

Tomasz Majchrzak

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

884
citations

687363

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h-index

610901

24
g-index

28
all docs

28
docs citations

28
times ranked

1115
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Electronic noses in classification and quality control of edible oils: A review. <i>Food Chemistry</i> , 2018, 246, 192-201. | 8.2 | 170 |
| 2 | Electronic noses: Powerful tools in meat quality assessment. <i>Meat Science</i> , 2017, 131, 119-131. | 5.5 | 149 |
| 3 | Portable Electronic Nose Based on Electrochemical Sensors for Food Quality Assessment. <i>Sensors</i> , 2017, 17, 2715. | 3.8 | 109 |
| 4 | PTR-MS and GC-MS as complementary techniques for analysis of volatiles: A tutorial review. <i>Analytica Chimica Acta</i> , 2018, 1035, 1-13. | 5.4 | 100 |
| 5 | Different Ways to Apply a Measurement Instrument of E-Nose Type to Evaluate Ambient Air Quality with Respect to Odour Nuisance in a Vicinity of Municipal Processing Plants. <i>Sensors</i> , 2017, 17, 2671. | 3.8 | 49 |
| 6 | Prediction of the Biogenic Amines Index of Poultry Meat Using an Electronic Nose. <i>Sensors</i> , 2019, 19, 1580. | 3.8 | 40 |
| 7 | Poultry meat freshness evaluation using electronic nose technology and ultra-fast gas chromatography. <i>Monatshefte für Chemie</i> , 2017, 148, 1631-1637. | 1.8 | 35 |
| 8 | Key-Marker Volatile Compounds in Aromatic Rice (<i>Oryza sativa</i>) Grains: An HS-SPME Extraction Method Combined with GC-TOFMS. <i>Molecules</i> , 2019, 24, 4180. | 3.8 | 32 |
| 9 | Recent trends in determination of neurotoxins in aquatic environmental samples. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 112, 112-122. | 11.4 | 25 |
| 10 | Real-Time Volatilomics: A Novel Approach for Analyzing Biological Samples. <i>Trends in Plant Science</i> , 2020, 25, 302-312. | 8.8 | 24 |
| 11 | Thermal degradation assessment of canola and olive oil using ultra-fast gas chromatography coupled with chemometrics. <i>Monatshefte für Chemie</i> , 2017, 148, 1625-1630. | 1.8 | 21 |
| 12 | On-line assessment of oil quality during deep frying using an electronic nose and proton transfer reaction mass spectrometry. <i>Food Control</i> , 2021, 121, 107659. | 5.5 | 20 |
| 13 | Sample preparation and recent trends in volatilomics for diagnosing gastrointestinal diseases. <i>TrAC - Trends in Analytical Chemistry</i> , 2018, 108, 38-49. | 11.4 | 18 |
| 14 | Dynamic Headspace Sampling as an Initial Step for Sample Preparation in Chromatographic Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 1599-1606. | 1.5 | 14 |
| 15 | Real-time monitoring of the emission of volatile organic compounds from polylactide 3D printing filaments. <i>Science of the Total Environment</i> , 2022, 805, 150181. | 8.0 | 14 |
| 16 | Revealing dynamic changes of the volatile profile of food samples using PTR-MS. <i>Food Chemistry</i> , 2021, 364, 130404. | 8.2 | 13 |
| 17 | Analysis of exhaled breath for dengue disease detection by low-cost electronic nose system. Measurement: <i>Journal of the International Measurement Confederation</i> , 2022, 190, 110733. | 5.0 | 10 |
| 18 | Classification of Polish wines by application of ultra-fast gas chromatography. <i>European Food Research and Technology</i> , 2018, 244, 1463-1471. | 3.3 | 9 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Rapid Evaluation of Poultry Meat Shelf Life Using PTR-MS. Food Analytical Methods, 2018, 11, 2085-2092. | 2.6 | 7 |
| 20 | Complementary Use of Multi-dimensional Gas Chromatography and Proton Transfer Reaction Mass Spectrometry for Identification of Rapeseed Oil Quality Indicators. Food Analytical Methods, 2018, 11, 3417-3424. | 2.6 | 7 |
| 21 | A new method for real-time monitoring of volatiles in frying fumes using proton transfer reaction mass spectrometry with time-of-flight analyser. Monatshefte für Chemie, 2018, 149, 1549-1554. | 1.8 | 5 |
| 22 | Release Kinetics Studies of Early-Stage Volatile Secondary Oxidation Products of Rapeseed Oil Emitted during the Deep-Frying Process. Molecules, 2021, 26, 1006. | 3.8 | 5 |
| 23 | Proton Transfer Reaction Mass Spectrometry for Plant Metabolomics. Trends in Plant Science, 2020, 25, 313-314. | 8.8 | 4 |
| 24 | Recent Applications of 1D GC-MS and 2D GC-MS in Foodomics Studies. , 2021, , 19-38. | | 2 |
| 25 | Direct determination of cadaverine in the volatile fraction of aerobically stored chicken breast samples. Monatshefte für Chemie, 2018, 149, 1521-1525. | 1.8 | 1 |
| 26 | Monitoring of Acrolein, Acetaldehyde and 1,3-Butadiene in Fumes Emitted during Deep-Frying of Potato Pieces in Rapeseed Oil Using PTR-MS. ACS Symposium Series, 0, , 139-150. | 0.5 | 1 |
| 27 | Comparison of the measurement techniques employed for evaluation of ambient air odor quality. Proceedings of SPIE, 2016, , . | 0.8 | 0 |
| 28 | Electronic Noses for Indoor Air Quality Assessment. Advances in Computer and Electrical Engineering Book Series, 2018, , 202-223. | 0.3 | 0 |