

# Andrew L Waterhouse

## List of Publications by Year in descending order

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140  
papers

11,961  
citations

36203

51  
h-index

27345

106  
g-index

150  
all docs

150  
docs citations

150  
times ranked

10555  
citing authors

#	ARTICLE	IF	CITATIONS
1	Principal Phenolic Phytochemicals in Selected California Wines and Their Antioxidant Activity in Inhibiting Oxidation of Human Low-Density Lipoproteins. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 890-894.	2.4	765
2	Inhibition of human LDL oxidation by resveratrol. <i>Lancet, The</i> , 1993, 341, 1103-1104.	6.3	732
3	HPLC-DAD-ESI/MS Analysis of Phenolic Compounds in Nectarines, Peaches, and Plums. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4748-4760.	2.4	594
4	Inhibition of In Vitro Human LDL Oxidation by Phenolic Antioxidants from Grapes and Wines. <i>Journal of the Science of Food and Agriculture</i> , 1996, 70, 55-61.	1.7	449
5	Wine Phenolics. <i>Annals of the New York Academy of Sciences</i> , 2002, 957, 21-36.	1.8	432
6	Resveratrol: Isomeric Molar Absorptivities and Stability. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1253-1257.	2.4	366
7	Walnut Polyphenolics Inhibit In Vitro Human Plasma and LDL Oxidation. <i>Journal of Nutrition</i> , 2001, 131, 2837-2842.	1.3	344
8	A Cyclic Voltammetry Method Suitable for Characterizing Antioxidant Properties of Wine and Wine Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1957-1965.	2.4	333
9	Changes in grape seed polyphenols during fruit ripening. <i>Phytochemistry</i> , 2000, 55, 77-85.	1.4	322
10	The calcium-Ryanodine receptor complex of skeletal and cardiac muscle. <i>Biochemical and Biophysical Research Communications</i> , 1985, 128, 449-456.	1.0	300
11	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes ( <i>Vitis vinifera</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1638-1643.	2.4	279
12	Cocoa and health: a decade of research. <i>British Journal of Nutrition</i> , 2008, 99, 1-11.	1.2	276
13	Phenolic Composition and Antioxidant Activity of Prunes and Prune Juice ( <i>Prunus domestica</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1247-1252.	2.4	260
14	Direct HPLC Analysis of cis- and trans-Resveratrol and Piceid Isomers in Spanish Red <i>Vitis vinifera</i> Wines. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 281-283.	2.4	259
15	Catechin Is Present as Metabolites in Human Plasma after Consumption of Red Wine. <i>Journal of Nutrition</i> , 1999, 129, 1662-1668.	1.3	255
16	(+)-Catechin in human plasma after ingestion of a single serving of reconstituted red wine. <i>American Journal of Clinical Nutrition</i> , 2000, 71, 103-108.	2.2	235
17	Fruit Hydroxycinnamic Acids Inhibit Human Low-Density Lipoprotein Oxidation in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1783-1787.	2.4	233
18	Urinary excretion of catechin metabolites by human subjects after red wine consumption. <i>British Journal of Nutrition</i> , 2002, 87, 31-37.	1.2	232

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19	The present and future of the international wine industry. <i>Nature</i> , 2002, 418, 696-699.	13.7	228
20	Inhibition of Oxidation of Human Low-Density Lipoproteins by Phenolic Substances in Different Essential Oils Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3801-3805.	2.4	206
21	Antioxidants in chocolate. <i>Lancet, The</i> , 1996, 348, 834.	6.3	184
22	A Method To Quantify Quinone Reaction Rates with Wine Relevant Nucleophiles: A Key to the Understanding of Oxidative Loss of Varietal Thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8484-8491.	2.4	145
23	Levels of <i>cis</i> - and <i>trans</i> -Resveratrol and Their Glucosides in White and Ros��Vitis vinifera Wines from Spain. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2124-2128.	2.4	140
24	The occurrence of piceid, a stilbene glucoside, in grape berries. <i>Phytochemistry</i> , 1994, 37, 571-573.	1.4	122
25	Controlling the Fenton Reaction in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1699-1707.	2.4	122
26	Gut Metabolites of Anthocyanins, Gallic Acid, 3-O-Methylgallic Acid, and 2,4,6-Trihydroxybenzaldehyde, Inhibit Cell Proliferation of Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5320-5327.	2.4	112
27	Identification of Cabernet Sauvignon Anthocyanin Gut Microflora Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9299-9304.	2.4	110
28	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. <i>Food and Function</i> , 2014, 5, 2298-2308.	2.1	109
29	Occurrence of resveratrol in selected California wines by a new HPLC method. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 521-523.	2.4	107
30	Oak Lactone Isomer Ratio Distinguishes between Wine Fermented in American and French Oak Barrels. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1971-1974.	2.4	105
31	Metabolites Are Key to Understanding Health Effects of Wine Polyphenolics. <i>Journal of Nutrition</i> , 2009, 139, 1824S-1831S.	1.3	104
32	Milk Does Not Affect the Bioavailability of Cocoa Powder Flavonoid in Healthy Human. <i>Annals of Nutrition and Metabolism</i> , 2007, 51, 493-498.	1.0	103
33	LC/ESI-MS Detection of Hydroxycinnamates in Human Plasma and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1747-1750.	2.4	98
34	Thiol-Quinone Adduct Formation in Myofibrillar Proteins Detected by LC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6900-6905.	2.4	95
35	Synergetic Activity of Catechin and Other Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4491-4494.	2.4	94
36	Identification of Free Radical Intermediates in Oxidized Wine Using Electron Paramagnetic Resonance Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4359-4365.	2.4	93

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37	The anthocyanin metabolites gallic acid, 3-O-methylgallic acid, and 2,4,6-trihydroxybenzaldehyde decrease human colon cancer cell viability by regulating pro-oncogenic signals. <i>Molecular Carcinogenesis</i> , 2014, 53, 432-439.	1.3	93
38	Cyanidin and delphinidin modulate inflammation and altered redox signaling improving insulin resistance in high fat-fed mice. <i>Redox Biology</i> , 2018, 18, 16-24.	3.9	93
39	Structural aspects of ryanodine action and selectivity. <i>Journal of Medicinal Chemistry</i> , 1987, 30, 710-716.	2.9	90
40	Analysis of (+)-catechin, (âˆ-)epicatechin and their 3-O- and 4-O-methylated analogs. <i>Biomedical Applications</i> , 1999, 726, 277-283.	1.7	90
41	Analysis of pigmented high-molecular-mass grape phenolics using ion-pair, normal-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2000, 866, 25-34.	1.8	83
42	Direct injection gas chromatographic mass spectrometric assay for trans-resveratrol. <i>Analytical Chemistry</i> , 1994, 66, 3959-3963.	3.2	81
43	Bioavailability of Intact Proanthocyanidins in the Rat Colon after Ingestion of Grape Seed Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 121-127.	2.4	77
44	Exogenous Abscisic Acid Promotes Anthocyanin Biosynthesis and Increased Expression of Flavonoid Synthesis Genes in <i>Vitis vinifera</i> L— <i>Vitis labrusca</i> Table Grapes in a Subtropical Region. <i>Frontiers in Plant Science</i> , 2018, 9, 323.	1.7	68
45	4-Methylcatechol Inhibits Protein Oxidation in Meat but Not Disulfide Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10329-10335.	2.4	67
46	Measuring protection of aromatic wine thiols from oxidation by competitive reactions vs wine preservatives with ortho-quinones. <i>Food Chemistry</i> , 2014, 163, 61-67.	4.2	65
47	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. <i>Analytica Chimica Acta</i> , 2008, 626, 104-110.	2.6	61
48	Anthocyanins inhibit tumor necrosis alpha-induced loss of Caco-2 cell barrier integrity. <i>Food and Function</i> , 2017, 8, 2915-2923.	2.1	60
49	Inhibition of vascular smooth muscle cell proliferation with red wine and red wine polyphenols. <i>Journal of Vascular Surgery</i> , 2002, 35, 1226-1232.	0.6	58
50	Oxidation of Glycerol in the Presence of Hydrogen Peroxide and Iron in Model Solutions and Wine. Potential Effects on Wine Color. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4668-4673.	2.4	58
51	Transition metal catalysis in allene formation from Grignard reagents and propargyl chlorides. <i>Journal of Organic Chemistry</i> , 1978, 43, 1385-1388.	1.7	54
52	Untargeted Profiling of Tracer-Derived Metabolites Using Stable Isotopic Labeling and Fast Polarity-Switching LC-ESI-HRMS. <i>Analytical Chemistry</i> , 2014, 86, 11533-11537.	3.2	52
53	Sulfur Dioxide and Glutathione Alter the Outcome of Microoxygenation. <i>American Journal of Enology and Viticulture</i> , 2015, 66, 411-423.	0.9	48
54	[11] Reversed-phase high-performance liquid chromatography methods for analysis of wine polyphenols. <i>Methods in Enzymology</i> , 1999, , 113-121.	0.4	46

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55	Reaction of propargyl halides with Grignard reagents. Iron trichloride catalysis in allene formation. <i>Journal of Organic Chemistry</i> , 1976, 41, 3496-3496.	1.7	45
56	9, 21-Didehydroryanodine: a new principal toxic constituent of the botanical insecticide Ryania. <i>Journal of the Chemical Society Chemical Communications</i> , 1984, , 1265.	2.0	41
57	A Simple Method To Separate Red Wine Nonpolymeric and Polymeric Phenols by Solid-Phase Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2839-2844.	2.4	41
58	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2012, 47, 154-160.	2.5	41
59	A rapid, one step preparation for measuring selected free plus SO <sub>2</sub> -bound wine carbonyls by HPLC-DAD/MS. <i>Talanta</i> , 2015, 134, 596-602.	2.9	41
60	Cantharidin poisoning associated with specific binding site in liver. <i>Biochemical and Biophysical Research Communications</i> , 1987, 149, 79-85.	1.0	40
61	Proton and carbon chemical-shift assignments for 6-kestose and neokestose from two-dimensional n.m.r. measurements. <i>Carbohydrate Research</i> , 1991, 217, 43-49.	1.1	37
62	<sup>1</sup> H NMR: A Novel Approach To Determining the Thermodynamic Properties of Acetaldehyde Condensation Reactions with Glycerol, (+)-Catechin, and Glutathione in Model Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6869-6878.	2.4	37
63	Proton and carbon chemical-shift assignments for 1-kestose, from two-dimensional n.m.r.-spectral measurements. <i>Carbohydrate Research</i> , 1990, 199, 11-17.	1.1	34
64	Condensed Tannin Reacts with SO <sub>2</sub> during Wine Aging, Yielding Flavan-3-ol Sulfonates. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9259-9268.	2.4	34
65	The PI3K/Akt pathway is involved in procyanidin-mediated suppression of human colorectal cancer cell growth. <i>Molecular Carcinogenesis</i> , 2016, 55, 2196-2209.	1.3	33
66	Allene formation in reactions of propargyl chlorides with dialkylcuprates and alkylallenylcuprates. <i>Journal of Organic Chemistry</i> , 1978, 43, 1389-1394.	1.7	30
67	Flavanols react preferentially with quinones through an electron transfer reaction, stimulating rather than preventing wine browning. <i>Analytica Chimica Acta</i> , 2018, 1039, 162-171.	2.6	30
68	Novel Antioxidant Reactions of Cinnamates in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6221-6226.	2.4	29
69	Influence of closure, phenolic levels and microoxygenation on Cabernet Sauvignon wine composition after 5 years' bottle storage. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 36-43.	1.7	29
70	Acetaldehyde reactions during wine bottle storage. <i>Food Chemistry</i> , 2019, 290, 208-215.	4.2	28
71	Conformational analysis of 1-kestose by molecular mechanics and by n.m.r. spectroscopy. <i>Carbohydrate Research</i> , 1991, 217, 29-42.	1.1	27
72	Adsorption and biotransformation of anthocyanin glucosides and quercetin glycosides by <i>Oenococcus oeni</i> and <i>Lactobacillus plantarum</i> in model wine solution. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2110-2120.	1.7	27

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73	Effect of Metal Chelators on the Oxidative Stability of Model Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9480-9487.	2.4	26
74	Conformational analysis of inulobiose by molecular mechanics. <i>Carbohydrate Research</i> , 1990, 207, 221-235.	1.1	25
75	A quarter century of wine pigment discovery. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5093-5101.	1.7	25
76	Oak barrel tannin and toasting temperature: Effects on red wine condensed tannin chemistry. <i>LWT - Food Science and Technology</i> , 2018, 91, 330-338.	2.5	24
77	Tracing phenolic biosynthesis in <i>Vitis vinifera</i> via in situ C-13 labeling and liquid chromatography-diode-array detector-mass spectrometer/mass spectrometer detection. <i>Analytica Chimica Acta</i> , 2012, 747, 51-57.	2.6	23
78	Direct Analysis of Free and Sulfite-Bound Carbonyl Compounds in Wine by Two-Dimensional Quantitative Proton and Carbon Nuclear Magnetic Resonance Spectroscopy. <i>Analytical Chemistry</i> , 2015, 87, 10799-10806.	3.2	23
79	Tracing flavonoid degradation in grapes by MS filtering with stable isotopes. <i>Food Chemistry</i> , 2015, 166, 448-455.	4.2	23
80	Use of metabolomics and lipidomics to evaluate the hypocholesterolemic effect of Proanthocyanidins from grape seed in a pig model. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2219-2227.	1.5	22
81	Red Wine Dryness Perception Related to Physicochemistry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2964-2972.	2.4	22
82	Proton and carbon NMR chemical-shift assignments for [ $^{12}\text{-d-Fruf-(2 \hat{\alpha}' 1)}$ ] $^3\text{-(2 \hat{\alpha}' 1)-\hat{1}\pm\text{-d-Glcp}$ (nystose) and [ $^{12}\text{-d-Fruf-(2 \hat{\alpha}' 1)}$ ] $^4\text{-(2 \hat{\alpha}' 1)-\hat{1}\pm\text{-d-Glcp}$ (1,1,1-kestopentaose) from two-dimensional NMR spectral measurements. <i>Carbohydrate Research</i> , 1993, 245, 11-19.	1.1	21
83	Levels of Phenolics in California Varietal Wines. <i>ACS Symposium Series</i> , 1997, , 12-23.	0.5	21
84	GC-MS determination of catechin and epicatechin levels in human plasma. <i>Journal of High Resolution Chromatography</i> , 1997, 20, 621-623.	2.0	21
85	Glyceraldehyde Bridging between Flavanols and Malvidin-3-glucoside in Model Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9105-9111.	2.4	21
86	Conformational analysis of levanbiose by molecular mechanics. <i>Carbohydrate Research</i> , 1992, 232, 1-15.	1.1	20
87	Effects of initial oxygenation on chemical and aromatic composition of wine in mixed starters of <i>Hanseniaspora vineae</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2020, 90, 103460.	2.1	19
88	Do Inulin Oligomers Adopt a Regular Helical Form in Solution?. <i>Journal of Carbohydrate Chemistry</i> , 1994, 13, 859-872.	0.4	18
89	Ryanoid insecticides: structural examination by fully coupled two-dimensional $^1\text{H}\hat{\alpha}\text{-}^{13}\text{C}$ shift correlation nuclear magnetic resonance spectroscopy. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1985, , 1011-1016.	0.9	17
90	Conformational analysis via vicinal carbon-hydrogen coupling. <i>Magnetic Resonance in Chemistry</i> , 1989, 27, 37-43.	1.1	17

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91	Vanadium levels in French and Californian wines: Influence on vanadium dietary intake. <i>Food Additives and Contaminants</i> , 1998, 15, 585-591.	2.0	17
92	Enzymatic Synthesis of [ <sup>3</sup> H-O-Methyl-3H]malvidin-3-glucoside from Petunidin-3-glucoside. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2429-2431.	2.4	17
93	Rapid analysis of heterocyclic acetals in wine by stable isotope dilution gas chromatography-mass spectrometry. <i>Tetrahedron</i> , 2015, 71, 3032-3038.	1.0	17
94	Tracing oxidation reaction pathways in wine using <sup>13</sup> C isotopolog patterns and a putative compound database. <i>Analytica Chimica Acta</i> , 2019, 1054, 74-83.	2.6	17
95	Synthesis and tritium labeling of the food mutagens IQ and methyl-IQ. <i>Journal of Labelled Compounds and Radiopharmaceuticals</i> , 1985, 22, 201-216.	0.5	16
96	Wine Phenolics and Targets of Chronic Disease. <i>ACS Symposium Series</i> , 1997, , 196-214.	0.5	16
97	Clarification of the mechanism of the reaction of terminal propargylic chlorides with alkyl Grignard reagents. <i>Journal of Organic Chemistry</i> , 1978, 43, 1382-1384.	1.7	15
98	Artifactual Signal Splitting in the Capillary Electrophoresis Analysis of Organic Acids in Wine. <i>Analytical Letters</i> , 1997, 30, 1753-1759.	1.0	15
99	Differential Effects of Small and Large Molecular Weight Wine Phytochemicals on Endothelial Cell Eicosanoid Release. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1900-1905.	2.4	15
100	The Health Effects of Tea and Tea Components: Opportunities for Standardizing Research Methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2001, 41, 387-412.	5.4	15
101	Isolation of bacteria and fungi from TNT-contaminated composts and preparation of <sup>14</sup> C-ring labeled TNT. <i>International Biodeterioration and Biodegradation</i> , 1995, 35, 421-430.	1.9	14
102	Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. <i>Food Research International</i> , 2018, 108, 505-515.	2.9	14
103	[ <sup>16</sup> ] Resveratrol and piceid in wine. <i>Methods in Enzymology</i> , 1999, 299, 184-190.	0.4	13
104	Yeast alter microoxygenation of wine: oxygen consumption and aldehyde production. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3847-3854.	1.7	13
105	Friction forces of saliva and red wine on hydrophobic and hydrophilic surfaces. <i>Food Research International</i> , 2019, 116, 1041-1046.	2.9	13
106	Yeasts Induce Acetaldehyde Production in Wine Micro-oxygenation Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15216-15227.	2.4	12
107	Oxygen exposure during red wine fermentation modifies tannin reactivity with poly-L-proline. <i>Food Chemistry</i> , 2019, 297, 124923.	4.2	11
108	Tracing Phenolic Metabolism in <i>Vitis vinifera</i> Berries with <sup>13</sup> C <sub>6</sub> -Phenylalanine: Implication of an Unidentified Intermediate Reservoir. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2321-2326.	2.4	10

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109	Cabernet Sauvignon Aging Stability Altered by Microoxygenation. <i>American Journal of Enology and Viticulture</i> , 2019, 70, 323-331.	0.9	10
110	Determination of Molecular and "Truly" Free Sulfur Dioxide in Wine: A Comparison of Headspace and Conventional Methods. <i>American Journal of Enology and Viticulture</i> , 2020, 71, 222-230.	0.9	10
111	"Resveratrol metabolites in urine as biomarker of wine intake in free-living subjects: The PREDIMED Study". <i>Free Radical Biology and Medicine</i> , 2009, 46, 1561.	1.3	9
112	A Production-Accessible Method: Spectrophotometric Iron Speciation in Wine Using Ferrozine and Ethylenediaminetetraacetic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 680-687.	2.4	9
113	Inhibition of In Vitro Human LDL Oxidation by Phenolic Antioxidants from Grapes and Wines. , 1996, 70, 55.		9
114	Redox Cycling of Iron: Effects of Chemical Composition on Reaction Rates with Phenols and Oxygen in Model Wine. <i>American Journal of Enology and Viticulture</i> , 0, , ajev.2021.20024-OA.	0.9	8
115	Conformational analysis of $\beta$ -D-fructofuranosyl-(2 $\rightarrow$ 6)- $\beta$ -D-glucopyranoside by molecular mechanics (MM2) calculations. <i>Carbohydrate Research</i> , 1992, 235, 1-13.	1.1	7
116	Reduction of catechin, rutin, and quercetin levels by interaction with food-related microorganisms in a resting state. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2105-2112.	1.7	7
117	Combinatorics of proanthocyanidins in wine. <i>Analyst, The</i> , 2019, 144, 4395-4399.	1.7	7
118	Anthocyanin Addition Alters Tannin Extraction from Grape Skins in Model Solutions via Chemical Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7687-7697.	2.4	7
119	Quinone Reactions in Wine Oxidation. <i>ACS Symposium Series</i> , 2015, , 291-301.	0.5	6
120	Comments on Moderate Alcohol Consumption and Mortality. <i>Journal of Studies on Alcohol and Drugs</i> , 2016, 77, 834-836.	0.6	6
121	Can Chemical Analysis Predict Wine Aging Capacity?. <i>Foods</i> , 2021, 10, 654.	1.9	6
122	An Assay To Estimate Tannins Added to Postmortem Turkey Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6640-6644.	2.4	5
123	Oak barrel tannin and toasting temperature: Effects on red wine anthocyanin chemistry. <i>LWT - Food Science and Technology</i> , 2018, 98, 444-450.	2.5	5
124	Resveratrol and Piceid Levels in Wine Production and in Finished Wines. <i>ACS Symposium Series</i> , 1997, , 56-68.	0.5	4
125	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. <i>Food Research International</i> , 2021, 145, 110390.	2.9	4
126	A novel method combining stable isotopic labeling and high-resolution mass spectrometry to trace the quinone reaction products in wines. <i>Food Chemistry</i> , 2022, 383, 132448.	4.2	4



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127	In focus: Antioxidants: mirage or evolving etymology?. Journal of the Science of Food and Agriculture, 2006, 86, 1987-1988.	1.7	3
128	Effects of Small-Scale Fining on the Phenolic Composition and Antioxidant Activity of Merlot Wine. ACS Symposium Series, 1998, , 142-155.	0.5	2
129	Consumer Labels can Convey Polyphenolic Content: Implications for Public Health. Clinical and Developmental Immunology, 2005, 12, 43-46.	3.3	2
130	In Focus: Polyphenolics: diverse sources and effects implicate diet. Journal of the Science of Food and Agriculture, 2006, 86, 2243-2244.	1.7	2
131	Wine Oxidation: Recent Revelations, Observations, and Predictions. ACS Symposium Series, 2012, , 159-166.	0.5	2
132	Omics Forecasting: Predictive Calculations Permit the Rapid Interpretation of High-Resolution Mass Spectral Data from Complex Mixtures. Journal of Agricultural and Food Chemistry, 2019, 67, 13318-13326.	2.4	2
133	The Fate of Malvidin-3-glucoside in New Wine. ACS Symposium Series, 2004, , 217-231.	0.5	1
134	Short History of Red Wine Color. ACS Symposium Series, 2004, , 1-6.	0.5	1
135	In focus: Polyphenolics: anti-inflammatory metabolites underlie health benefits. Journal of the Science of Food and Agriculture, 2006, 86, 2485-2486.	1.7	1
136	Identification and Cancer Therapeutic Properties of Microfloral Anthocyanin Metabolites. Journal of Wine Research, 2011, 22, 171-174.	0.9	1
137	Acid complexation of iron controls the fate of hydrogen peroxide in model wine. Food Chemistry, 2022, 377, 131910.	4.2	1
138	Renewal and Growth at JSFA in 2014. Journal of the Science of Food and Agriculture, 2014, 94, 1-1.	1.7	0
139	Having impact. Journal of the Science of Food and Agriculture, 2015, 95, 1-1.	1.7	0
140	Normalâ€phase chromatographic separation of pigmented wine tannin by nanoâ€HPLC quadrupole timeâ€ofâ€flight tandem mass spectrometry and identification of candidate molecular features. Journal of the Science of Food and Agriculture, 2021, 101, 4699-4704.	1.7	0