Michael Newton Clifford

List of Publications by Year
in descending order

166	17,662	18482 62	13379 130
papers	citations	h-index	g-index

180	180	180	16100
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	In vivo study of the bioavailability and metabolic profile of (poly)phenols after sous-vide artichoke consumption. Food Chemistry, 2022, 367, 130620.	8.2	18
2	In Vitro Faecal Fermentation of Monomeric and Oligomeric Flavanâ€3â€ols: Catabolic Pathways and Stoichiometry. Molecular Nutrition and Food Research, 2022, 66, e2101090.	3.3	13
3	A Practitioner's Dilemma Mass Spectrometryâ€Based Annotation and Identification of Human Plasma and Urinary Polyphenol Metabolites. Molecular Nutrition and Food Research, 2022, 66, e2100985.	3.3	6
4	LCâ€“MS Characterization and Quantification of Known and Unknown (Poly)phenol Metabolitesâ€”Possible Pitfalls and Their Avoidance. Molecular Nutrition and Food Research, 2022, 66, e2101013.	3.3	7
5	The influence of environmental variations on the phenolic compound profiles and antioxidant activity of two medicinal Patagonian valerians (Valeriana carnosa Sm. and V. clarionifolia Phil.). AIMS Agriculture and Food, 2021, 6, 106-124.	1.6	3
6	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3â€²â€methoxycinnamic acidâ€4â€²â€sulfate After Apple Consumption by Volunteers. Molecular Nutrition and Food Research, 2021, 65, e2100471.	3.3	5
7	Bioavailability and metabolism of chlorogenic acids (acylâ€quinic acids) in humans. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1299-1352.	11.7	91
8	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. Nutrition Reviews, 2020, 78, 451-458.	5.8	44
9	Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. Free Radical Biology and Medicine, 2020, 160, 784-795.	2.9	21
10	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. American Journal of Clinical Nutrition, 2020, 112, 1051-1068.	4.7	65
11	Phenyl-Î³-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. Natural Product Reports, 2019, 36, 714-752.	10.3	170
12	Postprandial glycaemic and lipaemic responses to chronic coffee consumption may be modulated byCYP1A2polymorphisms. British Journal of Nutrition, 2018, 119, 792-800.	2.3	22
13	Coffee intake, glucose metabolism and gene polymorphisms: response to Kawada. British Journal of Nutrition, 2018, 120, 1319-1320.	2.3	0
14	Chemical composition of coffee beans: an overview. Burleigh Dodds Series in Agricultural Science, 2018, , 195-214.	0.2	3
15	Anthocyanins and Flavanones Are More Bioavailable than Previously Perceived: A Review of Recent Evidence. Annual Review of Food Science and Technology, 2017, 8, 155-180.	9.9	204
16	An Unambiguous Nomenclature for the Acyl-quinic Acids Commonly Known as Chlorogenic Acids. Journal of Agricultural and Food Chemistry, 2017, 65, 3602-3608.	5.2	49
17	Surrogate Standards: A Cost-Effective Strategy for Identification of Phytochemicals. Journal of Agricultural and Food Chemistry, 2017, 65, 3589-3590.	5.2	28
18	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. Biochemical Pharmacology, 2017, 139, 24-39.	4.4	247

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19	Advances in Polyphenol Research: A Journal of Agricultural and Food Chemistry Virtual Issue. Journal of Agricultural and Food Chemistry, 2017, 65, 8093-8095.	5.2	19
20	Chlorogenic acids and the acyl-quinic acids: discovery, biosynthesis, bioavailability and bioactivity. Natural Product Reports, 2017, 34, 1391-1421.	10.3	257
21	Longer-term effects of coffee on glucose and lipid metabolism. Proceedings of the Nutrition Society, 2016, 75, .	1.0	0
22	A single serving of caffeinated coffee impairs postprandial glucose metabolism in overweight men. British Journal of Nutrition, 2015, 114, 1218-1225.	2.3	22
23	In vitro colonic catabolism of orange juice (poly)phenols. Molecular Nutrition and Food Research, 2015, 59, 465-475.	3.3	71
24	The acute effects of coffee on glucose metabolism. Proceedings of the Nutrition Society, 2015, 74, .	1.0	0
25	Orange juice (poly)phenols are highly bioavailable in humans. American Journal of Clinical Nutrition, 2014, 100, 1378-1384.	4.7	133
26	Coffee: biochemistry and potential impact on health. Food and Function, 2014, 5, 1695-1717.	4.6	376
27	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. American Journal of Clinical Nutrition, 2013, 98, 1619S-1630S.	4.7	192
28	MALDI-TOF Mass Spectrometry: Avoidance of Artifacts and Analysis of Caffeine-Precipitated SII Thearubigins from 15 Commercial Black Teas. Journal of Agricultural and Food Chemistry, 2012, 60, 4514-4525.	5.2	20
29	The Antioxidant and Chlorogenic Acid Profiles of Whole Coffee Fruits Are Influenced by the Extraction Procedures. Journal of Agricultural and Food Chemistry, 2011, 59, 3754-3762.	5.2	87
30	A comparison of the in vitro biotransformation of (â€“)â€epicatechin and procyanidin B2 by human faecal microbiota. Molecular Nutrition and Food Research, 2010, 54, 747-759.	3.3	147
31	Profiling and characterisation by liquid chromatography/multi-stage mass spectrometry of the chlorogenic acids in Gardeniae Fructus. Rapid Communications in Mass Spectrometry, 2010, 24, 3109-3120.	1.5	44
32	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. Rapid Communications in Mass Spectrometry, 2010, 24, 3387-3404.	1.5	120
33	Oxidative cascade reactions yielding polyhydroxy-theaflavins and theacitrins in the formation of black tea thearubigins: Evidence by tandem LC-MS. Food and Function, 2010, 1, 180.	4.6	78
34	In Vivo Bioavailability, Absorption, Excretion, and Pharmacokinetics of [¹⁴C]Procyanidin B2 in Male Rats. Drug Metabolism and Disposition, 2010, 38, 287-291.	3.3	123
35	The chemistry of low molecular weight black tea polyphenols. Natural Product Reports, 2010, 27, 417.	10.3	151
36	Bioavailability of dietary flavonoids and phenolic compounds. Molecular Aspects of Medicine, 2010, 31, 446-467.	6.4	439

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37	Procyanidin B2 catabolism by human fecal microflora: Partial characterization of â€˜dimericâ€™ intermediates. Archives of Biochemistry and Biophysics, 2010, 501, 73-78.	3.0	64
38	Colonic metabolites of berry polyphenols: the missing link to biological activity?. British Journal of Nutrition, 2010, 104, S48-S66.	2.3	372
39	Dietary phenolics: chemistry, bioavailability and effects on health. Natural Product Reports, 2009, 26, 1001.	10.3	1,610
40	Profiling the chlorogenic acids of sweet potato (Ipomoea batatas) from China. Food Chemistry, 2008, 106, 147-152.	8.2	69
41	LCâ€“MSn analysis of the cis isomers of chlorogenic acids. Food Chemistry, 2008, 106, 379-385.	8.2	221
42	Analysis of chlorogenic acids in beverages prepared from Chinese health foods and investigation, in vitro, of effects on glucose absorption in cultured Caco-2 cells. Food Chemistry, 2008, 108, 369-373.	8.2	63
43	Investigation of the metabolic fate of dihydrocaffeic acid. Biochemical Pharmacology, 2008, 75, 1218-1229.	4.4	45
44	Effect of dihydrocaffeic acid on UV irradiation of human keratinocyte HaCaT cells. Archives of Biochemistry and Biophysics, 2008, 476, 196-204.	3.0	35
45	Transport and Metabolism of Ferulic Acid through the Colonic Epithelium. Drug Metabolism and Disposition, 2008, 36, 190-197.	3.3	137
46	Profiling the Chlorogenic Acids and Other Caffeic Acid Derivatives of Herbal Chrysanthemum by LCâ^'MSn. Journal of Agricultural and Food Chemistry, 2007, 55, 929-936.	5.2	207
47	Profiling and Characterization by LC-MSnof the Galloylquinic Acids of Green Tea, Tara Tannin, and Tannic Acid. Journal of Agricultural and Food Chemistry, 2007, 55, 2797-2807.	5.2	102
48	Monocarboxylate transporter expression is associated with the absorption of benzoic acid in human intestinal epithelial cells. Journal of the Science of Food and Agriculture, 2007, 87, 239-244.	3.5	7
49	The effect of instant green tea on the foaming and rheological properties of egg albumen proteins. Journal of the Science of Food and Agriculture, 2007, 87, 1810-1819.	3.5	50
50	A systematic study of carboxylic acids in negative ion mode electrospray ionisation mass spectrometry providing a structural model for ion suppression. Rapid Communications in Mass Spectrometry, 2007, 21, 2014-2018.	1.5	15
51	Characterization by LC-MSnof Four New Classes of Chlorogenic Acids in Green Coffee Beans:Â Dimethoxycinnamoylquinic Acids, Diferuloylquinic Acids, Caffeoyl-dimethoxycinnamoylquinic Acids, and Feruloyl-dimethoxycinnamoylquinic Acids. Journal of Agricultural and Food Chemistry, 2006, 54, 1957-1969.	5.2	191
52	Characterization by LC-MSnof Four New Classes ofp-Coumaric Acid-ContainingÂDiacylÂChlorogenicÂAcidsÂinÂGreenÂCoffee Beans. Journal of Agricultural and Food Chemistry, 2006, 54, 4095-4101.	5.2	150
53	Profiling the chlorogenic acids of aster by HPLCâ€“MSn. Phytochemical Analysis, 2006, 17, 384-393.	2.4	109
54	The chlorogenic acids of Hemerocallis. Food Chemistry, 2006, 95, 574-578.	8.2	77

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55	Dietary Flavonoids and Health â€" Broadening the Perspective. , 2005, , 319-370.		5
56	Inhibition of Staphylococcus aureus by Oleuropein Is Mediated by Hydrogen Peroxide. Journal of Food Protection, 2005, 68, 1492-1496.	1.7	16
57	Dietary polyphenols decrease glucose uptake by human intestinal Caco-2 cells. FEBS Letters, 2005, 579, 1653-1657.	2.8	280
58	Discriminating between the Six Isomers of Dicaffeoylquinic Acid by LC-MSn. Journal of Agricultural and Food Chemistry, 2005, 53, 3821-3832.	5.2	599
59	Diet-Derived Phenols in Plasma and Tissues and their Implications for Health. Planta Medica, 2004, 70, 1103-1114.	1.3	364
60	The cinnamoyl?amino acid conjugates of green robusta coffee beans. Food Chemistry, 2004, 87, 457-463.	8.2	74
61	Quercetin Metabolites Downregulate Cyclooxygenase-2 Transcription in Human Lymphocytes Ex Vivo but Not In Vivo. Journal of Nutrition, 2004, 134, 552-557.	2.9	84
62	How should we assess the effects of exposure to dietary polyphenols in vitro?. American Journal of Clinical Nutrition, 2004, 80, 15-21.	4.7	443
63	Hierarchical Scheme for LC-MSnIdentification of Chlorogenic Acids. Journal of Agricultural and Food Chemistry, 2003, 51, 2900-2911.	5.2	1,085
64	Hepatic and intestinal cytochrome P450 and conjugase activities in rats treated with black tea theafulvins and theaflavins. Food and Chemical Toxicology, 2003, 41, 1141-1147.	3.6	19
65	Bioavailability of dietary doses of³H-labelled tea antioxidants (+)-catechin and (-)-epicatechin in rat. Xenobiotica, 2003, 33, 743-753.	1.1	55
66	Glucose-dependent insulinotropic polypeptide and insulin-like immunoreactivity in saliva following sham-fed and swallowed meals. Journal of Endocrinology, 2003, 177, 407-412.	2.6	41
67	Effects of black tea theafulvins on aflatoxin B1 mutagenesis in the Ames test. Mutagenesis, 2003, 18, 145-150.	2.6	13
68	Coffee acutely modifies gastrointestinal hormone secretion and glucose tolerance in humans: glycemic effects of chlorogenic acid and caffeine. American Journal of Clinical Nutrition, 2003, 78, 728-733.	4.7	505
69	Evaluation of the antigenotoxic potential of monomeric and dimeric flavanols, and black tea polyphenols against heterocyclic amine-induced DNA damage in human lymphocytes using the Comet assay. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2002, 515, 39-56.	1.7	59
70	Possible role for apple juice phenolic compounds in the acute modification of glucose tolerance and gastrointestinal hormone secretion in humans. Journal of the Science of Food and Agriculture, 2002, 82, 1800-1805.	3.5	91
71	Gastrointestinal Effects of Complex Polyphenols from Red Wine and Tea in Experimental Animal Models. , 2001, , 49-66.		0
72	Tea flavonoids and cardiovascular health. QJM - Monthly Journal of the Association of Physicians, 2001, 94, 277-282.	0.5	129

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73	Correlations between saliva protein composition and some Tâ€“I parameters of astringency. Food Quality and Preference, 2001, 12, 145-152.	4.6	106
74	Boron trifluorideâ€“etherate mediated synthesis of 3-desoxyanthocyanidins including a total synthesis of tricetanidin from black tea. Tetrahedron Letters, 2001, 42, 9261-9263.	1.4	19
75	The effect of drying on black tea quality. Journal of the Science of Food and Agriculture, 2001, 81, 764-772.	3.5	34
76	Interaction of (+)-catechin, (?)-epicatechin, procyanidin B2 and procyanidin C1 with pooled human salivain vitro. Journal of the Science of Food and Agriculture, 2001, 81, 261-268.	3.5	31
77	Interaction of (+)â€catechin, (â^')â€epicatechin, procyanidin B2 and procyanidin C1 with pooled human saliva in vitro. Journal of the Science of Food and Agriculture, 2001, 81, 261-268.	3.5	1
78	Modulation of the mutagenicity of food carcinogens by oligomeric and polymeric procyanidins isolated from grape seeds: synergistic genotoxicity withN-nitrosopyrrolidine. Journal of the Science of Food and Agriculture, 2000, 80, 91-101.	3.5	14
79	Dietary hydroxybenzoic acid derivatives - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1024-1032.	3.5	231
80	Chlorogenic acids and other cinnamates - nature, occurrence, dietary burden, absorption and metabolism. Journal of the Science of Food and Agriculture, 2000, 80, 1033-1043.	3.5	789
81	Anthocyanins - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1063-1072.	3.5	687
82	Flavanones, chalcones and dihydrochalcones - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1073-1080.	3.5	321
83	Ellagitannins - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1118-1125.	3.5	415
84	Miscellaneous phenols in foods and beverages - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1126-1137.	3.5	68
85	Differential modulation of the genotoxicity of food carcinogens by naturally occurring monomeric and dimeric polyphenolics. Environmental and Molecular Mutagenesis, 2000, 35, 86-98.	2.2	23
86	Effect of complex polyphenols and tannins from red wine on DNA oxidative damage of rat colon mucosa in vivo. European Journal of Nutrition, 2000, 39, 207-212.	3.9	69
87	Hippuric acid as a major excretion product associated with black tea consumption. Xenobiotica, 2000, 30, 317-326.	1.1	130
88	Inhibition of 1,2-dimethylhydrazine-induced oxidative DNA damage in rat colon mucosa by black tea complex polyphenols. Food and Chemical Toxicology, 2000, 38, 1085-1088.	3.6	44
89	Ellagitannins â€“ nature, occurrence and dietary burden. , 2000, 80, 1118.		1
90	Chlorogenic acids and other cinnamates â€“ nature, occurrence, dietary burden, absorption and metabolism. Journal of the Science of Food and Agriculture, 2000, 80, 1033-1043.	3.5	12

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91	Ellagitannins â€“ nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1118-1125.	3.5	4
92	Unexpected hyperchromic interactions during the chromatography of theafulvins and simple flavonoids. Food Chemistry, 1999, 67, 143-146.	8.2	12
93	Phenols, tannins and their transformation products in beverages: implications for health. Journal of Chemical Technology and Biotechnology, 1999, 74, 376-377.	3.2	0
94	Chlorogenic acids and other cinnamates - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 1999, 79, 362-372.	3.5	1,060
95	Modulation of hepatic cytochrome P450 activity and carcinogen bioactivation by black and decaffeinated black tea. Environmental Toxicology and Pharmacology, 1999, 7, 41-47.	4.0	23
96	Consumption of tea modulates the urinary excretion of mutagens in rats treated with IQ. Role of caffeine. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 1999, 441, 191-203.	1.7	27
97	Proliferation of hepatic peroxisomes in rats following the intake of green or black tea. Toxicology Letters, 1999, 109, 69-76.	0.8	9
98	Chlorogenic acids and other cinnamates â€“ nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 1999, 79, 362-372.	3.5	12
99	Effect of Gelatin (a Model for Salivary PRP) on the Sensory Astringency of 5-O-caffeoylquinic Acid and Tannic Acid. Annals of the New York Academy of Sciences, 1998, 855, 823-827.	3.8	6
100	EVIDENCE THAT SALIVARY PROTEINS ARE INVOLVED IN ASTRINGENCY. Journal of Sensory Studies, 1998, 13, 29-43.	1.6	90
101	Isolation, characterisation and determination of biological activity of coffee proanthocyanidins. Journal of the Science of Food and Agriculture, 1998, 77, 368-372.	3.5	46
102	QSARs for the effect of benzaldehydes on foodborne bacteria and the role of sulfhydryl groups as targets of their antibacterial activity. Journal of Applied Microbiology, 1998, 84, 207-212.	3.1	31
103	Contribution of Caffeine and Flavanols in the Induction of Hepatic Phase II Activities by Green Tea. Food and Chemical Toxicology, 1998, 36, 617-621.	3.6	62
104	Contribution of theafulvins to the antimutagenicity of black tea: their mechanism of action. Mutagenesis, 1998, 13, 631-636.	2.6	41
105	Effect of pH on Astringency in Model Solutions and Wines. Journal of Agricultural and Food Chemistry, 1997, 45, 2211-2216.	5.2	72
106	Red Wine and Model Wine Astringency as Affected by Malic and Lactic Acid. Journal of Food Science, 1997, 62, 416-420.	3.1	47
107	EVALUATION OF BITTERNESS AND ASTRINGENCY OF (+)-CATECHIN AND (-)-EPICATECHIN IN RED WINE AND IN MODEL SOLUTION. Journal of Sensory Studies, 1997, 12, 25-37.	1.6	103
108	A polyphenolic pigment from black tea. Phytochemistry, 1997, 46, 1397-1402.	2.9	67

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109	The Stability of Theaflavins During HPLC Analysis of a Decaffeinated Aqueous Tea Extract. Journal of the Science of Food and Agriculture, 1997, 74, 536-540.	3.5	11
110	Fractionation of green tea extracts: correlation of antimutagenic effect with flavanol content. Journal of the Science of Food and Agriculture, 1997, 75, 453-462.	3.5	20
111	A comparison of quantitative structure-activity relationships for the effect of benzoic and cinnamic acids on Listeria monocytogenes using multiple linear regression, artificial neural network and fuzzy systems. Journal of Applied Microbiology, 1997, 82, 168-176.	3.1	26
112	Mutagenicity of white grape juice in the ames test. Food and Chemical Toxicology, 1996, 34, 559-562.	3.6	15
113	Contribution of phenols, quinones and reactive oxygen species to the mutagenicity of white grape juice in the ames test. Food and Chemical Toxicology, 1996, 34, 869-872.	3.6	17
114	Quantitative structure activity relationship for the effect of benzoic acids, cinnamic acids and benzaldehydes on Listeria monocytogenes. Journal of Applied Bacteriology, 1996, 80, 303-310.	1.1	84
115	A comparison of the antimutagenic potential of green, black and decaffeinated teas: contribution of flavanols to the antimutagenic effect. Mutagenesis, 1996, 11, 597-603.	2.6	41
116	The formation of thearubigin-like substances by in-vitro polyphenol oxidase-mediated fermentation of individual flavan-3-ols. Journal of the Science of Food and Agriculture, 1995, 67, 501-505.	3.5	25
117	Use of Porter's reagents for the characterisation of thearubigins and other non-proanthocyanidins. Journal of the Science of Food and Agriculture, 1995, 68, 33-38.	3.5	12
118	The analysis by HPLC of green, black and Pu'er teas produced in Yunnan. Journal of the Science of Food and Agriculture, 1995, 69, 535-540.	3.5	68
119	Caffeoyl-tyrosine and Angola II as characteristic markers for Angolan robusta coffees. Food Chemistry, 1995, 53, 309-313.	8.2	26
120	Induction of hepatic CYP1A2 by the oral administration of caffeine to rats: lack of association with the Ah locus. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 1995, 1272, 89-94.	3.8	42
121	Stimulation of rat hepatic UDP-glucuronosyl transferase activity following treatment with green tea. Food and Chemical Toxicology, 1995, 33, 27-30.	3.6	66
122	Selective induction of rat hepatic CYP1 and CYP4 proteins and of peroxisomal proliferation by green tea. Carcinogenesis, 1994, 15, 2575-2579.	2.8	71
123	Analysis of proanthocyanidins in coffee pulp. Journal of the Science of Food and Agriculture, 1994, 65, 157-162.	3.5	19
124	Marked antimutagenic potential of aqueous green tea extracts: mechanism of action. Mutagenesis, 1994, 9, 325-331.	2.6	74
125	Sensory astringency of 5-O-caffeoylquinic acid, tannic acid and grape-seed tannin by a time-intensity procedure. Journal of the Science of Food and Agriculture, 1993, 61, 57-64.	3.5	49
126	Tea cream formation: The contribution of black tea phenolic pigments determined by HPLC. Journal of the Science of Food and Agriculture, 1993, 63, 77-86.	3.5	54

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127	The role of (â˜)-epicatechin and polyphenol oxidase in the coupled oxidative breakdown of theaflavins. Journal of the Science of Food and Agriculture, 1993, 63, 435-438.	3.5	43
128	TetrahydroâEÃŸâEcarboline carboxylic acids in smoked foods. Food Additives and Contaminants, 1992, 9, 83-95.	2.0	15
129	The evaluation in the Ames test of the mutagenicity of tetrahydroâE‹i>Î²</i>âEcarbolineâE3âEcarboxylic acids from smoked foods. Food Additives and Contaminants, 1992, 9, 183-187.	2.0	2
130	Do saxitoxinâElike substances have a role in scombrotoxicosis?. Food Additives and Contaminants, 1992, 9, 657-667.	2.0	11
131	Caffeine and theobromine in green beans from Mascarocoffea. Phytochemistry, 1992, 31, 1271-1272.	2.9	18
132	The aetiology of scombrotoxicosis. International Journal of Food Science and Technology, 1992, 27, 721-724.	2.7	6
133	Comparison of radioimmunoassay and spectrophotometric analysis for the quantitation of hypoxanthine in fish muscle. Food Chemistry, 1991, 42, 1-17.	8.2	8
134	Phenols and caffeine in wet-processed coffee beans and coffee pulp. Food Chemistry, 1991, 40, 35-42.	8.2	65
135	Tannins in wet-processed coffee beans and coffee pulp. Food Chemistry, 1991, 40, 191-200.	8.2	30
136	Caffeine from green beans of Mascarocoffea. Phytochemistry, 1991, 30, 4039-4040.	2.9	18
137	Scombroid-Fish Poisoning. New England Journal of Medicine, 1991, 325, 515-517.	27.0	13
138	The importance of endogenous histamine relative to dietary histamine in the aetiology of scombrotoxicosis. Food Additives and Contaminants, 1991, 8, 531-542.	2.0	47
139	Is there a role for amines other than histamines in the aetiology of scombrotoxicosis?. Food Additives and Contaminants, 1991, 8, 641-651.	2.0	38
140	Black tea thearubiginsâE”their HPLC separation and preparation during in-vitro oxidation. Journal of the Science of Food and Agriculture, 1990, 50, 547-561.	3.5	55
141	Chlorogenic acids and purine alkaloids contents of MatÃ© (Ilex paraguariensis) leaf and beverage. Food Chemistry, 1990, 35, 13-21.	8.2	108
142	Reduced aflatoxin production by Aspergillus parasiticus after growth on a caffeine-containing medium. Letters in Applied Microbiology, 1990, 10, 205-207.	2.2	2
143	Studies with volunteers on the role of histamine in suspected scombrotoxicosis. Journal of the Science of Food and Agriculture, 1989, 47, 365-375.	3.5	57
144	Characterisation of caffeoylferuloylquinic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. Food Chemistry, 1989, 34, 81-88.	8.2	40

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145	Characterisation of chlorogenic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. Food Chemistry, 1989, 33, 115-123.	8.2	60
146	Chlorogenic acids and caffeine as possible taxonomic criteria in Coffea and Psilanthus. Phytochemistry, 1989, 28, 829-838.	2.9	73
147	Caffeoyltyrosine from green robusta coffee beans. Phytochemistry, 1989, 28, 1989-1990.	2.9	35
148	The chlorogenic acids content of green robusta coffee beans as a possible index of geographic origin. Food Chemistry, 1988, 29, 291-298.	8.2	49
149	Apparent molar volumes and tastes of molecules with more than one sapophore. Chemical Senses, 1987, 12, 397-409.	2.0	98
150	Points: Coffee, cholesterol, and colon cancer. BMJ: British Medical Journal, 1987, 294, 312-312.	2.3	0
151	The chlorogenic acids content of coffee substitutes. Food Chemistry, 1987, 24, 99-107.	8.2	21
152	Chlorogenic acidsâ€"Confounders of coffee-serum cholesterol relationships. Food Chemistry, 1987, 24, 77-80.	8.2	21
153	The influence of coffee bean maturity on the content of chlorogenic acids, caffeine and trigonelline. Food Chemistry, 1987, 26, 59-69.	8.2	67
154	Coffee bean dicaffeoylquinic acids. Phytochemistry, 1986, 25, 1767-1769.	2.9	51
155	Chlorogenic acidsâ€"Their complex nature and routine determination in coffee beans. Food Chemistry, 1979, 4, 63-71.	8.2	38
156	The measurement of feruloylquinic acids and caffeoylquinic acids in coffee beans. Development of the technique and its preliminary application to green coffee beans. Journal of the Science of Food and Agriculture, 1976, 27, 73-84.	3.5	96
157	The use of poly-n-vinylpyrrolidone as the adsorbent for the chromatographic separation of chlorogenic acids and other phenolic compounds. Journal of Chromatography A, 1974, 94, 261-266.	3.7	22
158	Specificity of acidic phloroglucinol reagents. Journal of Chromatography A, 1974, 94, 321-324.	3.7	56
159	Metaperiodateâ€"a new structure-specific locating reagent for phenolic compounds. Journal of Chromatography A, 1973, 86, 222-224.	3.7	12
160	Alkaloids. , 0, , 102-136.		15
161	Terpenes. , 0, , 47-101.		14
162	Secondary Metabolites in Fruits, Vegetables, Beverages and Other Plant-based Dietary Components. , 0, , 208-302.		73

#	Article	IF	Citations
163	Sulphur-Containing Compounds. , 0, , 25-46.		10
164	Absorption and Metabolism of Dietary Plant Secondary Metabolites. , 0, , 303-351.		49
165	Functions of the Human Intestinal Flora: The Use of Probiotics and Prebiotics. , 0, , 174-207.		1
166	Anthocyanins â€“ nature, occurrence and dietary burden. , 0, .		4