

# Mango Parker

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

1,541  
citations

471509

17  
h-index

642732

23  
g-index

24  
all docs

24  
docs citations

24  
times ranked

1273  
citing authors

#	ARTICLE	IF	CITATIONS
1	Concentration of smoke marker compounds in non-smoke-exposed grapes and wine in Australia. Australian Journal of Grape and Wine Research, 2022, 28, 459-474.	2.1	10
2	Compositional Changes in Grapes and Leaves as a Consequence of Smoke Exposure of Vineyards from Multiple Bushfires across a Ripening Season. Molecules, 2021, 26, 3187.	3.8	10
3	Factors Contributing to Interindividual Variation in Retronasal Odor Perception from Aroma Glycosides: The Role of Odorant Sensory Detection Threshold, Oral Microbiota, and Hydrolysis in Saliva. Journal of Agricultural and Food Chemistry, 2020, 68, 10299-10309.	5.2	25
4	Performance of the extremophilic enzyme BglA in the hydrolysis of two aroma glucosides in a range of model and real wines and juices. Food Chemistry, 2020, 323, 126825.	8.2	10
5	Don't miss the marc: phenolic-free glycosides from white grape marc increase flavour of wine. Australian Journal of Grape and Wine Research, 2019, 25, 212-223.	2.1	11
6	Aroma Precursors in Grapes and Wine: Flavor Release during Wine Production and Consumption. Journal of Agricultural and Food Chemistry, 2018, 66, 2281-2286.	5.2	79
7	The contribution of wine-derived monoterpene glycosides to retronasal odour during tasting. Food Chemistry, 2017, 232, 413-424.	8.2	16
8	Terpenoids and their role in wine flavour: recent advances. Australian Journal of Grape and Wine Research, 2015, 21, 582-600.	2.1	119
9	Determination of the Importance of In-Mouth Release of Volatile Phenol Glycoconjugates to the Flavor of Smoke-Tainted Wines. Journal of Agricultural and Food Chemistry, 2014, 62, 2327-2336.	5.2	85
10	Assessing the Impact of Smoke Exposure in Grapes: Development and Validation of a HPLC-MS/MS Method for the Quantitative Analysis of Smoke-Derived Phenolic Glycosides in Grapes and Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 25-33.	5.2	57
11	Contribution of Several Volatile Phenols and Their Glycoconjugates to Smoke-Related Sensory Properties of Red Wine. Journal of Agricultural and Food Chemistry, 2012, 60, 2629-2637.	5.2	115
12	Phenolic Compositions of 50 and 30 Year Sequences of Australian Red Wines: The Impact of Wine Age. Journal of Agricultural and Food Chemistry, 2012, 60, 10093-10102.	5.2	62
13	Spice Up Your Life: Analysis of Key Aroma Compounds in Shiraz. ACS Symposium Series, 2012, , 3-13.	0.5	34
14	Metabolomics and the Quest for Understanding Quality in Flavor Chemistry and Wine Research. ACS Symposium Series, 2012, , 1-11.	0.5	2
15	Comparison of methods for the analysis of smoke related phenols and their conjugates in grapes and wine. Australian Journal of Grape and Wine Research, 2011, 17, S22-S28.	2.1	42
16	Glycosylation of Smoke-Derived Volatile Phenols in Grapes as a Consequence of Grapevine Exposure to Bushfire Smoke. Journal of Agricultural and Food Chemistry, 2010, 58, 10989-10998.	5.2	90
17	From Wine to Pepper: Rotundone, an Obscure Sesquiterpene, Is a Potent Spicy Aroma Compound. Journal of Agricultural and Food Chemistry, 2008, 56, 3738-3744.	5.2	220
18	Flavonol composition of Australian red and white wines determined by high-performance liquid chromatography. Australian Journal of Grape and Wine Research, 2008, 14, ???-???.	2.1	23

#	ARTICLE	IF	CITATIONS
19	The effect of pre- and post-ferment additions of grape derived tannin on Shiraz wine sensory properties and phenolic composition. Australian Journal of Grape and Wine Research, 2007, 13, 30-37.	2.1	55
20	Identification and Quantification of a Marker Compound for 'Pepper' Aroma and Flavor in Shiraz Grape Berries by Combination of Chemometrics and Gas Chromatography-Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2007, 55, 5948-5955.	5.2	61
21	Monitoring Red Wine Fermentation in Australia: A Novel Application of Visible and near Infrared Spectroscopy. NIR News, 2007, 18, 7-9.	0.3	0
22	Chemometrics and visible-near infrared spectroscopic monitoring of red wine fermentation in a pilot scale. Biotechnology and Bioengineering, 2006, 95, 1101-1107.	3.3	94
23	Yeast-Mediated Formation of Pigmented Polymers in Red Wine. ACS Symposium Series, 2004, , 7-21.	0.5	26
24	Prediction of phenolic compounds in red wine fermentations by visible and near infrared spectroscopy. Analytica Chimica Acta, 2004, 513, 73-80.	5.4	295