Andras Salgo

List of Publications by Year in descending order

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42	1,406	471509 17	330143 37
papers	citations	h-index	g-index

43	43	43	1471
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Microwave extraction. Journal of Chromatography A, 1986, 371, 299-306.	3.7	481
2	Effective sample preparation method for extracting biologically active compounds from different matrices by a microwave technique. Journal of Chromatography A, 1990, 520, 257-262.	3.7	100
3	Evaluation of Quality and Digestibility Characteristics of Resistant Starch-Enriched Pasta. Food and Bioprocess Technology, 2008, 1, 171-179.	4.7	76
4	Pasting Behavior of Amylose, Amylopectin and Their Mixtures as Determined by RVA Curves and First Derivatives. Starch/Staerke, 2008, 60, 70-78.	2.1	75
5	Effect of the degree of substitution of cyclodextrin derivatives on chiral separations by high-performance liquid chromatography and capillary electrophoresis. Journal of Chromatography A, 1996, 728, 423-431.	3.7	65
6	Developing new types of wheat with enhanced health benefits. Trends in Food Science and Technology, 2012, 25, 70-77.	15.1	52
7	Analysis of wheat grain development using NIR spectroscopy. Journal of Cereal Science, 2012, 56, 31-38.	3.7	51
8	Capillary isoelectric focusing method development and validation for investigation of recombinant therapeutic monoclonal antibody. Journal of Pharmaceutical and Biomedical Analysis, 2015, 114, 53-61.	2.8	44
9	Possible chromosomal location of genes determining the osmoregulation of wheat. Theoretical and Applied Genetics, 1992, 85, 415-418.	3.6	42
10	Relationship Between NIR Spectra and RVA Parameters During Wheat Germination. Cereal Chemistry, 2005, 82, 488-493.	2.2	30
11	On-line prediction of the glucose concentration of CHO cell cultivations by NIR and Raman spectroscopy: Comparative scalability test with a shake flask model system. Journal of Pharmaceutical and Biomedical Analysis, 2017, 145, 346-355.	2.8	28
12	Changes in Moisture Content during Wheat Maturationâ€"What is Measured by near Infrared Spectroscopy?. Journal of Near Infrared Spectroscopy, 2003, 11, 17-26.	1.5	26
13	Comparative study of native and resistant starches. Acta Alimentaria, 2008, 37, 255-270.	0.7	26
14	Comparison of Different Types of NIR Instruments in Ability to Measure Î²â€Glucan Content in Naked Barley. Cereal Chemistry, 2009, 86, 398-404.	2.2	26
15	Changes in Carbohydrate Content during Wheat Maturationâ€"What is Measured by near Infrared Spectroscopy?. Journal of Near Infrared Spectroscopy, 2005, 13, 9-17.	1.5	25
16	Demonstration of an intramitochondrial invertase activity and the corresponding sugar transporters of the inner mitochondrial membrane in Jerusalem artichoke (Helianthus tuberosus L.) tubers. Planta, 2008, 228, 765-775.	3.2	21
17	Comparison of multivariate data analysis techniques to improve glucose concentration prediction in mammalian cell cultivations by Raman spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2018, 158, 269-279.	2.8	19
18	Effects of Applied Process on the In Vitro Digestibility and Resistant Starch Content of Pasta Products. Food and Bioprocess Technology, 2010, 3, 491-497.	4.7	18

#	Article	IF	Citations
19	Investigations of Native and Resistant Starches and Their Mixtures Using Near-Infrared Spectroscopy. Food and Bioprocess Technology, 2012, 5, 401-407.	4.7	18
20	Method development and qualification of capillary zone electrophoresis for investigation of therapeutic monoclonal antibody quality. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1032, 224-229.	2.3	17
21	On-line glucose monitoring by near infrared spectroscopy during the scale up steps of mammalian cell cultivation process development. Bioprocess and Biosystems Engineering, 2019, 42, 921-932.	3.4	16
22	Validation of microplastic sample preparation method for freshwater samples. Water Research, 2021, 202, 117409.	11.3	16
23	Changes in Protein Content during Wheat Maturationâ€"What is Measured by near Infrared Spectroscopy?. Journal of Near Infrared Spectroscopy, 2007, 15, 49-58.	1.5	14
24	Near-infrared reflectance and Fourier transform infrared analysis of instant coffee mixtures. Analytical Proceedings, 1994, 31, 261-263.	0.4	13
25	Effects of microwave heating on native and resistant starches. Acta Alimentaria, 2012, 41, 233-247.	0.7	13
26	The protein and the amino acid composition of some rice and maize varieties grown in North Vietnam. Journal of the Science of Food and Agriculture, 1987, 39, 137-143.	3.5	11
27	Possibilities of using near infrared reflectance/transmittance spectroscopy for determination of polymeric protein in wheat. Journal of the Science of Food and Agriculture, 2007, 87, 1523-1532.	3.5	11
28	Validation of pressurized fractionated filtration microplastic sampling in controlled test environment. Water Research, 2021, 189, 116572.	11.3	11
29	In Vitro Digestibility of Native and Resistant Starches: Correlation to the Change of its Rheological Properties. Food and Bioprocess Technology, 2012, 5, 1038-1048.	4.7	10
30	Linear discriminant analysis, partial least squares discriminant analysis, and soft independent modeling of class analogy of experimental and simulated nearâ€infrared spectra of a cultivation medium for mammalian cells. Journal of Chemometrics, 2018, 32, e3005.	1.3	10
31	Cooperative Protection of Glucose-6-Phosphate Dehydrogenase by Ligands in Extracts from Wheat Grains. Biochemie Und Physiologie Der Pflanzen, 1992, 188, 295-303.	0.5	9
32	BME = Bioprocesses, Measurement, Evaluation. NIR News, 2012, 23, 6-8.	0.3	6
33	A Model System and Chemometrics to Develop near Infrared Spectroscopic Monitoring for Chinese Hamster Ovary Cell Cultivations. Journal of Near Infrared Spectroscopy, 2014, 22, 401-410.	1.5	5
34	Near-infrared spectroscopy-based methods for quantitative determination of active pharmaceutical ingredient in transdermal gel formulations. Spectroscopy Letters, 2019, 52, 599-611.	1.0	5
35	Food Additives: Mercy or Ban?. Current Green Chemistry, 2017, 4, .	1.1	4
36	Correlation Between NIR Spectra and RVA Parameters During Germination of Maize. Cereal Chemistry, 2007, 84, 97-101.	2.2	3

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37	Development and application of novel additives in bread-making. Czech Journal of Food Sciences, 2018, 36, 470-475.	1.2	3
38	Investigation of Heat-Treated Cultivation Medium for Mammalian Cells with near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2016, 24, 373-380.	1.5	2
39	Attenuated total reflection fourier transform infrared spectroscopy based methods for identification of chromatography media formulations used in downstream processes. Journal of Pharmaceutical and Biomedical Analysis, 2020, 180, 113060.	2.8	2
40	Effects of special additives in wheat dough system measured by Mixolab technique. Czech Journal of Food Sciences, 2021, 39, 460-468.	1.2	1
41	Studies on damage of starches in irradiated wheat and white pepper using Rapid Visco-Analyser (RVA). Acta Alimentaria, 2013, 42, 576-585.	0.7	0
42	LIGNAN ANALYSIS OF CEREAL SAMPLES BY GC/MS. , 2009, , 53-57.		0