

Yasmina Sultanbawa

List of Publications by Year in descending order

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150
papers

2,480
citations

172443

29
h-index

276858

41
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153
all docs

153
docs citations

153
times ranked

2571
citing authors

#	ARTICLE	IF	CITATIONS
1	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2845-2853.	10.3	30
2	Proximate composition, functional and antimicrobial properties of wild harvest <i>Terminalia carpentariae</i> fruit. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 582-589.	3.2	9
3	Effect of solvents on curcumin as a photosensitizer and its ability to inactivate <i>Aspergillus flavus</i> and reduce aflatoxin B1 in maize kernels and flour. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16169.	2.0	6
4	Curcumin-Based Photosensitization, a Green Treatment in Inactivating <i>Aspergillus flavus</i> Spores in Peanuts. <i>Foods</i> , 2022, 11, 354.	4.3	3
5	Metabolomic and chemometric profiles of ten southern African indigenous fruits. <i>Food Chemistry</i> , 2022, 381, 132244.	8.2	12
6	Biochemical composition and aroma of <i>Melaleuca citrolens</i> Barlow (Myrtaceae) leaves from different regions of Australian Northern Territory. <i>South African Journal of Botany</i> , 2022, 145, 78-84.	2.5	4
7	A Comparison of Bioactive Metabolites, Antinutrients, and Bioactivities of African Pumpkin Leaves (<i>Momordica balsamina</i> L.) Cooked by Different Culinary Techniques. <i>Molecules</i> , 2022, 27, 1901.	3.8	7
8	Future flavours from the past: Sensory and nutritional profiles of green plum (<i>Buchanania obovata</i>), red bush apple (<i>Syzygium suborbiculare</i>) and wild peach (<i>Terminalia carpentariae</i>) from East Arnhem Land, Australia. <i>Future Foods</i> , 2022, 5, 100136.	5.4	5
9	Enhanced nutritional and phytochemical profiles of selected underutilized fruits, vegetables, and legumes. <i>Current Opinion in Food Science</i> , 2022, 46, 100853.	8.0	6
10	Bioactive Anthocyanins in Selected Fruits – A Foodomics Approach. , 2021, , 77-104.		2
11	The use of vibrational spectroscopy to predict vitamin C in Kakadu plum powders (<i>Terminalia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 3208-3213.	3.5	13
12	An Infrared Analysis of <i>Terminalia ferdinandiana</i> Exell [Combretaceae] Fruit and Leaves – Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. <i>Food Analytical Methods</i> , 2021, 14, 423-429.	2.6	3
13	Biochemical, antioxidant and sensory evaluation of <i>Davidsonia pruriens</i> and <i>Davidsoina jerseyana</i> fruit infusion. <i>Food Chemistry</i> , 2021, 342, 128349.	8.2	10
14	Impact of Curcumin-Mediated Photosensitization on Fungal Growth, Physicochemical Properties and Nutritional Composition in Australian Grown Strawberry. <i>Food Analytical Methods</i> , 2021, 14, 465-472.	2.6	9
15	The impact of commercial prebiotics on the growth, survival and nisin production by <i>Lactococcus lactis</i> 537 in milk. <i>LWT - Food Science and Technology</i> , 2021, 137, 110356.	5.2	8
16	Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 247, 119121.	3.9	8
17	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. <i>CYTA - Journal of Food</i> , 2021, 19, 183-189.	1.9	5
18	Ethnic Foodomics: Metabolomics Studies of Ethnic Foods. , 2021, , 184-196.		1

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19	Effect of solid-state fermented and enzyme-supplemented lupins on performance and ileal amino acid digestibility in broiler chickens. <i>Animal Production Science</i> , 2021, 61, 1449-1459.	1.3	2
20	<i>Tecticornia</i> sp. (Samphire)â€™A Promising Underutilized Australian Indigenous Edible Halophyte. <i>Frontiers in Nutrition</i> , 2021, 8, 607799.	3.7	10
21	Plant-Based Phenolic Molecules as Natural Preservatives in Comminuted Meats: A Review. <i>Antioxidants</i> , 2021, 10, 263.	5.1	71
22	Nutritional, antiâ€™nutritional, antioxidant, physicochemical and functional characterization of Australian acacia seed: effect of species and regions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4681-4690.	3.5	19
23	Unlocking the Secrets of <i>Terminalia</i> Kernels Using Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2021, 75, 000370282199213.	2.2	1
24	Effect of Storage on the Nutritional Quality of Queen Garnet Plum. <i>Foods</i> , 2021, 10, 352.	4.3	9
25	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruitâ€™Kakadu Plum (<i>Terminalia ferdinandiana</i>). <i>Sensors</i> , 2021, 21, 1413.	3.8	10
26	Mid-Infrared Spectroscopy as a Rapid Tool to Qualitatively Predict the Effects of Species, Regions and Roasting on the Nutritional Composition of Australian Acacia Seed Species. <i>Molecules</i> , 2021, 26, 1879.	3.8	4
27	Effects of drying methods and maltodextrin on vitamin C and quality of <i>Terminalia ferdinandiana</i> fruit powder, an emerging Australian functional food ingredient. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5132-5141.	3.5	13
28	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (<i>Terminalia ferdinandiana</i>). <i>Proceedings (mdpi)</i> , 2021, 68, 19.	0.2	0
29	High throughput screening to determine the antibacterial activity of <i>Terminalia ferdinandiana</i> (Kakadu) Tj ETQq1 1 0,784314,rgBT /Over	1.6	
30	The Inactivation by Curcumin-Mediated Photosensitization of <i>Botrytis cinerea</i> Spores Isolated from Strawberry Fruits. <i>Toxins</i> , 2021, 13, 196.	3.4	10
31	Responsive small-molecule luminescence probes for sulfite/bisulfite detection in food samples. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 136, 116199.	11.4	81
32	Can Infrared Spectroscopy Detect Adulteration of Kakadu Plum (<i>Terminalia ferdinandiana</i>) Dry Powder with Synthetic Ascorbic Acid?. <i>Food Analytical Methods</i> , 2021, 14, 1936-1942.	2.6	6
33	Measurement of total soluble solids and moisture in puree and dry powder of Kakadu plum (<i>Terminalia ferdinandiana</i>) samples using hand-held near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2021, 29, 201-206.	1.5	4
34	Performance and ileal amino acid digestibility in broilers fed diets containing solid-state fermented and enzyme-supplemented canola meals. <i>Animal Feed Science and Technology</i> , 2021, 275, 114876.	2.2	5
35	Post-harvest fungal occurrence on commercial strawberry cultivars grown in Australia: impact of phytochemical composition. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3811-3822.	3.2	2
36	Biochemical basis of resistance to pod borer (<i>Helicoverpa armigera</i>) in Australian wild relatives of pigeonpea. , 2021, 3, e101.		3

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37	Nutritional analysis, volatile composition, antimicrobial and antioxidant properties of Australian green ants (<i>Oecophylla smaragdina</i>). <i>Future Foods</i> , 2021, 3, 100007.	5.4	5
38	The Measurement of Antioxidant Capacity and Colour Attributes in Wild Harvest Samphire (<i>Tecticornia</i> sp.) Samples Using Mid-infrared Spectroscopy. <i>Food Analytical Methods</i> , 2021, 14, 2328-2334.	2.6	2
39	Influence of Different Types of Drying Methods on Color Properties, Phenolic Metabolites and Bioactivities of Pumpkin Leaves of var. Butternut squash (<i>Cucurbita moschata</i> Duchesne ex Poir). <i>Frontiers in Nutrition</i> , 2021, 8, 694649.	3.7	8
40	Effect of Freeze Drying and Simulated Gastrointestinal Digestion on Phenolic Metabolites and Antioxidant Property of the Natal Plum (<i>Carissa macrocarpa</i>). <i>Foods</i> , 2021, 10, 1420.	4.3	25
41	Effect of Photosensitization Mediated by Curcumin on Carotenoid and Aflatoxin Content in Different Maize Varieties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5902.	2.5	9
42	Determination of Ellagic Acid, Punicalagin, and Castalagin from <i>Terminalia ferdinandiana</i> (Kakadu) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.6	8
43	Impact of polyphenol-rich extracts of <i>Terminalia ferdinandiana</i> fruits and seeds on viability of human intestinal and liver cells in vitro. <i>Food Chemistry Molecular Sciences</i> , 2021, 2, 100024.	2.1	4
44	The effect of maturity and season on health-related bioactive compounds in wild harvested fruit of <i>Terminalia ferdinandiana</i> (Exell). <i>International Journal of Food Science and Technology</i> , 2021, 56, 6431-6442.	2.7	8
45	Antimicrobial Activity of Nanoencapsulated Essential Oils of <i>Tasmania lanceolata</i> , <i>Backhousia citriodora</i> and <i>Syzygium anisatum</i> against Weak-Acid Resistant <i>Zygosaccharomyces bailii</i> in Clear Apple Juice. <i>Beverages</i> , 2021, 7, 67.	2.8	7
46	A practical chemometric approach using UPLC-QTOF/MS tool to investigate three varieties of pumpkin species and in vitro bioactivities. <i>Food Bioscience</i> , 2021, 43, 101229.	4.4	3
47	Hydrolysable tannins in <i>Terminalia ferdinandiana</i> Exell fruit powder and comparison of their functional properties from different solvent extracts. <i>Food Chemistry</i> , 2021, 358, 129833.	8.2	19
48	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana (<i>Musa Cavendish</i>). <i>International Journal of Food Science and Technology</i> , 2021, 56, 2621-2627.	2.7	3
49	Extraction optimisation, hydrolysis, antioxidant properties and bioaccessibility of phenolic compounds in Natal plum fruit (<i>Carissa Macrocarpa</i>). <i>Food Bioscience</i> , 2021, 44, 101425.	4.4	18
50	Cooking African Pumpkin Leaves (<i>Momordica balsamina</i> L.) by Stir-Frying Improved Bioactivity and Bioaccessibility of Metabolites—Metabolomic and Chemometric Approaches. <i>Foods</i> , 2021, 10, 2890.	4.3	7
51	Anti-Yeast Synergistic Effects and Mode of Action of Australian Native Plant Essential Oils. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10670.	2.5	4
52	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (<i>Terminalia ferdinandiana</i>). <i>Proceedings (mdpi)</i> , 2021, 70, 48.	0.2	1
53	The Framework for Responsible Research With Australian Native Plant Foods: A Food Chemist's Perspective. <i>Frontiers in Nutrition</i> , 2021, 8, 738627.	3.7	2
54	Editorial: Food and Nutrition Security: Underutilized Plant and Animal-Based Foods. <i>Frontiers in Nutrition</i> , 2021, 8, 821388.	3.7	1

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55	In vitro Bioaccessibility and Intestinal Absorption of Selected Bioactive Compounds in Terminalia ferdinandiana. <i>Frontiers in Nutrition</i> , 2021, 8, 818195.	3.7	8
56	Advances in fingerprint and rapid methods for improved traceability in agri-food supply chains. <i>Burleigh Dodds Series in Agricultural Science</i> , 2021, , 29-42.	0.2	0
57	<i>Terminalia ferdinandiana</i> , a traditional medicinal plant of Australia, alleviates hydrogen peroxide induced oxidative stress and inflammation, <i>in vitro</i> . <i>Journal of Complementary and Integrative Medicine</i> , 2020, 17, .	0.9	16
58	A New Method for the Authentication of Australian Honey. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
59	Impact of Photosensitization on Physicochemical Properties in Strawberries. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
60	Antimicrobial Activity and Ellagitannins from Terminalia Ferdinandiana. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	1
61	Exploring the Nutritional Profile and Bioactive Potential of Australian Grown Saltbush (<i>Atriplex</i> sp.). <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	2
62	The Effect of Post-Harvest Storage on the Physicochemical Properties and Phytochemical Content of Queen Garnet Plum. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
63	Optimizing the Antimicrobial Activity of Tasmanian Pepper Leaf Oil Emulsion as a Natural Preservative for Capsicum. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
64	Photosensitization, a Green Treatment for the Inactivation of <i>Aspergillus Flavus</i> in Peanuts Mediated by Curcumin. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
65	Effect of Photosensitization on Inactivation of <i>Aspergillus flavus</i> in Maize. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
66	Exploring the Nutritional and Functional Properties of Two Understudied Australian Endemic Plants: <i>Diploglottis bracteata</i> and <i>Syzygium aqueum</i> . <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
67	Understanding the Metabolic Fate and Bioactivity of Dietary Anthocyanins. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	1
68	Acacia seed proteins: Low or high quality? A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 21-43.	11.7	18
69	Kakadu Plum (<i>Terminalia ferdinandiana</i>) as a Sustainable Indigenous Agribusiness. <i>Economic Botany</i> , 2020, 74, 74-91.	1.7	26
70	Nutritional Value and Antimicrobial Activity of <i>Pittosporum angustifolium</i> (Gumby Gumby), an Australian Indigenous Plant. <i>Foods</i> , 2020, 9, 887.	4.3	12
71	Comparison of Phenolic Compounds, Carotenoids, Amino Acid Composition, In Vitro Antioxidant and Anti-Diabetic Activities in the Leaves of Seven Cowpea (<i>Vigna unguiculata</i>) Cultivars. <i>Foods</i> , 2020, 9, 1285.	4.3	37
72	Phytochemical and Nutritional Quality Changes During Irrigation and Postharvest Processing of the Underutilized Vegetable African Nightshade. <i>Frontiers in Nutrition</i> , 2020, 7, 576532.	3.7	11

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73	Impact of Household Cooking Techniques on African Nightshade and Chinese Cabbage on Phenolic Compounds, Antinutrients, in vitro Antioxidant, and Î ² -Glucosidase Activity. <i>Frontiers in Nutrition</i> , 2020, 7, 580550.	3.7	13
74	Effect of sample presentation on the near infrared spectra of wild harvest Kakadu plum fruits (<i>Terminalia ferdinandiana</i>). <i>Infrared Physics and Technology</i> , 2020, 111, 103560.	2.9	7
75	Interactions Between Phytochemicals and Minerals in <i>Terminalia ferdinandiana</i> and Implications for Mineral Bioavailability. <i>Frontiers in Nutrition</i> , 2020, 7, 598219.	3.7	13
76	Physicochemical, Microbiological and Functional Properties of Camelina Meal Fermented in Solid-State Using Food Grade <i>Aspergillus Fungi</i> . <i>Fermentation</i> , 2020, 6, 44.	3.0	9
77	An insight into curcuminâ€based photosensitization as a promising and green food preservation technology. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1727-1759.	11.7	51
78	A Mid Infrared (MIR) Spectroscopy Study of the Composition of Edible Australian Green Ants (<i>Oecophylla smaragdina</i>)â€a Qualitative Study. <i>Food Analytical Methods</i> , 2020, 13, 1627-1633.	2.6	4
79	A Practical Approach on the Combination of GC-MS and Chemometric Tools to Study Australian Edible Green Ants. <i>Food Analytical Methods</i> , 2020, 13, 1475-1481.	2.6	3
80	Effects of Different Drying Methods on Untargeted Phenolic Metabolites, and Antioxidant Activity in Chinese Cabbage (<i>Brassica rapa</i> L. subsp. <i>chinensis</i>) and Nightshade (<i>Solanum retroflexum</i> Dun.). <i>Molecules</i> , 2020, 25, 1326.	3.8	46
81	Enhancement of the phytonutrient content of a gluten-free soup using a composite of vegetables. <i>International Journal of Food Properties</i> , 2020, 23, 1051-1065.	3.0	4
82	Effect of solid-state fermentation on proximate composition, anti-nutritional factor, microbiological and functional properties of lupin flour. <i>Food Chemistry</i> , 2020, 315, 126238.	8.2	76
83	Enrichment of Mango Fruit Leathers with Natal Plum (<i>Carissa macrocarpa</i>) Improves Their Phytochemical Content and Antioxidant Properties. <i>Foods</i> , 2020, 9, 431.	4.3	6
84	Solid-state fermentation of canola meal with <i>Aspergillus sojae</i> , <i>Aspergillus ficuum</i> and their co-cultures: Effects on physicochemical, microbiological and functional properties. <i>LWT - Food Science and Technology</i> , 2020, 127, 109362.	5.2	36
85	Complexities in developing Australian Aboriginal enterprises based on natural resources. <i>Rangeland Journal</i> , 2020, 42, 113.	0.9	7
86	Antimicrobial Activity, Total Phenolic and Ascorbic Acid Content of <i>Terminalia Ferdinandiana</i> Leaves at Various Stages of Maturity. <i>Current Research in Nutrition and Food Science</i> , 2020, 8, 744-756.	0.8	5
87	The Nutritional Potential of the Native Australian Green Plum (<i>Buchanania obovata</i>) Compared to Other Anacardiaceae Fruit and Nuts. <i>Frontiers in Nutrition</i> , 2020, 7, 600215.	3.7	11
88	Edible Halophytesâ€A Novel Source of Functional Food Ingredients?. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	2
89	Antioxidant Rich Extracts of <i>Terminalia ferdinandiana</i> Inhibit the Growth of Foodborne Bacteria. <i>Foods</i> , 2019, 8, 281.	4.3	38
90	Solid-state fermented plant protein sources in the diets of broiler chickens: A review. <i>Animal Nutrition</i> , 2019, 5, 319-330.	5.1	73

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91	Antioxidant-Rich Extracts of Terminalia ferdinandiana Interfere with Estimation of Cell Viability. Antioxidants, 2019, 8, 191.	5.1	21
92	Promising Tropical Fruits High in Folates. Foods, 2019, 8, 363.	4.3	18
93	Introduction to the Special Issue: Foods of Plant Origin. Foods, 2019, 8, 555.	4.3	3
94	Phytochemical Characteristics and Antimicrobial Activity of Australian Grown Garlic (<i>Allium Sativum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.3	52
95	Nutritional Characteristics and Antimicrobial Activity of Australian Grown Feijoa (<i>Acca sellowiana</i>). Foods, 2019, 8, 376.	4.3	29
96	Potent and durable antibacterial activity of ZnO-dotted nanohybrids hydrothermally derived from ZnAl-layered double hydroxides. Colloids and Surfaces B: Biointerfaces, 2019, 181, 585-592.	5.0	20
97	An integrated approach for harvesting Natal plum (<i>Carissa macrocarpa</i>) for quality and functional compounds related to maturity stages. Food Chemistry, 2019, 293, 499-510.	8.2	37
98	A New Red-Emitting Fluorescence Probe for Rapid and Effective Visualization of Bisulfite in Food Samples and Live Animals. Journal of Agricultural and Food Chemistry, 2019, 67, 4375-4383.	5.2	56
99	Australian Native Plant Foods and Their Contribution to Diet Diversity. Proceedings (mdpi), 2019, 36, 111.	0.2	0
100	Kakadu Plum (<i>Terminalia Ferdinandiana</i>)â€™A Native Australian Fruit with Functional Properties. Proceedings (mdpi), 2019, 36, 114.	0.2	0
101	Nutritional Characteristics of Australian Grown Feijoa (<i>Acca sellowiana</i>) and Its Antimicrobial Activity. Proceedings (mdpi), 2019, 36, 100.	0.2	2
102	Nutritional Composition of Solid-State Fermented Camelina Meal (An Enriched Protein Source for) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.2	2
103	Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds (<i>Acacia</i> spp.): Potential Food Sources in the Arid Semi-Arid Regions. Foods, 2019, 8, 482.	4.3	22
104	Curcumin-based photosensitization inactivates <i>Aspergillus flavus</i> and reduces aflatoxin B1 in maize kernels. Food Microbiology, 2019, 82, 82-88.	4.2	38
105	High and long-term antibacterial activity against <i>Escherichia coli</i> via synergy between the antibiotic penicillin G and its carrier ZnAl layered double hydroxide. Colloids and Surfaces B: Biointerfaces, 2019, 174, 435-442.	5.0	40
106	Responsive Upconversion Nanoprobe for Backgroundâ€™Free Hypochlorous Acid Detection and Bioimaging. Small, 2019, 15, e1803712.	10.0	59
107	Cultivar-specific responses in red sweet peppers grown under shade nets and controlled-temperature plastic tunnel environment on antioxidant constituents at harvest. Food Chemistry, 2019, 275, 85-94.	8.2	16
108	Curcumin-based photosensitization: a novel and green technology to decontaminate food systems. , 2019, , .		2

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109	Formulation, characterisation and antibacterial activity of lemon myrtle and anise myrtle essential oil in water nanoemulsion. Food Chemistry, 2018, 254, 1-7.	8.2	83
110	Phytochemicals and nutritional composition in accessions of Kei-apple (<i>Dovyalis caffra</i>): Southern African indigenous fruit. Food Chemistry, 2018, 253, 37-45.	8.2	33
111	Deficit irrigation improves phenolic content and antioxidant activity in leafy lettuce varieties. Food Science and Nutrition, 2018, 6, 334-341.	3.4	37
112	Extraction and characterization of a novel Terminalia pectin. Food Science and Biotechnology, 2018, 27, 65-71.	2.6	11
113	Mechanism of Action against Food Spoilage Yeasts and Bioactivity of <i>Tasmania lanceolata</i> , <i>Backhousia citriodora</i> and <i>Syzygium anisatum</i> Plant Solvent Extracts. Foods, 2018, 7, 179.	4.3	22
114	Biochemical and functional properties of indigenous Australian herbal infusions. Food Bioscience, 2018, 26, 133-138.	4.4	12
115	<i>Buchanania obovata</i> : An Australian Indigenous food for diet diversification. Nutrition and Dietetics, 2018, 75, 527-532.	1.8	12
116	Chemical and Nutritional Composition of Terminalia ferdinandiana (Kakadu Plum) Kernels: A Novel Nutrition Source. Foods, 2018, 7, 60.	4.3	25
117	<i>Buchanania obovata</i> : Functionality and Phytochemical Profiling of the Australian Native Green Plum. Foods, 2018, 7, 71.	4.3	5
118	Metabolites Identified during Varied Doses of <i>Aspergillus</i> Species in Zea mays Grains, and Their Correlation with Aflatoxin Levels. Toxins, 2018, 10, 187.	3.4	11
119	Impact of transportation, storage, and retail shelf conditions on lettuce quality and phytonutrients losses in the supply chain. Food Science and Nutrition, 2018, 6, 1527-1536.	3.4	18
120	The effect of photosensitization mediated by curcumin on storage life of fresh date (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	5.5	36
121	A comprehensive review on beneficial dietary phytochemicals in common traditional Southern African leafy vegetables. Food Science and Nutrition, 2018, 6, 714-727.	3.4	29
122	X-ray fluorescence imaging of metals and metalloids in biological systems. American Journal of Nuclear Medicine and Molecular Imaging, 2018, 8, 169-188.	1.0	13
123	Physico-chemical characteristics and fungal profile of four Saudi fresh date (<i>Phoenix dactylifera</i> L.) cultivars. Food Chemistry, 2017, 221, 644-649.	8.2	10
124	A novel photosensitization treatment for the inactivation of fungal spores and cells mediated by curcumin. Journal of Photochemistry and Photobiology B: Biology, 2017, 173, 301-306.	3.8	58
125	Unique Flavours from Australian Native Plants. , 2017, , 265-274.		1
126	Betalain rich functional extract with reduced salts and nitrate content from red beetroot (Beta) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	8.2	43

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127	Near Infrared Spectrometry for Rapid Non-Invasive Modelling of <i>Aspergillus</i> -Contaminated Maturing Kernels of Maize (<i>Zea mays</i> L.). <i>Agriculture (Switzerland)</i> , 2017, 7, 77.	3.1	12
128	Lemon Myrtle (<i>Backhousia citriodora</i>) Oils. , 2016, , 517-521.		6
129	Anise Myrtle (<i>Syzygium anisatum</i>) Oils. , 2016, , 215-219.		7
130	Tasmanian Pepper Leaf (<i>Tasmania lanceolata</i>) Oils. , 2016, , 819-823.		3
131	Essential Oils in Food Applications. , 2016, , 155-160.		2
132	Physicochemical assessment and bioactive properties of condensed distillers solubles, a by-product from the sorghum bio-fuel industry. <i>Journal of Cereal Science</i> , 2016, 72, 10-15.	3.7	6
133	Organic acids in Kakadu plum (<i>Terminalia ferdinandiana</i>): The good (ellagic), the bad (oxalic) and the uncertain (ascorbic). <i>Food Research International</i> , 2016, 89, 237-244.	6.2	45
134	Tools for Defusing a Major Global Food and Feed Safety Risk: Nonbiological Postharvest Procedures To Decontaminate Mycotoxins in Foods and Feeds. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8959-8972.	5.2	42
135	Processing of Native Plant Foods and Ingredients. <i>Traditional Herbal Medicines for Modern Times</i> , 2016, , 295-307.	0.1	0
136	<i>In vitro</i> experimental environments lacking or containing soil disparately affect competition experiments of <i>Aspergillus flavus</i> and co-occurring fungi in maize grains. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1241-1253.	2.3	5
137	Measuring free ellagic acid: influence of extraction conditions on recovery by studying solubility and UV-Visible spectra. <i>Chemical Papers</i> , 2016, 70, .	2.2	4
138	Measuring the three forms of ellagic acid: suitability of extraction solvents. <i>Chemical Papers</i> , 2016, 70, .	2.2	11
139	Inactivation of <i>Aspergillus flavus</i> spores by curcumin-mediated photosensitization. <i>Food Control</i> , 2016, 59, 708-713.	5.5	58
140	Antimicrobial Activity of Royal Jelly. <i>Anti-Infective Agents</i> , 2015, 13, 50-59.	0.4	24
141	Combinations of plant-derived compounds against <i>Campylobacter</i> in vitro. <i>Journal of Applied Poultry Research</i> , 2015, 24, 352-363.	1.2	18
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