

Michael E Netzel

List of Publications by Year in descending order

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130
papers

3,966
citations

94433

37
h-index

133252

59
g-index

132
all docs

132
docs citations

132
times ranked

4550
citing authors

#	ARTICLE	IF	CITATIONS
1	Binding of polyphenols to plant cell wall analogues " Part 1: Anthocyanins. Food Chemistry, 2012, 134, 155-161.	8.2	161
2	Native Australian fruits " a novel source of antioxidants for food. Innovative Food Science and Emerging Technologies, 2007, 8, 339-346.	5.6	146
3	Profiling of carotenoids and antioxidant capacity of microalgae from subtropical coastal and brackish waters. Food Chemistry, 2014, 165, 300-306.	8.2	143
4	Binding of polyphenols to plant cell wall analogues " Part 2: Phenolic acids. Food Chemistry, 2012, 135, 2287-2292.	8.2	132
5	Bioavailability of anthocyanidin-3-glucosides following consumption of red wine and red grape juice. Canadian Journal of Physiology and Pharmacology, 2003, 81, 423-435.	1.4	128
6	Binding of dietary polyphenols to cellulose: Structural and nutritional aspects. Food Chemistry, 2015, 171, 388-396.	8.2	126
7	Urinary pharmacokinetics of betalains following consumption of red beet juice in healthy humans. Pharmacological Research, 2005, 52, 290-297.	7.1	119
8	3 or 3'-Galloyl substitution plays an important role in association of catechins and theaflavins with porcine pancreatic α -amylase: The kinetics of inhibition of α -amylase by tea polyphenols. Journal of Functional Foods, 2016, 26, 144-156.	3.4	113
9	Bioavailability and Biokinetics of Anthocyanins From Red Grape Juice and Red Wine. Journal of Biomedicine and Biotechnology, 2004, 2004, 293-298.	3.0	105
10	Efficacy of benfotiamine versus thiamine on function and glycation products of peripheral nerves in diabetic rats. Experimental and Clinical Endocrinology and Diabetes, 2001, 109, 330-336.	1.2	98
11	Cancer cell antiproliferation activity and metabolism of black carrot anthocyanins. Innovative Food Science and Emerging Technologies, 2007, 8, 365-372.	5.6	89
12	Lack of release of bound anthocyanins and phenolic acids from carrot plant cell walls and model composites during simulated gastric and small intestinal digestion. Food and Function, 2013, 4, 906.	4.6	88
13	Effect of grape processing on selected antioxidant phenolics in red wine. Journal of Food Engineering, 2003, 56, 223-228.	5.2	79
14	Comparative effects of thermal and high pressure processing on phenolic phytochemicals in different strawberry cultivars. Innovative Food Science and Emerging Technologies, 2013, 19, 57-65.	5.6	77
15	Sources of Antioxidant Activity in Australian Native Fruits. Identification and Quantification of Anthocyanins. Journal of Agricultural and Food Chemistry, 2006, 54, 9820-9826.	5.2	75
16	Gene expression profiling of astaxanthin and fatty acid pathways in Haematococcus pluvialis in response to different LED lighting conditions. Bioresource Technology, 2018, 250, 591-602.	9.6	74
17	Bioactive Anthocyanins Detected in Human Urine after Ingestion of Blackcurrant Juice. Journal of Environmental Pathology, Toxicology and Oncology, 2001, 20, 7.	1.2	73
18	Plant-Based Phenolic Molecules as Natural Preservatives in Comminuted Meats: A Review. Antioxidants, 2021, 10, 263.	5.1	71

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19	In vivo antioxidative capacity of a composite berry juice. <i>Food Research International</i> , 2002, 35, 213-216.	6.2	70
20	Effect of drying, storage temperature and air exposure on astaxanthin stability from <i>Haematococcus pluvialis</i> . <i>Food Research International</i> , 2015, 74, 231-236.	6.2	67
21	LED power efficiency of biomass, fatty acid, and carotenoid production in <i>Nannochloropsis</i> microalgae. <i>Bioresource Technology</i> , 2018, 252, 118-126.	9.6	65
22	Japanese plums (<i>Prunus salicina</i> Lindl.) and phytochemicals - breeding, horticultural practice, postharvest storage, processing and bioactivity. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2137-2147.	3.5	60
23	Cyanidin 3-glucoside improves diet-induced metabolic syndrome in rats. <i>Pharmacological Research</i> , 2015, 102, 208-217.	7.1	59
24	Pharmacokinetics of Anthocyanidin-3-Glycosides Following Consumption of <i>Hibiscus sabdariffa</i> L. Extract. <i>Journal of Clinical Pharmacology</i> , 2005, 45, 203-210.	2.0	56
25	A systematic literature review of the effect of anthocyanins on gut microbiota populations. <i>Journal of Human Nutrition and Dietetics</i> , 2019, 32, 53-62.	2.5	55
26	Bioavailability of anthocyanidin-3-glycosides following consumption of elderberry extract and blackcurrant juice. <i>International Journal of Clinical Pharmacology and Therapeutics</i> , 2004, 42, 293-300.	0.6	55
27	Consumption of anthocyanin-rich Queen Garnet plum juice reduces platelet activation related thrombogenesis in healthy volunteers. <i>Journal of Functional Foods</i> , 2015, 12, 11-22.	3.4	54
28	The excretion and biological antioxidant activity of elderberry antioxidants in healthy humans. <i>Food Research International</i> , 2005, 38, 905-910.	6.2	53
29	Absorption of Black Currant Anthocyanins by Monolayers of Human Intestinal Epithelial Caco-2 Cells Mounted in Ussing Type Chambers. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4995-5001.	5.2	53
30	High- α -anthocyanin strawberries through cultivar selection. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 846-852.	3.5	53
31	Release and absorption of carotenes from processed carrots (<i>Daucus carota</i>) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. <i>Food Research International</i> , 2011, 44, 868-874.	6.2	52
32	Phytochemical Characteristics and Antimicrobial Activity of Australian Grown Garlic (<i>Allium Sativum</i>)	4.3	52
33	Renal excretion of antioxidative constituents from red beet in humans. <i>Food Research International</i> , 2005, 38, 1051-1058.	6.2	51
34	An insight into curcumin-based photosensitization as a promising and green food preservation technology. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1727-1759.	11.7	51
35	Phytochemicals of papaya and its traditional health and culinary uses – A review. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 201-211.	3.9	48
36	Food-based anthocyanin intake and cognitive outcomes in human intervention trials: a systematic review. <i>Journal of Human Nutrition and Dietetics</i> , 2017, 30, 260-274.	2.5	48

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37	Consumption of <i>Hibiscus sabdariffa</i> L. aqueous extract and its impact on systemic antioxidant potential in healthy subjects. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2207-2218.	3.5	47
38	Blue light enhances astaxanthin biosynthesis metabolism and extraction efficiency in <i>Haematococcus pluvialis</i> by inducing haematocyst germination. <i>Algal Research</i> , 2018, 35, 215-222.	4.6	40
39	Optimisation of extraction procedure and development of LC-MS methodology for anthocyanin analysis in anthocyanin-pigmented corn kernels. <i>Food Chemistry</i> , 2020, 319, 126515.	8.2	40
40	Anthocyanin-rich plum juice reduces ambulatory blood pressure but not acute cognitive function in younger and older adults: a pilot crossover dose-timing study. <i>Nutrition Research</i> , 2017, 47, 28-43.	2.9	38
41	Antioxidant Rich Extracts of <i>Terminalia ferdinandiana</i> Inhibit the Growth of Foodborne Bacteria. <i>Foods</i> , 2019, 8, 281.	4.3	38
42	Application of stable isotope dilution assays based on liquid chromatography-tandem mass spectrometry for the assessment of folate bioavailability. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2003, 792, 167-176.	2.3	37
43	Quantitation of folates and their catabolites in blood plasma, erythrocytes, and urine by stable isotope dilution assays. <i>Analytical Biochemistry</i> , 2010, 398, 150-160.	2.4	36
44	Induced carotenoid accumulation in <i>Dunaliella salina</i> and <i>Tetraselmis suecica</i> by plant hormones and UV-C radiation. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 9407-9416.	3.6	35
45	Improved Stable Isotope Dilution Assay for Dietary Folates Using LC-MS/MS and Its Application to Strawberries. <i>Frontiers in Chemistry</i> , 2018, 6, 11.	3.6	33
46	URINARY EXCRETION OF ANTIOXIDANTS IN HEALTHY HUMANS FOLLOWING QUEEN GARNET PLUM JUICE INGESTION: A NEW PLUM VARIETY RICH IN ANTIOXIDANT COMPOUNDS. <i>Journal of Food Biochemistry</i> , 2012, 36, 159-170.	2.9	31
47	Phytochemicals in Japanese plums: impact of maturity and bioaccessibility. <i>Food Research International</i> , 2014, 65, 20-26.	6.2	31
48	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2845-2853.	10.3	30
49	Nutritional Characteristics and Antimicrobial Activity of Australian Grown Feijoa (<i>Acca sellowiana</i>). <i>Foods</i> , 2019, 8, 376.	4.3	29
50	Anthocyanin composition and changes during kernel development in purple-pericarp supersweet sweetcorn. <i>Food Chemistry</i> , 2020, 315, 126284.	8.2	29
51	Urinary Excretion of Cyanidin Glucosides and Glucuronides in Healthy Humans After Elderberry Juice Ingestion. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 343-345.	3.0	28
52	Bioavailability of antioxidative compounds from Brettacher apple juice in humans. <i>Innovative Food Science and Emerging Technologies</i> , 2000, 1, 245-249.	5.6	26
53	Chemical and Nutritional Composition of <i>Terminalia ferdinandiana</i> (Kakadu Plum) Kernels: A Novel Nutrition Source. <i>Foods</i> , 2018, 7, 60.	4.3	25
54	Transcriptome-wide analysis of <i>Chlorella</i> reveals auxin-induced carotenogenesis pathway in green microalgae. <i>Algal Research</i> , 2019, 37, 320-335.	4.6	25

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55	Absorption and excretion of elderberry (<i>Sambucus nigra</i> L.) anthocyanins in healthy humans. <i>Methods and Findings in Experimental and Clinical Pharmacology</i> , 2007, 29, 525.	0.8	23
56	Folate bioavailability from foods rich in folates assessed in a short term human study using stable isotope dilution assays. <i>Food and Function</i> , 2015, 6, 241-247.	4.6	22
57	Cold and dark treatments induce omega-3 fatty acid and carotenoid production in <i>Nannochloropsis oceanica</i> . <i>Algal Research</i> , 2020, 51, 102059.	4.6	22
58	Antioxidant-Rich Extracts of <i>Terminalia ferdinandiana</i> Interfere with Estimation of Cell Viability. <i>Antioxidants</i> , 2019, 8, 191.	5.1	21
59	Nutritional, anti-nutritional, antioxidant, physicochemical and functional characterization of Australian acacia seed: effect of species and regions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4681-4690.	3.5	19
60	Hydrolysable tannins in <i>Terminalia ferdinandiana</i> Exell fruit powder and comparison of their functional properties from different solvent extracts. <i>Food Chemistry</i> , 2021, 358, 129833.	8.2	19
61	Promising Tropical Fruits High in Folates. <i>Foods</i> , 2019, 8, 363.	4.3	18
62	Acacia seed proteins: Low or high quality? A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 21-43.	11.7	18
63	INCREASING ANTHOCYANIN CONTENT IN QUEEN GARNET PLUM AND CORRELATIONS WITH IN-FIELD MEASURES. <i>Acta Horticulturae</i> , 2013, , 97-104.	0.2	16
64	Copigmentation with Sinapic Acid Improves the Stability of Anthocyanins in High-Pressure-Processed Strawberry Purees. <i>Journal of Chemistry</i> , 2019, 2019, 1-8.	1.9	14
65	Interactions Between Phytochemicals and Minerals in <i>Terminalia ferdinandiana</i> and Implications for Mineral Bioavailability. <i>Frontiers in Nutrition</i> , 2020, 7, 598219.	3.7	13
66	The use of vibrational spectroscopy to predict vitamin C in Kakadu plum powders (<i>Terminalia</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 3208-3213</i> .	3.5	13
67	Effects of drying methods and maltodextrin on vitamin C and quality of <i>Terminalia ferdinandiana</i> fruit powder, an emerging Australian functional food ingredient. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5132-5141.	3.5	13
68	<i>Buchanania obovata</i> : An Australian Indigenous food for diet diversification. <i>Nutrition and Dietetics</i> , 2018, 75, 527-532.	1.8	12
69	Nutritional Value and Antimicrobial Activity of <i>Pittosporum angustifolium</i> (Gumby Gumby), an Australian Indigenous Plant. <i>Foods</i> , 2020, 9, 887.	4.3	12
70	Low anthocyanin plum nectar does not impact cognition, blood pressure and gut microbiota in healthy older adults: A randomized crossover trial. <i>Nutrition Research</i> , 2020, 82, 74-87.	2.9	11
71	<i>Tecticornia</i> sp. (Samphire) – A Promising Underutilized Australian Indigenous Edible Halophyte. <i>Frontiers in Nutrition</i> , 2021, 8, 607799.	3.7	10
72	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruit – Kakadu Plum (<i>Terminalia ferdinandiana</i>). <i>Sensors</i> , 2021, 21, 1413.	3.8	10

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73	Bioavailability of Water- and Lipid-Soluble Thiamin Compounds in Broiler Chickens. <i>International Journal for Vitamin and Nutrition Research</i> , 2000, 70, 311-316.	1.5	9
74	Impact of Curcumin-Mediated Photosensitization on Fungal Growth, Physicochemical Properties and Nutritional Composition in Australian Grown Strawberry. <i>Food Analytical Methods</i> , 2021, 14, 465-472.	2.6	9
75	Effect of Storage on the Nutritional Quality of Queen Garnet Plum. <i>Foods</i> , 2021, 10, 352.	4.3	9
76	Effect of Photosensitization Mediated by Curcumin on Carotenoid and Aflatoxin Content in Different Maize Varieties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5902.	2.5	9
77	Biokinetic parameters and metabolism of Sâ€benzoylthiamineâ€Oâ€monophosphate. <i>BioFactors</i> , 2000, 11, 109-110.	5.4	8
78	Garlic: Much More Than a Common Spice. <i>Foods</i> , 2020, 9, 1544.	4.3	8
79	Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 247, 119121.	3.9	8
80	The effect of maturity and season on healthâ€related bioactive compounds in wild harvested fruit of <i>Terminalia ferdinandiana</i> (Exell). <i>International Journal of Food Science and Technology</i> , 2021, 56, 6431-6442.	2.7	8
81	In vitro Bioaccessibility and Intestinal Absorption of Selected Bioactive Compounds in <i>Terminalia ferdinandiana</i> . <i>Frontiers in Nutrition</i> , 2021, 8, 818195.	3.7	8
82	Effect of highâ€dosed thiamine hydrochloride and Sâ€benzoylâ€thiamineâ€Oâ€monophosphate on thiamineâ€status after chronic ethanol administration. <i>BioFactors</i> , 2000, 11, 111-113.	5.4	7
83	Effect of sample presentation on the near infrared spectra of wild harvest Kakadu plum fruits (<i>Terminalia ferdinandiana</i>). <i>Infrared Physics and Technology</i> , 2020, 111, 103560.	2.9	7
84	Pilot Study on Folate Bioavailability from a Camembert Cheese Reveals Contradictory Findings to Recent Results from a Human Short-term Study. <i>Frontiers in Nutrition</i> , 2016, 3, 9.	3.7	6
85	Indospicine cytotoxicity and transport in human cell lines. <i>Food Chemistry</i> , 2018, 267, 119-123.	8.2	6
86	Release of Indospicine from Contaminated Camel Meat following Cooking and Simulated Gastrointestinal Digestion: Implications for Human Consumption. <i>Toxins</i> , 2018, 10, 356.	3.4	5
87	<i>Buchanania obovata</i> : Functionality and Phytochemical Profiling of the Australian Native Green Plum. <i>Foods</i> , 2018, 7, 71.	4.3	5
88	A dataset for anthocyanin analysis in purple-pericarp sweetcorn kernels by LC-DAD-MS. <i>Data in Brief</i> , 2020, 30, 105495.	1.0	5
89	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. <i>CYTA - Journal of Food</i> , 2021, 19, 183-189.	1.9	5
90	Determination of Ellagic Acid, Punicalagin, and Castalagin from <i>Terminalia ferdinandiana</i> (Kakadu) Tj ETQq0 0 0 rgBJ /Overlock 10 Tf 50	2.6	5

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91	Measurement of total soluble solids and moisture in puree and dry powder of Kakadu plum (<i>Terminalia ferdinandiana</i>) samples using hand-held near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2021, 29, 201-206.	1.5	4
92	Impact of polyphenol-rich extracts of <i>Terminalia ferdinandiana</i> fruits and seeds on viability of human intestinal and liver cells in vitro. <i>Food Chemistry Molecular Sciences</i> , 2021, 2, 100024.	2.1	4
93	Anti-Yeast Synergistic Effects and Mode of Action of Australian Native Plant Essential Oils. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10670.	2.5	4
94	Urinary Pharmacokinetics of Queen Garnet Plum Anthocyanins in Healthy Human Subjects. <i>ACS Symposium Series</i> , 2012, , 375-392.	0.5	3
95	Introduction to the Special Issue: Foods of Plant Origin. <i>Foods</i> , 2019, 8, 555.	4.3	3
96	An Infrared Analysis of <i>Terminalia ferdinandiana</i> Exell [Combretaceae] Fruit and Leaves—Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. <i>Food Analytical Methods</i> , 2021, 14, 423-429.	2.6	3
97	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana (<i>Musa Cavendish</i>). <i>International Journal of Food Science and Technology</i> , 2021, 56, 2621-2627.	2.7	3
98	Curcumin-Based Photosensitization, a Green Treatment in Inactivating <i>Aspergillus flavus</i> Spores in Peanuts. <i>Foods</i> , 2022, 11, 354.	4.3	3
99	Gallic Acid in Black Tea and Its Bioavailability for Man. , 2000, , 80-83.		2
100	Bioactive phytochemicals and their bioaccessibility in four unexploited tropical fruits grown in Queensland, Australia. <i>Acta Horticulturae</i> , 2018, , 259-266.	0.2	2
101	Exploring the Nutritional Profile and Bioactive Potential of Australian Grown Saltbush (<i>Atriplex</i> sp.). <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	2
102	Nutritional Characteristics of Australian Grown Feijoa (<i>Acca sellowiana</i>) and Its Antimicrobial Activity. <i>Proceedings (mdpi)</i> , 2019, 36, 100.	0.2	2
103	Bioactive Anthocyanins in Selected Fruits – A Foodomics Approach. , 2021, , 77-104.		2
104	Post-harvest fungal occurrence on commercial strawberry cultivars grown in Australia: impact of phytochemical composition. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3811-3822.	3.2	2
105	The Measurement of Antioxidant Capacity and Colour Attributes in Wild Harvest Samphire (<i>Tecticornia</i> sp.) Samples Using Mid-infrared Spectroscopy. <i>Food Analytical Methods</i> , 2021, 14, 2328-2334.	2.6	2
106	Curcumin-based photosensitization: a novel and green technology to decontaminate food systems. , 2019, , .		2
107	Edible Halophytes—A Novel Source of Functional Food Ingredients?. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	2
108	Folate in Red Rhapsody Strawberry—Content and Storage Stability. <i>Proceedings (mdpi)</i> , 2021, 70, 47.	0.2	2

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109	Antimicrobial Activity and Ellagitannins from Terminalia Ferdinandiana. Proceedings (mdpi), 2020, 36, .	0.2	1
110	Understanding the Metabolic Fate and Bioactivity of Dietary Anthocyanins. Proceedings (mdpi), 2020, 36, .	0.2	1
111	Ethnic Foodomics: Metabolomics Studies of Ethnic Foods. , 2021, , 184-196.		1
112	Unlocking the Secrets of Terminalia Kernels Using Near-Infrared Spectroscopy. Applied Spectroscopy, 2021, 75, 000370282199213.	2.2	1
113	Purple sweetcorn “something tasty and healthy?”. Acta Horticulturae, 2020, , 393-398.	0.2	1
114	Metabolism of Black Carrot Polyphenols during In Vitro Fermentation Is Not Affected by Cellulose or Cell Wall Association. Foods, 2020, 9, 1911.	4.3	1
115	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (Terminalia ferdinandiana). Proceedings (mdpi), 2021, 70, 48.	0.2	1
116	Editorial: Food and Nutrition Security: Underutilized Plant and Animal-Based Foods. Frontiers in Nutrition, 2021, 8, 821388.	3.7	1
117	Bioavailability of Blackcurrant Anthocyanins in Humans. , 2000, , 76-79.		0
118	Biofortified produce “Queen garnet, a new high anthocyan plum. Journal of Nutrition & Intermediary Metabolism, 2014, 1, 20.	1.7	0
119	Bioactive anthocyanins in “Queen Garnet”™ plum “maturity and bioavailability. Acta Horticulturae, 2015, , 219-222.	0.2	0
120	Phytochemicals in the tissues of Australian-grown papaya cultivars. Acta Horticulturae, 2015, , 175-178.	0.2	0
121	Kakadu Plum (Terminalia Ferdinandiana) “A Native Australian Fruit with Functional Properties. Proceedings (mdpi), 2019, 36, 114.	0.2	0
122	Impact of Photosensitization on Physicochemical Properties in Strawberries. Proceedings (mdpi), 2020, 36, .	0.2	0
123	The Effect of Post-Harvest Storage on the Physicochemical Properties and Phytochemical Content of Queen Garnet Plum. Proceedings (mdpi), 2020, 36, .	0.2	0
124	Optimizing the Antimicrobial Activity of Tasmanian Pepper Leaf Oil Emulsion as a Natural Preservative for Capsicum. Proceedings (mdpi), 2020, 36, .	0.2	0
125	Exploring the Nutritional and Functional Properties of Two Understudied Australian Endemic Plants: Diploglottis bracteata and Syzigium aequum. Proceedings (mdpi), 2020, 36, .	0.2	0
126	The Inside and out of Folate in Strawberries and Avocados. Proceedings (mdpi), 2019, 36, 86.	0.2	0

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127	Differences in the Anthocyanin Profile of Different Tissues of the Strawberry Fruit. Proceedings (mdpi), 2020, 36, .	0.2	0
128	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (Terminalia ferdinandiana). Proceedings (mdpi), 2021, 68, 19.	0.2	0
129	ErnÄhrungswissenschaften. , 2006, , 1001-1022.		0
130	VerfÄÄgbarkeit phenolischer Komponenten aus Rotwein (Lemberger) und Rotem Traubensaft fÄÄr den Menschen. , 2015, , .		0