

Peter Winterhalter

List of Publications by Year in descending order

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277
papers

10,099
citations

28190

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58464

82
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281
all docs

281
docs citations

281
times ranked

9149
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and Characterization of Novel Benzoates, Cinnamates, Flavonoids, and Lignans from Riesling Wine and Screening for Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2788-2798.	2.4	291
2	SAFFRON—RENEWED INTEREST IN AN ANCIENT SPICE. <i>Food Reviews International</i> , 2000, 16, 39-59.	4.3	241
3	Pathway Leading to the Formation of Anthocyanin—Vinylphenol Adducts and Related Pigments in Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3682-3687.	2.4	228
4	Anthocyanin Composition of Black Carrot (<i>Daucus carota</i> ssp. <i>sativus</i> var. <i>atrorubens</i> Alef.) Cultivars Antonina, Beta Sweet, Deep Purple, and Purple Haze. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3385-3390.	2.4	180
5	Separation and Purification of Anthocyanins by High-Speed Countercurrent Chromatography and Screening for Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 338-343.	2.4	168
6	Polyphenols and Antioxidant Activity of Calafate (<i>Berberis microphylla</i>) Fruits and Other Native Berries from Southern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6081-6089.	2.4	160
7	Determination of anthocyanins from acerola (<i>Malpighia emarginata</i> DC.) and açai (<i>Euterpe oleracea</i>) Tj ETQq1 1 0,784314 rgBT /Overl 1.9 P43	1.9	143
8	Pyranoanthocyanins — an overview on structures, occurrence, and pathways of formation. <i>Trends in Food Science and Technology</i> , 2007, 18, 526-534.	7.8	138
9	Glycoconjugated aroma compounds: Occurrence, role and biotechnological transformation. <i>Advances in Biochemical Engineering/Biotechnology</i> , 1997, 55, 73-105.	0.6	134
10	Characterization of Anthocyanins and Pyranoanthocyanins from Blood Orange [<i>Citrus sinensis</i> (L.) Osbeck] Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7331-7338.	2.4	125
11	Effect of cyanidin-3-glucoside and an anthocyanin mixture from bilberry on adenoma development in the ApcMin mouse model of intestinal carcinogenesis-Relationship with tissue anthocyanin levels. <i>International Journal of Cancer</i> , 2006, 119, 2213-2220.	2.3	125
12	Soluble and Bound Phenolic Compounds in Different Bolivian Purple Corn (<i>Zea mays</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7068-7074.	2.4	125
13	Determination of Anthocyanins from Camu-camu (<i>Myrciaria dubia</i>) by HPLC—PDA, HPLC—MS, and NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9531-9535.	2.4	122
14	Glycosidically bound aroma compounds in the fruits of <i>Prunus</i> species: apricot (<i>P. armeniaca</i> , L.), peach (<i>P. persica</i> , L.), yellow plum (<i>P. domestica</i> , L. ssp. <i>syriaca</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 778-781.	2.4	114
15	Comparative biokinetics and metabolism of pure monomeric, dimeric, and polymeric flavan—ols: A randomized cross—over study in humans. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 610-621.	1.5	113
16	Anthocyanins from pigmented potato (<i>Solanum tuberosum</i> L.) varieties. <i>Food Research International</i> , 2005, 38, 943-948.	2.9	112
17	Effect of Copigments and Grape Cultivar on the Color of Red Wines Fermented after the Addition of Copigments. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8372-8381.	2.4	112
18	1,1,6-Trimethyl-1,2-dihydronaphthalene (TDN) formation in wine. 1. Studies on the hydrolysis of 2,6,10,10-tetramethyl-1-oxaspiro[4.5]dec-6-ene-2,8-diol rationalizing the origin of TDN and related C13 norisoprenoids in Riesling wine. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1825-1829.	2.4	104

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19	Application of high-speed countercurrent chromatography to the large-scale isolation of anthocyanins. <i>Biochemical Engineering Journal</i> , 2003, 14, 179-189.	1.8	104
20	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , 2010, 123, 574-582.	4.2	102
21	Microencapsulation by Spray-Drying of Anthocyanin Pigments from Corozo (<i>Bactris guineensis</i>) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6977-6985.	2.4	96
22	Stilbene Levels in Grape Cane of Different Cultivars in Southern Chile: Determination by HPLC-DAD-MS/MS Method. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 929-933.	2.4	95
23	Isolation of dammarane saponins from <i>Panax notoginseng</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2003, 1008, 173-180.	1.8	93
24	Isolation of two anthocyanin sambubiosides from bilberry (<i>Vaccinium myrtillus</i>) by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2004, 1045, 59-63.	1.8	93
25	Two-dimensional GC-DCCC analysis of the glycoconjugates of monoterpenes, norisoprenoids, and shikimate-derived metabolites from Riesling wine. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1041-1048.	2.4	91
26	Isolation and Characterization of Novel Stilbene Derivatives from Riesling Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2681-2686.	2.4	88
27	Preparative isolation of procyanidins from grape seed extracts by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2008, 1177, 114-125.	1.8	87
28	Preparative Separation of Polyphenols from Tea by High-Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3425-3430.	2.4	86
29	Investigations on Anthocyanins in Wines from <i>Vitis vinifera</i> cv. Pinotage: Factors Influencing the Formation of Pinotin A and Its Correlation with Wine Age. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 498-504.	2.4	83
30	Pharmacokinetics of the soybean isoflavone daidzein in its aglycone and glucoside form: a randomized, double-blind, crossover study. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 1314-1323.	2.2	82
31	Characterization of Pigments from Different High Speed Countercurrent Chromatography Wine Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4536-4546.	2.4	79
32	Antioxidant Constituents in the Fruits of <i>Luffa cylindrica</i> (L.) Roem. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4186-4190.	2.4	76
33	Characterisation of odour-active compounds in aged rum. <i>Food Chemistry</i> , 2012, 132, 1436-1441.	4.2	75
34	Isolation and Identification of Novel Pyranoanthocyanins from Black Carrot (<i>Daucus carota</i> L.) Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5095-5101.	2.4	74
35	In vitro radical scavenging activity of essential oils from Columbian plants and fractions from oregano (<i>Origanum vulgare</i> L.) essential oil. <i>Flavour and Fragrance Journal</i> , 2002, 17, 380-384.	1.2	73
36	Bound terpenoids in the juice of the purple passion fruit (<i>Passiflora edulis</i> Sims). <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 452-455.	2.4	72

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37	Glycosidically Bound Norisoprenoids from <i>Vitis vinifera</i> cv. Riesling Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1068-1072.	2.4	72
38	Identification of Novel Glycosidic Aroma Precursors in Saffron (<i>Crocus sativus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3238-3243.	2.4	72
39	Preparative Isolation of Anthocyanins by High-Speed Countercurrent Chromatography and Application of the Color Activity Concept to Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5812-5818.	2.4	72
40	Vitisin A Content in Chilean Wines from <i>Vitis vinifera</i> Cv. Cabernet Sauvignon and Contribution to the Color of Aged Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6261-6267.	2.4	72
41	Preparative Isolation of Anthocyanins from Japanese Purple Sweet Potato (<i>Ipomoea batatas</i> L.) Varieties by High-Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9899-9904.	2.4	72
42	Influence of post-pruning storage on stilbenoid levels in <i>Vitis vinifera</i> L. canes. <i>Food Chemistry</i> , 2014, 155, 256-263.	4.2	69
43	Two glucosylated abscisic acid derivatives from avocado seeds (<i>Persea americana</i> Mill. Lauraceae cv.) Tj ETQq1 1 0.784314 rgBT/Overloc	1.4	67
44	Formation of Hydroxyphenyl-pyranoanthocyanins in Grenache Wines: Precursor Levels and Evolution during Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4883-4888.	2.4	65
45	C13-Norisoprenoid glycosides in plant tissues: An overview on their occurrence, composition and role as flavour precursors. <i>Flavour and Fragrance Journal</i> , 1994, 9, 281-287.	1.2	64
46	Glycosidically Bound Flavor Compounds of Cape Gooseberry (<i>Physalis peruviana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1904-1908.	2.4	63
47	A novel synthetic route to substituted pyranoanthocyanins with unique colour properties. <i>Tetrahedron Letters</i> , 2003, 44, 7583-7587.	0.7	62
48	Separation of andrographolide and neoandrographolide from the leaves of <i>Andrographis paniculata</i> using high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2003, 984, 147-151.	1.8	62
49	6,7-epoxy-linalool and related oxygenated terpenoids from <i>Carica papaya</i> fruit. <i>Phytochemistry</i> , 1986, 25, 1347-1350.	1.4	61
50	Free and bound C13 norisoprenoids in quince (<i>Cydonia oblonga</i> , Mill.) fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1988, 36, 1251-1256.	2.4	61
51	Carotenoid-Derived Aroma Compounds: An Introduction. ACS Symposium Series, 2001, , 1-17.	0.5	61
52	Separation of polar betalain pigments from cacti fruits of <i>Hylocereus polyrhizus</i> by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 6890-6899.	1.8	61
53	Application of preparative high-speed counter-current chromatography/electrospray ionization mass spectrometry for a fast screening and fractionation of polyphenols. <i>Journal of Chromatography A</i> , 2007, 1172, 40-46.	1.8	60
54	Metabolite profiling of polyphenols in peels of <i>Citrus limetta</i> Risso by combination of preparative high-speed countercurrent chromatography and LC-ESI-MS/MS. <i>Food Chemistry</i> , 2014, 158, 139-152.	4.2	60

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55	Novel Glycosidic Constituents from Saffron. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1678-1681.	2.4	59
56	Flavonoids from the flowers of <i>Impatiens glandulifera</i> Royle isolated by high performance countercurrent chromatography. <i>Phytochemical Analysis</i> , 2016, 27, 116-125.	1.2	56
57	A contribution to nutritional studies on <i>Crocus sativus</i> flowers and their value as food. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 101-108.	1.9	55
58	(S)-3,7-Dimethyl-5-octene-1,7-diol and Related Oxygenated Monoterpenoids from Petals of <i>Rosadamasceana</i> Mill.. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1966-1970.	2.4	54
59	Isolation of the lignan secoisolariciresinol diglucoside from flaxseed (<i>Linum usitatissimum</i> L.) by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2002, 943, 299-302.	1.8	54
60	Protein interactions with cyanidin-3- β -glucoside and its influence on α -amylase activity. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 33-40.	1.7	54
61	Isorhapontigenin: A novel bioactive stilbene from wine grapes. <i>Food Chemistry</i> , 2012, 135, 1353-1359.	4.2	54
62	Separation of betalains from berries of <i>Phytolacca americana</i> by ion-pair high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2008, 1190, 63-73.	1.8	53
63	Isolation of Black Tea Pigments Using High-Speed Countercurrent Chromatography and Studies on Properties of Black Tea Polymers. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5200-5205.	2.4	52
64	Vitamin C Content in Sea Buckthorn Berries (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>) and Related Products: A Kinetic Study on Storage Stability and the Determination of Processing Effects. <i>Journal of Food Science</i> , 2008, 73, C615-20.	1.5	52
65	Fractionation, enzyme inhibitory and cellular antioxidant activity of bioactives from purple sweet potato (<i>Ipomoea batatas</i>). <i>Food Chemistry</i> , 2017, 221, 447-456.	4.2	50
66	Application of multilayer coil countercurrent chromatography for the study of <i>Vitis vinifera</i> cv. Riesling leaf glycosides. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1452-1457.	2.4	49
67	Formation of damascenone derived from glycosidically bound precursors in green tea infusions. <i>Food Chemistry</i> , 2010, 123, 601-606.	4.2	49
68	Isolation of dimeric, trimeric, tetrameric and pentameric procyanidins from unroasted cocoa beans (<i>Theobroma cacao</i> L.) using countercurrent chromatography. <i>Food Chemistry</i> , 2015, 179, 278-289.	4.2	49
69	Preparation of Dimeric Procyanidins B1, B2, B5, and B7 from a Polymeric Procyanidin Fraction of Black Chokeberry (<i>Aronia melanocarpa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5147-5153.	2.4	48
70	Structures of two new ionone glycosides from quince fruit (<i>Cydonia oblonga</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 2142-2146.	2.4	47
71	Preparative separation of flavonoid glycosides in leaves extract of <i>Ampelopsis grossedentata</i> using high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2004, 1040, 147-149.	1.8	46
72	Isolation and identification of phenolic compounds from rum aged in oak barrels by high-speed countercurrent chromatography/high-performance liquid chromatography-diode array detection-electrospray ionization mass spectrometry and screening for antioxidant activity. <i>Journal of Chromatography A</i> , 2011, 1218, 7358-7364.	1.8	46

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73	Effect of fertilization and arbuscular mycorrhizal fungal inoculation on antioxidant profiles and activities in <i>Fragaria ananassa</i> fruit. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1397-1404.	1.7	46
74	Isolation of additional carotenoid metabolites from quince fruit (<i>Cydonia oblonga</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1116-1120.	2.4	45
75	Application of countercurrent chromatography (CCC) to the analysis of natural pigments. <i>Trends in Food Science and Technology</i> , 2007, 18, 507-513.	7.8	45
76	Enzymatic carotenoid cleavage in star fruit (<i>Averrhoa carambola</i>). <i>Phytochemistry</i> , 2003, 63, 131-137.	1.4	44
77	Stilbene levels and antioxidant activity of Vranec and Merlot wines from Macedonia: Effect of variety and enological practices. <i>Food Chemistry</i> , 2012, 135, 3003-3009.	4.2	44
78	Sensory and Chemical Characterization of Phenolic Polymers from Red Wine Obtained by Gel Permeation Chromatography. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 15-25.	0.9	44
79	Phytotoxic constituents from <i>Bunias orientalis</i> leaves. <i>Phytochemistry</i> , 1996, 42, 1005-1010.	1.4	43
80	Structure Elucidation of Procyanidin Oligomers by Low-Temperature ¹ H NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 62-69.	2.4	43
81	Isolation of Two Novel Terpenoid Glucose Esters from Riesling Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1474-1478.	2.4	42
82	Analysis of enantiomeric linalool ratio in green and roasted coffee. <i>Flavour and Fragrance Journal</i> , 2006, 21, 637-641.	1.2	42
83	Flavonoid Determination in the Quality Control of Floral Bioresidues from <i>Crocus sativus</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3125-3133.	2.4	42
84	Development of Analyses by High-Performance Liquid Chromatography and Liquid Chromatography/Tandem Mass Spectrometry of Bilberry (<i>Vaccinium myrtillus</i>) Anthocyanins in Human Plasma and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7009-7013.	2.4	41
85	Ion-pair high-speed countercurrent chromatography in fractionation of a high-molecular weight variation of acyl-oligosaccharide linked betacyanins from purple bracts of <i>Bougainvillea glabra</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 538-550.	1.2	41
86	Target-guided separation of <i>Bougainvillea glabra</i> betacyanins by direct coupling of preparative ion-pair high-speed countercurrent chromatography and electrospray ionization mass-spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 4544-4554.	1.8	41
87	Dimeric Procyanidins: Screening for B1 to B8 and Semisynthetic Preparation of B3, B4, B6, and B8 from a Polymeric Procyanidin Fraction of White Willow Bark (<i>Salix alba</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7820-7830.	2.4	41
88	Pyrrrolizidine alkaloids in herbal teas for infants, pregnant or lactating women. <i>Food Chemistry</i> , 2015, 187, 491-498.	4.2	40
89	Semi-industrial isolation of salicin and amygdalin from plant extracts using slow rotary counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1074, 43-46.	1.8	39
90	Structures of Two Novel Trimeric Stilbenes Obtained by Horseradish Peroxidase Catalyzed Biotransformation of <i>trans</i> -Resveratrol and (âˆ’)-Î¼-Viniferin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6754-6761.	2.4	38

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91	Aroma Changes due to Second Fermentation and Glycosylated Precursors in Chardonnay and Riesling Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2524-2533.	2.4	37
92	Toxic pyrrolizidine alkaloids in herbal medicines commonly used in Ghana. <i>Journal of Ethnopharmacology</i> , 2017, 202, 154-161.	2.0	37
93	Isolation of coffee diterpenes by means of high-speed countercurrent chromatography. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 233-237.	1.9	36
94	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. <i>Food Chemistry</i> , 2010, 119, 1426-1434.	4.2	36
95	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2014, 1344, 42-50.	1.8	36
96	A C13-norisoprenoid gentiobioside from quince fruit. <i>Phytochemistry</i> , 1991, 30, 3021-3025.	1.4	35
97	Synthesis and enantiodifferentiation of isomeric theaspiranes.. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1188-1191.	2.4	35
98	Partial Purification and Kinetic Characterization of a Carotenoid Cleavage Enzyme from Quince Fruit (<i>Cydonia oblonga</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1677-1680.	2.4	35
99	Development of a Novel Adsorptive Membrane Chromatographic Method for the Fractionation of Polyphenols from Bilberry. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2427-2433.	2.4	35
100	Thermal Oxidation of 9 β -cis-Neoxanthin in a Model System Containing Peroxyacetic Acid Leads to the Potent Odorant β -Damascenone. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9199-9206.	2.4	34
101	Isolation of a glucosidic precursor of isomeric marmelo lactones from quince fruit. <i>Tetrahedron Letters</i> , 1991, 32, 3669-3670.	0.7	33
102	Hydroxyester disaccharides from fruits of cape gooseberry (<i>Physalis peruviana</i>). <i>Phytochemistry</i> , 2002, 59, 439-445.	1.4	33
103	Simulated Digestion and Antioxidant Activity of Red Wine Fractions Separated by High Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8879-8884.	2.4	33
104	Chemical Characterization, Free Radical Scavenging, and Cellular Antioxidant and Anti-Inflammatory Properties of a Stilbenoid-Rich Root Extract of <i>Vitis vinifera</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-11.	1.9	33
105	Preparation of Ursane Triterpenoids from <i>Centella asiatica</i> Using High Speed Countercurrent Chromatography with Step ∇ Gradient Elution. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004, 27, 2201-2215.	0.5	32
106	Isolation of isomangiferin from honeybush (<i>Cyclopia subternata</i>) using high-speed counter-current chromatography and high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 4282-4289.	1.8	32
107	Preparative mass-spectrometry profiling of bioactive metabolites in Saudi-Arabian propolis fractionated by high-speed countercurrent chromatography and off-line atmospheric pressure chemical ionization mass-spectrometry injection. <i>Journal of Chromatography A</i> , 2014, 1347, 17-29.	1.8	32
108	Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of <i>Aronia melanocarpa</i> Berries, Juice, and Pomace. <i>Journal of Food Science</i> , 2019, 84, 1791-1798.	1.5	32

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109	Isolation of a Glucosidic Î²-Damascenone Precursor from Rose Petals. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4053-4056.	2.4	31
110	ISOLATION OF NATURAL PIGMENTS BY HIGH SPEED CCC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 1745-1764.	0.5	31
111	Pyrrolizidine alkaloid profiling of four Boraginaceae species from Northern Germany and implications for the analytical scope proposed for monitoring of maximum levels. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1339-1358.	1.1	31
112	The generation of norisoprenoid volatiles in starfruit (<i>Averrhoa carambola</i> L.): A review. <i>Food Reviews International</i> , 1995, 11, 237-254.	4.3	30
113	Activity-Guided Isolation of Resveratrol Oligomers from a Grapevine-Shoot Extract Using Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11919-11927.	2.4	30
114	Methylation of Catechins and Procyanidins by Rat and Human Catechol-O-Methyltransferase: Metabolite Profiling and Molecular Modeling Studies. <i>Drug Metabolism and Disposition</i> , 2012, 40, 353-359.	1.7	30
115	Fractionation of an anthocyanin-rich bilberry extract and in vitro antioxidative activity testing. <i>Food Chemistry</i> , 2015, 167, 418-424.	4.2	30
116	Phenolics from the Patagonian currants <i>Ribes</i> spp.: Isolation, characterization and cytoprotective effect in human AGS cells. <i>Journal of Functional Foods</i> , 2016, 26, 11-26.	1.6	30
117	Large-scale isolation of flavan-3-ol phloroglucinol adducts by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1072, 217-222.	1.8	29
118	Folate content in sea buckthorn berries and related products (<i>Hippophaë rhamnoides</i> L. ssp.) assessed by stable isotope dilution assay. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 391, 211-219.	1.9	29
119	Potent Antioxidative Activity of Vineatrol ³⁰ Grapevine-shoot Extract. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1831-1836.	0.6	29
120	Quantification of stilbenoids in grapevine canes and grape cluster stems with a focus on long-term storage effects on stilbenoid concentration in grapevine canes. <i>Food Research International</i> , 2017, 100, 326-331.	2.9	29
121	Centrifugal Precipitation Chromatography - a Novel Chromatographic System for Fractionation of Polymeric Pigments from Black Tea and Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1730-1736.	2.4	28
122	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , 2010, 43, 1577-1584.	2.9	28
123	Semisynthetic Preparation and Isolation of Dimeric Procyanidins B1 and B8 from Roasted Hazelnut Skins (<i>Corylus avellana</i> L.) on a Large Scale Using Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7101-7110.	2.4	28
124	Two Kaempferol Sophorosides from <i>Crocus Sativus</i>. <i>Natural Product Research</i> , 1997, 10, 213-216.	0.4	27
125	New Approach for the Synthesis and Isolation of Dimeric Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5374-5385.	2.4	27
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139	3,4-Dihydroxy-7,8-dihydro-.beta.-ionone .beta.-D-glucopyranoside: natural precursor of 2,2,6,8-tetramethyl-7,11-dioxatricyclo[6.2.1.0 ^{1,6}]undec-4-ene (Riesling acetal) and 1,1,6-trimethyl-1,2-dihydronaphthalene in red currant (<i>Ribes rubrum</i> L.) leaves. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1833-1835.	2.4	23
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247	Characterization of Acylated Flavonoid Glycosides from Sea Buckthorn (<i>Hippophaë</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 253-265.	0.5	4
248	Preparative Separation and Pigment Profiling of Betalains from Fruits of <i>Opuntia ficus</i> by Ion-Pair High-Speed Countercurrent Chromatography (IP-HSCCC) and Off-Line LC-ESI-MS/MS. <i>ACS Symposium Series</i> , 2013, , 3-27.	0.5	4
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