

André de Villiers

List of Publications by Year in descending order

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Version: 2024-02-01

82
papers

3,445
citations

109321

35
h-index

149698

56
g-index

83
all docs

83
docs citations

83
times ranked

3219
citing authors

#	ARTICLE	IF	CITATIONS
1	Comprehensive two-dimensional temperature-responsive \tilde{A} — reversed phase liquid chromatography for the analysis of wine phenolics. <i>Talanta</i> , 2022, 236, 122889.	5.5	17
2	Application of direct injection-ion mobility spectrometry-mass spectrometry (DI-IMS-MS) for the analysis of phenolics in honeybush and rooibos tea samples. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104308.	3.9	7
3	Alkaloids from the <i>Crinum variable</i> (Amaryllidaceae)- including a full house of lycorine and its acylated derivatives. <i>South African Journal of Botany</i> , 2022, 146, 503-508.	2.5	1
4	Identity confirmation of anthocyanins in berries by LC-“DAD”-IM-“QTOFMS. <i>Electrophoresis</i> , 2021, 42, 473-481.	2.4	10
5	Recent applications of ion mobility spectrometry in natural product research. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 195, 113846.	2.8	32
6	Comprehensive off-line CCC \tilde{A} — LC-“DAD”-MS separation of <i>Cyclopia pubescens</i> Eckl. & Zeyh. phenolic compounds and structural elucidation of isolated compounds. <i>Phytochemical Analysis</i> , 2021, 32, 347-361.	2.4	4
7	Shelf-Life Stability of Ready-to-Use Green Rooibos Iced Tea Powder-“Assessment of Physical, Chemical, and Sensory Properties. <i>Molecules</i> , 2021, 26, 5260.	3.8	8
8	New dihydroxycucurbitacin D's from the Namib desert endemic plant <i>Acanthosicyos horridus</i> (Inara). <i>FÄ-toterapÄ-Ä</i> , 2021, 155, 105041.	2.2	0
9	Ultra-high pressure liquid chromatography coupled to travelling wave ion mobility-time of flight mass spectrometry for the screening of pharmaceutical metabolites in wastewater samples: Application to antiretrovirals. <i>Journal of Chromatography A</i> , 2021, 1660, 462650.	3.7	6
10	Detailed Phenolic Characterization of <i>Protea</i> Pure and Hybrid Cultivars by Liquid Chromatography-“Ion Mobility”-High Resolution Mass Spectrometry (LC-IM-HR-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 485-502.	5.2	20
11	Pharmaceutical impurity analysis by comprehensive two-dimensional temperature responsive \tilde{A} —reversed phase liquid chromatography. <i>Journal of Chromatography A</i> , 2020, 1630, 461561.	3.7	18
12	Parallel gradients in comprehensive multidimensional liquid chromatography enhance utilization of the separation space and the degree of orthogonality when the separation mechanisms are correlated. <i>Journal of Chromatography A</i> , 2020, 1628, 461452.	3.7	12
13	Deciphering the chemical instability of sphaeropsidin A under physiological conditions - degradation studies and structural elucidation of the major metabolite. <i>Organic and Biomolecular Chemistry</i> , 2020, 18, 8147-8160.	2.8	0
14	Application of Metabolomics Tools to Determine Possible Biomarker Metabolites Linked to Leaf Blackening in <i>Protea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12595-12605.	5.2	3
15	Comprehensive analysis of chestnut tannins by reversed phase and hydrophilic interaction chromatography coupled to ion mobility and high resolution mass spectrometry. <i>Analytica Chimica Acta</i> , 2019, 1088, 150-167.	5.4	20
16	Comprehensive analysis of tara tannins by reversed-phase and hydrophilic interaction chromatography coupled to ion mobility and high-resolution mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 6329-6341.	3.7	9
17	Genotypic variation in phenolic composition of <i>Cyclopia pubescens</i> (honeybush tea) seedling plants. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 129-137.	3.9	11
18	Simultaneous quantification of commonly prescribed antiretroviral drugs and their selected metabolites in aqueous environmental samples by direct injection and solid phase extraction liquid chromatography - tandem mass spectrometry. <i>Chemosphere</i> , 2019, 220, 983-992.	8.2	62

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19	Application of Kinetically Optimised Online HILIC—RP-LC Methods Hyphenated to High Resolution MS for the Analysis of Natural Phenolics. <i>Chromatographia</i> , 2019, 82, 181-196.	1.3	25
20	Enhancing the Possibilities of Comprehensive Two-Dimensional Liquid Chromatography through Hyphenation of Purely Aqueous Temperature-Responsive and Reversed-Phase Liquid Chromatography. <i>Analytical Chemistry</i> , 2018, 90, 4961-4967.	6.5	22
21	Detailed qualitative analysis of honeybush tea (<i>Cyclopia</i> spp.) volatiles by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry and relation with sensory data. <i>Journal of Chromatography A</i> , 2018, 1536, 137-150.	3.7	17
22	Comprehensive Three-Dimensional LC—LC—Ion Mobility Spectrometry Separation Combined with High-Resolution MS for the Analysis of Complex Samples. <i>Analytical Chemistry</i> , 2018, 90, 11643-11650.	6.5	57
23	A variable temperature ¹ H NMR and DFT study of procyanidin B2 conformational interchange. <i>Structural Chemistry</i> , 2018, 29, 1551-1564.	2.0	8
24	Predictive kinetic optimisation of hydrophilic interaction chromatography—reversed phase liquid chromatography separations: Experimental verification and application to phenolic analysis. <i>Journal of Chromatography A</i> , 2018, 1571, 107-120.	3.7	29
25	Phenolic profiling of rooibos using off-line comprehensive normal phase countercurrent chromatography—reversed phase liquid chromatography. <i>Journal of Chromatography A</i> , 2017, 1490, 102-114.	3.7	27
26	Multivariate analysis of variance of designed chromatographic data. A case study involving fermentation of rooibos tea. <i>Journal of Chromatography A</i> , 2017, 1489, 115-125.	3.7	13
27	Analysis of honeybush tea (<i>Cyclopia</i> spp.) volatiles by comprehensive two-dimensional gas chromatography using a single-stage thermal modulator. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 4127-4138.	3.7	13
28	Evaluation of capillary electrophoresis for the analysis of rooibos and honeybush tea phenolics. <i>Electrophoresis</i> , 2017, 38, 897-905.	2.4	13
29	Improved HPLC method for rooibos phenolics targeting changes due to fermentation. <i>Journal of Food Composition and Analysis</i> , 2017, 55, 20-29.	3.9	43
30	Toward automated chromatographic fingerprinting: A non-alignment approach to gas chromatography mass spectrometry data. <i>Analytica Chimica Acta</i> , 2016, 911, 42-58.	5.4	23
31	Recent advances and trends in the liquid-chromatography—mass spectrometry analysis of flavonoids. <i>Journal of Chromatography A</i> , 2016, 1430, 16-78.	3.7	155
32	Optimization of a high-resolution radical scavenging assay coupled on-line to reversed-phase liquid chromatography for antioxidant detection in complex natural extracts. <i>Journal of Separation Science</i> , 2015, 38, 724-731.	2.5	7
33	Elucidation of the different devolatilisation zones of tyre rubber pyrolysis using TGA-MS. <i>Thermochimica Acta</i> , 2015, 614, 59-61.	2.7	22
34	Comprehensive Two-Dimensional Hydrophilic Interaction Chromatography (HILIC)—Reversed-Phase Liquid Chromatography Coupled to High-Resolution Mass Spectrometry (RP-LC-UV-MS) Analysis of Anthocyanins and Derived Pigments in Red Wine. <i>Analytical Chemistry</i> , 2015, 87, 12006-12015.	6.5	72
35	Speciation of [PtIVCl _{6-n} Br _n] ²⁻ (n = 0-6) and some of their mono-aquated [PtIVCl _{5-n} Br _n (H ₂ O)] ⁻ (n = 0-5) anions in solution at low concentrations by means of ion-pairing reversed-phase ultra-high-performance liquid chromatography coupled to electrospray ion. <i>Rapid Communications in Mass Spectrometry</i> , 2014, 28, 505-519.	1.5	1
36	Combined size exclusion chromatography, supercritical fluid chromatography and electrospray ionization mass spectrometry for the analysis of complex aliphatic polyesters. <i>Journal of Chromatography A</i> , 2014, 1330, 74-81.	3.7	11

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37	Chemometric Analysis of Chromatographic Fingerprints Shows Potential of <i>Cyclopia maculata</i> (Andrews) Kies for Production of Standardized Extracts with High Xanthone Content. Journal of Agricultural and Food Chemistry, 2014, 62, 10542-10551.	5.2	31
38	Comprehensive two-dimensional liquid chromatographic analysis of anthocyanins. Journal of Chromatography A, 2014, 1359, 189-201.	3.7	57
39	Modeling of the total antioxidant capacity of rooibos (<i>Aspalathus linearis</i>) tea infusions from chromatographic fingerprints and identification of potential antioxidant markers. Journal of Chromatography A, 2014, 1366, 101-109.	3.7	21
40	Comprehensive two-dimensional liquid chromatography coupled to the ABTS radical scavenging assay: a powerful method for the analysis of phenolic antioxidants. Analytical and Bioanalytical Chemistry, 2014, 406, 4233-4242.	3.7	34
41	High-dimensional nested analysis of variance to assess the effect of production season, quality grade and steam pasteurization on the phenolic composition of fermented rooibos herbal tea. Talanta, 2013, 115, 590-599.	5.5	10
42	A new concept for variance analysis of hyphenated chromatographic data avoiding signal warping. Journal of Chromatography A, 2013, 1291, 64-72.	3.7	0
43	Hydrophilic interaction chromatographic analysis of anthocyanins. Journal of Chromatography A, 2013, 1319, 127-140.	3.7	50
44	Toward Unraveling Grape Tannin Composition: Application of Online Hydrophilic Interaction Chromatography A—Reversed-Phase Liquid Chromatography—Time-of-Flight Mass Spectrometry for Grape Seed Analysis. Analytical Chemistry, 2013, 85, 9107-9115.	6.5	60
45	Systematic optimisation and evaluation of on-line, off-line and stop-flow comprehensive hydrophilic interaction chromatography—reversed phase liquid chromatographic analysis of procyanidins, Part I: Theoretical considerations. Journal of Chromatography A, 2013, 1289, 58-68.	3.7	62
46	Systematic optimisation and evaluation of on-line, off-line and stop-flow comprehensive hydrophilic interaction chromatography—reversed phase liquid chromatographic analysis of procyanidins. Part II: Application to cocoa procyanidins. Journal of Chromatography A, 2013, 1289, 69-79.	3.7	46
47	Analytical techniques for wine analysis: An African perspective; a review. Analytica Chimica Acta, 2012, 730, 2-23.	5.4	78
48	Variation in Phenolic Content and Antioxidant Activity of Fermented Rooibos Herbal Tea Infusions: Role of Production Season and Quality Grade. Journal of Agricultural and Food Chemistry, 2012, 60, 9171-9179.	5.2	56
49	Food Ingredient Extracts of <i>Cyclopia subternata</i> (Honeybush): Variation in Phenolic Composition and Antioxidant Capacity. Molecules, 2012, 17, 14602-14624.	3.8	101
50	Comprehensive two-dimensional liquid chromatographic analysis of rooibos (<i>Aspalathus linearis</i>) phenolics. Journal of Separation Science, 2012, 35, 1808-1820.	2.5	72
51	Kinetic optimisation of the reversed phase liquid chromatographic separation of rooibos tea (<i>Aspalathus linearis</i>) phenolics on conventional high performance liquid chromatographic instrumentation. Journal of Chromatography A, 2012, 1219, 128-139.	3.7	71
52	Advanced ultra high pressure liquid chromatography—tandem mass spectrometric methods for the screening of red wine anthocyanins and derived pigments. Journal of Chromatography A, 2012, 1235, 92-102.	3.7	45
53	Kinetic optimisation of the reversed phase liquid chromatographic separation of proanthocyanidins on sub-2µm and superficially porous phases. Journal of Chromatography A, 2012, 1236, 63-76.	3.7	18
54	Investigation of the Volatile Composition of Pinotage Wines Fermented with Different Malolactic Starter Cultures Using Comprehensive Two-Dimensional Gas Chromatography Coupled to Time-of-Flight Mass Spectrometry (GC—GC-TOF-MS). Journal of Agricultural and Food Chemistry, 2011, 59, 12732-12744.	5.2	26

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55	Fast method development of rooibos tea phenolics using a variable column length strategy. <i>Journal of Chromatography A</i> , 2011, 1218, 7347-7357.	3.7	10
56	Recent developments in the HPLC separation of phenolic compounds. <i>Journal of Separation Science</i> , 2011, 34, 854-876.	2.5	108
57	Fractionation by liquid chromatography combined with comprehensive two-dimensional gas chromatography–mass spectrometry for analysis of cyclics in oligomerisation products of Fischer–Tropsch derived light alkenes. <i>Journal of Chromatography A</i> , 2011, 1218, 3173-3179.	3.7	23
58	Comprehensive two-dimensional gas chromatography for the analysis of synthetic and crude-derived jet fuels. <i>Journal of Chromatography A</i> , 2011, 1218, 4478-4486.	3.7	84
59	Solid phase extraction in combination with comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry for the detailed investigation of volatiles in South African red wines. <i>Analytica Chimica Acta</i> , 2011, 701, 98-111.	5.4	68
60	High-efficiency high performance liquid chromatographic analysis of red wine anthocyanins. <i>Journal of Chromatography A</i> , 2011, 1218, 4660-4670.	3.7	33
61	Chemometric investigation of the volatile content of young South African wines. <i>Food Chemistry</i> , 2011, 128, 1100-1109.	8.2	33
62	Characterisation of volatile components of Pinotage wines using comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry (GC–GC–TOFMS). <i>Food Chemistry</i> , 2011, 129, 188-199.	8.2	81
63	Development of a novel solid-phase extraction, LC-MS/MS method for the analysis of ethyl carbamate in alcoholic beverages: application to South African wine and spirits. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 826-839.	2.3	36
64	Off-line comprehensive two-dimensional hydrophilic interaction–reversed phase liquid chromatographic analysis of green tea phenolics. <i>Journal of Separation Science</i> , 2010, 33, 853-863.	2.5	84
65	Comprehensive two-dimensional gas chromatography for the analysis of Fischer–Tropsch oil products. <i>Journal of Chromatography A</i> , 2010, 1217, 8334-8339.	3.7	36
66	Effect of analyte properties on the kinetic performance of liquid chromatographic separations. <i>Journal of Chromatography A</i> , 2009, 1216, 3431-3442.	3.7	34
67	High performance liquid chromatography analysis of wine anthocyanins revisited: Effect of particle size and temperature. <i>Journal of Chromatography A</i> , 2009, 1216, 3270-3279.	3.7	49
68	Investigation of the validity of the kinetic plot method to predict the performance of coupled column systems operated at very high pressures under different thermal conditions. <i>Journal of Chromatography A</i> , 2009, 1216, 3895-3903.	3.7	52
69	Off-line comprehensive 2-dimensional hydrophilic interaction–reversed phase liquid chromatography analysis of procyanidins. <i>Journal of Chromatography A</i> , 2009, 1216, 6274-6284.	3.7	96
70	Survey of 3-Alkyl-2-methoxypyrazine Content of South African Sauvignon Blanc Wines Using a Novel LC–APCI-MS/MS Method. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9347-9355.	5.2	37
71	Comprehensive two-dimensional liquid chromatography applying two parallel columns in the second dimension. <i>Journal of Chromatography A</i> , 2008, 1178, 33-42.	3.7	64
72	Stir Bar Sorptive Extraction Combined with GC-MS Analysis and Chemometric Methods for the Classification of South African Wines According to the Volatile Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4286-4296.	5.2	80

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73	High efficiency liquid chromatography on conventional columns and instrumentation by using temperature as a variable. Journal of Chromatography A, 2007, 1138, 120-131.	3.7	61
74	Method to predict and compare the influence of the particle size on the isocratic peak capacity of high-performance liquid chromatography columns. Journal of Chromatography A, 2007, 1147, 183-191.	3.7	34
75	Improving the universal response of evaporative light scattering detection by mobile phase compensation. Journal of Chromatography A, 2007, 1161, 183-191.	3.7	53
76	Influence of frictional heating on temperature gradients in ultra-high-pressure liquid chromatography on 2.1mm I.D. columns. Journal of Chromatography A, 2006, 1113, 84-91.	3.7	183
77	Evaluation of ultra performance liquid chromatography. Journal of Chromatography A, 2006, 1127, 60-69.	3.7	263
78	Considerations on the possibilities and limitations of comprehensive normal phase–reversed phase liquid chromatography (NPLC–RPLC). Journal of Separation Science, 2006, 29, 492-498.	2.5	57
79	An efficient slurry packing procedure for the preparation of columns applicable in capillary electrochromatography and capillary electrochromatography-electrospray-mass spectrometry. Journal of Separation Science, 2005, 28, 1539-1549.	2.5	25
80	Classification of South African red and white wines according to grape variety based on the non-coloured phenolic content. European Food Research and Technology, 2005, 221, 520-528.	3.3	70
81	Stir bar sorptive extraction-liquid desorption applied to the analysis of hop-derived bitter acids in beer by micellar electrokinetic chromatography. Electrophoresis, 2004, 25, 664-669.	2.4	29
82	A robust capillary electrophoresis method for the determination of organic acids in wines. European Food Research and Technology, 2003, 217, 535-540.	3.3	23