

# Paul A Kilmartin

## List of Publications by Year in descending order

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194  
papers

6,684  
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57758

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197  
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197  
docs citations

197  
times ranked

7317  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impacts of phenolics and prefermentation antioxidant additions on wine aroma. , 2022, , 301-312.		1
2	Degradation of cyanidin-3-O-glucoside induced by antioxidant compounds in model Chinese bayberry wine: Kinetic studies and mechanisms. Food Chemistry, 2022, 373, 131426.	8.2	4
3	Grape harvesting and effects on wine composition. , 2022, , 705-726.		1
4	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. LWT - Food Science and Technology, 2022, 154, 112833.	5.2	17
5	Understanding and controlling nonenzymatic wine oxidation. , 2022, , 525-557.		0
6	Recent advances in the 3D printing of ionic electroactive polymers and core ionomeric materials. Polymer Chemistry, 2022, 13, 456-473.	3.9	14
7	Tracking Antioxidant Status in Spinal Cord Injured Rodents: A Voltammetric Method Suited for Clinical Translation. World Neurosurgery, 2022, , .	1.3	1
8	Electrochemical Methods for the Analysis of Milk. Journal of Agricultural and Food Chemistry, 2022, 70, 2427-2449.	5.2	24
9	Alternative Perspective on Rapid Wine Oxidation through Changes in Gas-Phase Volatile Concentrations, Highlighted by Matrix Component Effects. Journal of Agricultural and Food Chemistry, 2022, 70, 6177-6190.	5.2	3
10	Non-permanent primary food packaging materials assessment: Identification, migration, toxicity, and consumption of substances. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4130-4145.	11.7	11
11	Antimicrobial and antioxidant AIE chitosan-based films incorporating a Pickering emulsion of lemon myrtle (Backhousia citriodora) essential oil. Food Hydrocolloids, 2022, 133, 107971.	10.7	12
12	Developing active and intelligent films through the incorporation of grape skin and seed tannin extracts into gelatin. Food Packaging and Shelf Life, 2022, 33, 100896.	7.5	16
13	Development of volatile organic compounds and their glycosylated precursors in tamarillo (Solanum Tj ETQq1 1 0.784314 rgBT /Ove 128046.	8.2	25
14	Color stability and pH-indicator ability of curcumin, anthocyanin and betanin containing colorants under different storage conditions for intelligent packaging development. Food Control, 2021, 121, 107645.	5.5	61
15	Synthesis of 3-nitroindoles by sequential paired electrolysis. Organic and Biomolecular Chemistry, 2021, 19, 7903-7913.	2.8	9
16	Influence of grape marc extract on tuning the intermolecular interactions in the high-density polyethylene. Journal of Applied Polymer Science, 2021, 138, 50605.	2.6	1
17	Cyclic Voltammetry in Biological Samples: A Systematic Review of Methods and Techniques Applicable to Clinical Settings. Signals, 2021, 2, 138-158.	1.9	20
18	Volatile-Based Prediction of Sauvignon Blanc Quality Gradings with Static Headspace Gas Chromatography Ion Mobility Spectrometry (SHS GC IMS) and Interpretable Machine Learning Techniques. Journal of Agricultural and Food Chemistry, 2021, 69, 3255-3265.	5.2	25

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19	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
20	Free and Glycosidic Volatiles in Tamarillo ( <i>Solanum betaceum</i> Cav. syn. <i>Cyphomandra</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 <i>Agricultural and Food Chemistry</i> , 2021, 69, 4518-4532.	5.2	5
21	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
22	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
23	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
24	Electrochemical Preparation of Poly(3,4-Ethylenedioxythiophene) Layers on Gold Microelectrodes for Uric Acid-Sensing Applications. <i>Journal of Visualized Experiments</i> , 2021, , .	0.3	0
25	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
26	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
27	Green synthesis of akaganite ( $\text{FeOOH}$ ) nanocomposites as peroxidase-mimics and application for discoloration of methylene blue. <i>Journal of Environmental Management</i> , 2021, 296, 113163.	7.8	12
28	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
29	Solvent Effect in Imidazole-Based Poly(Ionic liquid) Membranes: Energy Storage and Sensing. <i>Polymers</i> , 2021, 13, 3466.	4.5	4
30	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
31	Novel ion imprinted polymer electrochemical sensor for the selective detection of lead(II). <i>Food Chemistry</i> , 2020, 303, 125374.	8.2	63
32	Exploring the effects of microencapsulation on odour retention of fermented noni juice. <i>Journal of Food Engineering</i> , 2020, 273, 109892.	5.2	8
33	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
34	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
35	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
36	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

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37	Characterization of free and glycosidically bound volatile compounds from tamarillo ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 and Technology, 2020, 124, 109178.	5.2	10
38	The Applications of Solid-State NMR to Conducting Polymers. The Special Case on Polyaniline. <i>Molecules</i> , 2020, 25, 444.	3.8	12
39	A rapid UHPLC-QqQ-MS/MS method for the simultaneous qualitation and quantitation of coumarins, furocoumarins, flavonoids, phenolic acids in pummelo fruits. <i>Food Chemistry</i> , 2020, 325, 126835.	8.2	18
40	An approach to recombinantly produce mature grape polyphenol oxidase. <i>Biochimie</i> , 2019, 165, 40-47.	2.6	8
41	Characterization of an Antioxidant and Antimicrobial Extract from Cool Climate, White Grape Marc. <i>Antioxidants</i> , 2019, 8, 232.	5.1	31
42	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
43	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
44	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
45	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
46	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
47	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
48	A Horticultural Medium Established from the Rapid Removal of Phytotoxins from Winery Grape Marc. <i>Horticulturae</i> , 2019, 5, 69.	2.8	4
49	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
50	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
51	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
52	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
53	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
54	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

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55	Structural investigations of perlite and expanded perlite using <sup>1</sup> H, <sup>27</sup> Al and <sup>29</sup> Si solid-state NMR. <i>Ceramics International</i> , 2018, 44, 2952-2958.	4.8	20
56	Simultaneous determination of lead(II) and cadmium(II) at a glassy carbon electrode modified with GO@Fe <sub>3</sub> O <sub>4</sub> @benzothiazole-2-carboxaldehyde using square wave anodic stripping voltammetry. <i>Journal of Molecular Liquids</i> , 2018, 249, 1125-1132.	4.9	45
57	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
58	Effect of heat on grape marc extract. <i>International Journal of Nanotechnology</i> , 2018, 15, 792.	0.2	1
59	Detection of Neurotransmitters by Three-Dimensional Laser-Scribed Graphene Grass Electrodes. <i>ACS Applied Materials &amp; Interfaces</i> , 2018, 10, 42136-42145.	8.0	49
60	Actuation increase in polypyrrole bilayer by photo-activated dopants. <i>Synthetic Metals</i> , 2018, 246, 57-63.	3.9	2
61	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
62	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
63	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
64	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
65	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
66	Utilisation of agro-waste extract in thermoplastics. <i>International Journal of Nanotechnology</i> , 2017, 14, 304.	0.2	1
67	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
68	Development and Application of an NMR-Based Assay for Polyphenol Oxidases. <i>ChemistrySelect</i> , 2017, 2, 10435-10441.	1.5	6
69	Adsorption effects during the analysis of caffeic acid at PEDOT electrodes. <i>International Journal of Nanotechnology</i> , 2017, 14, 496.	0.2	5
70	Electrochemistry of White Wine Polyphenols Using PEDOT Modified Electrodes. <i>Beverages</i> , 2017, 3, 28.	2.8	12
71	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
72	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

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73	Electrochemistry applied to the analysis of wine: A mini-review. <i>Electrochemistry Communications</i> , 2016, 67, 39-42.	4.7	42
74	Electrochemical Analysis of Beverage Phenolics Using an Electrode Modified With Poly(3,4-ethylenedioxiophene). <i>Electrochimica Acta</i> , 2016, 201, 366-373.	5.2	11
75	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
76	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
77	Influence of Antioxidant Additions at Harvest on Sauvignon Blanc Wine Aroma. <i>ACS Symposium Series</i> , 2015, , 217-227.	0.5	3
78	Self-assembled centimetre-sized rods obtained in the oxidation of <i>p</i> -phenylenediamine and aniline. <i>Polymer International</i> , 2015, 64, 1135-1141.	3.1	5
79	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
80	Application of Fourier Transform Infrared (FTIR) Spectroscopy in the Characterization of Tannins. <i>Applied Spectroscopy Reviews</i> , 2015, 50, 407-442.	6.7	250
81	Electrochemical studies of sol-enhanced Zn-Al <sub>2</sub> O <sub>3</sub> composite and Zn-Ni alloy coatings. <i>Journal of Electroanalytical Chemistry</i> , 2015, 755, 63-70.	3.8	30
82	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
83	Electrolyte and solvent effects in PPy/DBS linear actuators. <i>Sensors and Actuators B: Chemical</i> , 2015, 216, 24-32.	7.8	44
84	Electrospun rubber fibre mats with electrochemically controllable pore sizes. <i>Journal of Materials Chemistry B</i> , 2015, 3, 4249-4258.	5.8	29
85	Superior antioxidant polymer films created through the incorporation of grape tannins in ethyl cellulose. <i>Cellulose</i> , 2014, 21, 4545-4556.	4.9	31
86	Comparison of Organic and Aqueous Polymerized PEDOT Sensors. <i>Molecular Crystals and Liquid Crystals</i> , 2014, 604, 233-239.	0.9	3
87	12th International Conference on Frontiers of Polymers and Advanced Materials (ICFPAM 2013). <i>Pure and Applied Chemistry</i> , 2014, 86, 1257-1257.	1.9	0
88	PEDOT-PSS/MWCNT coatings on PET for conducting polymer actuators. <i>International Journal of Nanotechnology</i> , 2014, 11, 477.	0.2	3
89	Electrochemomechanical deformation (ECMD) of PPyDBS in free standing film formation and trilayer designs. , 2014, , .		3
90	Carbide-derived carbon (CDC) linear actuator properties in combination with conducting polymers. <i>Proceedings of SPIE</i> , 2014, , .	0.8	0

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91	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
92	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
93	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
94	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
95	Synthesis of a Novel Polyaniline Glycopolymer and its Lectin Binding Studies. <i>Australian Journal of Chemistry</i> , 2014, 67, 562.	0.9	5
96	Frontiers of Polymers and Advanced Materials. <i>Chemistry International</i> , 2014, 36, .	0.3	0
97	Designing PEDOT-based sensors for antioxidant analysis. <i>International Journal of Nanotechnology</i> , 2014, 11, 445.	0.2	3
98	Redox properties of nanostructured aniline oxidation products formed under different pH conditions. <i>International Journal of Nanotechnology</i> , 2014, 11, 458.	0.2	0
99	Electrochemically synthesised polyaniline on marine grade aluminium. <i>International Journal of Nanotechnology</i> , 2014, 11, 451.	0.2	1
100	Conducting polymer actuators formed on MWCNT and PEDOT-PSS conductive coatings. <i>Synthetic Metals</i> , 2013, 171, 69-75.	3.9	27
101	Nanostructures obtained in the oxidative polymerization of aniline: Effects of polarons. <i>Polymer</i> , 2013, 54, 6363-6372.	3.8	16
102	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
103	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
104	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
105	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
106	Inkjet printed electrodes for determination of sulfur dioxide and ascorbic acid in wine. , 2013, , .		0
107	PEDOT/TBACF3SO3bending actuators based on a PEDOT-PEDOT sandwich complex. , 2013, , .		0
108	Simultaneous detection of ascorbic acid and sulfur dioxide on a poly(3,4-ethylenedioxythiophene) covered gold electrode. , 2012, , .		0

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109	Antioxidant capacity of robust polyaniline-ethyl cellulose films. <i>Reactive and Functional Polymers</i> , 2012, 72, 814-822.	4.1	15
110	Synthesis and characterization of poly(o-methoxyaniline)-lignosulfonate composites. <i>Synthetic Metals</i> , 2012, 162, 1084-1089.	3.9	11
111	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
112	Hydrolysis and formation of volatile esters in New Zealand Sauvignon blanc wine. <i>Food Chemistry</i> , 2012, 135, 486-493.	8.2	52
113	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
114	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
115	The phenolic composition of Sauvignon blanc juice profiled by cyclic voltammetry. <i>Electrochimica Acta</i> , 2012, 83, 188-195.	5.2	38
116	Characterization of antioxidant low density polyethylene/polyaniline blends prepared via extrusion. <i>Materials Chemistry and Physics</i> , 2012, 135, 903-911.	4.0	21
117	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
118	Characterization of polyethylene terephthalate/polyaniline blends as potential antioxidant materials. <i>Materials Chemistry and Physics</i> , 2012, 134, 443-450.	4.0	29
119	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
120	Factors affecting the radical scavenging activity of polyaniline. <i>Synthetic Metals</i> , 2011, 161, 1232-1237.	3.9	35
121	The effects of thermal treatment on the antioxidant activity of polyaniline. <i>Polymer Degradation and Stability</i> , 2011, 96, 2159-2166.	5.8	37
122	ABTS <sup>•+</sup> scavenging activity of polypyrrole, polyaniline and poly(3,4-ethylenedioxythiophene). <i>Polymer International</i> , 2011, 60, 69-77.	3.1	56
123	Hollow Polyaniline and Indomethacin Composite Microspheres for Controlled Indomethacin Release. <i>Macromolecular Chemistry and Physics</i> , 2011, 212, 2674-2684.	2.2	17
124	Stability of Varietal Thiols in Commercial Sauvignon blanc Wines. <i>American Journal of Enology and Viticulture</i> , 2011, 62, 495-502.	1.7	49
125	Evaluation of Polyaniline for Packaging Applications. <i>Materials Science Forum</i> , 2011, 700, 236-239.	0.3	5
126	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



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127	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
128	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
129	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
130	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
131	Role of Aniline Oligomeric Nanosheets in the Formation of Polyaniline Nanotubes. <i>Macromolecules</i> , 2010, 43, 662-670.	4.8	155
132	Microoxidation in Wine Production. <i>Advances in Food and Nutrition Research</i> , 2010, 61, 149-186.	3.0	9
133	THE REDOX STATUS OF EXPERIMENTAL HEMORRHAGIC SHOCK AS MEASURED BY CYCLIC VOLTAMMETRY. <i>Shock</i> , 2010, 33, 460-466.	2.1	17
134	The actuation behavior and stability of p-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
135	Structural Changes in Polyaniline upon Reaction with DPPH. <i>E-Journal of Surface Science and Nanotechnology</i> , 2009, 7, 269-272.	0.4	8
136	Incorporation of Metallic Nanoparticles into Conducting Polymer Actuator Films. , 2009, , .		1
137	The Synthesis and Characterization of Substituted Polyaniline Hollow Spheres doped with a Polymeric Acid. , 2009, , .		0
138	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
139	Self-Assembly of Poly(o-methoxyaniline) Hollow Microspheres. <i>Journal of Physical Chemistry C</i> , 2009, 113, 9128-9134.	3.1	36
140	Effects of applied stress and long-term stability on PPy(CF <sub>3</sub> SO <sub>3</sub> ) linear actuators. <i>Synthetic Metals</i> , 2009, 159, 2286-2288.	3.9	5
141	Self-assembly of poly(o-methoxyaniline) hollow nanospheres from a polymeric acid solution. <i>Nanotechnology</i> , 2009, 20, 415606.	2.6	22
142	Application Of A Potentiometric Electronic Tongue For The Determination Of Free SO <sub>2</sub> And Other Analytical Parameters In White Wines From New Zealand. , 2009, , .		0
143	Quantum dots and nanostructured conducting polymers for biosensing applications. <i>International Journal of Nanotechnology</i> , 2009, 6, 418.	0.2	6
144	Self-Assembled Hollow Polyaniline/Au Nanospheres Obtained by a One-Step Synthesis. <i>Macromolecular Rapid Communications</i> , 2008, 29, 598-603.	3.9	46

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145	Cation driven actuation for free standing PEDOT films prepared from propylene carbonate electrolytes containing TBACF3SO3. <i>Electrochimica Acta</i> , 2008, 53, 2593-2599.	5.2	45
146	Polyaniline-based microelectrodes for sensing ascorbic acid in beverages. <i>Current Applied Physics</i> , 2008, 8, 320-323.	2.4	38
147	Effect of deposition current density on the linear actuation behaviour of PPy(CF3SO3) films. <i>Current Applied Physics</i> , 2008, 8, 324-327.	2.4	7
148	Free radical scavenging properties of polypyrrole and poly(3,4-ethylenedioxythiophene). <i>Current Applied Physics</i> , 2008, 8, 316-319.	2.4	31
149	Polyaniline nanotubes doped with polymeric acids. <i>Current Applied Physics</i> , 2008, 8, 312-315.	2.4	33
150	Electrochemomechanical behaviour of free standing PEDOT films in organic and aqueous electrolytes. , 2008, , .		2
151	Poly(3,4-ethylenedioxythiophene) and Polyaniline Bilayer Nanostructures with High Conductivity and Electrocatalytic Activity. <i>Macromolecules</i> , 2008, 41, 7671-7678.	4.8	66
152	The application of polypyrrole trilayer actuators in microfluidics and robotics. , 2008, , .		10
153	The effect of monomer and electrolyte concentrations during synthesis on the actuation of PPy(CF3SO3) films in aqueous electrolytes. <i>Synthetic Metals</i> , 2008, 158, 38-44.	3.9	11
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