

Michael C Bowyer

List of Publications by Year in descending order

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129
papers

5,091
citations

71102

41
h-index

106344

65
g-index

134
all docs

134
docs citations

134
times ranked

5533
citing authors

#	ARTICLE	IF	CITATIONS
1	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. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2022, 50, 131-142.	1.3	5
2	Beneficial impact of exogenous arginine, cysteine and methionine on postharvest senescence of broccoli. <i>Food Chemistry</i> , 2021, 338, 128055.	8.2	35
3	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.	8.2	186
4	Multiple Amino Acids Inhibit Postharvest Senescence of Broccoli. <i>Horticulturae</i> , 2021, 7, 71.	2.8	9
5	Optimising Conditions for Encapsulation of <i>Salacia chinensis</i> Root Extract enriched with Phenolic Compounds. <i>Current Nutraceuticals</i> , 2021, 02, .	0.1	0
6	Optimization of ultrasound-assisted extraction conditions for phenolic compounds and antioxidant capacity from Tuckeroo (<i>Cupaniopsis anacardioides</i>) fruit. <i>Separation Science and Technology</i> , 2020, 55, 3151-3160.	2.5	5
7	In vitro anti-pancreatic cancer activity of HPLC-derived fractions from <i>Helicteres hirsuta</i> Lour. stem. <i>Molecular Biology Reports</i> , 2020, 47, 897-905.	2.3	2
8	Efficacy of Orange Essential Oil and Citral after Exposure to UV-C Irradiation to Inhibit <i>Penicillium digitatum</i> in Navel Oranges. <i>Horticulturae</i> , 2020, 6, 102.	2.8	5
9	Investigation of the Most Suitable Conditions for Dehydration of Tuckeroo (<i>Cupaniopsis</i>) Tj ETQq1 1 0.784314 rgBTJ /Overlock 10 Tf 5	2.8	2
10	Postharvest dipping with 3,5,6-trichloro-2-pyridiloxycetic acid solutions delays calyx senescence and loss of other postharvest quality factors of "Afourer"™ mandarins, Navel and Valencia oranges. <i>Scientia Horticulturae</i> , 2020, 272, 109572.	3.6	10
11	Pre-storage fumigation with hydrogen sulphide inhibits postharvest senescence of Valencia and Navel oranges and "Afourer"™ mandarins. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 757-762.	1.9	13
12	Teaching Science Students How to Think. <i>International Journal of Innovation in Science and Mathematics Education</i> , 2020, 28, .	0.2	0
13	Phytochemicals Derived from <i>Catharanthus roseus</i> and Their Health Benefits. <i>Technologies</i> , 2020, 8, 80.	5.1	26
14	Phytochemical Profiles and Potential Health Benefits of <i>Helicteres hirsuta</i> Lour.. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1
15	Isolation and Maximisation of Extraction of Mangiferin from the Root of <i>Salacia chinensis</i> L.. <i>Separations</i> , 2019, 6, 44.	2.4	6
16	Australian native fruits: Potential uses as functional food ingredients. <i>Journal of Functional Foods</i> , 2019, 62, 103547.	3.4	35
17	Starch-based edible coating formulation: Optimization and its application to improve the postharvest quality of "Cripps pink" apple under different temperature regimes. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100409.	7.5	27
18	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.	1.9	17

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19	Starch-based films: Major factors affecting their properties. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 1079-1089.	7.5	307
20	Long Term Exposure to Low Ethylene and Storage Temperatures Delays Calyx Senescence and Maintains "Afourer"™ Mandarins and Navel Oranges Quality. <i>Foods</i> , 2019, 8, 19.	4.3	12
21	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.	2.3	14
22	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.	2.8	46
23	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. <i>Molecules</i> , 2019, 24, 524.	3.8	5
24	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.	2.8	11
25	A starch edible surface coating delays banana fruit ripening. <i>LWT - Food Science and Technology</i> , 2019, 100, 341-347.	5.2	123
26	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.	6.0	20
27	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.	3.3	48
28	Pretreatment of citrus by-products affects polyphenol recovery: a review. <i>Food Reviews International</i> , 2018, 34, 770-795.	8.4	27
29	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.	3.6	85
30	The application of low pressure storage to maintain the quality of zucchinis. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2018, 46, 254-263.	1.3	3
31	Optimum conditions of microwave-assisted extraction for phenolic compounds and antioxidant capacity of the brown alga <i>Sargassum vestitum</i> . <i>Separation Science and Technology</i> , 2018, 53, 1711-1723.	2.5	31
32	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.	2.7	12
33	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.	2.0	12
34	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starch-chitosan carrageenan film. <i>Starch/Stärke</i> , 2018, 70, 1700099.	2.1	32
35	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.	4.4	55
36	Effect of low-pressure storage on the quality of green capscums (<i>Capsicum annum</i> L.). <i>Journal of Horticultural Science and Biotechnology</i> , 2018, 93, 529-536.	1.9	6

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37	Comparison of chemical profile and antioxidant properties of the brown algae. International Journal of Food Science and Technology, 2018, 53, 174-181.	2.7	60
38	Comparison of hydrogen sulphide with 1-methylcyclopropene (1-MCP) to inhibit senescence of the leafy vegetable, pak choy. Postharvest Biology and Technology, 2018, 137, 129-133.	6.0	33
39	The effects of different drying methods on bioactive compound yield and antioxidant capacity of <i>Phyllanthus amarus</i> . Acta Horticulturae, 2018, , 317-324.	0.2	2
40	Comparative cytotoxic activity between kaempferol and gallic acid against various cancer cell lines. Data in Brief, 2018, 21, 1033-1036.	1.0	25
41	In vitro antibacterial and anticancer properties of <i>Helicteres hirsuta</i> Lour. leaf and stem extracts and their fractions. Molecular Biology Reports, 2018, 45, 2125-2133.	2.3	15
42	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.	3.1	27
43	Encapsulation of Citrus By-Product Extracts by Spray-Drying and Freeze-Drying Using Combinations of Maltodextrin with Soybean Protein and Î-L-Carrageenan. Foods, 2018, 7, 115.	4.3	92
44	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. Journal of Food Science and Technology, 2018, 55, 2467-2475.	2.8	11
45	Eucalyptus microcorys leaf extract derived HPLC-fraction reduces the viability of MIA PaCa-2 cells by inducing apoptosis and arresting cell cycle. Biomedicine and Pharmacotherapy, 2018, 105, 449-460.	5.6	16
46	An Array of Bioactive Compounds From Australian Eucalypts and Their Relevance in Pancreatic Cancer Therapeutics. Pancreas, 2018, 47, 690-707.	1.1	4
47	Bioactive Compound Yield and Antioxidant Capacity of <i>Helicteres hirsuta</i> Lour. Stem as Affected by Various Solvents and Drying Methods. Journal of Food Processing and Preservation, 2017, 41, e12879.	2.0	35
48	Microwave-Assisted Extraction for Saponins and Antioxidant Capacity from Xiao Tam Phan (<i>Paramignya trimera</i>) Root. Journal of Food Processing and Preservation, 2017, 41, e12851.	2.0	27
49	Effect of vacuum-drying, hot air-drying and freeze-drying on polyphenols and antioxidant capacity of lemon (<i>Citrus limon</i>) pomace aqueous extracts. International Journal of Food Science and Technology, 2017, 52, 880-887.	2.7	100
50	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.	1.5	5
51	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.	2.0	23
52	Use of low-pressure storage to improve the quality of tomatoes. Journal of Horticultural Science and Biotechnology, 2017, 92, 583-590.	1.9	9
53	In vitro anticancer properties of selected Eucalyptus species. In Vitro Cellular and Developmental Biology - Animal, 2017, 53, 604-615.	1.5	21
54	Phytochemical profiles and antioxidant capacity of the crude extracts, aqueous- and saponin-enriched butanol fractions of <i>Helicteres hirsuta</i> Lour. leaves and stems. Chemical Papers, 2017, 71, 2233-2242.	2.2	12

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55	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.	2.8	57
56	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.	2.5	35
57	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.	1.9	13
58	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.	2.1	12
59	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch- $\bar{\Gamma}^1$ -carrageenan biodegradable edible film. <i>Food Packaging and Shelf Life</i> , 2017, 14, 108-115.	7.5	52
60	Microwave-assisted extraction as an advanced technique for optimization of saponin yield and antioxidant potential from <i>Phyllanthus amarus</i> . <i>Separation Science and Technology</i> , 2017, , 1-11.	2.5	6
61	Interaction of exogenous hydrogen sulphide and ethylene on senescence of green leafy vegetables. <i>Postharvest Biology and Technology</i> , 2017, 133, 81-87.	6.0	55
62	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.	1.5	16
63	Phytochemical and Antioxidant Properties from Different Parts of <i>Salacia chinensis</i> L.. <i>Journal of Biologically Active Products From Nature</i> , 2017, 7, 401-410.	0.3	4
64	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.	2.8	73
65	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.	2.5	16
66	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.	2.0	18
67	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. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13152.	2.0	31
68	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.	2.6	136
69	Characterising the Physical, Phytochemical and Antioxidant Properties of the Tuckeroo (<i>Cupaniopsis</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	5.1	7
70	Enhancing the Total Phenolic Content and Antioxidants of Lemon Pomace Aqueous Extracts by Applying UV-C Irradiation to the Dried Powder. <i>Foods</i> , 2016, 5, 55.	4.3	26
71	Antioxidant and anti-proliferative properties of Davidson's plum (<i>Davidsonia pruriens</i> F. Muell) phenolic-enriched extracts as affected by different extraction solvents. <i>Journal of Herbal Medicine</i> , 2016, 6, 187-192.	2.0	28
72	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.	2.6	41

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73	Characterization of rice starch- β -carrageenan biodegradable edible film. Effect of stearic acid on the film properties. International Journal of Biological Macromolecules, 2016, 93, 952-960.	7.5	109
74	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.	2.7	29
75	Influence of solvents and novel extraction methods on bioactive compounds and antioxidant capacity of <i>Phyllanthus amarus</i> . Chemical Papers, 2016, .	2.2	16
76	Optimisation of microwave-assisted extraction from <i>Phyllanthus amarus</i> for phenolic compounds-enriched extracts and antioxidant capacity. Chemical Papers, 2016, 70, .	2.2	18
77	Phytochemical retention and antioxidant capacity of xao tam phan (<i>Paramignya trimera</i>) root as prepared by different drying methods. Drying Technology, 2016, 34, 324-334.	3.1	41
78	Investigation of phytochemicals and antioxidant capacity of selected <i>Eucalyptus</i> species using conventional extraction. Chemical Papers, 2015, .	2.2	7
79	Botanical, Phytochemical, and Anticancer Properties of the <i>Eucalyptus</i> Species. Chemistry and Biodiversity, 2015, 12, 907-924.	2.1	55
80	Optimum aqueous extraction conditions for preparation of a phenolic-enriched Davidson's plum (<i>Davidsonia pruriens</i>) extract. International Journal of Food Science and Technology, 2015, 50, 2475-2482.	2.7	6
81	Effect of Extraction Solvents and Drying Methods on the Physicochemical and Antioxidant Properties of <i>Helicteres hirsuta</i> Lour. Leaves. Technologies, 2015, 3, 285-301.	5.1	53
82	Phytochemical, Antioxidant and Anti-Cancer Properties of <i>Euphorbia tirucalli</i> Methanolic and Aqueous Extracts. Antioxidants, 2015, 4, 647-661.	5.1	52
83	Phytochemicals and antioxidant capacity of Xao tam phan (<i>Paramignya trimera</i>) root as affected by various solvents and extraction methods. Industrial Crops and Products, 2015, 67, 192-200.	5.2	75
84	Physicochemical, antioxidant and anti-cancer activity of a <i>Eucalyptus robusta</i> (Sm.) leaf aqueous extract. Industrial Crops and Products, 2015, 64, 167-174.	5.2	29
85	Microwave-assisted extraction of <i>Eucalyptus robusta</i> leaf for the optimal yield of total phenolic compounds. Industrial Crops and Products, 2015, 69, 290-299.	5.2	102
86	Effects of Different Drying Methods on Bioactive Compound Yield and Antioxidant Capacity of <i>Phyllanthus amarus</i> . Drying Technology, 2015, 33, 1006-1017.	3.1	68
87	Effect of Drying Conditions on Physicochemical and Antioxidant Properties of <i>Vitex agnus-castus</i> Leaves. Journal of Food Processing and Preservation, 2015, 39, 2562-2571.	2.0	16
88	Antioxidant and anticancer capacity of saponin-enriched <i>Carica papaya</i> leaf extracts. International Journal of Food Science and Technology, 2015, 50, 169-177.	2.7	50
89	Potentiometric determination of acid dissociation constants of novel biaryl monomers. Analytical Methods, 2015, 7, 8206-8211.	2.7	2
90	Optimization of ultrasound-assisted extraction conditions for euphol from the medicinal plant, <i>Euphorbia tirucalli</i> , using response surface methodology. Industrial Crops and Products, 2015, 63, 197-202.	5.2	49

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91	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.	5.1	33
92	Physicochemical composition, antioxidant and anti-proliferative capacity of a lilly pilli (<i>Syzygium</i>) Tj ETQq0 0 0 rgBTj/Overlock 10 Tf 50 7	2.0	38
93	Fruit-derived phenolic compounds and pancreatic cancer: Perspectives from Australian native fruits. <i>Journal of Ethnopharmacology</i> , 2014, 152, 227-242.	4.1	52
94	Ionic liquids as porogens for molecularly imprinted polymers: propranolol, a model study. <i>Organic and Biomolecular Chemistry</i> , 2014, 12, 7201-7210.	2.8	36
95	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.	2.8	12
96	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.	2.0	220
97	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.	2.8	7
98	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.	0.9	10
99	L-Theanine: properties, synthesis and isolation from tea. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1931-1939.	3.5	166
100	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.	2.8	43
101	Synthesis of biaryl-styrene monomers by microwave-assisted Suzuki coupling. <i>Tetrahedron Letters</i> , 2009, 50, 5894-5895.	1.4	10
102	Effect of template on the formation of phase-inversed molecularly imprinted polymer thin films: an assessment. <i>Soft Matter</i> , 2009, 5, 3663.	2.7	13
103	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.	2.7	58
104	Molecularly Imprinted Polymers and Room Temperature Ionic Liquids: Impact of Template on Polymer Morphology. <i>Australian Journal of Chemistry</i> , 2007, 60, 51.	0.9	31
105	Molecularly imprinted polymers (MIPs): sensing, an explosive new opportunity?. <i>Organic and Biomolecular Chemistry</i> , 2007, 5, 3233.	2.8	92
106	Mousy Off-Flavor: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6465-6474.	5.2	91
107	Efficient preparation and improved sensitivity of molecularly imprinted polymers using room temperature ionic liquids. <i>Chemical Communications</i> , 2006, , 1730.	4.1	63
108	Synthesis and Evaluation of a Molecularly Imprinted Polymer Selective to 2,4,6-Trichloroanisole. <i>Australian Journal of Chemistry</i> , 2006, 59, 129.	0.9	21

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109	Formulation of Cocaine-Imprinted Polymers Utilizing Molecular Modelling and NMR Analysis. Australian Journal of Chemistry, 2005, 58, 315.	0.9	39
110	Indium-Mediated Addition of 4-Bromocrotonic Acid to Aldehydes and Ketonesâ€”A Simple, High Yielding Route to Î±-Allyl-Î²-Hydroxy Carboxylic Acids. Australian Journal of Chemistry, 2004, 57, 135.	0.9	7
111	Indium-Mediated Addition of 4-Bromocrotonic Acid to Aldehydes and Ketones â€” A Simple, High-Yielding Route to Î±-Allyl-Î²-hydroxy Carboxylic Acids.. ChemInform, 2004, 35, no.	0.0	0
112	Synthesis and Evaluation of a Molecularly Imprinted Polymer Selective to 2,4,6-Trichlorophenol. Australian Journal of Chemistry, 2004, 57, 759.	0.9	45
113	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.	1.0	26
114	Extending the postharvest life of carnations with nitric oxideâ€”comparison of fumigation and in vivo delivery. Postharvest Biology and Technology, 2003, 30, 281-286.	6.0	53
115	Cantharidin analogues: synthesis and evaluation of growth inhibition in a panel of selected tumour cell lines. Bioorganic Chemistry, 2003, 31, 68-79.	4.1	86
116	USE OF NITRIC OXIDE TO EXTEND THE POSTHARVEST LIFE OF HORTICULTURAL PRODUCE. Acta Horticulturae, 2003, , 519-521.	0.2	8
117	The First Two Cantharidin Analogues Displaying PP1 Selectivity. Bioorganic and Medicinal Chemistry Letters, 2002, 12, 391-393.	2.2	51
118	Cantharimides: A new class of modified cantharidin analogues inhibiting protein phosphatases 1 and 2A. Bioorganic and Medicinal Chemistry Letters, 2001, 11, 2941-2946.	2.2	70
119	Anhydride modified cantharidin analogues: synthesis, inhibition of protein phosphatases 1 and 2A and anticancer activity. Bioorganic and Medicinal Chemistry Letters, 2000, 10, 1687-1690.	2.2	76
120	Synthesis of some indolylpyrroles and indolylpyrrolylketones. Tetrahedron, 1997, 53, 8565-8572.	1.9	9
121	The Vilsmeier synthetic route to indolylpyrroles. Tetrahedron, 1997, 53, 8573-8584.	1.9	9
122	Synthesis of 7-indolyl-imines by the reaction of 4,6-dimethoxyindoles with secondary amides and phosphoryl chloride. Tetrahedron, 1996, 52, 4687-4696.	1.9	16
123	A Molecular Brake. Journal of the American Chemical Society, 1994, 116, 3657-3658.	13.7	265
124	Reactions of ninhydrin with activated anilines: Formation of indole derivatives. Tetrahedron, 1994, 50, 10983-10994.	1.9	40
125	Substitution, oxidation and addition reactions at C-7 of activated indoles. Tetrahedron, 1994, 50, 10497-10508.	1.9	53
126	Calix[3]indoles, new macrocyclic tris(indolylmethylene) compounds with 2,7-linkages. Journal of the Chemical Society Chemical Communications, 1993, , 819.	2.0	50

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127	Effective formation of indole imines and enamines from imidoyl chlorides. Journal of the Chemical Society Perkin Transactions 1, 1989, , 200.	0.9	9
128	ORGANOPHOSPHORUS INTERMEDIATES XI.¹PREPARATION AND STEREOCHEMISTRY OF P-PHENYLATED 1,3-DIPHOSPHOLANE, 1,3- AND 1,4-DIPHOSPHORINANES, 194-DIPHOSPHEPANE AND 1,5-DIPHOSPHOCANE². Phosphorus, Sulfur and Silicon and the Related Elements, 1989, 44, 235-247.	1.6	30
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.	1.9	0