## Benita Claire Percival

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

25 440 11 20 h-index g-index citations papers 634 4.15 30 5.7 avg, IF L-index ext. citations ext. papers

#	Paper	IF	Citations
25	S-Variant SARS-CoV-2 Lineage B1.1.7 Is Associated With Significantly Higher Viral Load in Samples Tested by TaqPath Polymerase Chain Reaction. <i>Journal of Infectious Diseases</i> , <b>2021</b> , 223, 1666-1670	7	121
24	Progress in low-field benchtop NMR spectroscopy in chemical and biochemical analysis. <i>Analytica Chimica Acta</i> , <b>2019</b> , 1067, 11-30	6.6	52
23	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> , <b>2018</b> , 8,	4.3	46
22	Potential Adverse Public Health Effects Afforded by the Ingestion of Dietary Lipid Oxidation Product Toxins: Significance of Fried Food Sources. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	28
21	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> , <b>2021</b> , 19, e3001216	9.7	26
20	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> , <b>2019</b> , 9, 4125	4.9	22
19	S-variant SARS-CoV-2 is associated with significantly higher viral loads in samples tested by ThermoFisher TaqPath RT-QPCR		22
18	Benchtop Low-Frequency 60 MHz NMR Analysis of Urine: A Comparative Metabolomics Investigation. <i>Metabolites</i> , <b>2020</b> , 10,	5.6	15
17	Benchtop NMR Spectroscopy and Spectral Analysis of the cis- and trans-Stilbene Products of the Wittig Reaction. <i>Journal of Chemical Education</i> , <b>2019</b> , 96, 1938-1947	2.4	15
16	How to establish an academic SARS-CoV-2 testing laboratory. <i>Nature Microbiology</i> , <b>2020</b> , 5, 1452-1454	26.6	14
15	Characterisation of peroxidation products arising from culinary oils exposed to continuous and discontinuous thermal degradation processes. <i>Food and Function</i> , <b>2019</b> , 10, 7952-7966	6.1	9
14	G-Protein coupled receptors: structure and function in drug discovery RSC Advances, 2020, 10, 36337-	36 <del>3/</del> 48	7
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> , <b>2020</b> , 21,	6.3	7
12	Validation testing to determine the effectiveness of lateral flow testing for asymptomatic SARS-CoV-2 detection in low prevalence settings		6
11	Evaluations of the Peroxidative Susceptibilities of Cod Liver Oils by a H NMR Analysis Strategy: Peroxidative Resistivity of a Natural Collagenous and Biogenic Amine-Rich Fermented Product. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	5
10	Molecular Composition of and Potential Health Benefits Offered by Natural East African Virgin Sunflower Oil Products: A 400 MHz 1H NMR Analysis Study. <i>International Journal of Nutrition</i> , <b>2019</b> , 3, 22-43	2.2	4
9	Comparative 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.	4.9	3

## LIST OF PUBLICATIONS

8	Potential Advantages of Peroxoborates and Their Ester Adducts Over Hydrogen Peroxide as Therapeutic Agents in Oral Healthcare Products: Chemical/Biochemical Reactivity Considerations, And. <i>Dentistry Journal</i> , <b>2020</b> , 8,	3.1	3
7	Commentary: Iconoclastic Reflections on the Bafetylbf 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> , <b>2021</b> , 11, 2351	2.6	3
6	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> , <b>2021</b> , 171, 108554	7.4	3
5	Characterization of yellow root cassava and food products: investigation of cyanide and Etarotene concentrations. <i>BMC Research Notes</i> , <b>2020</b> , 13, 333	2.3	2
4	Extensive Chemometric Investigations of Distinctive Patterns and Levels of Biogenic Amines in Fermented Foods: Human Health Implications. <i>Foods</i> , <b>2020</b> , 9,	4.9	1
3	Rapid Identification of New Biomarkers for the Classification of GM1 Type 2 Gangliosidosis Using an Unbiased H NMR-Linked Metabolomics Strategy. <i>Cells</i> , <b>2021</b> , 10,	7.9	1
2	Preliminary demonstration of benchtop NMR metabolic profiling of feline urine: chronic kidney disease as a case study <i>BMC Research Notes</i> , <b>2021</b> , 14, 469	2.3	1
1	Btate-of-the-Art[Metabolomics Investigations of Type 2 Diabetes <b>2020</b> , 265-282		