AndrÃ© de Villiers

List of Publications by Year
in descending order

82 papers	3,445 citations	109311 35 h-index	149686 56 g-index
83 all docs	83 docs citations	83 times ranked	3219 citing authors

#	Article	IF	Citations
1	Comprehensive two-dimensional temperature-responsive Ã— reversed phase liquid chromatography for the analysis of wine phenolics. Talanta, 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. Journal of Food Composition and Analysis, 2022, 106, 104308.	3.9	7
3	Alkaloids from the Crinum variabile (Amaryllidaceae)- including a full house of lycorine and its acylated derivatives. South African Journal of Botany, 2022, 146, 503-508.	2.5	1
4	Identity confirmation of anthocyanins in berries by LCâ€“DADâ€“IMâ€QTOFMS. Electrophoresis, 2021, 42, 473-481.	2.4	10
5	Recent applications of ion mobility spectrometry in natural product research. Journal of Pharmaceutical and Biomedical Analysis, 2021, 195, 113846.	2.8	32
6	Comprehensive offâ€line CCC Ã— LCâ€ÐADâ€MS separation of Cyclopia pubescens Eckl. & Zeyh. phenolic compounds and structural elucidation of isolated compounds. Phytochemical Analysis, 2021, 32, 347-361.	2.4	4
7	Shelf-Life Stability of Ready-to-Use Green Rooibos Iced Tea Powderâ€”Assessment of Physical, Chemical, and Sensory Properties. Molecules, 2021, 26, 5260.	3.8	8
8	New dihydroxycucurbitacin D's from the Namib desert endemic plant Acanthosicyos horridus (!nara). FÃ¬toterapÃ¬Ã¢, 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. Journal of Chromatography A, 2021, 1660, 462650.	3.7	6
10	Detailed Phenolic Characterization of Protea Pure and Hybrid Cultivars by Liquid Chromatographyâ€“Ion Mobilityâ€“High Resolution Mass Spectrometry (LC-IM-HR-MS). Journal of Agricultural and Food Chemistry, 2020, 68, 485-502.	5.2	20
11	Pharmaceutical impurity analysis by comprehensive two-dimensional temperature responsiveÂÃ—Âreversed phase liquid chromatography. Journal of Chromatography A, 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. Journal of Chromatography A, 2020, 1628, 461452.	3.7	12
13	Deciphering the chemical instability of sphaeropsidin A under physiological conditions â€“ degradation studies and structural elucidation of the major metabolite. Organic and Biomolecular Chemistry, 2020, 18, 8147-8160.	2.8	0
14	Application of Metabolomics Tools to Determine Possible Biomarker Metabolites Linked to Leaf Blackening in Protea. Journal of Agricultural and Food Chemistry, 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. Analytica Chimica Acta, 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. Analytical and Bioanalytical Chemistry, 2019, 411, 6329-6341.	3.7	9
17	Genotypic variation in phenolic composition of Cyclopia pubescens (honeybush tea) seedling plants. Journal of Food Composition and Analysis, 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. Chemosphere, 2019, 220, 983-992.	8.2	62

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19	Application of Kinetically Optimised Online HILICâ€‰Ã—â€‰RP-LC Methods Hyphenated to High Resolution MS for the Analysis of Natural Phenolics. Chromatographia, 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. Analytical Chemistry, 2018, 90, 4961-4967.	6.5	22
21	Detailed qualitative analysis of honeybush tea (Cyclopia spp.) volatiles by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry and relation with sensory data. Journal of Chromatography A, 2018, 1536, 137-150.	3.7	17
22	Comprehensive Three-Dimensional LC Ã— LC Ã— Ion Mobility Spectrometry Separation Combined with High-Resolution MS for the Analysis of Complex Samples. Analytical Chemistry, 2018, 90, 11643-11650.	6.5	57
23	A variable temperature 1H NMR and DFT study of procyanidin B2 conformational interchange. Structural Chemistry, 2018, 29, 1551-1564.	2.0	8
24	Predictive kinetic optimisation of hydrophilic interaction chromatographyâ€‰Ã—â€‰reversed phase liquid chromatography separations: Experimental verification and application to phenolic analysis. Journal of Chromatography A, 2018, 1571, 107-120.	3.7	29
25	Phenolic profiling of rooibos using off-line comprehensive normal phase countercurrent chromatography Ã— reversed phase liquid chromatography. Journal of Chromatography A, 2017, 1490, 102-114.	3.7	27
26	Multivariate analysis of variance of designed chromatographic data. A case study involving fermentation of rooibos tea. Journal of Chromatography A, 2017, 1489, 115-125.	3.7	13
27	Analysis of honeybush tea (Cyclopia spp.) volatiles by comprehensive two-dimensional gas chromatography using a single-stage thermal modulator. Analytical and Bioanalytical Chemistry, 2017, 409, 4127-4138.	3.7	13
28	Evaluation of capillary electrophoresis for the analysis of rooibos and honeybush tea phenolics. Electrophoresis, 2017, 38, 897-905.	2.4	13
29	Improved HPLC method for rooibos phenolics targeting changes due to fermentation. Journal of Food Composition and Analysis, 2017, 55, 20-29.	3.9	43
30	Toward automated chromatographic fingerprinting: A non-alignment approach to gas chromatography mass spectrometry data. Analytica Chimica Acta, 2016, 911, 42-58.	5.4	23
31	Recent advances and trends in the liquid-chromatographyâ€“mass spectrometry analysis of flavonoids. Journal of Chromatography A, 2016, 1430, 16-78.	3.7	155
32	Optimization of a highâ€•resolution radical scavenging assay coupled onâ€•line to reversedâ€•phase liquid chromatography for antioxidant detection in complex natural extracts. Journal of Separation Science, 2015, 38, 724-731.	2.5	7
33	Elucidation of the different devolatilisation zones of tyre rubber pyrolysis using TGA-MS. Thermochimica Acta, 2015, 614, 59-61.	2.7	22
34	Comprehensive Two-Dimensional Hydrophilic Interaction Chromatography (HILIC) Ã— Reversed-Phase Liquid Chromatography Coupled to High-Resolution Mass Spectrometry (RP-LC-UV-MS) Analysis of Anthocyanins and Derived Pigments in Red Wine. Analytical Chemistry, 2015, 87, 12006-12015.	6.5	72
35	Speciation of [PtIVCl6-nBrn]2- (n = 0-6) and some of their mono-aquated [PtIVCl5-nBrn(H2O)]- (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. Rapid Communications in Mass Spectrometry, 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. Journal of Chromatography A, 2014, 1330, 74-81.	3.7	11

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37	Chemometric Analysis of Chromatographic Fingerprints Shows Potential of Cyclopia maculata (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 (Aspalathus linearis) 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 Aâ— Reversed-Phase Liquid Chromatographyâ€“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 chromatographyÃ—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 chromatographyÃ—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 Cyclopia subternata (Honeybush): Variation in Phenolic Composition and Antioxidant Capacity. Molecules, 2012, 17, 14602-14624.	3.8	101
50	Comprehensive twoâ€dimensional liquid chromatographic analysis of rooibos (<scp>A</scp>spalathus linearis) 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 (Aspalathus linearis) 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 chromatographyâ€“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-2Î¼m 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 (GCÃ—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. Journal of Chromatography A, 2011, 1218, 7347-7357.	3.7	10
56	Recent developments in the HPLC separation of phenolic compounds. Journal of Separation Science, 2011, 34, 854-876.	2.5	108
57	Fractionation by liquid chromatography combined with comprehensive two-dimensional gas chromatographyâ€“mass spectrometry for analysis of cyclics in oligomerisation products of Fischerâ€“Tropsch derived light alkenes. Journal of Chromatography A, 2011, 1218, 3173-3179.	3.7	23
58	Comprehensive two-dimensional gas chromatography for the analysis of synthetic and crude-derived jet fuels. Journal of Chromatography A, 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. Analytica Chimica Acta, 2011, 701, 98-111.	5.4	68
60	High-efficiency high performance liquid chromatographic analysis of red wine anthocyanins. Journal of Chromatography A, 2011, 1218, 4660-4670.	3.7	33
61	Chemometric investigation of the volatile content of young South African wines. Food Chemistry, 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 (GCÃ—GCâ€“TOFMS). Food Chemistry, 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. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 826-839.	2.3	36
64	Offâ€line comprehensive twoâ€dimensional hydrophilic interactionÃ—reversed phase liquid chromatographic analysis of green tea phenolics. Journal of Separation Science, 2010, 33, 853-863.	2.5	84
65	Comprehensive two-dimensional gas chromatography for the analysis of Fischerâ€“Tropsch oil products. Journal of Chromatography A, 2010, 1217, 8334-8339.	3.7	36
66	Effect of analyte properties on the kinetic performance of liquid chromatographic separations. Journal of Chromatography A, 2009, 1216, 3431-3442.	3.7	34
67	High performance liquid chromatography analysis of wine anthocyanins revisited: Effect of particle size and temperature. Journal of Chromatography A, 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. Journal of Chromatography A, 2009, 1216, 3895-3903.	3.7	52
69	Off-line comprehensive 2-dimensional hydrophilic interactionÃ—reversed phase liquid chromatography analysis of procyanidins. Journal of Chromatography A, 2009, 1216, 6274-6284.	3.7	96
70	Survey of 3-Alkyl-2-methoxypyrazine Content of South African Sauvignon Blanc Wines Using a Novel LCâ^'APCI-MS/MS Method. Journal of Agricultural and Food Chemistry, 2009, 57, 9347-9355.	5.2	37
71	Comprehensive two-dimensional liquid chromatography applying two parallel columns in the second dimension. Journal of Chromatography A, 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. Journal of Agricultural and Food Chemistry, 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 phaseâ€“reversed phase liquid chromatography (NPLCÃ—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