

Sascha Rohn

List of Publications by Year in descending order

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Version: 2024-02-01

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	Protein content of peas (<i>Pisum sativum</i>) and beans (<i>Vicia faba</i>)—Influence of cultivation conditions. <i>Journal of Food Composition and Analysis</i> , 2022, 105, 104257.	3.9	8
2	Systematic Studies on the Antioxidant Capacity and Volatile Compound Profile of Yellow Mealworm Larvae (<i>T. molitor</i> L.) under Different Drying Regimes. <i>Insects</i> , 2022, 13, 166.	2.2	10
3	Formation of melanoidins — Aldol reactions of heterocyclic and short-chain Maillard intermediates. <i>Food Chemistry</i> , 2022, 380, 131852.	8.2	16
4	High-Performance Thin-Layer Chromatography-Immunostaining as a Technique for the Characterization of Whey Protein Enrichment in Edam Cheese. <i>Foods</i> , 2022, 11, 534.	4.3	4
5	Comparison of the Aroma Composition and Sensory Properties of Dark Chocolates Made with Moist Incubated and Fermented Cocoa Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4057-4065.	5.2	7
6	Phytic Acid Content of Faba Beans (<i>Vicia faba</i>)—Annual and Varietal Effects, and Influence of Organic Cultivation Practices. <i>Agronomy</i> , 2022, 12, 889.	3.0	5
7	Growth and toxin production of phomopsis A and ochratoxin A forming fungi under different storage conditions in a pea (<i>Pisum sativum</i>) model system. <i>Mycotoxin Research</i> , 2022, 38, 37-50.	2.3	3
8	Impact of Phenolic Acid Derivatives on β -Lactoglobulin Stabilized Oil-Water-Interfaces. <i>Food Biophysics</i> , 2022, 17, 508-522.	3.0	4
9	Stance4Health — Ein Innovationsprojekt zur Entwicklung einer auf die Darmmikrobiota maßgeschneiderten Ernährung. <i>Lebensmittelchemie</i> , 2022, 76, .	0.0	0
10	Überwachung von Fermentationsprozessen durch Gaschromatographie-Ionenmobilitätspektrometrie (GC-IMS) und maschinelles Lernen. <i>Lebensmittelchemie</i> , 2022, 76, .	0.0	0
11	Einsatz phenolischer Verbindungen zur Reduktion der allergenen Wirkung von Milchprodukten. <i>Lebensmittelchemie</i> , 2022, 76, .	0.0	0
12	Charakterisierung einer Molkenproteinanreicherung in Käse <i>Edamer Art</i> mittels Hochleistungsflüssigkeitschromatographie-Immunstaining. <i>Lebensmittelchemie</i> , 2022, 76, .	0.0	0
13	Untersuchungen zum Einfluss phenolischer Verbindungen auf nicht-enzymatische Bräunungsreaktionen. <i>Lebensmittelchemie</i> , 2022, 76, .	0.0	0
14	Transfer of Pesticide Residues from Grapes (<i>Vitis vinifera</i>) into Wine—Correlation with Selected Physicochemical Properties of the Active Substances. <i>Toxics</i> , 2022, 10, 248.	3.7	7
15	The Stance4Health Project: Evaluating a Smart Personalised Nutrition Service for Gut Microbiota Modulation in Normal- and Overweight Adults and Children with Obesity, Gluten-Related Disorders or Allergy/Intolerance to Cow's Milk. <i>Foods</i> , 2022, 11, 1480.	4.3	10
16	Alterations of Content and Composition of Individual Sulfolipids, and Change of Fatty Acids Profile of Galactolipids in Lettuce Plants (<i>Lactuca sativa</i> L.) Grown under Sulfur Nutrition. <i>Plants</i> , 2022, 11, 1342.	3.5	3
17	Arabinoxylan-Based Microcapsules Being Loaded with Bee Products as Bioactive Food Components Are Able to Modulate the Cell Migration and Inflammatory Response—In Vitro Study. <i>Nutrients</i> , 2022, 14, 2529.	4.1	6
18	Formation and stability of isothiocyanate protein conjugates at different pH values and bread types enriched with nasturtium (<i>Tropaeolum majus</i> L.). <i>Food Research International</i> , 2022, 158, 111492.	6.2	1

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19	gc-ims-tools – A new Python package for chemometric analysis of GC–IMS data. Food Chemistry, 2022, 394, 133476.	8.2	15
20	Glucagon dysregulation in Type 2 Diabetes: A randomized double-blind dose response study. Diabetologie Und Stoffwechsel, 2022, , .	0.0	0
21	Impact of experimental thermal processing of artificially contaminated pea products on ochratoxin A and phomopsis A. Mycotoxin Research, 2021, 37, 63-78.	2.3	1
22	Opuntisines, 14-membered cyclopeptide alkaloids from fruits of <i>Opuntia stricta</i> var. <i>dillenii</i> isolated by high-performance countercurrent chromatography. Food Chemistry, 2021, 334, 127552.	8.2	18
23	Development of a targeted HPLC-ESI-QqQ-MS/MS method for the quantification of sulfolipids from a cyanobacterium, selected leafy vegetables, and a microalgae species. Analytical and Bioanalytical Chemistry, 2021, 413, 1941-1954.	3.7	5
24	Introduction to <i>Opuntia</i> spp.: Chemistry, Bioactivity and Industrial Applications. , 2021, , 3-11.		4
25	Volatilomic Profiling of <i>Citrus</i> Juices by Dual-Detection HS-GC-MS-IMS and Machine Learning – An Alternative Authentication Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 1727-1738.	5.2	24
26	The Formation of Methyl Ketones during Lipid Oxidation at Elevated Temperatures. Molecules, 2021, 26, 1104.	3.8	17
27	Phytins–gehalt von Ackerbohnen (<i>Vicia faba</i>) im Kontext exogener Einflussfaktoren –Projekt –DemoNetErBo™ 2016–2018. Lebensmittelchemie, 2021, 75, S1-005.	0.0	0
28	Similar dietary regulation of IGF-1- and IGF-binding proteins by animal and plant protein in subjects with type 2 diabetes. European Journal of Nutrition, 2021, 60, 3499-3504.	3.9	11
29	Selected nutrients determining the quality of different cuts of organic and conventional pork. European Food Research and Technology, 2021, 247, 1389-1400.	3.3	10
30	Characterization of selected microalgae and cyanobacteria as sources of compounds with antioxidant capacity. Algal Research, 2021, 53, 102168.	4.6	32
31	Untersuchung der Zusammenh–nge molekularer Parameter und der Brotqualit–t des Roggens. Lebensmittelchemie, 2021, 75, S1-068.	0.0	0
32	Immunological Analysis of Isothiocyanate-Modified $\hat{\pm}$ -Lactalbumin Using High-Performance Thin Layer Chromatography. Molecules, 2021, 26, 1842.	3.8	4
33	Liver fat scores do not reflect interventional changes in liver fat content induced by high-protein diets. Scientific Reports, 2021, 11, 8843.	3.3	3
34	Relationship between Phenolic Compounds, Antioxidant Properties, and the Allergenic Protein Mal d 1 in Different Selenium-Biofortified Apple Cultivars (<i>Malus domestica</i>). Molecules, 2021, 26, 2647.	3.8	5
35	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
36	Nitrogen monoxide as dopant for enhanced selectivity of isomeric monoterpenes in drift tube ion mobility spectrometry with 3H ionization. Analytical and Bioanalytical Chemistry, 2021, 413, 3551-3560.	3.7	7

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37	Determination of Isothiocyanate-Protein Conjugates in a Vegetable-Enriched Bread. <i>Foods</i> , 2021, 10, 1300.	4.3	9
38	An Alternative Approach for the Synthesis of Sulfoquinovosyldiacylglycerol. <i>Molecules</i> , 2021, 26, 4275.	3.8	2
39	Technological properties and selected safety aspects of different cuts of organic and conventional pork. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6192-6203.	2.7	2
40	Evaluation and optimisation of sample preparation protocols suitable for the analysis of plastic particles present in seafood. <i>Food Control</i> , 2021, 125, 107969.	5.5	21
41	Pike-Perch (<i>Sander lucioperca</i>) and Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fed with an Alternative Microorganism Mix for Reducing Fish Meal and Oilâ€™ Fishesâ€™ Growth Performances and Quality Traits. <i>Foods</i> , 2021, 10, 1799.	4.3	5
42	Einfluss der Secaline und ihren Wechselwirkungen mit anderen Inhaltsstoffen auf die BrotqualitÄt des Roggens. <i>Lebensmittelchemie</i> , 2021, 75, S098.	0.0	0
43	Diving Deep into the Data: A Review of Deep Learning Approaches and Potential Applications in Foodomics. <i>Foods</i> , 2021, 10, 1803.	4.3	10
44	Untersuchung der Bildung von Benzylisothiocyanatâ€™Getreideproteinaddukten in GemÄ¼seâ€™angereicherten Broten. <i>Lebensmittelchemie</i> , 2021, 75, S079.	0.0	0
45	Benzyl isothiocyanate-modified Î±-lactalbumin â€™ Two-dimensional high-performance thin-layer chromatography for analyzing modified peptides. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2021, 1181, 122937.	2.3	2
46	High-Resolution Mass Spectrometry Analysis of Melanoidins and Their Precursors Formed in a Model Study of the Maillard Reaction of Methylglyoxal with <sc>l</sc>-Alanine or <sc>l</sc>-Lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11960-11970.	5.2	21
47	Two-dimensional high-performance thin-layer chromatography for the characterization of milk peptide properties and a prediction of the retention behavior â€™ a proof-of-principle study. <i>Journal of Chromatography A</i> , 2021, 1653, 462442.	3.7	7
48	Comparative life cycle assessment of a mesh ultra-thin layer photobioreactor and a tubular glass photobioreactor for the production of bioactive algae extracts. <i>Bioresource Technology</i> , 2021, 340, 125657.	9.6	25
49	Selenium biofortification of different varieties of apples (<i>Malus domestica</i>) â€™ Influence on protein content and the allergenic proteins Mal d 1 and Mal d 3. <i>Food Chemistry</i> , 2021, 362, 130134.	8.2	5
50	MIR spectroscopy versus MALDI-ToF-MS for authenticity control of honeys from different botanical origins based on soft independent modelling by class analogy (SIMCA) â€™ A clash of techniques?. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 263, 120225.	3.9	8
51	Fermentation profile, cholesterol-reducing properties and chemopreventive potential of Î²-glucans from <i>Levilactobacillus brevis</i> and <i>Pediococcus clausenii</i> â€™ a comparative study with Î²-glucans from different sources. <i>Food and Function</i> , 2021, 12, 10615-10631.	4.6	6
52	Characterization of Conjugates between Î±-Lactalbumin and Benzyl Isothiocyanateâ€™Effects on Molecular Structure and Proteolytic Stability. <i>Molecules</i> , 2021, 26, 6247.	3.8	10
53	Formation of Secondary and Tertiary Volatile Compounds Resulting from the Lipid Oxidation of Rapeseed Oil. <i>Foods</i> , 2021, 10, 2417.	4.3	41
54	Identifying Circulating Urotensin II and Urotensin II-Related Peptide-Generating Enzymes in the Human Plasma Fraction Cohn IV-4. <i>Journal of Proteome Research</i> , 2021, 20, 5368-5378.	3.7	1

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55	Interactions between Phenolic Acids, Proteins, and Carbohydratesâ€”Influence on Dough and Bread Properties. <i>Foods</i> , 2021, 10, 2798.	4.3	33
56	Advanced Research on Glucosinolates in Food Products. <i>Foods</i> , 2021, 10, 3148.	4.3	5
57	A Comparison between a Two-Dimensional Liquid Chromatography System and a Traditional QuEChERS-LC Method with Regard to Matrix Removal and Matrix Effects in Pesticide Analysis Using Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15005-15019.	5.2	7
58	Effects of plant and animal high protein diets on immune-inflammatory biomarkers: A 6-week intervention trial. <i>Clinical Nutrition</i> , 2020, 39, 862-869.	5.0	28
59	Development of a rapid multi-mycotoxin LC-MS/MS stable isotope dilution analysis for grain legumes and its application on 66 market samples. <i>Food Control</i> , 2020, 109, 106949.	5.5	52
60	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. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10336-10344.	5.2	12
61	Antioxidant Activity and Phenolic Profile of Selected Organic and Conventional Honeys from Poland. <i>Antioxidants</i> , 2020, 9, 44.	5.1	47
62	Effects of diets high in animal or plant protein on oxidative stress in individuals with type 2 diabetes: A randomized clinical trial. <i>Redox Biology</i> , 2020, 29, 101397.	9.0	21
63	Impact of processing on the antioxidant activity of a microorganism-enriched fish feed and subsequent quality effects on fillets of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2020, 518, 734633.	3.5	8
64	Seasonal Variation of Glucosinolate Hydrolysis Products in Commercial White and Red Cabbages (<i>Brassica oleracea</i> var. <i>capitata</i>). <i>Foods</i> , 2020, 9, 1682.	4.3	20
65	Gas-phase volatilomic approaches for quality control of brewing hops based on simultaneous GC-MS-IMS and machine learning. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 7085-7097.	3.7	13
66	Docosaehaenoic acid production from various feedstock for the application as fish feed additive. <i>Chemie-Ingenieur-Technik</i> , 2020, 92, 1174-1174.	0.8	0
67	Peptides from Different Carcass Elements of Organic and Conventional Porkâ€”Potential Source of Antioxidant Activity. <i>Antioxidants</i> , 2020, 9, 835.	5.1	9
68	Rye Bread Defects: Analysis of Composition and Further Influence Factors as Determinants of Dry-Baking. <i>Foods</i> , 2020, 9, 1900.	4.3	11
69	A collection of bacterial isolates from the pig intestine reveals functional and taxonomic diversity. <i>Nature Communications</i> , 2020, 11, 6389.	12.8	269
70	Developing an Automatic Color Determination Procedure for the Quality Assessment of Mangos (<i>Mangifera indica</i>) Using a CCD Camera and Color Standards. <i>Foods</i> , 2020, 9, 1709.	4.3	9
71	Comparing a two-dimensional liquid chromatography with a quick, easy, cheap, effective, rugged, and safe protocol-based liquid chromatography method for matrix removal in pesticide analysis using time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2020, 1623, 461153.	3.7	8
72	Malt and beer-related by-products as potential antioxidant skin-lightening agents for cosmetics. <i>Sustainable Chemistry and Pharmacy</i> , 2020, 17, 100282.	3.3	12

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73	Development of a DNA-Based Detection Method for <i>Cocos Nucifera</i> Using TaqMan [®] , [†] Real-Time PCR. <i>Foods</i> , 2020, 9, 332.	4.3	2
74	Influence of a Selenium Biofortification on Antioxidant Properties and Phenolic Compounds of Apples (<i>Malus domestica</i>). <i>Antioxidants</i> , 2020, 9, 187.	5.1	36
75	Chemometric tools for the authentication of cod liver oil based on nuclear magnetic resonance and infrared spectroscopy data. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 6931-6942.	3.7	17
76	Polar Lipids in Starch-Rich Commodities to be Analyzed with LC-MS-Based Metabolomics [®] Optimization of Ionization Parameters and High-Throughput Extraction Protocols. <i>Metabolites</i> , 2019, 9, 167.	2.9	5
77	Electrochemical Oxidation as a Tool for Generating Vitamin D Metabolites. <i>Molecules</i> , 2019, 24, 2369.	3.8	7
78	Formation of Zearalenone Metabolites in Tempeh Fermentation. <i>Molecules</i> , 2019, 24, 2697.	3.8	16
79	Apparent nutrient and fatty acid digestibilities of microbial raw materials for rainbow trout (<i>Oncorhynchus mykiss</i>) with comparison to conventional ingredients. <i>Algal Research</i> , 2019, 42, 101592.	4.6	20
80	Data fusion of GC-IMS data and FT-MIR spectra for the authentication of olive oils and honeys [®] is it worth to go the extra mile?. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 6005-6019.	3.7	51
81	Impacts of Fungicide Treatment and Conventional Fertilization Management on the Potato Metabolome (<i>Solanum tuberosum</i> L.) Evaluated with UPLC-IMS-QToF. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11542-11552.	5.2	5
82	Profiling of polar metabolites in fruits of <i>Opuntia stricta</i> var. <i>dillenii</i> by ion-pair high-performance countercurrent chromatography and off-line electrospray mass-spectrometry injection. <i>Journal of Chromatography A</i> , 2019, 1601, 274-287.	3.7	12
83	Characterization of Phenolic Compounds and Their Contribution to Sensory Properties of Olive Oil. <i>Molecules</i> , 2019, 24, 2041.	3.8	83
84	Brassica-enriched wheat bread: Unraveling the impact of ontogeny and breadmaking on bioactive secondary plant metabolites of pak choi and kale. <i>Food Chemistry</i> , 2019, 295, 412-422.	8.2	28
85	Metabolomics-Based Approach for the Discrimination of Potato Varieties (<i>Solanum tuberosum</i>) using UPLC-IMS-QToF. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5700-5709.	5.2	19
86	Evaluating the applicability of a two-dimensional liquid chromatography system for a pesticide multi-screening method. <i>Journal of Chromatography A</i> , 2019, 1599, 95-107.	3.7	13
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91	Quantifizierung von Sulfolipiden in diversen pflanzlichen Matrices. Lebensmittelchemie, 2019, 73, S024.	0.0	0
92	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
93	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
94	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
95	Analysis of population structures of the microalga <i>Acutodesmus obliquus</i> during lipid production using multi-dimensional single-cell analysis. Scientific Reports, 2018, 8, 6242.	3.3	16
96	Evaluation and validation of an ion mobility quadrupole time-of-flight mass spectrometry pesticide screening approach. Journal of Separation Science, 2018, 41, 2178-2187.	2.5	33
97	UHPLC-QTOF-MS analysis of bioactive constituents from two Romanian Goji (<i>Lycium barbarum</i> L.) berries cultivars and their antioxidant, enzyme inhibitory, and real-time cytotoxicological evaluation. Food and Chemical Toxicology, 2018, 115, 414-424.	3.6	86
98	Determination of Fosetyl and Phosphonic Acid at 0.010 mg/kg Level by Ion Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2018, 66, 346-350.	5.2	9
99	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
100	Volatile-Compound Fingerprinting by Headspace-Gas-Chromatography Ion-Mobility Spectrometry (HS-GC-IMS) as a Benchtop Alternative to ¹ H NMR Profiling for Assessment of the Authenticity of Honey. Analytical Chemistry, 2018, 90, 1777-1785.	6.5	117
101	Determining quality parameters of fish oils by means of ¹ H nuclear magnetic resonance, mid-infrared, and near-infrared spectroscopy in combination with multivariate statistics. Food Research International, 2018, 106, 116-128.	6.2	38
102	Partial fishmeal and oil substitution with a microorganism mix as an innovative diet for rainbow trout (<i>Oncorhynchus mykiss</i>) and pike-perch (<i>Sander lucioperca</i>). European Food Research and Technology, 2018, 244, 127-143.	3.3	5
103	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
104	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
105	Nitrogen form and mycorrhizal inoculation amount and timing affect flavonol biosynthesis in onion (<i>Allium cepa</i> L.). Mycorrhiza, 2018, 28, 59-70.	2.8	22
106	HPTLC fingerprint profile analysis of cocoa proanthocyanidins depending on origin and genotype. Food Chemistry, 2018, 267, 277-287.	8.2	42
107	Mutual Interaction of Phenolic Compounds and Microbiota: Metabolism of Complex Phenolic Apigenin- <i>C</i> - and Kaempferol- <i>O</i> -Derivatives by Human Fecal Samples. Journal of Agricultural and Food Chemistry, 2018, 66, 485-497.	5.2	42
108	Brassica vegetables as sources of epithionitriles: Novel secondary products formed during cooking. Food Chemistry, 2018, 245, 564-569.	8.2	20

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109	Ion chromatography tandem mass spectrometry (IC-MS/MS) multimethod for the determination of highly polar pesticides in plant-derived commodities. <i>Food Control</i> , 2018, 86, 71-76.	5.5	20
110	Natural diversity of hydroxycinnamic acid derivatives, flavonoid glycosides, carotenoids and chlorophylls in leaves of six different amaranth species. <i>Food Chemistry</i> , 2018, 267, 376-386.	8.2	22
111	Are Raw Brassica Vegetables Healthier Than Cooked Ones? A Randomized, Controlled Crossover Intervention Trial on the Health-Promoting Potential of Ethiopian Kale. <i>Nutrients</i> , 2018, 10, 1622.	4.1	13
112	Electrochemical Oxidation of Primary Bile Acids: A Tool for Simulating Their Oxidative Metabolism?. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2491.	4.1	1
113	Biosynthesis and Characterization of Zearalenone-14-Sulfate, Zearalenone-14-Glucoside and Zearalenone-16-Glucoside Using Common Fungal Strains. <i>Toxins</i> , 2018, 10, 104.	3.4	29
114	Determination of isothiocyanate-protein conjugates in milk and curd after adding garden cress (<i>Lepidium sativum</i> L.). <i>Food Research International</i> , 2018, 108, 621-627.	6.2	23
115	Rate of appearance of amino acids after a meal regulates insulin and glucagon secretion in patients with type 2 diabetes: a randomized clinical trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 279-291.	4.7	31
116	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
117	Analysis of Protein-Phenolic Compound Modifications Using Electrochemistry Coupled to Mass Spectrometry. <i>Molecules</i> , 2018, 23, 264.	3.8	8
118	Formation of Ester Bound and MCPD and Esterified Glycidol in Deep-Fried and Pickled Herring Products. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700464.	1.5	9
119	Bread Enriched With Legume Microgreens and Leaves: Ontogenetic and Baking-Driven Changes in the Profile of Secondary Plant Metabolites. <i>Frontiers in Chemistry</i> , 2018, 6, 322.	3.6	32
120	Bioactive Compound Fingerprint Analysis of Aged Raw Pu-er Tea and Young Ripened Pu-er Tea. <i>Molecules</i> , 2018, 23, 1931.	3.8	17
121	Diverse Excretion Pathways of Benzyl Glucosinolate in Humans after Consumption of <i>Nasturtium</i> (<i>Tropaeolum majus</i> L.) – A Pilot Study. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800588.	3.3	13
122	Aufdeckung von Produktheterogenitäten in der Bioprozesstechnik durch automatisierte Partikel-Analysen-Technologie. <i>Chemie-Ingenieur-Technik</i> , 2018, 90, 1234-1234.	0.8	0
123	Einfluss der Hochspannungsimpulstechnologie (HSI) auf die Zellphysiologie von Cyanobakterien und eukaryotischen Mikroorganismen. <i>Chemie-Ingenieur-Technik</i> , 2018, 90, 1284-1284.	0.8	0
124	In Vitro Determination of Protein Conjugates in Human Cells by LC-ESI-MS/MS after Benzyl Isothiocyanate Exposure. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6727-6733.	5.2	9
125	Toward determining fat quality parameters of fish oil by means of ¹ H NMR spectroscopy. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500573.	1.5	8
126	Functional constituents of wild and cultivated Goji (<i>L. barbarum</i> L.) leaves: phytochemical characterization, biological profile, and computational studies. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2017, 32, 153-168.	5.2	151

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127	The role of plant processing for the cancer preventive potential of Ethiopian kale (<i>Brassica carinata</i>). <i>Food and Nutrition Research</i> , 2017, 61, 1271527.	2.6	44
128	Comparison of the effects of diets high in animal or plant protein on metabolic and cardiovascular markers in type 2 diabetes: <sc>A</sc> randomized clinical trial. <i>Diabetes, Obesity and Metabolism</i> , 2017, 19, 944-952.	4.4	45
129	Resolution-optimized headspace gas chromatography-ion mobility spectrometry (HS-GC-IMS) for non-targeted olive oil profiling. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 3933-3942.	3.7	121
130	Multidimensional single-cell analysis based on fluorescence microscopy and automated image analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 4009-4019.	3.7	17
131	Chlorogenic acid versus amaranth's caffeoylisocitric acid â€“ Gut microbial degradation of caffeic acid derivatives. <i>Food Research International</i> , 2017, 100, 375-384.	6.2	30
132	Detection of a Toxic Methylated Derivative of Phomopsis A Produced by the Legume-Infesting Fungus <i>Diaporthe toxica</i>. <i>Journal of Natural Products</i> , 2017, 80, 1930-1934.	3.0	18
133	Oral administration of nasturtium affects peptide YY secretion in male subjects. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600886.	3.3	5
134	Alamethicin for using in bioavailability studies? â€“ Re-evaluation of its effect. <i>Toxicology in Vitro</i> , 2017, 39, 111-118.	2.4	3
135	Immunological analysis of food proteins using high-performance thin-layer chromatography-immunostaining. <i>Journal of Chromatography A</i> , 2017, 1526, 157-166.	3.7	13
136	Impact of pulsed electric fields, high hydrostatic pressure, and thermal pasteurization on selected characteristics of <i>Opuntia dillenii</i> cactus juice. <i>LWT - Food Science and Technology</i> , 2017, 79, 534-542.	5.2	58
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