Joel B Johnson

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Natural product-derived phytochemicals as potential agents against coronaviruses: A review. Virus Research, 2020, 284, 197989.	2.2	337
2	Oxidative stress in alzheimer's disease: A review on emergent natural polyphenolic therapeutics. Complementary Therapies in Medicine, 2020, 49, 102294.	2.7	151
3	Green extraction of phenolic compounds from foxtail millet bran by ultrasonic-assisted deep eutectic solvent extraction: Optimization, comparison and bioactivities. LWT - Food Science and Technology, 2022, 154, 112740.	5.2	56
4	An overview of near-infrared spectroscopy (NIRS) for the detection of insect pests in stored grains. Journal of Stored Products Research, 2020, 86, 101558.	2.6	52
5	Antioxidative and therapeutic potential of selected Australian plants: A review. Journal of Ethnopharmacology, 2021, 268, 113580.	4.1	37
6	A review on biological interactions and management of the cotton bollworm, <i>Helicoverpa armigera</i> (Lepidoptera: Noctuidae). Journal of Applied Entomology, 2021, 145, 467-498.	1.8	37
7	Seeing red: A review of the use of near-infrared spectroscopy (NIRS) in entomology. Applied Spectroscopy Reviews, 2020, 55, 810-839.	6.7	35
8	Solvent extractions and spectrophotometric protocols for measuring the total anthocyanin, phenols and antioxidant content in plums. Chemical Papers, 2020, 74, 4481-4492.	2.2	33
9	Profiling the varietal antioxidative contents and macrochemical composition in Australian faba beans (<i>Vicia faba</i> L.). , 2020, 2, e28.		32
10	Potential for Fourier transform infrared (FTIR) spectroscopy toward predicting antioxidant and phenolic contents in powdered plant matrices. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 233, 118228.	3.9	31
11	Hitting the sweet spot: A systematic review of the bioactivity and health benefits of phenolic glycosides from medicinally used plants. Phytotherapy Research, 2021, 35, 3484-3508.	5.8	31
12	Determining meat freshness using electrochemistry: Are we ready for the fast and furious?. Meat Science, 2019, 150, 40-46.	5.5	27
13	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia. , 2020, 2, e27.		25
14	Attitudes and awareness of regional Pacific Island students towards e-learning. International Journal of Educational Technology in Higher Education, 2021, 18, 13.	7.6	20
15	Nearâ€infrared spectroscopy (NIRS) for taxonomic entomology: A brief review. Journal of Applied Entomology, 2020, 144, 241-250.	1.8	19
16	A cut above the rest: oxidative stress in chronic wounds and the potential role of polyphenols as therapeutics. Journal of Pharmacy and Pharmacology, 2022, 74, 485-502.	2.4	15
17	Phenolic profiles and nutritional quality of four new mungbean lines grown in northern Australia. , 2021, 3, e70.		15
18	Nutritional Quality and Bioactive Constituents of Six Australian Plum Varieties. International Journal of Fruit Science, 2021, 21, 115-132.	2.4	15

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19	Phenolic Profiles of Ten Australian Faba Bean Varieties. Molecules, 2021, 26, 4642.	3.8	14
20	Volatile compounds, phenolic acid profiles and phytochemical content of five Australian finger lime (Citrus australasica) cultivars. LWT - Food Science and Technology, 2022, 154, 112640.	5.2	13
21	Processes, Challenges and Optimisation of Rum Production from Molasses—A Contemporary Review. Fermentation, 2021, 7, 21.	3.0	12
22	Partitioning of nutritional and bioactive compounds between the kernel, hull and husk of five new chickpea genotypes grown in Australia. Future Foods, 2021, 4, 100065.	5.4	12
23	Prediction of anthocyanin content and variety in plum extracts using ATR-FTIR spectroscopy and chemometrics. Vibrational Spectroscopy, 2022, 121, 103406.	2.2	12
24	Quantitative profiling of gingerol and its derivatives in Australian ginger. Journal of Food Composition and Analysis, 2021, 104, 104190.	3.9	11
25	Development and Validation of a 96-Well Microplate Assay for the Measurement of Total Phenolic Content in Ginger Extracts. Food Analytical Methods, 2022, 15, 413-420.	2.6	10
26	Pungent and volatile constituents of dried Australian ginger. Current Research in Food Science, 2021, 4, 612-618.	5.8	9
27	A Rapid Non-Destructive Hyperspectral Imaging Data Model for the Prediction of Pungent Constituents in Dried Ginger. Foods, 2022, 11, 649.	4.3	8
28	Loss of <i>trans</i> â€resveratrol during storage and ageing of red wines. Australian Journal of Grape and Wine Research, 2020, 26, 385-387.	2.1	7
29	Application of infrared spectroscopy for the prediction of nutritional content and quality assessment of faba bean (<scp><i>Vicia faba</i></scp> L.). , 2020, 2, e40.		7
30	Carotenoids, ascorbic acid and total phenolic content in the root tissue from five Australian-grown sweet potato cultivars. New Zealand Journal of Crop and Horticultural Science, 2022, 50, 32-47.	1.3	7
31	Authentication Using Volatile Composition: A Proof-of-Concept Study on the Volatile Profiles of Fourteen Queensland Ciders. Beverages, 2021, 7, 28.	2.8	7
32	In vitro Cytotoxic Properties of Crude Polar Extracts of Plants Sourced from Australia. Clinical Complementary Medicine and Pharmacology, 2022, 2, 100022.	1.5	6
33	Mid-infrared spectroscopy for entomological purposes: A review. Journal of Asia-Pacific Entomology, 2020, 23, 613-621.	0.9	4
34	A Simple Isocratic HPLC–UV Method for the Simultaneous Determination of Citrulline and Arginine in Australian Cucurbits and Other Fruits. Food Analytical Methods, 0, , 1.	2.6	4
35	Morphology, life cycle and management of two invasive subspecies of Papilio demoleus (Lepidoptera:) Tj ETQq1	1 0.7843 1.8	14 ggBT /Ove
36	Infrared Spectroscopy for the Quality Assessment of Habanero Chilli: A Proof-of-Concept Study. Engineering Proceedings, 2021, 8, 19.	0.4	3

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37	Finding alternative uses for Australian rosella (Hibiscus sabdariffa) byproducts: nutritional potential and in vitro digestibility studies. Animal Production Science, 2022, , .	1.3	3
38	The Attitudes of Tongan Senior Secondary Students Toward Science. New Zealand Journal of Educational Studies, 0, , 1.	1.1	2
39	Changes in Anthocyanin and Antioxidant Contents during Maturation of Australian Highbush Blueberry (Vaccinium corymbosum L.) Cultivars. Engineering Proceedings, 2021, 11, 6.	0.4	2
40	The Phytochemistry and Anticarcinogenic Activity of Noni Juice. Engineering Proceedings, 2021, 11, .	0.4	2
41	A Review of Vitamin D and Its Precursors in Plants and Their Translation to Active Metabolites in Meat. Food Reviews International, 2023, 39, 1770-1798.	8.4	1
42	Within-Canopy Variation in the Ascorbic Acid Content of Tuckeroo (Cupaniopsis anacardioides) Fruits. , 2021, 11, .		1
43	Attitude and Achievement of First-Year Chemistry Undergraduate Students at The University of the South Pacific. Frontiers in Education, 2022, 7, .	2.1	1
44	Discrimination of centre composition in panned chocolate goods using near infrared spectroscopy. Journal of Near Infrared Spectroscopy, 2022, 30, 130-137.	1.5	1
45	Quantification and distribution of a Tetragonula carbonaria swarm (Hymenoptera: Apidae). Journal of Asia-Pacific Entomology, 2020, 23, 439-441.	0.9	0
46	Observations on the common brown butterfly (Heteronympha merope) in the early 1900s in Australia using digitized specimens. Journal of Asia-Pacific Entomology, 2022, 25, 101898.	0.9	0
47	Correlations between Capsaicin, Dihydrocapsaicin and Phenolic Content in Habanero Chillies. , 2021, 6,		0
48	Rapid Assessment of Protein Structural Changes from Frost Damage: A Proof-of-Concept Study Using Pittosporum spinescens (Apiales). , 2021, 11, .		0