

Paul A Kilmartin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8436974/publications.pdf>

Version: 2024-02-01

194
papers

6,684
citations

57758

44
h-index

82547

72
g-index

197
all docs

197
docs citations

197
times ranked

7317
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018, 264, 471-475.	8.2	379
2	A Cyclic Voltammetry Method Suitable for Characterizing Antioxidant Properties of Wine and Wine Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1957-1965.	5.2	333
3	Application of Fourier Transform Infrared (FTIR) Spectroscopy in the Characterization of Tannins. <i>Applied Spectroscopy Reviews</i> , 2015, 50, 407-442.	6.7	250
4	Sensitive, selective, disposable electrochemical dopamine sensor based on PEDOT-modified laser scribed graphene. <i>Biosensors and Bioelectronics</i> , 2018, 107, 184-191.	10.1	238
5	Corrosion inhibition of polyaniline and poly(o-methoxyaniline) on stainless steels. <i>Synthetic Metals</i> , 2002, 131, 99-109.	3.9	178
6	Role of Aniline Oligomeric Nanosheets in the Formation of Polyaniline Nanotubes. <i>Macromolecules</i> , 2010, 43, 662-670.	4.8	155
7	Label-free electrochemical DNA sensor based on functionalised conducting copolymer. <i>Biosensors and Bioelectronics</i> , 2005, 20, 1821-1828.	10.1	135
8	The use of cyclic voltammetry for wine analysis: Determination of polyphenols and free sulfur dioxide. <i>Analytica Chimica Acta</i> , 2010, 668, 155-165.	5.4	132
9	Conducting polymers as free radical scavengers. <i>Synthetic Metals</i> , 2004, 140, 225-232.	3.9	131
10	Uncovering the influence of antioxidants on polyphenol oxidation in wines using an electrochemical method: Cyclic voltammetry. <i>Journal of Electroanalytical Chemistry</i> , 2009, 633, 165-174.	3.8	112
11	Self-Assembled, Nanostructured Aniline Oxidation Products: A Structural Investigation. <i>Macromolecules</i> , 2008, 41, 3125-3135.	4.8	106
12	The antioxidant activity of conducting polymers in biomedical applications. <i>Current Applied Physics</i> , 2004, 4, 347-350.	2.4	103
13	Effect of Skin Contact and Pressure on the Composition of Sauvignon Blanc Must. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10281-10288.	5.2	93
14	Structural Characteristics of Polyaniline Nanotubes Synthesized from Different Buffer Solutions. <i>Macromolecules</i> , 2008, 41, 8877-8884.	4.8	93
15	Electrochemical Detection of Natural Antioxidants: Principles and Protocols. <i>Antioxidants and Redox Signaling</i> , 2001, 3, 941-955.	5.4	82
16	Optimizing the extraction process of natural antioxidants from chardonnay grape marc using microwave-assisted extraction. <i>Waste Management</i> , 2019, 88, 110-117.	7.4	78
17	Characterization of Polyaniline Nanotubes Formed in the Presence of Amino Acids. <i>Macromolecular Chemistry and Physics</i> , 2007, 208, 1210-1217.	2.2	75
18	Sauvignon blanc metabolomics: grape juice metabolites affecting the development of varietal thiols and other aroma compounds in wines. <i>Metabolomics</i> , 2014, 10, 556-573.	3.0	74

#	ARTICLE	IF	CITATIONS
19	Effect of Screwcap and Cork Closures on SO ₂ Levels and Aromas in a Sauvignon Blanc Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 10006-10011.	5.2	72
20	Photoelectrochemistry and spectroscopy of substituted polyanilines. <i>Synthetic Metals</i> , 1999, 104, 145-156.	3.9	71
21	Influence of Juice Pressing Conditions on Polyphenols, Antioxidants, and Varietal Aroma of Sauvignon blanc Microferments. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7280-7288.	5.2	71
22	Mixed-ion linear actuation behaviour of polypyrrole. <i>Electrochimica Acta</i> , 2007, 52, 2386-2391.	5.2	70
23	Assessment of erythrocyte phospholipid fatty acid composition as a biomarker for dietary MUFA, PUFA or saturated fatty acid intake in a controlled cross-over intervention trial. <i>Lipids in Health and Disease</i> , 2005, 4, 30.	3.0	69
24	Evaluation of Key Odorants in Sauvignon Blanc Wines Using Three Different Methodologies. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6293-6302.	5.2	68
25	Chain-Breaking Antioxidant Activity and Cyclic Voltammetry Characterization of Polyphenols in a Range of Green, Oolong, and Black Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5798-5802.	5.2	66
26	Poly(3,4-ethylenedioxythiophene) and Polyaniline Bilayer Nanostructures with High Conductivity and Electrocatalytic Activity. <i>Macromolecules</i> , 2008, 41, 7671-7678.	4.8	66
27	Towards reliable estimation of an "electronic tongue" predictive ability from PLS regression models in wine analysis. <i>Talanta</i> , 2012, 90, 109-116.	5.5	66
28	Novel ion imprinted polymer electrochemical sensor for the selective detection of lead(II). <i>Food Chemistry</i> , 2020, 303, 125374.	8.2	63
29	Influence of Grape-Harvesting Steps on Varietal Thiol Aromas in Sauvignon blanc Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10641-10650.	5.2	61
30	Color stability and pH-indicator ability of curcumin, anthocyanin and betanin containing colorants under different storage conditions for intelligent packaging development. <i>Food Control</i> , 2021, 121, 107645.	5.5	61
31	Effect of Apple Cell Walls and Their Extracts on the Activity of Dietary Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 289-295.	5.2	60
32	Scavenging of DPPH free radicals by polypyrrole powders of varying levels of overoxidation and/or reduction. <i>Synthetic Metals</i> , 2008, 158, 946-952.	3.9	56
33	ABTS ^{•+} scavenging activity of polypyrrole, polyaniline and poly(3,4-ethylenedioxythiophene). <i>Polymer International</i> , 2011, 60, 69-77.	3.1	56
34	Photoelectrochemical and spectroscopic studies of sulfonated polyanilines Part I. Copolymers of orthanilic acid and aniline. <i>Synthetic Metals</i> , 1997, 88, 153-162.	3.9	54
35	Effect of SO ₂ Concentration on Polyphenol Development during Red Wine Micro-oxygenation. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6104-6109.	5.2	54
36	Rapid electroanalysis of uric acid and ascorbic acid using a poly(3,4-ethylenedioxythiophene)-modified sensor with application to milk. <i>Electrochimica Acta</i> , 2018, 265, 184-193.	5.2	53

#	ARTICLE	IF	CITATIONS
37	Effect of curcumin, betanin and anthocyanin containing colourants addition on gelatin films properties for intelligent films development. <i>Food Hydrocolloids</i> , 2021, 115, 106593.	10.7	53
38	Antioxidant capacities of green and cyanic leaves in the sun species, <i>Quintinia serrata</i> . <i>Functional Plant Biology</i> , 2002, 29, 1437.	2.1	52
39	Hydrolysis and formation of volatile esters in New Zealand Sauvignon blanc wine. <i>Food Chemistry</i> , 2012, 135, 486-493.	8.2	52
40	Stability of Varietal Thiols in Commercial Sauvignon blanc Wines. <i>American Journal of Enology and Viticulture</i> , 2011, 62, 495-502.	1.7	49
41	Detection of Neurotransmitters by Three-Dimensional Laser-Scribed Graphene Grass Electrodes. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 42136-42145.	8.0	49
42	Self-Assembled Hollow Polyaniline/Au Nanospheres Obtained by a One-Step Synthesis. <i>Macromolecular Rapid Communications</i> , 2008, 29, 598-603.	3.9	46
43	Redox status of acute pancreatitis as measured by cyclic voltammetry: Initial rodent studies to assess disease severity*. <i>Critical Care Medicine</i> , 2008, 36, 866-872.	0.9	46
44	Extraction of phenolic compounds during vinification of Pinot Noir wine examined by HPLC and cyclic voltammetry. <i>Australian Journal of Grape and Wine Research</i> , 2002, 8, 163-174.	2.1	45
45	Cation driven actuation for free standing PEDOT films prepared from propylene carbonate electrolytes containing TBACF ₃ SO ₃ . <i>Electrochimica Acta</i> , 2008, 53, 2593-2599.	5.2	45
46	Simultaneous determination of lead(II) and cadmium(II) at a glassy carbon electrode modified with GO@Fe ₃ O ₄ @benzothiazole-2-carboxaldehyde using square wave anodic stripping voltammetry. <i>Journal of Molecular Liquids</i> , 2018, 249, 1125-1132.	4.9	45
47	Assessment of phenolic contributors to antioxidant activity of new kiwifruit cultivars using cyclic voltammetry combined with HPLC. <i>Food Chemistry</i> , 2018, 268, 77-85.	8.2	45
48	Cellulose acetate electrospun nanofibers encapsulating Lemon Myrtle essential oil as active agent with potent and sustainable antimicrobial activity. <i>Reactive and Functional Polymers</i> , 2020, 157, 104769.	4.1	45
49	Electrolyte and solvent effects in PPy/DBS linear actuators. <i>Sensors and Actuators B: Chemical</i> , 2015, 216, 24-32.	7.8	44
50	Determination of the wine preservative sulphur dioxide with cyclic voltammetry using inkjet printed electrodes. <i>Food Chemistry</i> , 2014, 159, 428-432.	8.2	42
51	Influence of harvesting technique and maceration process on aroma and phenolic attributes of Sauvignon blanc wine. <i>Food Chemistry</i> , 2015, 183, 181-189.	8.2	42
52	Electrochemistry applied to the analysis of wine: A mini-review. <i>Electrochemistry Communications</i> , 2016, 67, 39-42.	4.7	42
53	Self-assembled polyaniline nanotubes grown from a polymeric acid solution. <i>Nanotechnology</i> , 2007, 18, 115607.	2.6	39
54	The antioxidant activity of Californian red wines does not correlate with wine age. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 834-840.	3.5	38

#	ARTICLE	IF	CITATIONS
55	Polyaniline-based microelectrodes for sensing ascorbic acid in beverages. <i>Current Applied Physics</i> , 2008, 8, 320-323.	2.4	38
56	The phenolic composition of Sauvignon blanc juice profiled by cyclic voltammetry. <i>Electrochimica Acta</i> , 2012, 83, 188-195.	5.2	38
57	Electrochemistry of sulfur dioxide, polyphenols and ascorbic acid at poly(3,4-ethylenedioxythiophene) modified electrodes. <i>Electrochimica Acta</i> , 2012, 60, 184-192.	5.2	38
58	Oxygen and sulfur dioxide additions to Sauvignon blanc must: effect on must and wine composition. <i>Flavour and Fragrance Journal</i> , 2013, 28, 155-167.	2.6	38
59	The effects of thermal treatment on the antioxidant activity of polyaniline. <i>Polymer Degradation and Stability</i> , 2011, 96, 2159-2166.	5.8	37
60	Free radical scavenging and antioxidant properties of conducting polymers examined using EPR and NMR spectroscopies. <i>Synthetic Metals</i> , 2005, 153, 153-156.	3.9	36
61	Self-Assembly of Poly(<i>o</i> -methoxyaniline) Hollow Microspheres. <i>Journal of Physical Chemistry C</i> , 2009, 113, 9128-9134.	3.1	36
62	Factors affecting the radical scavenging activity of polyaniline. <i>Synthetic Metals</i> , 2011, 161, 1232-1237.	3.9	35
63	Determination of cadmium(II) using a glassy carbon electrode modified with a Cd-ion imprinted polymer. <i>Journal of Electroanalytical Chemistry</i> , 2018, 810, 185-190.	3.8	35
64	Detection of orange juice adulteration by tangelo juice using multivariate analysis of polymethoxylated flavones and carotenoids. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 421-427.	3.5	34
65	Polyaniline nanotubes doped with polymeric acids. <i>Current Applied Physics</i> , 2008, 8, 312-315.	2.4	33
66	Square wave voltammetric analysis of polyphenol content and antioxidant capacity of red wines using glassy carbon and disposable carbon nanotubes modified screen-printed electrodes. <i>European Food Research and Technology</i> , 2018, 244, 1225-1237.	3.3	33
67	Free radical scavenging properties of polypyrrole and poly(3,4-ethylenedioxythiophene). <i>Current Applied Physics</i> , 2008, 8, 316-319.	2.4	31
68	Subregional survey of aroma compounds in Marlborough Sauvignon Blanc wines. <i>Australian Journal of Grape and Wine Research</i> , 2012, 18, 329-343.	2.1	31
69	Superior antioxidant polymer films created through the incorporation of grape tannins in ethyl cellulose. <i>Cellulose</i> , 2014, 21, 4545-4556.	4.9	31
70	Indications of the prominent role of elemental sulfur in the formation of the varietal thiol 3-mercaptohexanol in Sauvignon blanc wine. <i>Food Research International</i> , 2017, 98, 79-86.	6.2	31
71	Characterization of an Antioxidant and Antimicrobial Extract from Cool Climate, White Grape Marc. <i>Antioxidants</i> , 2019, 8, 232.	5.1	31
72	Effect of polymerization potential on the actuation of free standing poly-3,4-ethylenedioxythiophene films in a propylene carbonate electrolyte. <i>Electrochimica Acta</i> , 2010, 55, 681-688.	5.2	30

#	ARTICLE	IF	CITATIONS
73	Electrochemical studies of sol-enhanced Znâ€“Niâ€“Al ₂ O ₃ composite and Znâ€“Ni alloy coatings. <i>Journal of Electroanalytical Chemistry</i> , 2015, 755, 63-70.	3.8	30
74	Suitability of the Cyclic Voltammetry Measurements and DPPHâ€“ Spectrophotometric Assay to Determine the Antioxidant Capacity of Food-Grade Oenological Tannins. <i>Molecules</i> , 2019, 24, 2925.	3.8	30
75	Characterization of polyethylene terephthalate/polyaniline blends as potential antioxidant materials. <i>Materials Chemistry and Physics</i> , 2012, 134, 443-450.	4.0	29
76	Electrospun rubber fibre mats with electrochemically controllable pore sizes. <i>Journal of Materials Chemistry B</i> , 2015, 3, 4249-4258.	5.8	29
77	Solid-state NMR study of ¹⁵ N labelled polyaniline upon reaction with DPPH. <i>Polymer</i> , 2006, 47, 1166-1171.	3.8	28
78	Influence of Microoxygenation on Reductive Sulfur Off-Odors and Color Development in a Cabernet Sauvignon Wine. <i>American Journal of Enology and Viticulture</i> , 2010, 61, 457-464.	1.7	28
79	Electrochemical Oxidation of Wine Polyphenols in the Presence of Sulfur Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5573-5581.	5.2	28
80	Evaluation of antioxidant and antimicrobial properties of biocompatible low density polyethylene/polyaniline blends. <i>Journal of Food Engineering</i> , 2013, 116, 422-429.	5.2	28
81	Actuation of polypyrrole films in propylene carbonate electrolytes. <i>Sensors and Actuators B: Chemical</i> , 2007, 125, 628-634.	7.8	27
82	Conducting polymer actuators formed on MWCNT and PEDOT-PSS conductive coatings. <i>Synthetic Metals</i> , 2013, 171, 69-75.	3.9	27
83	Photoelectrochemical and spectroscopic studies of sulfonated polyanilines Part II. Copolymers of orthanilic acid and substituted anilines. <i>Synthetic Metals</i> , 1997, 88, 163-170.	3.9	26
84	Antioxidant activity and phenolic profiles of Sauvignon Blanc wines made by various maceration techniques. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 57-68.	2.1	26
85	Antioxidant activity of commercial food grade tannins exemplified in a wine model. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1761-1774.	2.3	26
86	Enhancement of Chardonnay antioxidant activity and sensory perception through maceration technique. <i>LWT - Food Science and Technology</i> , 2016, 65, 152-157.	5.2	26
87	Effect of Cluster Thinning <i>Vitis vinifera</i> cv. Pinot Noir on Wine Volatile and Phenolic Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10053-10066.	5.2	25
88	Development of volatile organic compounds and their glycosylated precursors in tamarillo (<i>Solanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 128046.	8.2	25
89	Volatile-Based Prediction of Sauvignon Blanc Quality Gradings with Static Headspaceâ€“Gas Chromatographyâ€“Ion Mobility Spectrometry (SHSâ€“GCâ€“IMS) and Interpretable Machine Learning Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3255-3265.	5.2	25
90	Attenuated Total Reflection Mid-Infrared (ATR-MIR) Spectroscopy and Chemometrics for the Identification and Classification of Commercial Tannins. <i>Applied Spectroscopy</i> , 2015, 69, 1243-1250.	2.2	24

#	ARTICLE	IF	CITATIONS
91	Electrochemical Methods for the Analysis of Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2427-2449.	5.2	24
92	A study on the structure formation and properties of noni juice microencapsulated with maltodextrin and gum acacia using single droplet drying. <i>Food Hydrocolloids</i> , 2019, 88, 199-209.	10.7	23
93	The Effect of Electrode Material on the Measured Redox Potential of Red and White Wines. <i>Electroanalysis</i> , 2001, 13, 1347-1350.	2.9	22
94	Self-assembly of poly(o-methoxyaniline) hollow nanospheres from a polymeric acid solution. <i>Nanotechnology</i> , 2009, 20, 415606.	2.6	22
95	Characterization of antioxidant low density polyethylene/polyaniline blends prepared via extrusion. <i>Materials Chemistry and Physics</i> , 2012, 135, 903-911.	4.0	21
96	Aroma Impact of Ascorbic Acid and Glutathione Additions to Sauvignon blanc at Harvest to Supplement Sulfur Dioxide. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 388-393.	1.7	21
97	Structural investigations of perlite and expanded perlite using ¹ H, ²⁷ Al and ²⁹ Si solid-state NMR. <i>Ceramics International</i> , 2018, 44, 2952-2958.	4.8	20
98	Cyclic Voltammetry in Biological Samples: A Systematic Review of Methods and Techniques Applicable to Clinical Settings. <i>Signals</i> , 2021, 2, 138-158.	1.9	20
99	Photoeffects to characterise polypyrrole electrodes and bilayers with polyaniline. <i>Electrochimica Acta</i> , 2001, 46, 2787-2794.	5.2	19
100	Direct laser scribed graphene/PVDF-HFP composite electrodes with improved mechanical water wear and their electrochemistry. <i>Applied Materials Today</i> , 2017, 8, 35-43.	4.3	18
101	Application of cyclic voltammetry to analyse uric acid and reducing agents in commercial milks. <i>Food Chemistry</i> , 2019, 293, 23-31.	8.2	18
102	A rapid UHPLC-QqQ-MS/MS method for the simultaneous qualification and quantitation of coumarins, furocoumarins, flavonoids, phenolic acids in pummelo fruits. <i>Food Chemistry</i> , 2020, 325, 126835.	8.2	18
103	Hollow Polyaniline and Indomethacin Composite Microspheres for Controlled Indomethacin Release. <i>Macromolecular Chemistry and Physics</i> , 2011, 212, 2674-2684.	2.2	17
104	Analysis of Advanced Glycation End products in ribose-, glucose- and lactose-crosslinked gelatin to correlate the physical changes induced by Maillard reaction in films. <i>Food Hydrocolloids</i> , 2021, 117, 106736.	10.7	17
105	THE REDOX STATUS OF EXPERIMENTAL HEMORRHAGIC SHOCK AS MEASURED BY CYCLIC VOLTAMMETRY. <i>Shock</i> , 2010, 33, 460-466.	2.1	17
106	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. <i>LWT - Food Science and Technology</i> , 2022, 154, 112833.	5.2	17
107	Nanostructures obtained in the oxidative polymerization of aniline: Effects of polarons. <i>Polymer</i> , 2013, 54, 6363-6372.	3.8	16
108	Enhanced antioxidant activity of polyolefin films integrated with grape tannins. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2825-2831.	3.5	16

#	ARTICLE	IF	CITATIONS
109	Storage stability and in vitro digestion of microencapsulated powder containing fermented noni juice and probiotics. <i>Food Bioscience</i> , 2020, 37, 100740.	4.4	16
110	Developing active and intelligent films through the incorporation of grape skin and seed tannin extracts into gelatin. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100896.	7.5	16
111	Antioxidant capacity of robust polyaniline-ethyl cellulose films. <i>Reactive and Functional Polymers</i> , 2012, 72, 814-822.	4.1	15
112	Recent advances in the 3D printing of ionic electroactive polymers and core ionomeric materials. <i>Polymer Chemistry</i> , 2022, 13, 456-473.	3.9	14
113	CO ₂ Gas Sensing at Microelectrodes in Nonaqueous Solvents. <i>Electroanalysis</i> , 2000, 12, 105-110.	2.9	13
114	The measurement of the glass transition temperature of sucrose and maltose solutions with added NaCl. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 2196-2202.	3.5	13
115	Formation of poly-2,5-dimethoxyaniline on steels. <i>Current Applied Physics</i> , 2004, 4, 141-143.	2.4	13
116	The parathiocyanogen electrode. <i>Journal of Solid State Electrochemistry</i> , 1999, 3, 163-171.	2.5	12
117	Electrochemical Determination of the Antioxidant Activity in <i>Echinacea Purpurea</i> Roots Using Square Wave Voltammetry. <i>Electroanalysis</i> , 2017, 29, 1131-1140.	2.9	12
118	Electrochemistry of White Wine Polyphenols Using PEDOT Modified Electrodes. <i>Beverages</i> , 2017, 3, 28.	2.8	12
119	Simultaneous Determination of Phenolics and Polymethoxylated Flavones in Citrus Fruits by Ultra-High Performance Liquid Chromatography Coupled with Triple-Quadrupole Mass Spectrometry (UHPLC-QqQ-MS). <i>Analytical Letters</i> , 2019, 52, 1926-1938.	1.8	12
120	Wine Reduction Potentials: Are These Measured Values Really Reduction Potentials?. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4145-4153.	5.2	12
121	The Applications of Solid-State NMR to Conducting Polymers. The Special Case on Polyaniline. <i>Molecules</i> , 2020, 25, 444.	3.8	12
122	Green synthesis of akaganite (Î²-FeOOH) nanocomposites as peroxidase-mimics and application for discoloration of methylene blue. <i>Journal of Environmental Management</i> , 2021, 296, 113163.	7.8	12
123	Antimicrobial and antioxidant AIE chitosan-based films incorporating a Pickering emulsion of lemon myrtle (<i>Backhousia citriodora</i>) essential oil. <i>Food Hydrocolloids</i> , 2022, 133, 107971.	10.7	12
124	Spectroscopic studies of doping reactions in polypyrrole actuators. <i>Current Applied Physics</i> , 2006, 6, 567-570.	2.4	11
125	The effect of monomer and electrolyte concentrations during synthesis on the actuation of PPy(CF ₃ SO ₃) films in aqueous electrolytes. <i>Synthetic Metals</i> , 2008, 158, 38-44.	3.9	11
126	Synthesis and characterization of poly(o-methoxyaniline)-lignosulfonate composites. <i>Synthetic Metals</i> , 2012, 162, 1084-1089.	3.9	11

#	ARTICLE	IF	CITATIONS
127	Electrochemical Analysis of Beverage Phenolics Using an Electrode Modified With Poly(3,4-ethylenedioxythiophene). <i>Electrochimica Acta</i> , 2016, 201, 366-373.	5.2	11
128	Non-permanent primary food packaging materials assessment: Identification, migration, toxicity, and consumption of substances. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 4130-4145.	11.7	11
129	The application of polypyrrole trilayer actuators in microfluidics and robotics. , 2008, , .		10
130	Synthesis of Poly(3,4-ethylenedioxythiophene) Hollow Spheres in CTAB/DBS " Mixed Surfactant Solutions. <i>Macromolecular Symposia</i> , 2010, 290, 107-114.	0.7	10
131	Identification of Key Aroma Compounds in Cranberry Juices as Influenced by Vinification. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 279-291.	5.2	10
132	Characterization of free and glycosidically bound volatile compounds from tamarillo (<i>Solanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54 and Technology, 2020, 124, 109178.	5.2	10
133	Dielectric properties of frozen maltodextrin solutions with added NaCl across the glass transition. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1277-1284.	3.5	9
134	Microoxidation in Wine Production. <i>Advances in Food and Nutrition Research</i> , 2010, 61, 149-186.	3.0	9
135	The Influence of Vinification Methods and Cultivars on the Volatile and Phenolic Profiles of Fermented Alcoholic Beverages from Cranberry. <i>Antioxidants</i> , 2019, 8, 144.	5.1	9
136	Electrochemical Study of Gold Microelectrodes Modified with PEDOT to Quantify Uric Acid in Milk Samples. <i>Electroanalysis</i> , 2020, 32, 2101-2111.	2.9	9
137	Synthesis of 3-nitroindoles by sequential paired electrolysis. <i>Organic and Biomolecular Chemistry</i> , 2021, 19, 7903-7913.	2.8	9
138	Mixed-ion linear actuation of PPy and PEDOT in propylene carbonate-triflate electrolytes. , 2007, , .		8
139	Structural Changes in Polyaniline upon Reaction with DPPH. <i>E-Journal of Surface Science and Nanotechnology</i> , 2009, 7, 269-272.	0.4	8
140	Mechanism of Chicoric Acid Electrochemical Oxidation and Identification of Oxidation Products by Liquid Chromatography and Mass Spectrometry. <i>Electroanalysis</i> , 2017, 29, 850-860.	2.9	8
141	An approach to recombinantly produce mature grape polyphenol oxidase. <i>Biochimie</i> , 2019, 165, 40-47.	2.6	8
142	Exploring the effects of microencapsulation on odour retention of fermented noni juice. <i>Journal of Food Engineering</i> , 2020, 273, 109892.	5.2	8
143	Effect of glutathione addition at harvest on Sauvignon Blanc wines. <i>Australian Journal of Grape and Wine Research</i> , 2021, 27, 431-441.	2.1	8
144	In-mouth attributes driving perceived quality of Pinot noir wines: Sensory and chemical characterisation. <i>Food Research International</i> , 2021, 149, 110665.	6.2	8

#	ARTICLE	IF	CITATIONS
145	Validation Study on the Simultaneous Quantitation of Multiple Wine Aroma Compounds with Static Headspace-Gas Chromatography-Ion Mobility Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15020-15035.	5.2	8
146	Effect of deposition current density on the linear actuation behaviour of PPy(CF ₃ SO ₃) films. <i>Current Applied Physics</i> , 2008, 8, 324-327.	2.4	7
147	Effects of antioxidant and elemental sulfur additions at crushing on aroma profiles of Pinot Gris, Chardonnay and Sauvignon Blanc wines. <i>Food Chemistry</i> , 2021, 346, 128914.	8.2	7
148	Elucidation of Endogenous Aroma Compounds in Tamarillo (<i>Solanum betaceum</i>) Using a Molecular Sensory Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9362-9375.	5.2	7
149	Mechanism of formation of copper thiocyanate on the copper anode. <i>Journal of the Chemical Society, Faraday Transactions</i> , 1995, 91, 4403.	1.7	6
150	Quantum dots and nanostructured conducting polymers for biosensing applications. <i>International Journal of Nanotechnology</i> , 2009, 6, 418.	0.2	6
151	Development and Application of an NMR-Based Assay for Polyphenol Oxidases. <i>ChemistrySelect</i> , 2017, 2, 10435-10441.	1.5	6
152	Effects of applied stress and long-term stability on PPy(CF ₃ SO ₃) linear actuators. <i>Synthetic Metals</i> , 2009, 159, 2286-2288.	3.9	5
153	Evaluation of Polyaniline for Packaging Applications. <i>Materials Science Forum</i> , 2011, 700, 236-239.	0.3	5
154	Synthesis of a Novel Polyaniline Glycopolymer and its Lectin Binding Studies. <i>Australian Journal of Chemistry</i> , 2014, 67, 562.	0.9	5
155	Self-assembled centimetre-sized rods obtained in the oxidation of <i>o</i> -phenylenediamine and aniline. <i>Polymer International</i> , 2015, 64, 1135-1141.	3.1	5
156	Adsorption effects during the analysis of caffeic acid at PEDOT electrodes. <i>International Journal of Nanotechnology</i> , 2017, 14, 496.	0.2	5
157	Effect of holding time on electrochemical analysis of milk antioxidants using PEDOT electrodes. <i>International Journal of Nanotechnology</i> , 2018, 15, 729.	0.2	5
158	Free and Glycosidic Volatiles in Tamarillo (<i>Solanum betaceum</i> Cav. syn. <i>Cyphomandra</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 <i>Agricultural and Food Chemistry</i> , 2021, 69, 4518-4532.	5.2	5
159	The actuation behavior and stability of <i>p</i> -toluene sulfonate doped polypyrrole films formed at different deposition current densities. <i>Journal of Applied Polymer Science</i> , 2009, 111, 876-882.	2.6	4
160	A Horticultural Medium Established from the Rapid Removal of Phytotoxins from Winery Grape Marc. <i>Horticulturae</i> , 2019, 5, 69.	2.8	4
161	Solvent Effect in Imidazole-Based Poly(Ionic liquid) Membranes: Energy Storage and Sensing. <i>Polymers</i> , 2021, 13, 3466.	4.5	4
162	Degradation of cyanidin-3-O-glucoside induced by antioxidant compounds in model Chinese bayberry wine: Kinetic studies and mechanisms. <i>Food Chemistry</i> , 2022, 373, 131426.	8.2	4

#	ARTICLE	IF	CITATIONS
163	Comparison of Organic and Aqueous Polymerized PEDOT Sensors. <i>Molecular Crystals and Liquid Crystals</i> , 2014, 604, 233-239.	0.9	3
164	PEDOT-PSS/MWCNT coatings on PET for conducting polymer actuators. <i>International Journal of Nanotechnology</i> , 2014, 11, 477.	0.2	3
165	Electrochemomechanical deformation (ECMD) of PPyDBS in free standing film formation and trilayer designs. , 2014, , .		3
166	A Novel Micro Ring Structured PPy/pTS Free Standing Film With Improved Actuation Stability. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2014, 63, 424-429.	3.4	3
167	Designing PEDOT-based sensors for antioxidant analysis. <i>International Journal of Nanotechnology</i> , 2014, 11, 445.	0.2	3
168	Influence of Antioxidant Additions at Harvest on Sauvignon Blanc Wine Aroma. <i>ACS Symposium Series</i> , 2015, , 217-227.	0.5	3
169	Aroma and Sensory Profiles of Sauvignon Blanc Wines from Commercially Produced Free Run and Pressed Juices. <i>Beverages</i> , 2021, 7, 29.	2.8	3
170	Alternative Perspective on Rapid Wine Oxidation through Changes in Gas-Phase Volatile Concentrations, Highlighted by Matrix Component Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6177-6190.	5.2	3
171	Electrochemomechanical behaviour of free standing PEDOT films in organic and aqueous electrolytes. , 2008, , .		2
172	The effect of matrix polarity on the properties of poly(o-methoxyaniline)â€“EVA blends. <i>Materials Chemistry and Physics</i> , 2013, 141, 180-188.	4.0	2
173	Actuation increase in polypyrrole bilayer by photo-activated dopants. <i>Synthetic Metals</i> , 2018, 246, 57-63.	3.9	2
174	Incorporation of Metallic Nanoparticles into Conducting Polymer Actuator Films. , 2009, , .		1
175	Electrochemically synthesised polyaniline on marine grade aluminium. <i>International Journal of Nanotechnology</i> , 2014, 11, 451.	0.2	1
176	Utilisation of agro-waste extract in thermoplastics. <i>International Journal of Nanotechnology</i> , 2017, 14, 304.	0.2	1
177	Effect of heat on grape marc extract. <i>International Journal of Nanotechnology</i> , 2018, 15, 792.	0.2	1
178	Influence of grape marc extract on tuning the intermolecular interactions in the highâ€“density polyethylene. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50605.	2.6	1
179	Impacts of phenolics and prefermentation antioxidant additions on wine aroma. , 2022, , 301-312.		1
180	The Effect of Electrode Material on the Measured Redox Potential of Red and White Wines. <i>Electroanalysis</i> , 2001, 13, 1347-1350.	2.9	1

#	ARTICLE	IF	CITATIONS
181	Grape harvesting and effects on wine composition. , 2022, , 705-726.		1
182	Tracking Antioxidant Status in Spinal Cord Injured Rodents: A Voltammetric Method Suited for Clinical Translation. World Neurosurgery, 2022, , .	1.3	1
183	Polypyrrole actuators for micropump applications. , 2006, , .		0
184	The Synthesis and Characterization of Substituted Polyaniline Hollow Spheres doped with a Polymeric Acid. , 2009, , .		0
185	Application Of A Potentiometric Electronic Tongue For The Determination Of Free SO[sub 2] And Other Analytical Parameters In White Wines From New Zealand. , 2009, , .		0
186	Simultaneous detection of ascorbic acid and sulfur dioxide on a poly(3,4-ethylenedioxythiophene) covered gold electrode. , 2012, , .		0
187	Inkjet printed electrodes for determination of sulfur dioxide and ascorbic acid in wine. , 2013, , .		0
188	PEDOT/TBACF3SO3bending actuators based on a PEDOT-PEDOT sandwich complex. , 2013, , .		0
189	12th International Conference on Frontiers of Polymers and Advanced Materials (ICFPAM 2013). Pure and Applied Chemistry, 2014, 86, 1257-1257.	1.9	0
190	Carbide-derived carbon (CDC) linear actuator properties in combination with conducting polymers. Proceedings of SPIE, 2014, , .	0.8	0
191	Frontiers of Polymers and Advanced Materials. Chemistry International, 2014, 36, .	0.3	0
192	Redox properties of nanostructured aniline oxidation products formed under different pH conditions. International Journal of Nanotechnology, 2014, 11, 458.	0.2	0
193	Electrochemical Preparation of Poly(3,4-Ethylenedioxythiophene) Layers on Gold Microelectrodes for Uric Acid-Sensing Applications. Journal of Visualized Experiments, 2021, , .	0.3	0
194	Understanding and controlling nonenzymatic wine oxidation. , 2022, , 525-557.		0