

Peter Winterhalter

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274
papers

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74
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281
ext. papers

9,151
ext. citations

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L-index

#	Paper	IF	Citations
274	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, 2788-98	5.7	260
273	SAFFRON RENEWED INTEREST IN AN ANCIENT SPICE. <i>Food Reviews International</i> , 2000 , 16, 39-59	5.5	198
272	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, 3682-7	5.7	195
271	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, 3385-90	5.7	146
270	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, 338-43	5.7	145
269	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, 6081-9	5.7	136
268	Determination of anthocyanins from acerola (<i>Malpighia emarginata</i> DC.) and açaí (<i>Euterpe oleracea</i> Mart.) by HPLC-PDA/MS. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 291-299	4.1	112
267	Pyranoanthocyanins: An overview on structures, occurrence, and pathways of formation. <i>Trends in Food Science and Technology</i> , 2007 , 18, 526-534	15.3	110
266	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, 2213-20	7.5	109
265	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, 7331-8	5.7	108
264	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	5.7	105
263	Glycoconjugated aroma compounds: occurrence, role and biotechnological transformation. <i>Advances in Biochemical Engineering/Biotechnology</i> , 1997 , 55, 73-105	1.7	101
262	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, 9531-5	5.7	100
261	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, 7068-74	5.7	98
260	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, 8372-81	5.7	96
259	Anthocyanins from pigmented potato (<i>Solanum tuberosum</i> L.) varieties. <i>Food Research International</i> , 2005 , 38, 943-948	7	94
258	Application of high-speed countercurrent chromatography to the large-scale isolation of anthocyanins. <i>Biochemical Engineering Journal</i> , 2003 , 14, 179-189	4.2	88

257	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	5.7	87
256	Comparative biokinetics and metabolism of pure monomeric, dimeric, and polymeric flavan-3-ols: a randomized cross-over study in humans. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 610-21	5.9	86
255	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , 2010 , 123, 574-582	8.5	85
254	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, 929-33	5.7	84
253	Microencapsulation by spray-drying of anthocyanin pigments from Corozo (<i>Bactris guineensis</i>) fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6977-85	5.7	84
252	Isolation of dammarane saponins from <i>Panax notoginseng</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2003 , 1008, 173-80	4.5	82
251	Preparative isolation of procyanidins from grape seed extracts by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2008 , 1177, 114-25	4.5	78
250	Isolation and characterization of novel stilbene derivatives from Riesling wine. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2681-6	5.7	78
249	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	5.7	78
248	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	4.5	77
247	Preparative separation of polyphenols from tea by high-speed countercurrent chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3425-30	5.7	76
246	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, 1314-23	7	73
245	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, 5095-101	5.7	69
244	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	5.7	68
243	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	5.7	68
242	Characterization of pigments from different high speed countercurrent chromatography wine fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4536-46	5.7	65
241	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	5.7	65
240	Characterisation of odour-active compounds in aged rum. <i>Food Chemistry</i> , 2012 , 132, 1436-1441	8.5	64

- 239 Preparative isolation of anthocyanins from Japanese purple sweet potato (*Ipomoea batatas* L.) varieties by high-speed countercurrent chromatography. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9899-904 5.7 64
- 238 Vitisin A content in Chilean wines from *Vitis vinifera* Cv. Cabernet Sauvignon and contribution to the color of aged red wines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6261-7 5.7 64
- 237 Preparative isolation of anthocyanins by high-speed countercurrent chromatography and application of the color activity concept to red wine. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 5812-8 5.7 64
- 236 Formation of hydroxyphenyl-pyranoanthocyanins in Grenache wines: precursor levels and evolution during aging. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4883-8 5.7 60
- 235 In vitro radical scavenging activity of essential oils from Columbian plants and fractions from oregano (*Origanum vulgare* L.) essential oil. *Flavour and Fragrance Journal*, **2002**, 17, 380-384 2.5 60
- 234 Glycosidically Bound Norisoprenoids from *Vitis vinifera* cv. Riesling Leaves. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1068-1072 5.7 60
- 233 Two glucosylated abscisic acid derivatives from avocado seeds (*Persea americana* Mill. Lauraceae cv. Hass). *Phytochemistry*, **2004**, 65, 955-62 4 59
- 232 Influence of post-pruning storage on stilbenoid levels in *Vitis vinifera* L. canes. *Food Chemistry*, **2014**, 155, 256-63 8.5 58
- 231 6,7-epoxy-linalool and related oxygenated terpenoids from *Carica papaya* fruit. *Phytochemistry*, **1986**, 25, 1347-1350 4 56
- 230 Separation of polar betalain pigments from cacti fruits of *Hylocereus polyrhizus* by ion-pair high-speed countercurrent chromatography. *Journal of Chromatography A*, **2009**, 1216, 6890-9 4.5 55
- 229 Antioxidant constituents in the fruits of *Luffa cylindrica* (L.) Roem. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4186-90 5.7 55
- 228 C13-Norisoprenoid glycosides in plant tissues: An overview on their occurrence, composition and role as flavour precursors. *Flavour and Fragrance Journal*, **1994**, 9, 281-287 2.5 55
- 227 Free and bound C13 norisoprenoids in quince (*Cydonia oblonga*, Mill.) fruit. *Journal of Agricultural and Food Chemistry*, **1988**, 36, 1251-1256 5.7 55
- 226 Glycosidically bound flavor compounds of cape gooseberry (*Physalis peruviana* L.). *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1904-8 5.7 52
- 225 Application of preparative high-speed counter-current chromatography/electrospray ionization mass spectrometry for a fast screening and fractionation of polyphenols. *Journal of Chromatography A*, **2007**, 1172, 40-6 4.5 51
- 224 Novel Glycosidic Constituents from Saffron. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 1678-1681 5.7 50
- 223 A novel synthetic route to substituted pyranoanthocyanins with unique colour properties. *Tetrahedron Letters*, **2003**, 44, 7583-7587 2 50
- 222 Protein interactions with cyanidin-3-glucoside and its influence on α -amylase activity. *Journal of the Science of Food and Agriculture*, **2009**, 89, 33-40 4.3 49

221	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, 147-51	4.5	49
220	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, 139-52	8.5	47
219	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	4.5	47
218	Isorhapontigenin: a novel bioactive stilbene from wine grapes. <i>Food Chemistry</i> , 2012 , 135, 1353-9	8.5	45
217	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, 5147-53	5.7	45
216	(S)-3,7-Dimethyl-5-octene-1,7-diol and Related Oxygenated Monoterpenoids from Petals of <i>Rosa damascena</i> Mill.. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1966-1970	5.7	45
215	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	4.5	45
214	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	5.7	45
213	Carotenoid-Derived Aroma Compounds: An Introduction. <i>ACS Symposium Series</i> , 2001 , 1-17	0.4	44
212	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, 278-89	8.5	43
211	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	3.4	43
210	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	5.7	43
209	Application of countercurrent chromatography (CCC) to the analysis of natural pigments. <i>Trends in Food Science and Technology</i> , 2007 , 18, 507-513	15.3	42
208	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, 147-9	4.5	42
207	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	5.7	42
206	Flavonoids from the flowers of <i>Impatiens glandulifera</i> Royle isolated by high performance countercurrent chromatography. <i>Phytochemical Analysis</i> , 2016 , 27, 116-25	3.4	42
205	Isolation of Two Novel Terpenoid Glucose Esters from Riesling Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1474-1478	5.7	41
204	Enzymatic carotenoid cleavage in star fruit (<i>Averrhoa carambola</i>). <i>Phytochemistry</i> , 2003 , 63, 131-7	4	41

203	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, 5200-5	5.7	41
202	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, 7358-64	4.5	40
201	Structure elucidation of procyanidin oligomers by low-temperature 1H NMR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 62-9	5.7	40
200	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	8.5	38
199	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, 7009-13	5.7	38
198	Stilbene levels and antioxidant activity of Vranec and Merlot wines from Macedonia: effect of variety and enological practices. <i>Food Chemistry</i> , 2012 , 135, 3003-9	8.5	36
197	Phytotoxic constituents from <i>Bunias orientalis</i> leaves. <i>Phytochemistry</i> , 1996 , 42, 1005-1010	4	36
196	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	4.1	35
195	Formation of damascenone derived from glycosidically bound precursors in green tea infusions. <i>Food Chemistry</i> , 2010 , 123, 601-606	8.5	35
194	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, 2524-33	5.7	34
193	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, 538-50	3.2	34
192	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, 4544-54	4.5	34
191	Analysis of enantiomeric linalool ratio in green and roasted coffee. <i>Flavour and Fragrance Journal</i> , 2006 , 21, 637-641	2.5	34
190	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, 7820-30	5.7	33
189	Semi-industrial isolation of salicin and amygdalin from plant extracts using slow rotary counter-current chromatography. <i>Journal of Chromatography A</i> , 2005 , 1074, 43-6	4.5	33
188	Isolation of a glucosidic precursor of isomeric marmelo lactones from quince fruit. <i>Tetrahedron Letters</i> , 1991 , 32, 3669-3670	2	33
187	A C13-norisoprenoid gentiobioside from quince fruit. <i>Phytochemistry</i> , 1991 , 30, 3021-5	4	33
186	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2014 , 1344, 42-50	4.5	32

185	Isolation of coffee diterpenes by means of high-speed countercurrent chromatography. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 233-237	4.1	32
184	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, 1677-80	5.7	32
183	Pyrrolizidine alkaloids in herbal teas for infants, pregnant or lactating women. <i>Food Chemistry</i> , 2015 , 187, 491-8	8.5	31
182	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	2.2	31
181	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. <i>Food Chemistry</i> , 2010 , 119, 1426-1434	8.5	31
180	Synthesis and enantiodifferentiation of isomeric theaspiranes.. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 1188-1191	5.7	31
179	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	5.7	29
178	Structures of two novel trimeric stilbenes obtained by horseradish peroxidase catalyzed biotransformation of trans-resveratrol and (-)-epsilon-viniferin. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6754-61	5.7	29
177	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, 8879-84	5.7	29
176	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	1.3	29
175	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, 353-9	4	28
174	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, 2427-33	5.7	28
173	Thermal oxidation of 9'-cis-neoxanthin in a model system containing peroxyacetic acid leads to the potent odorant beta-damascenone. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9199-206	5.7	28
172	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, 4282-9	4.5	27
171	Isolation of a Glucosidic Damascenone Precursor from Rose Petals. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4053-4056	5.7	27
170	Large-scale isolation of flavan-3-ol phloroglucinol adducts by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005 , 1072, 217-22	4.5	27
169	The generation of norisoprenoid volatiles in starfruit (<i>Averrhoa carambola</i> L.): A review* Presented in part at the ACS Symposium Advances in Fruit Flavors, Chicago, August 23-24, 1993.. <i>Food Reviews International</i> , 1995 , 11, 237-254	5.5	27
168	ISOLATION OF NATURAL PIGMENTS BY HIGH SPEED CCC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001 , 24, 1745-1764	1.3	26

167	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	5.1	25
166	Chemical characterisation of Malvar grape seeds (<i>Vitis vinifera</i> L.) by ultrafiltration and RP-HPLC-PAD-MS. <i>Journal of Food Composition and Analysis</i> , 2013 , 31, 284-292	4.1	25
165	Activity-guided isolation of resveratrol oligomers from a grapevine-shoot extract using countercurrent chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11919-27	5.7	25
164	Potent antioxidative activity of Vineatrol30 grapevine-shoot extract. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009 , 73, 1831-6	2.1	25
163	Two Kaempferol Sophorosides from <i>Crocus Sativus</i> . <i>Natural Product Research</i> , 1997 , 10, 213-216		25
162	2-Hydroxy-2,6,10,10-tetramethyl-1-oxaspiro[4.5]dec-6-en-8-one: Precursor of 8,9-Dehydrotheaspiron in White-Fleshed Nectarines \square <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1309-1313	5.7	25
161	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, 8591286	6.7	25
160	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	4.3	24
159	Hydroxyester disaccharides from fruits of cape gooseberry (<i>Physalis peruviana</i>). <i>Phytochemistry</i> , 2002 , 59, 439-45	4	24
158	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, 1730-6	5.7	24
157	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	4.5	23
156	Semisynthetic preparation and isolation of dimeric procyanidins B1-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, 7101-10	5.7	23
155	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , 2010 , 43, 1577-1584	7	23
154	Identification of C13-norisoprenoid flavour precursors in starfruit (<i>Averrhoa carambola</i> L.). <i>Flavour and Fragrance Journal</i> , 1992 , 7, 179-185	2.5	23
153	Toxic pyrrolizidine alkaloids in herbal medicines commonly used in Ghana. <i>Journal of Ethnopharmacology</i> , 2017 , 202, 154-161	5	22
152	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	3.4	22
151	Fractionation of an anthocyanin-rich bilberry extract and in vitro antioxidative activity testing. <i>Food Chemistry</i> , 2015 , 167, 418-24	8.5	22
150	Fast high resolution Orbitrap MS fingerprinting of the resin of <i>Heliotropium taltalense</i> Phil. from the Atacama Desert. <i>Industrial Crops and Products</i> , 2016 , 85, 159-166	5.9	22

149	Folate content in sea buckthorn berries and related products (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>): LC-MS/MS determination of folate vitamers stability influenced by processing and storage assessed by stable isotope dilution assay. <i>Analytical and Bioanalytical Chemistry</i> , 2008 , 391, 211-9	4.4	22
148	Relevance of chromatographic efficiency in varietal authenticity verification of red wines based on their anthocyanin profiles: Interference of pyranoanthocyanins formed during wine ageing. <i>Analytica Chimica Acta</i> , 2008 , 621, 52-6	6.6	22
147	Influence of sample preparation on the composition of quince (<i>Cydonia oblonga</i> , Mill.) flavor. <i>Journal of Agricultural and Food Chemistry</i> , 1987 , 35, 335-337	5.7	22
146	4-Hydroxy-7,8-dihydro-.beta.-ionol: natural precursor of theaspiranes in quince fruit (<i>Cydonia oblonga</i> , Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 1988 , 36, 560-562	5.7	22
145	<i>Schinus terebinthifolius</i> scale-up countercurrent chromatography (Part I): High performance countercurrent chromatography fractionation of triterpene acids with off-line detection using atmospheric pressure chemical ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2015 , 1389, 39-48	4.5	21
144	Nutritional assessment of processing effects on major and trace element content in sea buckthorn juice (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>). <i>Journal of Food Science</i> , 2008 , 73, H97-102	3.4	21
143	New approach for the synthesis and isolation of dimeric procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5374-85	5.7	21
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