

Christoph Hahn

List of Publications by Year in descending order

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61
papers

1,789
citations

257450

24
h-index

289244

40
g-index

61
all docs

61
docs citations

61
times ranked

2324
citing authors

#	ARTICLE	IF	CITATIONS
1	Absolute bioavailability and dose-dependent pharmacokinetic behaviour of dietary doses of the chemopreventive isothiocyanate sulforaphane in rat. <i>British Journal of Nutrition</i> , 2008, 99, 559-564.	2.3	133
2	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 3387-3404.	1.5	120
3	Identification and characterization of chlorogenic acids, chlorogenic acid glycosides and flavonoids from <i>Lonicera henryi</i> L. (<i>Caprifoliaceae</i>) leaves by LC-MS. <i>Phytochemistry</i> , 2014, 108, 252-263.	2.9	115
4	Unraveling the structure of the black tea thearubigins. <i>Archives of Biochemistry and Biophysics</i> , 2010, 501, 37-51.	3.0	113
5	Modulation of hepatic cytochromes P450 and phase II enzymes by dietary doses of sulforaphane in rats: Implications for its chemopreventive activity. <i>International Journal of Cancer</i> , 2005, 117, 356-362.	5.1	77
6	Origin-based polyphenolic fingerprinting of <i>Theobroma cacao</i> in unfermented and fermented beans. <i>Food Research International</i> , 2017, 99, 550-559.	6.2	74
7	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020, 112, 1051-1068.	4.7	65
8	How to distinguish between feruloyl quinic acids and isoferuloyl quinic acids by liquid chromatography/tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 1575-1582.	1.5	62
9	Degradation of cocoa proteins into oligopeptides during spontaneous fermentation of cocoa beans. <i>Food Research International</i> , 2018, 109, 506-516.	6.2	51
10	Diversity of Kale (<i>Brassica oleracea</i> var. <i>sabellica</i>): Glucosinolate Content and Phylogenetic Relationships. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3215-3225.	5.2	49
11	Neuraminidase inhibition of Dietary chlorogenic acids and derivatives – potential antivirals from dietary sources. <i>Food and Function</i> , 2016, 7, 2052-2059.	4.6	48
12	Origin and varietal based proteomic and peptidomic fingerprinting of <i>Theobroma cacao</i> in non-fermented and fermented cocoa beans. <i>Food Research International</i> , 2018, 111, 137-147.	6.2	45
13	Biological activities of <i>Ficus carica</i> latex for potential therapeutics in Human Papillomavirus (HPV) related cervical cancers. <i>Scientific Reports</i> , 2019, 9, 1013.	3.3	45
14	Profiling and Quantification of Phenolics in <i>Stevia rebaudiana</i> Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9188-9198.	5.2	42
15	Profiling, quantification and classification of cocoa beans based on chemometric analysis of carbohydrates using hydrophilic interaction liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2018, 258, 284-294.	8.2	41
16	Identification and characterisation of the phenolics of <i>Ilex glabra</i> L. Gray (<i>Aquifoliaceae</i>) leaves by liquid chromatography tandem mass spectrometry. <i>Phytochemistry</i> , 2014, 106, 141-155.	2.9	35
17	Model system-based mechanistic studies of black tea thearubigin formation. <i>Food Chemistry</i> , 2015, 180, 272-279.	8.2	34
18	Biochemical fate of vicilin storage protein during fermentation and drying of cocoa beans. <i>Food Research International</i> , 2016, 90, 53-65.	6.2	33

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19	An Investigation of the Complexity of Maillard Reaction Product Profiles from the Thermal Reaction of Amino Acids with Sucrose Using High Resolution Mass Spectrometry. <i>Foods</i> , 2014, 3, 461-475.	4.3	31
20	Comparison and quantification of chlorogenic acids for differentiation of green Robusta and Arabica coffee beans. <i>Food Research International</i> , 2019, 126, 108544.	6.2	31
21	Experimentally modelling cocoa bean fermentation reveals key factors and their influences. <i>Food Chemistry</i> , 2020, 302, 125335.	8.2	31
22	Herbal drugs from Sudan: Traditional uses and phytoconstituents. <i>Pharmacognosy Reviews</i> , 2017, 11, 83.	1.2	31
23	Aseptic artificial fermentation of cocoa beans can be fashioned to replicate the peptide profile of commercial cocoa bean fermentations. <i>Food Research International</i> , 2016, 89, 764-772.	6.2	30
24	Investigation of the Photochemical Changes of Chlorogenic Acids Induced by Ultraviolet Light in Model Systems and in Agricultural Practice with <i>Stevia rebaudiana</i> Cultivation as an Example. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3338-3347.	5.2	27
25	Variation of triacylglycerol profiles in unfermented and dried fermented cocoa beans of different origins. <i>Food Research International</i> , 2018, 111, 361-370.	6.2	24
26	Differentiation of prototropic ions in regioisomeric caffeoyl quinic acids by electrospray ion mobility mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 675-680.	1.5	21
27	Metabolome Comparison of Bioactive and Inactive <i>Rhododendron</i> Extracts and Identification of an Antibacterial Cannabinoid(s) from <i>Rhododendron collettianum</i> . <i>Phytochemical Analysis</i> , 2017, 28, 454-464.	2.4	21
28	Thermally-induced formation of taste-active 2,5-diketopiperazines from short-chain peptide precursors in cocoa. <i>Food Research International</i> , 2019, 121, 217-228.	6.2	21
29	Development of a novel direct-infusion atmospheric pressure chemical ionization mass spectrometry method for the analysis of heavy hydrocarbons in light shredder waste. <i>Analytical Methods</i> , 2012, 4, 730.	2.7	20
30	Fourier transform ion cyclotron resonance mass spectrometrical analysis of raw fermented cocoa beans of Cameroon and Ivory Coast origin. <i>Food Research International</i> , 2014, 64, 958-961.	6.2	20
31	Synthesis, Structure, and Tandem Mass Spectrometric Characterization of the Diastereomers of Quinic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7298-7306.	5.2	20
32	Characterization of triacylglycerols in unfermented cocoa beans by HPLC-ESI mass spectrometry. <i>Food Chemistry</i> , 2018, 254, 232-240.	8.2	20
33	Changes in low molecular weight carbohydrates in kale during development and acclimation to cold temperatures determined by chromatographic techniques coupled to mass spectrometry. <i>Food Research International</i> , 2020, 127, 108727.	6.2	18
34	Classification of Brazilian roasted coffees from different geographical origins and farming practices based on chlorogenic acid profiles. <i>Food Research International</i> , 2020, 134, 109218.	6.2	18
35	Novel Amadori and Heyns compounds derived from short peptides found in dried cocoa beans. <i>Food Research International</i> , 2020, 133, 109164.	6.2	18
36	Determination of hydroxycinnamic acids present in <i>Rhododendron</i> species. <i>Phytochemistry</i> , 2017, 144, 216-225.	2.9	16

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37	Evaluation of carbohydrates and quality parameters in six types of commercial teas by targeted statistical analysis. <i>Food Research International</i> , 2020, 133, 109122.	6.2	16
38	Analysis of minor low molecular weight carbohydrates in cocoa beans by chromatographic techniques coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1584, 135-143.	3.7	15
39	Heat induced hydrolytic cleavage of the peptide bond in dietary peptides and proteins in food processing. <i>Food Chemistry</i> , 2021, 357, 129621.	8.2	13
40	Quantification of microbial uptake of quercetin and its derivatives using an UHPLC-ESI-QTOF mass spectrometry assay. <i>Food and Function</i> , 2016, 7, 4082-4091.	4.6	12
41	Hill coefficients of dietary polyphenolic enzyme inhibitors: can beneficial health effects of dietary polyphenols be explained by allosteric enzyme denaturing?. <i>Journal of Chemical Biology</i> , 2011, 4, 109-116.	2.2	11
42	Characterization of commercial green tea leaves by the analysis of low molecular weight carbohydrates and other quality indicators. <i>Food Chemistry</i> , 2019, 290, 159-167.	8.2	11
43	Tea and coffee time with bacteria – Investigation of uptake of key coffee and tea phenolics by wild type <i>E. coli</i> . <i>Food Research International</i> , 2018, 108, 584-594.	6.2	10
44	Monitoring the changes in low molecular weight carbohydrates in cocoa beans during spontaneous fermentation: A chemometric and kinetic approach. <i>Food Research International</i> , 2020, 128, 108865.	6.2	10
45	Profiling and Quantification of Regioisomeric Caffeoyl Glucoses in Berry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1096-1104.	5.2	9
46	Identification of Products from Thermal Degradation of Tryptophan Containing Pentapeptides: Oxidation and Decarboxylation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7448-7454.	5.2	9
47	One Size Does Not Fit All – Bacterial Cell Death by Antibiotics Cannot Be Explained by the Action of Reactive Oxygen Species. <i>Angewandte Chemie - International Edition</i> , 2013, 52, 10946-10948.	13.8	7
48	Investigating time dependent cocoa bean fermentation by ESI-FT-ICR mass spectrometry. <i>Food Research International</i> , 2020, 133, 109209.	6.2	7
49	Cocoa origin classifiability through LC-MS data: A statistical approach for large and long-term datasets. <i>Food Research International</i> , 2021, 140, 109983.	6.2	7
50	LC-MS Characterization and Quantification of Known and Unknown (Poly)phenol Metabolites – Possible Pitfalls and Their Avoidance. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2101013.	3.3	7
51	Energy resolved mass spectrometry of chlorogenic acids and its application to isomer quantification by direct infusion tandem mass spectrometry. <i>Phytochemical Analysis</i> , 2018, 29, 406-412.	2.4	6
52	A Practitioner's Dilemma Mass Spectrometry – Based Annotation and Identification of Human Plasma and Urinary Polyphenol Metabolites. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100985.	3.3	6
53	Investigating the interaction between dietary polyphenols, the SARS CoV-2 spike protein and the ACE-2 receptor. <i>Food and Function</i> , 2022, 13, 8038-8046.	4.6	6
54	Synthesis, self-association and chiroselectivity of isotopically labeled trianglamine macrocycles in the ion trap mass spectrometer. <i>Journal of Labelled Compounds and Radiopharmaceuticals</i> , 2007, 50, 1215-1223.	1.0	5

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55	LC-MS n study of the chemical transformations of hydroxycinnamates during yerba mat� (Ilex Tj ETQq1 1 0.784314 rgBT /Overloc	6.2	5
56	Different Shades of Kale� Approaches to Analyze Kale Variety Interrelations. Genes, 2022, 13, 232.	2.4	4
57	Discrete, Cationic Palladium(II) � Oxo Clusters via � Metal Ion Incorporation and their Macrocyclic Host � Guest Interactions with Sulfonatocalixarenes. Angewandte Chemie, 0, , .	2.0	4
58	HPLC-MS-based design of experiments approach on cocoa roasting. Food Chemistry, 2021, 360, 129694.	8.2	3
59	Profiling and quantification of regioisomeric caffeoyl glucoses in Solanaceae vegetables. Food Chemistry, 2017, 237, 659-666.	8.2	3
60	Cocoa bean fingerprinting via correlation networks. Npj Science of Food, 2022, 6, 5.	5.5	3
61	� Thermal Peroxidation � of Dietary Pentapeptides Yields N-Terminal 1,2-Dicarbonyls. Frontiers in Nutrition, 2021, 8, 663233.	3.7	0