

John P Moore

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

49 papers	1,446 citations	21 h-index	37 g-index
60 ext. papers	1,817 ext. citations	5.8 avg, IF	4.64 L-index

#	Paper	IF	Citations
49	The effect of enzyme treatment on polyphenol and cell wall polysaccharide extraction from the grape berry and subsequent sensory attributes in Cabernet Sauvignon wines.. <i>Food Chemistry</i> , 2022 , 385, 132645	8.5	0
48	Commercial Yeast Strains Expressing Polygalacturonase and Glucanase Unravel the Cell Walls of Chardonnay Grape Pomace. <i>Biology</i> , 2022 , 11, 664	4.9	
47	Untangling the impact of red wine maceration times on wine ageing. A multidisciplinary approach focusing on extended maceration in Shiraz wines. <i>Food Research International</i> , 2021 , 150, 110697	7	0
46	Tracking cell wall changes in wine and table grapes undergoing Botrytis cinerea infection using glycan microarrays. <i>Annals of Botany</i> , 2021 , 128, 527-543	4.1	1
45	The Influence of Hydrolytic Enzymes on Tannin Adsorption-Desorption onto Grape Cell Walls in a Wine-Like Matrix. <i>Molecules</i> , 2021 , 26,	4.8	2
44	Root cap-derived cells and mucilage: a protective network at the root tip. <i>Protoplasma</i> , 2021 , 258, 1179-1185	3.185	2
43	Differences in berry skin and pulp cell wall polysaccharides from ripe and overripe Shiraz grapes evaluated using glycan profiling reveals extensin-rich flesh. <i>Food Chemistry</i> , 2021 , 363, 130180	8.5	1
42	The phenolic profile extracted from the desiccation-tolerant medicinal shrub Myrothamnus flabellifolia using Natural Deep Eutectic Solvents varies according to the solvation conditions. <i>Phytochemistry</i> , 2020 , 173, 112323	4	15
41	Analysis of Plant Cell Walls Using High-Throughput Profiling Techniques with Multivariate Methods. <i>Methods in Molecular Biology</i> , 2020 , 2149, 327-337	1.4	
40	The impact of carbohydrate-active enzymes on mediating cell wall polysaccharide-tannin interactions in a wine-like matrix. <i>Food Research International</i> , 2020 , 129, 108889	7	7
39	Overexpression of VviPGIP1 and NtCAD14 in Tobacco Screened Using Glycan Microarrays Reveals Cell Wall Reorganisation in the Absence of Fungal Infection. <i>Vaccines</i> , 2020 , 8,	5.3	1
38	Tracking polysaccharides during white winemaking using glycan microarrays reveals glycoprotein-rich sediments. <i>Food Research International</i> , 2019 , 123, 662-673	7	3
37	Root extracellular traps versus neutrophil extracellular traps in host defence, a case of functional convergence?. <i>Biological Reviews</i> , 2019 , 94, 1685-1700	13.5	16
36	Metabolomic Profiling of the Desiccation-Tolerant Medicinal Shrub Indicates Phenolic Variability Across Its Natural Habitat: Implications for Tea and Cosmetics Production. <i>Molecules</i> , 2019 , 24,	4.8	11
35	Weighted Gene Co-expression Network Analysis (WGCNA) Reveals the Hub Role of Protein Ubiquitination in the Acquisition of Desiccation Tolerance in Boea hygrometrica. <i>Plant and Cell Physiology</i> , 2019 , 60, 2707-2719	4.9	11
34	Metabolomics as a complement to phylogenetics for assessing intraspecific boundaries in the desiccation-tolerant medicinal shrub Myrothamnus flabellifolia (Myrothamnaceae). <i>Phytochemistry</i> , 2019 , 159, 127-136	4	13
33	Deconstructing Wine Grape Cell Walls with Enzymes During Winemaking: New Insights from Glycan Microarray Technology. <i>Molecules</i> , 2019 , 24,	4.8	23

32	Investigating the relationship between cell wall polysaccharide composition and the extractability of grape phenolic compounds into Shiraz wines. Part II: Extractability during fermentation into wines made from grapes of different ripeness levels. <i>Food Chemistry</i> , 2019 , 278, 26-35	8.5	22
31	Investigating the relationship between grape cell wall polysaccharide composition and the extractability of phenolic compounds into Shiraz wines. Part I: Vintage and ripeness effects. <i>Food Chemistry</i> , 2019 , 278, 36-46	8.5	21
30	Plant Immunity Is Compartmentalized and Specialized in Roots. <i>Frontiers in Plant Science</i> , 2018 , 9, 1692	6.2	35
29	Combining hydrothermal pretreatment with enzymes de-pectinates and exposes the innermost xyloglucan-rich hemicellulose layers of wine grape pomace. <i>Food Chemistry</i> , 2017 , 232, 340-350	8.5	15
28	The Brassicaceae species <i>Heliophila coronopifolia</i> produces root border-like cells that protect the root tip and secrete defensin peptides. <i>Annals of Botany</i> , 2017 , 119, 803-813	4.1	11
27	Dissecting the polysaccharide-rich grape cell wall matrix using recombinant pectinases during winemaking. <i>Carbohydrate Polymers</i> , 2016 , 152, 510-519	10.3	24
26	Endoplasmic Reticulum Body-Related Gene Expression in Different Root Zones of Arabidopsis Isolated by Laser-Assisted Microdissection. <i>Plant Genome</i> , 2016 , 9, plantgenome2015.08.0076	4.4	8
25	Effect of Commercial Enzymes on Berry Cell Wall Deconstruction in the Context of Intravineyard Ripeness Variation under Winemaking Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3862-72	5.7	13
24	Dissecting the polysaccharide-rich grape cell wall changes during winemaking using combined high-throughput and fractionation methods. <i>Carbohydrate Polymers</i> , 2015 , 133, 567-77	10.3	37
23	Profiling the Hydrolysis of Isolated Grape Berry Skin Cell Walls by Purified Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8267-74	5.7	18
22	A multivariate approach using attenuated total reflectance mid-infrared spectroscopy to measure the surface mannoproteins and β -glucans of yeast cell walls during wine fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10054-63	5.7	10
21	Following the compositional changes of fresh grape skin cell walls during the fermentation process in the presence and absence of maceration enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2798-810	5.7	37
20	Profiling the main cell wall polysaccharides of grapevine leaves using high-throughput and fractionation methods. <i>Carbohydrate Polymers</i> , 2014 , 99, 190-8	10.3	26
19	Pectic-(1,4)-galactan, extensin and arabinogalactan-protein epitopes differentiate ripening stages in wine and table grape cell walls. <i>Annals of Botany</i> , 2014 , 114, 1279-94	4.1	43
18	Structural characterization of arabinoxylans from two African plant species <i>Eragrostis nindensis</i> and <i>Eragrostis tef</i> using various mass spectrometric methods. <i>Rapid Communications in Mass Spectrometry</i> , 2014 , 28, 908-16	2.2	10
17	Overexpression of the grapevine PGIP1 in tobacco results in compositional changes in the leaf arabinoxylloglucan network in the absence of fungal infection. <i>BMC Plant Biology</i> , 2013 , 13, 46	5.3	23
16	Arabinose-rich polymers as an evolutionary strategy to plasticize resurrection plant cell walls against desiccation. <i>Planta</i> , 2013 , 237, 739-54	4.7	98
15	A Systems-Based Molecular Biology Analysis of Resurrection Plants for Crop and Forage Improvement in Arid Environments 2012 , 399-418		6

14	Profiling the main cell wall polysaccharides of tobacco leaves using high-throughput and fractionation techniques. <i>Carbohydrate Polymers</i> , 2012 , 88, 939-949	10.3	29
13	An ultrastructural investigation of the surface microbiota present on the leaves and reproductive structures of the resurrection plant <i>Myrothamnus flabellifolia</i> . <i>South African Journal of Botany</i> , 2011 , 77, 485-491	2.9	0
12	Programming desiccation-tolerance: from plants to seeds to resurrection plants. <i>Current Opinion in Plant Biology</i> , 2011 , 14, 340-5	9.9	121
11	Inhibition of HIV-1 and M-MLV reverse transcriptases by a major polyphenol (3,4,5 tri-O-galloylquinic acid) present in the leaves of the South African resurrection plant, <i>Myrothamnus flabellifolia</i> . <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2011 , 26, 843-53	5.6	13
10	Tracking the Careers of Grape and Wine Polymers Using Biotechnology and Systems Biology 2010 , 389-406		
9	Towards a systems-based understanding of plant desiccation tolerance. <i>Trends in Plant Science</i> , 2009 , 14, 110-7	13.1	144
8	Adaptations of higher plant cell walls to water loss: drought vs desiccation. <i>Physiologia Plantarum</i> , 2008 , 134, 237-45	4.6	174
7	A role for pectin-associated arabinans in maintaining the flexibility of the plant cell wall during water deficit stress. <i>Plant Signaling and Behavior</i> , 2008 , 3, 102-4	2.5	82
6	Wine biotechnology in South Africa: towards a systems approach to wine science. <i>Biotechnology Journal</i> , 2008 , 3, 1355-67	5.6	4
5	An overview of the biology of the desiccation-tolerant resurrection plant <i>Myrothamnus flabellifolia</i> . <i>Annals of Botany</i> , 2007 , 99, 211-7	4.1	60
4	Desiccation-induced ultrastructural and biochemical changes in the leaves of the resurrection plant <i>Myrothamnus flabellifolia</i> . <i>Australian Journal of Botany</i> , 2007 , 55, 482	1.2	27
3	Response of the leaf cell wall to desiccation in the resurrection plant <i>Myrothamnus flabellifolius</i> . <i>Plant Physiology</i> , 2006 , 141, 651-62	6.6	105
2	The predominant polyphenol in the leaves of the resurrection plant <i>Myrothamnus flabellifolius</i> , 3,4,5 tri-O-galloylquinic acid, protects membranes against desiccation and free radical-induced oxidation. <i>Biochemical Journal</i> , 2005 , 385, 301-8	3.8	87
1	The South African and Namibian populations of the resurrection plant <i>Myrothamnus flabellifolius</i> are genetically distinct and display variation in their galloylquinic acid composition. <i>Journal of Chemical Ecology</i> , 2005 , 31, 2823-34	2.7	29