

# Martin P Bucknall

## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

1,807  
citations

394286

19  
h-index

345118

36  
g-index

41  
all docs

41  
docs citations

41  
times ranked

2761  
citing authors

#	ARTICLE	IF	CITATIONS
1	Brewing coffee? â€“ Ultra-sonication has clear beneficial effects on the extraction of key volatile aroma components and triglycerides. <i>Ultrasonics Sonochemistry</i> , 2020, 60, 104796.	3.8	8
2	Gas chromatographyâ€“mass spectrometry analyses of encapsulated stable perovskite solar cells. <i>Science</i> , 2020, 368, .	6.0	306
3	Co-ingestion of red cabbage with cherry tomato enhances digestive bioaccessibility of anthocyanins but decreases carotenoid bioaccessibility after simulated in vitro gastro-intestinal digestion. <i>Food Chemistry</i> , 2019, 298, 125040.	4.2	18
4	Effects on intestinal cellular bioaccessibility of carotenoids and cellular biological activity as a consequence of co-ingestion of anthocyanin- and carotenoid-rich vegetables. <i>Food Chemistry</i> , 2019, 286, 678-685.	4.2	15
5	Comparative limitations and benefits of liquid chromatography â€“ mass spectrometry techniques for analysis of sex steroids in tears. <i>Experimental Eye Research</i> , 2019, 179, 168-178.	1.2	12
6	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. <i>Food Chemistry</i> , 2019, 276, 402-409.	4.2	25
7	Interactive effects of Î²-carotene and anthocyanins on cellular uptake, antioxidant activity and anti-inflammatory activity in vitro and ex vivo. <i>Journal of Functional Foods</i> , 2018, 45, 129-137.	1.6	25
8	Profile changes in banana flavour volatiles during low temperature drying. <i>Food Research International</i> , 2018, 106, 992-998.	2.9	21
9	Derivation of two layer drying model with shrinkage and analysis of volatile depletion during drying of banana. <i>Journal of Food Engineering</i> , 2018, 226, 42-52.	2.7	14
10	Interactions between phytochemicals from fruits and vegetables: Effects on bioactivities and bioavailability. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1310-1329.	5.4	105
11	Application of High-Resolution NMR and GCâ€“MS to Study Hydrocarbon Oils Derived from Noncatalytic Thermal Transformation of e-Waste Plastics. <i>ACS Omega</i> , 2018, 3, 9282-9289.	1.6	7
12	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. <i>Molecules</i> , 2018, 23, 2035.	1.7	16
13	Thermocatalytic Conversion of Automotive Shredder Waste and Formation of Nanocarbons as a Process Byproduct. <i>ACS Sustainable Chemistry and Engineering</i> , 2017, 5, 5440-5448.	3.2	7
14	Evaluating folate extraction from infant milk formulae and adult nutritionals: Enzymatic digestion versus enzyme-free heat treatment. <i>Food Chemistry</i> , 2017, 234, 365-371.	4.2	6
15	Strategic design of a ruthenium catalyst for both CO2 reduction and H2O oxidation: the electronic influence of the co-ligands. <i>Chemical Communications</i> , 2017, 53, 10006-10009.	2.2	20
16	Novel predators emit novel cues: a mechanism for prey naivety towards alien predators. <i>Scientific Reports</i> , 2017, 7, 16377.	1.6	30
17	Thiamin: Properties and Determination. , 2016, , 297-302.		2
18	On the use of test gases of various radii to investigate molecular sieving in leak channels. , 2015, 2015, 813-6.		0

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19	AOAC SMPR 2014.013: Determination of Amino Acids in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1073-1076.	0.7	2
20	AOAC SMPR 2014.014: Determination of Selected Carotenoids in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1077-1078.	0.7	2
21	AOAC SMPR 2014.015: Determination of Chloride in Infant Formula and Adult/Pediatric Nutritional Formula. Journal of AOAC INTERNATIONAL, 2015, 98, 1079-1080.	0.7	1
22	Differential injurious effects of ambient and traffic-derived particulate matter on airway epithelial cells. Respiriology, 2015, 20, 73-79.	1.3	50
23	An Easy One-Pot Synthesis of Diverse 2,5-Di(2-pyridyl)pyrroles: A Versatile Entry Point to Metal Complexes of Functionalised, Meridial and Tridentate 2,5-Di(2-pyridyl)pyrrolato Ligands. Chemistry - A European Journal, 2014, 20, 11445-11456.	1.7	22
24	Signaling regulates activity of DHCR24, the final enzyme in cholesterol synthesis. Journal of Lipid Research, 2014, 55, 410-420.	2.0	52
25	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.	1.3	10
26	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.	2.9	9
27	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.	1.9	29
28	Degradation of fatty acid methyl esters in biodiesels exposed to sunlight and seawater. Fuel, 2011, 90, 2677-2683.	3.4	20
29	The Mechanism of Boron Mobility in Wheat and Canola Phloem. Plant Physiology, 2010, 153, 876-881.	2.3	46
30	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.	4.1	16
31	Quantitative analysis of membrane fouling by protein mixtures using MALDI-MS. Biotechnology and Bioengineering, 2004, 85, 190-201.	1.7	32
32	Induction of Settlement of Larvae of the Sea Urchin <i>Holopneustes purpurascens</i> by Histamine From a Host Alga. Biological Bulletin, 2004, 206, 161-172.	0.7	83
33	Practical quantitative biomedical applications of MALDI-TOF mass spectrometry. Journal of the American Society for Mass Spectrometry, 2002, 13, 1015-1027.	1.2	160
34	Ultrafiltration of protein mixtures: measurement of apparent critical flux, rejection performance, and identification of protein deposition. Desalination, 2002, 146, 83-90.	4.0	45
35	Identification of two novel mutations in OCTN2 from two Saudi patients with systemic carnitine deficiency. Journal of Inherited Metabolic Disease, 2002, 25, 363-369.	1.7	20
36	Glutaric Acidemia Type 1: First Saudi Patient Diagnosed by Tandem Mass Spectrometry-Based Neonatal Screening. Annals of Saudi Medicine, 1998, 18, 160-163.	0.5	5

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37	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. <i>Clinical Chemistry</i> , 1997, 43, 1129-1141.	1.5	259
38	Diagnosis of Inborn Errors of Metabolism from Blood Spots by Acylcarnitines and Amino Acids Profiling Using Automated Electrospray Tandem Mass Spectrometry. <i>Pediatric Research</i> , 1995, 38, 324-331.	1.1	305