

Peter Winterhalter

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8816917/publications.pdf>

Version: 2024-02-01

277
papers

10,099
citations

28274

55
h-index

58581

82
g-index

281
all docs

281
docs citations

281
times ranked

9149
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and Characterization of Novel Benzoates, Cinnamates, Flavonoids, and Lignans from Riesling Wine and Screening for Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2788-2798.	5.2	291
2	SAFFRON—RENEWED INTEREST IN AN ANCIENT SPICE. <i>Food Reviews International</i> , 2000, 16, 39-59.	8.4	241
3	Pathway Leading to the Formation of Anthocyanin—Vinylphenol Adducts and Related Pigments in Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3682-3687.	5.2	228
4	Anthocyanin Composition of Black Carrot (<i>Daucus carota</i> ssp. <i>sativus</i> var. <i>atrorubens</i> Alef.) Cultivars Antonina, Beta Sweet, Deep Purple, and Purple Haze. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3385-3390.	5.2	180
5	Separation and Purification of Anthocyanins by High-Speed Countercurrent Chromatography and Screening for Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 338-343.	5.2	168
6	Polyphenols and Antioxidant Activity of Calafate (<i>Berberis microphylla</i>) Fruits and Other Native Berries from Southern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6081-6089.	5.2	160
7	Determination of anthocyanins from acerola (<i>Malpighia emarginata</i> DC.) and açai (<i>Euterpe oleracea</i>) Tj ETQq1 1 0,784314 rgBT /Overl 3.9 P43	3.9	143
8	Pyranoanthocyanins — an overview on structures, occurrence, and pathways of formation. <i>Trends in Food Science and Technology</i> , 2007, 18, 526-534.	15.1	138
9	Glycoconjugated aroma compounds: Occurrence, role and biotechnological transformation. <i>Advances in Biochemical Engineering/Biotechnology</i> , 1997, 55, 73-105.	1.1	134
10	Characterization of Anthocyanins and Pyranoanthocyanins from Blood Orange [<i>Citrus sinensis</i> (L.) Osbeck] Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7331-7338.	5.2	125
11	Effect of cyanidin-3-glucoside and an anthocyanin mixture from bilberry on adenoma development in the ApcMin mouse model of intestinal carcinogenesis-Relationship with tissue anthocyanin levels. <i>International Journal of Cancer</i> , 2006, 119, 2213-2220.	5.1	125
12	Soluble and Bound Phenolic Compounds in Different Bolivian Purple Corn (<i>Zea mays</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7068-7074.	5.2	125
13	Determination of Anthocyanins from Camu-camu (<i>Myrciaria dubia</i>) by HPLC—PDA, HPLC—MS, and NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9531-9535.	5.2	122
14	Glycosidically bound aroma compounds in the fruits of <i>Prunus</i> species: apricot (<i>P. armeniaca</i> , L.), peach (<i>P. persica</i> , L.), yellow plum (<i>P. domestica</i> , L. ssp. <i>syriaca</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 778-781.	5.2	114
15	Comparative biokinetics and metabolism of pure monomeric, dimeric, and polymeric flavan—ols: A randomized cross—over study in humans. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 610-621.	3.3	113
16	Anthocyanins from pigmented potato (<i>Solanum tuberosum</i> L.) varieties. <i>Food Research International</i> , 2005, 38, 943-948.	6.2	112
17	Effect of Copigments and Grape Cultivar on the Color of Red Wines Fermented after the Addition of Copigments. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8372-8381.	5.2	112
18	1,1,6-Trimethyl-1,2-dihydronaphthalene (TDN) formation in wine. 1. Studies on the hydrolysis of 2,6,10,10-tetramethyl-1-oxaspiro[4.5]dec-6-ene-2,8-diol rationalizing the origin of TDN and related C13 norisoprenoids in Riesling wine. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1825-1829.	5.2	104

#	ARTICLE	IF	CITATIONS
19	Application of high-speed countercurrent chromatography to the large-scale isolation of anthocyanins. <i>Biochemical Engineering Journal</i> , 2003, 14, 179-189.	3.6	104
20	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , 2010, 123, 574-582.	8.2	102
21	Microencapsulation by Spray-Drying of Anthocyanin Pigments from Corozo (<i>Bactris guineensis</i>) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6977-6985.	5.2	96
22	Stilbene Levels in Grape Cane of Different Cultivars in Southern Chile: Determination by HPLC-DAD-MS/MS Method. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 929-933.	5.2	95
23	Isolation of dammarane saponins from <i>Panax notoginseng</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2003, 1008, 173-180.	3.7	93
24	Isolation of two anthocyanin sambubiosides from bilberry (<i>Vaccinium myrtillus</i>) by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2004, 1045, 59-63.	3.7	93
25	Two-dimensional GC-DCCC analysis of the glycoconjugates of monoterpenes, norisoprenoids, and shikimate-derived metabolites from Riesling wine. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1041-1048.	5.2	91
26	Isolation and Characterization of Novel Stilbene Derivatives from Riesling Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2681-2686.	5.2	88
27	Preparative isolation of procyanidins from grape seed extracts by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2008, 1177, 114-125.	3.7	87
28	Preparative Separation of Polyphenols from Tea by High-Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3425-3430.	5.2	86
29	Investigations on Anthocyanins in Wines from <i>Vitis vinifera</i> cv. Pinotage: Factors Influencing the Formation of Pinotin A and Its Correlation with Wine Age. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 498-504.	5.2	83
30	Pharmacokinetics of the soybean isoflavone daidzein in its aglycone and glucoside form: a randomized, double-blind, crossover study. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 1314-1323.	4.7	82
31	Characterization of Pigments from Different High Speed Countercurrent Chromatography Wine Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4536-4546.	5.2	79
32	Antioxidant Constituents in the Fruits of <i>Luffa cylindrica</i> (L.) Roem. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4186-4190.	5.2	76
33	Characterisation of odour-active compounds in aged rum. <i>Food Chemistry</i> , 2012, 132, 1436-1441.	8.2	75
34	Isolation and Identification of Novel Pyranoanthocyanins from Black Carrot (<i>Daucus carota</i> L.) Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5095-5101.	5.2	74
35	In vitro radical scavenging activity of essential oils from Columbian plants and fractions from oregano (<i>Origanum vulgare</i> L.) essential oil. <i>Flavour and Fragrance Journal</i> , 2002, 17, 380-384.	2.6	73
36	Bound terpenoids in the juice of the purple passion fruit (<i>Passiflora edulis</i> Sims). <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 452-455.	5.2	72

#	ARTICLE	IF	CITATIONS
37	Glycosidically Bound Norisoprenoids from <i>Vitis vinifera</i> cv. Riesling Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1068-1072.	5.2	72
38	Identification of Novel Glycosidic Aroma Precursors in Saffron (<i>Crocus sativus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3238-3243.	5.2	72
39	Preparative Isolation of Anthocyanins by High-Speed Countercurrent Chromatography and Application of the Color Activity Concept to Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5812-5818.	5.2	72
40	Vitisin A Content in Chilean Wines from <i>Vitis vinifera</i> Cv. Cabernet Sauvignon and Contribution to the Color of Aged Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6261-6267.	5.2	72
41	Preparative Isolation of Anthocyanins from Japanese Purple Sweet Potato (<i>Ipomoea batatas</i> L.) Varieties by High-Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9899-9904.	5.2	72
42	Influence of post-pruning storage on stilbenoid levels in <i>Vitis vinifera</i> L. canes. <i>Food Chemistry</i> , 2014, 155, 256-263.	8.2	69
43	Two glucosylated abscisic acid derivatives from avocado seeds (<i>Persea americana</i> Mill. Lauraceae cv.) Tj ETQq1 1 0.784314 rgBT/Overload	2.9	67
44	Formation of Hydroxyphenyl-pyranoanthocyanins in Grenache Wines: Precursor Levels and Evolution during Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4883-4888.	5.2	65
45	C13-Norisoprenoid glycosides in plant tissues: An overview on their occurrence, composition and role as flavour precursors. <i>Flavour and Fragrance Journal</i> , 1994, 9, 281-287.	2.6	64
46	Glycosidically Bound Flavor Compounds of Cape Gooseberry (<i>Physalis peruviana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1904-1908.	5.2	63
47	A novel synthetic route to substituted pyranoanthocyanins with unique colour properties. <i>Tetrahedron Letters</i> , 2003, 44, 7583-7587.	1.4	62
48	Separation of andrographolide and neoandrographolide from the leaves of <i>Andrographis paniculata</i> using high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2003, 984, 147-151.	3.7	62
49	6,7-epoxy-linalool and related oxygenated terpenoids from <i>Carica papaya</i> fruit. <i>Phytochemistry</i> , 1986, 25, 1347-1350.	2.9	61
50	Free and bound C13 norisoprenoids in quince (<i>Cydonia oblonga</i> , Mill.) fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1988, 36, 1251-1256.	5.2	61
51	Carotenoid-Derived Aroma Compounds: An Introduction. ACS Symposium Series, 2001, , 1-17.	0.5	61
52	Separation of polar betalain pigments from cacti fruits of <i>Hylocereus polyrhizus</i> by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 6890-6899.	3.7	61
53	Application of preparative high-speed counter-current chromatography/electrospray ionization mass spectrometry for a fast screening and fractionation of polyphenols. <i>Journal of Chromatography A</i> , 2007, 1172, 40-46.	3.7	60
54	Metabolite profiling of polyphenols in peels of <i>Citrus limetta</i> Risso by combination of preparative high-speed countercurrent chromatography and LC-ESI-MS/MS. <i>Food Chemistry</i> , 2014, 158, 139-152.	8.2	60

#	ARTICLE	IF	CITATIONS
55	Novel Glycosidic Constituents from Saffron. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1678-1681.	5.2	59
56	Flavonoids from the flowers of <i>Impatiens glandulifera</i> Royle isolated by high performance countercurrent chromatography. <i>Phytochemical Analysis</i> , 2016, 27, 116-125.	2.4	56
57	A contribution to nutritional studies on <i>Crocus sativus</i> flowers and their value as food. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 101-108.	3.9	55
58	(S)-3,7-Dimethyl-5-octene-1,7-diol and Related Oxygenated Monoterpenoids from Petals of <i>Rosadamasceana</i> Mill.. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1966-1970.	5.2	54
59	Isolation of the lignan secoisolariciresinol diglucoside from flaxseed (<i>Linum usitatissimum</i> L.) by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2002, 943, 299-302.	3.7	54
60	Protein interactions with cyanidin-3- β -glucoside and its influence on α -amylase activity. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 33-40.	3.5	54
61	Isorhapontigenin: A novel bioactive stilbene from wine grapes. <i>Food Chemistry</i> , 2012, 135, 1353-1359.	8.2	54
62	Separation of betalains from berries of <i>Phytolacca americana</i> by ion-pair high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2008, 1190, 63-73.	3.7	53
63	Isolation of Black Tea Pigments Using High-Speed Countercurrent Chromatography and Studies on Properties of Black Tea Polymers. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5200-5205.	5.2	52
64	Vitamin C Content in Sea Buckthorn Berries (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>) and Related Products: A Kinetic Study on Storage Stability and the Determination of Processing Effects. <i>Journal of Food Science</i> , 2008, 73, C615-20.	3.1	52
65	Fractionation, enzyme inhibitory and cellular antioxidant activity of bioactives from purple sweet potato (<i>Ipomoea batatas</i>). <i>Food Chemistry</i> , 2017, 221, 447-456.	8.2	50
66	Application of multilayer coil countercurrent chromatography for the study of <i>Vitis vinifera</i> cv. Riesling leaf glycosides. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1452-1457.	5.2	49
67	Formation of damascenone derived from glycosidically bound precursors in green tea infusions. <i>Food Chemistry</i> , 2010, 123, 601-606.	8.2	49
68	Isolation of dimeric, trimeric, tetrameric and pentameric procyanidins from unroasted cocoa beans (<i>Theobroma cacao</i> L.) using countercurrent chromatography. <i>Food Chemistry</i> , 2015, 179, 278-289.	8.2	49
69	Preparation of Dimeric Procyanidins B1, B2, B5, and B7 from a Polymeric Procyanidin Fraction of Black Chokeberry (<i>Aronia melanocarpa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5147-5153.	5.2	48
70	Structures of two new ionone glycosides from quince fruit (<i>Cydonia oblonga</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 2142-2146.	5.2	47
71	Preparative separation of flavonoid glycosides in leaves extract of <i>Ampelopsis grossedentata</i> using high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2004, 1040, 147-149.	3.7	46
72	Isolation and identification of phenolic compounds from rum aged in oak barrels by high-speed countercurrent chromatography/high-performance liquid chromatography-diode array detection-electrospray ionization mass spectrometry and screening for antioxidant activity. <i>Journal of Chromatography A</i> , 2011, 1218, 7358-7364.	3.7	46

#	ARTICLE	IF	CITATIONS
73	Effect of fertilization and arbuscular mycorrhizal fungal inoculation on antioxidant profiles and activities in <i>Fragaria ananassa</i> fruit. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1397-1404.	3.5	46
74	Isolation of additional carotenoid metabolites from quince fruit (<i>Cydonia oblonga</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1116-1120.	5.2	45
75	Application of countercurrent chromatography (CCC) to the analysis of natural pigments. <i>Trends in Food Science and Technology</i> , 2007, 18, 507-513.	15.1	45
76	Enzymatic carotenoid cleavage in star fruit (<i>Averrhoa carambola</i>). <i>Phytochemistry</i> , 2003, 63, 131-137.	2.9	44
77	Stilbene levels and antioxidant activity of Vranec and Merlot wines from Macedonia: Effect of variety and enological practices. <i>Food Chemistry</i> , 2012, 135, 3003-3009.	8.2	44
78	Sensory and Chemical Characterization of Phenolic Polymers from Red Wine Obtained by Gel Permeation Chromatography. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 15-25.	1.7	44
79	Phytotoxic constituents from <i>Bunias orientalis</i> leaves. <i>Phytochemistry</i> , 1996, 42, 1005-1010.	2.9	43
80	Structure Elucidation of Procyanidin Oligomers by Low-Temperature ¹ H NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 62-69.	5.2	43
81	Isolation of Two Novel Terpenoid Glucose Esters from Riesling Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1474-1478.	5.2	42
82	Analysis of enantiomeric linalool ratio in green and roasted coffee. <i>Flavour and Fragrance Journal</i> , 2006, 21, 637-641.	2.6	42
83	Flavonoid Determination in the Quality Control of Floral Bioresidues from <i>Crocus sativus</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3125-3133.	5.2	42
84	Development of Analyses by High-Performance Liquid Chromatography and Liquid Chromatography/Tandem Mass Spectrometry of Bilberry (<i>Vaccinium myrtillus</i>) Anthocyanins in Human Plasma and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7009-7013.	5.2	41
85	Ion-pair high-speed countercurrent chromatography in fractionation of a high-molecular weight variation of acyl-oligosaccharide linked betacyanins from purple bracts of <i>Bougainvillea glabra</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 538-550.	2.3	41
86	Target-guided separation of <i>Bougainvillea glabra</i> betacyanins by direct coupling of preparative ion-pair high-speed countercurrent chromatography and electrospray ionization mass-spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 4544-4554.	3.7	41
87	Dimeric Procyanidins: Screening for B1 to B8 and Semisynthetic Preparation of B3, B4, B6, and B8 from a Polymeric Procyanidin Fraction of White Willow Bark (<i>Salix alba</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7820-7830.	5.2	41
88	Pyrolizidine alkaloids in herbal teas for infants, pregnant or lactating women. <i>Food Chemistry</i> , 2015, 187, 491-498.	8.2	40
89	Semi-industrial isolation of salicin and amygdalin from plant extracts using slow rotary counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1074, 43-46.	3.7	39
90	Structures of Two Novel Trimeric Stilbenes Obtained by Horseradish Peroxidase Catalyzed Biotransformation of <i>trans</i> -Resveratrol and (âˆ’)-Î¼-Viniferin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6754-6761.	5.2	38

#	ARTICLE	IF	CITATIONS
91	Aroma Changes due to Second Fermentation and Glycosylated Precursors in Chardonnay and Riesling Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2524-2533.	5.2	37
92	Toxic pyrrolizidine alkaloids in herbal medicines commonly used in Ghana. <i>Journal of Ethnopharmacology</i> , 2017, 202, 154-161.	4.1	37
93	Isolation of coffee diterpenes by means of high-speed countercurrent chromatography. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 233-237.	3.9	36
94	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. <i>Food Chemistry</i> , 2010, 119, 1426-1434.	8.2	36
95	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2014, 1344, 42-50.	3.7	36
96	A C13-norisoprenoid gentiobioside from quince fruit. <i>Phytochemistry</i> , 1991, 30, 3021-3025.	2.9	35
97	Synthesis and enantiodifferentiation of isomeric theaspiranes.. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1188-1191.	5.2	35
98	Partial Purification and Kinetic Characterization of a Carotenoid Cleavage Enzyme from Quince Fruit (<i>Cydonia oblonga</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1677-1680.	5.2	35
99	Development of a Novel Adsorptive Membrane Chromatographic Method for the Fractionation of Polyphenols from Bilberry. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2427-2433.	5.2	35
100	Thermal Oxidation of 9 β -cis-Neoxanthin in a Model System Containing Peroxyacetic Acid Leads to the Potent Odorant β -Damascenone. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9199-9206.	5.2	34
101	Isolation of a glucosidic precursor of isomeric marmelo lactones from quince fruit. <i>Tetrahedron Letters</i> , 1991, 32, 3669-3670.	1.4	33
102	Hydroxyester disaccharides from fruits of cape gooseberry (<i>Physalis peruviana</i>). <i>Phytochemistry</i> , 2002, 59, 439-445.	2.9	33
103	Simulated Digestion and Antioxidant Activity of Red Wine Fractions Separated by High Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8879-8884.	5.2	33
104	Chemical Characterization, Free Radical Scavenging, and Cellular Antioxidant and Anti-Inflammatory Properties of a Stilbenoid-Rich Root Extract of <i>Vitis vinifera</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-11.	4.0	33
105	Preparation of Ursane Triterpenoids from <i>Centella asiatica</i> Using High Speed Countercurrent Chromatography with Step ∇ Gradient Elution. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004, 27, 2201-2215.	1.0	32
106	Isolation of isomangiferin from honeybush (<i>Cyclopia subternata</i>) using high-speed counter-current chromatography and high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 4282-4289.	3.7	32
107	Preparative mass-spectrometry profiling of bioactive metabolites in Saudi-Arabian propolis fractionated by high-speed countercurrent chromatography and off-line atmospheric pressure chemical ionization mass-spectrometry injection. <i>Journal of Chromatography A</i> , 2014, 1347, 17-29.	3.7	32
108	Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of <i>Aronia melanocarpa</i> Berries, Juice, and Pomace. <i>Journal of Food Science</i> , 2019, 84, 1791-1798.	3.1	32

#	ARTICLE	IF	CITATIONS
109	Isolation of a Glucosidic Î²-Damascenone Precursor from Rose Petals. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4053-4056.	5.2	31
110	ISOLATION OF NATURAL PIGMENTS BY HIGH SPEED CCC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 1745-1764.	1.0	31
111	Pyrrolizidine alkaloid profiling of four Boraginaceae species from Northern Germany and implications for the analytical scope proposed for monitoring of maximum levels. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1339-1358.	2.3	31
112	The generation of norisoprenoid volatiles in starfruit (<i>Averrhoa carambola</i> L.): A review. <i>Food Reviews International</i> , 1995, 11, 237-254.	8.4	30
113	Activity-Guided Isolation of Resveratrol Oligomers from a Grapevine-Shoot Extract Using Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11919-11927.	5.2	30
114	Methylation of Catechins and Procyanidins by Rat and Human Catechol-O-Methyltransferase: Metabolite Profiling and Molecular Modeling Studies. <i>Drug Metabolism and Disposition</i> , 2012, 40, 353-359.	3.3	30
115	Fractionation of an anthocyanin-rich bilberry extract and in vitro antioxidative activity testing. <i>Food Chemistry</i> , 2015, 167, 418-424.	8.2	30
116	Phenolics from the Patagonian currants <i>Ribes</i> spp.: Isolation, characterization and cytoprotective effect in human AGS cells. <i>Journal of Functional Foods</i> , 2016, 26, 11-26.	3.4	30
117	Large-scale isolation of flavan-3-ol phloroglucinol adducts by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1072, 217-222.	3.7	29
118	Folate content in sea buckthorn berries and related products (<i>Hippophaë rhamnoides</i> L. ssp.) assessed by stable isotope dilution assay. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 391, 211-219.	3.7	29
119	Potent Antioxidative Activity of Vineatrol [®] Grapevine-shoot Extract. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1831-1836.	1.3	29
120	Quantification of stilbenoids in grapevine canes and grape cluster stems with a focus on long-term storage effects on stilbenoid concentration in grapevine canes. <i>Food Research International</i> , 2017, 100, 326-331.	6.2	29
121	Centrifugal Precipitation Chromatography - a Novel Chromatographic System for Fractionation of Polymeric Pigments from Black Tea and Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1730-1736.	5.2	28
122	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , 2010, 43, 1577-1584.	6.2	28
123	Semisynthetic Preparation and Isolation of Dimeric Procyanidins B1 and B8 from Roasted Hazelnut Skins (<i>Corylus avellana</i> L.) on a Large Scale Using Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7101-7110.	5.2	28
124	Two Kaempferol Sophorosides from <i>Crocus Sativus</i>. <i>Natural Product Research</i> , 1997, 10, 213-216.	0.4	27
125	New Approach for the Synthesis and Isolation of Dimeric Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5374-5385.	5.2	27
126	Chemical characterisation of Malvar grape seeds (<i>Vitis vinifera</i> L.) by ultrafiltration and RP-HPLC-PAD-MS. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 284-292.	3.9	27

#	ARTICLE	IF	CITATIONS
127	Fast high resolution Orbitrap MS fingerprinting of the resin of <i>Heliotropium taltalense</i> Phil. from the Atacama Desert. <i>Industrial Crops and Products</i> , 2016, 85, 159-166.	5.2	27
128	2-Hydroxy-2,6,10,10-tetramethyl-1-oxaspiro[4.5]dec-6-en-8-one: A Precursor of 8,9-Dehydrotheaspironone in White-Fleshed Nectarines. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1309-1313.	5.2	26
129	Isolation and Identification of 2-Phenylethyl Disaccharide Glycosides and Mono Glycosides from Rose Flowers, and Their Potential Role in Scent Formation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2001, 65, 442-445.	1.3	25
130	<i>Schinus terebinthifolius</i> scale-up countercurrent chromatography (Part I): High performance countercurrent chromatography fractionation of triterpene acids with off-line detection using atmospheric pressure chemical ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1389, 39-48.	3.7	25
131	Effect of the frying process on the composition of hydroxycinnamic acid derivatives and antioxidant activity in flesh colored potatoes. <i>Food Chemistry</i> , 2018, 268, 577-584.	8.2	25
132	3-Hydroxy-retro-.alpha.-ionol: a natural precursor of isomeric edulans in purple passion fruit (<i>Passiflora edulis</i> Sims). <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1270-1274.	5.2	24
133	Identification of C13-norisoprenoid flavour precursors in starfruit (<i>Averrhoa carambola</i> L.). <i>Flavour and Fragrance Journal</i> , 1992, 7, 179-185.	2.6	24
134	MDGC-MS: A powerful tool for enantioselective flavor analysis. <i>Journal of High Resolution Chromatography</i> , 1993, 16, 642-644.	1.4	24
135	Non-flavonoid Phenolic Compounds. , 2009, , 509-527.		24
136	Fractionation of Plant Bioactives from Black Carrots (<i>Daucus carota</i> subspecies <i>sativus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Potential Anti-Diabetic Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5901-5908.	5.2	24
137	Influence of sample preparation on the composition of quince (<i>Cydonia oblonga</i> , Mill.) flavor. <i>Journal of Agricultural and Food Chemistry</i> , 1987, 35, 335-337.	5.2	23
138	4-Hydroxy-7,8-dihydro-.beta.-ionol: natural precursor of theaspiranes in quince fruit (<i>Cydonia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	5.2	23
139	3,4-Dihydroxy-7,8-dihydro-.beta.-ionone .beta.-D-glucopyranoside: natural precursor of 2,2,6,8-tetramethyl-7,11-dioxatricyclo[6.2.1.0 ^{1,6}]undec-4-ene (Riesling acetal) and 1,1,6-trimethyl-1,2-dihydronaphthalene in red currant (<i>Ribes rubrum</i> L.) leaves. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1833-1835.	5.2	23
140	Effect of Sunlight Exposure on Norisoprenoid Formation in White Riesling Grapes. <i>ACS Symposium Series</i> , 2001, , 262-272.	0.5	23
141	Di-2-ethylhexyl phthalate in the fruits of <i>Benincasa hispida</i> . <i>Food Additives and Contaminants</i> , 2006, 23, 552-555.	2.0	23
142	Nutritional Assessment of Processing Effects on Major and Trace Element Content in Sea Buckthorn Juice (<i>Hippophaë rhamnoides</i> L. ssp <i>rhamnoides</i>). <i>Journal of Food Science</i> , 2008, 73, H97-102.	3.1	23
143	Identification of Two Novel Prodelphinidin A-Type Dimers from Roasted Hazelnut Skins (<i>Corylus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 302	5.2	23
144	Incidence of Pyrrolizidine Alkaloids in Herbal Medicines from German Retail Markets: Risk Assessments and Implications to Consumers. <i>Phytotherapy Research</i> , 2017, 31, 1903-1909.	5.8	23

#	ARTICLE	IF	CITATIONS
145	Preparation of Three Flavonoids from the Bark of <i>Salix alba</i> by High-Speed Countercurrent Chromatographic Separation. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004, 27, 3257-3264.	1.0	22
146	Relevance of chromatographic efficiency in varietal authenticity verification of red wines based on their anthocyanin profiles: Interference of pyranoanthocyanins formed during wine ageing. <i>Analytica Chimica Acta</i> , 2008, 621, 52-56.	5.4	22
147	(+)-Dihydrorobinetin: a Marker of Vinegar Aging in <i>Acacia (Robinia pseudoacacia)</i> Wood. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9551-9554.	5.2	22
148	Sensory and Color Changes Induced by Microoxygenation Treatments of Pinot noir before and after Malolactic Fermentation. <i>American Journal of Enology and Viticulture</i> , 2010, 61, 474-485.	1.7	22
149	Antiprotozoal Activity of <i>Buxus sempervirens</i> and Activity-Guided Isolation of O-tigloylcyclovirobuxeine-B as the Main Constituent Active against <i>Plasmodium falciparum</i> . <i>Molecules</i> , 2014, 19, 6184-6201.	3.8	21
150	9-Hydroxypiperitone β -D-Glucopyranoside and Other Polar Constituents from Dill (<i>Anethum graveolens</i> L.) Herb. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4821-4825.	5.2	20
151	The growth of the canine glioblastoma cell line GBM and the canine histiocytic sarcoma cell line DH82 is inhibited by the resveratrol oligomers hopeaphenol and 2-viniferin. <i>Veterinary and Comparative Oncology</i> , 2014, 12, 149-159.	1.8	20
152	Isolation of cytotoxic diterpenoids from the Chilean medicinal plant <i>Azorella compacta</i> Phil from the Atacama Desert by high-speed counter-current chromatography. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2832-2838.	3.5	20
153	Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism. <i>Nutrients</i> , 2019, 11, 1166.	4.1	20
154	Stability of phenolic compounds, antioxidant activity and colour parameters of a coloured extract obtained from coloured-flesh potatoes. <i>LWT - Food Science and Technology</i> , 2021, 136, 110370.	5.2	20
155	Oxygenated C13-Norisoprenoids. <i>ACS Symposium Series</i> , 1992, , 98-115.	0.5	19
156	Free and bound 6,9-dihydroxymegastigm-7-en-3-one in <i>Vitis vinifera</i> grapes and wine. <i>Phytochemistry</i> , 1992, 31, 1813-1815.	2.9	19
157	Carotenoid-Derived Aroma Compounds: Biogenetic and Biotechnological Aspects. <i>ACS Symposium Series</i> , 1996, , 295-308.	0.5	19
158	Isolation and purification of isoflavones from soy flour by high-speed countercurrent chromatography. <i>European Food Research and Technology</i> , 2001, 213, 277-280.	3.3	19
159	Identification of (3S, 9R)- and (3S, 9S)-Megastigma-6,7-dien-3,5,9-triol 9-O- β -D-glucopyranosides as Damascenone Progenitors in tea. <i>Bioscience, Biotechnology and Biochemistry</i> , 2002, 66, 2692-2697.	1.3	19
160	Preparative isolation of isoflavones from soy and red clover. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 356-361.	3.3	19
161	Intervention with polyphenol-rich fruit juices results in an elevation of glutathione S-transferase P1 (hGSTP1) protein expression in human leucocytes of healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1191-1200.	3.3	19
162	Structural characterization of 132-hydroxy-(132-S)-phaeophytin-a from leaves and stems of <i>Amaranthus tricolor</i> isolated by high-speed countercurrent chromatography. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 413-418.	5.6	19

#	ARTICLE	IF	CITATIONS
163	Effects of Processing and of Storage on the Stability of Pantothenic Acid in Sea Buckthorn Products (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>) Assessed by Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3978-3984.	5.2	19
164	The epidermal growth factor receptor and human topoisomerases represent potential cellular targets of oligomeric procyanidins. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 192-200.	3.3	19
165	Rapid characterisation of grape seed extracts by a novel HPLC method on a diol stationary phase. <i>Journal of Functional Foods</i> , 2015, 15, 225-232.	3.4	19
166	Free and Bound Flavor Constituents of White-Fleshed Nectarines. <i>ACS Symposium Series</i> , 1992, , 116-138.	0.5	18
167	Development of a New Preparative Spiral-Coil Low-Speed Rotary Countercurrent Chromatographic (Spiral-Coil LSRCCC) Method. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004, 27, 2547-2560.	1.0	18
168	Structure Elucidation of Peonidin 3,7-O-Diglycoside Isolated from Garnacha Tintorera (<i>Vitis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.2	18
169	Evaluation of Grenache, Graciano and Tempranillo grape stilbene content after field applications of elicitors and nitrogen compounds. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1856-1862.	3.5	18
170	Impact of Rootstock, Clonal Selection, and Berry Size of <i>Vitis vinifera</i> sp. Riesling on the Formation of TDN, Vitispiranes, and Other Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3834-3849.	5.2	18
171	Isolation of a glucosidic precursor of isomeric marmelo oxides from quince fruit. <i>Tetrahedron Letters</i> , 1991, 32, 5943-5944.	1.4	17
172	Bio-oxidative cleavage of carotenoids: Important route to physiological active plant constituents. <i>Tetrahedron Letters</i> , 1992, 33, 5169-5172.	1.4	17
173	Isolation and identification of 5-carboxy-pyranoanthocyanins in beverages from cherry (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	5.6	17
174	Variation of pyranoanthocyanins in red wines of different varieties and vintages and the impact of pinotin A addition on their color parameters. <i>European Food Research and Technology</i> , 2009, 229, 689-696.	3.3	17
175	<i>Persea americana</i> Mill. Seed: Fractionation, Characterization, and Effects on Human Keratinocytes and Fibroblasts. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-12.	1.2	17
176	A toolbox for microbore liquid chromatography tandem-high-resolution mass spectrometry analysis of albumin-adducts as novel biomarkers of organophosphorus pesticide poisoning. <i>Toxicology Letters</i> , 2018, 292, 46-54.	0.8	17
177	Pomegranate (<i>Punica granatum</i> L.) Extract and Its Anthocyanin and Copigment Fractions' Free Radical Scavenging Activity and Influence on Cellular Oxidative Stress. <i>Foods</i> , 2020, 9, 1617.	4.3	17
178	Evaluation of different tubing geometries for high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2001, 922, 355-358.	3.7	16
179	Isolation of Two Glucosidic Precursors of Î²-Damascenone from Riesling Wine. <i>Natural Product Research</i> , 1997, 10, 111-114.	0.4	15
180	Three Novel Eugenol Glycosides From Rose Flowers, <i>Rosa Damascena</i> Mill. <i>Natural Product Research</i> , 1999, 13, 5-10.	0.4	15

#	ARTICLE	IF	CITATIONS
181	Volatile oil composition of new chemotype of <i>Ocimum basilicum</i> L. from Nigeria. <i>Flavour and Fragrance Journal</i> , 2005, 20, 45-47.	2.6	15
182	Isolation of Flavanol-Anthocyanin Adducts by Countercurrent Chromatography. <i>Journal of Chromatographic Science</i> , 2005, 43, 488-493.	1.4	15
183	Application of centrifugal precipitation chromatography and high-speed counter-current chromatography equipped with a spiral tubing support rotor for the isolation and partial characterization of carotenoid cleavage-like enzymes in <i>Enteromorpha compressa</i> (L.) Nees. <i>Journal of Separation Science</i> , 2011, 34, 2759-2764.	2.5	15
184	TDN and Î ² -Damascenone: Two Important Carotenoid Metabolites in Wine. <i>ACS Symposium Series</i> , 2013, , 125-137.	0.5	15
185	Solvent system selectivities in countercurrent chromatography using <i>Salicornia gaudichaudiana</i> metabolites as practical example with off-line electrospray mass-spectrometry injection profiling. <i>Journal of Chromatography A</i> , 2015, 1385, 20-27.	3.7	15
186	4-Hydroxy-7, 8-dihydro-.beta.-ionone and isomeric megastigma-6,8-dien-4-ones: new C13 norisoprenoids in quince (<i>Cydonia oblonga</i> , Mill.) fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 796-799.	5.2	14
187	Isolation and structure determination of a lignan from the bark of <i>Salix alba</i> . <i>Natural Product Research</i> , 2007, 21, 451-454.	1.8	14
188	HILIC HPLC-ESI-MS/MS identification and quantification of the alkaloids from the genus <i>Equisetum</i> . <i>Phytochemical Analysis</i> , 2019, 30, 669-678.	2.4	14
189	The Structure of a New Ionone Glucoside from Starfruit (<i>Averrhoa carambola</i> L.). <i>Natural Product Research</i> , 1993, 3, 95-99.	0.4	13
190	3-Hydroxy-Î ¹ -ionyl-Î ² -D-Glucopyranosides from Stinging Nettle (<i>Urtica dioica</i> L.) Leaves. <i>Natural Product Research</i> , 1995, 6, 177-180.	0.4	13
191	Isolation of Two New Ionone Glucosides from Quince (<i>Cydonia Oblonga</i> Mill.) Leaves. <i>Natural Product Research</i> , 2002, 16, 119-122.	0.4	13
192	Chromenes in <i>Ageratum conyzoides</i> L. <i>Flavour and Fragrance Journal</i> , 2002, 17, 247-250.	2.6	13
193	Large Convulated Tubing for Scale-Up of Slow Rotary Countercurrent Chromatograph. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2003, 26, 1991-2002.	1.0	13
194	Determination of Processing Effects and of Storage Stability on Vitamin K1 (Phylloquinone) in Sea Buckthorn Berries (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>) and Related Products. <i>Journal of Food Science</i> , 2007, 72, C491-C497.	3.1	13
195	Anacardic Acid Profiling in Cashew Nuts by Direct Coupling of Preparative High-Speed Countercurrent Chromatography and Mass Spectrometry (<i>prep-HSCCC-ESI/APCI-MS/MS</i>). <i>ACS Symposium Series</i> , 2012, , 145-165.	0.5	13
196	High-speed countercurrent chromatographic recovery and off-line electrospray ionization mass spectrometry profiling of bisdesmodic saponins from <i>Saponaria officinalis</i> possessing synergistic toxicity enhancing properties on targeted antitumor toxins. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 955-956, 1-9.	2.3	13
197	Synthesis and structure elucidation of ethyliden-linked anthocyanin " Flavan-3-ol oligomers. <i>Food Research International</i> , 2014, 65, 69-76.	6.2	13
198	Impact of matrix variables and expertise of panelists on sensory thresholds of 1,1,6-trimethyl-1,2-dihydronaphthalene known as petrol off-flavor compound in Riesling wines. <i>Food Quality and Preference</i> , 2019, 78, 103735.	4.6	13

#	ARTICLE	IF	CITATIONS
199	Carbohydrate Hydrolase-Inhibitory Activity of Juice-Based Phenolic Extracts in Correlation to Their Anthocyanin/Copigment Profile. <i>Molecules</i> , 2020, 25, 5224.	3.8	13
200	Bioactive Phenolic Compounds from Lingonberry (<i>Vaccinium vitis-idaea</i> L.): Extraction, Chemical Characterization, Fractionation and Cellular Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 467.	5.1	13
201	Abscisc alcohol glucoside in quince. <i>Phytochemistry</i> , 1992, 32, 57-60.	2.9	12
202	Quantitative Determination of Isoflavones in Soy Based Nutritional Supplements by High-Performance Liquid Chromatography. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2008, 3, 127-136.	1.4	12
203	Centrifugal precipitation chromatography, a powerful technique for the isolation of active enzymes from tea leaves (<i>Camellia sinensis</i>). <i>Journal of Chromatography A</i> , 2009, 1216, 4263-4267.	3.7	12
204	Fast isolation of cytotoxic compounds from the native Chilean species <i>Gyothamnium pinifolium</i> Phil. collected in the Atacama Desert, northern Chile. <i>Industrial Crops and Products</i> , 2015, 76, 69-76.	5.2	12
205	The complexity of sound quantification of specialized metabolite biosynthesis: The stress related impact on the alkaloid content of <i>Catharanthus roseus</i> . <i>Phytochemistry</i> , 2021, 187, 112774.	2.9	12
206	Synthesis and enantiodifferentiation of riesling acetals. <i>Phytochemical Analysis</i> , 1995, 6, 106-111.	2.4	11
207	Mass Spectra and Retention Indices of Monoterpene Diols from Rose Petals. <i>Journal of Essential Oil Research</i> , 2000, 12, 392-399.	2.7	10
208	Novel Aged Anthocyanins from Pinotage Wines: Isolation, Characterization, and Pathway of Formation. <i>ACS Symposium Series</i> , 2004, , 179-197.	0.5	10
209	Application of High Speed Countercurrent Chromatography (HSCCC) to the Isolation of Kavalactones. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2005, 28, 1703-1716.	1.0	10
210	Synthesis of Deuterium-Labeled 1,1,6-Trimethyl-1,2-dihydronaphthalene (TDN) and Quantitative Determination of TDN and Isomeric Vitispiranes in Riesling Wines by a Stable-Isotope-Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6414-6422.	5.2	10
211	Application of on-line HRGC-FTIR spectroscopy to the analysis of acetylenic flavour precursors. <i>Phytochemical Analysis</i> , 1991, 2, 93-96.	2.4	9
212	Nickel Peroxide Induced Oxidation of Canthaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1887-1891.	5.2	9
213	3,4-Dihydroxy-7,8-Dihydro- β -Ionone 3- O - β - d -Glucopyranoside and Other Glycosidic Constituents from Apple Leaves. <i>Natural Product Research</i> , 2002, 16, 87-93.	0.4	9
214	Carotenoid Cleavage Products in Saffron (<i>Crocus sativus</i> L.). <i>ACS Symposium Series</i> , 2013, , 45-63.	0.5	9
215	Two new anthraquinone dimers from the stem bark of <i>Pentas schimperi</i> (Rubiaceae). <i>Phytochemistry Letters</i> , 2014, 8, 55-58.	1.2	9
216	Pyrrrolizidine alkaloids in floral honeys of tropical Ghana and health risk assessment. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 300-310.	2.8	9

#	ARTICLE	IF	CITATIONS
217	Rapid UV/Vis Spectroscopic Dye Authentication Assay for the Determination and Classification of Reactive Dyes, <i>Monascus</i> Pigments, and Natural Dyes in Coloring Foodstuff. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11839-11845.	5.2	9
218	Shifts in biochemical and physiological responses by the inoculation of arbuscular mycorrhizal fungi in <i>Triticum aestivum</i> growing under drought conditions. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1927-1938.	3.5	9
219	HPLC-DAD-MS and Antioxidant Profile of Fractions from Amontillado Sherry Wine Obtained Using High-Speed Counter-Current Chromatography. <i>Foods</i> , 2021, 10, 131.	4.3	9
220	(2Z)-4-hydroxy-2-methyl-2-buten-1-yl- β -D-glucoside and (2Z)-1-hydroxy-2-methyl-2-buten-4-yl- β -D-glucoside: Two New Hemiterpene Glucosides from <i>Vitis vinifera</i> Leaves. <i>Natural Product Research</i> , 1995, 5, 241-244.	0.4	8
221	Synthesis and Enantiodifferentiation of Isomeric 3,5,6,8a-Tetrahydro-2,5,5,8a-tetramethyl-2H-1-benzopyrans (Edulans I and II). <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 185-188.	5.2	8
222	In Vitro Inhibition of Phosphodiesterase 3B (PDE 3B) by Anthocyanin-Rich Fruit Juice Extracts and Selected Anthocyanins. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6934.	4.1	8
223	Stability of antioxidant compounds and activities of a natural dye from coloured-flesh potatoes in dairy foods. <i>LWT - Food Science and Technology</i> , 2021, 144, 111252.	5.2	8
224	Dihydroabscisic alcohol from <i>Averrhoa carambola</i> fruit. <i>Phytochemistry</i> , 1994, 36, 811-812.	2.9	7
225	Synthesis and Enantiodifferentiation of Isomeric 2,3,5,6,8,8a-Hexahydro-2,5,5,8a-tetramethyl-7H-1-benzopyran-7-ones (3,4-Dihydro-3-oxoedulans). <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1898-1902.	5.2	7
226	Uncommon Glycoconjugates of 2-Phenylethanol from Rose Flowers and Riesling Wine. <i>Natural Product Research</i> , 1997, 10, 39-42.	0.4	7
227	Occurrence of A Glucosidic Progenitor of Rose Oxide In Rose Flowers, <i>Rosa Damascena</i> Mill. <i>Natural Product Research</i> , 1998, 12, 5-10.	0.4	7
228	Application of Countercurrent Chromatography to the Analysis of Aroma Precursors in Rose Flowers. <i>ACS Symposium Series</i> , 1998, , 181-192.	0.5	7
229	Aroma-Active Benzofuran Derivatives: Analysis, Sensory Properties, and Pathways of Formation. <i>ACS Symposium Series</i> , 2001, , 21-32.	0.5	7
230	Separation of Natural Food Colorants by High-Speed Countercurrent Chromatography. <i>ACS Symposium Series</i> , 2001, , 22-42.	0.5	7
231	Characterization of flower-inducing compound in <i>Lemna paucicostata</i> exposed to drought stress. <i>Tetrahedron</i> , 2014, 70, 4969-4976.	1.9	7
232	3-hydroxy-5,6-epoxy- β -ionyl- β -D-glucopyranoside from <i>Malus domestica</i> Leaves. <i>Natural Product Research</i> , 1994, 4, 57-60.	0.4	6
233	Bestimmung polarer Phosphorsäureester in Trink- und Oberflächenwasser mittels HPLC-MS-MS. <i>Clean - Soil, Air, Water</i> , 2004, 32, 40-47.	0.6	6
234	Survey of pyrrolizidine alkaloids in seven varieties of <i>Lappula squarrosa</i> : An alternative source of heart-healthy vegetable oil. <i>Phytochemical Analysis</i> , 2016, 27, 133-139.	2.4	6

#	ARTICLE	IF	CITATIONS
235	Application and comparison of high-speed countercurrent chromatography and high-performance liquid chromatography in semi-preparative separation of decarboxymethyl oleuropein aglycone (3,4-dihydroxy-5-ethyl-2-pyrrolidinone), a bioactive secoiridoid from extra-virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500532.	1.5	6
236	Fractionation and isolation of polyphenols from <i>Aronia melanocarpa</i> by countercurrent and membrane chromatography. <i>European Food Research and Technology</i> , 2017, 243, 1261-1275.	3.3	6
237	Starfruit (<i>Averrhoa carambola</i> L.). <i>ACS Symposium Series</i> , 1995, , 114-126.	0.5	5
238	Analysis, Structure, and Reactivity of Labile Terpenoid Aroma Precursors in Riesling Wine. <i>ACS Symposium Series</i> , 1998, , 1-12.	0.5	5
239	Analysis of Norisoprenoid Aroma Precursors. <i>ACS Symposium Series</i> , 2001, , 20-35.	0.5	5
240	Carotenoid Cleavage Enzymes in Animals and Plants. <i>ACS Symposium Series</i> , 2001, , 76-88.	0.5	5
241	Chemical constituents of the essential oil of <i>Lippia adoensis</i> Hochst. ex Walp.. <i>Flavour and Fragrance Journal</i> , 2004, 19, 210-212.	2.6	5
242	Odour-active compounds in baby banana Fruit (<i>Musa acuminata</i>) AA Simmonds cv. Bocadillo). <i>International Journal of Food Properties</i> , 0, , 1-8.	3.0	5
243	A NON-CENTROSYMMETRIC POLYMORPH OF 5-HYDROXY-7-METHOXY-2-PHENYLCHROMAN-4-ONE. <i>Journal of the Chilean Chemical Society</i> , 2015, 60, 2864-2866.	1.2	5
244	Fractionation of Extracts from Black Chokeberry, Cranberry, and Pomegranate to Identify Compounds That Influence Lipid Metabolism. <i>Foods</i> , 2022, 11, 570.	4.3	5
245	2-formylmethyl-2-methyl-5-(1-hydroxy-1-methylethyl)-tetrahydrofuran: Major volatile product of the water-mediated oxidative decomposition of citral. <i>Flavour and Fragrance Journal</i> , 1994, 9, 93-98.	2.6	4
246	2-(2-Butenylidene)-3,3-dimethyl-5-(2-oxopropyl)tetrahydrofuran: A New Degradation Product of 3-Hydroxy-5,6-epoxy-beta-ionol. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 2885-2888.	5.2	4
247	Characterization of Acylated Flavonoid Glycosides from Sea Buckthorn (<i>Hippophaë</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 253-265.	0.5	4
248	Preparative Separation and Pigment Profiling of Betalains from Fruits of <i>Opuntia ficus</i> by Ion-Pair High-Speed Countercurrent Chromatography (IP-HSCCC) and Off-Line LC-ESI-MS/MS. <i>ACS Symposium Series</i> , 2013, , 3-27.	0.5	4
249	Purification and Gas Chromatography-Combustion Isotope Ratio Mass Spectrometry of Aroma Compounds from Green Tea Products and Comparison to Bulk Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11321-11325.	5.2	4
250	Isolation of N-Ethyl-2-pyrrolidinone-Substituted Flavanols from White Tea Using Centrifugal Countercurrent Chromatography Off-Line ESI-MS Profiling and Semi-Preparative Liquid Chromatography. <i>Molecules</i> , 2021, 26, 7284.	3.8	4
251	Variability of Constitutive Stilbenoid Levels and Profiles in Grape Cane (<i>Vitis vinifera</i> L.) Depending upon Variety and Clone, Location in the Vineyard, Pruning Time, and Vintage. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4342-4352.	5.2	4
252	b-lonyl-b-D-glucopyranoside: A Natural Precursor of Isomeric Megastigma-4,6,8-trienes in Purple Passionfruit (<i>Passiflora edulis</i> Sims). <i>Natural Product Research</i> , 1993, 2, 227-230.	0.4	3

#	ARTICLE	IF	CITATIONS
253	Isolation of Physiologically Active Compounds from Nutritional Beverages and Vegetables by Countercurrent Chromatography. ACS Symposium Series, 2003, , 443-456.	0.5	3
254	Role of plasma lipoproteins in the transport of the soyabean isoflavones daidzein and daidzein-7-O-β-D-glucoside. British Journal of Nutrition, 2009, 102, 793-796.	2.3	3
255	Crystal structure of 2-nor-1,2-secolycoserone, C ₂₄ H ₃₂ O ₄ . Zeitschrift Fur Kristallographie - New Crystal Structures, 2014, 229, 399-400.	0.3	3
256	Characterisation of aroma-active compounds in commercial aged rums. Acta Alimentaria, 2017, 46, 69-75.	0.7	3
257	High-performance countercurrent chromatography fractionation of epimeric pairs intermedine/lycopsamine and amabiline/supinine by an off-line electrospray mass spectrometry injection profiling of the roots of Lappula squarrosa. Microchemical Journal, 2020, 157, 104952.	4.5	3
258	Separation of Dihydro-Isocoumarins and Dihydro-Stilbenoids from Hydrangea macrophylla ssp. serrata by Use of Counter-Current Chromatography. Molecules, 2022, 27, 3424.	3.8	3
259	Preparative Isolation of Bioactive Constituents from Berries. ACS Symposium Series, 2010, , 267-279.	0.5	2
260	Biodegradation of Carotenoids - An Important Route to Scent Formation. ACS Symposium Series, 2013, , 65-72.	0.5	2
261	Crystal structure of 3,4,5-trihydroxy-3,7-dimethoxyflavone, C ₁₇ H ₁₄ O ₇ . Zeitschrift Fur Kristallographie - New Crystal Structures, 2016, 231, 113-115.	0.3	2
262	The application of ion-pair high performance countercurrent chromatography monitored by off-line LC-ESI-MS/MS injections to study betalain metabolite from Vietnamese red dragon fruit (<i>Hylocereus</i> Tj ETQq0 008gBT /Overlock 10		
263	Fractionation of four Colombian essential oils by countercurrent chromatography and evaluation of their antioxidant activity. Journal of Essential Oil Research, 2020, 32, 12-22.	2.7	2
264	Blood Glucose Lowering Effect by an Extract from Aronia (Aronia melanocarpa) â€“ a pilot intervention study. Current Nutraceuticals, 2021, 02, .	0.1	2
265	Water Soluble Aroma Precursors. , 1999, , 255-264.		2
266	Crystal structure of akuammicine, an indole alkaloid from Catharanthus roseus. Acta Crystallographica Section E: Crystallographic Communications, 2017, 73, 1658-1661.	0.5	2
267	Authentication of Food and Wine. ACS Symposium Series, 2006, , 2-12.	0.5	1
268	Determination of patulin by online-SPE-LC. Mycotoxin Research, 2006, 22, 222-229.	2.3	1
269	Evaluation of Apple Juice Aroma. ACS Symposium Series, 2010, , 103-114.	0.5	1
270	Carotenoid Cleavage Products: An Introduction. ACS Symposium Series, 2013, , 3-9.	0.5	1

#	ARTICLE	IF	CITATIONS
271	Crystal structure of methyl 8-hydroxy-3-isopropyl-5a,8-dimethyl-2,3,4,5,5a,6,7,8,10a,10b-decahydrocyclohepta[e]indene-3a(1 <i>H</i>)-carboxylate, C ₂₁ H ₃₄ O ₃ . Zeitschrift Fur Kristallographie - New Crystal Structures, 2016, 231, 579-582.	0.3	1
272	Analysis of Volatile Compounds in Baby Banana Peel and Pulp (musa Acuminata AA Simmonds Cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2020, 20, 403-413.	2.4	1
273	Altbekanntes Trennprinzip –neue Möglichkeiten. Nachrichten Aus Der Chemie, 2005, 53, 478-481.	0.0	0
274	Effects of Processing and Storage on the Stability of Folate Vitamers and Pantothenic Acid in Sea Buckthorn Berries and Related Products (Hippophaë rhamnoides L. ssp. rhamnoides). ACS Symposium Series, 2010, , 115-127.	0.5	0
275	Authentication of Fruit Juice Aroma: Evaluating Re-Aromatization. ACS Symposium Series, 2011, , 259-273.	0.5	0
276	Analytical and Multivariate Statistical Methods for Differentiation of Wines Produced with Oak Chips and Barriques. ACS Symposium Series, 2011, , 151-163.	0.5	0
277	Untersuchung der potenziell gesundheitsfördernden und antimikrobiellen Eigenschaften von roten Fruchtsaftextrakten. Lebensmittelchemie, 2022, 76, .	0.0	0