

# Paul D Prenzler

## List of Publications by Year in Descending Order

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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.

107  
papers

7,114  
citations

42  
h-index

83  
g-index

113  
ext. papers

7,799  
ext. citations

5.9  
avg, IF

5.59  
L-index

#	Paper	IF	Citations
107	Phytosterol, Tocopherol and Carotenoid Retention during Commercial Processing of Brassica napus (Canola) Oil. <i>Processes</i> , <b>2022</b> , 10, 580	2.9	0
106	Polycyclic aromatic hydrocarbon contamination in soils and sediments: Sustainable approaches for extraction and remediation. <i>Chemosphere</i> , <b>2021</b> , 132981	8.4	5
105	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> . <i>Mycotoxin Research</i> , <b>2021</b> , 37, 327-339	4	2
104	Neuroprotective Activity of Species on Hydrogen Peroxide-Induced Apoptosis in SH-SY5Y Cells. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	3
103	Bulk and compound-specific stable isotope ratio analysis for authenticity testing of organically grown tomatoes. <i>Food Chemistry</i> , <b>2020</b> , 318, 126426	8.5	9
102	Potential Role of Phenolic Extracts of in Managing Oxidative Stress and Alzheimer's Disease. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	2
101	Development of a Method Suitable for High-Throughput Screening to Measure Antioxidant Activity in a Linoleic Acid Emulsion. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	5
100	Leaf micromorphology of 19 <i>Mentha</i> taxa. <i>Australian Journal of Botany</i> , <b>2019</b> , 67, 463	1.2	3
99	Different Processing Practices and the Frying Life of Refined Canola Oil. <i>Foods</i> , <b>2019</b> , 8,	4.9	3
98	Sensory profiling and preference mapping of Australian puffed desi chickpeas. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 89, 229-236	5.4	6
97	Effects of Storage Temperature and Duration on Bioactive Concentrations in the Seed and Oil of Brassica napus (Canola). <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1700335	3	4
96	Differentiation of wood-derived vanillin from synthetic vanillin in distillates using gas chromatography/combustion/isotope ratio mass spectrometry for $\delta^{13}C$ analysis. <i>Rapid Communications in Mass Spectrometry</i> , <b>2018</b> , 32, 311-318	2.2	8
95	A multiphase experiment for the analysis of bioactive compounds in canola oil: Sources of error from field and laboratory. <i>Chemometrics and Intelligent Laboratory Systems</i> , <b>2017</b> , 162, 55-64	3.8	2
94	Measurement of antioxidant activity with the thiobarbituric acid reactive substances assay. <i>Food Chemistry</i> , <b>2017</b> , 230, 195-207	8.5	115
93	Biophenols of mints: Antioxidant, acetylcholinesterase, butyrylcholinesterase and histone deacetylase inhibition activities targeting Alzheimer's disease treatment. <i>Journal of Functional Foods</i> , <b>2017</b> , 33, 345-362	5.1	25
92	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> , <b>2017</b> , 65, 9404-9411	5.7	6
91	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> , <b>2017</b> , 214, 147-155	8.5	42

90	Substrate and TBARS variability in a multi-phase oxidation system. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1500500	3	4
89	Deep-fried oil consumption in rats impairs glycerolipid metabolism, gut histology and microbiota structure. <i>Lipids in Health and Disease</i> , <b>2016</b> , 15, 86	4.4	26
88	The quality and volatile-profile changes of Longwangmo apricot ( <i>Prunus armeniaca</i> L.) kernel oil prepared by different oil-producing processes. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 236-243	3	17
87	Construction of local gene network for revealing different liver function of rats fed deep-fried oil with or without resistant starch. <i>Toxicology Letters</i> , <b>2016</b> , 258, 168-174	4.4	2
86	Metabolomics as a tool for diagnosis and monitoring in coeliac disease. <i>Metabolomics</i> , <b>2015</b> , 11, 980-990	4.7	9
85	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> , <b>2015</b> , 42, 179-186	4.1	34
84	Evaluation of puffing quality of Australian desi chickpeas by different physical attributes. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 959-965	5.4	7
83	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> , <b>2014</b> , 13, 814-837	16.4	58
82	Flavour quality critical production steps from fruit to extra-virgin olive oil at consumption. <i>Food Research International</i> , <b>2013</b> , 54, 2095-2103	7	12
81	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> , <b>2013</b> , 80-81, 154-161	5.2	17
80	A cross-cultural study of wine consumers with respect to health benefits of wine. <i>Food Quality and Preference</i> , <b>2013</b> , 28, 531-538	5.8	52
79	The decay of ascorbic acid in a model wine system at low oxygen concentration. <i>Food Chemistry</i> , <b>2013</b> , 141, 3139-46	8.5	8
78	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> , <b>2013</b> , 5, 1238-1243	0.1	10
77	Pharmacology of Olive Biophenols. <i>Advances in Molecular Toxicology</i> , <b>2012</b> , 195-242	0.4	42
76	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> , <b>2012</b> , 60, 388-93	5.7	25
75	Randomized controlled study of the urinary excretion of biophenols following acute and chronic intake of olive leaf supplements. <i>Food Chemistry</i> , <b>2012</b> , 130, 651-659	8.5	18
74	Bioprospecting traditional Pakistani medicinal plants for potent antioxidants. <i>Food Chemistry</i> , <b>2012</b> , 132, 222-9	8.5	20
73	Copigmentation and anti-copigmentation in grape extracts studied by spectrophotometry and post-column-reaction HPLC. <i>Food Chemistry</i> , <b>2012</b> , 132, 2194-2201	8.5	37

72	Detoxification of olive mill wastewaters by zinc/aluminium layered double hydroxides. <i>Applied Clay Science</i> , <b>2011</b> , 53, 737-744	5.2	14
71	Ascorbic acid: a review of its chemistry and reactivity in relation to a wine environment. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2011</b> , 51, 479-98	11.5	108
70	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> , <b>2011</b> , 76, C1355-64	3.4	20
69	Antioxidant action of glutathione and the ascorbic acid/glutathione pair in a model white wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3940-9	5.7	68
68	Recent and potential developments in the analysis of urine: a review. <i>Analytica Chimica Acta</i> , <b>2011</b> , 684, 8-20	6.6	133
67	Volatile Compounds in Australian Olive Oils <b>2010</b> , 201-209		1
66	The influence of stereochemistry of antioxidants and flavonols on oxidation processes in a model wine system: ascorbic acid, erythorbic acid, +-catechin and (-)-epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 1004-11	5.7	27
65	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> , <b>2010</b> , 660, 149-57	6.6	44
64	Should Red Wine Be Considered a Functional Food?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2010</b> , 9, 530-551	16.4	36
63	Camellia Oil and Tea Oil <b>2009</b> , 313-343		4
62	Zero effect of multiple dosage of olive leaf supplements on urinary biomarkers of oxidative stress in healthy humans. <i>Nutrition</i> , <b>2009</b> , 25, 270-80	4.8	20
61	Chemistry and bioactivity of olive biophenols in some antioxidant and antiproliferative in vitro bioassays. <i>Chemical Research in Toxicology</i> , <b>2009</b> , 22, 227-34	4	48
60	Formation of pigment precursor (+)-1''-methylene-6''-hydroxy-2H-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> , <b>2009</b> , 57, 9539-46	5.7	20
59	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> , <b>2008</b> , 56, 3925-32	5.7	41
58	Biosynthesis and biotransformations of phenol-conjugated oleosidic secoiridoids from <i>Olea europaea</i> L. <i>Natural Product Reports</i> , <b>2008</b> , 25, 1167-79	15.1	101
57	Changes in virgin olive oil quality during low-temperature fruit storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2415-22	5.7	31
56	The significance of low impact odorants in global odour perception. <i>Trends in Food Science and Technology</i> , <b>2008</b> , 19, 383-389	15.3	51
55	Impact of ascorbic acid on the oxidative colouration and associated reactions of a model wine solution containing (+)catechin, caffeic acid and iron. <i>Australian Journal of Grape and Wine Research</i> , <b>2008</b> , 14, 238	2.4	5

54	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> , <b>2008</b> , 56, 8851-8	5.7	37
53	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> , <b>2008</b> , 110, 768-775	3	13
52	Potent antioxidant biophenols from olive mill waste. <i>Food Chemistry</i> , <b>2008</b> , 111, 171-178	8.5	51
51	Nutritional methodologies and their use in inter-disciplinary antioxidant research. <i>Food Chemistry</i> , <b>2008</b> , 108, 425-38	8.5	8
50	Novel secoiridoids with antioxidant activity from Australian olive mill waste. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2848-53	5.7	47
49	Impact of the condition of storage of tartaric acid solutions on the production and stability of glyoxylic acid. <i>Food Chemistry</i> , <b>2007</b> , 102, 905-916	8.5	45
48	Isolation and seasonal effects on characteristics of fulvic acid isolated from an Australian floodplain river and billabong. <i>Journal of Chromatography A</i> , <b>2007</b> , 1153, 203-13	4.5	15
47	Olive oil volatile compounds, flavour development and quality: A critical review. <i>Food Chemistry</i> , <b>2007</b> , 100, 273-286	8.5	465
46	Endogenous biophenol, fatty acid and volatile profiles of selected oils. <i>Food Chemistry</i> , <b>2007</b> , 100, 1544-1551	8.5	109
45	Oxidation of caffeic acid in a wine-like medium: Production of dihydroxybenzaldehyde and its subsequent reactions with (+)-catechin. <i>Food Chemistry</i> , <b>2007</b> , 105, 968-975	8.5	27
44	Allochthonous DOC in floodplain rivers: identifying sources using solid phase microextraction with gas chromatography. <i>Aquatic Sciences</i> , <b>2007</b> , 69, 472-483	2.5	5
43	Chemical screening of olive biophenol extracts by hyphenated liquid chromatography. <i>Analytica Chimica Acta</i> , <b>2007</b> , 603, 176-89	6.6	120
42	Bioscreening of Australian olive mill waste extracts: biophenol content, antioxidant, antimicrobial and molluscicidal activities. <i>Food and Chemical Toxicology</i> , <b>2007</b> , 45, 1238-48	4.7	138
41	Bioavailability of dissolved organic carbon and fulvic acid from an Australian floodplain river and billabong. <i>Marine and Freshwater Research</i> , <b>2007</b> , 58, 222	2.2	12
40	Factors influencing the production and stability of xanthylum cation pigments in a model white wine system. <i>Australian Journal of Grape and Wine Research</i> , <b>2006</b> , 12, 57-68	2.4	44
39	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> , <b>2006</b> , 54, 9551-8	5.7	27
38	Changes in volatile and phenolic compounds with malaxation time and temperature during virgin olive oil production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7641-51	5.7	99
37	Discrimination of storage conditions and freshness in virgin olive oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7144-51	5.7	36

36	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> , <b>2006</b> , 54, 8390-8390	5.7	5
35	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> , <b>2006</b> , 556, 407-414	6.6	38
34	Bioactivity and analysis of biophenols recovered from olive mill waste. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 823-37	5.7	338
33	Analytical approaches to the determination of simple biophenols in forest trees such as Acer (maple), Betula (birch), Coniferus, Eucalyptus, Juniperus (cedar), Picea (spruce) and Quercus (oak). <i>Analyst, The</i> , <b>2005</b> , 130, 809-23	5	17
32	Isomeric influence on the oxidative coloration of phenolic compounds in a model white wine: comparison of (+)-catechin and (-)-epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9993-8	5.7	25
31	Investigation of Australian olive mill waste for recovery of biophenols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9911-20	5.7	124
30	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> , <b>2005</b> , 53, 8054-62	5.7	70
29	A solid phase microextraction method to fingerprint dissolved organic carbon released from Eucalyptus camaldulensis (Dehnh.) (River Red Gum) leaves. <i>Analytica Chimica Acta</i> , <b>2005</b> , 530, 325-333	6.6	9
28	LC-MS investigation of oxidation products of phenolic antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 962-71	5.7	78
27	Varietal and processing effects on the volatile profile of Australian olive oils. <i>Food Chemistry</i> , <b>2004</b> , 84, 341-349	8.5	56
26	Examination of the sulfur dioxide-ascorbic acid anti-oxidant system in a model white wine matrix. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 318-324	4.3	21
25	Analytical chemistry of freshwater humic substances. <i>Analytica Chimica Acta</i> , <b>2004</b> , 527, 105-124	6.6	213
24	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> , <b>2003</b> , 51, 6204-10	5.7	42
23	Quantitative changes in phenolic content during physiological development of the olive ( <i>Olea europaea</i> ) cultivar Hardy's Mammoth. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2532-8	5.7	81
22	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> , <b>2003</b> , 51, 4126-32	5.7	50
21	Methods for testing antioxidant activity. <i>Analyst, The</i> , <b>2002</b> , 127, 183-98	5	716
20	Liquid chromatography-mass spectrometry (LC-MS) investigation of the thiobarbituric acid reactive substances (TBARS) reaction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 1720-4	5.7	56
19	Identification of phenolic compounds in tissues of the novel olive cultivar hardy's mammoth. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6716-24	5.7	93

18	Biotransformations of phenolic compounds in <i>Olea europaea</i> L.. <i>Scientia Horticulturae</i> , <b>2002</b> , 92, 147-176.	4.1	165
17	Phenolic content and antioxidant activity of olive extracts. <i>Food Chemistry</i> , <b>2001</b> , 73, 73-84	8.5	623
16	Recovery of phenolic compounds from <i>Olea europaea</i> . <i>Analytica Chimica Acta</i> , <b>2001</b> , 445, 67-77	6.6	33
15	Ascorbic acid-induced browning of (+)-catechin in a model wine system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 934-9	5.7	57
14	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> , <b>2000</b> , 2, 516-521	5.1	46
13	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> , <b>2000</b> , 81, 111-7	4.2	46
12	Sample preparation in the determination of phenolic compounds in fruits. <i>Analyst, The</i> , <b>2000</b> , 125, 989-1009	10.9	218
11	Applications of mass spectrometry to plant phenols. <i>TrAC - Trends in Analytical Chemistry</i> , <b>1999</b> , 18, 362-376	3.7	42
10	Phenolic compounds and their role in oxidative processes in fruits. <i>Food Chemistry</i> , <b>1999</b> , 66, 401-436	8.5	814
9	Liquid chromatography with electrospray ionisation mass spectrometric detection of phenolic compounds from <i>Olea europaea</i> . <i>Journal of Chromatography A</i> , <b>1999</b> , 855, 529-37	4.5	76
8	Coupled Electron- and Proton-Transfer Processes in the Reduction of $[P(2)W(18)O(62)](6-)$ and $[H(2)W(12)O(40)](6-)$ As Revealed by Simulation of Cyclic Voltammograms. <i>Analytical Chemistry</i> , <b>1999</b> , 71, 3650-6	7.8	47
7	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> , <b>1997</b> , 36, 5845-5849	5.1	16
6	Diplatinum(III) tetrakis(Ediketonato) complexes exemplifying the unsupported PtPt bond. <i>Chemical Communications</i> , <b>1996</b> , 2271-2272	5.8	13
5	Bis(N,N-cyclo-heptamethylenedithiocarbamate-S,S')platinum(II), a Platinum Dithiocarbamate Containing a Large Carbocyclic Ring. <i>Acta Crystallographica Section C: Crystal Structure Communications</i> , <b>1996</b> , 52, 537-539		2
4	Complexes of Peptides and Related Molecules with Diammineplatinum (II) as Models for Platinum-Protein Interactions <b>1991</b> , 61-72		1
3	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> , <b>1990</b> , 29, 3562-3569	5.1	36
2	NMR Study of the reactions of the cis-diamminediaquaplatinum(II) cation with glutathione and amino acids containing a thiol group. <i>Inorganic Chemistry</i> , <b>1989</b> , 28, 2030-2037	5.1	98
1	Reaction of the cis-diamminediaquaplatinum(II) cation with N-acetylglycine. <i>Inorganic Chemistry</i> , <b>1989</b> , 28, 815-819	5.1	39

