

Benita Claire Percival

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

791
citations

758635

12
h-index

642321

23
g-index

30
all docs

30
docs citations

30
times ranked

1622
citing authors

#	ARTICLE	IF	CITATIONS
1	S-Variant SARS-CoV-2 Lineage B.1.1.7 Is Associated With Significantly Higher Viral Load in Samples Tested by TaqPath Polymerase Chain Reaction. <i>Journal of Infectious Diseases</i> , 2021, 223, 1666-1670.	1.9	207
2	Progress in low-field benchtop NMR spectroscopy in chemical and biochemical analysis. <i>Analytica Chimica Acta</i> , 2019, 1067, 11-30.	2.6	82
3	Potential Adverse Public Health Effects Afforded by the Ingestion of Dietary Lipid Oxidation Product Toxins: Significance of Fried Food Sources. <i>Nutrients</i> , 2020, 12, 974.	1.7	71
4	Low-Field, Benchtop NMR Spectroscopy as a Potential Tool for Point-of-Care Diagnostics of Metabolic Conditions: Validation, Protocols and Computational Models. <i>High-Throughput</i> , 2019, 8, 2.	4.4	60
5	Validation testing to determine the sensitivity of lateral flow testing for asymptomatic SARS-CoV-2 detection in low prevalence settings: Testing frequency and public health messaging is key. <i>PLoS Biology</i> , 2021, 19, e3001216.	2.6	54
6	Toxic aldehyde generation in and food uptake from culinary oils during frying practices: peroxidative resistance of a monounsaturate-rich algae oil. <i>Scientific Reports</i> , 2019, 9, 4125.	1.6	39
7	Chronic non-communicable disease risks presented by lipid oxidation products in fried foods. <i>Hepatobiliary Surgery and Nutrition</i> , 2018, 7, 305-312.	0.7	29
8	G-Protein coupled receptors: structure and function in drug discovery. <i>RSC Advances</i> , 2020, 10, 36337-36348.	1.7	29
9	How to establish an academic SARS-CoV-2 testing laboratory. <i>Nature Microbiology</i> , 2020, 5, 1452-1454.	5.9	23
10	Benchtop Low-Frequency 60 MHz NMR Analysis of Urine: A Comparative Metabolomics Investigation. <i>Metabolites</i> , 2020, 10, 155.	1.3	23
11	Benchtop NMR Spectroscopy and Spectral Analysis of the <i>cis</i> - and <i>trans</i> -Stilbene Products of the Wittig Reaction. <i>Journal of Chemical Education</i> , 2019, 96, 1938-1947.	1.1	18
12	Characterisation of peroxidation products arising from culinary oils exposed to continuous and discontinuous thermal degradation processes. <i>Food and Function</i> , 2019, 10, 7952-7966.	2.1	18
13	Metabolomic Studies of Lipid Storage Disorders, with Special Reference to Niemann-Pick Type C Disease: A Critical Review with Future Perspectives. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2533.	1.8	13
14	Low-field benchtop NMR spectroscopy as a potential non-stationary tool for point-of-care urinary metabolite tracking in diabetic conditions. <i>Diabetes Research and Clinical Practice</i> , 2021, 171, 108554.	1.1	12
15	Evaluations of the Peroxidative Susceptibilities of Cod Liver Oils by a ¹ H NMR Analysis Strategy: Peroxidative Resistivity of a Natural Collagenous and Biogenic Amine-Rich Fermented Product. <i>Nutrients</i> , 2020, 12, 753.	1.7	11
16	Commentary: Iconoclastic Reflections on the "Safety" of Polyunsaturated Fatty Acid-Rich Culinary Frying Oils: Some Cautions regarding the Laboratory Analysis and Dietary Ingestion of Lipid Oxidation Product Toxins. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2351.	1.3	11
17	Comparative ¹ H NMR-Based Chemometric Evaluations of the Time-Dependent Generation of Aldehydic Lipid Oxidation Products in Culinary Oils Exposed to Laboratory-Simulated Shallow Frying Episodes: Differential Patterns Observed for Omega-3 Fatty Acid-Containing Soybean Oils. <i>Foods</i> , 2021, 10, 2481.	1.9	11
18	Potential Advantages of Peroxoborates and Their Ester Adducts Over Hydrogen Peroxide as Therapeutic Agents in Oral Healthcare Products: Chemical/Biochemical Reactivity Considerations In Vitro, Ex Vivo And In Vivo. <i>Dentistry Journal</i> , 2020, 8, 89.	0.9	7

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19	Extensive Chemometric Investigations of Distinctive Patterns and Levels of Biogenic Amines in Fermented Foods: Human Health Implications. <i>Foods</i> , 2020, 9, 1807.	1.9	7
20	Molecular Composition of and Potential Health Benefits Offered by Natural East African Virgin Sunflower Oil Products: A 400 MHz ¹ H NMR Analysis Study. <i>International Journal of Nutrition</i> , 2019, 3, 22-43.	0.8	6
21	Rapid Identification of New Biomarkers for the Classification of GM1 Type 2 Gangliosidosis Using an Unbiased ¹ H NMR-Linked Metabolomics Strategy. <i>Cells</i> , 2021, 10, 572.	1.8	5
22	Characterization of yellow root cassava and food products: investigation of cyanide and β -carotene concentrations. <i>BMC Research Notes</i> , 2020, 13, 333.	0.6	4
23	Preliminary demonstration of benchtop NMR metabolic profiling of feline urine: chronic kidney disease as a case study. <i>BMC Research Notes</i> , 2021, 14, 469.	0.6	4
24	Metabolomics Distinction of Cigarette Smokers from Non-Smokers Using Non-Stationary Benchtop Nuclear Magnetic Resonance (NMR) Analysis of Human Saliva. <i>Dentistry</i> , 0, , .	0.0	0