

Michael Rychlik

List of Publications by Year in descending order

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222
papers

6,521
citations

57758

44
h-index

106344

65
g-index

245
all docs

245
docs citations

245
times ranked

6302
citing authors

#	ARTICLE	IF	CITATIONS
1	Proposal of a comprehensive definition of modified and other forms of mycotoxins including "masked" mycotoxins. <i>Mycotoxin Research</i> , 2014, 30, 197-205.	2.3	268
2	Stable isotope dilution assays in mycotoxin analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 390, 617-628.	3.7	148
3	A 90-day safety study of genetically modified rice expressing Cry1Ab protein (<i>Bacillus thuringiensis</i>) Tj ETQq1 1 0.784314 rgBT /Overland	3.6	129
4	Changes of Foliates, Dietary Fiber, and Proteins in Wheat As Affected by Germination. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4678-4683.	5.2	124
5	Effect of caloric restriction on gut permeability, inflammation markers, and fecal microbiota in obese women. <i>Scientific Reports</i> , 2017, 7, 11955.	3.3	119
6	Identification of 1,8-Cineole, Borneol, Camphor, and Thujone as Anti-inflammatory Compounds in a <i>Salvia officinalis</i> L. Infusion Using Human Gingival Fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3451-3459.	5.2	110
7	Ultra-sensitive, stable isotope assisted quantification of multiple urinary mycotoxin exposure biomarkers. <i>Analytica Chimica Acta</i> , 2018, 1019, 84-92.	5.4	101
8	Identification and Quantification of Potent Odorants Formed by Toasting of Wheat Bread. <i>LWT - Food Science and Technology</i> , 1996, 29, 515-525.	5.2	99
9	High Fat Diet Accelerates Pathogenesis of Murine Crohn's Disease-Like Ileitis Independently of Obesity. <i>PLoS ONE</i> , 2013, 8, e71661.	2.5	96
10	Validated UPLC-MS/MS Methods To Quantitate Free and Conjugated <i>Alternaria</i> Toxins in Commercially Available Tomato Products and Fruit and Vegetable Juices in Belgium. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5101-5109.	5.2	95
11	Specific and sensitive quantification of folate vitamers in foods by stable isotope dilution assays using high-performance liquid chromatography-tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2003, 376, 149-156.	3.7	90
12	Quantification of ochratoxin A in foods by a stable isotope dilution assay using high-performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1023, 57-66.	3.7	90
13	Insights into the Chemistry of Non-Enzymatic Browning Reactions in Different Ribose-Amino Acid Model Systems. <i>Scientific Reports</i> , 2018, 8, 16879.	3.3	87
14	Quantification of the Mycotoxin Patulin by a Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3749-3755.	5.2	86
15	Use of Isotope-Labeled Aflatoxins for LC-MS/MS Stable Isotope Dilution Analysis of Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1873-1879.	5.2	84
16	Development of a high performance liquid chromatography tandem mass spectrometry based analysis for the simultaneous quantification of various <i>Alternaria</i> toxins in wine, vegetable juices and fruit juices. <i>Journal of Chromatography A</i> , 2016, 1455, 74-85.	3.7	83
17	A 90-day safety study in Wistar rats fed genetically modified rice expressing snowdrop lectin <i>Galanthus nivalis</i> (GNA). <i>Food and Chemical Toxicology</i> , 2007, 45, 350-363.	3.6	81
18	Stable Isotope Dilution Assays of Alternariol and Alternariol Monomethyl Ether in Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5152-5160.	5.2	78

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19	Folates in Fruits and Vegetables: Contents, Processing, and Stability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 506-528.	11.7	77
20	Development and validation of an ultra-high-performance liquid chromatography tandem mass spectrometric method for the simultaneous determination of free and conjugated <i>Alternaria</i> toxins in cereal-based foodstuffs. <i>Journal of Chromatography A</i> , 2014, 1372, 91-101.	3.7	75
21	Evolution of Complex Maillard Chemical Reactions, Resolved in Time. <i>Scientific Reports</i> , 2017, 7, 3227.	3.3	72
22	Folate contents of legumes determined by optimized enzyme treatment and stable isotope dilution assays. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 411-419.	3.9	71
23	Screening of moulds and mycotoxins in tomatoes, bell peppers, onions, soft red fruits and derived tomato products. <i>Food Control</i> , 2014, 37, 165-170.	5.5	70
24	Model studies on the diffusion behavior of the mycotoxin patulin in apples, tomatoes, and wheat bread. <i>European Food Research and Technology</i> , 2001, 212, 274-278.	3.3	69
25	Effect of Black Tea and Black Tea Pomace Polyphenols on α -Glucosidase and α -Amylase Inhibition, Relevant to Type 2 Diabetes Prevention. <i>Frontiers in Nutrition</i> , 2015, 2, 3.	3.7	69
26	Flavour and off-flavour compounds of Swiss Gruyère cheese. Identification of key odorants by quantitative instrumental and sensory studies. <i>International Dairy Journal</i> , 2001, 11, 903-910.	3.0	66
27	Character Impact Odorants of Fennel Fruits and Fennel Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3686-3692.	5.2	64
28	Flavour and off-flavour compounds of Swiss Gruyère cheese. Evaluation of potent odorants. <i>International Dairy Journal</i> , 2001, 11, 895-901.	3.0	63
29	Development of a Stable Isotope Dilution Assay for Tenuazonic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2980-2987.	5.2	59
30	Metabolomics of prolonged fasting in humans reveals new catabolic markers. <i>Metabolomics</i> , 2011, 7, 375-387.	3.0	59
31	Potential health hazards due to the occurrence of the mycotoxin tenuazonic acid in infant food. <i>European Food Research and Technology</i> , 2013, 236, 491-497.	3.3	59
32	Multi-mycotoxin stable isotope dilution LC-MS/MS method for <i>Fusarium</i> toxins in cereals. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 307-317.	3.7	58
33	Risk evaluation of the <i>Alternaria</i> mycotoxin tenuazonic acid in foods for adults and infants and subsequent risk management. <i>Food Control</i> , 2016, 68, 181-185.	5.5	57
34	Quantitation of Six <i>Alternaria</i> Toxins in Infant Foods Applying Stable Isotope Labeled Standards. <i>Frontiers in Microbiology</i> , 2019, 10, 109.	3.5	55
35	Comparison of folate quantification in foods by high-performance liquid chromatography-fluorescence detection to that by stable isotope dilution assays using high-performance liquid chromatography-tandem mass spectrometry. <i>Analytical Biochemistry</i> , 2003, 315, 247-255.	2.4	54
36	Quantification of 1,8-cineole and of its metabolites in humans using stable isotope dilution assays. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1515-1529.	3.3	53

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37	Analysis of seven folates in food by LC-MS/MS to improve accuracy of total folate data. <i>European Food Research and Technology</i> , 2013, 236, 17-28.	3.3	53
38	Safety testing of GM-rice expressing PHA-E lectin using a new animal test design. <i>Food and Chemical Toxicology</i> , 2007, 45, 364-377.	3.6	51
39	A critical evaluation of health risk assessment of modified mycotoxins with a special focus on zearalenone. <i>Mycotoxin Research</i> , 2019, 35, 27-46.	2.3	51
40	Study of the Metabolism of Estragole in Humans Consuming Fennel Tea. <i>Chemical Research in Toxicology</i> , 2009, 22, 1929-1937.	3.3	50
41	Syntheses of Labeled Vitamers of Folic Acid to Be Used as Internal Standards in Stable Isotope Dilution Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4760-4768.	5.2	49
42	Multi-mycotoxin stable isotope dilution LC-MS/MS method for Fusarium toxins in beer. <i>Food Chemistry</i> , 2017, 218, 447-454.	8.2	48
43	Multi LC-MS/MS and LC-HRMS Methods for Determination of 24 Mycotoxins including Major Phase I and II Biomarker Metabolites in Biological Matrices from Pigs and Broiler Chickens. <i>Toxins</i> , 2019, 11, 171.	3.4	48
44	Are tropane alkaloids present in organic foods? Detection of scopolamine and atropine in organic buckwheat (<i>Fagopyron esculentum</i> L.) products by UHPLC-MS/MS. <i>Food Chemistry</i> , 2018, 239, 141-147.	8.2	47
45	Effects of industrial processing on folate content in green vegetables. <i>Food Chemistry</i> , 2013, 139, 815-824.	8.2	46
46	Quantification of Free and Bound Pantothenic Acid in Foods and Blood Plasma by a Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1175-1181.	5.2	44
47	Quantification of Free Coumarin and Its Liberation from Glucosylated Precursors by Stable Isotope Dilution Assays Based on Liquid Chromatography-Tandem Mass Spectrometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 796-801.	5.2	44
48	Yeast extract production using spent yeast from beer manufacture: influence of industrially applicable disruption methods on selected substance groups with biotechnological relevance. <i>European Food Research and Technology</i> , 2019, 245, 1169-1182.	3.3	43
49	Fate of <i>Fusarium</i> Toxins during the Malting Process. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1377-1384.	5.2	41
50	Development of a sensitive analytical method for determining 44 pyrrolizidine alkaloids in teas and herbal teas via LC-ESI-MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7233-7249.	3.7	41
51	Content of the <i>Alternaria</i> mycotoxin tenuazonic acid in food commodities determined by a stable isotope dilution assay. <i>Mycotoxin Research</i> , 2012, 28, 9-15.	2.3	40
52	Revised folate content of foods determined by stable isotope dilution assays. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 475-483.	3.9	39
53	Occurrence and Risk Assessment of Pyrrolizidine Alkaloids in Spices and Culinary Herbs from Various Geographical Origins. <i>Toxins</i> , 2020, 12, 155.	3.4	39
54	Ripening of Emmental Cheese Wrapped in Foil with and without Addition of <i>Lactobacillus casei</i> subsp. <i>casei</i> . III. Analysis of Character Impact Flavour Compounds. <i>LWT - Food Science and Technology</i> , 1997, 30, 471-478.	5.2	38

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55	Synthesis of Four Carbon-13-Labeled Type A Trichothecene Mycotoxins and Their Application as Internal Standards in Stable Isotope Dilution Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6535-6546.	5.2	38
56	Precise determination of the <i>Alternaria</i> mycotoxins alternariol and alternariol monomethyl ether in cereal, fruit and vegetable products using stable isotope dilution assays. <i>Mycotoxin Research</i> , 2011, 27, 23-28.	2.3	38
57	Determination of tenuazonic acid in human urine by means of a stable isotope dilution assay. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4149-4158.	3.7	38
58	Application of stable isotope dilution assays based on liquid chromatography-tandem mass spectrometry for the assessment of folate bioavailability. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2003, 792, 167-176.	2.3	37
59	Concentrations of Total Glutathione and Cysteine in Wheat Flour as Affected by Sulfur Deficiency and Correlation to Quality Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6844-6850.	5.2	37
60	Oligomeric proanthocyanidins are the active compounds in <i>Abelmoschus esculentus</i> Moench for its α -amylase and α -glucosidase inhibition activity. <i>Journal of Functional Foods</i> , 2016, 20, 463-471.	3.4	37
61	Pantothenic acid quantification by a stable isotope dilution assay based on liquid chromatography-tandem mass spectrometry. <i>Analyst</i> , 2003, 128, 832.	3.5	36
62	Quantitation of folates and their catabolites in blood plasma, erythrocytes, and urine by stable isotope dilution assays. <i>Analytical Biochemistry</i> , 2010, 398, 150-160.	2.4	36
63	Recent developments in stable isotope dilution assays in mycotoxin analysis with special regard to <i>Alternaria</i> toxins. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7563-7577.	3.7	36
64	Chemotaxonomy of Mycotoxigenic Small-Spored <i>Alternaria</i> Fungi – Do Multitoxin Mixtures Act as an Indicator for Species Differentiation?. <i>Frontiers in Microbiology</i> , 2018, 9, 1368.	3.5	36
65	Origins of the difference between food folate analysis results obtained by LC-MS/MS and microbiological assays. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 1815-1825.	3.7	34
66	Absorption of the mycotoxin patulin from the rat stomach. <i>Food and Chemical Toxicology</i> , 2004, 42, 729-735.	3.6	33
67	Determination of the fatty acid profile of neutral lipids, free fatty acids and phospholipids in human plasma. <i>Clinical Chemistry and Laboratory Medicine</i> , 2013, 51, 799-810.	2.3	33
68	Mechanisms of folate losses during processing: Diffusion vs. heat degradation. <i>Food Chemistry</i> , 2014, 157, 439-447.	8.2	33
69	Biosynthesis of seven carbon-13 labeled <i>Alternaria</i> toxins including altertoxins, alternariol, and alternariol methyl ether, and their application to a multiple stable isotope dilution assay. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 1357-1369.	3.7	33
70	Improved Stable Isotope Dilution Assay for Dietary Folates Using LC-MS/MS and Its Application to Strawberries. <i>Frontiers in Chemistry</i> , 2018, 6, 11.	3.6	33
71	Spent Yeast from Brewing Processes: A Biodiverse Starting Material for Yeast Extract Production. <i>Fermentation</i> , 2019, 5, 51.	3.0	33
72	Spotlight on the Underdogs – An Analysis of Underrepresented <i>Alternaria</i> Mycotoxins Formed Depending on Varying Substrate, Time and Temperature Conditions. <i>Toxins</i> , 2016, 8, 344.	3.4	32

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73	Comparative Oral Bioavailability, Toxicokinetics, and Biotransformation of Enniatin B1 and Enniatin B in Broiler Chickens. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7259-7264.	5.2	32
74	Analysis of alternariol and alternariol monomethyl ether in foodstuffs by molecularly imprinted solid-phase extraction and ultra-high-performance liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2018, 243, 357-364.	8.2	32
75	In Vitro Rumen Simulations Show a Reduced Disappearance of Deoxynivalenol, Nivalenol and Enniatin B at Conditions of Rumen Acidosis and Lower Microbial Activity. <i>Toxins</i> , 2020, 12, 101.	3.4	32
76	Phytochemicals in Japanese plums: impact of maturity and bioaccessibility. <i>Food Research International</i> , 2014, 65, 20-26.	6.2	31
77	Goals in Nutrition Science 2015–2020. <i>Frontiers in Nutrition</i> , 2015, 2, 26.	3.7	31
78	Diet-induced obesity causes metabolic impairment independent of alterations in gut barrier integrity. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 968-978.	3.3	31
79	Influence of Storage on the Stability of Toxic Pyrrolizidine Alkaloids and Their <i>N</i> -Oxides in Peppermint Tea, Hay, and Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5221-5228.	5.2	31
80	Synthesis of ¹³ C-Labeled Patulin [4-Hydroxy-4H-furo[3,2-c]pyran-2(6H)-one] To Be Used as Internal Standard in a Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5163-5169.	5.2	30
81	Folate content in sea buckthorn berries and related products (<i>Hippophaë rhamnoides</i> L. ssp.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 assessed by stable isotope dilution assay. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 391, 211-219.	3.7	29
82	Fate of enniatins and beauvericin during the malting and brewing process determined by stable isotope dilution assays. <i>LWT - Food Science and Technology</i> , 2014, 56, 469-477.	5.2	29
83	Impact of estragole and other odorants on the flavour of anise and tarragon. <i>Flavour and Fragrance Journal</i> , 2007, 22, 105-113.	2.6	28
84	Tracing metabolite profiles in human milk: studies on the odorant 1,8-cineole transferred into breast milk after oral intake. <i>Metabolomics</i> , 2013, 9, 483-496.	3.0	28
85	Ensuring Food Integrity by Metrology and FAIR Data Principles. <i>Frontiers in Chemistry</i> , 2018, 6, 49.	3.6	28
86	Simultaneous analysis of folic acid and pantothenic acid in foods enriched with vitamins by stable isotope dilution assays. <i>Analytica Chimica Acta</i> , 2003, 495, 133-141.	5.4	27
87	Simulation of Food Folate Digestion and Bioavailability of an Oxidation Product of 5-Methyltetrahydrofolate. <i>Nutrients</i> , 2017, 9, 969.	4.1	27
88	Development of stable isotope dilution assays for ochratoxin A in blood samples. <i>Analytical Biochemistry</i> , 2011, 419, 88-94.	2.4	26
89	Validation of the sensitive and accurate quantitation of the fatty acid distribution in bovine milk. <i>International Dairy Journal</i> , 2014, 35, 139-144.	3.0	26
90	Foodomics as a promising tool to investigate the mycobiome. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 22-30.	11.4	26

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91	Comprehensive Analysis of the <i>Alternaria</i> Mycobiome Using Mass Spectrometry Based Metabolomics. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900558.	3.3	26
92	Mycotoxin Aflatoxin II Induces Lipid Peroxidation Connecting Mitochondrial Stress Response to NF- κ B Inhibition in THP-1 Macrophages. <i>Chemical Research in Toxicology</i> , 2020, 33, 492-504.	3.3	26
93	Nutritional metabolites in <i>Brassica rapa</i> subsp. <i>chinensis</i> var. <i>parachinensis</i> (choy sum) at three different growth stages: Microgreen, seedling and adult plant. <i>Food Chemistry</i> , 2021, 357, 129535.	8.2	26
94	Biosynthesis of $^{15}\text{N}_3$ -Labeled Enniatins and Beauvericin and Their Application to Stable Isotope Dilution Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7129-7136.	5.2	24
95	Assessment and Introduction of Quantitative Resistance to Fusarium Head Blight in Elite Spring Barley. <i>Phytopathology</i> , 2013, 103, 1252-1259.	2.2	24
96	Development of analytical methods for the determination of tenuazonic acid analogues in food commodities. <i>Journal of Chromatography A</i> , 2013, 1289, 27-36.	3.7	24
97	Microalgae a Superior Source of Folates: Quantification of Folates in Halophile Microalgae by Stable Isotope Dilution Assay. <i>Frontiers in Bioengineering and Biotechnology</i> , 2019, 7, 481.	4.1	24
98	Development of a Stable Isotope Dilution LC-MS/MS Method for the <i>Alternaria</i> Toxins Tentoxin, Dihydrotentoxin, and Isotentoxin. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2970-2978.	5.2	23
99	Thermal degradation of folates under varying oxygen conditions. <i>Food Chemistry</i> , 2014, 165, 85-91.	8.2	23
100	Quantitative Determination of Tenuazonic Acid in Pig and Broiler Chicken Plasma by LC-MS/MS and Its Comparative Toxicokinetics. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8560-8567.	5.2	23
101	Diffusion-weighted stimulated echo acquisition mode (DW-STEAM) MR spectroscopy to measure fat unsaturation in regions with low proton density fat fraction. <i>Magnetic Resonance in Medicine</i> , 2016, 75, 32-41.	3.0	23
102	Quantification of Pantothenic Acid and Folates by Stable Isotope Dilution Assays. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 399-409.	3.9	22
103	Quantitation of type B-trichothecene mycotoxins in foods and feeds by a multiple stable isotope dilution assay. <i>European Food Research and Technology</i> , 2007, 224, 769-783.	3.3	22
104	Effects of rapeseed and soybean oil dietary supplementation on bovine fat metabolism, fatty acid composition and cholesterol levels in milk. <i>Journal of Dairy Research</i> , 2014, 81, 120-128.	1.4	22
105	Folate bioavailability from foods rich in folates assessed in a short term human study using stable isotope dilution assays. <i>Food and Function</i> , 2015, 6, 241-247.	4.6	22
106	Effect of nitrogen fertilization on Fusarium head blight in spring barley. <i>Crop Protection</i> , 2016, 88, 18-27.	2.1	22
107	Folate bioavailability from breads and a meal assessed with a human stable-isotope area under the curve and ileostomy model. <i>American Journal of Clinical Nutrition</i> , 2010, 92, 532-538.	4.7	21
108	Improved Folate Extraction and Tracing Deconjugation Efficiency by Dual Label Isotope Dilution Assays in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1363-1372.	5.2	21

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109	Rapid degradation of the mycotoxin patulin in man quantified by stable isotope dilution assays. <i>Food Additives and Contaminants</i> , 2003, 20, 829-837.	2.0	20
110	On the role of short-chain free fatty acids for the development of a cheese-like off-note in pasteurized yoghurt. <i>LWT - Food Science and Technology</i> , 2006, 39, 521-527.	5.2	20
111	Syntheses of Chiral 1,8- ϵ -Cineole Metabolites and Determination of Their Enantiomeric Composition in Human Urine After Ingestion of 1,8- ϵ -Cineole-Containing Capsules. <i>ChemPlusChem</i> , 2013, 78, 77-85.	2.8	20
112	Goals in Nutrition Science 2020-2025. <i>Frontiers in Nutrition</i> , 2021, 7, 606378.	3.7	20
113	Effects of Processing and of Storage on the Stability of Pantothenic Acid in Sea Buckthorn Products (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>) Assessed by Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3978-3984.	5.2	19
114	Pantothenate synthetase is essential but not limiting for pantothenate biosynthesis in <i>Arabidopsis</i> . <i>Plant Molecular Biology</i> , 2008, 66, 1-14.	3.9	19
115	Fate of <i>Fusarium</i> Toxins during Brewing. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 190-198.	5.2	19
116	Development of an UPLC-MS/MS Method for the Analysis of Mycotoxins in Rumen Fluid with and without Maize Silage Emphasizes the Importance of Using Matrix-Matched Calibration. <i>Toxins</i> , 2019, 11, 519.	3.4	19
117	Optimized Analysis of Ergot Alkaloids in Rye Products by Liquid Chromatography-Fluorescence Detection Applying Lysergic Acid Diethylamide as an Internal Standard. <i>Toxins</i> , 2019, 11, 184.	3.4	19
118	Longitudinal Profiles of Dietary and Microbial Metabolites in Formula- and Breastfed Infants. <i>Frontiers in Molecular Biosciences</i> , 2021, 8, 660456.	3.5	19
119	Compositional and toxicological analysis of a GM potato line with reduced \pm -solanine content – A 90-day feeding study in the Syrian Golden hamster. <i>Regulatory Toxicology and Pharmacology</i> , 2012, 64, 177-185.	2.7	18
120	A rapid method for sensitive profiling of folates from plant leaf by ultra-performance liquid chromatography coupled to tandem quadrupole mass spectrometer. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1040, 169-179.	2.3	18
121	Durian Fruits Discovered as Superior Folate Sources. <i>Frontiers in Nutrition</i> , 2018, 5, 114.	3.7	18
122	Promising Tropical Fruits High in Folates. <i>Foods</i> , 2019, 8, 363.	4.3	18
123	<i>Alternaria alternata</i> Toxins Synergistically Activate the Aryl Hydrocarbon Receptor Pathway In Vitro. <i>Biomolecules</i> , 2020, 10, 1018.	4.0	18
124	Characterization and Interrelations of One-Carbon Metabolites in Tissues, Erythrocytes, and Plasma in Mice with Dietary Induced Folate Deficiency. <i>Nutrients</i> , 2017, 9, 462.	4.1	17
125	Monitoring chemical changes during food sterilisation using ultrahigh resolution mass spectrometry. <i>Food Chemistry</i> , 2018, 242, 316-322.	8.2	17
126	Simultaneous quantification of atropine and scopolamine in infusions of herbal tea and <i>Solanaceae</i> plant material by matrix-assisted laser desorption/ionization time-of-flight (tandem) mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 1911-1921.	1.5	17

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127	Challenges to Quantify Total Vitamin Activity: How to Combine the Contribution of Diverse Vitamers?. Current Developments in Nutrition, 2019, 3, nzz086.	0.3	17
128	Effect of sourdough processing and baking on the content of enniatins and beauvericin in wheat and rye bread. European Food Research and Technology, 2014, 238, 581-587.	3.3	16
129	Quantification of folate in food using deconjugase of plant origin combined with LC-MS/MS: A method comparison of a large and diverse sample set. Food Chemistry, 2020, 305, 125450.	8.2	16
130	Analysis of 13 Alternaria mycotoxins including modified forms in beer. Mycotoxin Research, 2021, 37, 149-159.	2.3	16
131	Occurrence of enniatins and beauvericin in 60 Chinese medicinal herbs. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1-6.	2.3	15
132	Influence of inoculum and climatic factors on the severity of <i>Fusarium</i> head blight in German spring and winter barley. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 489-499.	2.3	15
133	Development and Validation of a Cost-Effective HPLC-FLD Method for Routine Analysis of Fumonisin B1 and B2 in Corn and Corn Products. Food Analytical Methods, 2017, 10, 1349-1358.	2.6	15
134	Hidden in its color: A molecular-level analysis of the beer's Maillard reaction network. Food Chemistry, 2021, 361, 130112.	8.2	15
135	Mass spectrometric studies of trimethylsilylpantothenic acid and related substances. Journal of Mass Spectrometry, 2001, 36, 555-562.	1.6	14
136	Quantitation of glutathione and its oxidation products in erythrocytes by multiple-label stable-isotope dilution. Analytical Biochemistry, 2014, 445, 41-48.	2.4	14
137	Assessing Volumetric Absorptive Microsampling Coupled with Stable Isotope Dilution Assay and Liquid Chromatography-Tandem Mass Spectrometry as Potential Diagnostic Tool for Whole Blood 5-Methyltetrahydrofolic Acid. Frontiers in Nutrition, 2017, 4, 9.	3.7	14
138	Methane prediction based on individual or groups of milk fatty acids for dairy cows fed rations with or without linseed. Journal of Dairy Science, 2019, 102, 1788-1802.	3.4	14
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