

# Michael Rychlik

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5184732/publications.pdf>

Version: 2024-02-01

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	Free and conjugated <i>Alternaria</i> and <i>Fusarium</i> mycotoxins during Pilsner malt production and double-mash brewing. <i>Food Chemistry</i> , 2022, 369, 130926.	8.2	10
2	Characterization of the nutrient composition of German beer styles for the German nutrient database. <i>Journal of Food Composition and Analysis</i> , 2022, 105, 104181.	3.9	5
3	Elucidation of the non-volatile fingerprint in oven headspace vapor from bread roll baking by ultra-high resolution mass spectrometry. <i>Food Chemistry</i> , 2022, 374, 131618.	8.2	3
4	Host Genotype and Weather Effects on <i>Fusarium</i> Head Blight Severity and Mycotoxin Load in Spring Barley. <i>Toxins</i> , 2022, 14, 125.	3.4	5
5	Strategic Priorities of the Scientific Plan of the European Research Infrastructure METROFOOD-RI for Promoting Metrology in Food and Nutrition. <i>Foods</i> , 2022, 11, 599.	4.3	6
6	Open Search of Peptide Glycation Products from Tandem Mass Spectra. <i>Analytical Chemistry</i> , 2022, 94, 5953-5961.	6.5	1
7	Development of analytical methods to study the effect of malting on levels of free and modified forms of <i>Alternaria</i> mycotoxins in barley. <i>Mycotoxin Research</i> , 2022, 38, 137-146.	2.3	3
8	Future flavours from the past: Sensory and nutritional profiles of green plum ( <i>Buchanania obovata</i> ), red bush apple ( <i>Syzygium suborbiculare</i> ) and wild peach ( <i>Terminalia carpentariae</i> ) from East Arnhem Land, Australia. <i>Future Foods</i> , 2022, 5, 100136.	5.4	5
9	Synthesis of Human Phase I and Phase II Metabolites of Hop ( <i>Humulus lupulus</i> ) Prenylated Flavonoids. <i>Metabolites</i> , 2022, 12, 345.	2.9	4
10	<i>Alternaria alternata</i> Mycotoxins Activate the Aryl Hydrocarbon Receptor and Nrf2-ARE Pathway to Alter the Structure and Immune Response of Colon Epithelial Cells. <i>Chemical Research in Toxicology</i> , 2022, 35, 731-749.	3.3	7
11	Archeochemistry reveals the first steps into modern industrial brewing. <i>Scientific Reports</i> , 2022, 12, .	3.3	1
12	Modelling folates reaction kinetics during cowpea seed germination in comparison with soaking. <i>Food Chemistry</i> , 2021, 340, 127960.	8.2	7
13	Goals in Nutrition Science 2020-2025. <i>Frontiers in Nutrition</i> , 2021, 7, 606378.	3.7	20
14	Metabolomics in Brewing Research. , 2021, , 116-128.		2
15	Analysis of 13 <i>Alternaria</i> mycotoxins including modified forms in beer. <i>Mycotoxin Research</i> , 2021, 37, 149-159.	2.3	16
16	Longitudinal Profiles of Dietary and Microbial Metabolites in Formula- and Breastfed Infants. <i>Frontiers in Molecular Biosciences</i> , 2021, 8, 660456.	3.5	19
17	Molecular characterization of sequence-driven peptide glycation. <i>Scientific Reports</i> , 2021, 11, 13294.	3.3	2
18	On the Trail of the German Purity Law: Distinguishing the Metabolic Signatures of Wheat, Corn and Rice in Beer. <i>Frontiers in Chemistry</i> , 2021, 9, 715372.	3.6	9

#	ARTICLE	IF	CITATIONS
19	Production of Four <sup>15</sup> N-Labelled Cobalamins via Biosynthesis Using <i>Propionibacterium freudenreichii</i> . <i>Frontiers in Microbiology</i> , 2021, 12, 713321.	3.5	4
20	Development of Stable Isotope Dilution Assays for the Analysis of Natural Forms of Vitamin B12 in Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10722-10730.	5.2	4
21	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
22	Hidden in its color: A molecular-level analysis of the beer's Maillard reaction network. <i>Food Chemistry</i> , 2021, 361, 130112.	8.2	15
23	Isotope dilution LC-MS/MS quantification of the cystic fibrosis transmembrane conductance regulator (CFTR) modulators ivacaftor, lumacaftor, tezacaftor, elexacaftor, and their major metabolites in human serum. <i>Clinical Chemistry and Laboratory Medicine</i> , 2021, 60, 82-91.	2.3	8
24	Folate in Red Rhapsody Strawberry's Content and Storage Stability. <i>Proceedings (mdpi)</i> , 2021, 70, 47.	0.2	2
25	The Framework for Responsible Research With Australian Native Plant Foods: A Food Chemist's Perspective. <i>Frontiers in Nutrition</i> , 2021, 8, 738627.	3.7	2
26	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. <i>Food Chemistry</i> , 2020, 305, 125450.	8.2	16
27	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
28	Genetic and physiological regulation of folate in pak choi ( <i>Brassica rapa</i> subsp. <i>Chinensis</i> ) germplasm. <i>Journal of Experimental Botany</i> , 2020, 71, 4914-4929.	4.8	8
29	<i>Alternaria alternata</i> Toxins Synergistically Activate the Aryl Hydrocarbon Receptor Pathway In Vitro. <i>Biomolecules</i> , 2020, 10, 1018.	4.0	18
30	Comprehensive Vitamer Profiling of Folate Mono- and Polyglutamates in Baker's Yeast ( <i>Saccharomyces</i> ) Tj ETQg000 rgBT /Overlock	2.9	9
31	Collaborative study: Quantification of total folate in food using an efficient single-enzyme extraction combined with LC-MS/MS. <i>Food Chemistry</i> , 2020, 333, 127447.	8.2	2
32	Development of a LC-MS/MS method using stable isotope dilution for the quantification of individual B6 vitamers in fruits, vegetables, and cereals. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 7237-7252.	3.7	8
33	Decomposing the molecular complexity of brewing. <i>Npj Science of Food</i> , 2020, 4, 11.	5.5	8
34	Reading From the Crystal Ball: The Laws of Moore and Kurzweil Applied to Mass Spectrometry in Food Analysis. <i>Frontiers in Nutrition</i> , 2020, 7, 9.	3.7	4
35	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
36	Evaluation of the Efficacy of Mycotoxin Modifiers and Mycotoxin Binders by Using an In Vitro Rumen Model as a First Screening Tool. <i>Toxins</i> , 2020, 12, 405.	3.4	10

#	ARTICLE	IF	CITATIONS
37	Mycotoxin Altertoxin II Induces Lipid Peroxidation Connecting Mitochondrial Stress Response to NF- $\kappa$ B Inhibition in THP-1 Macrophages. <i>Chemical Research in Toxicology</i> , 2020, 33, 492-504.	3.3	26
38	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
39	Chemical synthesis of 5 $\alpha$ - $\beta$ -glycoconjugates of vitamin B6. <i>Carbohydrate Research</i> , 2020, 489, 107940.	2.3	1
40	Chemical glucosylation of pyridoxine. <i>Carbohydrate Research</i> , 2020, 489, 107929.	2.3	1
41	Enzymatic Synthesis of Modified Alternaria Mycotoxins Using a Whole-Cell Biotransformation System. <i>Toxins</i> , 2020, 12, 264.	3.4	10
42	The Nutritional Potential of the Native Australian Green Plum ( <i>Buchanania obovata</i> ) Compared to Other Anacardiaceae Fruit and Nuts. <i>Frontiers in Nutrition</i> , 2020, 7, 600215.	3.7	11
43	Influences of Maternal Conjugated Linoleic Acid and Essential Fatty Acid Supply During Late Pregnancy and Early Lactation on T and B Cell Subsets in Mesenteric Lymph Nodes and the Small Intestine of Neonatal Calves. <i>Frontiers in Veterinary Science</i> , 2020, 7, 604452.	2.2	2
44	Stable Isotope Dilution Analysis of the Major Prenylated Flavonoids Found in Beer, Hop Tea, and Hops. <i>Frontiers in Nutrition</i> , 2020, 7, 619921.	3.7	6
45	Modified Mycotoxins: A New Challenge?. , 2019, , 393-400.		6
46	Simulated Sunlight Selectively Modifies Maillard Reaction Products in a Wide Array of Chemical Reactions. <i>Chemistry - A European Journal</i> , 2019, 25, 13208-13217.	3.3	12
47	Spent Yeast from Brewing Processes: A Biodiverse Starting Material for Yeast Extract Production. <i>Fermentation</i> , 2019, 5, 51.	3.0	33
48	Promising Tropical Fruits High in Folates. <i>Foods</i> , 2019, 8, 363.	4.3	18
49	Development of a Fluorescent Probe for Measurement of Singlet Oxygen Scavenging Activity of Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10726-10733.	5.2	10
50	Foodomics assessed by Fourier transform mass spectrometry. , 2019, , 651-677.		4
51	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
52	Challenges to Quantify Total Vitamin Activity: How to Combine the Contribution of Diverse Vitamers?. <i>Current Developments in Nutrition</i> , 2019, 3, nzz086.	0.3	17
53	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
54	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

#	ARTICLE	IF	CITATIONS
55	Dietary Fatty Acids Affect Red Blood Cell Membrane Composition and Red Blood Cell ATP Release in Dairy Cows. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2769.	4.1	13
56	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
57	Stability of 5-methyltetrahydrofolate in fortified apple and carrot purées. <i>LWT - Food Science and Technology</i> , 2019, 107, 158-163.	5.2	5
58	Quantitation of 5-methyltetrahydrofolic acid in plasma for determination of folate status and clinical studies by stable isotope dilution assays. <i>PLoS ONE</i> , 2019, 14, e0212255.	2.5	4
59	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
60	Localization and modeling of reaction and diffusion to explain folate behavior during soaking of cowpea. <i>Journal of Food Engineering</i> , 2019, 253, 49-58.	5.2	12
61	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
62	The Inside and out of Folate in Strawberries and Avocados. <i>Proceedings (mdpi)</i> , 2019, 36, 86.	0.2	0
63	Methane prediction based on individual or groups of milk fatty acids for dairy cows fed rations with or without linseed. <i>Journal of Dairy Science</i> , 2019, 102, 1788-1802.	3.4	14
64	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
65	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
66	Ultra-sensitive, stable isotope assisted quantification of multiple urinary mycotoxin exposure biomarkers. <i>Analytica Chimica Acta</i> , 2018, 1019, 84-92.	5.4	101
67	Short-Term Overfeeding with Dairy Cream Does Not Modify Gut Permeability, the Fecal Microbiota, or Glucose Metabolism in Young Healthy Men. <i>Journal of Nutrition</i> , 2018, 148, 77-85.	2.9	10
68	Influence of Storage on the Stability of Toxic Pyrrolizidine Alkaloids and Their N-Oxides in Peppermint Tea, Hay, and Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5221-5228.	5.2	31
69	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
70	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
71	Monitoring chemical changes during food sterilisation using ultrahigh resolution mass spectrometry. <i>Food Chemistry</i> , 2018, 242, 316-322.	8.2	17
72	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

#	ARTICLE	IF	CITATIONS
73	Durian Fruits Discovered as Superior Folate Sources. <i>Frontiers in Nutrition</i> , 2018, 5, 114.	3.7	18
74	Quantification of $\hat{1}\pm$ -Thujone and Its Metabolites in Human Urine after Consumption of a Sage Infusion Using Stable Isotope Dilution Assays. <i>Toxins</i> , 2018, 10, 511.	3.4	1
75	Synthesis of [13C3]-B6 Vitamers Labelled at Three Consecutive Positions Starting from [13C3]-Propionic Acid. <i>Molecules</i> , 2018, 23, 2117.	3.8	5
76	Analysis of Fusarium Toxins in Single Barley Malt Kernels. <i>Journal of Analysis and Testing</i> , 2018, 2, 124-137.	5.1	4
77	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
78	Chronic Dietary Intake of Enniatin B in Broiler Chickens Has Low Impact on Intestinal Morphometry and Hepatic Histology, and Shows Limited Transfer to Liver Tissue. <i>Toxins</i> , 2018, 10, 45.	3.4	11
79	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
80	Ensuring Food Integrity by Metrology and FAIR Data Principles. <i>Frontiers in Chemistry</i> , 2018, 6, 49.	3.6	28
81	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
82	Influence of vitamin E on organic matter fermentation, ruminal protein and fatty acid metabolism, protozoa concentrations and transfer of fatty acids. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, 1111-1119.	2.2	4
83	<i>Alternaria</i> -Toxine treten in Erscheinung. <i>Nachrichten Aus Der Chemie</i> , 2018, 66, 877-880.	0.0	2
84	Foodomics as a promising tool to investigate the mycobiome. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 22-30.	11.4	26
85	<i>Fusarium</i> Species on Barley Malt: Is Visual Assessment an Appropriate Tool for Detection?. <i>Cereal Chemistry</i> , 2017, 94, 659-669.	2.2	8
86	Fate of <i>Fusarium</i> Toxins during Brewing. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 190-198.	5.2	19
87	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
88	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
89	Evaluation of an enzyme immunoassay for the detection of the mycotoxin tenuazonic acid in sorghum grains and sorghum-based infant food. <i>Mycotoxin Research</i> , 2017, 33, 75-78.	2.3	13
90	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

#	ARTICLE	IF	CITATIONS
91	Effects of S-allyl glutathione disulphide and vinyl-dithiin isomers from garlic on the chronological lifespan of <i>Saccharomyces cerevisiae</i> . <i>Journal of Functional Foods</i> , 2017, 37, 650-657.	3.4	1
92	Evolution of Complex Maillard Chemical Reactions, Resolved in Time. <i>Scientific Reports</i> , 2017, 7, 3227.	3.3	72
93	Mycotoxins Except Fusarium Toxins in Foods. , 2017, , 279-294.		2
94	Fusarium Mycotoxins in Food. , 2017, , 295-336.		6
95	Development and Validation of a Cost-Effective HPLC-FLD Method for Routine Analysis of Fumonisin B1 and B2 in Corn and Corn Products. <i>Food Analytical Methods</i> , 2017, 10, 1349-1358.	2.6	15
96	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
97	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
98	Simulation of Food Folate Digestion and Bioavailability of an Oxidation Product of 5-Methyltetrahydrofolate. <i>Nutrients</i> , 2017, 9, 969.	4.1	27
99	Measurements of Intra- and Extra-Cellular 5-Methyltetrahydrofolate Indicate that <i>Bifidobacterium Adolescentis</i> DSM 20083T and <i>Bifidobacterium Pseudocatenulatum</i> DSM 20438T Do Not Actively Excrete 5-Methyltetrahydrofolate In vitro. <i>Frontiers in Microbiology</i> , 2017, 8, 445.	3.5	5
100	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. <i>Frontiers in Nutrition</i> , 2017, 4, 9.	3.7	14
101	Risk-Benefit Assessment of Methylmercury and Omega-3 Fatty Acid Intake for Ringed Seal Consumption with Particular Emphasis on Vulnerable Populations in the Western Canadian Arctic. <i>Frontiers in Nutrition</i> , 2017, 4, 30.	3.7	4
102	Foodomics. , 2017, , 63-63.		0
103	Metabolism of Odorants in Humans. , 2017, , 75-76.		2
104	Chemical Synthesis of Deoxynivalenol-3- <sup>12</sup> -d-[ <sup>13</sup> C <sub>6</sub> ]-glucoside and Application in Stable Isotope Dilution Assays. <i>Molecules</i> , 2016, 21, 838.	3.8	10
105	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
106	Pilot Study on Folate Bioavailability from a Camembert Cheese Reveals Contradictory Findings to Recent Results from a Human Short-term Study. <i>Frontiers in Nutrition</i> , 2016, 3, 9.	3.7	6
107	Stable Isotope Dilution Assays for Clinical Analyses of Foliates and Other One-Carbon Metabolites: Application to Folate-Deficiency Studies. <i>PLoS ONE</i> , 2016, 11, e0156610.	2.5	7
108	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



#	ARTICLE	IF	CITATIONS
109	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
110	Development of stable isotope dilution assays for the quantitation of intra- and extracellular folate patterns of <i>Bifidobacterium adolescentis</i> . <i>Journal of Chromatography A</i> , 2016, 1469, 48-59.	3.7	8
111	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
112	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
113	A six-step total synthesis of <i>l</i> -thujone and <i>d</i> -thujone, enabling facile access to isotopically labelled metabolites. <i>Chemical Communications</i> , 2016, 52, 11701-11703.	4.1	13
114	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
115	Effect of nitrogen fertilization on <i>Fusarium</i> head blight in spring barley. <i>Crop Protection</i> , 2016, 88, 18-27.	2.1	22
116	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
117	Influence of inoculum and climatic factors on the severity of <i>Fusarium</i> head blight in German spring and winter barley. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 489-499.	2.3	15
118	Oligomeric proanthocyanidins are the active compounds in <i>Abelmoschus esculentus</i> Moench for its $\alpha$ -amylase and $\alpha$ -glucosidase inhibition activity. <i>Journal of Functional Foods</i> , 2016, 20, 463-471.	3.4	37
119	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
120	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
121	Effect of Black Tea and Black Tea Pomace Polyphenols on $\alpha$ -Glucosidase and $\alpha$ -Amylase Inhibition, Relevant to Type 2 Diabetes Prevention. <i>Frontiers in Nutrition</i> , 2015, 2, 3.	3.7	69
122	Challenges in Food Chemistry. <i>Frontiers in Nutrition</i> , 2015, 2, 11.	3.7	2
123	Goals in Nutrition Science 2015-2020. <i>Frontiers in Nutrition</i> , 2015, 2, 26.	3.7	31
124	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
125	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
126	Development of a stable isotope dilution LC-MS assay for the quantitation of multiple polyethylene glycol (PEG) homologues to be used in permeability studies. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 1001, 182-190.	2.3	6



#	ARTICLE	IF	CITATIONS
127	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
128	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
129	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
130	Quantitation of 5-Methyltetrahydrofolic Acid in Dried Blood Spots and Dried Plasma Spots by Stable Isotope Dilution Assays. <i>PLoS ONE</i> , 2015, 10, e0143639.	2.5	11
131	Differences in milk fat composition from four old sheep breeds. <i>Archives Animal Breeding</i> , 2015, 58, 351-353.	1.4	2
132	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
133	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
134	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
135	Effect of sourdough processing and baking on the content of enniatins and beauvericin in wheat and rye bread. <i>European Food Research and Technology</i> , 2014, 238, 581-587.	3.3	16
136	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
137	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
138	Phytochemicals in Japanese plums: impact of maturity and bioaccessibility. <i>Food Research International</i> , 2014, 65, 20-26.	6.2	31
139	Occurrence of enniatins and beauvericin in 60 Chinese medicinal herbs. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 1-6.	2.3	15
140	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
141	Mechanisms of folate losses during processing: Diffusion vs. heat degradation. <i>Food Chemistry</i> , 2014, 157, 439-447.	8.2	33
142	Quantitation of glutathione and its oxidation products in erythrocytes by multiple-label stable-isotope dilution. <i>Analytical Biochemistry</i> , 2014, 445, 41-48.	2.4	14
143	Thermal degradation of folates under varying oxygen conditions. <i>Food Chemistry</i> , 2014, 165, 85-91.	8.2	23
144	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

#	ARTICLE	IF	CITATIONS
145	Efficient synthesis of (R)-ochratoxin alpha, the key precursor to the mycotoxin ochratoxin A. <i>Tetrahedron Letters</i> , 2013, 54, 883-886.	1.4	10
146	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
147	Effects of industrial processing on folate content in green vegetables. <i>Food Chemistry</i> , 2013, 139, 815-824.	8.2	46
148	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
149	Syntheses of Chiral 1,8-Cineole Metabolites and Determination of Their Enantiomeric Composition in Human Urine After Ingestion of 1,8-Cineole-Containing Capsules. <i>ChemPlusChem</i> , 2013, 78, 77-85.	2.8	20
150	Assessment and Introduction of Quantitative Resistance to Fusarium Head Blight in Elite Spring Barley. <i>Phytopathology</i> , 2013, 103, 1252-1259.	2.2	24
151	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
152	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
153	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
154	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
155	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
156	Quantification of Isotope-Labeled and Unlabeled Folates and Folate Catabolites in Urine Samples by Stable Isotope Dilution Assay. <i>International Journal for Vitamin and Nutrition Research</i> , 2013, 83, 112-121.	1.5	2
157	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
158	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
159	Biosynthesis of <sup>15</sup> N <sub>3</sub> -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
160	Compositional and toxicological analysis of a GM potato line with reduced $\beta$ -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
161	Synthetic routes to isotopologues of acetylated derivatives of deoxynivalenol to be used in stable isotope dilution assays. <i>World Mycotoxin Journal</i> , 2012, 5, 297-302.	1.4	2
162	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

#	ARTICLE	IF	CITATIONS
163	CHAPTER 25. Quantitation of Folates by Stable Isotope Dilution Assays. Food and Nutritional Components in Focus, 2012, , 396-418.	0.1	2
164	Development of a Stable Isotope Dilution Assay for Tenuazonic Acid. Journal of Agricultural and Food Chemistry, 2011, 59, 2980-2987.	5.2	59
165	Development of stable isotope dilution assays for ochratoxin A in blood samples. Analytical Biochemistry, 2011, 419, 88-94.	2.4	26
166	Metabolomics of prolonged fasting in humans reveals new catabolic markers. Metabolomics, 2011, 7, 375-387.	3.0	59
167	Quantification of isotope-labelled and unlabelled folates in plasma, ileostomy and food samples. Analytical and Bioanalytical Chemistry, 2011, 399, 429-439.	3.7	12
168	Precise determination of the Alternaria mycotoxins alternariol and alternariol monomethyl ether in cereal, fruit and vegetable products using stable isotope dilution assays. Mycotoxin Research, 2011, 27, 23-28.	2.3	38
169	Determination of ochratoxin A in food: comparison of a stable isotope dilution assay, liquid chromatography-fluorescence detection and an enzyme-linked immunosorbent assay. Mycotoxin Research, 2011, 27, 115-121.	2.3	13
170	Quantification of 1,8-ε-ineole and of its metabolites in humans using stable isotope dilution assays. Molecular Nutrition and Food Research, 2010, 54, 1515-1529.	3.3	53
171	Quantitation of folates and their catabolites in blood plasma, erythrocytes, and urine by stable isotope dilution assays. Analytical Biochemistry, 2010, 398, 150-160.	2.4	36
172	Folate bioavailability from breads and a meal assessed with a human stable-isotope area under the curve and ileostomy model. American Journal of Clinical Nutrition, 2010, 92, 532-538.	4.7	21
173	Effects of Processing and Storage on the Stability of Folate Vitamers and Pantothenic Acid in Sea Buckthorn Berries and Related Products ( <i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i> ). ACS Symposium Series, 2010, , 115-127.	0.5	0
174	Study of the Metabolism of Estragole in Humans Consuming Fennel Tea. Chemical Research in Toxicology, 2009, 22, 1929-1937.	3.3	50
175	Quantitation of estragole by stable isotope dilution assays. LWT - Food Science and Technology, 2009, 42, 717-722.	5.2	5
176	Stable Isotope Dilution Assays of Alternariol and Alternariol Monomethyl Ether in Beverages. Journal of Agricultural and Food Chemistry, 2009, 57, 5152-5160.	5.2	78
177	Pantothenate synthetase is essential but not limiting for pantothenate biosynthesis in Arabidopsis. Plant Molecular Biology, 2008, 66, 1-14.	3.9	19
178	Stable isotope dilution assays in mycotoxin analysis. Analytical and Bioanalytical Chemistry, 2008, 390, 617-628.	3.7	148
179	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. Analytical and Bioanalytical Chemistry, 2008, 391, 211-219.	3.7	29
180	Glucosinolate and folate content in sprouted broccoli seeds. European Food Research and Technology, 2008, 226, 1057-1064.	3.3	10

#	ARTICLE	IF	CITATIONS
181	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
182	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
183	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
184	Quantitation of Trichothecene Mycotoxins by Stable Isotope Dilution Assays. <i>ACS Symposium Series</i> , 2008, , 252-265.	0.5	0
185	Den Mangel messen. <i>Nachrichten Aus Der Chemie</i> , 2007, 55, 874-876.	0.0	0
186	A 90-day safety study of genetically modified rice expressing Cry1Ab protein ( <i>Bacillus thuringiensis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.6	129
187	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
188	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
189	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
190	Effects of Processing and of Storage on the Stability of Pantothenic Acid in Sea Buckthorn Products ( <i>Hippophae 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
191	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
192	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
193	Studies on accuracy of trichothecene multitoxin analysis using stable isotope dilution assays. <i>Mycotoxin Research</i> , 2007, 23, 191-198.	2.3	8
194	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
195	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
196	Character Impact Odorants of Fennel Fruits and Fennel Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3686-3692.	5.2	64
197	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
198	<i>Lebensmittelchemie 2004</i> . <i>Nachrichten Aus Der Chemie</i> , 2005, 53, 281-286.	0.0	0

#	ARTICLE	IF	CITATIONS
199	Quantification of the mycotoxins patulin and ochratoxin A by stable isotope dilution assays. <i>Mycotoxin Research</i> , 2005, 21, 263-269.	2.3	1
200	Quantitation of N <sup>2</sup> -[1-(1-Carboxy)ethyl]folic Acid, a Nonenzymatic Glycation Product of Folic Acid, in Fortified Foods and Model Cookies by a Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5116-5124.	5.2	10
201	Pantothenic Acid Quantification: Method Comparison of a Stable Isotope Dilution Assay and a Microbiological Assay. <i>International Journal for Vitamin and Nutrition Research</i> , 2005, 75, 218-223.	1.5	6
202	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
203	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
204	Absorption of the mycotoxin patulin from the rat stomach. <i>Food and Chemical Toxicology</i> , 2004, 42, 729-735.	3.6	33
205	Lebensmittelproben vorbereiten-Paradebeispiel Mykotoxine. <i>Nachrichten Aus Der Chemie</i> , 2004, 52, 741-743.	0.0	4
206	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
207	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
208	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
209	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
210	Pantothenic acid quantification by a stable isotope dilution assay based on liquid chromatography-tandem mass spectrometry. <i>Analyst, The</i> , 2003, 128, 832.	3.5	36
211	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
212	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
213	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
214	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
215	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
216	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

#	ARTICLE	IF	CITATIONS
217	Mass spectrometric studies of trimethylsilylpantothenic acid and related substances. Journal of Mass Spectrometry, 2001, 36, 555-562.	1.6	14
218	Quantification of Free and Bound Pantothenic Acid in Foods and Blood Plasma by a Stable Isotope Dilution Assay. Journal of Agricultural and Food Chemistry, 2000, 48, 1175-1181.	5.2	44
219	Quantification of the Mycotoxin Patulin by a Stable Isotope Dilution Assay. Journal of Agricultural and Food Chemistry, 1999, 47, 3749-3755.	5.2	86
220	Synthesis of <sup>13</sup> 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. Journal of Agricultural and Food Chemistry, 1998, 46, 5163-5169.	5.2	30
221	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. LWT - Food Science and Technology, 1997, 30, 471-478.	5.2	38
222	Identification and Quantification of Potent Odorants Formed by Toasting of Wheat Bread. LWT - Food Science and Technology, 1996, 29, 515-525.	5.2	99