

Takayuki Shibamoto

List of Publications by Year in descending order

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121
papers

8,233
citations

44069

48
h-index

48315

88
g-index

121
all docs

121
docs citations

121
times ranked

8973
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Fetal Exposure to Heat-Not-Burn Tobacco on Testicular Function in Male Offspring. <i>Biological and Pharmaceutical Bulletin</i> , 2020, 43, 1687-1692.	1.4	2
2	Rapid Multi-Residue Analysis of Herbicides with Endocrine-Disrupting Properties in Environmental Water Samples Using Ultrasound-Assisted Dispersive Liquid-Liquid Microextraction and Gas Chromatography-Mass Spectrometry. <i>Chromatographia</i> , 2018, 81, 1071-1083.	1.3	9
3	PM2.5-induced lung inflammation in mice: Differences of inflammatory response in macrophages and type II alveolar cells. <i>Journal of Applied Toxicology</i> , 2017, 37, 1203-1218.	2.8	142
4	Novel methods of antioxidant assay combining various principles. , 2017, , 209-223.		0
5	Effects of Fetal Exposure to Asian Sand Dust on Development and Reproduction in Male Offspring. <i>International Journal of Environmental Research and Public Health</i> , 2016, 13, 1173.	2.6	3
6	Differences in allergic inflammatory responses in murine lungs: comparison of PM2.5 and coarse PM collected during the hazy events in a Chinese city. <i>Inhalation Toxicology</i> , 2016, 28, 706-718.	1.6	16
7	Exposure to bisphenol A enhanced lung eosinophilia in adult male mice. <i>Allergy, Asthma and Clinical Immunology</i> , 2016, 12, 16.	2.0	24
8	Co-exposure to zymosan A and heat-inactivated Asian sand dust exacerbates ovalbumin-induced murine lung eosinophilia. <i>Allergy, Asthma and Clinical Immunology</i> , 2016, 12, 48.	2.0	6
9	Desert dust induces TLR signaling to trigger Th2-dominant lung allergic inflammation via a MyD88-dependent signaling pathway. <i>Toxicology and Applied Pharmacology</i> , 2016, 296, 61-72.	2.8	29
10	The Role of Toll-Like Receptors and Myeloid Differentiation Factor 88 in <i>Bjerkandera adusta</i> -Induced Lung Inflammation. <i>International Archives of Allergy and Immunology</i> , 2015, 168, 96-106.	2.1	12
11	Protective effects of protocatechuic acid against cisplatin-induced renal damage in rats. <i>Journal of Functional Foods</i> , 2015, 19, 20-27.	3.4	19
12	Volatile Chemicals from Thermal Degradation of Less Volatile Coffee Components. , 2015, , 129-135.		8
13	A Novel Gas Chromatographic Method for Determination of Malondialdehyde from Oxidized DNA. <i>Methods in Molecular Biology</i> , 2015, 1208, 49-62.	0.9	2
14	Aggravation of ovalbumin-induced murine asthma by co-exposure to desert-dust and organic chemicals: an animal model study. <i>Environmental Health</i> , 2014, 13, 83.	4.0	19
15	Lung inflammation by fungus, <i>Bjerkandera adusta</i> isolated from Asian sand dust (ASD) aerosol and enhancement of ovalbumin-induced lung eosinophilia by ASD and the fungus in mice. <i>Allergy, Asthma and Clinical Immunology</i> , 2014, 10, 10.	2.0	35
16	Enhancement of OVA-induced murine lung eosinophilia by co-exposure to contamination levels of LPS in Asian sand dust and heated dust. <i>Allergy, Asthma and Clinical Immunology</i> , 2014, 10, 30.	2.0	29
17	Oligonol improves memory and cognition under an amyloid β 25-35-induced Alzheimer's mouse model. <i>Nutrition Research</i> , 2014, 34, 595-603.	2.9	29
18	Diacyl: Occurrence, Analysis, and Toxicity. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4048-4053.	5.2	67

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19	Induction of immune tolerance and reduction of aggravated lung eosinophilia by co-exposure to Asian sand dust and ovalbumin for 14 weeks in mice. <i>Allergy, Asthma and Clinical Immunology</i> , 2013, 9, 19.	2.0	11
20	Determination of Toxic α -Dicarbonyl Compounds, Glyoxal, Methylglyoxal, and Diacetyl, Released to the Headspace of Lipid Commodities upon Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1067-1071.	5.2	73
21	Aggravating effects of Asian sand dust on lung eosinophilia in mice immunized beforehand by ovalbumin. <i>Inhalation Toxicology</i> , 2012, 24, 751-761.	1.6	9
22	Isolation and Antioxidant Activity of Zeylaniin A, a New Macrocyclic Ellagitannin from <i>Syzygium zeylanicum</i> Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10263-10269.	5.2	12
23	Antioxidant Activities of Extracts from Teas Prepared from Medicinal Plants, <i>Morus alba</i> L., <i>Camellia sinensis</i> L., and <i>Cudrania tricuspidata</i> , and Their Volatile Components. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9097-9105.	5.2	36
24	Bioactivity of essential oils and their volatile aroma components: Review. <i>Journal of Essential Oil Research</i> , 2012, 24, 203-212.	2.7	249
25	Asian sand dust enhances murine lung inflammation caused by <i>Klebsiella pneumoniae</i> . <i>Toxicology and Applied Pharmacology</i> , 2012, 258, 237-247.	2.8	29
26	Formation of Carcinogenic 4(5)-Methylimidazole in Maillard Reaction Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 615-618.	5.2	100
27	Quality Assessment of Heated Cooking Oil, Agab, Using a Simple Newly Developed Spectrophotometric Method. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1851-1855.	1.9	6
28	Antioxidant/anti-inflammatory activities and total phenolic content of extracts obtained from plants grown in Vietnam. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	3.5	12
29	Investigation of Optimum Roasting Conditions to Obtain Possible Health Benefit Supplement, Antioxidants from Coffee Beans. <i>Journal of Dietary Supplements</i> , 2011, 8, 293-310.	2.6	12
30	Airborne Asian sand dust enhances murine lung eosinophilia. <i>Inhalation Toxicology</i> , 2010, 22, 1012-1025.	1.6	40
31	Antioxidant/Lipoxygenase Inhibitory Activities and Chemical Compositions of Selected Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7218-7225.	5.2	172
32	Formation of Volatile Chemicals from Thermal Degradation of Less Volatile Coffee Components: Quinic Acid, Caffeic Acid, and Chlorogenic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5465-5470.	5.2	95
33	Urban particulate matter in Beijing, China, enhances allergen-induced murine lung eosinophilia. <i>Inhalation Toxicology</i> , 2010, 22, 709-718.	1.6	37
34	Asian sand dust aggravates allergic rhinitis in guinea pigs induced by Japanese cedar pollen. <i>Inhalation Toxicology</i> , 2009, 21, 985-993.	1.6	39
35	Role of Roasting Conditions in the Profile of Volatile Flavor Chemicals Formed from Coffee Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5823-5831.	5.2	155
36	Antioxidant Assays for Plant and Food Components. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1655-1666.	5.2	684

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37	The Chemical Composition and Antioxidant Activity of Essential Oil of Pakistani <i>Eucalyptus camaldulensis</i> Leaves. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2009, 12, 262-272.	1.9	1
38	Role of Roasting Conditions in the Level of Chlorogenic Acid Content in Coffee Beans: Correlation with Coffee Acidity. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5365-5369.	5.2	176
39	Antioxidant and anti-inflammatory activities of water distillate and its dichloromethane extract from licorice root (<i>Glycyrrhiza uralensis</i>) and chemical composition of dichloromethane extract. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1158-1165.	3.5	46
40	Chemical Composition of Volatile Extract and Biological Activities of Volatile and Less-Volatile Extracts of Juniper Berry (<i>Juniperus drupacea</i> L.) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5021-5025.	5.2	48
41	Effects of Asian Sand Dust, Arizona Sand Dust, Amorphous Silica and Aluminum Oxide on Allergic Inflammation in the Murine Lung. <i>Inhalation Toxicology</i> , 2008, 20, 685-694.	1.6	85
42	Chemical Compositions and Antioxidant/Anti-inflammatory Activities of Steam Distillate from Freeze-Dried Onion (<i>Allium cepa</i> L.) Sprout. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10462-10467.	5.2	65
43	Antioxidant Activities of Essential Oil Mixtures toward Skin Lipid Squalene Oxidized by UV Irradiation. <i>Cutaneous and Ocular Toxicology</i> , 2007, 26, 227-233.	1.3	27
44	Antioxidant Activity of Flavonoids Isolated from Young Green Barley Leaves toward Biological Lipid Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5499-5504.	5.2	73
45	Chemical Composition and Antioxidant Activities of Buds and Leaves of Capers (<i>Capparis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 72-77.	2.7	38
46	Degradation of malathion in aqueous extracts obtained from different developmental stages of asparagus (<i>Asparagus officinalis</i>). <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 320-325.	3.5	3
47	Antioxidant Activities and Volatile Constituents of Various Essential Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1737-1742.	5.2	335
48	Dioxin Formation from Waste Incineration. <i>Reviews of Environmental Contamination and Toxicology</i> , 2007, 190, 1-41.	1.3	98
49	Quantitation of Volatiles and Nonvolatile Acids in an Extract from Coffee Beverages: Correlation with Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6054-6058.	5.2	66
50	Formation of dioxins from combustion of polyvinylidene chloride in a well-controlled incinerator. <i>Chemosphere</i> , 2006, 62, 1899-1906.	8.2	16
51	Determination of Acrylamide Formed in Asparagine/d-Glucose Maillard Model Systems by Using Gas Chromatography with Headspace Solid-Phase Microextraction. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 149-153.	1.5	13
52	Determination of toxic carbonyl compounds in cigarette smoke. <i>Environmental Toxicology</i> , 2006, 21, 47-54.	4.0	165
53	Enhancement of Mite Allergen-Induced Eosinophil Infiltration in the Murine Airway and Local Cytokine/Chemokine Expression by Asian Sand Dust. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2006, 69, 1571-1585.	2.3	47
54	Identification of volatile components in basil (<i>Ocimum basilicum</i> L.) and thyme leaves (<i>Thymus vulgaris</i>) Tj ETQq0 0,0,rgBT /Overlock 10 8,2 665	8,2	665

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55	Investigation of methyl tert-butyl ether levels in river-, ground-, and sewage-waters analyzed using a purge-and-trap interfaced to a gas chromatograph-mass spectrometer. <i>Journal of Chromatography A</i> , 2005, 1066, 159-164.	3.7	27
56	Improved Malonaldehyde Assay Using Headspace Solid-Phase Microextraction and Its Application to the Measurement of the Antioxidant Activity of Phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4708-4713.	5.2	33
57	The role of metals in dioxin formation from combustion of newspapers and polyvinyl chloride in an incinerator. <i>Chemosphere</i> , 2005, 58, 891-896.	8.2	20
58	Asian sand dust enhances ovalbumin-induced eosinophil recruitment in the alveoli and airway of mice. <i>Environmental Research</i> , 2005, 99, 361-368.	7.5	72
59	Pulmonary toxicity induced by intratracheal instillation of Asian yellow dust (Kosa) in mice. <i>Environmental Toxicology and Pharmacology</i> , 2005, 20, 48-56.	4.0	76
60	Formation of genotoxic dicarbonyl compounds in dietary oils upon oxidation. <i>Lipids</i> , 2004, 39, 481-486.	1.7	67
61	Mouse strain differences in eosinophilic airway inflammation caused by intratracheal instillation of mite allergen and diesel exhaust particles. <i>Journal of Applied Toxicology</i> , 2004, 24, 69-76.	2.8	27
62	Inhibition of Malonaldehyde Formation in Oxidized Calf Thymus DNA with Synthetic and Natural Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5759-5763.	5.2	15
63	Degradation of Malathion, in Aqueous Extracts of Asparagus (<i>Asparagus officinalis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5919-5923.	5.2	7
64	Antioxidative Activities of Fractions Obtained from Brewed Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 592-596.	5.2	143
65	The Role of EDTA in Malonaldehyde Formation from DNA Oxidized by Fenton Reagent Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3136-3140.	5.2	16
66	Detoxification of hexachlorobenzene by dechlorination with potassium-sodium alloy. <i>Chemosphere</i> , 2004, 55, 1439-1446.	8.2	35
67	Gas Chromatographic Investigation of Acrylamide Formation in Browning Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3999-4003.	5.2	187
68	Effect of 20 different yeast strains on the production of volatile components in Symphony wine. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 469-476.	3.9	40
69	Inhibitory Effects of Plant-Derived Flavonoids and Phenolic Acids on Malonaldehyde Formation from Ethyl Arachidonate. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7203-7207.	5.2	41
70	Formation of PCDDs, PCDFs, and Coplanar PCBs from Incineration of Various Woods in the Presence of Chlorides. <i>Environmental Science & Technology</i> , 2003, 37, 1563-1567.	10.0	45
71	Differences in airway-inflammation development by house dust mite and diesel exhaust inhalation among mouse strains. <i>Toxicology and Applied Pharmacology</i> , 2003, 187, 29-37.	2.8	31
72	Murine Strain Differences in Airway Inflammation Induced by Diesel Exhaust Particles and House Dust Mite Allergen. <i>International Archives of Allergy and Immunology</i> , 2002, 128, 220-228.	2.1	36

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73	EFFECT OF ULTRAVIOLET-ABSORBING VINYL FILM ON ORGANOPHOSPHORUS INSECTICIDES DICHLORVOS AND FENITROTHION RESIDUES IN SPINACH. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2002, 37, 291-296.	1.5	6
74	Role of Inorganic Chlorides in Formation of PCDDs, PCDFs, and Coplanar PCBs from Combustion of Plastics, Newspaper, and Pulp in an Incinerator. <i>Environmental Science & Technology</i> , 2002, 36, 3924-3927.	10.0	25
75	Formation of PCDDs, PCDFs, and Coplanar PCBs from Polyvinyl Chloride during Combustion in an Incinerator. <i>Environmental Science & Technology</i> , 2002, 36, 1320-1324.	10.0	109
76	TOXICOLOGY AND ANTIOXIDANT ACTIVITIES OF NON-ENZYMATIC BROWNING REACTION PRODUCTS: REVIEW. <i>Food Reviews International</i> , 2002, 18, 151-175.	8.4	95
77	Antioxidative Activity of Heterocyclic Compounds Found in Coffee Volatiles Produced by Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5480-5484.	5.2	211
78	Determination of Antioxidant Potential of Volatile Extracts Isolated from Various Herbs and Spices. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4947-4952.	5.2	261
79	Antioxidative activity of heterocyclic compounds formed in Maillard reaction products. <i>International Congress Series</i> , 2002, 1245, 335-340.	0.2	36
80	Enhancement of antigen-induced eosinophilic inflammation in the airways of mast-cell deficient mice by diesel exhaust particles. <i>Toxicology</i> , 2002, 180, 293-301.	4.2	26
81	Formation of Dioxins during the Combustion of Newspapers in the Presence of Sodium Chloride and Poly(vinyl chloride). <i>Environmental Science & Technology</i> , 2001, 35, 1373-1378.	10.0	80
82	Antioxidant activities of volatile components isolated from Eucalyptus species. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1573-1579.	3.5	78
83	Antioxidant property of aroma extract isolated from clove buds [<i>Syzygium aromaticum</i> (L.) Merr. et Perry]. <i>Food Chemistry</i> , 2001, 74, 443-448.	8.2	285
84	Mobile sources of atmospheric polycyclic aromatic hydrocarbons in a roadway tunnel. <i>Atmospheric Environment</i> , 2001, 35, 4819-4827.	4.1	105
85	Antioxidative Activities of Heterocyclic Compounds Formed in Brewed Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5600-5603.	5.2	81
86	Antioxidant Properties of Aroma Compounds Isolated from Soybeans and Mung Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4290-4293.	5.2	124
87	Volatile Chemicals Identified in Extracts from Leaves of Japanese Mugwort (<i>Artemisia princeps</i> Pamp.). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3463-3469.	5.2	55
88	Determination of Antioxidant Properties of Aroma Extracts from Various Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4817-4820.	5.2	90
89	Degradation of organophosphorus pesticides in aqueous extracts of young green barley leaves (<i>Hordeum vulgare</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1311-1314.	3.5	10
90	Inhibition of Malonaldehyde and Acetaldehyde Formation from Blood Plasma Oxidation by Naturally Occurring Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3694-3697.	5.2	29

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91	Possible Inhibition of Atherosclerosis by a Flavonoid Isolated from Young Green Barley Leaves. ACS Symposium Series, 1998, , 178-186.	0.5	5
92	Isolation and Identification of Volatile Compounds from a Wine Using Solid Phase Extraction, Gas Chromatography, and Gas Chromatography/Mass Spectrometry. Journal of Agricultural and Food Chemistry, 1997, 45, 4362-4366.	5.2	58
93	Antioxidative Activities of Natural Compounds Found in Plants. Journal of Agricultural and Food Chemistry, 1997, 45, 1819-1822.	5.2	72
94	Quantitative analysis by gas chromatography of volatile carbonyl compounds in cigarette smoke. Journal of Chromatography A, 1995, 693, 376-381.	3.7	59
95	Antioxidative Activity of Volatile Browning Reaction Products and Related Compounds in a Hexanal/Hexanoic Acid System. Journal of Agricultural and Food Chemistry, 1995, 43, 1017-1022.	5.2	31
96	Antioxidative Activities of Furan- and Thiophenethiols Measured in Lipid Peroxidation Systems and by Tyrosyl Radical Scavenging Assay. Journal of Agricultural and Food Chemistry, 1995, 43, 647-650.	5.2	26
97	Volatile Chemicals Formed in the Headspace of a Heated D-Glucose/L-Cysteine Maillard Model System. Journal of Agricultural and Food Chemistry, 1995, 43, 2212-2218.	5.2	59
98	Antioxidant Activities of Rosemary and Sage Extracts and Vitamin E in a Model Meat System. Journal of Agricultural and Food Chemistry, 1995, 43, 2707-2712.	5.2	103
99	Formation and inhibition of genotoxic glyoxal and malonaldehyde from phospholipids and fish liver oil upon lipid peroxidation. Journal of Agricultural and Food Chemistry, 1994, 42, 1728-1731.	5.2	28
100	Antioxidative Activity of Volatile Heterocyclic Compounds. Journal of Agricultural and Food Chemistry, 1994, 42, 1060-1063.	5.2	40
101	Quantitative analysis of acetaldehyde in foods and beverages. Journal of Agricultural and Food Chemistry, 1993, 41, 1968-1970.	5.2	109
102	Gas chromatographic analysis of glyoxal and methylglyoxal formed from lipids and related compounds upon ultraviolet irradiation. Journal of Agricultural and Food Chemistry, 1993, 41, 227-230.	5.2	54
103	Antioxidative activity of an isoflavonoid, 2"-O-glycosylisovitexin isolated from green barley leaves. Journal of Agricultural and Food Chemistry, 1992, 40, 1843-1845.	5.2	44
104	Volatile antioxidants formed from an L-cysteine/D-glucose Maillard model system. Journal of Agricultural and Food Chemistry, 1992, 40, 1982-1988.	5.2	36
105	Formation of toxic aldehydes in cod liver oil after ultraviolet irradiation. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 1254-1256.	1.9	10
106	Formation of reactive aldehydes from fatty acids in a iron(2+)/hydrogen peroxide oxidation system. Journal of Agricultural and Food Chemistry, 1991, 39, 439-442.	5.2	85
107	Volatile antioxidants produced from heated corn oil/glycine model system. Journal of Agricultural and Food Chemistry, 1991, 39, 1990-1993.	5.2	27
108	Determination of malonaldehyde and formaldehyde formed from fatty acid ethyl esters upon microwave and thermal heating. Journal of Agricultural and Food Chemistry, 1991, 39, 2260-2262.	5.2	13

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109	Headspace volatile compounds formed from heated corn oil and corn oil with glycine. Journal of Agricultural and Food Chemistry, 1991, 39, 1265-1269.	5.2	30
110	Gas chromatographic analysis of free and bound malonaldehyde in rat liver homogenates. Lipids, 1989, 24, 895-898.	1.7	52
111	Gas chromatographic determination of malonaldehyde formed by lipid peroxidation. Free Radical Biology and Medicine, 1989, 7, 187-192.	2.9	36
112	PRODUCTION OF MALONALDEHYDE FROM SQUALENE, A MAJOR SKIN SURFACE LIPID, DURING UV-IRRADIATION. Photochemistry and Photobiology, 1989, 49, 711-716.	2.5	55
113	Volatile Flavor Chemicals Formed by the Maillard Reaction. ACS Symposium Series, 1989, , 134-142.	0.5	22
114	Analysis of acrolein from heated cooking oils and beef fat. Journal of Agricultural and Food Chemistry, 1987, 35, 909-912.	5.2	106
115	Volatile compounds from heated beef fat and beef fat with glycine. Journal of Agricultural and Food Chemistry, 1984, 32, 987-992.	5.2	49
116	Chemical studies on heated starch/glycine model systems.. Agricultural and Biological Chemistry, 1984, 48, 1387-1393.	0.3	9
117	HETEROCYCLIC COMPOUNDS IN BROWNING AND BROWNING/NITRITE MODEL SYSTEMS: OCCURRENCE, FORMATION MECHANISMS, FLAVOR CHARACTERISTICS AND MUTAGENIC ACTIVITY. , 1983, , 229-278.		39
118	Mutagenicity of products obtained from a maltol-ammonia browning model system. Journal of Agricultural and Food Chemistry, 1981, 29, 643-646.	5.2	27
119	Mutagenicity of products obtained free from cysteamine-glucose browning model systems. Journal of Agricultural and Food Chemistry, 1980, 28, 62-66.	5.2	73
120	Formation of heterocyclic compounds from the reaction of L-rhamnose with ammonia. Journal of Agricultural and Food Chemistry, 1978, 26, 183-187.	5.2	61
121	Acrolein. , 0, , 51-73.		2