

# Frank Will

## List of Publications by Year in descending order

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44  
papers

1,711  
citations

218381

26  
h-index

276539

41  
g-index

45  
all docs

45  
docs citations

45  
times ranked

2269  
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of sustainable management regimes on amino acid profiles in grape juice, grape skin flavonoids and hydroxycinnamic acids. <i>Oeno One</i> , 2022, 56, 319-333.	0.7	0
2	Influence of Plasma-Isolated Anthocyanins and Their Metabolites on Cancer Cell Migration (HT-29 and) Tj ETQq0 0 0 ggBT /Overlock 10 T	2.2	3
3	Influence of Post-Flowering Climate Conditions on Anthocyanin Profile of Strawberry Cultivars Grown from North to South Europe. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1326.	1.3	9
4	Exploring Genotype-by-Environment Interactions of Chemical Composition of Raspberry by Using a Metabolomics Approach. <i>Metabolites</i> , 2021, 11, 490.	1.3	13
5	Haze Formation and the Challenges for Peptidases in Wine Protein Fining. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14402-14414.	2.4	7
6	Application of Crystallization with Additives to Cloudy and Clear Apple Juice. <i>Food Analytical Methods</i> , 2017, 10, 247-255.	1.3	7
7	Influence of bentonite fining on protein composition in wine. <i>LWT - Food Science and Technology</i> , 2017, 75, 335-343.	2.5	26
8	Impact of drought stress on concentration and composition of wine proteins in Riesling. <i>European Food Research and Technology</i> , 2016, 242, 1883-1891.	1.6	12
9	Influence of polysaccharides on wine protein aggregation. <i>Food Chemistry</i> , 2016, 200, 38-45.	4.2	36
10	Identification of gum Arabic in white wine based on colloid content, colloid composition and multi-element stable isotope analysis. <i>European Food Research and Technology</i> , 2015, 240, 909-921.	1.6	6
11	Metatartaric acid: physicochemical characterization and analytical detection in wines and grape juices. <i>European Food Research and Technology</i> , 2015, 241, 785-791.	1.6	6
12	Apple procyanidins affect several members of the ErbB receptor tyrosine kinase family in vitro. <i>Food and Function</i> , 2013, 4, 689.	2.1	9
13	Processing and chemical composition of rhubarb ( <i>Rheum rhabarbarum</i> ) juice. <i>LWT - Food Science and Technology</i> , 2013, 50, 673-678.	2.5	12
14	Moderate effects of apple juice consumption on obesity-related markers in obese men: impact of diet-gene interaction on body fat content. <i>European Journal of Nutrition</i> , 2012, 51, 841-850.	1.8	63
15	Apple juice intervention modulates expression of ARE-dependent genes in rat colon and liver. <i>European Journal of Nutrition</i> , 2011, 50, 135-143.	1.8	41
16	Colonic availability of polyphenols and quinic acid after apple smoothie consumption. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 368-377.	1.5	51
17	Solar UVB Response of Bioactives in Strawberry ( <i>Fragaria ananassa</i> Duch. L.): A Comparison of Protected and Open-Field Cultivation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12692-12702.	2.4	52
18	Polyphenolic Apple Extracts: Effects of Raw Material and Production Method on Antioxidant Effectiveness and Reduction of DNA Damage in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6636-6642.	2.4	47

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19	Formation of hydrogen peroxide in cell culture media by apple polyphenols and its effect on antioxidant biomarkers in the colon cell line HT29. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1226-1236.	1.5	52
20	Fractionation of polyphenol-enriched apple juice extracts to identify constituents with cancer chemopreventive potential. <i>Molecular Nutrition and Food Research</i> , 2008, 52 Suppl 1, S28-44.	1.5	23
21	Content and mean polymerization degree of procyanidins in extracts obtained from clear and cloudy apple juices. <i>Biotechnology Journal</i> , 2008, 3, 234-243.	1.8	21
22	Histone-deacetylase inhibition and butyrate formation: Fecal slurry incubations with apple pectin and apple juice extracts. <i>Nutrition</i> , 2008, 24, 366-374.	1.1	45
23	Processing and analytical characterisation of pulp-enriched cloudy apple juices. <i>LWT - Food Science and Technology</i> , 2008, 41, 2057-2063.	2.5	43
24	Antioxidant Effectiveness of Phenolic Apple Juice Extracts and Their Gut Fermentation Products in the Human Colon Carcinoma Cell Line Caco-2. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6310-6317.	2.4	36
25	Anthocyanin/Polyphenolic-Rich Fruit Juice Reduces Oxidative Cell Damage in an Intervention Study with Patients on Hemodialysis. <i>Cancer Epidemiology Biomarkers and Prevention</i> , 2008, 17, 3372-3380.	1.1	77
26	Semi-preparative isolation and physico-chemical characterization of 4-coumaroylquinic acid and phloretin-2-O-xyloglucoside from laccase-oxidized apple juice. <i>LWT - Food Science and Technology</i> , 2007, 40, 1344-1351.	2.5	19
27	Cloudy Apple Juice Is More Effective than Apple Polyphenols and an Apple Juice Derived Cloud Fraction in a Rat Model of Colon Carcinogenesis. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1181-1187.	2.4	58
28	Apple Polyphenols and Products Formed in the Gut Differently Inhibit Survival of Human Cell Lines Derived from Colon Adenoma (LT97) and Carcinoma (HT29). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2892-2900.	2.4	48
29	Apple polyphenols diminish the phosphorylation of the epidermal growth factor receptor in HT29 colon carcinoma cells. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 594-601.	1.5	23
30	Cytochrome P450 1A1 Expression and Activity in Caco-2 Cells: Modulation by Apple Juice Extract and Certain Apple Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10262-10268.	2.4	45
31	Physiological Effects of Extraction Juices from Apple, Grape, and Red Beet Pomaces in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10269-10280.	2.4	70
32	An anthocyanin/polyphenolic-rich fruit juice reduces oxidative DNA damage and increases glutathione level in healthy probands. <i>Biotechnology Journal</i> , 2006, 1, 388-397.	1.8	144
33	Optimised processing technique for colour- and cloud-stable plum juices and stability of bioactive substances. <i>European Food Research and Technology</i> , 2006, 223, 419-425.	1.6	23
34	Analytical characterization and the impact of ageing on anthocyanin composition and degradation in juices from five sour cherry cultivars. <i>European Food Research and Technology</i> , 2006, 224, 355-364.	1.6	90
35	Polyphenolic apple juice extracts and their major constituents reduce oxidative damage in human colon cell lines. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 24-33.	1.5	88
36	Apple flavonoids inhibit growth of HT29 human colon cancer cells and modulate expression of genes involved in the biotransformation of xenobiotics. <i>Molecular Carcinogenesis</i> , 2006, 45, 164-174.	1.3	123

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37	Inhibitors of the epidermal growth factor receptor in apple juice extract. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 317-328.	1.5	62
38	Dietary fiber-rich colloids from apple pomace extraction juices do not affect food intake and blood serum lipid levels, but enhance fecal excretion of steroids in rats. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 296-302.	1.9	41
39	Effects of dietary fibre-rich juice colloids from apple pomace extraction juices on intestinal fermentation products and microbiota in rats. <i>British Journal of Nutrition</i> , 2003, 90, 607-615.	1.2	54
40	Structural Characterization of Oligosaccharides and Polysaccharides from Apple Juices Produced by Enzymatic Pomace Liquefaction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1230-1236.	2.4	37
41	The influence of enzymatic treatment of mash on the analytical composition of apple juice. <i>International Journal of Food Science and Technology</i> , 2002, 37, 653-660.	1.3	31
42	Structural characterization of an apple juice arabinogalactan-protein which aggregates following enzymic dearabinylation. <i>Carbohydrate Polymers</i> , 1996, 29, 271-275.	5.1	25
43	Influence of cell wall polysaccharides on fruit juice technology. <i>Macromolecular Symposia</i> , 1995, 99, 103-111.	0.4	0
44	Isolation, purification and characterization of neutral polysaccharides from extracted apple juices. <i>Carbohydrate Polymers</i> , 1992, 18, 109-117.	5.1	28