

Tomasz Majchrzak

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

884
citations

687363

13
h-index

610901

24
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28
all docs

28
docs citations

28
times ranked

1115
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Analysis of exhaled breath for dengue disease detection by low-cost electronic nose system. <i>Measurement: Journal of the International Measurement Confederation</i> , 2022, 190, 110733.	5.0	10
3	Recent Applications of 1D GC-MS and 2D GC-MS in Foodomics Studies. , 2021, , 19-38.		2
4	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
5	Release Kinetics Studies of Early-Stage Volatile Secondary Oxidation Products of Rapeseed Oil Emitted during the Deep-Frying Process. <i>Molecules</i> , 2021, 26, 1006.	3.8	5
6	Revealing dynamic changes of the volatile profile of food samples using PTR-MS. <i>Food Chemistry</i> , 2021, 364, 130404.	8.2	13
7	Proton Transfer Reaction Mass Spectrometry for Plant Metabolomics. <i>Trends in Plant Science</i> , 2020, 25, 313-314.	8.8	4
8	Real-Time Volatilomics: A Novel Approach for Analyzing Biological Samples. <i>Trends in Plant Science</i> , 2020, 25, 302-312.	8.8	24
9	Prediction of the Biogenic Amines Index of Poultry Meat Using an Electronic Nose. <i>Sensors</i> , 2019, 19, 1580.	3.8	40
10	Key-Marker Volatile Compounds in Aromatic Rice (<i>Oryza sativa</i>) Grains: An HS-SPME Extraction Method Combined with GC-MS. <i>Molecules</i> , 2019, 24, 4180.	3.8	32
11	Recent trends in determination of neurotoxins in aquatic environmental samples. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 112, 112-122.	11.4	25
12	Rapid Evaluation of Poultry Meat Shelf Life Using PTR-MS. <i>Food Analytical Methods</i> , 2018, 11, 2085-2092.	2.6	7
13	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
14	Electronic noses in classification and quality control of edible oils: A review. <i>Food Chemistry</i> , 2018, 246, 192-201.	8.2	170
15	Complementary Use of Multi-dimensional Gas Chromatography and Proton Transfer Reaction Mass Spectrometry for Identification of Rapeseed Oil Quality Indicators. <i>Food Analytical Methods</i> , 2018, 11, 3417-3424.	2.6	7
16	A new method for real-time monitoring of volatiles in frying fumes using proton transfer reaction mass spectrometry with time-of-flight analyser. <i>Monatshefte für Chemie</i> , 2018, 149, 1549-1554.	1.8	5
17	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
18	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

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19	Direct determination of cadaverine in the volatile fraction of aerobically stored chicken breast samples. Monatshefte für Chemie, 2018, 149, 1521-1525.	1.8	1
20	Electronic Noses for Indoor Air Quality Assessment. Advances in Computer and Electrical Engineering Book Series, 2018, , 202-223.	0.3	0
21	Electronic noses: Powerful tools in meat quality assessment. Meat Science, 2017, 131, 119-131.	5.5	149
22	Poultry meat freshness evaluation using electronic nose technology and ultra-fast gas chromatography. Monatshefte für Chemie, 2017, 148, 1631-1637.	1.8	35
23	Thermal degradation assessment of canola and olive oil using ultra-fast gas chromatography coupled with chemometrics. Monatshefte für Chemie, 2017, 148, 1625-1630.	1.8	21
24	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. Sensors, 2017, 17, 2671.	3.8	49
25	Portable Electronic Nose Based on Electrochemical Sensors for Food Quality Assessment. Sensors, 2017, 17, 2715.	3.8	109
26	Dynamic Headspace Sampling as an Initial Step for Sample Preparation in Chromatographic Analysis. Journal of AOAC INTERNATIONAL, 2017, 100, 1599-1606.	1.5	14
27	Comparison of the measurement techniques employed for evaluation of ambient air odor quality. Proceedings of SPIE, 2016, , .	0.8	0
28	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