

Robert D Hall

List of Publications by Year in descending order

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142
papers

13,502
citations

31976

53
h-index

22832

112
g-index

163
all docs

163
docs citations

163
times ranked

14585
citing authors

#	ARTICLE	IF	CITATIONS
1	Analyses of metabolic activity in peanuts under hermetic storage at different relative humidity levels. <i>Food Chemistry</i> , 2022, 373, 131020.	8.2	16
2	Coffee berry and green bean chemistry – Opportunities for improving cup quality and crop circularity. <i>Food Research International</i> , 2022, 151, 110825.	6.2	27
3	High-throughput plant phenotyping: a role for metabolomics?. <i>Trends in Plant Science</i> , 2022, 27, 549-563.	8.8	44
4	Towards superior plant-based foods using metabolomics. <i>Current Opinion in Biotechnology</i> , 2021, 70, 23-28.	6.6	35
5	Maltodextrin improves physical properties and volatile compound retention of spray-dried asparagus concentrate. <i>LWT - Food Science and Technology</i> , 2021, 142, 111058.	5.2	25
6	Stir bar sorptive extraction of aroma compounds in soy sauce: Revealing the chemical diversity. <i>Food Research International</i> , 2021, 144, 110348.	6.2	8
7	Natural diversity in health related phytochemicals in Turkish tomatoes. <i>Journal of Berry Research</i> , 2021, 11, 279-299.	1.4	2
8	Mass spectrometry-based metabolomics: a guide for annotation, quantification and best reporting practices. <i>Nature Methods</i> , 2021, 18, 747-756.	19.0	403
9	Systematic selection of competing metabolomics methods in a metabolite-sensory relationship study. <i>Metabolomics</i> , 2021, 17, 77.	3.0	3
10	The effect of partial replacement of maltodextrin with vegetable fibres in spray-dried white asparagus powder on its physical and aroma properties. <i>Food Chemistry</i> , 2021, 356, 129567.	8.2	12
11	Metabolomics Reveals Heterogeneity in the Chemical Composition of Green and White Spears of Asparagus (<i>A. officinalis</i>). <i>Metabolites</i> , 2021, 11, 708.	2.9	12
12	Green and White Asparagus (<i>Asparagus officinalis</i>): A Source of Developmental, Chemical and Urinary Intrigue. <i>Metabolites</i> , 2020, 10, 17.	2.9	54
13	Metabolomics should be deployed in the identification and characterization of gene-edited crops. <i>Plant Journal</i> , 2020, 102, 897-902.	5.7	30
14	Identification of Bioactive Phytochemicals in Mulberries. <i>Metabolites</i> , 2020, 10, 7.	2.9	30
15	Chemical and Sensory Characteristics of Soy Sauce: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11612-11630.	5.2	104
16	Variation in secondary metabolites in a unique set of tomato accessions collected in Turkey. <i>Food Chemistry</i> , 2020, 317, 126406.	8.2	15
17	Comparative Metabolomics and Molecular Phylogenetics of Melon (<i>Cucumis melo</i> , Cucurbitaceae) Biodiversity. <i>Metabolites</i> , 2020, 10, 121.	2.9	35
18	Comparison of volatile trapping techniques for the comprehensive analysis of food flavourings by Gas Chromatography-Mass Spectrometry. <i>Journal of Chromatography A</i> , 2020, 1624, 461191.	3.7	35

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19	The Effect of Calcium Buffering and Calcium Sensor Type on the Sensitivity of an Array-Based Bitter Receptor Screening Assay. <i>Chemical Senses</i> , 2019, 44, 497-505.	2.0	0
20	The Metabolomics Society's Current State of the Membership and Future Directions. <i>Metabolites</i> , 2019, 9, 89.	2.9	2
21	Mass spectrometry-based metabolomics of volatiles as a new tool for understanding aroma and flavour chemistry in processed food products. <i>Metabolomics</i> , 2019, 15, 41.	3.0	125
22	Metabolic responses of <i>Eucalyptus</i> species to different temperature regimes. <i>Journal of Integrative Plant Biology</i> , 2018, 60, 397-411.	8.5	34
23	Effect of dietary fiber (inulin) addition on phenolics and in vitro bioaccessibility of tomato sauce. <i>Food Research International</i> , 2018, 106, 129-135.	6.2	52
24	Transcription Factor-Mediated Control of Anthocyanin Biosynthesis in Vegetative Tissues. <i>Plant Physiology</i> , 2018, 176, 1862-1878.	4.8	41
25	Laser Ablation Electrospray Ionization-Mass Spectrometry Imaging (LAESI-MS) for Spatially Resolved Plant Metabolomics. <i>Methods in Molecular Biology</i> , 2018, 1778, 253-267.	0.9	10
26	Engineering de novo anthocyanin production in <i>Saccharomyces cerevisiae</i> . <i>Microbial Cell Factories</i> , 2018, 17, 103.	4.0	58
27	Calcium Imaging of GPCR Activation Using Arrays of Reverse Transfected HEK293 Cells in a Microfluidic System. <i>Sensors</i> , 2018, 18, 602.	3.8	2
28	Automated assembly of species metabolomes through data submission into a public repository. <i>GigaScience</i> , 2017, 6, 1-4.	6.4	9
29	Industrial processing versus home processing of tomato sauce: Effects on phenolics, flavonoids and in vitro bioaccessibility of antioxidants. <i>Food Chemistry</i> , 2017, 220, 51-58.	8.2	66
30	Processing black mulberry into jam: effects on antioxidant potential and in vitro bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3106-3113.	3.5	43
31	A Multidisciplinary Phenotyping and Genotyping Analysis of a Mapping Population Enables Quality to Be Combined with Yield in Rice. <i>Frontiers in Molecular Biosciences</i> , 2017, 4, 32.	3.5	8
32	The Time Is Right to Focus on Model Organism Metabolomes. <i>Metabolites</i> , 2016, 6, 8.	2.9	63
33	Metabolomics meets functional assays: coupling LC-MS and microfluidic cell-based receptor-ligand analyses. <i>Metabolomics</i> , 2016, 12, 115.	3.0	6
34	<i>Arabidopsis</i> myrosinases link the glucosinolate-myrosinase system and the cuticle. <i>Scientific Reports</i> , 2016, 6, 38990.	3.3	16
35	Multi-platform metabolomics analyses of a broad collection of fragrant and non-fragrant rice varieties reveals the high complexity of grain quality characteristics. <i>Metabolomics</i> , 2016, 12, 38.	3.0	28
36	Improved batch correction in untargeted MS-based metabolomics. <i>Metabolomics</i> , 2016, 12, 88.	3.0	167

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37	A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, S110-S129.	10.3	167
38	Parameter estimation in tree graph metabolic networks. <i>PeerJ</i> , 2016, 4, e2417.	2.0	0
39	Spatially Resolved Plant Metabolomics: Some Potentials and Limitations of Laser-Ablation Electrospray Ionization Mass Spectrometry Metabolite Imaging. <i>Plant Physiology</i> , 2015, 169, 1424-1435.	4.8	50
40	The effects of juice processing on black mulberry antioxidants. <i>Food Chemistry</i> , 2015, 186, 277-284.	8.2	60
41	Delving deeper into technological innovations to understand differences in rice quality. <i>Rice</i> , 2015, 8, 43.	4.0	30
42	Comprehensive metabolomics to evaluate the impact of industrial processing on the phytochemical composition of vegetable purees. <i>Food Chemistry</i> , 2015, 168, 348-355.	8.2	60
43	Diversity of Global Rice Markets and the Science Required for Consumer-Targeted Rice Breeding. <i>PLoS ONE</i> , 2014, 9, e85106.	2.5	229
44	Control of anthocyanin and non-flavonoid compounds by anthocyanin-regulating MYB and bHLH transcription factors in <i>Nicotiana benthamiana</i> leaves. <i>Frontiers in Plant Science</i> , 2014, 5, 519.	3.6	38
45	Polycistronic expression of a β -carotene biosynthetic pathway in <i>Saccharomyces cerevisiae</i> coupled to β -ionone production. <i>Journal of Biotechnology</i> , 2014, 192, 383-392.	3.8	110
46	Evidence for a hydrogen-sink mechanism of (+)catechin-mediated emission reduction of the ruminant greenhouse gas methane. <i>Metabolomics</i> , 2014, 10, 179-189.	3.0	45
47	Metabolomics reveals organ-specific metabolic rearrangements during early tomato seedling development. <i>Metabolomics</i> , 2014, 10, 958-974.	3.0	32
48	Metabolite identification: are you sure? And how do your peers gauge your confidence?. <i>Metabolomics</i> , 2014, 10, 350-353.	3.0	205
49	Metabolomics in melon: A new opportunity for aroma analysis. <i>Phytochemistry</i> , 2014, 99, 61-72.	2.9	66
50	An O-methyltransferase modifies accumulation of methylated anthocyanins in seedlings of tomato. <i>Plant Journal</i> , 2014, 80, 695-708.	5.7	37
51	Metabolomics continues to flourish: highlights from the 2014 Metabolomics Society Conference. <i>Metabolomics</i> , 2014, 10, 772-774.	3.0	1
52	2014 Honorary fellows of the Metabolomics Society. <i>Metabolomics</i> , 2014, 10, 537-538.	3.0	0
53	Plant metabolomics is not ripe for environmental risk assessment. <i>Trends in Biotechnology</i> , 2014, 32, 391-392.	9.3	16
54	Investigating the Transport Dynamics of Anthocyanins from Unprocessed Fruit and Processed Fruit Juice from Sour Cherry (<i>Prunus cerasus</i> L.) across Intestinal Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11434-11441.	5.2	36

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55	Metabolomic and elemental profiling of melon fruit quality as affected by genotype and environment. <i>Metabolomics</i> , 2013, 9, 57-77.	3.0	74
56	Metabolomics across the globe. <i>Metabolomics</i> , 2013, 9, 258-264.	3.0	8
57	The Impact of the Product Generation Life Cycle on Knowledge Valorization at the Public Private Research Partnership, the Centre for BioSystems Genomics. <i>Njas - Wageningen Journal of Life Sciences</i> , 2013, 67, 1-10.	7.7	5
58	Changes in polyphenol content during production of grape juice concentrate. <i>Food Chemistry</i> , 2013, 139, 521-526.	8.2	71
59	Industrial processing effects on phenolic compounds in sour cherry (<i>Prunus cerasus</i> L.) fruit. <i>Food Research International</i> , 2013, 53, 218-225.	6.2	51
60	Changes in sour cherry (<i>Prunus cerasus</i> L.) antioxidants during nectar processing and in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2013, 5, 1402-1413.	3.4	56
61	NON-SMOKY GLYCOSYLTRANSFERASE1 Prevents the Release of Smoky Aroma from Tomato Fruit. <i>Plant Cell</i> , 2013, 25, 3067-3078.	6.6	108
62	The Flavonoid Pathway in Tomato Seedlings: Transcript Abundance and the Modeling of Metabolite Dynamics. <i>PLoS ONE</i> , 2013, 8, e68960.	2.5	12
63	Correlation of Rutin Accumulation with 3-O-Glucosyl Transferase and Phenylalanine Ammonia-lyase Activities During the Ripening of Tomato Fruit. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 371-376.	3.2	6
64	A genomics and multi-platform metabolomics approach to identify new traits of rice quality in traditional and improved varieties. <i>Metabolomics</i> , 2012, 8, 771-783.	3.0	43
65	De novo production of the flavonoid naringenin in engineered <i>Saccharomyces cerevisiae</i> . <i>Microbial Cell Factories</i> , 2012, 11, 155.	4.0	302
66	The potential of rice to offer solutions for malnutrition and chronic diseases. <i>Rice</i> , 2012, 5, 16.	4.0	54
67	MSClust: a tool for unsupervised mass spectra extraction of chromatography-mass spectrometry ion-wise aligned data. <i>Metabolomics</i> , 2012, 8, 714-718.	3.0	193
68	New web forum for Metabolomics Society's interest groups. <i>Metabolomics</i> , 2012, 8, 367-367.	3.0	0
69	Plant Metabolomics and Its Potential for Systems Biology Research. <i>Methods in Enzymology</i> , 2011, 500, 299-336.	1.0	78
70	High-Performance Liquid Chromatography-Mass Spectrometry Analysis of Plant Metabolites in Brassicaceae. <i>Methods in Molecular Biology</i> , 2011, 860, 111-128.	0.9	17
71	Procyanidins in fruit from Sour cherry (<i>Prunus cerasus</i>) differ strongly in chainlength from those in Laurel cherry (<i>Prunus lauracerasus</i>) and Cornelian cherry (<i>Cornus mas</i>). <i>Journal of Berry Research</i> , 2011, 1, 137-146.	1.4	34
72	Extensive metabolic cross-talk in melon fruit revealed by spatial and developmental combinatorial metabolomics. <i>New Phytologist</i> , 2011, 190, 683-696.	7.3	111

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73	Metabolomics and the move towards biology. <i>Metabolomics</i> , 2011, 7, 454-456.	3.0	4
74	Use of New Generation Single Nucleotide Polymorphism Genotyping for Rapid Development of Near-Isogenic Lines in Rice. <i>Crop Science</i> , 2011, 51, 2067-2073.	1.8	10
75	Practical Applications of Metabolomics in Plant Biology. <i>Methods in Molecular Biology</i> , 2011, 860, 1-10.	0.9	10
76	Solid Phase Micro-Extraction GC-MS Analysis of Natural Volatile Components in Melon and Rice. <i>Methods in Molecular Biology</i> , 2011, 860, 85-99.	0.9	15
77	Metabolic Pathway Inference from Time Series Data: A Non Iterative Approach. <i>Lecture Notes in Computer Science</i> , 2011, , 97-108.	1.3	3
78	The Effect of Industrial Food Processing on Potentially Health-Beneficial Tomato Antioxidants. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 919-930.	10.3	96
79	Plant molecular stress responses face climate change. <i>Trends in Plant Science</i> , 2010, 15, 664-674.	8.8	832
80	Characterization of Rhamnosidases from <i>Lactobacillus plantarum</i> and <i>Lactobacillus acidophilus</i> . <i>Applied and Environmental Microbiology</i> , 2009, 75, 3447-3454.	3.1	81
81	A Role for Differential Glycoconjugation in the Emission of Phenylpropanoid Volatiles from Tomato Fruit Discovered Using a Metabolic Data Fusion Approach. <i>Plant Physiology</i> , 2009, 152, 55-70.	4.8	86
82	Automated procedure for candidate compound selection in GC-MS metabolomics based on prediction of Kovats retention index. <i>Bioinformatics</i> , 2009, 25, 787-794.	4.1	37
83	Not just a grain of rice: the quest for quality. <i>Trends in Plant Science</i> , 2009, 14, 133-139.	8.8	643
84	Plant metabolomics and its potential application for human nutrition. <i>Physiologia Plantarum</i> , 2008, 132, 162-175.	5.2	169
85	Accurate mass error correction in liquid chromatography time-of-flight mass spectrometry based metabolomics. <i>Metabolomics</i> , 2008, 4, 171-182.	3.0	37
86	Enrichment of tomato fruit with health-promoting anthocyanins by expression of select transcription factors. <i>Nature Biotechnology</i> , 2008, 26, 1301-1308.	17.5	1,030
87	Changes in Antioxidant and Metabolite Profiles during Production of Tomato Paste. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 964-973.	5.2	287
88	Metabolism of carotenoids and apocarotenoids during ripening of raspberry fruit. <i>BioFactors</i> , 2008, 34, 57-66.	5.4	22
89	Sucrose prevents up-regulation of senescence-associated genes in carnation petals. <i>Journal of Experimental Botany</i> , 2007, 58, 2873-2885.	4.8	120
90	Tissue specialization at the metabolite level is perceived during the development of tomato fruit. <i>Journal of Experimental Botany</i> , 2007, 58, 4131-4146.	4.8	189

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91	Untargeted large-scale plant metabolomics using liquid chromatography coupled to mass spectrometry. <i>Nature Protocols</i> , 2007, 2, 778-791.	12.0	803
92	Microbial production of natural raspberry ketone. <i>Biotechnology Journal</i> , 2007, 2, 1270-1279.	3.5	81
93	Metabolic engineering of flavonoids in tomato (<i>Solanum lycopersicum</i>): the potential for metabolomics. <i>Metabolomics</i> , 2007, 3, 399-412.	3.0	176
94	Metabolomic Profiling of Natural Volatiles. <i>Methods in Molecular Biology</i> , 2007, 358, 39-53.	0.9	14
95	Plant Metabolomics Strategies Based upon Quadrupole Time of Flight Mass Spectrometry (QTOF-MS). , 2006, , 33-48.		16
96	Production of Resveratrol in Recombinant Microorganisms. <i>Applied and Environmental Microbiology</i> , 2006, 72, 5670-5672.	3.1	180
97	Transgenic Flavonoid Tomato Intake Reduces C-Reactive Protein in Human C-Reactive Protein Transgenic Mice More Than Wild-Type Tomato. <i>Journal of Nutrition</i> , 2006, 136, 2331-2337.	2.9	58
98	Alignment and statistical difference analysis of complex peptide data sets generated by multidimensional LC-MS. <i>Proteomics</i> , 2006, 6, 641-653.	2.2	81
99	The genetics of plant metabolism. <i>Nature Genetics</i> , 2006, 38, 842-849.	21.4	454
100	Plant metabolomics: from holistic hope, to hype, to hot topic. <i>New Phytologist</i> , 2006, 169, 453-468.	7.3	430
101	Preprocessing and exploratory analysis of chromatographic profiles of plant extracts. <i>Analytica Chimica Acta</i> , 2005, 545, 53-64.	5.4	75
102	Identification and dietary relevance of antioxidants from raspberry. <i>BioFactors</i> , 2005, 23, 197-205.	5.4	94
103	The light-hyperresponsive high pigment dg mutation of tomato: alterations in the fruit metabolome. <i>New Phytologist</i> , 2005, 166, 427-438.	7.3	207
104	Tuber on a chip: differential gene expression during potato tuber development. <i>Plant Biotechnology Journal</i> , 2005, 3, 505-519.	8.3	86
105	A non-directed approach to the differential analysis of multiple LC-MS-derived metabolic profiles. <i>Metabolomics</i> , 2005, 1, 169-180.	3.0	73
106	A Novel Approach for Nontargeted Data Analysis for Metabolomics. Large-Scale Profiling of Tomato Fruit Volatiles. <i>Plant Physiology</i> , 2005, 139, 1125-1137.	4.8	471
107	Metabolomics for the Assessment of Functional Diversity and Quality Traits in Plants. , 2005, , 31-44.		5
108	Antioxidants in Raspberry: On-Line Analysis Links Antioxidant Activity to a Diversity of Individual Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3313-3320.	5.2	173

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109	Towards prevention of allergy through an integrated multidisciplinary approach. Njas - Wageningen Journal of Life Sciences, 2005, 53, 35-47.	7.7	2
110	A proposed framework for the description of plant metabolomics experiments and their results. Nature Biotechnology, 2004, 22, 1601-1606.	17.5	283
111	Potential of metabolomics as a functional genomics tool. Trends in Plant Science, 2004, 9, 418-425.	8.8	685
112	Gene expression during anthesis and senescence in Iris flowers. Plant Molecular Biology, 2003, 53, 845-863.	3.9	123
113	Factors influencing cDNA microarray hybridization on silylated glass slides. Analytical Biochemistry, 2002, 308, 5-17.	2.4	32
114	Genetic Engineering of Beet and the Concept of the Plant as a Factory. , 2002, , .		0
115	Plant Cell Culture Initiation: Practical Tips. Molecular Biotechnology, 2000, 16, 161-174.	2.4	10
116	High level fructan accumulation in a transgenic sugar beet. Nature Biotechnology, 1998, 16, 843-846.	17.5	127
117	The use of an automated cell tracking system to identify specific cell types competent for regeneration and transformation. In Vitro Cellular and Developmental Biology - Plant, 1998, 34, 81-86.	2.1	8
118	Biotechnological applications for stomatal guard cells. Journal of Experimental Botany, 1998, 49, 369-375.	4.8	1
119	Sugar beet guard cell protoplasts demonstrate a remarkable capacity for cell division enabling applications in stomatal physiology and molecular breeding. Journal of Experimental Botany, 1997, 48, 255-263.	4.8	20
120	The effect of exogenously-applied phytohormones on gene transfer efficiency in sugarbeet (Beta Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3.6 47	3.6	47
121	Stomatal Guard Cells Are Totipotent. Plant Physiology, 1996, 112, 889-892.	4.8	23
122	A high efficiency technique for the generation of transgenic sugar beets from stomatal guard cells. Nature Biotechnology, 1996, 14, 1133-1138.	17.5	81
123	Computer-Assisted Identification of Protoplasts Responsible for Rare Division Events Reveals Guard-Cell Totipotency. Plant Physiology, 1995, 107, 1379-1386.	4.8	33
124	The effect ofn-propyl gallate on the formation of ethylene during protoplast isolation in sugarbeet (Beta vulgarisL.). Journal of Experimental Botany, 1994, 45, 1899-1901.	4.8	5
125	Improvement of protoplast culture protocols for Beta vulgaris L. (sugar beet). Plant Cell Reports, 1993, 12, 339-42.	5.6	21
126	Petioles as the tissue source for isolation and culture of Beta vulgaris and B. maritima protoplasts. Plant Science, 1993, 95, 89-97.	3.6	12

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127	Effect of gamma-irradiation on protoplast viability and chloroplast DNA damage in <i>Lycopersicon peruvianum</i> with respect to donor-recipient protoplast fusion. <i>Environmental and Experimental Botany</i> , 1992, 32, 255-264.	4.2	6
128	Asymmetric protoplast fusion aimed at intraspecific transfer of cytoplasmic male sterility (CMS) in <i>Lolium perenne</i> L.. <i>Theoretical and Applied Genetics</i> , 1992, 84-84, 763-770.	3.6	22
129	Asymmetric somatic cell hybridization in plants. <i>Molecular Genetics and Genomics</i> , 1992, 234, 306-314.	2.4	26
130	Asymmetric somatic cell hybridization in plants. <i>Molecular Genetics and Genomics</i> , 1992, 234, 315-324.	2.4	30
131	High yields of cytoplasts from protoplasts of <i>Lolium perenne</i> and <i>Beta vulgaris</i> using gradient centrifugation. <i>Plant Cell, Tissue and Organ Culture</i> , 1992, 31, 223-232.	2.3	11
132	DNA radiation damage and asymmetric somatic hybridization: Is UV a potential substitute or supplement to ionising radiation in fusion experiments?. <i>Physiologia Plantarum</i> , 1992, 85, 319-324.	5.2	16
133	The influence of intracellular pools of phenylalanine derivatives upon the synthesis of capsaicin by immobilized cell cultures of the chilli pepper, <i>Capsicum frutescens</i> . <i>Planta</i> , 1991, 185, 72-80.	3.2	24
134	The initiation and maintenance of callus cultures of carrot and tobacco. , 1991, , 25-43.		3
135	Transfer of cytoplasm from newBeta CMS sources to sugar beet by asymmetric fusion. <i>Theoretical and Applied Genetics</i> , 1990, 79, 390-396.	3.6	54
136	Developments in plant protoplast research. <i>Trends in Biotechnology</i> , 1988, 6, 110-112.	9.3	2
137	Limitations to product yield in rapidly growing cultures of <i>Capsicum frutescens</i> . <i>Biochemical Society Transactions</i> , 1988, 16, 66-67.	3.4	6
138	Intercellular and Intercultural Heterogeneity in Secondary Metabolite Accumulation in Cultures of <i>Catharanthus roseus</i> following Cell Line Selection. <i>Journal of Experimental Botany</i> , 1987, 38, 1391-1398.	4.8	51
139	The accumulation of phenylpropanoid and capsaicinoid compounds in cell cultures and whole fruit of the chilli pepper, <i>Capsicum frutescens</i> Mill. <i>Plant Cell, Tissue and Organ Culture</i> , 1987, 8, 163-176.	2.3	35
140	FACTORS DETERMINING ANTHOCYANIN YIELD IN CELL CULTURES OF <i>CATHARANTHUS ROSEUS</i> (L.) G. DON.. <i>New Phytologist</i> , 1986, 103, 33-43.	7.3	38
141	Temporal and Spatial Heterogeneity in the Accumulation of Anthocyanins in Cell Cultures of <i>Catharanthus roseus</i> (L.) G. Don.. <i>Journal of Experimental Botany</i> , 1986, 37, 48-60.	4.8	48
142	Metabolomic Profiling of Natural Volatiles: Headspace Trapping: GC-MS. , 0, , 39-54.		4