## Florian C Stintzing

List of Publications by Year in descending order

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67 papers 5,564 citations

218381 26 h-index 71 g-index

72 all docs 72 docs citations

times ranked

72

5937 citing authors

#	Article	IF	CITATIONS
1	Functional properties of anthocyanins and betalains in plants, food, and in human nutrition. Trends in Food Science and Technology, 2004, 15, 19-38.	7.8	826
2	Stability of Essential Oils: A Review. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 40-53.	5.9	806
3	Color, Betalain Pattern, and Antioxidant Properties of Cactus Pear (Opuntiaspp.) Clones. Journal of Agricultural and Food Chemistry, 2005, 53, 442-451.	2.4	428
4	Cactus stems (Opuntia spp.): A review on their chemistry, technology, and uses. Molecular Nutrition and Food Research, 2005, 49, 175-194.	1.5	359
5	Color and Antioxidant Properties of Cyanidin-Based Anthocyanin Pigments. Journal of Agricultural and Food Chemistry, 2002, 50, 6172-6181.	2.4	337
6	Thermal degradation of anthocyanins and its impact on color and <i>in vitro</i> antioxidant capacity. Molecular Nutrition and Food Research, 2007, 51, 1461-1471.	1.5	328
7	Evaluation of colour properties and chemical quality parameters of cactus juices. European Food Research and Technology, 2003, 216, 303-311.	1.6	244
8	Betalains – emerging prospects for food scientists. Trends in Food Science and Technology, 2007, 18, 514-525.	7.8	212
9	Identification of Betalains from Yellow Beet (Beta vulgarisL.) and Cactus Pear [Opuntia ficus-indica(L.) Mill.] by High-Performance Liquid Chromatographyâ~Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2002, 50, 2302-2307.	2.4	211
	Identification of Betalains from Petioles of Differently Colored Swiss Chard (Beta vulgarisL.) Tj ETQq0 0 0 rgBT /C		
10	Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2004, 52, 2975-2981.	2.4	141
11	Anthocyanins, Colour and Antioxidant Properties of Eggplant (Solanum melongena L.) and Violet Pepper (Capsicum annuum L.) Peel Extracts. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2006, 61, 527-535.	0.6	134
12	Matrix dependent impact of sugar and ascorbic acid addition on color and anthocyanin stability of black carrot, elderberry and strawberry single strength and from concentrate juices upon thermal treatment. Food Research International, 2009, 42, 1023-1033.	2.9	125
13	Structural investigations on betacyanin pigments by LC NMR and 2D NMR spectroscopy. Phytochemistry, 2004, 65, 415-422.	1.4	111
14	Betacyanins and Phenolic Compounds from Amaranthus spinosus L. and Boerhavia erecta L Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2004, 59, 1-8.	0.6	108
15	Thermal degradation of betacyanins in juices from purple pitaya [Hylocereus polyrhizus (Weber) BrittonÂ&ÂRose] monitored by high-performance liquid chromatography–tandem mass spectometric analyses. European Food Research and Technology, 2004, 219, 377-385.	1.6	101
16	Characterisation of betalain patterns of differently coloured inflorescences from Gomphrena globosa L. and Bougainvillea sp. by HPLC–DAD–ESl–MS n. Analytical and Bioanalytical Chemistry, 2007, 387, 637-648.	1.9	93
17	Impact of different storage conditions on the quality of selected essential oils. Food Research International, 2012, 46, 341-353.	2.9	77
18	Effects of processing and storage on juice colour and betacyanin stability of purple pitaya (Hylocereus polyrhizus) juice. European Food Research and Technology, 2007, 224, 649-658.	1.6	71

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19	Characterisation of anthocyanin–betalain mixtures for food colouring by chromatic and HPLC-DAD-MS analyses. Food Chemistry, 2006, 94, 296-309.	4.2	67
20	Pigment pattern and expression of colour in fruits from different Hylocereus sp. genotypes. Innovative Food Science and Emerging Technologies, 2007, 8, 451-457.	2.7	53
21	A Novel Zwitterionic Anthocyanin from Evergreen Blackberry (Rubus laciniatus Willd.). Journal of Agricultural and Food Chemistry, 2002, 50, 396-399.	2.4	50
22	Investigations into the Phenolic Constituents of Dog's Mercury ( <i>Mercurialis perennis</i> L.) by LCâ€MS/MS and GCâ€MS analyses. Phytochemical Analysis, 2012, 23, 60-71.	1.2	40
23	Studies on Betaxanthin Profiles of Vegetables and Fruits from the Chenopodiaceae and Cactaceae. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2007, 62, 311-318.	0.6	37
24	Investigation on the phenolic constituents in Hamamelis virginiana leaves by HPLC-DAD and LC-MS/MS. Analytical and Bioanalytical Chemistry, 2011, 401, 677-688.	1.9	33
25	Comparative Metabolite Profiling of Triterpenoid Saponins and Flavonoids in Flower Color Mutations of Primula veris L International Journal of Molecular Sciences, 2017, 18, 153.	1.8	33
26	Pigments of Fly Agaric (Amanita muscaria). Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2007, 62, 779-785.	0.6	27
27	Stability of yellow-orange cactus pear (Opuntia ficus-indica [L.] Mill. cv. †Gialla') betalains as affected by the juice matrix and selected food additives. European Food Research and Technology, 2007, 225, 21-32.	1.6	26
28	Phenolic Constituents from Alchemilla vulgaris L. and Alchemilla mollis (Buser) Rothm. at Different Dates of Harvest. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2012, 67, 529-540.	0.6	26
29	Antiproliferative potential from aqueous Viscum album L. preparations and their main constituents in comparison with ricin and purothionin on human cancer cells. Journal of Ethnopharmacology, 2019, 236, 100-107.	2.0	25
30	Application of high-performance liquid chromatography diode array detection and mass spectrometry to the analysis of characteristic compounds in various essential oils. Analytical and Bioanalytical Chemistry, 2011, 400, 3109-3123.	1.9	20
31	Conversion of Phenolic Constituents in Aqueous <i>Hamamelis virginiana</i> Leaf Extracts During Fermentation. Phytochemical Analysis, 2012, 23, 588-597.	1.2	20
32	Characterization of in vitro antifungal activities of small and American cranberry (Vaccinium) Tj ETQq0 0 0 rgBT /0 sugar reduced fruit spreads. International Journal of Food Microbiology, 2015, 204, 111-117.	Overlock 1 2.1	10 Tf 50 227 T 20
33	LC–MSn characterization of steroidal saponins in Helleborus niger L. roots and their conversion products during fermentation. Steroids, 2015, 93, 47-59.	0.8	20
34	Evaluation of Selected Quality Parameters to Monitor Essential Oil Alteration during Storage. Journal of Food Science, 2011, 76, C1365-75.	1.5	19
35	Lipophilic constituents from aerial and root parts of <i>Mercurialis perennis</i> L Phytochemical Analysis, 2010, 21, 234-245.	1.2	18
36	Characterization of Secondary Metabolites in Flowers of <i>Sanguisorba officinalis</i> <scp>L.</scp> by HPLCâ€DADâ€MS <sup><i>n</i></sup> and GC/MS. Chemistry and Biodiversity, 2020, 17, e1900724.	1.0	18

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37	Natural wax constituents of a supercritical fluid CO2 extract from quince (Cydonia oblonga Mill.) pomace. Analytical and Bioanalytical Chemistry, 2008, 391, 633-646.	1.9	17
38	Comprehensive Study of the Phenolics and Saponins from <i>Helleborus niger</i> L. Leaves and Stems by Liquid Chromatography/Tandem Mass Spectrometry. Chemistry and Biodiversity, 2014, 11, 276-298.	1.0	16
39	Differential cytotoxic properties of Helleborus niger L. on tumour and immunocompetent cells. Journal of Ethnopharmacology, 2015, 159, 129-136.	2.0	16
40	Constituents from oak bark (Quercus robur L.) inhibit degranulation and allergic mediator release from basophils and mast cells in vitro. Journal of Ethnopharmacology, 2016, 194, 642-650.	2.0	16
41	Flavonol quantification and stability of phenolics in fermented extracts from fresh Betula pendula leaves. Journal of Pharmaceutical and Biomedical Analysis, 2010, 53, 137-144.	1.4	14
42	Lipid and Phenolic Constituents from Seeds of <i>Hypericum perforatum</i> L. and <i>Hypericum tetrapterum </i> <scp>Fr</scp> . and their Antioxidant Activity. Chemistry and Biodiversity, 2017, 14, e1700100.	1.0	13
43	The Microbiome of the Medicinal Plants Achillea millefolium L. and Hamamelis virginiana L Frontiers in Microbiology, 2021, 12, 696398.	1.5	13
44	Phytochemical characterization of different yarrow species ( <i>Achillea</i> sp.) and investigations into their antimicrobial activity. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2021, 76, 55-65.	0.6	13
45	n-Alkylresorcinol Occurrence in Mercurialis perennis L. (Euphorbiaceae). Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2010, 65, 174-179.	0.6	12
46	An Approach to the Chemotaxonomic Differentiation of Two European Dog's Mercury Species: <i>Mercurialis annua</i> L. and <i>M. perennis</i> L. Chemistry and Biodiversity, 2012, 9, 282-297.	1.0	12
47	Metabolic Fate of Depsides and Alkaloid Constituents in Aqueous Extracts from <i>Mercurialis perennis</i> L. during Fermentation. Chemistry and Biodiversity, 2013, 10, 1706-1723.	1.0	12
48	Metabolic fate of cardiac glycosides and flavonoids upon fermentation of aqueous sea squill (Drimia) Tj ETQq0 0	0 rgBT /O	verlock 10 Tf
49	Preclinical evaluation of safety and potential of black hellebore extracts for cancer treatment. BMC Complementary and Alternative Medicine, 2019, 19, 105.	3.7	11
50	Tandem mass spectrometric characterization of acetylated polyhydroxy hellebosaponins, the principal steroid saponins in <i>Helleborus niger</i> L. roots <sup>#</sup> . Rapid Communications in Mass Spectrometry, 2014, 28, 1801-1812.	0.7	10
51	Conversion of Plant Secondary Metabolites upon Fermentation of Mercurialis perennis L. Extracts with two Lactobacteria Strains. Fermentation, 2019, 5, 42.	1.4	9
52	Storage-related changes of terpene constituents in caraway (Carum carvi L.) under real-time storage conditions. Industrial Crops and Products, 2021, 170, 113782.	2.5	9
53	Stability of protoanemonin in plant extracts from Helleborus niger L. and Pulsatilla vulgaris Mill Journal of Pharmaceutical and Biomedical Analysis, 2020, 188, 113370.	1.4	9
54	Comprehensive Characterisation of <i>n</i> â€Alkylresorcinols and Other Lipid Constituents of <i>Mercurialis tomentosa</i> L. from Alicante, Spain. Chemistry and Biodiversity, 2017, 14, e1600255.	1.0	8

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55	Comparison of the Phenolic Compound Profile and Antioxidant Potential of Achillea atrata L. and Achillea millefolium L Molecules, 2021, 26, 1530.	1.7	8
56	Chemistry of Hermidin: Insights from Extraction Experiments with the Main Alkaloid of <i>Mercurialis perennis</i> L. Tracked by GC/MS and LC/MS <i><sup>n</sup></i> . Helvetica Chimica Acta, 2014, 97, 1606-1623.	1.0	7
57	Betalain Pigments and Color Quality. ACS Symposium Series, 2008, , 82-101.	0.5	6
58	Characterization of the cardiac glycoside and lipid profiles of <i>Strophanthus kombé</i> Oliv. seeds. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2016, 71, 55-64.	0.6	6
59	Rapid Spectrophotometric Method for Assessing Hydroperoxide Formation from Terpenes in Essential Oils upon Oxidative Conditions. Journal of Agricultural and Food Chemistry, 2020, 68, 9576-9584.	2.4	6
60	Comprehensive Phytochemical Characterization of Herbal Parts from Kidney Vetch ( Anthyllis) Tj ETQq0 0 0 rgB	T /Overlocl	k 10 Tf 50 542
61	Phytochemical and morphological evaluation of flowers and fruits from Epiphyllum hybrids during development. Biologia (Poland), 2011, 66, 821-827.	0.8	5
62	Phenolic profiles of Viscum album L. subspecies from different host trees. Phytomedicine, 2015, 22, S24.	2.3	5
63	Insight into the Secondary Metabolites of Geum urbanum L. and Geum rivale L. Seeds (Rosaceae). Plants, 2021, 10, 1219.	1.6	5
64	Photo-protective effects of selected furocoumarins on $\hat{l}^2$ -pinene, R-(+)-limonene and $\hat{l}^3$ -terpinene upon UV-A irradiation. Journal of Photochemistry and Photobiology A: Chemistry, 2022, 424, 113623.	2.0	5
65	Photo-protective effects of furocoumarins on terpenes in lime, lemon and bergamot essential oils upon UV light irradiation. European Food Research and Technology, 2022, 248, 1049-1057.	1.6	4
66	Evaluation of $\langle i \rangle$ Geum urbanum $\langle i \rangle$ L. Extracts with Respect to Their Antimicrobial Potential. Chemistry and Biodiversity, 2022, 19, .	1.0	3
67	Impact of Environmental Conditions on Growth and the Phenolic Profile of Achillea atrata L Processes, 2021, 9, 853.	1.3	2