

Paul D Prenzler

List of Publications by Year in descending order

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108
papers

8,730
citations

53660

45
h-index

42291

92
g-index

113
all docs

113
docs citations

113
times ranked

9847
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds and their role in oxidative processes in fruits. <i>Food Chemistry</i> , 1999, 66, 401-436.	4.2	982
2	Methods for testing antioxidant activity. <i>Analyst, The</i> , 2002, 127, 183-198.	1.7	891
3	Phenolic content and antioxidant activity of olive extracts. <i>Food Chemistry</i> , 2001, 73, 73-84.	4.2	868
4	Olive oil volatile compounds, flavour development and quality: A critical review. <i>Food Chemistry</i> , 2007, 100, 273-286.	4.2	539
5	Bioactivity and Analysis of Biophenols Recovered from Olive Mill Waste. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 823-837.	2.4	400
6	Sample preparation in the determination of phenolic compounds in fruits. <i>Analyst, The</i> , 2000, 125, 989-1009.	1.7	259
7	Analytical chemistry of freshwater humic substances. <i>Analytica Chimica Acta</i> , 2004, 527, 105-124.	2.6	240
8	Biotransformations of phenolic compounds in <i>Olea europaea</i> L.. <i>Scientia Horticulturae</i> , 2002, 92, 147-176.	1.7	207
9	Measurement of antioxidant activity with the thiobarbituric acid reactive substances assay. <i>Food Chemistry</i> , 2017, 230, 195-207.	4.2	171
10	Chemical screening of olive biophenol extracts by hyphenated liquid chromatography. <i>Analytica Chimica Acta</i> , 2007, 603, 176-189.	2.6	164
11	Bioscreening of Australian olive mill waste extracts: Biophenol content, antioxidant, antimicrobial and molluscicidal activities. <i>Food and Chemical Toxicology</i> , 2007, 45, 1238-1248.	1.8	162
12	Recent and potential developments in the analysis of urine: A review. <i>Analytica Chimica Acta</i> , 2011, 684, 17-29.	2.6	156
13	Investigation of Australian Olive Mill Waste for Recovery of Biophenols. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9911-9920.	2.4	138
14	Ascorbic Acid: A Review of its Chemistry and Reactivity in Relation to a Wine Environment. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 479-498.	5.4	138
15	Endogenous biophenol, fatty acid and volatile profiles of selected oils. <i>Food Chemistry</i> , 2007, 100, 1544-1551.	4.2	124
16	Biosynthesis and biotransformations of phenol-conjugated oleosidic secoiridoids from <i>Olea europaea</i> L.. <i>Natural Product Reports</i> , 2008, 25, 1167.	5.2	121
17	NMR Study of the reactions of the cis-diamminediaquaplatinum(II) cation with glutathione and amino acids containing a thiol group. <i>Inorganic Chemistry</i> , 1989, 28, 2030-2037.	1.9	119
18	Changes in Volatile and Phenolic Compounds with Malaxation Time and Temperature during Virgin Olive Oil Production. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7641-7651.	2.4	112

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19	Identification of Phenolic Compounds in Tissues of the Novel Olive Cultivar Hardy's Mammoth. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6716-6724.	2.4	105
20	Quantitative Changes in Phenolic Content during Physiological Development of the Olive (<i>Olea</i>) Tj ETQq0 0 0 rgBT /Overlock, 10 Tf 50 70	2.4	95
21	LC-MS Investigation of Oxidation Products of Phenolic Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 962-971.	2.4	94
22	Liquid chromatography with electrospray ionisation mass spectrometric detection of phenolic compounds from <i>Olea europaea</i> . <i>Journal of Chromatography A</i> , 1999, 855, 529-537.	1.8	85
23	Discrimination of Olive Oils and Fruits into Cultivars and Maturity Stages Based on Phenolic and Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8054-8062.	2.4	76
24	Antioxidant Action of Glutathione and the Ascorbic Acid/Glutathione Pair in a Model White Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3940-3949.	2.4	76
25	Gas Chromatography-Combustion-Isotope Ratio Mass Spectrometry for Traceability and Authenticity in Foods and Beverages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 814-837.	5.9	76
26	Liquid Chromatography-Mass Spectrometry (LC-MS) Investigation of the Thiobarbituric Acid Reactive Substances (TBARS) Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1720-1724.	2.4	68
27	Ascorbic Acid-Induced Browning of (+)-Catechin In a Model Wine System. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 934-939.	2.4	66
28	A cross-cultural study of wine consumers with respect to health benefits of wine. <i>Food Quality and Preference</i> , 2013, 28, 531-538.	2.3	64
29	Varietal and processing effects on the volatile profile of Australian olive oils. <i>Food Chemistry</i> , 2004, 84, 341-349.	4.2	63
30	The significance of low impact odorants in global odour perception. <i>Trends in Food Science and Technology</i> , 2008, 19, 383-389.	7.8	62
31	Impact of the condition of storage of tartaric acid solutions on the production and stability of glyoxylic acid. <i>Food Chemistry</i> , 2007, 102, 905-916.	4.2	58
32	A rapid method for the simultaneous quantification of the major tocopherols, carotenoids, free and esterified sterols in canola (<i>Brassica napus</i>) oil using normal phase liquid chromatography. <i>Food Chemistry</i> , 2017, 214, 147-155.	4.2	56
33	Defining the Ascorbic Acid Crossover from Anti-Oxidant to Pro-Oxidant in A Model Wine Matrix Containing (+)-Catechin. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4126-4132.	2.4	55
34	A robust method for quantification of volatile compounds within and between vintages using headspace-solid-phase micro-extraction coupled with GC-MS Application on Semillon wines. <i>Analytica Chimica Acta</i> , 2010, 660, 149-157.	2.6	55
35	Coupled Electron- and Proton-Transfer Processes in the Reduction of $\dot{\text{I}}_{\pm}$ -[P2W18O62]6- and $\dot{\text{I}}_{\pm}$ -[H2W12O40]6-As Revealed by Simulation of Cyclic Voltammograms. <i>Analytical Chemistry</i> , 1999, 71, 3650-3656.	3.2	53
36	Novel Secoiridoids with Antioxidant Activity from Australian Olive Mill Waste. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2848-2853.	2.4	53

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37	Potent antioxidant biophenols from olive mill waste. <i>Food Chemistry</i> , 2008, 111, 171-178.	4.2	53
38	High-field NMR spectroelectrochemistry of spinning solutions: simultaneous in situ detection of electrogenerated species in a standard probe under potentiostatic control. <i>Electrochemistry Communications</i> , 2000, 2, 516-521.	2.3	52
39	Pharmacology of Olive Biophenols. <i>Advances in Molecular Toxicology</i> , 2012, , 195-242.	0.4	51
40	Applications of mass spectrometry to plant phenols. <i>TrAC - Trends in Analytical Chemistry</i> , 1999, 18, 362-372.	5.8	50
41	The Role of Copper(II) in the Bridging Reactions of (+)-Catechin by Glyoxylic Acid in a Model White Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6204-6210.	2.4	50
42	Chemistry and Bioactivity of Olive Biophenols in Some Antioxidant and Antiproliferative in Vitro Bioassays. <i>Chemical Research in Toxicology</i> , 2009, 22, 227-234.	1.7	50
43	DNA targeted platinum complexes: synthesis, cytotoxicity and DNA interactions of cis-dichloroplatinum(II) complexes tethered to phenazine-1-carboxamides. <i>Journal of Inorganic Biochemistry</i> , 2000, 81, 111-117.	1.5	49
44	Factors influencing the production and stability of xanthylium cation pigments in a model white wine system. <i>Australian Journal of Grape and Wine Research</i> , 2006, 12, 57-68.	1.0	48
45	Effect of Processing Conditions, Prestorage Treatment, and Storage Conditions on the Phenol Content and Antioxidant Activity of Olive Mill Waste. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3925-3932.	2.4	47
46	Copigmentation and anti-copigmentation in grape extracts studied by spectrophotometry and post-column-reaction HPLC. <i>Food Chemistry</i> , 2012, 132, 2194-2201.	4.2	45
47	Discrimination of Storage Conditions and Freshness in Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7144-7151.	2.4	44
48	Impact of Cultivar, Harvesting Time, and Seasonal Variation on the Content of Biophenols in Olive Mill Waste. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8851-8858.	2.4	43
49	Reaction of the cis-diamminediaquaplatinum(II) cation with N-acetylglycine. <i>Inorganic Chemistry</i> , 1989, 28, 815-819.	1.9	42
50	Should Red Wine Be Considered a Functional Food?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 530-551.	5.9	41
51	Canola (<i>Brassica napus</i>) oil from Australian cultivars shows promising levels of tocopherols and carotenoids, along with good oxidative stability. <i>Journal of Food Composition and Analysis</i> , 2015, 42, 179-186.	1.9	41
52	Reactions of the cis-diamminediaquaplatinum(II) cation with glycylglycine, N-glycylglycine, and N-(N-glycylglycyl)glycine. Crystal structure of a complex with two diammineplatinum(II) cations bound to glycylglycinate. <i>Inorganic Chemistry</i> , 1990, 29, 3562-3569.	1.9	40
53	Development of a headspace solid phase microextraction-gas chromatography method for monitoring volatile compounds in extended time course experiments of olive oil. <i>Analytica Chimica Acta</i> , 2006, 556, 407-414.	2.6	40
54	Deep-fried oil consumption in rats impairs glycerolipid metabolism, gut histology and microbiota structure. <i>Lipids in Health and Disease</i> , 2016, 15, 86.	1.2	38

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55	Recovery of phenolic compounds from <i>Olea europaea</i> . <i>Analytica Chimica Acta</i> , 2001, 445, 67-77.	2.6	36
56	Effect of Added Caffeic Acid and Tyrosol on the Fatty Acid and Volatile Profiles of Camellia Oil following Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9551-9558.	2.4	36
57	Changes in Virgin Olive Oil Quality during Low-Temperature Fruit Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2415-2422.	2.4	36
58	Polycyclic aromatic hydrocarbon contamination in soils and sediments: Sustainable approaches for extraction and remediation. <i>Chemosphere</i> , 2022, 291, 132981.	4.2	35
59	Oxidation of caffeic acid in a wine-like medium: Production of dihydroxybenzaldehyde and its subsequent reactions with (+)-catechin. <i>Food Chemistry</i> , 2007, 105, 968-975.	4.2	34
60	The Influence of Stereochemistry of Antioxidants and Flavanols on Oxidation Processes in a Model Wine System: Ascorbic Acid, Erythorbic Acid, (+)-Catechin and (âˆ’)-Epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1004-1011.	2.4	32
61	Biophenols of mints: Antioxidant, acetylcholinesterase, butyrylcholinesterase and histone deacetylase inhibition activities targeting Alzheimerâ€™s disease treatment. <i>Journal of Functional Foods</i> , 2017, 33, 345-362.	1.6	32
62	Examination of the sulfur dioxideâ€“ascorbic acid anti-oxidant system in a model white wine matrix. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 318-324.	1.7	30
63	Total Phenolic Content, Antioxidant Activity, and Cross-Cultural Consumer Rejection Threshold in White and Red Wines Functionally Enhanced with Catechin-Rich Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 388-393.	2.4	29
64	Isomeric Influence on the Oxidative Coloration of Phenolic Compounds in a Model White Wine:Â Comparison of (+)-Catechin and (âˆ’)-Epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9993-9998.	2.4	27
65	Bioprospecting traditional Pakistani medicinal plants for potent antioxidants. <i>Food Chemistry</i> , 2012, 132, 222-229.	4.2	27
66	The quality and volatileâ€”profile changes of Longwangmo apricot (<i>Prunus armeniaca</i> L.) kernel oil prepared by different oilâ€”producing processes. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 236-243.	1.0	25
67	Zero effect of multiple dosage of olive leaf supplements on urinary biomarkers of oxidative stress in healthy humans. <i>Nutrition</i> , 2009, 25, 270-280.	1.1	24
68	Formation of Pigment Precursor (+)-1â€”Methylene-6â€”hydroxy-2-furan-5-one-catechin Isomers from (+)-Catechin and a Degradation Product of Ascorbic Acid in a Model Wine System. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9539-9546.	2.4	23
69	Assessment of Some Australian Red Wines for Price, Phenolic Content, Antioxidant Activity, and Vintage in Relation to Functional Food Prospects. <i>Journal of Food Science</i> , 2011, 76, C1355-64.	1.5	23
70	Randomized controlled study of the urinary excretion of biophenols following acute and chronic intake of olive leaf supplements. <i>Food Chemistry</i> , 2012, 130, 651-659.	4.2	23
71	Analytical approaches to the determination of simple biophenols in forest trees such as <i>Acer</i> (maple), <i>Betula</i> (birch), <i>Coniferus</i> , <i>Eucalyptus</i> , <i>Juniperus</i> (cedar), <i>Picea</i> (spruce) and <i>Quercus</i> (oak). <i>Analyst</i> , 2005, 130, 809.	1.7	22
72	Bulk and compound-specific stable isotope ratio analysis for authenticity testing of organically grown tomatoes. <i>Food Chemistry</i> , 2020, 318, 126426.	4.2	22

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73	Adsorption of phenols from olive oil waste waters on layered double hydroxide, hydroxyaluminium-iron-co-precipitate and hydroxyaluminium-iron-montmorillonite complex. <i>Applied Clay Science</i> , 2013, 80-81, 154-161.	2.6	21
74	The quality and volatile profile changes of camellia oil (<i>Camellia oleifera</i> Abel) following bleaching. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 768-775.	1.0	18
75	Steric and Electronic Effects in the First Homoleptic Imino Ether Complex: Synthesis and X-ray Crystallographic Determination of [Pt(NHC(OEt)Et) ₄](CF ₃ SO ₃) ₂ . <i>Inorganic Chemistry</i> , 1997, 36, 5845-5849.	1.9	17
76	Detoxification of olive mill wastewaters by zinc-aluminium layered double hydroxides. <i>Applied Clay Science</i> , 2011, 53, 737-744.	2.6	16
77	Isolation and seasonal effects on characteristics of fulvic acid isolated from an Australian floodplain river and billabong. <i>Journal of Chromatography A</i> , 2007, 1153, 203-213.	1.8	15
78	Differentiation of wood-derived vanillin from synthetic vanillin in distillates using gas chromatography/combustion/isotope ratio mass spectrometry for ¹³ C analysis. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 311-318.	0.7	15
79	Diplatinum(III) tetrakis(β-diketonato) complexes exemplifying the unsupported Pt-Pt bond. <i>Chemical Communications</i> , 1996, , 2271-2272.	2.2	14
80	Flavour quality critical production steps from fruit to extra-virgin olive oil at consumption. <i>Food Research International</i> , 2013, 54, 2095-2103.	2.9	14
81	Bioavailability of dissolved organic carbon and fulvic acid from an Australian floodplain river and billabong. <i>Marine and Freshwater Research</i> , 2007, 58, 222.	0.7	13
82	Metabolomics as a tool for diagnosis and monitoring in coeliac disease. <i>Metabolomics</i> , 2015, 11, 980-990.	1.4	12
83	Dietary Effects on Stable Carbon Isotope Composition of Fatty Acids in Polar and Neutral Fractions of Intramuscular Fat of Lambs. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9404-9411.	2.4	12
84	Antioxidant Activity of Phenolic Compounds in Bulk Camellia Oil and Corresponding Oil in Water (O/W) Emulsions. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 1238-1243.	0.1	11
85	A solid phase microextraction method to fingerprint dissolved organic carbon released from <i>Eucalyptus camaldulensis</i> (Dehnh.) (River Red Gum) leaves. <i>Analytica Chimica Acta</i> , 2005, 530, 325-333.	2.6	10
86	Evaluation of puffing quality of Australian desi chickpeas by different physical attributes. <i>LWT - Food Science and Technology</i> , 2015, 64, 959-965.	2.5	10
87	Different Processing Practices and the Frying Life of Refined Canola Oil. <i>Foods</i> , 2019, 8, 527.	1.9	10
88	Potential Role of Phenolic Extracts of <i>Mentha</i> in Managing Oxidative Stress and Alzheimer's Disease. <i>Antioxidants</i> , 2020, 9, 631.	2.2	10
89	Phytosterol, Tocopherol and Carotenoid Retention during Commercial Processing of <i>Brassica napus</i> (Canola) Oil. <i>Processes</i> , 2022, 10, 580.	1.3	10
90	Nutritional methodologies and their use in inter-disciplinary antioxidant research. <i>Food Chemistry</i> , 2008, 108, 425-438.	4.2	9

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91	Impact of ascorbic acid on the oxidative colouration and associated reactions of a model wine solution containing (+)-catechin, caffeic acid and iron. Australian Journal of Grape and Wine Research, 2008, 14, 238.	1.0	9
92	Camellia Oil and Tea Oil. , 2009, , 313-343.		9
93	The decay of ascorbic acid in a model wine system at low oxygen concentration. Food Chemistry, 2013, 141, 3139-3146.	4.2	9
94	Sensory profiling and preference mapping of Australian puffed desi chickpeas. LWT - Food Science and Technology, 2018, 89, 229-236.	2.5	9
95	Development of a Method Suitable for High-Throughput Screening to Measure Antioxidant Activity in a Linoleic Acid Emulsion. Antioxidants, 2019, 8, 366.	2.2	9
96	Greener extraction of polycyclic aromatic hydrocarbons from soil and sediment using eucalyptus oil. Environmental Chemistry Letters, 2022, 20, 2757-2764.	8.3	8
97	Construction of local gene network for revealing different liver function of rats fed deep-fried oil with or without resistant starch. Toxicology Letters, 2016, 258, 168-174.	0.4	6
98	Leaf micromorphology of 19 Mentha taxa. Australian Journal of Botany, 2019, 67, 463.	0.3	6
99	Neuroprotective Activity of Mentha Species on Hydrogen Peroxide-Induced Apoptosis in SH-SY5Y Cells. Nutrients, 2020, 12, 1366.	1.7	6
100	Occurrence of fumonisin-producing black aspergilli in Australian wine grapes: effects of temperature and water activity on fumonisin production by <i>A. niger</i> and <i>A. welwitschiae</i> . Mycotoxin Research, 2021, 37, 327-339.	1.3	6
101	Allochthonous DOC in floodplain rivers: identifying sources using solid phase microextraction with gas chromatography. Aquatic Sciences, 2007, 69, 472-483.	0.6	5
102	Substrate and TBARS variability in a multi-phase oxidation system. European Journal of Lipid Science and Technology, 2017, 119, 1500500.	1.0	4
103	Effects of Storage Temperature and Duration on Bioactive Concentrations in the Seed and Oil of <i>Brassica napus</i> (Canola). European Journal of Lipid Science and Technology, 2018, 120, 1700335.	1.0	4
104	Bis(N,N-cyclo-heptamethylenedithiocarbamate-S,S')platinum(II), a Platinum Dithiocarbamate Containing a Large Carbocyclic Ring. Acta Crystallographica Section C: Crystal Structure Communications, 1996, 52, 537-539.	0.4	2
105	Volatile Compounds in Australian Olive Oils. , 2010, , 201-209.		2
106	A multiphase experiment for the analysis of bioactive compounds in canola oil: Sources of error from field and laboratory. Chemometrics and Intelligent Laboratory Systems, 2017, 162, 55-64.	1.8	2
107	Complexes of Peptides and Related Molecules with Diammineplatinum (II) as Models for Platinum-Protein Interactions. , 1991, , 61-72.		1
108	The Pro-oxidant Activity and Composition of Polar Compound Fractions in Used Deep-frying Camellia Seed Oil. Journal of Food and Nutrition Research (Newark, Del), 2018, 6, 124-129.	0.1	0