Wouter J C De Bruijn

List of Publications by Year
in descending order

24 papers	621 citations	567144 15 h-index	610775 24 g-index
24 all docs	24 docs citations	24 times ranked	781 citing authors

#	Article	IF	Citations
1	Reciprocal Interactions between Epigallocatechin-3-gallate (EGCG) and Human Gut Microbiota In Vitro. Journal of Agricultural and Food Chemistry, 2020, 68, 9804-9815.	2.4	56
2	A comparison of the phenolic composition of old and young tea leaves reveals a decrease in flavanols and phenolic acids and an increase in flavonols upon tea leaf maturation. Journal of Food Composition and Analysis, 2020, 86, 103385.	1.9	55
3	Structure and biosynthesis of benzoxazinoids: Plant defence metabolites with potential as antimicrobial scaffolds. Phytochemistry, 2018, 155, 233-243.	1.4	54
4	Toward Developing a Yeast Cell Factory for the Production of Prenylated Flavonoids. Journal of Agricultural and Food Chemistry, 2019, 67, 13478-13486.	2.4	45
5	Plant Aromatic Prenyltransferases: Tools for Microbial Cell Factories. Trends in Biotechnology, 2020, 38, 917-934.	4.9	43
6	Revealing the main factors and two-way interactions contributing to food discolouration caused by iron-catechol complexation. Scientific Reports, 2020, 10, 8288.	1.6	42
7	Microbial Metabolism of Theaflavin-3,3â€²-digallate and Its Gut Microbiota Composition Modulatory Effects. Journal of Agricultural and Food Chemistry, 2021, 69, 232-245.	2.4	40
8	Carbohydrate utilization and metabolism is highly differentiated in Agaricus bisporus. BMC Genomics, 2013, 14, 663.	1.2	35
9	Browning of Epicatechin (EC) and Epigallocatechin (EGC) by Auto-Oxidation. Journal of Agricultural and Food Chemistry, 2020, 68, 13879-13887.	2.4	35
10	Mass spectrometric characterisation of avenanthramides and enhancing their production by germination of oat (Avena sativa). Food Chemistry, 2019, 277, 682-690.	4.2	34
11	Fatty acids attached to all-trans-astaxanthin alter its cisâ€“trans equilibrium, and consequently its stability, upon light-accelerated autoxidation. Food Chemistry, 2016, 194, 1108-1115.	4.2	31
12	Mass Spectrometric Characterization of Benzoxazinoid Glycosides from Rhizopus-Elicited Wheat (Triticum aestivum) Seedlings. Journal of Agricultural and Food Chemistry, 2016, 64, 6267-6276.	2.4	27
13	Antibacterial prenylated stilbenoids from peanut (Arachis hypogaea). Phytochemistry Letters, 2018, 28, 13-18.	0.6	22
14	Unravelling discolouration caused by iron-flavonoid interactions: Complexation, oxidation, and formation of networks. Food Chemistry, 2022, 370, 131292.	4.2	21
15	Analysis of Palmitoyl Apo-astaxanthinals, Apo-astaxanthinones, and their Epoxides by UHPLC-PDA-ESI-MS. Journal of Agricultural and Food Chemistry, 2014, 62, 10254-10263.	2.4	15
16	Tea phenolics as prebiotics. Trends in Food Science and Technology, 2022, 127, 156-168.	7.8	12
17	QSAR of 1,4-benzoxazin-3-one antimicrobials and their drug design perspectives. Bioorganic and Medicinal Chemistry, 2018, 26, 6105-6114.	1.4	9
18	Enhanced biosynthesis of the natural antimicrobial glyceollins in soybean seedlings by priming and elicitation. Food Chemistry, 2020, 317, 126389.	4.2	8

#	Article	IF	Citations
19	Toward a Systematic Nomenclature for (Neo)Lignanamides. Journal of Natural Products, 2021, 84, 956-963.	1.5	8
20	Facile Amidation of Non-Protected Hydroxycinnamic Acids for the Synthesis of Natural Phenol Amides. Molecules, 2022, 27, 2203.	1.7	8
21	Induction of promising antibacterial prenylated isoflavonoids from different subclasses by sequential elicitation of soybean. Phytochemistry, 2020, 179, 112496.	1.4	7
22	Insights in the Recalcitrance of Theasinensin A to Human Gut Microbial Degradation. Journal of Agricultural and Food Chemistry, 2021, 69, 2477-2484.	2.4	7
23	A targeted prenylation analysis by a combination of IT-MS and HR-MS: Identification of prenyl number, configuration, and position in different subclasses of (iso)flavonoids. Analytica Chimica Acta, 2021, 1180, 338874.	2.6	5
24	Design and characterization of Ca-Fe(III) pyrophosphate salts with tunable pH-dependent solubility for dual-fortification of foods. Journal of Functional Foods, 2022, 92, 105066.	1.6	2