

# Peter Winterhalter

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

274  
papers

8,367  
citations

50  
h-index

74  
g-index

281  
ext. papers

9,151  
ext. citations

4.2  
avg, IF

6.08  
L-index

#	Paper	IF	Citations
274	Fractionation of Extracts From Black Chokeberry, Cranberry, and Pomegranate to Identify Compounds That Influence Lipid Metabolism.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
273	Variability of Constitutive Stilbenoid Levels and Profiles in Grape Cane ( L.) Depending upon Variety and Clone, Location in the Vineyard, Pruning Time, and Vintage.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,	5.7	2
272	Separation of Dihydro-Isocoumarins and Dihydro-Stilbenoids from <i>Hydrangea macrophylla</i> ssp. <i>serrata</i> by Use of Counter-Current Chromatography. <i>Molecules</i> , <b>2022</b> , 27, 3424	4.8	2
271	Stability of antioxidant compounds and activities of a natural dye from coloured-flesh potatoes in dairy foods. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 144, 111252	5.4	3
270	The complexity of sound quantification of specialized metabolite biosynthesis: The stress related impact on the alkaloid content of <i>Catharanthus roseus</i> . <i>Phytochemistry</i> , <b>2021</b> , 187, 112774	4	3
269	Stability of phenolic compounds, antioxidant activity and colour parameters of a coloured extract obtained from coloured-flesh potatoes. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 136, 110370	5.4	5
268	Blood Glucose Lowering Effect by an Extract from Aronia ( <i>Aronia melanocarpa</i> ) In pilot intervention study. <i>Current Nutraceuticals</i> , <b>2021</b> , 02,	0.7	1
267	Shifts in biochemical and physiological responses by the inoculation of arbuscular mycorrhizal fungi in <i>Triticum aestivum</i> growing under drought conditions. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> ,	4.3	1
266	HPLC-DAD-MS and Antioxidant Profile of Fractions from Amontillado Sherry Wine Obtained Using High-Speed Counter-Current Chromatography. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
265	High-performance countercurrent chromatography fractionation of epimeric pairs intermedine/lycopsamine and amabiline/supinine by an off-line electrospray mass spectrometry injection profiling of the roots of <i>Lappula squarrosa</i> . <i>Microchemical Journal</i> , <b>2020</b> , 157, 104952	4.8	1
264	Impact of Rootstock, Clonal Selection, and Berry Size of sp. Riesling on the Formation of TDN, Vitispiranes, and Other Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3834-3849	5.7	9
263	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> , <b>2020</b> , 37, 1339-1358	3.2	12
262	In Vitro Inhibition of Phosphodiesterase 3B (PDE 3B) by Anthocyanin-Rich Fruit Juice Extracts and Selected Anthocyanins. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	2
261	Rapid UV/Vis Spectroscopic Dye Authentication Assay for the Determination and Classification of Reactive Dyes, Pigments, and Natural Dyes in Coloring Foodstuff. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 11839-11845	5.7	2
260	Carbohydrate Hydrolase-Inhibitory Activity of Juice-Based Phenolic Extracts in Correlation to Their Anthocyanin/Copigment Profile. <i>Molecules</i> , <b>2020</b> , 25,	4.8	3
259	Pomegranate ( L.) Extract and Its Anthocyanin and Copigment Fractions-Free Radical Scavenging Activity and Influence on Cellular Oxidative Stress. <i>Foods</i> , <b>2020</b> , 9,	4.9	3
258	Analysis of Volatile Compounds in Baby Banana Peel and Pulp ( <i>musa Acuminata</i> AA Simmonds Cv. Bocadillo) in Relation to the Hyperpigmentation Phenomenon. <i>International Journal of Fruit Science</i> , <b>2020</b> , 20, 403-413	1.2	1

257	Fractionation of four Colombian essential oils by countercurrent chromatography and evaluation of their antioxidant activity. <i>Journal of Essential Oil Research</i> , <b>2020</b> , 32, 12-22	2.3	0
256	Impact of matrix variables and expertise of panelists on sensory thresholds of 1,1,6-trimethyl-1,2-dihydronaphthalene known as petrol off-flavor compound in Riesling wines. <i>Food Quality and Preference</i> , <b>2019</b> , 78, 103735	5.8	7
255	Synthesis of Deuterium-Labeled 1,1,6-Trimethyl-1,2-dihydronaphthalene (TDN) and Quantitative Determination of TDN and Isomeric Vitispiranes in Riesling Wines by a Stable-Isotope-Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6414-6422	5.7	4
254	Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of Aronia melanocarpa Berries, Juice, and Pomace. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1791-1798	3.4	22
253	Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	15
252	HILIC HPLC-ESI-MS/MS identification and quantification of the alkaloids from the genus Equisetum. <i>Phytochemical Analysis</i> , <b>2019</b> , 30, 669-678	3.4	9
251	Effect of fertilization and arbuscular mycorrhizal fungal inoculation on antioxidant profiles and activities in Fragaria ananassa fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 1397-1404	4.3	24
250	The application of ion-pair high performance countercurrent chromatography monitored by off-line LC-ESI-MS/MS injections to study betalain metabolite from Vietnamese red dragon fruit ( <i>Hylocereus polyrhizus</i> ). <i>Vietnam Journal of Chemistry</i> , <b>2019</b> , 57, 531-537	0.8	0
249	A toolbox for microbore liquid chromatography tandem-high-resolution mass spectrometry analysis of albumin-adducts as novel biomarkers of organophosphorus pesticide poisoning. <i>Toxicology Letters</i> , <b>2018</b> , 292, 46-54	4.4	9
248	Evaluation of Grenache, Graciano and Tempranillo grape stilbene content after field applications of elicitors and nitrogen compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1856-1862	4.3	11
247	Effect of the frying process on the composition of hydroxycinnamic acid derivatives and antioxidant activity in flesh colored potatoes. <i>Food Chemistry</i> , <b>2018</b> , 268, 577-584	8.5	14
246	Application and comparison of high-speed countercurrent chromatography and high-performance liquid chromatography in semi-preparative separation of decarboxymethyl oleuropein aglycone (3,4-DHPEA-EDA), a bioactive secoiridoid from extra-virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1500-1508	3	5
245	Toxic pyrrolizidine alkaloids in herbal medicines commonly used in Ghana. <i>Journal of Ethnopharmacology</i> , <b>2017</b> , 202, 154-161	5	22
244	Fractionation and isolation of polyphenols from Aronia melanocarpa by countercurrent and membrane chromatography. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1261-1275	3.4	6
243	Incidence of Pyrrolizidine Alkaloids in Herbal Medicines from German Retail Markets: Risk Assessments and Implications to Consumers. <i>Phytotherapy Research</i> , <b>2017</b> , 31, 1903-1909	6.7	16
242	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> , <b>2017</b> , 100, 326-331	7	20
241	Odour-active compounds in baby banana Fruit ( <i>Musa acuminata</i> AA Simmonds cv. Bocadillo). <i>International Journal of Food Properties</i> , <b>2017</b> , 1-8	3	4
240	Pyrrolizidine alkaloids in floral honeys of tropical Ghana: a health risk assessment. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2017</b> , 10, 300-310	3.3	7

239	Fractionation, enzyme inhibitory and cellular antioxidant activity of bioactives from purple sweet potato ( <i>Ipomoea batatas</i> ). <i>Food Chemistry</i> , <b>2017</b> , 221, 447-456	8.5	38
238	Characterisation of aroma-active compounds in commercial aged rums. <i>Acta Alimentaria</i> , <b>2017</b> , 46, 69-75		0
237	Crystal structure of akuammicine, an indole alkaloid from. <i>Acta Crystallographica Section E: Crystallographic Communications</i> , <b>2017</b> , 73, 1658-1661	0.7	1
236	Phenolics from the Patagonian currants <i>Ribes</i> spp.: Isolation, characterization and cytoprotective effect in human AGS cells. <i>Journal of Functional Foods</i> , <b>2016</b> , 26, 11-26	5.1	25
235	Isolation of cytotoxic diterpenoids from the Chilean medicinal plant <i>Azorella compacta</i> Phil from the Atacama Desert by high-speed counter-current chromatography. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2832-8	4.3	18
234	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> , <b>2016</b> , 85, 159-166	5.9	22
233	Crystal structure of 3',4',5-trihydroxy-3,7-dimethoxyflavone, C <sub>17</sub> H <sub>14</sub> O <sub>7</sub> . <i>Zeitschrift Fur Kristallographie - New Crystal Structures</i> , <b>2016</b> , 231, 113-115	0.2	2
232	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> , <b>2016</b> , 2016, 8591286	6.7	25
231	Flavonoids from the flowers of <i>Impatiens glandulifera</i> Royle isolated by high performance countercurrent chromatography. <i>Phytochemical Analysis</i> , <b>2016</b> , 27, 116-25	3.4	42
230	Survey of pyrrolizidine alkaloids in seven varieties of <i>Lappula squarrosa</i> : An alternative source of heart-healthy vegetable oil. <i>Phytochemical Analysis</i> , <b>2016</b> , 27, 133-9	3.4	4
229	Crystal structure of methyl 8-hydroxy-3-isopropyl-5a,8-dimethyl-2,3,4,5,5a,6,7,8,10a,10b-decahydrocyclohepta[e]indene-3a(1H)-carboxylate, C <sub>21</sub> H <sub>34</sub> O <sub>3</sub> . <i>Zeitschrift Fur Kristallographie - New Crystal Structures</i> , <b>2016</b> , 231, 579-582		
228	Fractionation of Plant Bioactives From Black Carrots ( <i>Daucus carota</i> subspecies <i>sativus</i> varietas <i>atrorubens</i> Alef.) by Adsorptive Membrane Chromatography and Analysis of Their Potential Anti-Diabetic Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5901-8	5.7	20
227	<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> , <b>2015</b> , 1389, 39-48	4.5	21
226	Fast isolation of cytotoxic compounds from the native Chilean species <i>Gypothamnium pinifolium</i> Phil. collected in the Atacama Desert, northern Chile. <i>Industrial Crops and Products</i> , <b>2015</b> , 76, 69-76	5.9	10
225	Pyrrolizidine alkaloids in herbal teas for infants, pregnant or lactating women. <i>Food Chemistry</i> , <b>2015</b> , 187, 491-8	8.5	31
224	Rapid characterisation of grape seed extracts by a novel HPLC method on a diol stationary phase. <i>Journal of Functional Foods</i> , <b>2015</b> , 15, 225-232	5.1	15
223	Fractionation of an anthocyanin-rich bilberry extract and in vitro antioxidative activity testing. <i>Food Chemistry</i> , <b>2015</b> , 167, 418-24	8.5	22
222	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> , <b>2015</b> , 59, 610-21	5.9	86

221	Solvent system selectivities in countercurrent chromatography using <i>Salicornia gaudichaudiana</i> metabolites as practical example with off-line electropray mass-spectrometry injection profiling. <i>Journal of Chromatography A</i> , <b>2015</b> , 1385, 20-7	4.5	10
220	Isolation of dimeric, trimeric, tetrameric and pentameric procyanidins from unroasted cocoa beans ( <i>Theobroma cacao</i> L.) using countercurrent chromatography. <i>Food Chemistry</i> , <b>2015</b> , 179, 278-89	8.5	43
219	A NON-CENTROSYMMETRIC POLYMORPH OF 5-HYDROXY-7-METHOXY-2-PHENYLCHROMAN-4-ONE. <i>Journal of the Chilean Chemical Society</i> , <b>2015</b> , 60, 2864-2866	2.5	5
218	Influence of post-pruning storage on stilbenoid levels in <i>Vitis vinifera</i> L. canes. <i>Food Chemistry</i> , <b>2014</b> , 155, 256-63	8.5	58
217	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> , <b>2014</b> , 158, 139-52	8.5	47
216	High-speed countercurrent chromatographic recovery and off-line electropray ionization mass spectrometry profiling of bisdesmodic saponins from <i>Saponaria officinalis</i> possessing synergistic toxicity enhancing properties on targeted antitumor toxins. <i>Journal of Chromatography B: Analytical, Separation, and Biotechnology Applications</i> , <b>2014</b> , 975-976, 1-8	3.2	10
215	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> , <b>2014</b> , 1347, 17-29	4.5	23
214	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , <b>2014</b> , 1344, 42-50	4.5	32
213	Flavonoid Determination in the Quality Control of Floral Bioresidues from <i>Crocus sativus</i> L. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 3125-3133	5.7	29
212	Characterization of flower-inducing compound in <i>Lemna paucicostata</i> exposed to drought stress. <i>Tetrahedron</i> , <b>2014</b> , 70, 4969-4976	2.4	4
211	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> , <b>2014</b> , 62, 7101-10	5.7	23
210	Synthesis and structure elucidation of ethyliden-linked anthocyanin [Flavan-3-ol oligomers. <i>Food Research International</i> , <b>2014</b> , 65, 69-76	7	9
209	Two new anthraquinone dimers from the stem bark of <i>Pentas schimperi</i> (Rubiaceae). <i>Phytochemistry Letters</i> , <b>2014</b> , 8, 55-58	1.9	8
208	Antiprotozoal activity of <i>Buxus sempervirens</i> and activity-guided isolation of O-tigloylcyclovirobuxeine-B as the main constituent active against <i>Plasmodium falciparum</i> . <i>Molecules</i> , <b>2014</b> , 19, 6184-201	4.8	19
207	Crystal structure of 2-nor-1,2-secolycoserone, C <sub>24</sub> H <sub>32</sub> O <sub>4</sub> . <i>Zeitschrift Fur Kristallographie - New Crystal Structures</i> , <b>2014</b> , 229, 399-400	0.2	3
206	The growth of the canine glioblastoma cell line D-GBM and the canine histiocytic sarcoma cell line DH82 is inhibited by the resveratrol oligomers hopeaphenol and r2-viniferin. <i>Veterinary and Comparative Oncology</i> , <b>2014</b> , 12, 149-59	2.5	16
205	TDN and $\beta$ -Damascenone: Two Important Carotenoid Metabolites in Wine. <i>ACS Symposium Series</i> , <b>2013</b> , 125-137	0.4	11
204	Carotenoid Cleavage Products in Saffron ( <i>Crocus sativus</i> L.). <i>ACS Symposium Series</i> , <b>2013</b> , 45-63	0.4	7

203	Biodegradation of Carotenoids - An Important Route to Scent Formation. <i>ACS Symposium Series</i> , <b>2013</b> , 65-72	0.4	1
202	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> , <b>2013</b> , 31, 284-292	4.1	25
201	Identification of two novel Prodelphinidin A-type dimers from roasted hazelnut skins ( <i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 12640-5	5.7	19
200	A contribution to nutritional studies on <i>Crocus sativus</i> flowers and their value as food. <i>Journal of Food Composition and Analysis</i> , <b>2013</b> , 31, 101-108	4.1	35
199	Carotenoid Cleavage Products: An Introduction. <i>ACS Symposium Series</i> , <b>2013</b> , 3-9	0.4	1
198	Sensory and Chemical Characterization of Phenolic Polymers from Red Wine Obtained by Gel Permeation Chromatography. <i>American Journal of Enology and Viticulture</i> , <b>2013</b> , 64, 15-25	2.2	31
197	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> , <b>2013</b> , 3-27	0.4	3
196	Purification and gas chromatography-combustion-isotope ratio mass spectrometry of aroma compounds from green tea products and comparison to bulk analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 11321-5	5.7	4
195	<i>Persea americana</i> Mill. Seed: Fractionation, Characterization, and Effects on Human Keratinocytes and Fibroblasts. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2013</b> , 2013, 391247	2.3	10
194	Activity-guided isolation of resveratrol oligomers from a grapevine-shoot extract using countercurrent chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11919-27	5.7	25
193	Stilbene levels and antioxidant activity of Vranec and Merlot wines from Macedonia: effect of variety and enological practices. <i>Food Chemistry</i> , <b>2012</b> , 135, 3003-9	8.5	36
192	Methylation of catechins and procyanidins by rat and human catechol-O-methyltransferase: metabolite profiling and molecular modeling studies. <i>Drug Metabolism and Disposition</i> , <b>2012</b> , 40, 353-9	4	28
191	Isorhapontigenin: a novel bioactive stilbene from wine grapes. <i>Food Chemistry</i> , <b>2012</b> , 135, 1353-9	8.5	45
190	Development of a novel adsorptive membrane chromatographic method for the fractionation of polyphenols from bilberry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2427-33	5.7	28
189	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> , <b>2012</b> , 60, 929-33	5.7	84
188	Anacardic Acid Profiling in Cashew Nuts by Direct Coupling of Preparative High-Speed Countercurrent Chromatography and Mass Spectrometry (prepHSCCC-ESI/APCI-MS/MS). <i>ACS Symposium Series</i> , <b>2012</b> , 145-165	0.4	10
187	Characterisation of odour-active compounds in aged rum. <i>Food Chemistry</i> , <b>2012</b> , 132, 1436-1441	8.5	64
186	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> , <b>2011</b> , 59, 3385-90	5.7	146

185	Authentication of Fruit Juice Aroma: Evaluating Re-Aromatization. <i>ACS Symposium Series</i> , <b>2011</b> , 259-273	0.4	
184	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 Agricultural and Food Chemistry</i> , <b>2011</b> , 58, 7358-7364	4.5	40
183	Application of centrifugal precipitation chromatography and high-speed counter-current chromatography equipped with a spiral tubing support rotor for the isolation and partial characterization of carotenoid cleavage-like enzymes in <i>Enteromorpha compressa</i> (L.) Nees. <i>Journal of Separation Science</i> , <b>2011</b> , 34, 2759-64	3.4	14
182	Soluble and bound phenolic compounds in different Bolivian purple corn ( <i>Zea mays</i> L.) cultivars. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7068-74	5.7	98
181	Structure elucidation of procyanidin oligomers by low-temperature 1H NMR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 62-9	5.7	40
180	Aroma changes due to second fermentation and glycosylated precursors in Chardonnay and Riesling sparkling wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2524-33	5.7	34
179	Analytical and Multivariate Statistical Methods for Differentiation of Wines Produced with Oak Chips and Barriques. <i>ACS Symposium Series</i> , <b>2011</b> , 151-163	0.4	
178	Sensory and Color Changes Induced by Microoxygenation Treatments of Pinot noir before and after Malolactic Fermentation. <i>American Journal of Enology and Viticulture</i> , <b>2010</b> , 61, 474-485	2.2	15
177	Effects of Processing and Storage on the Stability of Folate Vitamers and Pantothenic Acid in Sea Buckthorn Berries and Related Products ( <i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i> ). <i>ACS Symposium Series</i> , <b>2010</b> , 115-127	0.4	
176	Microencapsulation by spray-drying of anthocyanin pigments from Corozo ( <i>Bactris guineensis</i> ) fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6977-85	5.7	84
175	Preparative Isolation of Bioactive Constituents from Berries. <i>ACS Symposium Series</i> , <b>2010</b> , 267-279	0.4	2
174	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> , <b>2010</b> , 58, 9899-904	5.7	64
173	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> , <b>2010</b> , 58, 6754-61	5.7	29
172	Structure elucidation of peonidin 3,7-O-diglucoside isolated from Garnacha Tintorera ( <i>Vitis vinifera</i> L.) grapes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 11105-11	5.7	17
171	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , <b>2010</b> , 43, 1577-1584	7	23
170	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> , <b>2010</b> , 58, 6081-9	5.7	136
169	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> , <b>2010</b> , 58, 5147-53	5.7	45
168	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> , <b>2010</b> , 58, 7820-30	5.7	33

167	Characterization of Acylated Flavonoid Glycosides from Sea Buckthorn ( <i>Hippophaë rhamnoides</i> ) Juice Concentrate by Preparative HSCCC/ESI-MS-MS. <i>ACS Symposium Series</i> , <b>2010</b> , 253-265	0.4	3
166	Evaluation of Apple Juice Aroma. <i>ACS Symposium Series</i> , <b>2010</b> , 103-114	0.4	1
165	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> , <b>2010</b> , 878, 538-50	3.2	34
164	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. <i>Food Chemistry</i> , <b>2010</b> , 119, 1426-1434	8.5	31
163	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , <b>2010</b> , 123, 574-582	8.5	85
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36	3-Hydroxy- $\beta$ -ionyl- $\beta$ -D-Glucopyranosides from Stinging Nettle ( <i>Urtica dioica</i> L.) Leaves. <i>Natural Product Research</i> , <b>1995</b> , 6, 177-180		12
35	Starfruit ( <i>Averrhoa carambola</i> L.). <i>ACS Symposium Series</i> , <b>1995</b> , 114-126	0.4	5
34	3-hydroxy-5,6-epoxy- $\beta$ -ionyl- $\beta$ -D-glucopyranoside from <i>Malus domestica</i> Leaves. <i>Natural Product Research</i> , <b>1994</b> , 4, 57-60		5
33	Dihydroabscisic alcohol from <i>Averrhoa carambola</i> fruit. <i>Phytochemistry</i> , <b>1994</b> , 36, 811-812	4	5
32	2-formylmethyl-2-methyl-5-(1-hydroxy-1-methylethyl)-tetrahydrofuran: Major volatile product of the water-mediated oxidative decomposition of citral. <i>Flavour and Fragrance Journal</i> , <b>1994</b> , 9, 93-98	2.5	4
31	C13-Norisoprenoid glycosides in plant tissues: An overview on their occurrence, composition and role as flavour precursors. <i>Flavour and Fragrance Journal</i> , <b>1994</b> , 9, 281-287	2.5	55
30	2-(2-Butenylidene)-3,3-dimethyl-5-(2-oxopropyl)tetrahydrofuran: A New Degradation Product of 3-Hydroxy-5,6-epoxy- $\beta$ -ionol. <i>Journal of Agricultural and Food Chemistry</i> , <b>1994</b> , 42, 2885-2888	5.7	2
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27	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> , <b>1993</b> , 41, 1452-1457	5.7	45
26	The Structure of a New Ionone Glucoside from Starfruit ( <i>Averrhoa carambola</i> L.). <i>Natural Product Research</i> , <b>1993</b> , 3, 95-99		13
25	MDGC/MS: A powerful tool for enantioselective flavor analysis. <i>Journal of High Resolution Chromatography</i> , <b>1993</b> , 16, 642-644		20
24	Oxygenated C13-Norisoprenoids. <i>ACS Symposium Series</i> , <b>1992</b> , 98-115	0.4	19

23	Free and Bound Flavor Constituents of White-Fleshed Nectarines. <i>ACS Symposium Series</i> , <b>1992</b> , 116-138	0.4	16
22	Isolation of additional carotenoid metabolites from quince fruit ( <i>Cydonia oblonga</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1116-1120	5.7	42
21	Synthesis and enantiodifferentiation of isomeric theaspiranes.. <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1188-1191	5.7	31
20	Bio-oxidative cleavage of carotenoids: Important route to physiological active plant constituents. <i>Tetrahedron Letters</i> , <b>1992</b> , 33, 5169-5172	2	17
19	Abscisic alcohol glucoside in quince. <i>Phytochemistry</i> , <b>1992</b> , 32, 57-60	4	11
18	Free and bound 6,9-dihydroxymegastigm-7-en-3-one in <i>Vitis vinifera</i> grapes and wine. <i>Phytochemistry</i> , <b>1992</b> , 31, 1813-1815	4	18
17	Identification of C13-norisoprenoid flavour precursors in starfruit ( <i>Averrhoa carambola</i> L.). <i>Flavour and Fragrance Journal</i> , <b>1992</b> , 7, 179-185	2.5	23
16	Isolation of a glucosidic precursor of isomeric marmelo lactones from quince fruit. <i>Tetrahedron Letters</i> , <b>1991</b> , 32, 3669-3670	2	33
15	Isolation of a glucosidic precursor of isomeric marmelo oxides from quince fruit. <i>Tetrahedron Letters</i> , <b>1991</b> , 32, 5943-5944	2	15
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13	Application of on-line HRGC-FTIR spectroscopy to the analysis of acetylenic flavour precursors. <i>Phytochemical Analysis</i> , <b>1991</b> , 2, 93-96	3.4	9
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11	Structures of two new ionone glycosides from quince fruit ( <i>Cydonia oblonga</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 2142-2146	5.7	43
10	3,4-Dihydroxy-7,8-dihydro-.beta.-ionone .beta.-D-glucopyranoside: natural precursor of 2,2,6,8-tetramethyl-7,11-dioxatricyclo[6.2.1.01,6]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> , <b>1991</b> , 39, 1829-1837	5.7	21
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7	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> , <b>1990</b> , 38, 1041-1048	5.7	78
6	Bound terpenoids in the juice of the purple passion fruit ( <i>Passiflora edulis</i> Sims). <i>Journal of Agricultural and Food Chemistry</i> , <b>1990</b> , 38, 452-455	5.7	68



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| 5 | 4-Hydroxy-7, 8-dihydro-.beta.-ionone and isomeric megastigma-6,8-dien-4-ones: new C13 norisoprenoids in quince ( <i>Cydonia oblonga</i> , Mill.) fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>1990</b> , 38, 796-799 | 5:7 | 14 |
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