Effect on Proanthocyanidin Composition and Molecular Mass. Journal of Agricultural and Food Chemistry, 2010, 58, 2520-2528.	5.2	158
14	Assessing the impact of temperature on grape phenolic metabolism. Analytica Chimica Acta, 2008, 621, 57-67.	5.4	143
15	Interaction between Grape-Derived Proanthocyanidins and Cell Wall Material. 2. Implications for Vinification. Journal of Agricultural and Food Chemistry, 2010, 58, 10736-10746.	5.2	124
16	Direct Method for Determining Seed and Skin Proanthocyanidin Extraction into Red Wine. Journal of Agricultural and Food Chemistry, 2003, 51, 5877-5881.	5.2	122
17	Berry Integrity and Extraction of Skin and Seed Proanthocyanidins during Red Wine Fermentation. Journal of Agricultural and Food Chemistry, 2008, 56, 9006-9014.	5.2	120
18	Thermodynamics of Grape and Wine Tannin Interaction with Polyproline: Implications for Red Wine Astringency. Journal of Agricultural and Food Chemistry, 2010, 58, 12510-12518.	5.2	114

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19	Effect of postharvest dehydration on the composition of pinot noir grapes (Vitis vinifera L.) and wine. Food Chemistry, 2008, 109, 755-762.	8.2	109
20	Influence of Vine Vigor on Grape (Vitis viniferaL. Cv. Pinot Noir) Anthocyanins. 1. Anthocyanin Concentration and Composition in Fruit. Journal of Agricultural and Food Chemistry, 2007, 55, 6575-6584.	5.2	106
21	Ripening-Induced Changes in Grape Skin Proanthocyanidins Modify Their Interaction with Cell Walls. Journal of Agricultural and Food Chemistry, 2011, 59, 2696-2707.	5.2	104
22	Hop (Humulus lupulusL.) Proanthocyanidins Characterized by Mass Spectrometry, Acid Catalysis, and Gel Permeation Chromatography. Journal of Agricultural and Food Chemistry, 2003, 51, 4101-4110.	5.2	100
23	Plant Metabolism and the Environment: Implications for Managing Phenolics. Critical Reviews in Food Science and Nutrition, 2010, 50, 620-643.	10.3	93
24	Grape and wine phenolics: Observations and recent findings. Ciencia E Investigacion Agraria, 2008, 35, .	0.2	88
25	Factors Affecting Skin Tannin Extractability in Ripening Grapes. Journal of Agricultural and Food Chemistry, 2014, 62, 1130-1141.	5.2	88
26	Relationship between Red Wine Grade and Phenolics. 2. Tannin Composition and Size. Journal of Agricultural and Food Chemistry, 2011, 59, 8409-8412.	5.2	84
27	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.	3.7	83
28	Mass spectrometric evidence for the formation of pigmented polymers in red wine. Australian Journal of Grape and Wine Research, 2003, 9, 210-220.	2.1	83
29	Tissue-Specific and Developmental Modifications of Grape Cell Walls Influence the Adsorption of Proanthocyanidins. Journal of Agricultural and Food Chemistry, 2012, 60, 9249-9260.	5.2	79
30	Ethylidene-Bridged Flavan-3-ols in Red Wine and Correlation with Wine Age. Journal of Agricultural and Food Chemistry, 2007, 55, 6292-6299.	5.2	76
31	Effects of refrigerated storage and processing technologies on the bioactive compounds and antioxidant capacities of â€˜Marionâ€™ and â€˜Evergreenâ€™ blackberries. LWT - Food Science and Technology, 2010, 43, 1253-1264.	5.2	76
32	Wine polysaccharides influence tannin-protein interactions. Food Hydrocolloids, 2017, 63, 571-579.	10.7	72
33	Characterization ofVitis viniferaL. Cv. CarmÃ©nÃ¨re Grape and Wine Proanthocyanidins. Journal of Agricultural and Food Chemistry, 2007, 55, 3675-3680.	5.2	67
34	Grape Skin and Seed Proanthocyanidins from Monastrell Ã— Syrah Grapes. Journal of Agricultural and Food Chemistry, 2009, 57, 10798-10803.	5.2	67
35	Analysis of Ethylidene-Bridged Flavan-3-ols in Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 1109-1116.	5.2	61
36	Analysis of the Oxidative Degradation of Proanthocyanidins under Basic Conditions. Journal of Agricultural and Food Chemistry, 2004, 52, 2292-2296.	5.2	60

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37	Determination of proanthocyanidin A2 content in phenolic polymer isolates by reversed-phase high-performance liquid chromatography. Journal of Chromatography A, 2009, 1216, 1403-1409.	3.7	50
38	Compositional Investigation of Phenolic Polymers Isolated fromVitis viniferaL. Cv. Pinot Noir during Fermentation. Journal of Agricultural and Food Chemistry, 2007, 55, 5670-5680.	5.2	48
39	Effects of Leaf Removal and Applied Water on Flavonoid Accumulation in Grapevine (Vitis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 8118-8127.	5.2	46
40	Influence of Vine Vigor on Grape (Vitis vinifera L. Cv. Pinot Noir) Anthocyanins. 2. Anthocyanins and Pigmented Polymers in Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 6585-6595.	5.2	45
41	Low Molecular Weight Procyanidins from Grape Seeds Enhance the Impact of 5-Fluorouracil Chemotherapy on Caco-2 Human Colon Cancer Cells. PLoS ONE, 2014, 9, e98921.	2.5	44
42	Red Wine Tannin Structureâ€“Activity Relationships during Fermentation and Maceration. Journal of Agricultural and Food Chemistry, 2016, 64, 860-869.	5.2	38
43	Seed-coat anatomy and proanthocyanidins contribute to the dormancy of Rubus seed. Scientia Horticulturae, 2011, 130, 762-768.	3.6	32
44	Effect of Wine pH and Bottle Closure on Tannins. Journal of Agricultural and Food Chemistry, 2013, 61, 11618-11627.	5.2	24
45	Developmental Profile of Anthocyanin, Flavonol, and Proanthocyanidin Type, Content, and Localization in Saskatoon Fruits (Amelanchier alnifolia Nutt.). Journal of Agricultural and Food Chemistry, 2015, 63, 1601-1614.	5.2	22
46	High-Performance Liquid Chromatography Determination of Red Wine Tannin Stickiness. Journal of Agricultural and Food Chemistry, 2014, 62, 6626-6631.	5.2	21
47	Understanding the Relationship between Red Wine Matrix, Tannin Activity, and Sensory Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 9116-9123.	5.2	18
48	HPLC Retention Thermodynamics of Grape and Wine Tannins. Journal of Agricultural and Food Chemistry, 2013, 61, 4270-4277.	5.2	16
49	Optimization ofin VitroFlux Through Hairless Mouse Skin of Cidofovir, a Potent Nucleotide Analog. Journal of Pharmaceutical Sciences, 1995, 84, 750-754.	3.3	13
50	Proanthocyanidins: Extraction, Purification, and Determination of Subunit Composition by HPLC. Current Protocols in Food Analytical Chemistry, 2002, 6, I1.4.1.	0.0	7
51	Compositional Investigation of Pigmented Tannin. ACS Symposium Series, 2004, , 247-264.	0.5	7
52	Anthocyanin Addition Alters Tannin Extraction from Grape Skins in Model Solutions via Chemical Reactions. Journal of Agricultural and Food Chemistry, 2021, 69, 7687-7697.	5.2	7
53	Precipitation before Flowering Determined Effectiveness of Leaf Removal Timing and Irrigation on Wine Composition of Merlot Grapevine. Plants, 2021, 10, 1865.	3.5	6
54	The Chemistry of Red Wine Color. ACS Symposium Series, 2008, , 168-184.	0.5	3

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55	Short History of Red Wine Color. ACS Symposium Series, 2004, , 1-6.	0.5	1
56	Influence of freezing and heating conditions on grape seed flavan-3-ol extractability, oxidation, and galloylation pattern. Scientific Reports, 2022, 12, 3838.	3.3	1
57	Degradation of the antiarthritic prodrug, 3-carboxy-5-methyl-N-[4-(trifluoromethoxy)phenyl]-4-isoxazolecarboxamid e, in aqueous solution. Pharmaceutical Research, 1994, 11, 345-348.	3.5	0
58	Wine color. , 2022, , 97-132.		0