Sascha Rohn

List of Publications by Year
in descending order

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240 papers	9,485 citations	36303 51 h-index	51608 86 g-index
244 all docs	244 docs citations	244 times ranked	11110 citing authors

#	Article	IF	Citations
1	Effect of thermal processing on the flavonols rutin and quercetin. Rapid Communications in Mass Spectrometry, 2006, 20, 3229-3235.	1.5	348
2	Interactions of different phenolic acids and flavonoids with soy proteins. International Journal of Biological Macromolecules, 2002, 30, 137-150.	7.5	335
3	Phenolic profile and antioxidant activity of highbush blueberry (Vaccinium corymbosum L.) during fruit maturation and ripening. Food Chemistry, 2008, 109, 564-572.	8.2	302
4	Reactions of Plant Phenolics with Food Proteins and Enzymes under Special Consideration of Covalent Bonds. Food Science and Technology Research, 2003, 9, 205-218.	0.6	295
5	A collection of bacterial isolates from the pig intestine reveals functional and taxonomic diversity. Nature Communications, 2020, 11, 6389.	12.8	269
6	Reactivity and Stability of Glucosinolates and Their Breakdown Products in Foods. Angewandte Chemie - International Edition, 2014, 53, 11430-11450.	13.8	255
7	Inhibitory Effects of Plant Phenols on the Activity of Selected Enzymes. Journal of Agricultural and Food Chemistry, 2002, 50, 3566-3571.	5.2	232
8	Isocaloric Diets High in Animal or Plant Protein Reduce Liver Fat and Inflammation in Individuals With Type 2 Diabetes. Gastroenterology, 2017, 152, 571-585.e8.	1.3	194
9	Structural changes induced in bovine serum albumin by covalent attachment of chlorogenic acid. Food Chemistry, 2002, 78, 443-455.	8.2	187
10	Antioxidant Activity of Protein-Bound Quercetin. Journal of Agricultural and Food Chemistry, 2004, 52, 4725-4729.	5.2	180
11	Intestinal microbiota in metabolic diseases. Gut Microbes, 2014, 5, 544-551.	9.8	170
12	The gut microbiota drives the impact of bile acids and fat source in diet on mouse metabolism. Microbiome, 2018, 6, 134.	11.1	169
13	Thermal Degradation of Onion Quercetin Glucosides under Roasting Conditions. Journal of Agricultural and Food Chemistry, 2007, 55, 1568-1573.	5.2	160
14	Functional constituents of wild and cultivated Goji (L. barbarum L.) leaves: phytochemical characterization, biological profile, and computational studies. Journal of Enzyme Inhibition and Medicinal Chemistry, 2017, 32, 153-168.	5.2	151
15	Surface morphology and chemical composition of lambâ€™s lettuce (Valerianella locusta) after exposure to a low-pressure oxygen plasma. Food Chemistry, 2010, 122, 1145-1152.	8.2	123
16	Resolution-optimized headspace gas chromatography-ion mobility spectrometry (HS-GC-IMS) for non-targeted olive oil profiling. Analytical and Bioanalytical Chemistry, 2017, 409, 3933-3942.	3.7	121
17	Possibilities and limitations in the analysis of covalent interactions between phenolic compounds and proteins. Food Research International, 2014, 65, 13-19.	6.2	117
18	Volatile-Compound Fingerprinting by Headspace-Gas-Chromatography Ion-Mobility Spectrometry (HS-GC-IMS) as a Benchtop Alternative to ¹H NMR Profiling for Assessment of the Authenticity of Honey. Analytical Chemistry, 2018, 90, 1777-1785.	6.5	117

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19	Quality assessment of olive oils based on temperature-ramped HS-GC-IMS and sensory evaluation: Comparison of different processing approaches by LDA, kNN, and SVM. Food Chemistry, 2019, 278, 720-728.	8.2	113
20	Reactions of phenolic substances with lysozyme â€" physicochemical characterisation and proteolytic digestion of the derivatives. Food Chemistry, 2001, 72, 59-71.	8.2	112
21	Genotypic and climatic influences on the concentration and composition of flavonoids in kale (Brassica oleracea var. sabellica). Food Chemistry, 2010, 119, 1293-1299.	8.2	106
22	Identification of complex, naturally occurring flavonoid glycosides in kale (Brassica oleracea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 ionization multiâ€stage mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 2009-2022.	1.5	105
23	Thermal stability, antioxidant, and anti-inflammatory activity of curcumin and its degradation product 4-vinyl guaiacol. Food and Function, 2015, 6, 887-893.	4.6	101
24	Genotypic and Climatic Influence on the Antioxidant Activity of Flavonoids in Kale (Brassica oleracea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.2	99
25	Determination of lignans and phenolic components of Schisandra chinensis (Turcz.) Baill. using HPLC-ESI-ToF-MS and HPLC-online TEAC: Contribution of individual components to overall antioxidant activity and comparison with traditional antioxidant assays. Journal of Functional Foods, 2016, 24, 579-594.	3.4	93
26	UHPLC-QTOF-MS analysis of bioactive constituents from two Romanian Goji (Lycium barbarum L.) berries cultivars and their antioxidant, enzyme inhibitory, and real-time cytotoxicological evaluation. Food and Chemical Toxicology, 2018, 115, 414-424.	3.6	86
27	UV-B-induced changes of volatile metabolites and phenolic compounds in blueberries (Vaccinium) Tj ETQq1 1 0.784314 rgBT /Overlo	8.2	83
28	Characterization of Phenolic Compounds and Their Contribution to Sensory Properties of Olive Oil. Molecules, 2019, 24, 2041.	3.8	83
29	Rapid analysis of bile acids in different biological matrices using LC-ESI-MS/MS for the investigation of bile acid transformation by mammalian gut bacteria. Analytical and Bioanalytical Chemistry, 2017, 409, 1231-1245.	3.7	81
30	Influence of dietary carotenoids on radical scavenging capacity of the skin and skin lipids. European Journal of Pharmaceutics and Biopharmaceutics, 2013, 84, 365-373.	4.3	80
31	Nature of hydroxycinnamate-protein interactions. Phytochemistry Reviews, 2010, 9, 93-109.	6.5	78
32	In Vitro Potential Antioxidant Activity of (1â†'3),(1â†'6)-Î²-d-Glucan and Protein Fractions from Saccharomyces cerevisiae Cell Walls. Journal of Agricultural and Food Chemistry, 2007, 55, 4710-4716.	5.2	76
33	Phenolic compounds in Cistus incanus herbal infusions â€" Antioxidant capacity and thermal stability during the brewing process. Food Research International, 2013, 53, 891-899.	6.2	75
34	Characterization of Products from the Reaction of Glucosinolate-Derived Isothiocyanates with Cysteine and Lysine Derivatives Formed in Either Model Systems or Broccoli Sprouts. Journal of Agricultural and Food Chemistry, 2012, 60, 7735-7745.	5.2	73
35	Identification and quantification of flavonol aglycons in cactus pear (Opuntia ficus indica) fruit using a commercial pectinase and cellulase preparation. Food Chemistry, 2011, 124, 1177-1184.	8.2	71
36	Influence of the chemical structure on the thermal degradation of the glucosinolates in broccoli sprouts. Food Chemistry, 2012, 130, 1-8.	8.2	71

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37	Structurally different flavonol glycosides and hydroxycinnamic acid derivatives respond differently to moderate UVâ€B radiation exposure. Physiologia Plantarum, 2012, 145, 582-593.	5.2	69
38	Influence of a sugar moiety (rhamnosylglucoside) at 3-O position on the reactivity of quercetin with whey proteins. International Journal of Biological Macromolecules, 2003, 32, 109-120.	7.5	67
39	Impact of cold atmospheric pressure plasma on physiology and flavonol glycoside profile of peas (Pisum sativum â€˜Salamancaâ€™). Food Research International, 2015, 76, 132-141.	6.2	67
40	Leaching and degradation kinetics of glucosinolates during boiling of Brassica oleracea vegetables and the formation of their breakdown products. Food Chemistry, 2018, 263, 240-250.	8.2	66
41	Interaction of Moderate UV-B Exposure and Temperature on the Formation of Structurally Different Flavonol Glycosides and Hydroxycinnamic Acid Derivatives in Kale (Brassica oleracea var.) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.2	65
42	UV-B-mediated flavonoid synthesis in white asparagus (Asparagus officinalis L.). Food Research International, 2012, 48, 196-201.	6.2	62
43	A liquid chromatography-tandem mass spectrometry-based method for the simultaneous determination of hydroxy sterols and bile acids. Journal of Chromatography A, 2014, 1371, 184-195.	3.7	60
44	Identification of complex, naturally occurring flavonoid glycosides in Vicia faba and Pisum sativum leaves by HPLC-DAD-ESI-MSn and the genotypic effect on their flavonoid profile. Food Research International, 2015, 76, 114-121.	6.2	59
45	Free radicals induced by sunlight in different spectral regions â€“ inÂvivo versus exÂvivo study. Experimental Dermatology, 2016, 25, 380-385.	2.9	59
46	Influence of cultivar and origin on the flavonol profile of fruits and cladodes from cactus Opuntia ficus-indica. Food Research International, 2014, 64, 864-872.	6.2	58
47	Impact of pulsed electric fields, high hydrostatic pressure, and thermal pasteurization on selected characteristics of Opuntia dillenii cactus juice. LWT - Food Science and Technology, 2017, 79, 534-542.	5.2	58
48	Technological characteristics and selected bioactive compounds of Opuntia dillenii cactus fruit juice following the impact of pulsed electric field pre-treatment. Food Chemistry, 2016, 210, 249-261.	8.2	57
49	Flavonols, betacyanins content and antioxidant activity of cactus Opuntia macrorhiza fruits. Food Research International, 2011, 44, 2169-2174.	6.2	53
50	Highly glycosylated and acylated flavonols isolated from kale (Brassica oleracea var. sabellica) â€” Structureâ€“antioxidant activity relationship. Food Research International, 2012, 47, 80-89.	6.2	53
51	Distribution of quercetin-3,4â€²-O-diglucoside, quercetin-4â€²-O-monoglucoside, and quercetin in different parts of the onion bulb (Allium cepa L.) influenced by genotype. Food Chemistry, 2010, 122, 566-571.	8.2	52
52	Thermally Induced Degradation of Sulfur-Containing Aliphatic Glucosinolates in Broccoli Sprouts (Brassica oleracea var. italica) and Model Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 2231-2241.	5.2	52
53	Stability of saponins from chickpea, soy and faba beans in vegetarian, broccoli-based bars subjected to different cooking techniques. Food Research International, 2015, 76, 142-149.	6.2	52
54	Development of a rapid multi-mycotoxin LC-MS/MS stable isotope dilution analysis for grain legumes and its application on 66 market samples. Food Control, 2020, 109, 106949.	5.5	52

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55	Characterization of individual proteins in pea protein isolates and air classified samples. Food Research International, 2015, 76, 160-167.	6.2	51
56	Data fusion of GC-IMS data and FT-MIR spectra for the authentication of olive oils and honeysâ€"is it worth to go the extra mile?. Analytical and Bioanalytical Chemistry, 2019, 411, 6005-6019.	3.7	51
57	Flavonol Glucoside and Antioxidant Enzyme Biosynthesis Affected by Mycorrhizal Fungi in Various Cultivars of Onion (Allium cepa L.). Journal of Agricultural and Food Chemistry, 2016, 64, 71-77.	5.2	48
58	Thermally Induced Degradation of Aliphatic Glucosinolates: Identification of Intermediary Breakdown Products and Proposed Degradation Pathways. Journal of Agricultural and Food Chemistry, 2012, 60, 9890-9899.	5.2	47
59	Antioxidant Activity and Phenolic Profile of Selected Organic and Conventional Honeys from Poland. Antioxidants, 2020, 9, 44.	5.1	47
60	The effect of temperature and radiation on flavonol aglycones and flavonol glycosides of kale (Brassica oleracea var. sabellica). Food Chemistry, 2012, 133, 1456-1465.	8.2	46
61	Identification and characterization of pesticide metabolites in Brassica species by liquid chromatography travelling wave ion mobility quadrupole time-of-flight mass spectrometry (UPLC-TWIMS-QTOF-MS). Food Chemistry, 2018, 244, 292-303.	8.2	46
62	Reactions of chlorogenic acid and quercetin with a soy protein isolate â€“ Influence on the in vivo food protein quality in rats. Molecular Nutrition and Food Research, 2006, 50, 696-704.	3.3	45
63	Comparison of the effects of diets high in animal or plant protein on metabolic and cardiovascular markers in type 2 diabetes: <scp>A</scp> randomized clinical trial. Diabetes, Obesity and Metabolism, 2017, 19, 944-952.	4.4	45
64	Uptake of the cyanobacterial toxin cylindrospermopsin in Brassica vegetables. Food Chemistry, 2012, 133, 875-879.	8.2	44
65	Effect of different cooking methods on bioactive compounds in vegetarian, broccoli-based bars. Journal of Functional Foods, 2014, 11, 407-416.	3.4	44
66	The role of plant processing for the cancer preventive potential of Ethiopian kale (Brassica carinata). Food and Nutrition Research, 2017, 61, 1271527.	2.6	44
67	Chlorogenic Acid Moderately Decreases the Quality of Whey Proteins in Rats. Journal of Agricultural and Food Chemistry, 2005, 53, 3714-3720.	5.2	43
68	Electron spin resonance - A spectroscopic method for determining the antioxidative activity. Molecular Nutrition and Food Research, 2005, 49, 898-907.	3.3	42
69	HPTLC fingerprint profile analysis of cocoa proanthocyanidins depending on origin and genotype. Food Chemistry, 2018, 267, 277-287.	8.2	42
70	Mutual Interaction of Phenolic Compounds and Microbiota: Metabolism of Complex Phenolic Apigenin-C- and Kaempferol-O-Derivatives by Human Fecal Samples. Journal of Agricultural and Food Chemistry, 2018, 66, 485-497.	5.2	42
71	Effect of Nitrogen Species Supply and Mycorrhizal Colonization on Organosulfur and Phenolic Compounds in Onions. Journal of Agricultural and Food Chemistry, 2008, 56, 3538-3545.	5.2	41
72	The Brassica epithionitrile 1â€cyanoâ€2,3â€epithiopropane triggers cell death in human liver cancer cells in vitro. Molecular Nutrition and Food Research, 2015, 59, 2178-2189.	3.3	41

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73	Formation of Secondary and Tertiary Volatile Compounds Resulting from the Lipid Oxidation of Rapeseed Oil. Foods, 2021, 10, 2417.	4.3	41
74	Thermal-induced changes of kaleâ€™s antioxidant activity analyzed by HPLCâ€“UV/Vis-online-TEAC detection. Food Chemistry, 2013, 138, 857-865.	8.2	39
75	An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols in cocoa. Food Research International, 2016, 89, 890-900.	6.2	38
76	Determining quality parameters of fish oils by means of 1H nuclear magnetic resonance, mid-infrared, and near-infrared spectroscopy in combination with multivariate statistics. Food Research International, 2018, 106, 116-128.	6.2	38
77	Characterization of saponins in peas (Pisum sativum L.) by HPTLC coupled to mass spectrometry and a hemolysis assay. Food Research International, 2015, 76, 3-10.	6.2	36
78	Influence of a Selenium Biofortification on Antioxidant Properties and Phenolic Compounds of Apples (Malus domestica). Antioxidants, 2020, 9, 187.	5.1	36
79	Topsoil drying combined with increased sulfur supply leads to enhanced aliphatic glucosinolates in Brassica juncea leaves and roots. Food Chemistry, 2014, 152, 190-196.	8.2	34
80	Flavonol profile of cactus fruits (Opuntia ficus-indica) enriched cereal-based extrudates: Authenticity and impact of extrusion. Food Research International, 2015, 78, 442-447.	6.2	34
81	Evaluation and validation of an ion mobility quadrupole timeâ€ofâ€flight mass spectrometry pesticide screening approach. Journal of Separation Science, 2018, 41, 2178-2187.	2.5	33
82	Interactions between Phenolic Acids, Proteins, and Carbohydratesâ€”Influence on Dough and Bread Properties. Foods, 2021, 10, 2798.	4.3	33
83	Bread Enriched With Legume Microgreens and Leavesâ€”Ontogenetic and Baking-Driven Changes in the Profile of Secondary Plant Metabolites. Frontiers in Chemistry, 2018, 6, 322.	3.6	32
84	Characterization of selected microalgae and cyanobacteria as sources of compounds with antioxidant capacity. Algal Research, 2021, 53, 102168.	4.6	32
85	Exercise Increases the Plasma Antioxidant Capacity of Adolescent Athletes. Annals of Nutrition and Metabolism, 2008, 53, 96-103.	1.9	31
86	Cytotoxic and genotoxic potential of food-borne nitriles in a liver in vitro model. Scientific Reports, 2016, 6, 37631.	3.3	31
87	Rate of appearance of amino acids after a meal regulates insulin and glucagon secretion in patients with type 2 diabetes: a randomized clinical trial. American Journal of Clinical Nutrition, 2018, 108, 279-291.	4.7	31
88	Chlorogenic acid versus amaranth's caffeoylisocitric acid â€“ Gut microbial degradation of caffeic acid derivatives. Food Research International, 2017, 100, 375-384.	6.2	30
89	Biosynthesis and Characterization of Zearalenone-14-Sulfate, Zearalenone-14-Glucoside and Zearalenone-16-Glucoside Using Common Fungal Strains. Toxins, 2018, 10, 104.	3.4	29
90	Brassica-enriched wheat bread: Unraveling the impact of ontogeny and breadmaking on bioactive secondary plant metabolites of pak choi and kale. Food Chemistry, 2019, 295, 412-422.	8.2	28

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91	Effects of plant and animal high protein diets on immune-inflammatory biomarkers: A 6-week intervention trial. Clinical Nutrition, 2020, 39, 862-869.	5.0	28
92	The microbial degradation of onion flavonol glucosides and their roasting products by the human gut bacteria Eubacterium ramulus and Flavonifractor plautii. Food Research International, 2015, 67, 349-355.	6.2	27
93	The isothiocyanate erucin abrogates telomerase in hepatocellular carcinoma cells in vitro and in an orthotopic xenograft tumour model of <scp>HCC</scp>. Journal of Cellular and Molecular Medicine, 2014, 18, 2393-2403.	3.6	26
94	Mitigation strategies for ester bound 2-/3-MCPD and esterified glycidol in pre-fried breaded and frozen fish products. Food Chemistry, 2018, 245, 196-204.	8.2	26
95	Reaction Chemistry of 1,4â€Benzopyrone Derivates in Nonâ€Equilibrium Lowâ€Temperature Plasmas. Plasma Processes and Polymers, 2010, 7, 466-473.	3.0	25
96	Enhancement of skin radical scavenging activity and stratum corneum lipids after the application of a hyperforin-rich cream. European Journal of Pharmaceutics and Biopharmaceutics, 2014, 86, 227-233.	4.3	25
97	Comparative life cycle assessment of a mesh ultra-thin layer photobioreactor and a tubular glass photobioreactor for the production of bioactive algae extracts. Bioresource Technology, 2021, 340, 125657.	9.6	25
98	Reactions with phenolic substances can induce changes in some physico-chemical properties and activities of bromelain â€“ the consequences for supplementary food products. International Journal of Food Science and Technology, 2005, 40, 771-782.	2.7	24
99	Determination of benzyl isothiocyanate metabolites in human plasma and urine by LC-ESI-MS/MS after ingestion of nasturtium (Tropaeolum majus L.). Analytical and Bioanalytical Chemistry, 2013, 405, 7427-7436.	3.7	24
100	Bioavailability and biotransformation of sulforaphane and erucin metabolites in different biological matrices determined by LCâ€“MSâ€“MS. Analytical and Bioanalytical Chemistry, 2015, 407, 1819-1829.	3.7	24
101	Impact of fish species and processing technology on minor fish oil components. Food Control, 2017, 73, 1379-1387.	5.5	24
102	Volatilomic Profiling of Citrus Juices by Dual-Detection HS-GC-MS-IMS and Machine Learningâ€”An Alternative Authentication Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 1727-1738.	5.2	24
103	Development of a Suspect Screening Strategy for Pesticide Metabolites in Fruit and Vegetables by UPLC-Q-Tof-MS. Food Analytical Methods, 2018, 11, 1591-1607.	2.6	23
104	Determination of isothiocyanate-protein conjugates in milk and curd after adding garden cress (Lepidium sativum L.). Food Research International, 2018, 108, 621-627.	6.2	23
105	Assessment of the Reactivity of Selected Isoflavones against Proteins in Comparison to Quercetin. Journal of Agricultural and Food Chemistry, 2004, 52, 5263-5271.	5.2	22
106	Low and moderate photosynthetically active radiation affects the flavonol glycosides and hydroxycinnamic acid derivatives in kale (Brassica oleracea var. sabellica) dependent on two low temperatures. Plant Physiology and Biochemistry, 2013, 72, 161-168.	5.8	22
107	A derivatization method for the simultaneous detection of glucosinolates and isothiocyanates in biological samples. Analytical Biochemistry, 2013, 441, 199-207.	2.4	22
108	Glucosinolates Are Mainly Absorbed Intact in Germfree and Human Microbiota-Associated Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 8418-8428.	5.2	22

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109	Determination of oligomeric proanthocyanidins and their antioxidant capacity from different chocolate manufacturing stages using the NP-HPLC-online-DPPH methodology. Food Chemistry, 2017, 214, 523-532.	8.2	22
110	Development of an LC-MS/MS Method for Simultaneous Determination of the Quaternary Ammonium Herbicides Paraquat, Diquat, Chlormequat, and Mepiquat in Plant-Derived Commodities. Food Analytical Methods, 2018, 11, 2237-2243.	2.6	22
111	Nitrogen form and mycorrhizal inoculation amount and timing affect flavonol biosynthesis in onion (Allium cepa L.). Mycorrhiza, 2018, 28, 59-70.	2.8	22
112	Natural diversity of hydroxycinnamic acid derivatives, flavonoid glycosides, carotenoids and chlorophylls in leaves of six different amaranth species. Food Chemistry, 2018, 267, 376-386.	8.2	22
113	In vitro inhibition of ?-chymotryptic activity by phenolic compounds. Journal of the Science of Food and Agriculture, 2001, 81, 1512-1521.	3.5	21
114	Identification of novel saponins in vegetable amaranth and characterization of their hemolytic activity. Food Research International, 2015, 78, 361-368.	6.2	21
115	Effects of diets high in animal or plant protein on oxidative stress in individuals with type 2 diabetes: A randomized clinical trial. Redox Biology, 2020, 29, 101397.	9.0	21
116	Evaluation and optimisation of sample preparation protocols suitable for the analysis of plastic particles present in seafood. Food Control, 2021, 125, 107969.	5.5	21
117	High-Resolution Mass Spectrometry Analysis of Melanoidins and Their Precursors Formed in a Model Study of the Maillard Reaction of Methylglyoxal with <scp>l</scp>-Alanine or <scp>l</scp>-Lysine. Journal of Agricultural and Food Chemistry, 2021, 69, 11960-11970.	5.2	21
118	Oneâ€•and Twoâ€dimensional Highâ€performance Thinâ€layer Chromatography as an Alternative Analytical Tool for Investigating Polyphenolâ€“Protein Interactions. Phytochemical Analysis, 2013, 24, 436-445.	2.4	20
119	Brassica vegetables as sources of epithionitriles: Novel secondary products formed during cooking. Food Chemistry, 2018, 245, 564-569.	8.2	20
120	Ion chromatography tandem mass spectrometry (IC-MS/MS) multimethod for the determination of highly polar pesticides in plant-derived commodities. Food Control, 2018, 86, 71-76.	5.5	20
121	Apparent nutrient and fatty acid digestibilities of microbial raw materials for rainbow trout (Oncorhynchus mykiss) with comparison to conventional ingredients. Algal Research, 2019, 42, 101592.	4.6	20
122	Seasonal Variation of Glucosinolate Hydrolysis Products in Commercial White and Red Cabbages (Brassica oleracea var. capitata). Foods, 2020, 9, 1682.	4.3	20
123	Determination of the Antioxidant Status of the Skin by In Vivo-Electron Paramagnetic Resonance (EPR) Spectroscopy. Cosmetics, 2015, 2, 286-301.	3.3	19
124	Colour stability of lutein esters in liquid and spray dried delivery systems based on Quillaja saponins. Food Research International, 2016, 87, 68-75.	6.2	19
125	Extraction of cocoa proanthocyanidins and their fractionation by sequential centrifugal partition chromatography and gel permeation chromatography. Analytical and Bioanalytical Chemistry, 2016, 408, 5905-5914.	3.7	19
126	Metabolomics-Based Approach for the Discrimination of Potato Varieties (Solanum tuberosum) using UPLC-IMS-QToF. Journal of Agricultural and Food Chemistry, 2019, 67, 5700-5709.	5.2	19

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127	Physical Activity, Antioxidant Status, and Protein Modification in Adolescent Athletes. Medicine and Science in Sports and Exercise, 2010, 42, 1131-1139.	0.4	19
128	Preclinical Evaluation of 4-Methylthiobutyl Isothiocyanate on Liver Cancer and Cancer Stem Cells with Different p53 Status. PLoS ONE, 2013, 8, e70846.	2.5	19
129	Influence of the Leaf Content and Herbal Particle Size on the Presence and Extractability of Quantitated Phenolic Compounds in Cistus incanus Herbal Teas. Journal of Agricultural and Food Chemistry, 2014, 62, 10978-10988.	5.2	18
130	Development of optimized mobile phases for protein separation by high performance thin layer chromatography. Journal of Chromatography A, 2015, 1415, 146-154.	3.7	18
131	Detection of a Toxic Methylated Derivative of Phomopsin A Produced by the Legume-Infesting Fungus Diaporthe toxica. Journal of Natural Products, 2017, 80, 1930-1934.	3.0	18
132	Opuntisines, 14-membered cyclopeptide alkaloids from fruits of Opuntia stricta var. dillenii isolated by high-performance countercurrent chromatography. Food Chemistry, 2021, 334, 127552.	8.2	18
133	Multidimensional single-cell analysis based on fluorescence microscopy and automated image analysis. Analytical and Bioanalytical Chemistry, 2017, 409, 4009-4019.	3.7	17
134	Bioactive Compound Fingerprint Analysis of Aged Raw Puâ€™er Tea and Young Ripened Puâ€™er Tea. Molecules, 2018, 23, 1931.	3.8	17
135	Chemometric tools for the authentication of cod liver oil based on nuclear magnetic resonance and infrared spectroscopy data. Analytical and Bioanalytical Chemistry, 2019, 411, 6931-6942.	3.7	17
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145	Comparison of Different Di-tert-butyldimethyl-Silylated Cyclodextrins as Chiral Stationary Phases in Capillary Gas Chromatography. Journal of High Resolution Chromatography, 2000, 23, 569-575.	1.4	14
146	Fluorescently Labeled Substrates for Monitoring Î±1,3â€Fucosyltransferaseâ€...IX Activity. Chemistry - A European Journal, 2013, 19, 17379-17390.	3.3	14
147	Impact of traditional and innovative technologies on some characteristics and bioactive compounds of Opuntia macrorhiza juice. Procedia Food Science, 2011, 1, 1410-1416.	0.6	13
148	Immunological analysis of food proteins using high-performance thin-layer chromatography-immunostaining. Journal of Chromatography A, 2017, 1526, 157-166.	3.7	13
149	Are Raw Brassica Vegetables Healthier Than Cooked Ones? A Randomized, Controlled Crossover Intervention Trial on the Health-Promoting Potential of Ethiopian Kale. Nutrients, 2018, 10, 1622.	4.1	13
150	Diverse Excretion Pathways of Benzyl Glucosinolate in Humans after Consumption of Nasturtium (Tropaeolum majus L.)â€"A Pilot Study. Molecular Nutrition and Food Research, 2018, 62, e1800588.	3.3	13
151	Evaluating the applicability of a two-dimensional liquid chromatography system for a pesticide multi-screening method. Journal of Chromatography A, 2019, 1599, 95-107.	3.7	13
152	Gas-phase volatilomic approaches for quality control of brewing hops based on simultaneous GC-MS-IMS and machine learning. Analytical and Bioanalytical Chemistry, 2020, 412, 7085-7097.	3.7	13
153	Biosynthesis and characterization of 15N6-labeled phomopsin A, a lupin associated mycotoxin produced by Diaporthe toxica. Food Chemistry, 2015, 177, 61-65.	8.2	12
154	Profiling of polar metabolites in fruits of Opuntia stricta var. dillenii by ion-pair high-performance countercurrent chromatography and off-line electrospray mass-spectrometry injection. Journal of Chromatography A, 2019, 1601, 274-287.	3.7	12
155	Novel Time- and Location-Independent Postharvest Treatment of Cocoa Beans: Investigations on the Aroma Formation during â€œMoist Incubationâ€•of Unfermented and Dried Cocoa Nibs and Comparison to Traditional Fermentation. Journal of Agricultural and Food Chemistry, 2020, 68, 10336-10344.	5.2	12
156	Malt and beer-related by-products as potential antioxidant skin-lightening agents for cosmetics. Sustainable Chemistry and Pharmacy, 2020, 17, 100282.	3.3	12
157	Allyl Isothiocyanate: A TAS2R38 Receptor-Dependent Immune Modulator at the Interface Between Personalized Medicine and Nutrition. Frontiers in Immunology, 2021, 12, 669005.	4.8	12
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