Isidro HermosÃ-n-GutiÃ©rrez

List of Publications by Year
in descending order

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124 papers	5,984 citations	61984 43 h-index	82547 72 g-index
125 all docs	125 docs citations	125 times ranked	6194 citing authors

#	Article	IF	Citations
1	<scp>Vitis vinifera Turkish</scp> novel table grape â€˜<scp>Karaerik</scp>â€™. Part <scp>II</scp>: Nonâ€anthocyanin phenolic composition and antioxidant capacity. Journal of the Science of Food and Agriculture, 2022, 102, 813-822.	3.5	3
2	Phenolic composition of peels from different Jaboticaba species determined by HPLC-DAD-ESI/MSn and antiproliferative activity in tumor cell lines. Current Plant Biology, 2022, 29, 100233.	4.7	15
3	Phenolics profiling by HPLC-DAD-ESI-MSn aided by principal component analysis to classify Rabbiteye and Highbush blueberries. Food Chemistry, 2021, 340, 127958.	8.2	28
4	Characterization of the phenolic ripening development of â€˜BRS Vitoriaâ€™ seedless table grapes using HPLCâ€“DADâ€“ESI-MS/MS. Journal of Food Composition and Analysis, 2021, 95, 103693.	3.9	10
5	Noticeable Quantities of Functional Compounds and Antioxidant Activities Remain after Cooking of Colored Fleshed Potatoes Native from Southern Chile. Molecules, 2021, 26, 314.	3.8	10
6	Anthocyanin Composition of Melinis minutiflora Cultivated in Brazil. Revista Brasileira De Farmacognosia, 2021, 31, 112-115.	1.4	1
7	Identification and quantification of phenolic composition from different species of Jabuticaba (Plinia) Tj ETQq1 1 0.784314 rgBT /Over	8.2	20
8	Genotypic variation in phenolic composition of novel white grape genotypes (Vitis vinifera L.). Journal of Food Composition and Analysis, 2021, 102, 103987.	3.9	8
9	Storage stability of the phenolic compounds, color and antioxidant activity of jambolan juice powder obtained by foam mat drying. Food Research International, 2020, 128, 108750.	6.2	25
10	Vitis vinifera Turkish grape cultivar Karaerik. Part I: anthocyanin composition, and identification of a newly found anthocyanin^{â€}. Journal of the Science of Food and Agriculture, 2020, 100, 1301-1310.	3.5	7
11	Analysis of the phenolic composition and yield of â€˜BRS Vitoriaâ€™ seedless table grape under different bunch densities using HPLCâ€“DADâ€“ESI-MS/MS. Food Research International, 2020, 130, 108955.	6.2	15
12	Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part II: BRS RÃºbea and BRS Cora. Food Chemistry, 2020, 311, 126025.	8.2	13
13	Comprehensive Chemical and Sensory Assessment of Wines Made from White Grapes of Vitis vinifera Cultivars Albillo Dorado and Montonera del Casar: A Comparative Study with AirÃ©n. Foods, 2020, 9, 1282.	4.3	24
14	Isolation and characterization of secondary metabolites from Gaultheria tenuifolia berries. Journal of Food Science, 2020, 85, 2792-2802.	3.1	5
15	Influence of grape seeds on wine composition and astringency of Tempranillo, Garnacha, Merlot and Cabernet Sauvignon wines. Food Science and Nutrition, 2020, 8, 3442-3455.	3.4	12
16	Changes in the content of anthocyanins, flavonols, and antioxidant activity in Fragaria ananassa var. Camarosa fruits under traditional and organic fertilization. Journal of the Science of Food and Agriculture, 2019, 99, 2404-2410.	3.5	19
17	Effect of the pre-treatment and the drying process on the phenolic composition of raisins produced with a seedless Brazilian grape cultivar. Food Research International, 2019, 116, 190-199.	6.2	26
18	Sensory descriptive and comprehensive GCâ€“MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part I: BRS Carmem and BRS Violeta. Food Chemistry, 2019, 272, 462-470.	8.2	18

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19	Antiproliferative and cytotoxic effects of grape pomace and grape seed extracts on colorectal cancer cell lines. Food Science and Nutrition, 2019, 7, 2948-2957.	3.4	29
20	Polyphenol Composition and (Bio)Activity of Berberis Species and Wild Strawberry from the Argentinean Patagonia. Molecules, 2019, 24, 3331.	3.8	29
21	BRS Violeta (BRS RÃºbeaâ€Ã—â€IAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. Food Chemistry, 2019, 298, 124971.	8.2	22
22	Patagonian berries as native food and medicine. Journal of Ethnopharmacology, 2019, 241, 111979.	4.1	33
23	Phenolic compounds profile of different berry parts from novel Vitis vinifera L. red grape genotypes and Tempranillo using HPLC-DAD-ESI-MS/MS: A varietal differentiation tool. Food Chemistry, 2019, 295, 350-360.	8.2	50
24	Systematic study of hydroxyl radical production in white wines as a function of chemical composition. Food Chemistry, 2019, 288, 377-385.	8.2	7
25	Antioxidant activity and the isolation of polyphenols and new iridoids from Chilean Gaultheria phillyreifolia and G. poeppigii berries. Food Chemistry, 2019, 291, 167-179.	8.2	25
26	Selectivity of pigments extraction from grapes and their partial retention in the pomace during red-winemaking. Food Chemistry, 2019, 277, 391-397.	8.2	22
27	First chemical and sensory characterization of Moribel and Tinto Fragoso wines using HPLCâ€DADâ€ESIâ€MS/MS, GCâ€MS, and NappingÂ® techniques: comparison with Tempranillo. Journal of the Science of Food and Agriculture, 2019, 99, 2108-2123.	3.5	23
28	Flavonols and ellagic acid derivatives in peels of different species of jabuticaba (Plinia spp.) identified by HPLC-DAD-ESI/MSn. Food Chemistry, 2018, 252, 61-71.	8.2	69
29	Vine-Shoot Tannins: Effect of Post-pruning Storage and Toasting Treatment. Journal of Agricultural and Food Chemistry, 2018, 66, 5556-5562.	5.2	13
30	Oligostilbenoids in Vitis vinifera L. Pinot Noir grape cane extract: Isolation, characterization, in vitro antioxidant capacity and anti-proliferative effect on cancer cells. Food Chemistry, 2018, 265, 101-110.	8.2	47
31	New acylated flavonols identified in Vitis vinifera grapes and wines. Food Research International, 2018, 112, 98-107.	6.2	23
32	Improved method for the extraction and chromatographic analysis on a fused-core column of ellagitannins found in oak-aged wine. Food Chemistry, 2017, 226, 23-31.	8.2	11
33	Oxygen consumption rates by different oenological tannins in a model wine solution. Food Chemistry, 2017, 234, 26-32.	8.2	53
34	Qualitative and quantitative changes in polyphenol composition and bioactivity of Ribes magellanicum and R. punctatum after in vitro gastrointestinal digestion. Food Chemistry, 2017, 237, 1073-1082.	8.2	63
35	Isabel red wines produced from grape pre-drying and submerged cap winemaking: A phenolic and sensory approach. LWT - Food Science and Technology, 2017, 81, 58-66.	5.2	7
36	Dehydration of jambolan [Syzygium cumini (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. Food Research International, 2017, 102, 32-42.	6.2	48

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37	Storage stability of phenolic compounds in powdered BRS Violeta grape juice microencapsulated with protein and maltodextrin blends. Food Chemistry, 2017, 214, 308-318.	8.2	124
38	Bioactive Flavonoids, Antioxidant Behaviour, and Cytoprotective Effects of Dried Grapefruit Peels (Citrus paradisiMacf.). Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-12.	4.0	70
39	Comparison between the contribution of ellagitannins of new oak barrels and one-year-used barrels. BIO Web of Conferences, 2016, 7, 02016.	0.2	2
40	Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content. Food Chemistry, 2016, 199, 822-827.	8.2	40
41	Antimicrobial activity and differentiation of anthocyanin profiles of rabbiteye and highbush blueberries using HPLCâ€“DADâ€“ESI-MS n and multivariate analysis. Journal of Functional Foods, 2016, 26, 506-516.	3.4	51
42	Antioxidant activity and phenolic profiles of the wild currant Ribes magellanicum from Chilean and Argentinean Patagonia. Food Science and Nutrition, 2016, 4, 595-610.	3.4	21
43	Influence of the botanical origin and toasting level on the ellagitannin content of wines aged in new and used oak barrels. Food Research International, 2016, 87, 197-203.	6.2	20
44	Influence of Grape Seeds and Stems on Wine Composition and Astringency. Journal of Agricultural and Food Chemistry, 2016, 64, 6555-6566.	5.2	40
45	Phenolics from the Patagonian currants Ribes spp.: Isolation, characterization and cytoprotective effect in human AGS cells. Journal of Functional Foods, 2016, 26, 11-26.	3.4	30
46	Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors. European Food Research and Technology, 2016, 242, 1913-1923.	3.3	4
47	Sensory acceptance drivers of pre-fermentation dehydration and submerged cap red wines produced from Vitis labrusca hybrid grapes. LWT - Food Science and Technology, 2016, 69, 82-90.	5.2	16
48	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit (Syzygium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.2	77
49	By-products of pyro-bituminous shale as amendments in Brazilian vineyards: Influence on polyphenolic composition of Cabernet Sauvignon wines. Food Research International, 2016, 81, 122-132.	6.2	5
50	Bog bilberry phenolics, antioxidant capacity and nutrient profile. Food Chemistry, 2016, 201, 339-349.	8.2	40
51	The Chilean wild raspberry (Rubus geoides Sm.) increases intracellular GSH content and protects against H2O2 and methylglyoxal-induced damage in AGS cells. Food Chemistry, 2016, 194, 908-919.	8.2	31
52	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part I: BRS RÃºbea and BRS Cora. Food Research International, 2015, 75, 374-384.	6.2	4
53	Phenolic compounds in juice of â€œIsabelâ€•grape treated with abscisic acid for color improvement. BIO Web of Conferences, 2015, 5, 01014.	0.2	1
54	Effect of drying methods on the phenolic content and antioxidant capacity of Brazilian winemaking byproducts and their stability over storage. International Journal of Food Sciences and Nutrition, 2015, 66, 895-903.	2.8	11

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55	Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages. European Food Research and Technology, 2015, 240, 595-607.	3.3	14
56	Phenylalanine and urea foliar applications to grapevine: Effect on wine phenolic content. Food Chemistry, 2015, 180, 55-63.	8.2	39
57	Influence of berry size on red wine colour and composition. Australian Journal of Grape and Wine Research, 2015, 21, 200-212.	2.1	22
58	Phenolic compounds and antioxidant activity of Macedonian red wines. Journal of Food Composition and Analysis, 2015, 41, 1-14.	3.9	58
59	Application of abscisic acid (S-ABA) to cv. Isabel grapes (Vitis viniferaÃ—Vitis labrusca) for color improvement: Effects on color, phenolic composition and antioxidant capacity of their grape juice. Food Research International, 2015, 77, 572-583.	6.2	63
60	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part II: BRS Carmem and BordÃ´ (Vitis labrusca L.). Food Research International, 2015, 76, 697-708.	6.2	14
61	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. Food Chemistry, 2015, 167, 84-90.	8.2	37
62	Application of a Novel Small-Scale Sample Cleanup Procedure Prior to MALDI-TOF-MS for Rapid Pigment Fingerprinting of Red Wines. Food Analytical Methods, 2014, 7, 820-827.	2.6	6
63	Identification, content and distribution of anthocyanins and low molecular weight anthocyanin-derived pigments in Spanish commercial red wines. Food Chemistry, 2014, 158, 449-458.	8.2	48
64	Isolation and Structural Elucidation of Anthocyanidin 3,7-Î²-O-Diglucosides and Caffeoyl-glucaric Acids from Calafate Berries. Journal of Agricultural and Food Chemistry, 2014, 62, 6918-6925.	5.2	30
65	Flour of banana (Musa AAA) peel as a source of antioxidant phenolic compounds. Food Research International, 2014, 55, 397-403.	6.2	113
66	Aging of red wines made from hybrid grape cv. BRS Violeta: Effects of accelerated aging conditions on phenolic composition, color and antioxidant activity. Food Research International, 2014, 56, 182-189.	6.2	58
67	Phenolic composition of grape and winemaking by-products of Brazilian hybrid cultivars BRS Violeta and BRS Lorena. Food Chemistry, 2014, 159, 95-105.	8.2	67
68	Antiproliferative activity and new argininyl bufadienolide esters from the â€œcururÃºâ€•toad Rhinella (Bufo) schneideri. Journal of Ethnopharmacology, 2014, 155, 1076-1085.	4.1	42
69	Occurrence of low molecular weight phenolics in Vitis vinifera red grape cultivars and their winemaking by-products from SÃ£o Paulo (Brazil). Food Research International, 2014, 62, 500-513.	6.2	35
70	Phenolics characterization and antioxidant activity of six different pigmented Oryza sativa L. cultivars grown in Piedmont (Italy). Food Research International, 2014, 65, 282-290.	6.2	66
71	Antioxidant activity of hydrophilic and lipophilic extracts of Brazilian blueberries. Food Chemistry, 2014, 164, 81-88.	8.2	63
72	Polyphenolic composition of Spanish red wines made from Spanish Vitis vinifera L. red grape varieties in danger of extinction. European Food Research and Technology, 2013, 236, 647-658.	3.3	13

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73	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. Food Research International, 2013, 51, 706-713.	6.2	98
74	Chromatic characteristics and color-related phenolic composition of Brazilian young red wines made from the hybrid grape cultivar BRS Violeta (â€œBRS RÃºbeaâ€Ã—â€œIAC 1398-21â€). Food Research International, 2013, 54, 33-43.	6.2	35
75	Phenolic composition of the berry parts of hybrid grape cultivar BRS Violeta (BRS RubeaÃ—IAC 1398-21) using HPLCâ€“DADâ€“ESI-MS/MS. Food Research International, 2013, 54, 354-366.	6.2	91
76	Accelerated Aging against Conventional Storage: Effects on the Volatile Composition of Chardonnay White Wines. Journal of Food Science, 2013, 78, C507-13.	3.1	31
77	Enological potential of chestnut wood for aging Tempranillo wines Part II: Phenolic compounds and chromatic characteristics. Food Research International, 2013, 51, 536-543.	6.2	33
78	Monitoring of chemical parameters of oxygen-treated musts during alcoholic fermentation and subsequent bottle storage of the resulting wines. European Food Research and Technology, 2013, 236, 77-88.	3.3	4
79	Analysis of hydroxycinnamic acids derivatives in calafate (Berberis microphylla G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. Journal of Chromatography A, 2013, 1281, 38-45.	3.7	51
80	Evolution of the phenolic content, chromatic characteristics and sensory properties during bottle storage of red single-cultivar wines from Castilla La Mancha region. Food Research International, 2013, 51, 554-563.	6.2	31
81	Effect of Two Different Treatments for Reducing Grape Yield in Vitis vinifera cv Syrah on Wine Composition and Quality: Berry Thinning versus Cluster Thinning. Journal of Agricultural and Food Chemistry, 2013, 61, 4968-4978.	5.2	65
82	Synthesis, Isolation, Structure Elucidation, and Color Properties of 10-Acetyl-pyranoanthocyanins. Journal of Agricultural and Food Chemistry, 2012, 60, 12210-12223.	5.2	21
83	Oenological potential, phenolic composition, chromatic characteristics and antioxidant activity of red single-cultivar wines from Castilla-La Mancha. Food Research International, 2012, 48, 7-15.	6.2	18
84	Color, Ellagitannins, Anthocyanins, and Antioxidant Activity of Andean Blackberry (Rubus glaucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	33
85	Improvement of Cencibel Red Wines by Oxygen Addition after Malolactic Fermentation: Study on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. Journal of Agricultural and Food Chemistry, 2012, 60, 5962-5973.	5.2	11
86	Effect of co-winemaking in phenolic composition, color and antioxidant capacity of young red wines from La Mancha region. European Food Research and Technology, 2012, 235, 155-167.	3.3	12
87	Effects of hyper-oxygenation and storage of Macabeo and AirÃ©n white wines on their phenolic and volatile composition. European Food Research and Technology, 2012, 234, 87-99.	3.3	8
88	Study of phenolic composition and sensory properties of red grape varieties in danger of extinction from the Spanish region of Castilla-La Mancha. European Food Research and Technology, 2012, 234, 295-303.	3.3	19
89	Phenolic Composition of the Brazilian Seedless Table Grape Varieties BRS Clara and BRS Morena. Journal of Agricultural and Food Chemistry, 2011, 59, 8314-8323.	5.2	56
90	Hyperoxygenation and Bottle Storage of Chardonnay White Wines: Effects on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics. Journal of Agricultural and Food Chemistry, 2011, 59, 4171-4182.	5.2	37

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91	Phenolic Composition of the Edible Parts (Flesh and Skin) of BordÃ´ Grape (Vitis labrusca) Using HPLCâ€“DADâ€“ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2011, 59, 13136-13146.	5.2	112
92	Combined Effects of Prefermentative Skin Maceration and Oxygen Addition of Must on Color-Related Phenolics, Volatile Composition, and Sensory Characteristics of AirÃ©n White Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 12171-12182.	5.2	45
93	Characteristic Phenolic Composition of Single-Cultivar Red Wines of the Canary Islands (Spain). Journal of Agricultural and Food Chemistry, 2011, 59, 6150-6164.	5.2	20
94	Effect of wine micro-oxygenation treatment and storage period on colour-related phenolics, volatile composition and sensory characteristics. LWT - Food Science and Technology, 2011, 44, 866-874.	5.2	47
95	HPLCâ€“DADâ€“ESI-MS/MS Characterization of Pyranoanthocyanins Pigments Formed in Model Wine. Journal of Agricultural and Food Chemistry, 2011, 59, 9523-9531.	5.2	87
96	FLAVONOL PROFILES FOR VARIETAL DIFFERENTIATION BETWEEN CARMÃ‰NÃˆRE AND MERLOT WINES PRODUCED IN CHILE: HPLC AND CHEMOMETRIC ANALYSIS. Journal of the Chilean Chemical Society, 2011, 56, 827-832.	1.2	13
97	Flavonol Profiles for Grape and Wine Authentication. ACS Symposium Series, 2011, , 113-129.	0.5	22
98	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part I: Petit Verdot wines. Food Chemistry, 2011, 124, 727-737.	8.2	39
99	Antioxidant capacity and phenolic composition of different woods used in cooperage. Food Chemistry, 2011, 129, 1584-1590.	8.2	62
100	Micro-oxygenation and oak chip treatments of red wines: Effects on colour-related phenolics, volatile composition and sensory characteristics. Part II: Merlot wines. Food Chemistry, 2011, 124, 738-748.	8.2	50
101	Effect of freeze-drying and oven-drying on volatiles and phenolics composition of grape skin. Analytica Chimica Acta, 2010, 660, 177-182.	5.4	140
102	Flavonol profiles of Vitis vinifera white grape cultivars. Journal of Food Composition and Analysis, 2010, 23, 699-705.	3.9	90
103	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. Food Chemistry, 2010, 119, 1426-1434.	8.2	36
104	Brazilian red wines made from the hybrid grape cultivar Isabel: Phenolic composition and antioxidant capacity. Analytica Chimica Acta, 2010, 659, 208-215.	5.4	106
105	Comparison of high-performance liquid chromatography separation of red wine anthocyanins on a mixed-mode ion-exchange reversed-phase and on a reversed-phase column. Journal of Chromatography A, 2010, 1217, 5710-5717.	3.7	29
106	Identification of New Derivatives of 2-S-Glutathionylcaftaric Acid in Aged White Wines by HPLC-DAD-ESI-MSn. Journal of Agricultural and Food Chemistry, 2010, 58, 11483-11492.	5.2	35
107	Structure Elucidation of Peonidin 3,7-O-Î²-Diglucoside Isolated from Garnacha Tintorera (Vitis) Tj ETQq1 1 0.784314 rgBT /Ove	5.2	18
108	Polyphenols and Antioxidant Activity of Calafate (Berberis microphylla) Fruits and Other Native Berries from Southern Chile. Journal of Agricultural and Food Chemistry, 2010, 58, 6081-6089.	5.2	160

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109	Comparison of phenolic composition and antioxidant properties of two native Chilean and one domestic strawberry genotypes. Food Chemistry, 2009, 113, 377-385.	8.2	92
110	Red-Color Related Phenolic Composition of Garnacha Tintorera (Vitis viniferaL.) Grapes and Red Wines. Journal of Agricultural and Food Chemistry, 2009, 57, 7883-7891.	5.2	138
111	Flavonol 3-O-Glycosides Series of Vitis vinifera Cv. Petit Verdot Red Wine Grapes. Journal of Agricultural and Food Chemistry, 2009, 57, 209-219.	5.2	178
112	Formation of Hydroxyphenyl-pyranoanthocyanins in Grenache Wines:â€‰ Precursor Levels and Evolution during Aging. Journal of Agricultural and Food Chemistry, 2007, 55, 4883-4888.	5.2	65
113	HPLC analysis of diverse grape and wine phenolics using direct injection and multidetection by DAD and fluorescence. Journal of Food Composition and Analysis, 2007, 20, 618-626.	3.9	237
114	Flavonol Profiles ofVitis viniferaRed Grapes and Their Single-Cultivar Wines. Journal of Agricultural and Food Chemistry, 2007, 55, 992-1002.	5.2	342
115	Simultaneous HPLC Analysis of Biogenic Amines, Amino Acids, and Ammonium Ion as Aminoenone Derivatives in Wine and Beer Samples. Journal of Agricultural and Food Chemistry, 2007, 55, 608-613.	5.2	273
116	Phenolic composition and magnitude of copigmentation in young and shortly aged red wines made from the cultivars, Cabernet Sauvignon, Cencibel, and Syrah. Food Chemistry, 2005, 92, 269-283.	8.2	164
117	Effect of Copigments and Grape Cultivar on the Color of Red Wines Fermented after the Addition of Copigments. Journal of Agricultural and Food Chemistry, 2005, 53, 8372-8381.	5.2	112
118	Free amino acid composition and botanical origin of honey. Food Chemistry, 2003, 83, 263-268.	8.2	255
119	Influence of Ethanol Content on the Extent of Copigmentation in a Cencibel Young Red Wine. Journal of Agricultural and Food Chemistry, 2003, 51, 4079-4083.	5.2	61
120	Cleavage and Oligomerization of Malondialdehyde. Tetrahedron, 1993, 49, 1237-1250.	1.9	43
121	Influence of malondialdehyde on the Maillard degradation of Amadori compounds. Carbohydrate Research, 1992, 229, 307-322.	2.3	13
122	Influence of oxidized lipids on the non-enzymic browning reaction: interaction between linolenic acid and an Amadori compound. Chemistry and Physics of Lipids, 1992, 63, 265-270.	3.2	2
123	Cleavage and oligomerization of malondialdehyde under physiological conditions. Tetrahedron Letters, 1990, 31, 4077-4080.	1.4	23
124	Reaction of amino sugars with malondialdehyde. Carbohydrate Research, 1990, 200, 167-180.	2.3	11