Gabriele Netzel

List of Publications by Year
in descending order

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57 papers	2,600 citations	159525 30 h-index	182361 51 g-index
57 all docs	57 docs citations	57 times ranked	3175 citing authors

#	Article	IF	Citations
1	Binding of polyphenols to plant cell wall analogues â€“ Part 1: Anthocyanins. Food Chemistry, 2012, 134, 155-161.	4.2	161
2	Native Australian fruits â€” a novel source of antioxidants for food. Innovative Food Science and Emerging Technologies, 2007, 8, 339-346.	2.7	146
3	Binding of polyphenols to plant cell wall analogues â€“ Part 2: Phenolic acids. Food Chemistry, 2012, 135, 2287-2292.	4.2	132
4	Bioavailability of anthocyanidin-3-glucosides following consumption of red wine and red grape juice. Canadian Journal of Physiology and Pharmacology, 2003, 81, 423-435.	0.7	128
5	Binding of dietary polyphenols to cellulose: Structural and nutritional aspects. Food Chemistry, 2015, 171, 388-396.	4.2	126
6	Urinary pharmacokinetics of betalains following consumption of red beet juice in healthy humans. Pharmacological Research, 2005, 52, 290-297.	3.1	119
7	3 or 3â€²-Galloyl substitution plays an important role in association of catechins and theaflavins with porcine pancreatic Î±-amylase: The kinetics of inhibition of Î±-amylase by tea polyphenols. Journal of Functional Foods, 2016, 26, 144-156.	1.6	113
8	Bioavailability and Biokinetics of Anthocyanins From Red Grape Juice and Red Wine. Journal of Biomedicine and Biotechnology, 2004, 2004, 293-298.	3.0	105
9	Cancer cell antiproliferation activity and metabolism of black carrot anthocyanins. Innovative Food Science and Emerging Technologies, 2007, 8, 365-372.	2.7	89
10	Lack of release of bound anthocyanins and phenolic acids from carrot plant cell walls and model composites during simulated gastric and small intestinal digestion. Food and Function, 2013, 4, 906.	2.1	88
11	Effect of grape processing on selected antioxidant phenolics in red wine. Journal of Food Engineering, 2003, 56, 223-228.	2.7	79
12	Comparative effects of thermal and high pressure processing on phenolic phytochemicals in different strawberry cultivars. Innovative Food Science and Emerging Technologies, 2013, 19, 57-65.	2.7	77
13	Sources of Antioxidant Activity in Australian Native Fruits. Identification and Quantification of Anthocyanins. Journal of Agricultural and Food Chemistry, 2006, 54, 9820-9826.	2.4	75
14	Gene expression profiling of astaxanthin and fatty acid pathways in Haematococcus pluvialis in response to different LED lighting conditions. Bioresource Technology, 2018, 250, 591-602.	4.8	74
15	Bioactive Anthocyanins Detected in Human Urine after Ingestion of Blackcurrant Juice. Journal of Environmental Pathology, Toxicology and Oncology, 2001, 20, 7.	0.6	73
16	In vivo antioxidative capacity of a composite berry juice. Food Research International, 2002, 35, 213-216.	2.9	70
17	LED power efficiency of biomass, fatty acid, and carotenoid production in Nannochloropsis microalgae. Bioresource Technology, 2018, 252, 118-126.	4.8	65
18	A randomized, double-blind, placebo-controlled trial of the effect of dried purple carrot on body mass, lipids, blood pressure, body composition, and inflammatory markers in overweight and obese adults: The QUENCH Trial. Canadian Journal of Physiology and Pharmacology, 2013, 91, 480-488.	0.7	64

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19	Quantitative structural organisation model for wheat endosperm cell walls: Cellulose as an important constituent. Carbohydrate Polymers, 2018, 196, 199-208.	5.1	61
20	Pharmacokinetics of Anthocyanidin-3-Glycosides Following Consumption of Hibiscus sabdariffa L. Extract. Journal of Clinical Pharmacology, 2005, 45, 203-210.	1.0	56
21	Bioavailability of anthocyanidin-3-glycosides following consumption of elderberry extract and blackcurrant juice. International Journal of Clinical Pharmacology and Therapeutics, 2004, 42, 293-300.	0.3	55
22	The excretion and biological antioxidant activity of elderberry antioxidants in healthy humans. Food Research International, 2005, 38, 905-910.	2.9	53
23	Highâ€anthocyanin strawberries through cultivar selection. Journal of the Science of Food and Agriculture, 2013, 93, 846-852.	1.7	53
24	Release and absorption of carotenes from processed carrots (Daucus carota) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. Food Research International, 2011, 44, 868-874.	2.9	52
25	Phytochemical Characteristics and Antimicrobial Activity of Australian Grown Garlic (Allium Sativum) Tj ETQq1 1 0.784314 rgBT /Over	1.9	52
26	Renal excretion of antioxidative constituents from red beet in humans. Food Research International, 2005, 38, 1051-1058.	2.9	51
27	Consumption of Hibiscus sabdariffa L. aqueous extract and its impact on systemic antioxidant potential in healthy subjects. Journal of the Science of Food and Agriculture, 2012, 92, 2207-2218.	1.7	47
28	Blue light enhances astaxanthin biosynthesis metabolism and extraction efficiency in Haematococcus pluvialis by inducing haematocyst germination. Algal Research, 2018, 35, 215-222.	2.4	40
29	Quantitation of folates and their catabolites in blood plasma, erythrocytes, and urine by stable isotope dilution assays. Analytical Biochemistry, 2010, 398, 150-160.	1.1	36
30	URINARY EXCRETION OF ANTIOXIDANTS IN HEALTHY HUMANS FOLLOWING QUEEN GARNET PLUM JUICE INGESTION: A NEW PLUM VARIETY RICH IN ANTIOXIDANT COMPOUNDS. Journal of Food Biochemistry, 2012, 36, 159-170.	1.2	31
31	Urinary Excretion of Cyanidin Glucosides and Glucuronides in Healthy Humans After Elderberry Juice Ingestion. Journal of Biomedicine and Biotechnology, 2004, 2004, 343-345.	3.0	28
32	Bioavailability of antioxidative compounds from Brettacher apple juice in humans. Innovative Food Science and Emerging Technologies, 2000, 1, 245-249.	2.7	26
33	Absorption and excretion of elderberry (Sambucus nigra L.) anthocyanins in healthy humans. Methods and Findings in Experimental and Clinical Pharmacology, 2007, 29, 525.	0.8	23
34	Folate bioavailability from foods rich in folates assessed in a short term human study using stable isotope dilution assays. Food and Function, 2015, 6, 241-247.	2.1	22
35	Cold and dark treatments induce omega-3 fatty acid and carotenoid production in Nannochloropsis oceanica. Algal Research, 2020, 51, 102059.	2.4	22
36	Copigmentation with Sinapic Acid Improves the Stability of Anthocyanins in High-Pressure-Processed Strawberry Purees. Journal of Chemistry, 2019, 2019, 1-8.	0.9	14

#	Article	IF	Citations
37	Food Safety and Natural Toxins. Toxins, 2020, 12, 236.	1.5	12
38	Low anthocyanin plum nectar does not impact cognition, blood pressure and gut microbiota in healthy older adults: A randomized crossover trial. Nutrition Research, 2020, 82, 74-87.	1.3	11
39	Impact of Curcumin-Mediated Photosensitization on Fungal Growth, Physicochemical Properties and Nutritional Composition in Australian Grown Strawberry. Food Analytical Methods, 2021, 14, 465-472.	1.3	9
40	Rheological characterisation of cell walls from wheat flour and endosperm: Effects of diferulate crosslink hydrolysis. Food Hydrocolloids, 2019, 88, 265-271.	5.6	7
41	Pilot Study on Folate Bioavailability from a Camembert Cheese Reveals Contradictory Findings to Recent Results from a Human Short-term Study. Frontiers in Nutrition, 2016, 3, 9.	1.6	6
42	Physicochemical assessment and bioactive properties of condensed distillers solubles, a by-product from the sorghum bio-fuel industry. Journal of Cereal Science, 2016, 72, 10-15.	1.8	6
43	Indospicine cytotoxicity and transport in human cell lines. Food Chemistry, 2018, 267, 119-123.	4.2	6
44	Release of Indospicine from Contaminated Camel Meat following Cooking and Simulated Gastrointestinal Digestion: Implications for Human Consumption. Toxins, 2018, 10, 356.	1.5	5
45	Buchanania obovata: Functionality and Phytochemical Profiling of the Australian Native Green Plum. Foods, 2018, 7, 71.	1.9	5
46	Nutritional analysis, volatile composition, antimicrobial and antioxidant properties of Australian green ants (Oecophylla smaragdina). Future Foods, 2021, 3, 100007.	2.4	5
47	Bioaccumulation and Distribution of Indospicine and Its Foregut Metabolites in Camels Fed Indigofera spicata. Toxins, 2019, 11, 169.	1.5	4
48	Assessing the risk of residues of the toxin indospicine in bovine muscle and liver from north-west Australia. Toxicon, 2019, 163, 48-58.	0.8	4
49	Emerging food safety risk of hepatotoxic indospicine in feral Australian camel meat. Food Control, 2020, 113, 107205.	2.8	4
50	Urinary Pharmacokinetics of Queen Garnet Plum Anthocyanins in Healthy Human Subjects. ACS Symposium Series, 2012, , 375-392.	0.5	3
51	Bioactive Anthocyanins in Selected Fruits â€“ A Foodomics Approach. , 2021, , 77-104.		2
52	Folate in Red Rhapsody Strawberryâ€”Content and Storage Stability. Proceedings (mdpi), 2021, 70, 47.	0.2	2
53	Understanding the Metabolic Fate and Bioactivity of Dietary Anthocyanins. Proceedings (mdpi), 2020, 36, .	0.2	1
54	Degradation of the Indospicine Toxin from Indigofera spicata by a Mixed Population of Rumen Bacteria. Toxins, 2021, 13, 389.	1.5	1

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55	Metabolism of Black Carrot Polyphenols during In Vitro Fermentation Is Not Affected by Cellulose or Cell Wall Association. Foods, 2020, 9, 1911.	1.9	1
56	Bioavailability of Blackcurrant Anthocyanins in Humans. , 2000, , 76-79.		0
57	Impact of Photosensitization on Physicochemical Properties in Strawberries. Proceedings (mdpi), 2020, 36, .	0.2	0