

# Peter Winterhalter

## List of Publications by Year in descending order

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277  
papers

10,099  
citations

28274

55  
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58581

82  
g-index

281  
all docs

281  
docs citations

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times ranked

9149  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	Untersuchung der potenziell gesundheitsfördernden und antimikrobiellen Eigenschaften von roten Fruchtsaftextrakten. <i>Lebensmittelchemie</i> , 2022, 76, .	0.0	0
6	Separation of Dihydro-Isocoumarins and Dihydro-Stilbenoids from <i>Hydrangea macrophylla</i> ssp. serrata by Use of Counter-Current Chromatography. <i>Molecules</i> , 2022, 27, 3424.	3.8	3
7	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
8	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
9	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
10	Blood Glucose Lowering Effect by an Extract from Aronia ( <i>Aronia melanocarpa</i> ) – a pilot intervention study. <i>Current Nutraceuticals</i> , 2021, 02, .	0.1	2
11	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
12	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
13	Analysis of Volatile Compounds in Baby Banana Peel and Pulp ( <i>Musa Acuminata</i> AA Simmonds Cv.) <i>Trends in Food Science and Technology</i> , 2020, 20, 403-413.	2.4	1
14	Fractionation of four Colombian essential oils by countercurrent chromatography and evaluation of their antioxidant activity. <i>Journal of Essential Oil Research</i> , 2020, 32, 12-22.	2.7	2
15	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
16	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
17	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
18	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

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19	High-performance countercurrent chromatography fractionation of epimeric pairs intermedine/lycoposamine and amabiline/supinine by an off-line electrospray mass spectrometry injection profiling of the roots of <i>Lappula squarrosa</i> . <i>Microchemical Journal</i> , 2020, 157, 104952.	4.5	3
20	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
21	Pyrrrolizidine 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
22	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
23	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
24	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
25	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
26	Activity-Guided Fractionation of Red Fruit Extracts for the Identification of Compounds Influencing Glucose Metabolism. <i>Nutrients</i> , 2019, 11, 1166.	4.1	20
27	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
28	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> )	0.8	17
29	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
30	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
31	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
32	Application and comparison of high-speed countercurrent chromatography and high-performance liquid chromatography in semi-preparative separation of decarboxymethyl oleuropein aglycone (3,4-DHPEA-EDA), a bioactive secoiridoid from extra-virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500532.	1.5	6
33	Toxic pyrrrolizidine alkaloids in herbal medicines commonly used in Ghana. <i>Journal of Ethnopharmacology</i> , 2017, 202, 154-161.	4.1	37
34	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
35	Incidence of Pyrrrolizidine 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
36	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

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37	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
38	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
39	Characterisation of aroma-active compounds in commercial aged rums. <i>Acta Alimentaria</i> , 2017, 46, 69-75.	0.7	3
40	Crystal structure of akuammicine, an indole alkaloid from <i>Catharanthus roseus</i> . <i>Acta Crystallographica Section E: Crystallographic Communications</i> , 2017, 73, 1658-1661.	0.5	2
41	Crystal structure of 3,4,5-trihydroxy-3,7-dimethoxyflavone, C <sub>17</sub> H <sub>14</sub> O <sub>7</sub> . <i>Zeitschrift Fur Kristallographie - New Crystal Structures</i> , 2016, 231, 113-115.	0.3	2
42	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
43	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
44	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
45	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(1H)-carboxylate, C <sub>21</sub> H <sub>34</sub> O <sub>3</sub> . <i>Zeitschrift Fur Kristallographie - New Crystal Structures</i> , 2016, 231, 579-582.	0.3	1
46	Fractionation of Plant Bioactives from Black Carrots ( <i>Daucus carota</i> subspecies <i>sativus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Potential Anti-Diabetic Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5901-5908.	5.2	24
47	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
48	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
49	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
50	Comparative biokinetics and metabolism of pure monomeric, dimeric, and polymeric flavanols: A randomized crossover study in humans. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 610-621.	3.3	113
51	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
52	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
53	<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
54	Fast isolation of cytotoxic compounds from the native Chilean species <i>Gypothamnium pinifolium</i> Phil. collected in the Atacama Desert, northern Chile. <i>Industrial Crops and Products</i> , 2015, 76, 69-76.	5.2	12

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55	Pyrrrolizidine alkaloids in herbal teas for infants, pregnant or lactating women. Food Chemistry, 2015, 187, 491-498.	8.2	40
56	Rapid characterisation of grape seed extracts by a novel HPLC method on a diol stationary phase. Journal of Functional Foods, 2015, 15, 225-232.	3.4	19
57	Fractionation of an anthocyanin-rich bilberry extract and in vitro antioxidative activity testing. Food Chemistry, 2015, 167, 418-424.	8.2	30
58	A NON-CENTROSYMMETRIC POLYMORPH OF 5-HYDROXY-7-METHOXY-2-PHENYLCHROMAN-4-ONE. Journal of the Chilean Chemical Society, 2015, 60, 2864-2866.	1.2	5
59	Antiprotozoal Activity of Buxus sempervirens and Activity-Guided Isolation of O-tigloylcyclovirobuxeine-B as the Main Constituent Active against Plasmodium falciparum. Molecules, 2014, 19, 6184-6201.	3.8	21
60	Crystal structure of 2-nor-1,2-secolycoserone, C <sub>24</sub> H <sub>32</sub> O <sub>4</sub> . Zeitschrift Fur Kristallographie - New Crystal Structures, 2014, 229, 399-400.	0.3	3
61	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 viniferin. Veterinary and Comparative Oncology, 2014, 12, 149-159.	1.8	20
62	Influence of post-pruning storage on stilbenoid levels in Vitis vinifera L. canes. Food Chemistry, 2014, 155, 256-263.	8.2	69
63	Metabolite profiling of polyphenols in peels of Citrus limetta Risso by combination of preparative high-speed countercurrent chromatography and LC-ESI-MS/MS. Food Chemistry, 2014, 158, 139-152.	8.2	60
64	High-speed countercurrent chromatographic recovery and off-line electrospray ionization mass spectrometry profiling of bisdesmodic saponins from Saponaria officinalis possessing synergistic toxicity enhancing properties on targeted antitumor toxins. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 955-956, 1-9.	2.3	13
65	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. Journal of Chromatography A, 2014, 1347, 17-29.	3.7	32
66	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. Journal of Chromatography A, 2014, 1344, 42-50.	3.7	36
67	Flavonoid Determination in the Quality Control of Floral Bioresidues from <i>Crocus sativus</i> L.. Journal of Agricultural and Food Chemistry, 2014, 62, 3125-3133.	5.2	42
68	Characterization of flower-inducing compound in Lemna paucicostata exposed to drought stress. Tetrahedron, 2014, 70, 4969-4976.	1.9	7
69	Semisynthetic Preparation and Isolation of Dimeric Procyanidins B1-B8 from Roasted Hazelnut Skins ( <i>Corylus avellana</i> L.) on a Large Scale Using Countercurrent Chromatography. Journal of Agricultural and Food Chemistry, 2014, 62, 7101-7110.	5.2	28
70	Synthesis and structure elucidation of ethylen-linked anthocyanin-Flavan-3-ol oligomers. Food Research International, 2014, 65, 69-76.	6.2	13
71	Two new anthraquinone dimers from the stem bark of Pentas schimperi (Rubiaceae). Phytochemistry Letters, 2014, 8, 55-58.	1.2	9
72	TDN and $\beta$ -Damascenone: Two Important Carotenoid Metabolites in Wine. ACS Symposium Series, 2013, , 125-137.	0.5	15

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73	Carotenoid Cleavage Products in Saffron ( <i>Crocus sativus</i> L.). ACS Symposium Series, 2013, , 45-63.	0.5	9
74	Biodegradation of Carotenoids - An Important Route to Scent Formation. ACS Symposium Series, 2013, , 65-72.	0.5	2
75	Chemical characterisation of Malvar grape seeds ( <i>Vitis vinifera</i> L.) by ultrafiltration and RP-HPLC-PAD-MS. Journal of Food Composition and Analysis, 2013, 31, 284-292.	3.9	27
76	Identification of Two Novel Prodelphinidin A-Type Dimers from Roasted Hazelnut Skins ( <i>Corylus</i> ) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 6	5.2	23
77	A contribution to nutritional studies on <i>Crocus sativus</i> flowers and their value as food. Journal of Food Composition and Analysis, 2013, 31, 101-108.	3.9	55
78	Carotenoid Cleavage Products: An Introduction. ACS Symposium Series, 2013, , 3-9.	0.5	1
79	Sensory and Chemical Characterization of Phenolic Polymers from Red Wine Obtained by Gel Permeation Chromatography. American Journal of Enology and Viticulture, 2013, 64, 15-25.	1.7	44
80	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. ACS Symposium Series, 2013, , 3-27.	0.5	4
81	Purification and Gas Chromatography-Combustion-Isotope Ratio Mass Spectrometry of Aroma Compounds from Green Tea Products and Comparison to Bulk Analysis. Journal of Agricultural and Food Chemistry, 2013, 61, 11321-11325.	5.2	4
82	<i>Persea americana</i> Mill. Seed: Fractionation, Characterization, and Effects on Human Keratinocytes and Fibroblasts. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-12.	1.2	17
83	Activity-Guided Isolation of Resveratrol Oligomers from a Grapevine-Shoot Extract Using Countercurrent Chromatography. Journal of Agricultural and Food Chemistry, 2012, 60, 11919-11927.	5.2	30
84	Stilbene levels and antioxidant activity of Vranec and Merlot wines from Macedonia: Effect of variety and enological practices. Food Chemistry, 2012, 135, 3003-3009.	8.2	44
85	Methylation of Catechins and Procyanidins by Rat and Human Catechol-O-Methyltransferase: Metabolite Profiling and Molecular Modeling Studies. Drug Metabolism and Disposition, 2012, 40, 353-359.	3.3	30
86	Isorhapontigenin: A novel bioactive stilbene from wine grapes. Food Chemistry, 2012, 135, 1353-1359.	8.2	54
87	Development of a Novel Adsorptive Membrane Chromatographic Method for the Fractionation of Polyphenols from Bilberry. Journal of Agricultural and Food Chemistry, 2012, 60, 2427-2433.	5.2	35
88	Stilbene Levels in Grape Cane of Different Cultivars in Southern Chile: Determination by HPLC-DAD-MS/MS Method. Journal of Agricultural and Food Chemistry, 2012, 60, 929-933.	5.2	95
89	Anacardic Acid Profiling in Cashew Nuts by Direct Coupling of Preparative High-Speed Countercurrent Chromatography and Mass Spectrometry ( <i>prep</i> -HSCCC-ESI-APCI-MS/MS). ACS Symposium Series, 2012, , 145-165.	0.5	13
90	Characterisation of odour-active compounds in aged rum. Food Chemistry, 2012, 132, 1436-1441.	8.2	75

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91	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
92	Structure Elucidation of Procyanidin Oligomers by Low-Temperature <sup>1</sup> H NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 62-69.	5.2	43
93	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
94	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
95	Authentication of Fruit Juice Aroma: Evaluating Re-Aromatization. <i>ACS Symposium Series</i> , 2011, , 259-273.	0.5	0
96	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
97	Application of centrifugal precipitation chromatography and high-speed countercurrent 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
98	Analytical and Multivariate Statistical Methods for Differentiation of Wines Produced with Oak Chips and Barriques. <i>ACS Symposium Series</i> , 2011, , 151-163.	0.5	0
99	Evaluation of Apple Juice Aroma. <i>ACS Symposium Series</i> , 2010, , 103-114.	0.5	1
100	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
101	Survey on the content of vitisin A and hydroxyphenyl-pyranoanthocyanins in Tempranillo wines. <i>Food Chemistry</i> , 2010, 119, 1426-1434.	8.2	36
102	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. <i>Food Chemistry</i> , 2010, 123, 574-582.	8.2	102
103	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
104	Formation of damascenone derived from glycosidically bound precursors in green tea infusions. <i>Food Chemistry</i> , 2010, 123, 601-606.	8.2	49
105	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
106	Effects of Processing and Storage on the Stability of Folate Vitamers and Pantothenic Acid in Sea Buckthorn Berries and Related Products ( <i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i> ). <i>ACS Symposium Series</i> , 2010, , 115-127.	0.5	0
107	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
108	Preparative Isolation of Bioactive Constituents from Berries. <i>ACS Symposium Series</i> , 2010, , 267-279.	0.5	2

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109	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
110	Structures of Two Novel Trimeric Stilbenes Obtained by Horseradish Peroxidase Catalyzed Biotransformation of <i>trans</i> -Resveratrol and (E)- $\mu$ -Viniferin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6754-6761.	5.2	38
111	Structure Elucidation of Peonidin 3,7-O-Diglucoside Isolated from Garnacha Tintorera ( <i>Vitis</i> ) Tj ETQq1 1 0.784314 rgBT /Over	5.2	18
112	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. <i>Food Research International</i> , 2010, 43, 1577-1584.	6.2	28
113	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
114	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
115	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
116	Characterization of Acylated Flavonoid Glycosides from Sea Buckthorn ( <i>Hippophaë</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (r	0.5	4
117	Potent Antioxidative Activity of Vineatrol <sup>®</sup> 30 Grapevine-shoot Extract. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1831-1836.	1.3	29
118	Protein interactions with cyanidin-3-glucoside and its influence on $\alpha$ -amylase activity. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 33-40.	3.5	54
119	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
120	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
121	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
122	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
123	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
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263	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 <sup>1,6</sup> ]undec-4-ene (Riesling acetal) and 1,1,6-trimethyl-1,2-dihydronaphthalene in red currant ( <i>Ribes rubrum</i> L.) leaves. Journal of Agricultural and Food Chemistry, 1991, 39, 1833-1835.	5.2	23
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271	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
272	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
273	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
274	4-Hydroxy-7,8-dihydro-.beta.-ionol: natural precursor of theaspiranes in quince fruit ( <i>Cydonia</i> ) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 622	5.2	23
275	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
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