

Susan E Ebeler

List of Publications by Year in descending order

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136
papers

6,701
citations

50276

46
h-index

69250

77
g-index

140
all docs

140
docs citations

140
times ranked

6765
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of gibberellin and cytokinin on phenolic and volatile composition of Sangiovese grapes. <i>Scientia Horticulturae</i> , 2022, 295, 110860.	3.6	19
2	Extraction and Analysis of Phenolic Compounds from Grape Berries. <i>Methods in Molecular Biology</i> , 2022, 2469, 1-17.	0.9	3
3	Characterization of Humulus lupulus glycosides with porous graphitic carbon and sequential high performance liquid chromatography quadrupole time-of-flight mass spectrometry and high performance liquid chromatography fractionation. <i>Journal of Chromatography A</i> , 2022, 1674, 463130.	3.7	9
4	Feather chemicals contain information about the major histocompatibility complex in a highly scented seabird. <i>Proceedings of the Royal Society B: Biological Sciences</i> , 2022, 289, .	2.6	3
5	Gas chromatographic analysis of wine. , 2021, , 807-833.		0
6	Evaluation of Variety, Maturity, and Farm on the Concentrations of Monoterpene Diglycosides and Hop Volatile/Nonvolatile Composition in Five <i>Humulus lupulus</i> Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4356-4370.	5.2	14
7	Cytokinin but not gibberellin application had major impact on the phenylpropanoid pathway in grape. <i>Horticulture Research</i> , 2021, 8, 51.	6.3	28
8	The Occurrence of Glycosylated Aroma Precursors in <i>Vitis vinifera</i> Fruit and <i>Humulus lupulus</i> Hop Cones and Their Roles in Wine and Beer Volatile Aroma Production. <i>Foods</i> , 2021, 10, 935.	4.3	12
9	Characterization of Free and Bound Monoterpene Alcohols during Riesling Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13286-13298.	5.2	1
10	Partitioning, solubility and solubilization of limonene into water or short-chain phosphatidylcholine solutions. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 979-992.	1.9	4
11	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13255-13259.	5.2	0
12	Volatile organic compound (VOC) emissions of CHO and T cells correlate to their expansion in bioreactors. <i>Journal of Breath Research</i> , 2020, 14, 016002.	3.0	4
13	Olive Fruit Fly, <i>Bactrocera oleae</i> (Diptera: Tephritidae), Attraction to Volatile Compounds Produced by Host and Insect-Associated Yeast Strains. <i>Journal of Economic Entomology</i> , 2020, 113, 752-759.	1.8	13
14	Evaluation of the Intrinsic and Perceived Quality of Sangiovese Wines from California and Italy. <i>Foods</i> , 2020, 9, 1088.	4.3	8
15	Individual Chemical Profiles in the Leach's Storm-Petrel. <i>Journal of Chemical Ecology</i> , 2020, 46, 845-864.	1.8	7
16	The Use of Macro, Micro, and Trace Elemental Profiles to Differentiate Commercial Single Vineyard Pinot noir Wines at a Sub-Regional Level. <i>Molecules</i> , 2020, 25, 2552.	3.8	18
17	Direct Analysis of Glycosidic Aroma Precursors Containing Multiple Aglycone Classes in <i>Vitis vinifera</i> Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3817-3833.	5.2	23
18	Girdling of table grapes at fruit set can divert the phenylpropanoid pathway towards accumulation of proanthocyanidins and change the volatile composition. <i>Plant Science</i> , 2020, 296, 110495.	3.6	20

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19	GC-Recomposition-Olfactometry (GC-R) and multivariate study of three terpenoid compounds in the aroma profile of Angostura bitters. <i>Scientific Reports</i> , 2019, 9, 7633.	3.3	13
20	Changes in glycosylation patterns of monoterpenes during grape berry maturation in six cultivars of <i>Vitis vinifera</i> . <i>Food Chemistry</i> , 2019, 297, 124921.	8.2	31
21	Changes in Smoke-Taint Volatile-Phenol Glycosides in Wildfire Smoke-Exposed Cabernet Sauvignon Grapes throughout Winemaking. <i>American Journal of Enology and Viticulture</i> , 2019, 70, 373-381.	1.7	26
22	Unraveling the Regional Specificities of Malbec Wines from Mendoza, Argentina, and from Northern California. <i>Agronomy</i> , 2019, 9, 234.	3.0	6
23	Current Perspective on Arsenic in Wines: Analysis, Speciation, and Changes in Composition during Production. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4154-4159.	5.2	10
24	Chemical Characteristics of Sangiovese Wines from California and Italy of 2016 Vintage. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2647-2659.	5.2	16
25	Analysis of temporal dominance of sensation data using correspondence analysis on Merlot wine with differing maceration and cap management regimes. <i>Food Quality and Preference</i> , 2018, 64, 245-252.	4.6	28
26	Characterization of Red Wine Proanthocyanidins Using a Putative Proanthocyanidin Database, Amide Hydrophilic Interaction Liquid Chromatography (HILIC), and Time-of-Flight Mass Spectrometry. <i>Molecules</i> , 2018, 23, 2687.	3.8	13
27	Extended Maceration and Cap Management Impacts on the Phenolic, Volatile, and Sensory Profiles of Merlot Wine. <i>American Journal of Enology and Viticulture</i> , 2018, 69, 360-370.	1.7	9
28	Headspace sorptive extraction-gas chromatography-mass spectrometry method to measure volatile emissions from human airway cell cultures. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1090, 36-42.	2.3	24
29	Matrix Extension and Multilaboratory Validation of Arsenic Speciation Method EAM 4.10 to Include Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4193-4199.	5.2	7
30	Red blotch disease alters grape berry development and metabolism by interfering with the transcriptional and hormonal regulation of ripening. <i>Journal of Experimental Botany</i> , 2017, 68, 1225-1238.	4.8	92
31	Aroma Perception and Chemistry of Bitters in Whiskey Matrices: Modeling the Old-Fashioned. <i>Chemosensory Perception</i> , 2017, 10, 135-148.	1.2	6
32	Comparison of Dilution, Filtration, and Microwave Digestion Sample Pretreatments in Elemental Profiling of Wine by ICP-MS. <i>Molecules</i> , 2017, 22, 1609.	3.8	15
33	Elemental Profiles of Whisk(e)y Allow Differentiation by Type and Region. <i>Beverages</i> , 2017, 3, 8.	2.8	7
34	HS-SPME-GC-MS/MS Method for the Rapid and Sensitive Quantitation of 2-Acetyl-1-pyrroline in Single Rice Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4114-4120.	5.2	28
35	Marine plastic debris emits a keystone infochemical for olfactory foraging seabirds. <i>Science Advances</i> , 2016, 2, e1600395.	10.3	204
36	Associations among Wine Grape Microbiome, Metabolome, and Fermentation Behavior Suggest Microbial Contribution to Regional Wine Characteristics. <i>MBio</i> , 2016, 7, .	4.1	325

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37	A comparison of sorptive extraction techniques coupled to a new quantitative, sensitive, high throughput GC-MS/MS method for methoxypyrazine analysis in wine. <i>Talanta</i> , 2016, 148, 336-345.	5.5	27
38	Correlating Wine Quality Indicators to Chemical and Sensory Measurements. <i>Molecules</i> , 2015, 20, 8453-8483.	3.8	37
39	Analysis of Grapes and Wines: An Overview of New Approaches and Analytical Tools. <i>ACS Symposium Series</i> , 2015, , 3-12.	0.5	5
40	Volatile and sensory profiling of cocktail bitters. <i>Food Chemistry</i> , 2015, 179, 343-354.	8.2	20
41	Sulfur volatiles of microbial origin are key contributors to human-sensed truffle aroma. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 2583-2592.	3.6	55
42	Targeted volatile composition of oak wood samples taken during toasting at a commercial cooperage. <i>Tetrahedron</i> , 2015, 71, 2971-2982.	1.9	15
43	Catalytic Conversion of Biofuel Components: Product Analysis by Multidetector Gas Chromatography. <i>Energy & Fuels</i> , 2015, 29, 1801-1811.	5.1	4
44	Developmental and metabolic plasticity of white-skinned grape berries in response to <i>Botrytis cinerea</i> during noble rot. <i>Plant Physiology</i> , 2015, 169, pp.00852.2015.	4.8	84
45	Profiling monoterpenol glycoconjugation in <i>Vitis vinifera</i> L. cv. Muscat of Alexandria using a novel putative compound database approach, high resolution mass spectrometry and collision induced dissociation fragmentation analysis. <i>Analytica Chimica Acta</i> , 2015, 887, 138-147.	5.4	47
46	Glycosidically Bound Volatile Aroma Compounds in Grapes and Wine: A Review. <i>American Journal of Enology and Viticulture</i> , 2015, 66, 1-11.	1.7	124
47	The combined impact of vineyard origin and processing winery on the elemental profile of red wines. <i>Food Chemistry</i> , 2015, 172, 486-496.	8.2	88
48	Monitoring selected monomeric polyphenol composition in pre- and post-fermentation products of <i>Vitis vinifera</i> L. cv. Air�n and cv. Grenache noir. <i>LWT - Food Science and Technology</i> , 2015, 60, 552-562.	5.2	12
49	Effect of ethylene and temperature conditioning on sensory attributes and chemical composition of �Bartlett� pears. <i>Postharvest Biology and Technology</i> , 2014, 97, 44-61.	6.0	37
50	Profiling of nonvolatiles in whiskeys using ultra high pressure liquid chromatography quadrupole time-of-flight mass spectrometry (UHPLC-QTOF MS). <i>Food Chemistry</i> , 2014, 163, 186-196.	8.2	39
51	Regional sensory and chemical characteristics of Malbec wines from Mendoza and California. <i>Food Chemistry</i> , 2014, 143, 256-267.	8.2	61
52	Origins of Grape and Wine Aroma. Part 1. Chemical Components and Viticultural Impacts. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 1-24.	1.7	238
53	Origins of Grape and Wine Aroma. Part 2. Chemical and Sensory Analysis. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 25-42.	1.7	46
54	HS-SPME GC/MS characterization of volatiles in raw and dry-roasted almonds (<i>Prunus dulcis</i>). <i>Food Chemistry</i> , 2014, 151, 31-39.	8.2	139

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55	Influence of Storage on Volatile Profiles in Roasted Almonds (<i>Prunus dulcis</i>). Journal of Agricultural and Food Chemistry, 2014, 62, 11236-11245.	5.2	51
56	Direct hydrolysis and analysis of glycosidically bound aroma compounds in grapes and wines: comparison of hydrolysis conditions and sample preparation methods. Australian Journal of Grape and Wine Research, 2014, 20, 361-377.	2.1	30
57	Effect of Ethylene and Temperature Conditioning on Sensory Attributes and Chemical Composition of Comice™ Pears. Journal of Agricultural and Food Chemistry, 2014, 62, 4988-5004.	5.2	12
58	Low oxygen pre-storage treatment is effective in reducing chilling injuries of deciduous fruit. International Journal of Postharvest Technology and Innovation, 2014, 4, 23.	0.1	6
59	Profiling the trace metal composition of wine as a function of storage temperature and packaging type. Journal of Analytical Atomic Spectrometry, 2013, 28, 1288.	3.0	26
60	An integrated approach for flavour quality evaluation in muskmelon (<i>Cucumis melo L. reticulatus</i>)	8.2	70
61	Carotenoid Cleavage Products: An Introduction. ACS Symposium Series, 2013, , 3-9.	0.5	1
62	The Combined Effects of Storage Temperature and Packaging on the Sensory, Chemical, and Physical Properties of a Cabernet Sauvignon Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 3320-3334.	5.2	43
63	Characterizing the Chemical and Sensory Profiles of United States Cabernet Sauvignon Wines and Blends. American Journal of Enology and Viticulture, 2013, 64, 169-179.	1.7	48
64	Fruit Volatile Analysis Using an Electronic Nose. Journal of Visualized Experiments, 2012, , .	0.3	6
65	Wine and Cancer. , 2012, , 21-38.		3
66	Equilibration Time and Glass Shape Effects on Chemical and Sensory Properties of Wine. American Journal of Enology and Viticulture, 2012, 63, 515-521.	1.7	17
67	High-Throughput, Sub ng/L Analysis of Haloanisoles in Wines Using HS-SPME with GC-Triple Quadrupole MS. American Journal of Enology and Viticulture, 2012, 63, 494-499.	1.7	19
68	The Combined Effects of Storage Temperature and Packaging Type on the Sensory and Chemical Properties of Chardonnay. Journal of Agricultural and Food Chemistry, 2012, 60, 10743-10754.	5.2	57
69	UHPLC-(ESI)QTOF MS/MS Profiling of Quercetin Metabolites in Human Plasma Postconsumption of Applesauce Enriched with Apple Peel and Onion. Journal of Agricultural and Food Chemistry, 2012, 60, 8510-8520.	5.2	39
70	Gas Chromatographic Analysis of Wines. , 2012, , 689-710.		5
71	How Blending Affects the Sensory and Chemical Properties of Red Wine. American Journal of Enology and Viticulture, 2012, 63, 313-324.	1.7	31
72	Analysis of Haloanisoles in Corks and Wines. ACS Symposium Series, 2012, , 109-127.	0.5	9

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73	Dynamic Changes in Volatile Compounds during Fermentation of Cabernet Sauvignon Grapes with and without Skins. <i>American Journal of Enology and Viticulture</i> , 2012, 63, 301-312.	1.7	29
74	Fruit ripening in <i>Vitis vinifera</i> : light intensity before and not during ripening determines the concentration of 2-methoxy-3-isobutylpyrazine in Cabernet Sauvignon berries. <i>Physiologia Plantarum</i> , 2012, 145, 275-285.	5.2	47
75	Upgrading of Lignin-Derived Compounds: Reactions of Eugenol Catalyzed by HY Zeolite and by Pt/β-Al ₂ O ₃ . <i>Catalysis Letters</i> , 2012, 142, 151-160.	2.6	62
76	Perceptual Characterization and Analysis of Aroma Mixtures Using Gas Chromatography Recombination-Olfactometry. <i>PLoS ONE</i> , 2012, 7, e42693.	2.5	22
77	Measuring gas-liquid partition coefficients of aroma compounds by solid phase microextraction, sampling either headspace or liquid. <i>Analyst</i> , 2011, 136, 3375.	3.5	11
78	Measuring Local Equilibrium Flavor Distributions in SDS Solution Using Headspace Solid-Phase Microextraction. <i>Journal of Physical Chemistry B</i> , 2011, 115, 14484-14492.	2.6	8
79	Beef stock reduction with red wine – Effects of preparation method and wine characteristics. <i>Food Chemistry</i> , 2011, 126, 183-196.	8.2	14
80	Progress in Authentication of Food and Wine. <i>ACS Symposium Series</i> , 2011, , 3-11.	0.5	5
81	Short anaerobiosis period prior to cold storage alleviates bitter pit and superficial scald in Granny Smith apples. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, n/a-n/a.	3.5	31
82	2-Methoxy-3-isobutylpyrazine in grape berries and its dependence on genotype. <i>Phytochemistry</i> , 2010, 71, 2190-2198.	2.9	62
83	PERCEPTION OF FRUITY AND VEGETATIVE AROMAS IN RED WINE. <i>Journal of Sensory Studies</i> , 2009, 24, 441-455.	1.6	70
84	Headspace solid-phase microextraction-gas chromatography-mass spectrometry for profiling free volatile compounds in Cabernet Sauvignon grapes and wines. <i>Journal of Chromatography A</i> , 2009, 1216, 3012-3022.	3.7	122
85	Multiresidue Pesticide Analysis of Wines by Dispersive Solid-Phase Extraction and Ultrahigh-Performance Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4019-4029.	5.2	47
86	Superficial Scald and Bitter Pit Development in Cold-Stored Transgenic Apples Suppressed for Ethylene Biosynthesis. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2786-2792.	5.2	34
87	Quercetin inhibits hydrogen peroxide-induced DNA damage and enhances DNA repair in Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2009, 47, 2716-2722.	3.6	71
88	Wine Chemistry and Flavor: Looking into the Crystal Glass. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8098-8108.	5.2	136
89	Interactions between Wine Volatile Compounds and Grape and Wine Matrix Components Influence Aroma Compound Headspace Partitioning. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10313-10322.	5.2	162
90	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. <i>Analytica Chimica Acta</i> , 2008, 626, 104-110.	5.4	61

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91	ANTHOCYANIN INTERACTIONS WITH DNA: INTERCALATION, TOPOISOMERASE I INHIBITION AND OXIDATIVE REACTIONS. <i>Journal of Food Biochemistry</i> , 2008, 32, 576-596.	2.9	22
92	C ¹³ -Norisoprenoid Concentrations in Grapes as Affected by Sunlight and Shading. <i>ACS Symposium Series</i> , 2008, , 68-77.	0.5	0
93	Flavonoid effects on DNA oxidation at low concentrations relevant to physiological levels. <i>Food and Chemical Toxicology</i> , 2008, 46, 96-104.	3.6	52
94	Wine flavor: chemistry in a glass. <i>Chemical Society Reviews</i> , 2008, 37, 2478.	38.1	184
95	DNA Intercalation, Topoisomerase I Inhibition, and Oxidative Reactions of Polyphenols. <i>ACS Symposium Series</i> , 2008, , 320-334.	0.5	1
96	The potentiating and protective effects of ascorbate on oxidative stress depend upon the concentration of dietary iron fed C3H mice. <i>Journal of Nutritional Biochemistry</i> , 2007, 18, 272-278.	4.2	9
97	The Measurement of Sulfur-Containing Aroma Compounds in Samples from Production-Scale Brewery Operations. <i>Journal of the American Society of Brewing Chemists</i> , 2005, 63, 129-134.	1.1	19
98	CULTIVAR AND HARVEST DATE EFFECTS ON FLAVOR AND OTHER QUALITY ATTRIBUTES OF CALIFORNIA STRAWBERRIES. <i>Journal of Food Quality</i> , 2005, 28, 78-97.	2.6	62
99	Sensory attributes of Cabernet Sauvignon wines made from vines with different water status. <i>Australian Journal of Grape and Wine Research</i> , 2005, 11, 339-347.	2.1	123
100	Comparative analysis of topoisomerase IB inhibition and DNA intercalation by flavonoids and similar compounds: structural determinates of activity. <i>Biochemical Journal</i> , 2004, 384, 527-541.	3.7	119
101	Yield Effects on 2-Methoxy-3-Isobutylpyrazine Concentration in Cabernet Sauvignon Using a Solid Phase Microextraction Gas Chromatography/Mass Spectrometry Method. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5431-5435.	5.2	95
102	Multiresidue Determination of Pesticides in Malt Beverages by Capillary Gas Chromatography with Mass Spectrometry and Selected Ion Monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6361-6372.	5.2	42
103	Postharvest life and flavor quality of three strawberry cultivars kept at 5°C in air or air+20 kPa CO ₂ . <i>Postharvest Biology and Technology</i> , 2003, 27, 171-183.	6.0	180
104	Characterization and quantification of odorous and non-odorous volatile organic compounds near a commercial dairy in California. <i>Atmospheric Environment</i> , 2003, 37, 933-940.	4.1	107
105	A gel electrophoresis assay for the simultaneous determination of topoisomerase I inhibition and DNA intercalation. <i>Analytical Biochemistry</i> , 2003, 321, 22-30.	2.4	40
106	Headspace Solid-Phase Microextraction Method for the Study of the Volatility of Selected Flavor Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 200-205.	5.2	91
107	Multiresidue Pesticide Analysis in Wines by Solid-Phase Extraction and Capillary Gas Chromatography with Mass Spectrometric Detection with Selective Ion Monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1148-1161.	5.2	122
108	Investigation of Binding Behavior of β - and γ -Ionones to β -Lactoglobulin at Different pH Values Using a Diffusion-Based NOE Pumping Technique. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1988-1993.	5.2	21

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109	Effect of Dietary Constituents With Chemopreventive Potential on Adduct Formation of a Low Dose of the Heterocyclic Amines PhIP and IQ and Phase II Hepatic Enzymes. <i>Nutrition and Cancer</i> , 2003, 46, 212-221.	2.0	92
110	The Application of Thermal Desorption GC/MS with Simultaneous Olfactory Evaluation for the Characterization and Quantification of Odor Compounds from a Dairy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5139-5145.	5.2	37
111	Application of Pulsed Field Gradient NMR Techniques for Investigating Binding of Flavor Compounds to Macromolecules. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4262-4269.	5.2	32
112	Use of multivariate statistics in understanding wine flavor. <i>Food Reviews International</i> , 2002, 18, 1-20.	8.4	99
113	Dietary catechin delays tumor onset in a transgenic mouse model. <i>American Journal of Clinical Nutrition</i> , 2002, 76, 865-872.	4.7	35
114	The present and future of the international wine industry. <i>Nature</i> , 2002, 418, 696-699.	27.8	228
115	Gas Chromatographic Analysis of Chiral Aroma Compounds in Wine Using Modified Cyclodextrin Stationary Phases and Solid Phase Microextraction. <i>ACS Symposium Series</i> , 2001, , 45-56.	0.5	2
116	ANALYTICAL CHEMISTRY: UNLOCKING THE SECRETS OF WINE FLAVOR. <i>Food Reviews International</i> , 2001, 17, 45-64.	8.4	191
117	Processing Effects on Lycopene Content and Antioxidant Activity of Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3713-3717.	5.2	218
118	Monitoring Ester Formation in Grape Juice Fermentations Using Solid Phase Microextraction Coupled with Gas Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 589-595.	5.2	79
119	Solid-Phase Microextraction for the Enantiomeric Analysis of Flavors in Beverages. <i>Journal of AOAC INTERNATIONAL</i> , 2001, 84, 479-485.	1.5	26
120	Analysis of brandy aroma by solid-phase microextraction and liquid-liquid extraction. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 625-630.	3.5	89
121	Supercritical Fluid Extraction of 2,4,6-Trichloroanisole from Cork Stoppers. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2208-2211.	5.2	81
122	Optimized Procedures for Analyzing Primary Alkylamines in Wines by Pentafluorobenzaldehyde Derivatization and GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3311-3316.	5.2	37
123	Study of Interactions between Food Phenolics and Aromatic Flavors Using One- and Two-Dimensional ¹ H NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 407-412.	5.2	101
124	Headspace Solid-Phase Microextraction for the Analysis of Dimethyl Sulfide in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2505-2508.	5.2	56
125	Linking Flavor Chemistry to Sensory Analysis of Wine. , 1999, , 409-421.		46
126	Detection of Cork Taint in Wine Using Automated Solid-Phase MicroExtraction in Combination with GC/MS-SIM. <i>ACS Symposium Series</i> , 1998, , 208-216.	0.5	22

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127	Characterization and Measurement of Aldehydes in Wine. ACS Symposium Series, 1998, , 166-179.	0.5	12
128	An In Vivo Experimental Protocol for Identifying and Evaluating Dietary Factors That Delay Tumor Onset. ACS Symposium Series, 1997, , 215-229.	0.5	3
129	TIME-INTENSITY MEASUREMENT OF MATRIX EFFECTS ON RETRONASAL AROMA PERCEPTION. Journal of Sensory Studies, 1997, 12, 303-316.	1.6	27
130	Quantitative analysis by gas chromatography of volatile carbonyl compounds in expired air from mice and human. Biomedical Applications, 1997, 702, 211-215.	1.7	106
131	Analysis of 2,4,6-trichloroanisole in wines using solid-phase microextraction coupled to gas chromatography-mass spectrometry. Journal of Chromatography A, 1997, 786, 293-298.	3.7	107
132	Phytochemicals and Wine Flavor. , 1997, , 155-178.		2
133	Analysis of Malondialdehyde in Biological Samples by Capillary Gas Chromatography. Analytical Biochemistry, 1994, 220, 73-81.	2.4	24
134	Volatile carbonyl levels in tissues of transgenic mice with nerve sheath tumors. Biomedical Applications, 1994, 654, 9-18.	1.7	7
135	Analysis of reactive carbonyls in the expired air of transgenic mice. Analytical Biochemistry, 1992, 205, 183-186.	2.4	18
136	Influence of dispersion medium on aroma intensity and headspace concentration of menthone and isoamyl acetate. Journal of Agricultural and Food Chemistry, 1988, 36, 791-796.	5.2	43