## Jan Stanstrup

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7440133/publications.pdf

Version: 2024-02-01

24 papers 845

16 h-index 610901 24 g-index

24 all docs

24 docs citations

times ranked

24

1696 citing authors

#	Article	IF	CITATIONS
1	PredRet: Prediction of Retention Time by Direct Mapping between Multiple Chromatographic Systems. Analytical Chemistry, 2015, 87, 9421-9428.	6.5	121
2	Effect of non- <i>Saccharomyces</i> yeasts on the volatile chemical profile of Shiraz wine. Australian Journal of Grape and Wine Research, 2017, 23, 179-192.	2.1	82
3	Untangling the wine metabolome by combining untargeted SPME–GCxGC-TOF-MS and sensory analysis to profile Sauvignon blanc co-fermented with seven different yeasts. Metabolomics, 2016, 12, 1.	3.0	74
4	Host: Microbiome co-metabolic processing of dietary polyphenols – An acute, single blinded, cross-over study with different doses of apple polyphenols in healthy subjects. Food Research International, 2018, 112, 108-128.	6.2	67
5	Whey Protein Delays Gastric Emptying and Suppresses Plasma Fatty Acids and Their Metabolites Compared to Casein, Gluten, and Fish Protein. Journal of Proteome Research, 2014, 13, 2396-2408.	3.7	66
6	The metaRbolomics Toolbox in Bioconductor and beyond. Metabolites, 2019, 9, 200.	2.9	64
7	Comparing Wild American Grapes with <i>Vitis vinifera</i> : A Metabolomics Study of Grape Composition. Journal of Agricultural and Food Chemistry, 2015, 63, 6823-6834.	5.2	60
8	A Modular and Expandable Ecosystem for Metabolomics Data Annotation in R. Metabolites, 2022, 12, 173.	2.9	43
9	Metabolite profiling and beyond: approaches for the rapid processing and annotation of human blood serum mass spectrometry data. Analytical and Bioanalytical Chemistry, 2013, 405, 5037-5048.	3.7	41
10	Urinary metabolomic profiling to identify biomarkers of a flavonoid-rich and flavonoid-poor fruits and vegetables diet in adults: the FLAVURS trial. Metabolomics, 2016, 12, 1.	3.0	28
11	Unravelling wine volatile evolution during Shiraz grape ripening by untargeted HS-SPME-GCâ€-×â€-GC-TOFMS. Food Chemistry, 2019, 277, 753-765.	8.2	27
12	Intakes of whey protein hydrolysate and whole whey proteins are discriminated by LC–MS metabolomics. Metabolomics, 2014, 10, 719-736.	3.0	23
13	Ethephon-induced changes in antioxidants and phenolic compounds in anthocyanin-producing black carrot hairy root cultures. Journal of Experimental Botany, 2020, 71, 7030-7045.	4.8	23
14	Antibiotic Treatment Preventing Necrotising Enterocolitis Alters Urinary and Plasma Metabolomes in Preterm Pigs. Journal of Proteome Research, 2017, 16, 3547-3557.	3.7	21
15	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. European Journal of Nutrition, 2020, 59, 3691-3714.	3.9	20
16	Progressive Changes in the Plasma Metabolome during Malnutrition in Juvenile Pigs. Journal of Proteome Research, 2016, 15, 447-456.	3.7	17
17	The metabolomic profile of red non- V. vinifera genotypes. Food Research International, 2017, 98, 10-19.	6.2	17
18	Fatty acid profiling of bovine milk and cheese from six European areas by GCâ€FID and GCâ€MS. International Journal of Dairy Technology, 2021, 74, 215-224.	2.8	14

#	Article	IF	CITATIONS
19	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	8.2	12
20	Bisbenzylisoquinoline alkaloids as markers of Atherospermataceae: Tetrandrine and fangchinoline from Laureliopsis philippiana. Biochemical Systematics and Ecology, 2010, 38, 450-453.	1.3	10
21	Itoside A and 4-hydroxytremulacin from Dovyalis caffra and Dovyalis zeyheri. Biochemical Systematics and Ecology, 2010, 38, 346-348.	1.3	5
22	Impact of wheat aleurone on biomarkers of cardiovascular disease, gut microbiota and metabolites in adults with high body mass index: a double-blind, placebo-controlled, randomized clinical trial. European Journal of Nutrition, 2022, 61, 2651-2671.	3.9	5
23	The Compound Characteristics Comparison (CCC) approach: a tool for improving confidence in natural compound identification. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2145-2157.	2.3	4
24	PP163-MON: Metabolic Transformation of Apple Polyphenols in Human Body. Clinical Nutrition, 2014, 33, S189-S190.	5.0	1