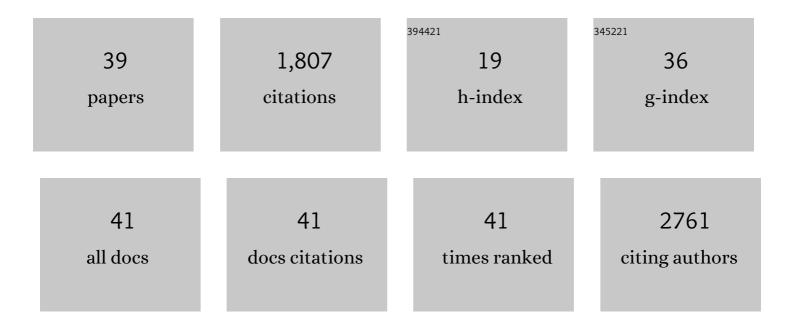
## Martin P Bucknall

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Gas chromatography–mass spectrometry analyses of encapsulated stable perovskite solar cells. Science, 2020, 368, .	12.6	306
2	Diagnosis of Inborn Errors of Metabolism from Blood Spots by Acylcarnitines and Amino Acids Profiling Using Automated Electrospray Tandem Mass Spectrometry. Pediatric Research, 1995, 38, 324-331.	2.3	305
3	Screening blood spots for inborn errors of metabolism by electrospray tandem mass spectrometry with a microplate batch process and a computer algorithm for automated flagging of abnormal profiles. Clinical Chemistry, 1997, 43, 1129-1141.	3.2	259
4	Practical quantitative biomedical applications of MALDI-TOF mass spectrometry. Journal of the American Society for Mass Spectrometry, 2002, 13, 1015-1027.	2.8	160
5	Interactions between phytochemicals from fruits and vegetables: Effects on bioactivities and bioavailability. Critical Reviews in Food Science and Nutrition, 2018, 58, 1310-1329.	10.3	105
6	Induction of Settlement of Larvae of the Sea UrchinHolopneustes purpurascensby Histamine From a Host Alga. Biological Bulletin, 2004, 206, 161-172.	1.8	83
7	Signaling regulates activity of DHCR24, the final enzyme in cholesterol synthesis. Journal of Lipid Research, 2014, 55, 410-420.	4.2	52
8	Differential injurious effects of ambient and trafficâ€derived particulate matter on airway epithelial cells. Respirology, 2015, 20, 73-79.	2.3	50
9	The Mechanism of Boron Mobility in Wheat and Canola Phloem  Â. Plant Physiology, 2010, 153, 876-881.	4.8	46
10	Ultrafiltration of protein mixtures: measurement of apparent critical flux, rejection performance, and identification of protein deposition. Desalination, 2002, 146, 83-90.	8.2	45
11	Quantitative analysis of membrane fouling by protein mixtures using MALDI-MS. Biotechnology and Bioengineering, 2004, 85, 190-201.	3.3	32
12	Novel predators emit novel cues: a mechanism for prey naivety towards alien predators. Scientific Reports, 2017, 7, 16377.	3.3	30
13	Folate analysis in foods by UPLC-MS/MS: development and validation of a novel, high throughput quantitative assay; folate levels determined in Australian fortified breads. Analytical and Bioanalytical Chemistry, 2011, 401, 1035-1042.	3.7	29
14	Interactive effects of β-carotene and anthocyanins on cellular uptake, antioxidant activity and anti-inflammatory activity in vitro and ex vivo. Journal of Functional Foods, 2018, 45, 129-137.	3.4	25
15	Interferences of anthocyanins with the uptake of lycopene in Caco-2 cells, and their interactive effects on anti-oxidation and anti-inflammation in vitro and ex vivo. Food Chemistry, 2019, 276, 402-409.	8.2	25
16	An Easy Oneâ€Pot Synthesis of Diverse 2,5â€Di(2â€pyridyl)pyrroles: A Versatile Entry Point to Metal Complexes of Functionalised, Meridial and Tridentate 2,5â€Di(2â€pyridyl)pyrrolato Ligands. Chemistry - A European Journal, 2014, 20, 11445-11456.	3.3	22
17	Profile changes in banana flavour volatiles during low temperature drying. Food Research International, 2018, 106, 992-998.	6.2	21
18	Identification of two novel mutations in OCTN2 from two Saudi patients with systemic carnitine deficiency. Journal of Inherited Metabolic Disease, 2002, 25, 363-369	3.6	20

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19	Degradation of fatty acid methyl esters in biodiesels exposed to sunlight and seawater. Fuel, 2011, 90, 2677-2683.	6.4	20
20	Strategic design of a ruthenium catalyst for both CO2 reduction and H2O oxidation: the electronic influence of the co-ligands. Chemical Communications, 2017, 53, 10006-10009.	4.1	20
21	Co-ingestion of red cabbage with cherry tomato enhances digestive bioaccessibility of anthocyanins but decreases carotenoid bioaccessibility after simulated in vitro gastro-intestinal digestion. Food Chemistry, 2019, 298, 125040.	8.2	18
22	Spatial distribution of foulants on membranes during ultrafiltration of protein mixtures and the influence of spacers in the feed channel. Journal of Membrane Science, 2007, 287, 79-87.	8.2	16
23	Effect of Different Anthocyanidin Glucosides on Lutein Uptake by Caco-2 Cells, and Their Combined Activities on Anti-Oxidation and Anti-Inflammation In Vitro and Ex Vivo. Molecules, 2018, 23, 2035.	3.8	16
24	Effects on intestinal cellular bioaccessibility of carotenoids and cellular biological activity as a consequence of co-ingestion of anthocyanin- and carotenoid-rich vegetables. Food Chemistry, 2019, 286, 678-685.	8.2	15
25	Derivation of two layer drying model with shrinkage and analysis of volatile depletion during drying of banana. Journal of Food Engineering, 2018, 226, 42-52.	5.2	14
26	Comparative limitations and benefits of liquid chromatography – mass spectrometry techniques for analysis of sex steroids in tears. Experimental Eye Research, 2019, 179, 168-178.	2.6	12
27	Folic Acid-fortified Flour: Optimised and Fast Sample Preparation Coupled with a Validated High-Speed Mass Spectrometry Analysis Suitable for a Fortification Monitoring Program. Food Analytical Methods, 2013, 6, 1416-1423.	2.6	10
28	Transport of folic acid across Caco-2 cells is more effective than 5-methyltetrahydrofolate following the in vitro digestion of fortified bread. Food Research International, 2013, 53, 104-109.	6.2	9
29	Brewing coffee? – Ultra-sonication has clear beneficial effects on the extraction of key volatile aroma components and triglycerides. Ultrasonics Sonochemistry, 2020, 60, 104796.	8.2	8
30	Thermocatalytic Conversion of Automotive Shredder Waste and Formation of Nanocarbons as a Process Byproduct. ACS Sustainable Chemistry and Engineering, 2017, 5, 5440-5448.	6.7	7
31	Application of High-Resolution NMR and GC–MS to Study Hydrocarbon Oils Derived from Noncatalytic Thermal Transformation of e-Waste Plastics. ACS Omega, 2018, 3, 9282-9289.	3.5	7
32	Evaluating folate extraction from infant milk formulae and adult nutritionals: Enzymatic digestion versus enzyme-free heat treatment. Food Chemistry, 2017, 234, 365-371.	8.2	6
33	Glutaric Acidemia Type 1: First Saudi Patient Diagnosed by Tandem Mass Spectrometry-Based Neonatal Screening. Annals of Saudi Medicine, 1998, 18, 160-163.	1.1	5
34	AOAC SMPR 2014.013: Determination of Amino Acids in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1073-1076.	1.5	2
35	AOAC SMPR 2014.014: Determination of Selected Carotenoids in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1077-1078.	1.5	2
36	Thiamin: Properties and Determination. , 2016, , 297-302.		2

Thiamin: Properties and Determination. , 2016, , 297-302. 36

#	Article	IF	CITATIONS
37	AOAC SMPR 2014.015: Determination of Chloride in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1079-1080.	1.5	1
38	On the use of test gases of various radii to investigate molecular sieving in leak channels. , 2015, 2015, 813-6.		0
39	AOAC SMPR 2014.016: Determination of Fluoride in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1081-1082.	1.5	0