

# Thomas Henle

## List of Publications by Year in descending order

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169  
papers

9,167  
citations

44069

48  
h-index

45317

90  
g-index

172  
all docs

172  
docs citations

172  
times ranked

8280  
citing authors

#	ARTICLE	IF	CITATIONS
1	Insights at the molecular level into the formation of oxo-bridged trinuclear uranyl complexes. <i>Chemical Communications</i> , 2022, 58, 1748-1751.	4.1	0
2	Natural Association of Lysozyme and Casein Micelles in Human Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1652-1658.	5.2	4
3	Glycation of N- $\mu$ -carboxymethyllysine. <i>European Food Research and Technology</i> , 2022, 248, 825-837.	3.3	4
4	Glycerol-bound oxidized fatty acids: formation and occurrence in peanuts. <i>European Food Research and Technology</i> , 2022, 248, 2053-2066.	3.3	1
5	Salivary nitrate/nitrite and acetaldehyde in humans: potential combination effects in the upper gastrointestinal tract and possible consequences for the in vivo formation of N-nitroso compounds—a hypothesis. <i>Archives of Toxicology</i> , 2022, 96, 1905-1914.	4.2	5
6	Identification of <i>Pseudomonas asiatica</i> subsp. <i>bavariensis</i> str. JM1 as the first <i>N</i> - $\mu$ -carboxy(m)ethyllysine-degrading soil bacterium. <i>Environmental Microbiology</i> , 2022, 24, 3229-3241.	3.8	4
7	Studies about the Dietary Impact on Free-Glycation Compounds in Human Saliva. <i>Foods</i> , 2022, 11, 2112.	4.3	5
8	Identification of the initial reactive sites of micellar and non-micellar casein exposed to microbial transglutaminase. <i>European Food Research and Technology</i> , 2022, 248, 2553-2568.	3.3	1
9	Transcriptional regulation of the <i>N</i> - $\mu$ -fructoselysine metabolism in <i>Escherichia coli</i> by global and substrate-specific cues. <i>Molecular Microbiology</i> , 2021, 115, 175-190.	2.5	10
10	Influence of 3-DG as a Key Precursor Compound on Aging of Lager Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3732-3740.	5.2	12
11	Peptization Control of Composite Materials Containing Water Glass for Spray Drying of Catalysts. <i>Chemical Engineering and Technology</i> , 2021, 44, 732-740.	1.5	1
12	Human monocyte-derived type 1 and 2 macrophages recognize Ara h 1, a major peanut allergen, by different mechanisms. <i>Scientific Reports</i> , 2021, 11, 10141.	3.3	6
13	Contribution to the ongoing discussion on fluoride toxicity. <i>Archives of Toxicology</i> , 2021, 95, 2571-2587.	4.2	12
14	In Vitro Evaluation of the Toxicological Profile and Oxidative Stress of Relevant Diet-Related Advanced Glycation End Products and Related 1,2-Dicarbonyls. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-20.	4.0	9
15	Reduction of 5-Hydroxymethylfurfural and 1,2-Dicarbonyl Compounds by <i>Saccharomyces cerevisiae</i> in Model Systems and Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12807-12817.	5.2	9
16	A Comprehensive Evaluation of Flavor Instability of Beer (Part 2): The Influence of De Novo Formation of Aging Aldehydes. <i>Foods</i> , 2021, 10, 2668.	4.3	12
17	Plasma concentrations and ACE-inhibitory effects of tryptophan-containing peptides from whey protein hydrolysate in healthy volunteers. <i>European Journal of Nutrition</i> , 2020, 59, 1135-1147.	3.9	18
18	Hydrolysis by Indigenous Plasmin: Consequences for Enzymatic Cross-Linking and Acid-Induced Gel Formation of Non-Micellar Casein. <i>Food Biophysics</i> , 2020, 15, 32-41.	3.0	1

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19	Quantification of Maillard reaction products in animal feed. <i>European Food Research and Technology</i> , 2020, 246, 253-256.	3.3	9
20	Maillard Reaction Products in Different Types of Brewing Malt. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14274-14285.	5.2	33
21	Study on $\hat{1}^2$ -Casein Depleted Casein Micelles: Micellar Stability, Enzymatic Cross-Linking, and Suitability as Nanocarriers. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13940-13949.	5.2	13
22	Effects of Exogenous Dietary Advanced Glycation End Products on the Cross-Talk Mechanisms Linking Microbiota to Metabolic Inflammation. <i>Nutrients</i> , 2020, 12, 2497.	4.1	40
23	Food Protein Sterylation: Chemical Reactions between Reactive Amino Acids and Sterol Oxidation Products under Food Processing Conditions. <i>Foods</i> , 2020, 9, 1882.	4.3	7
24	Acid-Induced Gelation of Enzymatically and Nonenzymatically Cross-Linked Caseinsâ€™ Texture Properties, and Microstructural Insights. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13970-13981.	5.2	6
25	Toxicity of fluoride: critical evaluation of evidence for human developmental neurotoxicity in epidemiological studies, animal experiments and in vitro analyses. <i>Archives of Toxicology</i> , 2020, 94, 1375-1415.	4.2	109
26	MG-HCr, the Methylglyoxal-Derived Hydroimidazolone of Creatine, a Biomarker for the Dietary Intake of Animal Source Food. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4966-4972.	5.2	5
27	Association of Enzymatically and Nonenzymatically Functionalized Caseins Analyzed by Size-Exclusion Chromatography and Light-Scattering Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2773-2782.	5.2	5
28	Mild hydrothermally treated brewer's spent grain for efficient removal of uranyl and rare earth metal ions. <i>RSC Advances</i> , 2020, 10, 45116-45129.	3.6	11
29	Tailoring the Adsorption of ACE-Inhibiting Peptides by Nitrogen Functionalization of Porous Carbons. <i>Langmuir</i> , 2019, 35, 9721-9731.	3.5	6
30	Quantitation of free glycation compounds in saliva. <i>PLoS ONE</i> , 2019, 14, e0220208.	2.5	10
31	Quality Criteria for Studies on Dietary Glycation Compounds and Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11307-11311.	5.2	35
32	Influence of the Maillard Reaction on the Allergenicity of Food Proteins and the Development of Allergic Inflammation. <i>Current Allergy and Asthma Reports</i> , 2019, 19, 4.	5.3	32
33	Metabolization of the Advanced Glycation End Product $\hat{1}^2$ -Carboxymethyllysine (CML) by Different Probiotic <i>E. coli</i> Strains. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1963-1972.	5.2	50
34	Self-association of casein studied using enzymatic cross-linking at different temperatures. <i>Food Bioscience</i> , 2019, 28, 89-98.	4.4	8
35	Studies on the Formation of 3-Deoxyglucosone- and Methylglyoxal-Derived Hydroimidazolones of Creatine during Heat Treatment of Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5874-5881.	5.2	23
36	Isolation and quantification in food of 6-(2-formyl-5-methylpyrrol-1-yl)-l-norleucine (â€œerhamnolysineâ€) and its precursor 3,6-dideoxy-l-mannosone. <i>European Food Research and Technology</i> , 2019, 245, 1149-1159.	3.3	3

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37	Strong Uranium(VI) Binding onto Bovine Milk Proteins, Selected Protein Sequences, and Model Peptides. <i>Inorganic Chemistry</i> , 2019, 58, 4173-4189.	4.0	22
38	Formation of 3-deoxyglucosone in the malting process. <i>Food Chemistry</i> , 2019, 290, 187-195.	8.2	24
39	Coordination chemistry of f-block metal ions with ligands bearing bio-relevant functional groups. <i>Coordination Chemistry Reviews</i> , 2019, 386, 267-309.	18.8	36
40	Acute tryptophan loading decreases functional connectivity between the default mode network and emotion-related brain regions. <i>Human Brain Mapping</i> , 2019, 40, 1844-1855.	3.6	10
41	Advanced Glycation End Products (AGEs): Occurrence and Risk Assessment. , 2019, , 525-531.		2
42	Studies on the interaction of the aromatic amino acids tryptophan, tyrosine and phenylalanine as well as tryptophan-containing dipeptides with cyclodextrins. <i>European Food Research and Technology</i> , 2018, 244, 1511-1519.	3.3	18
43	Pilot study on the discrimination of commercial <i>Leptospermum</i> honeys from New Zealand and Australia by HPLC-MS/MS analysis. <i>European Food Research and Technology</i> , 2018, 244, 1203-1209.	3.3	11
44	Investigation on antioxidant, angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory activity of Bambara bean protein hydrolysates. <i>Food Chemistry</i> , 2018, 250, 162-169.	8.2	68
45	Studies on the influence of dietary 3-deoxyglucosone on the urinary excretion of 2-keto-3-deoxygluconic acid. <i>European Food Research and Technology</i> , 2018, 244, 1389-1396.	3.3	6
46	Food-derived 1,2-dicarbonyl compounds and their role in diseases. <i>Seminars in Cancer Biology</i> , 2018, 49, 1-8.	9.6	82
47	Acid-Induced Gelation of Caseins Glycated with Lactose: Impact of Maillard Reaction-Based Glycoconjugation and Protein Cross-Linking. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11477-11485.	5.2	16
48	Reassembling of Alkali-Treated Casein Micelles by Microbial Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11748-11756.	5.2	28
49	Individual Maillard reaction products as indicators of heat treatment of pasta – A survey of commercial products. <i>Journal of Food Composition and Analysis</i> , 2018, 72, 83-92.	3.9	27
50	Degradation studies of modified inulin as potential encapsulation material for colon targeting and release of mesalamine. <i>Carbohydrate Polymers</i> , 2018, 199, 102-108.	10.2	23
51	Risk-seeking for losses is associated with 5-HTTLPR, but not with transient changes in 5-HT levels. <i>Psychopharmacology</i> , 2018, 235, 2151-2165.	3.1	13
52	Yeast Metabolites of Glycated Amino Acids in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7451-7460.	5.2	11
53	Transformation of Free and Dipeptide-Bound Glycated Amino Acids by Two Strains of <i>Saccharomyces cerevisiae</i> . <i>ChemBioChem</i> , 2017, 18, 266-275.	2.6	12
54	Influence of high hydrostatic pressure on the reaction between glyoxal and lysine residues. <i>European Food Research and Technology</i> , 2017, 243, 1355-1361.	3.3	5

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55	Unique Pattern of Protein-Bound Maillard Reaction Products in Manuka ( <i>Leptospermum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj	8.2	30
56	Manuka honey ( <i>Leptospermum scoparium</i> ) inhibits jack bean urease activity due to methylglyoxal and dihydroxyacetone. <i>Food Chemistry</i> , 2017, 230, 540-546.	8.2	24
57	Identification and quantification of ACE-inhibiting peptides in enzymatic hydrolysates of plant proteins. <i>Food Chemistry</i> , 2017, 224, 19-25.	8.2	55
58	Lysine-Derived Protein-Bound Heyns Compounds in Bakery Products. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10562-10570.	5.2	28
59	Lectin-like oxidized low-density lipoprotein receptor-1 promotes endothelial dysfunction in LDL receptor knockout background. <i>Atherosclerosis Supplements</i> , 2017, 30, 294-302.	1.2	14
60	Impact of different preparations on the nutritional value of the edible caterpillar <i>Imbrasia epimethea</i> from northern Angola. <i>European Food Research and Technology</i> , 2017, 243, 769-778.	3.3	38
61	Unique fluorescence and high-molecular weight characteristics of protein isolates from manuka honey ( <i>Leptospermum scoparium</i> ). <i>Food Research International</i> , 2017, 99, 469-475.	6.2	6
62	Co-application of canavanine and irradiation uncouples anticancer potential of arginine deprivation from citrulline availability. <i>Oncotarget</i> , 2016, 7, 73292-73308.	1.8	9
63	Glycation Reactions of Casein Micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2953-2961.	5.2	46
64	Free and Protein-Bound Maillard Reaction Products in Beer: Method Development and a Survey of Different Beer Types. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7234-7243.	5.2	64
65	Identification and Quantitation of the Lipation Product 2-Amino-6-(3-methylpyridin-1-ium-1-yl)hexanoic Acid (MP-Lysine) in Peanuts. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6605-6612.	5.2	12
66	Towards a continuous adsorption process for the enrichment of ACE-inhibiting peptides from food protein hydrolysates. <i>Carbon</i> , 2016, 107, 116-123.	10.3	20
67	Free Maillard Reaction Products in Milk Reflect Nutritional Intake of Glycated Proteins and Can Be Used to Distinguish "Organic" and "Conventionally" Produced Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5071-5078.	5.2	41
68	Quantification of the glycation compound 6-(3-hydroxy-4-oxo-2-methyl-4(1H)-pyridin-1-yl)-l-norleucine (maltosine) in model systems and food samples. <i>European Food Research and Technology</i> , 2016, 242, 547-557.	3.3	14
69	Occurrence of (Z)-3,4-Dideoxyglucoson-3-ene in Different Types of Beer and Malt Beer as a Result of 3-Deoxyhexosone Interconversion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2746-2753.	5.2	33
70	Tryptophan-containing dipeptides are bioavailable and inhibit plasma human angiotensin-converting enzyme in vivo. <i>International Dairy Journal</i> , 2016, 52, 107-114.	3.0	36
71	Association between Advanced Glycation End Products and Impaired Fasting Glucose: Results from the SALIA Study. <i>PLoS ONE</i> , 2015, 10, e0128293.	2.5	16
72	Creatine Is a Scavenger for Methylglyoxal under Physiological Conditions via Formation of N-(4-Methyl-5-oxo-1-imidazolyl)sarcosine (MG-HCr). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2249-2256.	5.2	38

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73	4-Hydroxy-2-nonenal (4-HNE) and Its Lipation Product 2-Pentylpyrrole Lysine (2-PPL) in Peanuts. Journal of Agricultural and Food Chemistry, 2015, 63, 5273-5281.	5.2	27
74	Stability of Individual Maillard Reaction Products in the Presence of the Human Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2015, 63, 6723-6730.	5.2	98
75	Enhancing ACE-inhibition of food protein hydrolysates by selective adsorption using porous carbon materials. Carbon, 2015, 87, 309-316.	10.3	13
76	Identification and Quantitation of 2-Acetyl-1-pyrroline in Manuka Honey ( <i>Leptospermum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	5.2	19
77	Advanced glycation end products, physico-chemical and sensory characteristics of cooked lamb loins affected by cooking method and addition of flavour precursors. Food Chemistry, 2015, 168, 487-495.	8.2	74
78	Tryptophan-containing dipeptides are C-domain selective inhibitors of angiotensin converting enzyme. Food Chemistry, 2015, 166, 596-602.	8.2	34
79	A new HPLC-based assay for the measurement of fructosamine-3-kinase (FN3K) and FN3K-related protein activity in human erythrocytes. Clinical Chemistry and Laboratory Medicine, 2014, 52, 93-101.	2.3	4
80	Cross-linking with microbial transglutaminase: Relationship between polymerisation degree and stiffness of acid casein gels. International Dairy Journal, 2014, 38, 174-178.	3.0	29
81	N- $\mu$ -fructosyllysine and N- $\mu$ -carboxymethyllysine, but not lysinoalanine, are available for absorption after simulated gastrointestinal digestion. Amino Acids, 2014, 46, 289-299.	2.7	79
82	Ovalbumin Modified with Pyrraline, a Maillard Reaction Product, shows Enhanced T-cell Immunogenicity. Journal of Biological Chemistry, 2014, 289, 7919-7928.	3.4	68
83	Baking, Ageing, Diabetes: A Short History of the Maillard Reaction. Angewandte Chemie - International Edition, 2014, 53, 10316-10329.	13.8	352
84	Dietary Influence on Urinary Excretion of 3-Deoxyglucosone and Its Metabolite 3-Deoxyfructose. Journal of Agricultural and Food Chemistry, 2014, 62, 2449-2456.	5.2	36
85	Studies on the Reaction of <i>trans</i> -2-Heptenal with Peanut Proteins. Journal of Agricultural and Food Chemistry, 2014, 62, 8500-8507.	5.2	23
86	Honey â€“ a potential agent against Porphyromonas gingivalis: an in vitro study. BMC Oral Health, 2014, 14, 24.	2.3	31
87	Extraction of ACE-inhibiting dipeptides from protein hydrolysates using porous carbon materials. Carbon, 2014, 77, 191-198.	10.3	13
88	Selective release of ACE-inhibiting tryptophan-containing dipeptides from food proteins by enzymatic hydrolysis. European Food Research and Technology, 2013, 237, 27-37.	3.3	28
89	Release of pyrraline in absorbable peptides during simulated digestion of casein glycated by 3-deoxyglucosone. European Food Research and Technology, 2013, 237, 47-55.	3.3	37
90	Metabolic Transit of Dietary Methylglyoxal. Journal of Agricultural and Food Chemistry, 2013, 61, 10253-10260.	5.2	79

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91	Studies on the formation of methylglyoxal from dihydroxyacetone in Manuka ( <i>Leptospermum</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 10	2.35	53
92	Inhibitory effect of polyphenol-rich extracts of jute leaf ( <i>Corchorus olitorius</i> ) on key enzyme linked to type 2 diabetes ( $\alpha$ -amylase and $\alpha$ -glucosidase) and hypertension (angiotensin I converting) in vitro. <i>Journal of Functional Foods</i> , 2012, 4, 450-458.	3.4	192
93	1,2-Dicarbonyl Compounds in Commonly Consumed Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7071-7079.	5.2	288
94	Unusual Absence of Head-to-Tail Chains in the Crystal Structure of Glycyl-L-glutamyl-L-phosphoserine-L-leucine. <i>Journal of Chemical Crystallography</i> , 2012, 42, 839-845.	1.1	1
95	Quantification of the Maillard reaction product 6-(2-formyl-1-pyrrolyl)-L-norleucine (formylne) in food. <i>European Food Research and Technology</i> , 2012, 235, 99-106.	3.3	40
96	<sup>31</sup> P NMR spectroscopic investigations of caseins treated with microbial transglutaminase. <i>Food Hydrocolloids</i> , 2012, 28, 36-45.	10.7	9
97	Glycation compounds in peanuts. <i>European Food Research and Technology</i> , 2012, 234, 423-429.	3.3	38
98	Glycation products in infant formulas: chemical, analytical and physiological aspects. <i>Amino Acids</i> , 2012, 42, 1111-1118.	2.7	106
99	Formation of Maillard Reaction Products during Heat Treatment of Carrots. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7992-7998.	5.2	65
100	Protein Isolates from Bambara Groundnut ( <i>Voandzeia Subterranean</i> ): Chemical Characterization and Functional Properties. <i>International Journal of Food Properties</i> , 2011, 14, 758-775.	3.0	97
101	Complexation, Computational, Magnetic, and Structural Studies of the Maillard Reaction Product Isomaltol Including Investigation of an Uncommon $\pi$ Interaction with Copper(II). <i>Inorganic Chemistry</i> , 2011, 50, 1498-1505.	4.0	18
102	High Molecular Weight Coffee Melanoidins Are Inhibitors for Matrix Metalloproteases. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11417-11423.	5.2	33
103	Synthesis and intestinal transport of the iron chelator maltosine in free and dipeptide form. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2011, 78, 75-82.	4.3	20
104	Isolation and identification of Di-D-fructose dianhydrides resulting from heat-induced degradation of inulin. <i>European Food Research and Technology</i> , 2011, 233, 151-158.	3.3	7
105	Quantification of Amadori products in cheese. <i>European Food Research and Technology</i> , 2011, 233, 243-251.	3.3	11
106	Transport of Free and Peptide-Bound Glycated Amino Acids: Synthesis, Transepithelial Flux at Caco-2 Cell Monolayers, and Interaction with Apical Membrane Transport Proteins. <i>ChemBioChem</i> , 2011, 12, 1270-1279.	2.6	142
107	Formylne, a new glycation compound from the reaction of lysine and 3-deoxypentosone. <i>European Food Research and Technology</i> , 2010, 230, 903-914.	3.3	31
108	Non-enzymatic modifications of proteins under high-pressure treatment. <i>High Pressure Research</i> , 2010, 30, 458-465.	1.2	18



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109	Cross-Linking of Type I Collagen with Microbial Transglutaminase: Identification of Cross-Linking Sites. <i>Biomacromolecules</i> , 2010, 11, 698-705.	5.4	51
110	Glycation of a food allergen by the Maillard reaction enhances its T-cell immunogenicity: Role of macrophage scavenger receptor class A type I and II. <i>Journal of Allergy and Clinical Immunology</i> , 2010, 125, 175-183.e11.	2.9	117
111	Cross-linking of Hen Egg White Lysozyme by Microbial Transglutaminase under High Hydrostatic Pressure: Localization of Reactive Amino Acid Side Chains. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12749-12752.	5.2	16
112	Transport of the Advanced Glycation End Products Alanylpyrraline and Pyrralylalanine by the Human Proton-Coupled Peptide Transporter hPEPT1. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2543-2547.	5.2	49
113	3-Deoxygalactosone, a $\alpha$ -New $\alpha$ -1,2-Dicarbonyl Compound in Milk Products. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10752-10760.	5.2	99
114	Modification and properties of African yam bean ( <i>Sphenostylis stenocarpa</i> Hochst. Ex A. Rich.) Harms starch I: Heat moisture treatments and annealing. <i>Food Hydrocolloids</i> , 2009, 23, 1947-1957.	10.7	103
115	Studies on the impact of glycation on the denaturation of whey proteins. <i>European Food Research and Technology</i> , 2009, 228, 643-649.	3.3	24
116	Determination of Optimum Conditions for Enzymatic Debranching of Cassava Starch and Synthesis of Resistant Starch Type III using Central Composite Rotatable Design. <i>Starch/Staerke</i> , 2009, 61, 367-376.	2.1	11
117	Affinity of Microbial Transglutaminase to $\beta$ -1-, $\beta$ -2-, and Acid Casein under Atmospheric and High Pressure Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4177-4184.	5.2	14
118	Transport of Free and Peptide-Bound Pyrraline at Intestinal and Renal Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6474-6480.	5.2	73
119	Modification of collagen in vitro with respect to formation of N $\epsilon$ -carboxymethyllysine. <i>International Journal of Biological Macromolecules</i> , 2009, 44, 51-56.	7.5	37
120	The Effects of AGEing on Diet. <i>American Journal of Pathology</i> , 2009, 174, 351-353.	3.8	6
121	Homocysteine in food. <i>European Food Research and Technology</i> , 2008, 226, 933-935.	3.3	13
122	Identification and quantification of methylglyoxal as the dominant antibacterial constituent of Manuka ( <i>Leptospermum scoparium</i> ) honeys from New Zealand. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 483-489.	3.3	522
123	Antioxidant properties of polar and non-polar extracts of some tropical green leafy vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2486-2492.	3.5	78
124	Evaluating the Extent of Protein Damage in Dairy Products. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 300-306.	3.8	27
125	Model Studies on Protein Glycation. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 248-252.	3.8	15
126	N-Terminal Glycation of Proteins and Peptides in Foods and in Vivo. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 118-123.	3.8	9



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127	Identification and Quantification of Inhibitors for Angiotensin-Converting Enzyme in Hypoallergenic Infant Milk Formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6333-6338.	5.2	42
128	Formation of Peptide-Bound Heyns Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2522-2527.	5.2	20
129	Studies on N-Terminal Glycation of Peptides in Hypoallergenic Infant Formulas: Quantification of Î±-N-(2-Furoylmethyl) Amino Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 723-727.	5.2	33
130	Dietary advanced glycation end products " a risk to human health? A call for an interdisciplinary debate. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 1075-1078.	3.3	75
131	Modification of Î²-lactoglobulin by microbial transglutaminase under high hydrostatic pressure: Localization of reactive glutamine residues. <i>Biotechnology Journal</i> , 2007, 2, 462-468.	3.5	12
132	Crosslinking of casein by microbial transglutaminase and its resulting influence on the stability of micelle structure. <i>Biotechnology Journal</i> , 2007, 2, 456-461.	3.5	35
133	Structural Changes of Microbial Transglutaminase during Thermal and High-Pressure Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1716-1721.	5.2	38
134	Biodistribution and catabolism of 18F-labeled N-Î¼-fructoselysine as a model of Amadori products. <i>Nuclear Medicine and Biology</i> , 2006, 33, 865-873.	0.6	16
135	Transepithelial flux of early and advanced glycation compounds across Caco-2 cell monolayers and their interaction with intestinal amino acid and peptide transport systems. <i>British Journal of Nutrition</i> , 2006, 95, 1221-1228.	2.3	73
136	TRANSGLUTAMINASE IN DAIRY PRODUCTS: CHEMISTRY, PHYSICS, APPLICATIONS. <i>Journal of Texture Studies</i> , 2006, 37, 113-155.	2.5	167
137	Influence of incubation temperature and time on resistant starch type III formation from autoclaved and acid-hydrolysed cassava starch. <i>Carbohydrate Polymers</i> , 2006, 66, 494-499.	10.2	47
138	A convenient HPLC assay for the determination of fructosamine-3-kinase activity in erythrocytes. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 386, 2019-2025.	3.7	5
139	Isolation and identification of 3,4-dideoxypentosulose as specific degradation product of oligosaccharides with 1,4-glycosidic linkages. <i>European Food Research and Technology</i> , 2006, 223, 803-810.	3.3	23
140	An oral load of the early glycation compound lactuloselysine fails to accumulate in the serum of uraemic patients. <i>Nephrology Dialysis Transplantation</i> , 2006, 21, 383-388.	0.7	26
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