

Michael C Bowyer

List of Publications by Year in descending order

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129
papers

5,091
citations

70961

41
h-index

106150

65
g-index

134
all docs

134
docs citations

134
times ranked

5533
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch-based films: Major factors affecting their properties. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 1079-1089.	3.6	307
2	A Molecular Brake. <i>Journal of the American Chemical Society</i> , 1994, 116, 3657-3658.	6.6	265
3	Effect of extraction conditions on total phenolic compounds and antioxidant activities of <i>Carica papaya</i> leaf aqueous extracts. <i>Journal of Herbal Medicine</i> , 2013, 3, 104-111.	1.0	220
4	Fruit, vegetables, and mushrooms for the preparation of extracts with α -amylase and α -glucosidase inhibition properties: A review. <i>Food Chemistry</i> , 2021, 338, 128119.	4.2	186
5	L-Theanine: properties, synthesis and isolation from tea. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1931-1939.	1.7	166
6	Impact of Different Extraction Solvents on Bioactive Compounds and Antioxidant Capacity from the Root of <i>Salacia chinensis</i> L.. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	136
7	A starch edible surface coating delays banana fruit ripening. <i>LWT - Food Science and Technology</i> , 2019, 100, 341-347.	2.5	123
8	Characterization of rice starch- κ -carrageenan biodegradable edible film. Effect of stearic acid on the film properties. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 952-960.	3.6	109
9	Microwave-assisted extraction of <i>Eucalyptus robusta</i> leaf for the optimal yield of total phenolic compounds. <i>Industrial Crops and Products</i> , 2015, 69, 290-299.	2.5	102
10	Effect of vacuum-drying, hot air-drying and freeze-drying on polyphenols and antioxidant capacity of lemon (<i>Citrus limon</i>) pomace aqueous extracts. <i>International Journal of Food Science and Technology</i> , 2017, 52, 880-887.	1.3	100
11	Molecularly imprinted polymers (MIPs): sensing, an explosive new opportunity?. <i>Organic and Biomolecular Chemistry</i> , 2007, 5, 3233.	1.5	92
12	Encapsulation of Citrus By-Product Extracts by Spray-Drying and Freeze-Drying Using Combinations of Maltodextrin with Soybean Protein and κ -Carrageenan. <i>Foods</i> , 2018, 7, 115.	1.9	92
13	Mousy Off-Flavor: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6465-6474.	2.4	91
14	Cantharidin analogues: synthesis and evaluation of growth inhibition in a panel of selected tumour cell lines. <i>Bioorganic Chemistry</i> , 2003, 31, 68-79.	2.0	86
15	Development and application of rice starch based edible coating to improve the postharvest storage potential and quality of plum fruit (<i>Prunus salicina</i>). <i>Scientia Horticulturae</i> , 2018, 237, 59-66.	1.7	85
16	Anhydride modified cantharidin analogues: synthesis, inhibition of protein phosphatases 1 and 2A and anticancer activity. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2000, 10, 1687-1690.	1.0	76
17	Phytochemicals and antioxidant capacity of Xiao tam phan (<i>Paramignya trimera</i>) root as affected by various solvents and extraction methods. <i>Industrial Crops and Products</i> , 2015, 67, 192-200.	2.5	75
18	Optimisation of ultrasound-assisted extraction conditions for phenolic content and antioxidant activities of the alga <i>Hormosira banksii</i> using response surface methodology. <i>Journal of Applied Phycology</i> , 2017, 29, 3161-3173.	1.5	73

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19	Cantharimides: A new class of modified cantharidin analogues inhibiting protein phosphatases 1 and 2A. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2001, 11, 2941-2946.	1.0	70
20	Effects of Different Drying Methods on Bioactive Compound Yield and Antioxidant Capacity of <i>Phyllanthus amarus</i> . <i>Drying Technology</i> , 2015, 33, 1006-1017.	1.7	68
21	Efficient preparation and improved sensitivity of molecularly imprinted polymers using room temperature ionic liquids. <i>Chemical Communications</i> , 2006, , 1730.	2.2	63
22	Comparison of chemical profile and antioxidant properties of the brown algae. <i>International Journal of Food Science and Technology</i> , 2018, 53, 174-181.	1.3	60
23	Use of a solid mixture containing diethylenetriamine/nitric oxide (DETANO) to liberate nitric oxide gas in the presence of horticultural produce to extend postharvest life. <i>Nitric Oxide - Biology and Chemistry</i> , 2007, 17, 44-49.	1.2	58
24	Use of response surface methodology (RSM) to optimize pea starch-chitosan novel edible film formulation. <i>Journal of Food Science and Technology</i> , 2017, 54, 2270-2278.	1.4	57
25	Botanical, Phytochemical, and Anticancer Properties of the <i>Eucalyptus</i> Species. <i>Chemistry and Biodiversity</i> , 2015, 12, 907-924.	1.0	55
26	Interaction of exogenous hydrogen sulphide and ethylene on senescence of green leafy vegetables. <i>Postharvest Biology and Technology</i> , 2017, 133, 81-87.	2.9	55
27	Screening the effect of four ultrasound-assisted extraction parameters on hesperidin and phenolic acid content of aqueous citrus pomace extracts. <i>Food Bioscience</i> , 2018, 21, 20-26.	2.0	55
28	Substitution, oxidation and addition reactions at C-7 of activated indoles. <i>Tetrahedron</i> , 1994, 50, 10497-10508.	1.0	53
29	Extending the postharvest life of carnations with nitric oxide—comparison of fumigation and in vivo delivery. <i>Postharvest Biology and Technology</i> , 2003, 30, 281-286.	2.9	53
30	Effect of Extraction Solvents and Drying Methods on the Physicochemical and Antioxidant Properties of <i>Helicteres hirsuta</i> Lour. Leaves. <i>Technologies</i> , 2015, 3, 285-301.	3.0	53
31	Fruit-derived phenolic compounds and pancreatic cancer: Perspectives from Australian native fruits. <i>Journal of Ethnopharmacology</i> , 2014, 152, 227-242.	2.0	52
32	Phytochemical, Antioxidant and Anti-Cancer Properties of <i>Euphorbia tirucalli</i> Methanolic and Aqueous Extracts. <i>Antioxidants</i> , 2015, 4, 647-661.	2.2	52
33	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch- β -carrageenan biodegradable edible film. <i>Food Packaging and Shelf Life</i> , 2017, 14, 108-115.	3.3	52
34	The First Two Cantharidin Analogues Displaying PP1 Selectivity. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2002, 12, 391-393.	1.0	51
35	Calix[3]indoles, new macrocyclic tris(indolylmethylene) compounds with 2,7-linkages. <i>Journal of the Chemical Society Chemical Communications</i> , 1993, , 819.	2.0	50
36	Antioxidant and anticancer capacity of saponin-enriched <i>Carica papaya</i> leaf extracts. <i>International Journal of Food Science and Technology</i> , 2015, 50, 169-177.	1.3	50

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37	Optimization of ultrasound-assisted extraction conditions for euphol from the medicinal plant, <i>Euphorbia tirucalli</i> , using response surface methodology. <i>Industrial Crops and Products</i> , 2015, 63, 197-202.	2.5	49
38	Optimizing a sustainable ultrasound-assisted extraction method for the recovery of polyphenols from lemon by-products: comparison with hot water and organic solvent extractions. <i>European Food Research and Technology</i> , 2018, 244, 1353-1365.	1.6	48
39	Postharvest UV-C Treatment, Followed by Storage in a Continuous Low-Level Ethylene Atmosphere, Maintains the Quality of "Kensington Pride"™ Mango Fruit Stored at 20 °C. <i>Horticulturae</i> , 2019, 5, 1.	1.2	46
40	Synthesis and Evaluation of a Molecularly Imprinted Polymer Selective to 2,4,6-Trichlorophenol. <i>Australian Journal of Chemistry</i> , 2004, 57, 759.	0.5	45
41	Microwave induced MIP synthesis: comparative analysis of thermal and microwave induced polymerisation of caffeine imprinted polymers. <i>New Journal of Chemistry</i> , 2010, 34, 686.	1.4	43
42	Impact of different solvents on the recovery of bioactive compounds and antioxidant properties from lemon (<i>Citrus limon</i> L.) pomace waste. <i>Food Science and Biotechnology</i> , 2016, 25, 971-977.	1.2	41
43	Phytochemical retention and antioxidant capacity of xao tam phan (<i>Paramignya trimerica</i>) root as prepared by different drying methods. <i>Drying Technology</i> , 2016, 34, 324-334.	1.7	41
44	Reactions of ninhydrin with activated anilines: Formation of indole derivatives. <i>Tetrahedron</i> , 1994, 50, 10983-10994.	1.0	40
45	Formulation of Cocaine-Imprinted Polymers Utilizing Molecular Modelling and NMR Analysis. <i>Australian Journal of Chemistry</i> , 2005, 58, 315.	0.5	39
46	Physicochemical composition, antioxidant and anti-proliferative capacity of a lilly pilly (<i>Syzygium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.0	38
47	Ionic liquids as porogens for molecularly imprinted polymers: propranolol, a model study. <i>Organic and Biomolecular Chemistry</i> , 2014, 12, 7201-7210.	1.5	36
48	Bioactive Compound Yield and Antioxidant Capacity of <i>Helicteres hirsuta</i> Lour. Stem as Affected by Various Solvents and Drying Methods. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12879.	0.9	35
49	Phytochemical, antibacterial and antifungal properties of an aqueous extract of <i>Eucalyptus microcorys</i> leaves. <i>South African Journal of Botany</i> , 2017, 112, 180-185.	1.2	35
50	Australian native fruits: Potential uses as functional food ingredients. <i>Journal of Functional Foods</i> , 2019, 62, 103547.	1.6	35
51	Beneficial impact of exogenous arginine, cysteine and methionine on postharvest senescence of broccoli. <i>Food Chemistry</i> , 2021, 338, 128055.	4.2	35
52	Optimisation of Ultrasound-Assisted Extraction Conditions for Phenolic Content and Antioxidant Capacity from <i>Euphorbia tirucalli</i> Using Response Surface Methodology. <i>Antioxidants</i> , 2014, 3, 604-617.	2.2	33
53	Comparison of hydrogen sulphide with 1-methylcyclopropene (1-MCP) to inhibit senescence of the leafy vegetable, pak choy. <i>Postharvest Biology and Technology</i> , 2018, 137, 129-133.	2.9	33
54	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starch-chitosan carrageenan film. <i>Starch/Staerke</i> , 2018, 70, 1700099.	1.1	32

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55	Molecularly Imprinted Polymers and Room Temperature Ionic Liquids: Impact of Template on Polymer Morphology. Australian Journal of Chemistry, 2007, 60, 51.	0.5	31
56	Enhancement of the total phenolic compounds and antioxidant activity of aqueous <i>Citrus limon</i> L. pomace extract using microwave pretreatment on the dry powder. Journal of Food Processing and Preservation, 2017, 41, e13152.	0.9	31
57	Optimum conditions of microwave-assisted extraction for phenolic compounds and antioxidant capacity of the brown alga <i>Sargassum vestitum</i> . Separation Science and Technology, 2018, 53, 1711-1723.	1.3	31
58	ORGANOPHOSPHORUS INTERMEDIATES XI. ¹ PREPARATION AND STEREOCHEMISTRY OF P-PHENYLATED 1,3-DIPHOSPHOLANE, 1,3- AND 1,4-DIPHOSPHORINANES, 1,9,4-DIPHOSPHOPANE AND 1,5-DIPHOSPHOCANE ² . Phosphorus, Sulfur and Silicon and the Related Elements, 1989, 44, 235-247.	0.8	30
59	Physicochemical, antioxidant and anti-cancer activity of a <i>Eucalyptus robusta</i> (Sm.) leaf aqueous extract. Industrial Crops and Products, 2015, 64, 167-174.	2.5	29
60	Optimisation of aqueous extraction conditions for the recovery of phenolic compounds and antioxidants from lemon pomace. International Journal of Food Science and Technology, 2016, 51, 2009-2018.	1.3	29
61	Antioxidant and anti-proliferative properties of Davidson's plum (<i>Davidsonia pruriens</i> F. Muell) phenolic-enriched extracts as affected by different extraction solvents. Journal of Herbal Medicine, 2016, 6, 187-192.	1.0	28
62	Microwave-Assisted Extraction for Saponins and Antioxidant Capacity from <i>Xao Tam Phan</i> (<i>Paramignya trimeria</i>) Root. Journal of Food Processing and Preservation, 2017, 41, e12851.	0.9	27
63	Pretreatment of citrus by-products affects polyphenol recovery: a review. Food Reviews International, 2018, 34, 770-795.	4.3	27
64	Screening phytochemical content, antioxidant, antimicrobial and cytotoxic activities of <i>Catharanthus roseus</i> (L.) G. Don stem extract and its fractions. Biocatalysis and Agricultural Biotechnology, 2018, 16, 405-411.	1.5	27
65	Starch-based edible coating formulation: Optimization and its application to improve the postharvest quality of 'Cripps pink' apple under different temperature regimes. Food Packaging and Shelf Life, 2019, 22, 100409.	3.3	27
66	Enhancing the Total Phenolic Content and Antioxidants of Lemon Pomace Aqueous Extracts by Applying UV-C Irradiation to the Dried Powder. Foods, 2016, 5, 55.	1.9	26
67	Use of a Nitric Oxide Donor Compound to Extend the Vase Life of Cut Flowers. Hortscience: A Publication of the American Society for Horticultural Science, 2004, 39, 1371-1372.	0.5	26
68	Phytochemicals Derived from <i>Catharanthus roseus</i> and Their Health Benefits. Technologies, 2020, 8, 80.	3.0	26
69	Comparative cytotoxic activity between kaempferol and gallic acid against various cancer cell lines. Data in Brief, 2018, 21, 1033-1036.	0.5	25
70	Effect of extraction solvents and thermal drying methods on bioactive compounds and antioxidant properties of <i>Catharanthus roseus</i> (L.) G. Don (Patricia White cultivar). Journal of Food Processing and Preservation, 2017, 41, e13199.	0.9	23
71	Synthesis and Evaluation of a Molecularly Imprinted Polymer Selective to 2,4,6-Trichloroanisole. Australian Journal of Chemistry, 2006, 59, 129.	0.5	21
72	In vitro anticancer properties of selected <i>Eucalyptus</i> species. In Vitro Cellular and Developmental Biology - Animal, 2017, 53, 604-615.	0.7	21

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73	Interaction of the hydrogen sulphide inhibitor, propargylglycine (PAG), with hydrogen sulphide on postharvest changes of the green leafy vegetable, pak choy. <i>Postharvest Biology and Technology</i> , 2019, 147, 54-58.	2.9	20
74	Optimisation of microwave-assisted extraction from <i>Phyllanthus amarus</i> for phenolic compounds-enriched extracts and antioxidant capacity. <i>Chemical Papers</i> , 2016, 70, .	1.0	18
75	The Effects of Drying on Physico-Chemical Properties and Antioxidant Capacity of the Brown Alga (<i>Hormosira banksii</i>) (Turner) Decaisne). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13025.	0.9	18
76	Inhibition of postharvest senescence of green leafy vegetables by exogenous D-cysteine and L-cysteine as precursors of hydrogen sulphide. <i>Journal of Horticultural Science and Biotechnology</i> , 2019, 94, 620-626.	0.9	17
77	Synthesis of 7-indolyl-imines by the reaction of 4,6-dimethoxyindoles with secondary amides and phosphoryl chloride. <i>Tetrahedron</i> , 1996, 52, 4687-4696.	1.0	16
78	Effect of Drying Conditions on Physicochemical and Antioxidant Properties of <i>Vitex agnus-castus</i> Leaves. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2562-2571.	0.9	16
79	Influence of solvents and novel extraction methods on bioactive compounds and antioxidant capacity of <i>Phyllanthus amarus</i> . <i>Chemical Papers</i> , 2016, .	1.0	16
80	Optimization of ultrasound-assisted extraction of <i>Helicteres hirsuta</i> Lour. for enhanced total phenolic compound and antioxidant yield. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2017, 7, 113-123.	0.9	16
81	Development of the ultrasonic conditions as an advanced technique for extraction of phenolic compounds from <i>Eucalyptus robusta</i> . <i>Separation Science and Technology</i> , 2017, 52, 100-112.	1.3	16
82	<i>Eucalyptus microcorys</i> leaf extract derived HPLC-fraction reduces the viability of MIA PaCa-2 cells by inducing apoptosis and arresting cell cycle. <i>Biomedicine and Pharmacotherapy</i> , 2018, 105, 449-460.	2.5	16
83	In vitro antibacterial and anticancer properties of <i>Helicteres hirsuta</i> Lour. leaf and stem extracts and their fractions. <i>Molecular Biology Reports</i> , 2018, 45, 2125-2133.	1.0	15
84	Phytochemical, antioxidant, anti-proliferative and antimicrobial properties of <i>Catharanthus roseus</i> root extract, saponin-enriched and aqueous fractions. <i>Molecular Biology Reports</i> , 2019, 46, 3265-3273.	1.0	14
85	Effect of template on the formation of phase-inversed molecularly imprinted polymer thin films: an assessment. <i>Soft Matter</i> , 2009, 5, 3663.	1.2	13
86	Postharvest UV-C treatment combined with 1-methylcyclopropene (1-MCP), followed by storage in continuous low-level ethylene atmosphere, improves the quality of tomatoes. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 521-529.	0.9	13
87	Pre-storage fumigation with hydrogen sulphide inhibits postharvest senescence of Valencia and Navel oranges and 'Fourer'™ mandarins. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 757-762.	0.9	13
88	Evaluation of 4-substituted styrenes as functional monomers for the synthesis of theophylline-specific molecularly imprinted polymers. <i>Organic and Biomolecular Chemistry</i> , 2014, 12, 6994-7003.	1.5	12
89	Phytochemical profiles and antioxidant capacity of the crude extracts, aqueous- and saponin-enriched butanol fractions of <i>Helicteres hirsuta</i> Lour. leaves and stems. <i>Chemical Papers</i> , 2017, 71, 2233-2242.	1.0	12
90	Exploring the Least Studied Australian Eucalypt Genera: <i>Corymbia</i> and <i>Angophora</i> for Phytochemicals with Anticancer Activity against Pancreatic Malignancies. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600291.	1.0	12

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91	Microwave irradiation enhances the <i>in vitro</i> antifungal activity of citrus by-product aqueous extracts against <i>Alternaria alternata</i> . <i>International Journal of Food Science and Technology</i> , 2018, 53, 1510-1517.	1.3	12
92	Ultrasound-assisted extraction of <i>Catharanthus roseus</i> (L.) G. Don (Patricia White cultivar) stem for maximizing saponin yield and antioxidant capacity. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13597.	0.9	12
93	Long Term Exposure to Low Ethylene and Storage Temperatures Delays Calyx Senescence and Maintains <i>Afourer</i> ™ Mandarins and Navel Oranges Quality. <i>Foods</i> , 2019, 8, 19.	1.9	12
94	Combined postharvest UV-C and 1-methylcyclopropene (1-MCP) treatment, followed by storage continuously in low level of ethylene atmosphere improves the quality of Tahitian limes. <i>Journal of Food Science and Technology</i> , 2018, 55, 2467-2475.	1.4	11
95	Improving the storage quality of Tahitian limes (<i>Citrus latifolia</i>) by pre-storage UV-C irradiation. <i>Journal of Food Science and Technology</i> , 2019, 56, 1438-1444.	1.4	11
96	Synthesis of biaryl-styrene monomers by microwave-assisted Suzuki coupling. <i>Tetrahedron Letters</i> , 2009, 50, 5894-5895.	0.7	10
97	N-2-Propenyl-(5-dimethylamino)-1-naphthalene Sulfonamide, a Novel Fluorescent Monomer for the Molecularly Imprinted Polymer-Based Detection of 2,4-Dinitrotoluene in the Gas Phase. <i>Australian Journal of Chemistry</i> , 2012, 65, 1405.	0.5	10
98	Postharvest dipping with 3,5,6-trichloro-2-pyridiloxycetic acid solutions delays calyx senescence and loss of other postharvest quality factors of <i>Afourer</i> ™ mandarins, Navel and Valencia oranges. <i>Scientia Horticulturae</i> , 2020, 272, 109572.	1.7	10
99	Effective formation of indole imines and enamines from imidoyl chlorides. <i>Journal of the Chemical Society Perkin Transactions 1</i> , 1989, , 200.	0.9	9
100	Synthesis of some indolylpyrroles and indolylpyrrolylketones. <i>Tetrahedron</i> , 1997, 53, 8565-8572.	1.0	9
101	The Vilsmeier synthetic route to indolylpyrroles. <i>Tetrahedron</i> , 1997, 53, 8573-8584.	1.0	9
102	Use of low-pressure storage to improve the quality of tomatoes. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 583-590.	0.9	9
103	Multiple Amino Acids Inhibit Postharvest Senescence of Broccoli. <i>Horticulturae</i> , 2021, 7, 71.	1.2	9
104	USE OF NITRIC OXIDE TO EXTEND THE POSTHARVEST LIFE OF HORTICULTURAL PRODUCE. <i>Acta Horticulturae</i> , 2003, , 519-521.	0.1	8
105	Indium-Mediated Addition of 4-Bromocrotonic Acid to Aldehydes and Ketones—A Simple, High Yielding Route to \pm -Allyl- β -Hydroxy Carboxylic Acids. <i>Australian Journal of Chemistry</i> , 2004, 57, 135.	0.5	7
106	Molecularly imprinted films of acrylonitrile/methyl methacrylate/acrylic acid terpolymers: influence of methyl methacrylate in the binding performance of l-ephedrine imprinted films. <i>Organic and Biomolecular Chemistry</i> , 2013, 11, 2872.	1.5	7
107	Investigation of phytochemicals and antioxidant capacity of selected Eucalyptus species using conventional extraction. <i>Chemical Papers</i> , 2015, .	1.0	7
108	Characterising the Physical, Phytochemical and Antioxidant Properties of the Tuckeroo (<i>Cupaniopsis</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	0.0	7

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109	Optimum aqueous extraction conditions for preparation of a phenolic-enriched Davidson's plum (<i>Davidsonia pruriens</i> Muell) extract. International Journal of Food Science and Technology, 2015, 50, 2475-2482.	1.3	6
110	Microwave-assisted extraction as an advanced technique for optimization of saponin yield and antioxidant potential from <i>Phyllanthus amarus</i> . Separation Science and Technology, 2017, , 1-11.	1.3	6
111	Effect of low-pressure storage on the quality of green capsicums (<i>Capsicum annum</i> L.). Journal of Horticultural Science and Biotechnology, 2018, 93, 529-536.	0.9	6
112	Isolation and Maximisation of Extraction of Mangiferin from the Root of <i>Salacia chinensis</i> L.. Separations, 2019, 6, 44.	1.1	6
113	Optimum conventional extraction conditions for phenolics, flavonoids, and antioxidant capacity of <i>Helicteres hirsuta</i> Lour.. Asia-Pacific Journal of Chemical Engineering, 2017, 12, 332-347.	0.8	5
114	The Bispidinone Derivative 3,7-Bis-[2-(S)-amino-3-(1H-indol-3-yl)-propionyl]-1,5-diphenyl-3,7-diazabicyclo[3.3.1]nonan-9-one Dihydrochloride Induces an Apoptosis-Mediated Cytotoxic Effect on Pancreatic Cancer Cells In Vitro. Molecules, 2019, 24, 524.	1.7	5
115	Optimization of ultrasound-assisted extraction conditions for phenolic compounds and antioxidant capacity from Tuckeroo (<i>Cupaniopsis anacardioides</i>) fruit. Separation Science and Technology, 2020, 55, 3151-3160.	1.3	5
116	Efficacy of Orange Essential Oil and Citral after Exposure to UV-C Irradiation to Inhibit <i>Penicillium digitatum</i> in Navel Oranges. Horticulturae, 2020, 6, 102.	1.2	5
117	Comparative study of the auxins 2,4-D, fluroxypyr, dicamba, MCPA and hydrogen sulphide to inhibit postharvest calyx senescence and maintain internal quality of Valencia oranges. New Zealand Journal of Crop and Horticultural Science, 2022, 50, 131-142.	0.7	5
118	Phytochemical and Antioxidant Properties from Different Parts of <i>Salacia chinensis</i> L.. Journal of Biologically Active Products From Nature, 2017, 7, 401-410.	0.1	4
119	An Array of Bioactive Compounds From Australian Eucalypts and Their Relevance in Pancreatic Cancer Therapeutics. Pancreas, 2018, 47, 690-707.	0.5	4
120	The application of low pressure storage to maintain the quality of zucchinis. New Zealand Journal of Crop and Horticultural Science, 2018, 46, 254-263.	0.7	3
121	Potentiometric determination of acid dissociation constants of novel biaryl monomers. Analytical Methods, 2015, 7, 8206-8211.	1.3	2
122	The effects of different drying methods on bioactive compound yield and antioxidant capacity of <i>Phyllanthus amarus</i> . Acta Horticulturae, 2018, , 317-324.	0.1	2
123	In vitro anti-pancreatic cancer activity of HPLC-derived fractions from <i>Helicteres hirsuta</i> Lour. stem. Molecular Biology Reports, 2020, 47, 897-905.	1.0	2
124	Investigation of the Most Suitable Conditions for Dehydration of Tuckeroo (<i>Cupaniopsis</i>) Tj ETQq0 0 0 rgBT /Overlap 10 Tf 50 142 Td (1.3	2
125	Phytochemical Profiles and Potential Health Benefits of <i>Helicteres hirsuta</i> Lour.. Proceedings (mdpi), 2020, 70, .	0.2	1
126	Indium-Mediated Addition of 4-Bromocrotonic Acid to Aldehydes and Ketones – A Simple, High-Yielding Route to α -Allyl- β -hydroxy Carboxylic Acids.. ChemInform, 2004, 35, no.	0.1	0

#	ARTICLE	IF	CITATIONS
127	Teaching Science Students How to Think. International Journal of Innovation in Science and Mathematics Education, 2020, 28, .	0.1	0
128	Optimising Conditions for Encapsulation of Salacia chinensis Root Extract enriched with Phenolic Compounds. Current Nutraceuticals, 2021, 02, .	0.1	0
129	Lemon myrtle and lemon scented tea tree essential oils as potential inhibitors of green mould on citrus fruits. Journal of Horticultural Science and Biotechnology, 0, , 1-10.	0.9	0