Florian C Stintzing

List of Publications by Citations

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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.

67
papers

4,364
citations

h-index

66
g-index

72
ext. papers

4,900
ext. citations

4.2
avg, IF

L-index

#	Paper	IF	Citations
67	Functional properties of anthocyanins and betalains in plants, food, and in human nutrition. <i>Trends in Food Science and Technology</i> , 2004 , 15, 19-38	15.3	663
66	Stability of Essential Oils: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 40-53	16.4	545
65	Color, betalain pattern, and antioxidant properties of cactus pear (Opuntia spp.) clones. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 442-51	5.7	342
64	Color and antioxidant properties of cyanidin-based anthocyanin pigments. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6172-81	5.7	289
63	Cactus stems (Opuntia spp.): a review on their chemistry, technology, and uses. <i>Molecular Nutrition and Food Research</i> , 2005 , 49, 175-94	5.9	283
62	Thermal degradation of anthocyanins and its impact on color and in vitro antioxidant capacity. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1461-71	5.9	268
61	Evaluation of colour properties and chemical quality parameters of cactus juices. <i>European Food Research and Technology</i> , 2003 , 216, 303-311	3.4	191
60	Identification of betalains from yellow beet (Beta vulgaris L.) and cactus pear [Opuntia ficus-indica (L.) Mill.] by high-performance liquid chromatography-electrospray ionization mass spectrometry. Journal of Agricultural and Food Chemistry, 2002 , 50, 2302-7	5.7	190
59	Betalains Lemerging prospects for food scientists. <i>Trends in Food Science and Technology</i> , 2007 , 18, 514	-5253	178
58	Identification of betalains from petioles of differently colored Swiss chard (Beta vulgaris L. ssp. cicla [L.] Alef. Cv. Bright Lights) by high-performance liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2975-81	5.7	122
57	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. <i>Food Research International</i> , 2009 , 42, 1023-1033	7	106
56	Anthocyanins, colour and antioxidant properties of eggplant (Solanum melongena L.) and violet pepper (Capsicum annuum L.) peel extracts. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2006 , 61, 527-35	1.7	98
55	Betacyanins and phenolic compounds from Amaranthus spinosus L. and Boerhavia erecta L. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2004 , 59, 1-8	1.7	97
54	Structural investigations on betacyanin pigments by LC NMR and 2D NMR spectroscopy. <i>Phytochemistry</i> , 2004 , 65, 415-22	4	97
53	Thermal degradation of betacyanins in juices from purple pitaya [Hylocereus polyrhizus (Weber) Britton & Rose] monitored by high-performance liquid chromatographyEandem mass spectometric analyses. <i>European Food Research and Technology</i> , 2004 , 219, 377-385	3.4	87
52	Characterisation of betalain patterns of differently coloured inflorescences from Gomphrena globosa L. and Bougainvillea sp. by HPLC-DAD-ESI-MSn. <i>Analytical and Bioanalytical Chemistry</i> , 2007 , 387, 637-48	4.4	77
51	Characterisation of anthocyaninBetalain mixtures for food colouring by chromatic and HPLC-DAD-MS analyses. <i>Food Chemistry</i> , 2006 , 94, 296-309	8.5	61

(2014-2012)

50	Impact of different storage conditions on the quality of selected essential oils. <i>Food Research International</i> , 2012 , 46, 341-353	7	59	
49	Effects of processing and storage on juice colour and betacyanin stability of purple pitaya (Hylocereus polyrhizus) juice. <i>European Food Research and Technology</i> , 2007 , 224, 649-658	3.4	55	
48	Pigment pattern and expression of colour in fruits from different Hylocereus sp. genotypes. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 451-457	6.8	45	
47	A novel zwitterionic anthocyanin from evergreen blackberry (Rubus laciniatus Willd.). <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 396-9	5.7	45	
46	Investigations into the phenolic constituents of dog's mercury (Mercurialis perennis L.) by LC-MS/MS and GC-MS analyses. <i>Phytochemical Analysis</i> , 2012 , 23, 60-71	3.4	37	
45	Studies on betaxanthin profiles of vegetables and fruits from the Chenopodiaceae and Cactaceae. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2007 , 62, 311-8	1.7	31	
44	Investigation on the phenolic constituents in Hamamelis virginiana leaves by HPLC-DAD and LC-MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 401, 677-88	4.4	25	
43	Stability of yellow-orange cactus pear (Opuntia ficus-indica [L.] Mill. cv. G iallalbetalains as affected by the juice matrix and selected food additives. <i>European Food Research and Technology</i> , 2007 , 225, 21-32	3.4	23	
42	Comparative Metabolite Profiling of Triterpenoid Saponins and Flavonoids in Flower Color Mutations of Primula veris L. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	22	
41	Pigments of fly agaric (Amanita muscaria). <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2007 , 62, 779-85	1.7	21	
40	Antiproliferative potential from aqueous Viscum album L. preparations and their main constituents in comparison with ricin and purothionin on human cancer cells. <i>Journal of Ethnopharmacology</i> , 2019 , 236, 100-107	5	16	
39	Application of high-performance liquid chromatography diode array detection and mass spectrometry to the analysis of characteristic compounds in various essential oils. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 400, 3109-23	4.4	16	
38	Natural wax constituents of a supercritical fluid CO(2) extract from quince (Cydonia oblonga Mill.) pomace. <i>Analytical and Bioanalytical Chemistry</i> , 2008 , 391, 633-46	4.4	16	
37	Conversion of phenolic constituents in aqueous Hamamelis virginiana leaf extracts during fermentation. <i>Phytochemical Analysis</i> , 2012 , 23, 588-97	3.4	15	
36	Lipophilic constituents from aerial and root parts of Mercurialis perennis L. <i>Phytochemical Analysis</i> , 2010 , 21, 234-45	3.4	15	
35	Characterization of in vitro antifungal activities of small and American cranberry (Vaccinium oxycoccos L. and V. macrocarpon Aiton) and lingonberry (Vaccinium vitis-idaea L.) concentrates in sugar reduced fruit spreads. <i>International Journal of Food Microbiology</i> , 2015 , 204, 111-7	5.8	14	
34	LC-MS(n) characterization of steroidal saponins in Helleborus niger L. roots and their conversion products during fermentation. <i>Steroids</i> , 2015 , 93, 47-59	2.8	13	
33	Comprehensive study of the phenolics and saponins from Helleborus niger L. Leaves and stems by liquid chromatography/tandem mass spectrometry. <i>Chemistry and Biodiversity</i> , 2014 , 11, 276-98	2.5	13	

32	Lipid and Phenolic Constituents from Seeds of Hypericum perforatum L. and Hypericum tetrapterum Fr. and their Antioxidant Activity. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1700100	2.5	12	
31	Differential cytotoxic properties of Helleborus niger L. on tumour and immunocompetent cells. Journal of Ethnopharmacology, 2015 , 159, 129-36	5	12	
30	Phenolic Constituents from Alchemilla vulgaris L. and Alchemilla mollis (Buser) Rothm. at Different Dates of Harvest. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2012 , 67, 529-540	1.7	12	
29	Characterization of Secondary Metabolites in Flowers of Sanguisorba officinalis L. by HPLC-DAD-MS and GC/MS. <i>Chemistry and Biodiversity</i> , 2020 , 17, e1900724	2.5	11	
28	An approach to the chemotaxonomic differentiation of two European dog's mercury species: Mercurialis annua L. and M. perennis L. <i>Chemistry and Biodiversity</i> , 2012 , 9, 282-97	2.5	11	
27	Evaluation of selected quality parameters to monitor essential oil alteration during storage. Journal of Food Science, 2011, 76, C1365-75	3.4	11	
26	n-Alkylresorcinol occurrence in Mercurialis perennis L. (Euphorbiaceae). <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2010 , 65, 174-9	1.7	10	
25	Flavonol quantification and stability of phenolics in fermented extracts from fresh Betula pendula leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 53, 137-44	3.5	10	
24	Metabolic fate of depsides and alkaloid constituents in aqueous extracts from Mercurialis perennis L. during fermentation. <i>Chemistry and Biodiversity</i> , 2013 , 10, 1706-23	2.5	9	
23	Tandem mass spectrometric characterization of acetylated polyhydroxy hellebosaponins, the principal steroid saponins in Helleborus niger L. roots(#). <i>Rapid Communications in Mass Spectrometry</i> , 2014 , 28, 1801-12	2.2	9	
22	Phytochemical characterization of different yarrow species (sp.) and investigations into their antimicrobial activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2021 , 76, 55-65	1.7	8	
21	Metabolic fate of cardiac glycosides and flavonoids upon fermentation of aqueous sea squill (Drimia maritima L.) extracts. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015 , 110, 100-9	3.5	7	
20	Preclinical evaluation of safety and potential of black hellebore extracts for cancer treatment. <i>BMC Complementary and Alternative Medicine</i> , 2019 , 19, 105	4.7	6	
19	Chemistry of Hermidin: Insights from Extraction Experiments with the Main Alkaloid of Mercurialis perennis L. Tracked by GC/MS and LC/MSn. <i>Helvetica Chimica Acta</i> , 2014 , 97, 1606-1623	2	6	
18	Constituents from oak bark (Quercus robur L.) inhibit degranulation and allergic mediator release from basophils and mast cells in vitro. <i>Journal of Ethnopharmacology</i> , 2016 , 194, 642-650	5	6	
17	Comprehensive Characterisation of n-Alkylresorcinols and Other Lipid Constituents of Mercurialis tomentosa L. from Alicante, Spain. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1600255	2.5	5	
16	Betalain Pigments and Color Quality. ACS Symposium Series, 2008, 82-101	0.4	4	
15	Rapid Spectrophotometric Method for Assessing Hydroperoxide Formation from Terpenes in Essential Oils upon Oxidative Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9576-958	34 ^{5.7}	4	

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14	Characterization of the cardiac glycoside and lipid profiles of Strophanthus kombloliv. seeds. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2016, 71, 55-64	1.7	4	
13	Conversion of Plant Secondary Metabolites upon Fermentation of Mercurialis perennis L. Extracts with two Lactobacteria Strains. <i>Fermentation</i> , 2019 , 5, 42	4.7	3	
12	Phenolic profiles of Viscum album L. subspecies from different host trees. <i>Phytomedicine</i> , 2015 , 22, S24	4 6.5	3	
11	Phytochemical and morphological evaluation of flowers and fruits from Epiphyllum hybrids during development. <i>Biologia (Poland)</i> , 2011 , 66, 821-827	1.5	3	
10	Comprehensive Phytochemical Characterization of Herbal Parts from Kidney Vetch (Anthyllis vulneraria L.) by LC/MS and GC/MS. <i>Chemistry and Biodiversity</i> , 2020 , 17, e2000485	2.5	3	
9	Comparison of the Phenolic Compound Profile and Antioxidant Potential of L. and L. <i>Molecules</i> , 2021 , 26,	4.8	3	
8	The Microbiome of the Medicinal Plants L. and L. Frontiers in Microbiology, 2021, 12, 696398	5.7	3	
7	Storage-related changes of terpene constituents in caraway (Carum carvi L.) under real-time storage conditions. <i>Industrial Crops and Products</i> , 2021 , 170, 113782	5.9	3	
6	Stability of protoanemonin in plant extracts from Helleborus niger L. and Pulsatilla vulgaris Mill. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020 , 188, 113370	3.5	2	
5	Photo-protective effects of selected furocoumarins on Epinene, R-(+)-limonene and Eterpinene upon UV-A irradiation. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2022 , 424, 113623	4.7	2	
4	Insight into the Secondary Metabolites of L. and L. Seeds (Rosaceae). <i>Plants</i> , 2021 , 10,	4.5	1	
3	Photo-protective effects of furocoumarins on terpenes in lime, lemon and bergamot essential oils upon UV light irradiation. <i>European Food Research and Technology</i> , 2022 , 248, 1049	3.4	0	
2	Impact of Environmental Conditions on Growth and the Phenolic Profile of Achillea atrata L <i>Processes</i> , 2021 , 9, 853	2.9	0	
1	Topische Anwendung von Heilpflanzen zur UnterstEzung der Wundheilung. <i>Zeitschrift Fur</i> Phytotherapie: Offizielles Organ Der Ges F Phytotherapie E V, 2021 , 42, 249-262	0.1		