

Joel B Johnson

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6784921/publications.pdf>

Version: 2024-02-01

48
papers

1,130
citations

623734

14
h-index

454955

30
g-index

49
all docs

49
docs citations

49
times ranked

1332
citing authors

#	ARTICLE	IF	CITATIONS
1	A Review of Vitamin D and Its Precursors in Plants and Their Translation to Active Metabolites in Meat. <i>Food Reviews International</i> , 2023, 39, 1770-1798.	8.4	1
2	Carotenoids, ascorbic acid and total phenolic content in the root tissue from five Australian-grown sweet potato cultivars. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2022, 50, 32-47.	1.3	7
3	A cut above the rest: oxidative stress in chronic wounds and the potential role of polyphenols as therapeutics. <i>Journal of Pharmacy and Pharmacology</i> , 2022, 74, 485-502.	2.4	15
4	Development and Validation of a 96-Well Microplate Assay for the Measurement of Total Phenolic Content in Ginger Extracts. <i>Food Analytical Methods</i> , 2022, 15, 413-420.	2.6	10
5	Green extraction of phenolic compounds from foxtail millet bran by ultrasonic-assisted deep eutectic solvent extraction: Optimization, comparison and bioactivities. <i>LWT - Food Science and Technology</i> , 2022, 154, 112740.	5.2	56
6	Volatile compounds, phenolic acid profiles and phytochemical content of five Australian finger lime (<i>Citrus australasica</i>) cultivars. <i>LWT - Food Science and Technology</i> , 2022, 154, 112640.	5.2	13
7	Finding alternative uses for Australian rosella (<i>Hibiscus sabdariffa</i>) byproducts: nutritional potential and in vitro digestibility studies. <i>Animal Production Science</i> , 2022, , .	1.3	3
8	A Rapid Non-Destructive Hyperspectral Imaging Data Model for the Prediction of Pungent Constituents in Dried Ginger. <i>Foods</i> , 2022, 11, 649.	4.3	8
9	In vitro Cytotoxic Properties of Crude Polar Extracts of Plants Sourced from Australia. <i>Clinical Complementary Medicine and Pharmacology</i> , 2022, 2, 100022.	1.5	6
10	Observations on the common brown butterfly (<i>Heteronympha merope</i>) in the early 1900s in Australia using digitized specimens. <i>Journal of Asia-Pacific Entomology</i> , 2022, 25, 101898.	0.9	0
11	Attitude and Achievement of First-Year Chemistry Undergraduate Students at The University of the South Pacific. <i>Frontiers in Education</i> , 2022, 7, .	2.1	1
12	Discrimination of centre composition in panned chocolate goods using near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2022, 30, 130-137.	1.5	1
13	Prediction of anthocyanin content and variety in plum extracts using ATR-FTIR spectroscopy and chemometrics. <i>Vibrational Spectroscopy</i> , 2022, 121, 103406.	2.2	12
14	Antioxidative and therapeutic potential of selected Australian plants: A review. <i>Journal of Ethnopharmacology</i> , 2021, 268, 113580.	4.1	37
15	Pungent and volatile constituents of dried Australian ginger. <i>Current Research in Food Science</i> , 2021, 4, 612-618.	5.8	9
16	Hitting the sweet spot: A systematic review of the bioactivity and health benefits of phenolic glycosides from medicinally used plants. <i>Phytotherapy Research</i> , 2021, 35, 3484-3508.	5.8	31
17	Processes, Challenges and Optimisation of Rum Production from Molassesâ€”A Contemporary Review. <i>Fermentation</i> , 2021, 7, 21.	3.0	12
18	A review on biological interactions and management of the cotton bollworm, <i>Helicoverpa armigera</i> (Lepidoptera: Noctuidae). <i>Journal of Applied Entomology</i> , 2021, 145, 467-498.	1.8	37

#	ARTICLE	IF	CITATIONS
19	Attitudes and awareness of regional Pacific Island students towards e-learning. <i>International Journal of Educational Technology in Higher Education</i> , 2021, 18, 13.	7.6	20
20	Authentication Using Volatile Composition: A Proof-of-Concept Study on the Volatile Profiles of Fourteen Queensland Ciders. <i>Beverages</i> , 2021, 7, 28.	2.8	7
21	Phenolic Profiles of Ten Australian Faba Bean Varieties. <i>Molecules</i> , 2021, 26, 4642.	3.8	14
22	Partitioning of nutritional and bioactive compounds between the kernel, hull and husk of five new chickpea genotypes grown in Australia. <i>Future Foods</i> , 2021, 4, 100065.	5.4	12
23	Quantitative profiling of gingerol and its derivatives in Australian ginger. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104190.	3.9	11
24	Phenolic profiles and nutritional quality of four new mungbean lines grown in northern Australia. , 2021, 3, e70.		15
25	Nutritional Quality and Bioactive Constituents of Six Australian Plum Varieties. <i>International Journal of Fruit Science</i> , 2021, 21, 115-132.	2.4	15
26	Infrared Spectroscopy for the Quality Assessment of Habanero Chilli: A Proof-of-Concept Study. <i>Engineering Proceedings</i> , 2021, 8, 19.	0.4	3
27	Changes in Anthocyanin and Antioxidant Contents during Maturation of Australian Highbush Blueberry (<i>Vaccinium corymbosum</i> L.) Cultivars. <i>Engineering Proceedings</i> , 2021, 11, 6.	0.4	2
28	The Phytochemistry and Anticarcinogenic Activity of Noni Juice. <i>Engineering Proceedings</i> , 2021, 11, .	0.4	2
29	Correlations between Capsaicin, Dihydrocapsaicin and Phenolic Content in Habanero Chillies. , 2021, 6, .		0
30	Within-Canopy Variation in the Ascorbic Acid Content of Tuckeroo (<i>Cupaniopsis anacardioides</i>) Fruits. , 2021, 11, .		1
31	Rapid Assessment of Protein Structural Changes from Frost Damage: A Proof-of-Concept Study Using <i>Pittosporum spinescens</i> (Apiales). , 2021, 11, .		0
32	Seeing red: A review of the use of near-infrared spectroscopy (NIRS) in entomology. <i>Applied Spectroscopy Reviews</i> , 2020, 55, 810-839.	6.7	35
33	An overview of near-infrared spectroscopy (NIRS) for the detection of insect pests in stored grains. <i>Journal of Stored Products Research</i> , 2020, 86, 101558.	2.6	52
34	Oxidative stress in alzheimerâ€™s disease: A review on emergent natural polyphenolic therapeutics. <i>Complementary Therapies in Medicine</i> , 2020, 49, 102294.	2.7	151
35	Loss of<i>trans</i>-resveratrol during storage and ageing of red wines. <i>Australian Journal of Grape and Wine Research</i> , 2020, 26, 385-387.	2.1	7
36	Morphology, life cycle and management of two invasive subspecies of <i>Papilio demoleus</i> (Lepidoptera:) Tj ETQq0 0 Q rgBT /Overlock 10 T	1.8	3

#	ARTICLE	IF	CITATIONS
37	Mid-infrared spectroscopy for entomological purposes: A review. <i>Journal of Asia-Pacific Entomology</i> , 2020, 23, 613-621.	0.9	4
38	Potential for Fourier transform infrared (FTIR) spectroscopy toward predicting antioxidant and phenolic contents in powdered plant matrices. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 233, 118228.	3.9	31
39	Solvent extractions and spectrophotometric protocols for measuring the total anthocyanin, phenols and antioxidant content in plums. <i>Chemical Papers</i> , 2020, 74, 4481-4492.	2.2	33
40	Application of infrared spectroscopy for the prediction of nutritional content and quality assessment of faba bean (<i>Vicia faba</i> L.). , 2020, 2, e40.		7
41	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia. , 2020, 2, e27.		25
42	Profiling the varietal antioxidative contents and macrochemical composition in Australian faba beans (<i>Vicia faba</i> L.). , 2020, 2, e28.		32
43	Near-infrared spectroscopy (NIRS) for taxonomic entomology: A brief review. <i>Journal of Applied Entomology</i> , 2020, 144, 241-250.	1.8	19
44	Natural product-derived phytochemicals as potential agents against coronaviruses: A review. <i>Virus Research</i> , 2020, 284, 197989.	2.2	337
45	Quantification and distribution of a <i>Tetragonula carbonaria</i> swarm (Hymenoptera: Apidae). <i>Journal of Asia-Pacific Entomology</i> , 2020, 23, 439-441.	0.9	0
46	Determining meat freshness using electrochemistry: Are we ready for the fast and furious?. <i>Meat Science</i> , 2019, 150, 40-46.	5.5	27
47	The Attitudes of Tongan Senior Secondary Students Toward Science. <i>New Zealand Journal of Educational Studies</i> , 0, , 1.	1.1	2
48	A Simple Isocratic HPLC-UV Method for the Simultaneous Determination of Citrulline and Arginine in Australian Cucurbits and Other Fruits. <i>Food Analytical Methods</i> , 0, , 1.	2.6	4