

# Andreas Dunkel

## List of Publications by Year in descending order

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64  
papers

3,383  
citations

186265

28  
h-index

155660

55  
g-index

67  
all docs

67  
docs citations

67  
times ranked

3882  
citing authors

#	ARTICLE	IF	CITATIONS
1	The relation between phytochemical composition and sensory traits of selected Brassica vegetables. <i>LWT - Food Science and Technology</i> , 2022, 156, 113028.	5.2	13
2	Classification Model for the Second Extracellular Loop of Class A GPCRs. <i>Journal of Chemical Information and Modeling</i> , 2022, 62, 511-522.	5.4	25
3	Identification and Quantitation of Taste-Active Compounds in Dried Scallops by Combined Application of the Sensomics and a Quantitative NMR Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 247-259.	5.2	7
4	High-Throughput Flavor Analysis and Mapping of Flavor Alterations Induced by Different Genotypes of <i>Mentha</i> by Means of UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5668-5679.	5.2	1
5	Sensoproteomic Discovery of Taste-Modulating Peptides and Taste Re-engineering of Soy Sauce. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6503-6518.	5.2	22
6	Discovery and Identification of Tastants and Taste-Modulating <i>N</i> -Acyl Amino Acid Derivatives in Traditional Korean Fermented Dish Kimchi Using a Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7500-7514.	5.2	6
7	Hochdurchsatz-Quantifizierung von geruchsaktiven 2-Acetyl Azaheterozyklen in Lebensmitteln mittels UHPLC-MS/MS. <i>Lebensmittelchemie</i> , 2021, 75, S1-026.	0.0	0
8	Identifizierung geschmacksmodulierender Acetylenfettsäuren in Pfifferlingen ( <i>Cantharellus</i> ) <i>Trends in Food Science and Technology</i> , 2021, 10, 100-106.	0.0	0
9	Development of a Highly Sensitive Ultra-High-Performance Liquid Chromatography Coupled to Electrospray Ionization Tandem Mass Spectrometry Quantitation Method for Fecal Bile Acids and Application on Crohn's Disease Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5238-5251.	5.2	24
10	High-Throughput Quantitation of Key Cocoa Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry and Application to a Global Sample Set. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8200-8212.	5.2	9
11	Astringent Gallic Acid in Red Wine Regulates Mechanisms of Gastric Acid Secretion via Activation of Bitter Taste Sensing Receptor TAS2R4. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10550-10561.	5.2	17
12	Targeted LC-MS/MS Profiling of Bile Acids in Various Animal Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10572-10580.	5.2	6
13	Systematic Evaluation of Liquid Chromatography (LC) Column Combinations for Application in Two-Dimensional LC Metabolomic Studies. <i>Analytical Chemistry</i> , 2021, 93, 12565-12573.	6.5	8
14	A high throughput toolbox for comprehensive flavor compound mapping in mint. <i>Food Chemistry</i> , 2021, 365, 130522.	8.2	4
15	Rapid, High-Throughput Quantitation of Odor-Active 2-Acetyl Azaheterocycles in Food Products by UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1405-1412.	5.2	11
16	Mapping Taste-Relevant Food Peptidomes by Means of Sequential Window Acquisition of All Theoretical Fragment Ion-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10287-10298.	5.2	13
17	Characterization of Bitter-Tasting Oxylipins in Poppy Seeds ( <i>Papaver somniferum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10361-10373.	5.2	25
18	Infusion of donor feces affects the gut-brain axis in humans with metabolic syndrome. <i>Molecular Metabolism</i> , 2020, 42, 101076.	6.5	50

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19	Integrated microbiota and metabolite profiles link Crohn's disease to sulfur metabolism. <i>Nature Communications</i> , 2020, 11, 4322.	12.8	79
20	Mass-spectrometry-based draft of the Arabidopsis proteome. <i>Nature</i> , 2020, 579, 409-414.	27.8	328
21	Model studies on benzene formation from benzaldehyde. <i>European Food Research and Technology</i> , 2020, 246, 901-908.	3.3	3
22	<i>In Silico</i> Investigation of Bitter Hop-Derived Compounds and Their Cognate Bitter Taste Receptors. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10414-10423.	5.2	16
23	Effects of Extrinsic Wheat Fiber Supplementation on Fecal Weight; A Randomized Controlled Trial. <i>Nutrients</i> , 2020, 12, 298.	4.1	5
24	Ion-Mobility-Based Liquid Chromatography-Mass Spectrometry Quantitation of Taste-Enhancing Octadecadien-12-ynoic Acids in Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5741-5751.	5.2	9
25	Regulatory myeloid cells paralyze T cells through cell-cell transfer of the metabolite methylglyoxal. <i>Nature Immunology</i> , 2020, 21, 555-566.	14.5	147
26	<i>Brevilactibacter flavus</i> gen. nov., sp. nov., a novel bacterium of the family Propionibacteriaceae isolated from raw milk and dairy products and reclassification of <i>Propioniciclavula sinopodophylli</i> as <i>Brevilactibacter sinopodophylli</i> comb. nov.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 2186-2193.	1.7	25
27	Unified Flavor Quantitation: Toward High-Throughput Analysis of Key Food Odorants and Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8599-8608.	5.2	35
28	A feasibility study on the pilot scale manufacture of fresh cheese from skim milk retentates without acid whey production: Effect of calcium content on bitterness and texture. <i>International Dairy Journal</i> , 2019, 93, 72-80.	3.0	17
29	New Taste-Active 3-( <i>O</i> - $\beta$ -D-Glucosyl)-2-oxoindole-3-acetic Acids and Diarylheptanoids in <i>Cimicifuga racemosa</i> -Infected Hazelnuts. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4660-4673.	5.2	31
30	Quantitative proteomics and SWATH-MS to elucidate peri-receptor mechanisms in human salt taste sensitivity. <i>Food Chemistry</i> , 2018, 254, 95-102.	8.2	16
31	Decoding the Nonvolatile Sensometabolome of Orange Juice ( <i>Citrus sinensis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2354-2369.	5.2	23
32	Degradation of brown adipocyte purine nucleotides regulates uncoupling protein 1 activity. <i>Molecular Metabolism</i> , 2018, 8, 77-85.	6.5	21
33	Salt Taste Enhancing <i>l</i> -Arginyl Dipeptides from Casein and Lysozyme Released by Peptidases of Basidiomycota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2344-2353.	5.2	19
34	Sensoproteomics: A New Approach for the Identification of Taste-Active Peptides in Fermented Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11092-11104.	5.2	31
35	Dynamic Proteome Alteration and Functional Modulation of Human Saliva Induced by Dietary Chemosensory Stimuli. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5621-5634.	5.2	22
36	Discovery of taste modulating octadecadien-12-ynoic acids in golden chanterelles ( <i>Cantharellus</i> ) Tj ETQq0 0 0 rgBT/Overlock_10 Tf 50 6	8.2	21

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37	The gut microbiota drives the impact of bile acids and fat source in diet on mouse metabolism. <i>Microbiome</i> , 2018, 6, 134.	11.1	169
38	The Cyclic Diarylheptanoid Asadanin as the Main Contributor to the Bitter Off-Taste in Hazelnuts ( <i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1677-1683.	5.2	25
39	Salivary Proteome Patterns Affecting Human Salt Taste Sensitivity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9275-9286.	5.2	25
40	The Chemistry of Roasting—Decoding Flavor Formation. , 2017, , 273-309.		35
41	The Bitter Chemodiversity of Hops ( <i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7789-7799.	5.2	46
42	Sensomics-Assisted Elucidation of the Tastant Code of Cooked Crustaceans and Taste Reconstruction Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1164-1175.	5.2	48
43	Mozambioside Is an Arabica-Specific Bitter-Tasting Furokaurane Glucoside in Coffee Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10492-10499.	5.2	25
44	Sensomics Analysis of Key Bitter Compounds in the Hard Resin of Hops ( <i>Humulus lupulus</i> L.) and Their Contribution to the Bitter Profile of Pilsner-Type Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3402-3418.	5.2	52
45	The role of lipolysis in human orosensory fat perception. <i>Journal of Lipid Research</i> , 2014, 55, 870-882.	4.2	56
46	Nature's Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. <i>Angewandte Chemie - International Edition</i> , 2014, 53, 7124-7143.	13.8	409
47	Influence of Different Hop Products on the cis/trans Ratio of Iso- $\alpha$ -Acids in Beer and Changes in Key Aroma and Bitter Taste Molecules during Beer Ageing. <i>Journal of the American Society of Brewing Chemists</i> , 2014, 72, 116-125.	1.1	9
48	Bioappearance and pharmacokinetics of bioactives upon coffee consumption. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 8487-8503.	3.7	86
49	Amino Acids and Peptides Activate at Least Five Members of the Human Bitter Taste Receptor Family. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 53-60.	5.2	83
50	Quantitative Studies on Roast Kinetics for Bioactives in Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12123-12128.	5.2	35
51	Activity-Guided Discovery of ( <i>S</i> )-Malic Acid 1- <i>O</i> - $\beta$ -Gentiobioside as an Angiotensin I-Converting Enzyme Inhibitor in Lettuce ( <i>Lactuca sativa</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7211-7217.	5.2	9
52	Sensomics Analysis of Taste Compounds in Balsamic Vinegar and Discovery of 5-Acetoxyethyl-2-furaldehyde as a Novel Sweet Taste Modulator. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9974-9990.	5.2	56
53	Comprehensive Sensomics Analysis of Hop-Derived Bitter Compounds during Storage of Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1939-1953.	5.2	64
54	Discovery of Salt Taste Enhancing Arginyl Dipeptides in Protein Digests and Fermented Fish Sauces by Means of a Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12578-12588.	5.2	95

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55	Guanosine monophosphate reductase regulates uncoupling protein 1 activity. <i>FASEB Journal</i> , 2011, 25, 1044-5.	0.5	0
56	Carbonic Anhydrase-IV Mediates the Fizz of Carbonated Beverages. <i>Angewandte Chemie - International Edition</i> , 2010, 49, 2975-2977.	13.8	34
57	Quantitative Sensomics Profiling of Hop-Derived Bitter Compounds Throughout a Full-Scale Beer Manufacturing Process. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7930-7939.	5.2	54
58	Sensory-Guided Identification of <i>N</i> -(1-Methyl-4-oxoimidazolidin-2-ylidene)- $\alpha$ -amino Acids as Contributors to the Thick-Sour and Mouth-Drying Orosensation of Stewed Beef Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6341-6350.	5.2	65
59	A Series of Kokumi Peptides Impart the Long-Lasting Mouthfulness of Matured Gouda Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1440-1448.	5.2	218
60	Sensory-Directed Identification of $\beta$ -Alanyl Dipeptides as Contributors to the Thick-Sour and White-Meaty Orosensation Induced by Chicken Broth. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9867-9877.	5.2	87
61	A Role of the Epithelial Sodium Channel in Human Salt Taste Transduction?. <i>Chemosensory Perception</i> , 2008, 1, 78-90.	1.2	54
62	Molecular and Sensory Characterization of $\beta$ -Glutamyl Peptides as Key Contributors to the Kokumi Taste of Edible Beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6712-6719.	5.2	224
63	Quantitative Studies, Taste Reconstitution, and Omission Experiments on the Key Taste Compounds in Morel Mushrooms ( <i>Morchella deliciosa</i> Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2705-2711.	5.2	146
64	Activity-Guided Identification of (S)-Malic Acid 1-O-d-Glucopyranoside (Morelid) and $\beta$ -Aminobutyric Acid as Contributors to Umami Taste and Mouth-Drying Oral Sensation of Morel Mushrooms ( <i>Morchella deliciosa</i> Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4149-4156.	5.2	68