

# Elizabeth Joubert

## List of Publications by Year in descending order

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Version: 2024-02-01

185  
papers

5,982  
citations

76031

42  
h-index

120465

65  
g-index

189  
all docs

189  
docs citations

189  
times ranked

4762  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Assessment of the stability of compounds belonging to neglected phenolic classes and flavonoid sub-classes using reaction kinetic modeling. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11802-11829.  | 5.4 | 3         |
| 2  | Heat treatment improves the sensory properties of the ultrafiltration byâ€p product of honeybush (<i>Cyclopia genistoides</i>) extract. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1047-1055.   | 1.7 | 3         |
| 3  | Application of direct injection-ion mobility spectrometry-mass spectrometry (DI-IMS-MS) for the analysis of phenolics in honeybush and rooibos tea samples. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104308.  | 1.9 | 7         |
| 4  | Class-modelling of overlapping classes. A two-step authentication approach. <i>Analytica Chimica Acta</i> , 2022, 1191, 339284.   | 2.6 | 7         |
| 5  | Effect of electrospraying conditions on the properties of aspalathinâ€™Eudragit S100 nanoparticles and assessment of orogastrointestinal stability and membrane permeability. <i>Food Frontiers</i> , 2022, 3, 285-299.   | 3.7 | 3         |
| 6  | High performance thin layer chromatography fingerprinting of rooibos ( <i>Aspalathus linearis</i> ) and honeybush ( <i>Cyclopia genistoides</i> , <i>Cyclopia intermedia</i> and <i>Cyclopia subternata</i> ) teas. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2022, 30, 100378. | 0.9 | 1         |
| 7  | New Insights into the Efficacy of Aspalathin and Other Related Phytochemicals in Type 2 Diabetesâ€™A Review. <i>International Journal of Molecular Sciences</i> , 2022, 23, 356.  | 1.8 | 14        |
| 8  | A balancing act â€™ Optimising harvest season of <i>Cyclopia genistoides</i> (honeybush tea) for enhanced phenolic content and acceptable sensory profile. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104583.   | 1.9 | 3         |
| 9  | Chemical Fingerprinting Profile and Targeted Quantitative Analysis of Phenolic Compounds from Rooibos Tea ( <i>Aspalathus linearis</i> ) and Dietary Supplements Using UHPLC-PDA-MS. <i>Separations</i> , 2022, 9, 159.   | 1.1 | 6         |
| 10 | Combining class-modelling and discriminant methods for improvement of products authentication. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2022, 228, 104620.  | 1.8 | 7         |
| 11 | Healthy or Not Healthy? A Mixed-Methods Approach to Evaluate Front-of-Pack Nutrition Labels as a Tool to Guide Consumers. <i>Nutrients</i> , 2022, 14, 2801.  | 1.7 | 5         |
| 12 | Differential Cytotoxicity of Rooibos and Green Tea Extracts against Primary Rat Hepatocytes and Human Liver and Colon Cancer Cells â€™ Causal Role of Major Flavonoids. <i>Nutrition and Cancer</i> , 2021, 73, 2050-2064.  | 0.9 | 9         |
| 13 | Authentication of honeybush and rooibos herbal teas based on their elemental composition. <i>Food Control</i> , 2021, 123, 107757.  | 2.8 | 9         |
| 14 | High-temperature oxidation reduces the bitterness of honeybush infusions depending on changes in phenolic composition. <i>LWT - Food Science and Technology</i> , 2021, 139, 110608.  | 2.5 | 9         |
| 15 | Comprehensive offâ€™line CCC Ã– LCâ€™DADâ€™MS separation of <i>Cyclopia pubescens</i> Eckl. & Zeyh. phenolic compounds and structural elucidation of isolated compounds. <i>Phytochemical Analysis</i> , 2021, 32, 347-361.   | 1.2 | 4         |
| 16 | Therapeutic effects of an aspalathin-rich green rooibos extract, pioglitazone and atorvastatin combination therapy in diabetic db/db mice. <i>PLoS ONE</i> , 2021, 16, e0251069.  | 1.1 | 4         |
| 17 | Identification of a novel di-C-glycosyl dihydrochalcone and the thermal stability of polyphenols in model ready-to-drink beverage solutions with <i>Cyclopia subternata</i> extract as functional ingredient. <i>Food Chemistry</i> , 2021, 351, 129273.  | 4.2 | 17        |
| 18 | Shelf-Life Stability of Ready-to-Use Green Rooibos Iced Tea Powderâ€™Assessment of Physical, Chemical, and Sensory Properties. <i>Molecules</i> , 2021, 26, 5260.   | 1.7 | 8         |

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|----|--|-----|-----------|
| 19 | Non-destructive elemental analysis of herbal teas from South Africa. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104041.  | 1.9 | 3         |
| 20 | Potential of low-chill requiring and pink-fleshed apple cultivars for cloudy juice production. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104089.  | 1.9 | 3         |
| 21 | Multi-stakeholder perspectives on food labeling and health claims: Qualitative insights from South Africa. <i>Appetite</i> , 2021, 167, 105606.  | 1.8 | 6         |
| 22 | Development of HPLC method for quantification of phenolic compounds in <i>Cyclopia intermedia</i> (honeybush) herbal tea infusions. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104154.   | 1.9 | 10        |
| 23 | Critical Assessment of In Vitro Screening of $\alpha$ -Glucosidase Inhibitors from Plants with Acarbose as a Reference Standard. <i>Planta Medica</i> , 2021, , .  | 0.7 | 5         |
| 24 | Physicochemical Stability of Enriched Phenolic Fractions of <i>Cyclopia genistoides</i> and ex vivo Bi-directional Permeability of Major Xanthenes and Benzophenones. <i>Planta Medica</i> , 2021, 87, 325-335.  | 0.7 | 2         |
| 25 | Preparation of rooibos extract-chitosan microparticles: Physicochemical characterisation and stability of aspalathin during accelerated storage. <i>LWT - Food Science and Technology</i> , 2020, 117, 108653.   | 2.5 | 10        |
| 26 | Xanthone- and benzophenone-enriched nutraceutical: Development of a scalable fractionation process and effect of batch-to-batch variation of the raw material ( <i>Cyclopia genistoides</i> ). <i>Separation and Purification Technology</i> , 2020, 237, 116465.    | 3.9 | 9         |
| 27 | Enhanced production of Th1- and Th2-type antibodies and induction of regulatory T cells in mice by oral administration of <i>Cyclopia</i> extracts with similar phenolic composition to honeybush herbal tea. <i>Journal of Functional Foods</i> , 2020, 64, 103704. | 1.6 | 9         |
| 28 | Cold brewing of rooibos tea affects its sensory profile and physicochemical properties compared to regular hot, and boiled brewing. <i>LWT - Food Science and Technology</i> , 2020, 132, 109919.  | 2.5 | 13        |
| 29 | Honeybush Extracts ( <i>Cyclopia</i> spp.) Rescue Mitochondrial Functions and Bioenergetics against Oxidative Injury. <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-14.   | 1.9 | 10        |
| 30 | Isoorientin: A dietary flavone with the potential to ameliorate diverse metabolic complications. <i>Pharmacological Research</i> , 2020, 158, 104867.  | 3.1 | 44        |
| 31 | Diterpenoids as potential anti-inflammatory agents from <i>Ajuga reptans</i> . <i>Bioorganic Chemistry</i> , 2020, 101, 103966.  | 2.0 | 11        |
| 32 | Development and characterization of collagen-based electrospun scaffolds containing silver sulphadiazine and <i>Aspalathus linearis</i> extract for potential wound healing applications. <i>SN Applied Sciences</i> , 2020, 2, 1.                                   | 1.5 | 22        |
| 33 | Effect of fermented and green <i>Aspalathus linearis</i> extract loaded hydrogel on surgical wound healing in Sprague Dawley rats. <i>Wound Medicine</i> , 2020, 29, 100186.   | 2.7 | 10        |
| 34 | Model development for predicting <i>in vitro</i> bio-capacity of green rooibos extract based on composition for application as screening tool in quality control. <i>Food and Function</i> , 2020, 11, 3084-3094.  | 2.1 | 7         |
| 35 | <i>In vitro</i> $\alpha$ -glucosidase inhibition by honeybush ( <i>Cyclopia genistoides</i> ) food ingredient extract: potential for dose reduction of acarbose through synergism. <i>Food and Function</i> , 2020, 11, 6476-6486.                                   | 2.1 | 12        |
| 36 | Fermented rooibos extract attenuates hyperglycemia-induced myocardial oxidative damage by improving mitochondrial energetics and intracellular antioxidant capacity. <i>South African Journal of Botany</i> , 2020, 131, 143-150.                                    | 1.2 | 12        |

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|----|--|-----|-----------|
| 37 | Aspalathin-rich green <i>Aspalathus linearis</i> extract suppresses migration and invasion of human castration-resistant prostate cancer cells via inhibition of YAP signaling. <i>Phytomedicine</i> , 2020, 69, 153210.   | 2.3 | 12        |
| 38 | Impact of steam treatment on shelf-life stability of a xanthone-rich green herbal tea ( <i>Cyclopia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Food and Agriculture, 2019, 99, 1334-1341.   | 1.7 | 6         |
| 39 | Differential Modulation of Gene Expression Encoding Hepatic and Renal Xenobiotic Metabolizing Enzymes by an Aspalathin-Enriched Rooibos Extract and Aspalathin. <i>Planta Medica</i> , 2019, 85, 6-13.   | 0.7 | 4         |
| 40 | Rooibos suppresses proliferation of castration-resistant prostate cancer cells via inhibition of Akt signaling. <i>Phytomedicine</i> , 2019, 64, 153068.   | 2.3 | 15        |
| 41 | Potential of benzophenones and flavanones to modulate the bitter intensity of <i>Cyclopia genistoides</i> herbal tea. <i>Food Research International</i> , 2019, 125, 108519.  | 2.9 | 7         |
| 42 | Impact of Cold versus Hot Brewing on the Phenolic Profile and Antioxidant Capacity of Rooibos ( <i>Aspalathus linearis</i> ) Herbal Tea. <i>Antioxidants</i> , 2019, 8, 499.   | 2.2 | 31        |
| 43 | Pharmacokinetic Interaction of Green Rooibos Extract With Atorvastatin and Metformin in Rats. <i>Frontiers in Pharmacology</i> , 2019, 10, 1243.   | 1.6 | 12        |
| 44 | Adipose tissue as a possible therapeutic target for polyphenols: A case for <i>Cyclopia</i> extracts as anti-obesity nutraceuticals. <i>Biomedicine and Pharmacotherapy</i> , 2019, 120, 109439.   | 2.5 | 24        |
| 45 | Aspalathin-Enriched Green Rooibos Extract Reduces Hepatic Insulin Resistance by Modulating PI3K/AKT and AMPK Pathways. <i>International Journal of Molecular Sciences</i> , 2019, 20, 633.   | 1.8 | 56        |
| 46 | Aspalathin, a natural product with the potential to reverse hepatic insulin resistance by improving energy metabolism and mitochondrial respiration. <i>PLoS ONE</i> , 2019, 14, e0216172.   | 1.1 | 30        |
| 47 | Aspalathin-Rich Green Rooibos Extract Lowers LDL-Cholesterol and Oxidative Status in High-Fat Diet-Induced Diabetic Vervet Monkeys. <i>Molecules</i> , 2019, 24, 1713.   | 1.7 | 22        |
| 48 | Working with log-ratios. <i>Analytica Chimica Acta</i> , 2019, 1059, 16-27.  | 2.6 | 4         |
| 49 | Phenolic composition of rooibos changes during simulated fermentation: Effect of endogenous enzymes and fermentation temperature on reaction kinetics. <i>Food Research International</i> , 2019, 121, 185-196.  | 2.9 | 18        |
| 50 | Membrane selection and optimisation of tangential flow ultrafiltration of <i>Cyclopia genistoides</i> extract for benzophenone and xanthone enrichment. <i>Food Chemistry</i> , 2019, 292, 121-128.  | 4.2 | 6         |
| 51 | Genotypic variation in phenolic composition of <i>Cyclopia pubescens</i> (honeybush tea) seedling plants. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 129-137.   | 1.9 | 11        |
| 52 | Rooibos agro-processing waste as herbal tea products: optimisation of soluble solids extraction from dust and application to improve sensory profile, colour and flavonoid content of stem infusions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3653-3661. | 1.7 | 7         |
| 53 | Revisiting the caffeine-free status of rooibos and honeybush herbal teas using specific MRM and high resolution LC-MS methods. <i>Journal of Food Composition and Analysis</i> , 2019, 76, 39-43.  | 1.9 | 19        |
| 54 | Bitter profiling of phenolic fractions of green <i>Cyclopia genistoides</i> herbal tea. <i>Food Chemistry</i> , 2019, 276, 626-635.  | 4.2 | 25        |

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|----|--|-----|-----------|
| 55 | Electrospraying as a suitable method for nanoencapsulation of the hydrophilic bioactive dihydrochalcone, aspalathin. <i>Food Chemistry</i> , 2019, 276, 467-474.   | 4.2 | 34        |
| 56 | Aspalathin from Rooibos ( <i>Aspalathus linearis</i> ): A Bioactive C-glucosyl Dihydrochalcone with Potential to Target the Metabolic Syndrome. <i>Planta Medica</i> , 2018, 84, 568-583.  | 0.7 | 56        |
| 57 | Potential of rooibos, its major C-glucosyl flavonoids, and Z-2-( <sup>2</sup> -D-glucopyranosyloxy)-3-phenylpropenoic acid in prevention of metabolic syndrome. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 227-246.                                 | 5.4 | 60        |
| 58 | Modeling of thermal degradation kinetics of the C-glucosyl xanthone mangiferin in an aqueous model solution as a function of pH and temperature and protective effect of honeybush extract matrix. <i>Food Research International</i> , 2018, 103, 103-109.                | 2.9 | 10        |
| 59 | Polyphenol-Enriched Fractions of <i>Cyclopia intermedia</i> Selectively Affect Lipogenesis and Lipolysis in 3T3-L1 Adipocytes. <i>Planta Medica</i> , 2018, 84, 100-110.   | 0.7 | 14        |
| 60 | Detailed qualitative analysis of honeybush tea ( <i>Cyclopia</i> spp.) volatiles by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry and relation with sensory data. <i>Journal of Chromatography A</i> , 2018, 1536, 137-150. | 1.8 | 17        |
| 61 | <i>Cyclopia</i> Extracts Enhance Th1-, Th2-, and Th17-type T Cell Responses and Induce Foxp3+ Cells in Murine Cell Culture. <i>Planta Medica</i> , 2018, 84, 311-319.  | 0.7 | 15        |
| 62 | Phenolic and physicochemical stability of a functional beverage powder mixture during storage: effect of the microencapsulant inulin and food ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2925-2934.                                    | 1.7 | 19        |
| 63 | Bitter Taste Impact and Thermal Conversion of a Naringenin Glycoside from <i>Cyclopia genistoides</i> . <i>Journal of Natural Products</i> , 2018, 81, 2743-2749.  | 1.5 | 21        |
| 64 | Inulin as microencapsulating agent improves physicochemical properties of spray-dried aspalathin-rich green rooibos ( <i>Aspalathus linearis</i> ) extract with $\alpha$ -glucosidase inhibitory activity. <i>Journal of Functional Foods</i> , 2018, 48, 400-409.         | 1.6 | 14        |
| 65 | Production of dihydrochalcone-rich green rooibos ( <i>Aspalathus linearis</i> ) extract taking into account seasonal and batch-to-batch variation in phenolic composition of plant material. <i>South African Journal of Botany</i> , 2017, 110, 138-143.                  | 1.2 | 23        |
| 66 | Inulin suitable as reduced-kilojoule carrier for production of microencapsulated spray-dried green <i>Cyclopia subternata</i> (honeybush) extract. <i>LWT - Food Science and Technology</i> , 2017, 75, 631-639.   | 2.5 | 11        |
| 67 | Phenolic profiling of rooibos using off-line comprehensive normal phase countercurrent chromatography—reversed phase liquid chromatography. <i>Journal of Chromatography A</i> , 2017, 1490, 102-114.  | 1.8 | 27        |
| 68 | Multivariate analysis of variance of designed chromatographic data. A case study involving fermentation of rooibos tea. <i>Journal of Chromatography A</i> , 2017, 1489, 115-125.  | 1.8 | 13        |
| 69 | Analysis of honeybush tea ( <i>Cyclopia</i> spp.) volatiles by comprehensive two-dimensional gas chromatography using a single-stage thermal modulator. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 4127-4138.  | 1.9 | 13        |
| 70 | Minimising variation in aspalathin content of aqueous green rooibos extract: optimising extraction and identifying critical material attributes. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4937-4942.  | 1.7 | 7         |
| 71 | Modifying the sensory profile of green honeybush ( <i>Cyclopia maculata</i> ) herbal tea through steam treatment. <i>LWT - Food Science and Technology</i> , 2017, 82, 49-57.  | 2.5 | 13        |
| 72 | Thermal stability of the functional ingredients, glucosylated benzophenones and xanthones of honeybush ( <i>Cyclopia genistoides</i> ), in an aqueous model solution. <i>Food Chemistry</i> , 2017, 233, 412-421.  | 4.2 | 21        |

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|----|---|-----|-----------|
| 73 | Simultaneous optimisation of extraction of xanthone and benzophenone $\beta$ -glucosidase inhibitors from <i>Cyclopia genistoides</i> and identification of superior genotypes for propagation. <i>Journal of Functional Foods</i> , 2017, 33, 21-31.                   | 1.6 | 23        |
| 74 | Evaluation of capillary electrophoresis for the analysis of rooibos and honeybush tea phenolics. <i>Electrophoresis</i> , 2017, 38, 897-905.  | 1.3 | 13        |
| 75 | Green Rooibos Extract improves plasma lipid profile and oxidative status in diabetic non-human primates. <i>Free Radical Biology and Medicine</i> , 2017, 108, S97.   | 1.3 | 3         |
| 76 | Improved HPLC method for rooibos phenolics targeting changes due to fermentation. <i>Journal of Food Composition and Analysis</i> , 2017, 55, 20-29.  | 1.9 | 43        |
| 77 | Intestinal Transport Characteristics and Metabolism of C-Glucosyl Dihydrochalcone, Aspalathin. <i>Molecules</i> , 2017, 22, 554.  | 1.7 | 12        |
| 78 | Aspalathin Protects the Heart against Hyperglycemia-Induced Oxidative Damage by Up-Regulating Nrf2 Expression. <i>Molecules</i> , 2017, 22, 129.  | 1.7 | 64        |
| 79 | Hyperglycemia-induced oxidative stress and heart disease-cardioprotective effects of rooibos flavonoids and phenylpyruvic acid-2-O- $\beta$ -D-glucoside. <i>Nutrition and Metabolism</i> , 2017, 14, 45.   | 1.3 | 78        |
| 80 | Validation of projective mapping as potential sensory screening tool for application by the honeybush herbal tea industry. <i>Food Research International</i> , 2017, 99, 275-286.  | 2.9 | 20        |
| 81 | Anti-Inflammatory Effects of <i>Aspalathus linearis</i> and <i>Cyclopia</i> spp. Extracts in a UVB/Keratinocyte (HaCaT) Model Utilising Interleukin-1 $\beta$ Accumulation as Biomarker. <i>Molecules</i> , 2016, 21, 1323.   | 1.7 | 36        |
| 82 | Inhibitory Interactions of <i>Aspalathus linearis</i> (Rooibos) Extracts and Compounds, Aspalathin and Z-2-( $\beta$ -D-Glucopyranosyloxy)-3-phenylpropenoic Acid, on Cytochromes Metabolizing Hypoglycemic and Hypolipidemic Drugs. <i>Molecules</i> , 2016, 21, 1515. | 1.7 | 29        |
| 83 | In Vitro Chemopreventive Properties of Green Tea, Rooibos and Honeybush Extracts in Skin Cells. <i>Molecules</i> , 2016, 21, 1622.  | 1.7 | 17        |
| 84 | By-product of honeybush ( <i>Cyclopia maculata</i> ) tea processing as source of hesperidin-enriched nutraceutical extract. <i>Industrial Crops and Products</i> , 2016, 87, 132-141.   | 2.5 | 18        |
| 85 | The potential role of polyphenols in the modulation of skin cell viability by <i>Aspalathus linearis</i> and <i>Cyclopia</i> spp. herbal tea extracts <i>in vitro</i> . <i>Journal of Pharmacy and Pharmacology</i> , 2016, 68, 1440-1453.                              | 1.2 | 20        |
| 86 | Phenylpyruvic Acid-2-O- $\beta$ -D-Glucoside Attenuates High Glucose-Induced Apoptosis in H9c2 Cardiomyocytes. <i>Planta Medica</i> , 2016, 82, 1468-1474.  | 0.7 | 20        |
| 87 | Aspalathin, a dihydrochalcone $\beta$ -glucoside, protects H9c2 cardiomyocytes against high glucose induced shifts in substrate preference and apoptosis. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 922-934.   | 1.5 | 70        |
| 88 | Major production areas of rooibos ( <i>Aspalathus linearis</i> ) deliver herbal tea of similar phenolic and phenylpropenoic acid glucoside content. <i>South African Journal of Botany</i> , 2016, 103, 162-169.  | 1.2 | 18        |
| 89 | Assessing similarity analysis of chromatographic fingerprints of <i>Cyclopia subternata</i> extracts as potential screening tool for <i>in vitro</i> glucose utilisation. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 639-649.                           | 1.9 | 29        |
| 90 | Aspalathin improves glucose and lipid metabolism in 3T3-L1 adipocytes exposed to palmitate. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2199-2208.   | 1.5 | 60        |

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|-----|---|-----|-----------|
| 91  | Short-Term and Sub-Chronic Dietary Exposure to Aspalathin-Enriched Green Rooibos ( <i>Aspalathus</i> ) Tj ETQq1 1 0.784314 rgBT JOverloc  | 1.7 | 23        |
| 92  | Thermal Degradation Kinetics Modeling of Benzophenones and Xanthenes during High-Temperature Oxidation of <i>Cyclopia genistoides</i> (L.) Vent. Plant Material. Journal of Agricultural and Food Chemistry, 2015, 63, 5518-5527.   | 2.4 | 38        |
| 93  | Analysis of variance of designed chromatographic data sets: The analysis of variance-target projection approach. Journal of Chromatography A, 2015, 1405, 94-102.   | 1.8 | 46        |
| 94  | Isolation of aspalathin and nothofagin from rooibos ( <i>Aspalathus linearis</i> ) using high-performance countercurrent chromatography: Sample loading and compound stability considerations. Journal of Chromatography A, 2015, 1381, 29-36.  | 1.8 | 30        |
| 95  | Antidiabetic effect of green rooibos ( <i>Aspalathus linearis</i> ) extract in cultured cells and type 2 diabetic model KK-Ay mice. Cytotechnology, 2015, 67, 699-710.  | 0.7 | 51        |
| 96  | Honeybush herbal teas ( <i>Cyclopia</i> spp.) contribute to high levels of dietary exposure to xanthenes, benzophenones, dihydrochalcones and other bioactive phenolics. Journal of Food Composition and Analysis, 2015, 44, 139-148.   | 1.9 | 42        |
| 97  | Nutraceutical Value of Yellow- and Red-Fleshed South African Plums ( <i>Prunus salicina</i> Lindl.): Evaluation of Total Antioxidant Capacity and Phenolic Composition. Molecules, 2014, 19, 3084-3109.   | 1.7 | 22        |
| 98  | Comprehensive Phenolic Profiling of <i>Cyclopia genistoides</i> (L.) Vent. by LC-DAD-MS and -MS/MS Reveals Novel Xanthone and Benzophenone Constituents. Molecules, 2014, 19, 11760-11790.  | 1.7 | 97        |
| 99  | Aqueous Extract of Unfermented Honeybush ( <i>Cyclopia maculata</i> ) Attenuates STZ-induced Diabetes and $\beta$ -cell Cytotoxicity. Planta Medica, 2014, 80, 622-629.   | 0.7 | 24        |
| 100 | Shelf life stability of red-fleshed plum nectars: role of polyphenol fortification on quality parameters. International Journal of Food Science and Technology, 2014, 49, 2307-2314.  | 1.3 | 3         |
| 101 | Benzophenone C- and O-Glucosides from <i>Cyclopia genistoides</i> (Honeybush) Inhibit Mammalian $\beta$ -Glucosidase. Journal of Natural Products, 2014, 77, 2694-2699.   | 1.5 | 53        |
| 102 | Antioxidants of Rooibos Beverages. , 2014, , 131-144.   |     | 9         |
| 103 | Lipid and protein stability and sensory evaluation of ostrich ( <i>Struthio camelus</i> ) droÃ«wors with the addition of rooibos tea extract ( <i>Aspalathus linearis</i> ) as a natural antioxidant. Meat Science, 2014, 96, 1289-1296.  | 2.7 | 30        |
| 104 | Iriflophenone-3-C-glucoside from <i>Cyclopia genistoides</i> : Isolation and quantitative comparison of antioxidant capacity with mangiferin and isomangiferin using on-line HPLC antioxidant assays. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 951-952, 164-171. | 1.2 | 29        |
| 105 | Phenylpropenoic acid glucoside augments pancreatic beta cell mass in high-fat diet-fed mice and protects beta cells from ER stress-induced apoptosis. Molecular Nutrition and Food Research, 2014, 58, 1980-1990.   | 1.5 | 30        |
| 106 | Chemometric Analysis of Chromatographic Fingerprints Shows Potential of <i>Cyclopia maculata</i> (Andrews) Kies for Production of Standardized Extracts with High Xanthone Content. Journal of Agricultural and Food Chemistry, 2014, 62, 10542-10551.  | 2.4 | 31        |
| 107 | Sensory profiling of honeybush tea ( <i>Cyclopia</i> species) and the development of a honeybush sensory wheel. Food Research International, 2014, 66, 12-22.   | 2.9 | 33        |
| 108 | Modeling of the total antioxidant capacity of rooibos ( <i>Aspalathus linearis</i> ) tea infusions from chromatographic fingerprints and identification of potential antioxidant markers. Journal of Chromatography A, 2014, 1366, 101-109.   | 1.8 | 21        |

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|-----|---|-----|-----------|
| 109 | Concise and Scalable Synthesis of Aspalathin, a Powerful Plasma Sugar-Lowering Natural Product. <i>Journal of Natural Products</i> , 2014, 77, 583-588.   | 1.5 | 36        |
| 110 | Effects of fermented rooibos ( <i>Aspalathus linearis</i> ) on adipocyte differentiation. <i>Phytomedicine</i> , 2014, 21, 109-117.   | 2.3 | 50        |
| 111 | Accumulation of mangiferin, isomangiferin, iriflophenone-3-C- $\beta$ -glucoside and hesperidin in honeybush leaves ( <i>Cyclopia genistoides</i> Vent.) in response to harvest time, harvest interval and seed source. <i>Industrial Crops and Products</i> , 2014, 56, 74-82. | 2.5 | 25        |
| 112 | Improved extraction of phytochemicals from rooibos with enzyme treatment. <i>Food and Bioprocess Technology</i> , 2014, 92, 393-401.  | 1.8 | 11        |
| 113 | <i>Cyclopia maculata</i> (honeybush tea) stimulates lipolysis in 3T3-L1 adipocytes. <i>Phytomedicine</i> , 2013, 20, 1168-1171.   | 2.3 | 17        |
| 114 | A new concept for variance analysis of hyphenated chromatographic data avoiding signal warping. <i>Journal of Chromatography A</i> , 2013, 1291, 64-72.   | 1.8 | 0         |
| 115 | Ameliorative effect of aspalathin from rooibos ( <i>Aspalathus linearis</i> ) on acute oxidative stress in <i>Caenorhabditis elegans</i> . <i>Phytomedicine</i> , 2013, 20, 380-386.  | 2.3 | 53        |
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