

# Andras Salgo

## List of Publications by Year in descending order

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42  
papers

1,406  
citations

471509

17  
h-index

330143

37  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1471  
citing authors

#	ARTICLE	IF	CITATIONS
1	Validation of pressurized fractionated filtration microplastic sampling in controlled test environment. <i>Water Research</i> , 2021, 189, 116572.	11.3	11
2	Validation of microplastic sample preparation method for freshwater samples. <i>Water Research</i> , 2021, 202, 117409.	11.3	16
3	Effects of special additives in wheat dough system measured by Mixolab technique. <i>Czech Journal of Food Sciences</i> , 2021, 39, 460-468.	1.2	1
4	Attenuated total reflection fourier transform infrared spectroscopy based methods for identification of chromatography media formulations used in downstream processes. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 180, 113060.	2.8	2
5	Near-infrared spectroscopy-based methods for quantitative determination of active pharmaceutical ingredient in transdermal gel formulations. <i>Spectroscopy Letters</i> , 2019, 52, 599-611.	1.0	5
6	On-line glucose monitoring by near infrared spectroscopy during the scale up steps of mammalian cell cultivation process development. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 921-932.	3.4	16
7	Linear discriminant analysis, partial least squares discriminant analysis, and soft independent modeling of class analogy of experimental and simulated near-infrared spectra of a cultivation medium for mammalian cells. <i>Journal of Chemometrics</i> , 2018, 32, e3005.	1.3	10
8	Comparison of multivariate data analysis techniques to improve glucose concentration prediction in mammalian cell cultivations by Raman spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 158, 269-279.	2.8	19
9	Development and application of novel additives in bread-making. <i>Czech Journal of Food Sciences</i> , 2018, 36, 470-475.	1.2	3
10	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. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 145, 346-355.	2.8	28
11	Food Additives: Mercy or Ban?. <i>Current Green Chemistry</i> , 2017, 4, .	1.1	4
12	Investigation of Heat-Treated Cultivation Medium for Mammalian Cells with near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 373-380.	1.5	2
13	Method development and qualification of capillary zone electrophoresis for investigation of therapeutic monoclonal antibody quality. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1032, 224-229.	2.3	17
14	Capillary isoelectric focusing method development and validation for investigation of recombinant therapeutic monoclonal antibody. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 114, 53-61.	2.8	44
15	A Model System and Chemometrics to Develop near Infrared Spectroscopic Monitoring for Chinese Hamster Ovary Cell Cultivations. <i>Journal of Near Infrared Spectroscopy</i> , 2014, 22, 401-410.	1.5	5
16	Studies on damage of starches in irradiated wheat and white pepper using Rapid Visco-Analyser (RVA). <i>Acta Alimentaria</i> , 2013, 42, 576-585.	0.7	0
17	Effects of microwave heating on native and resistant starches. <i>Acta Alimentaria</i> , 2012, 41, 233-247.	0.7	13
18	Developing new types of wheat with enhanced health benefits. <i>Trends in Food Science and Technology</i> , 2012, 25, 70-77.	15.1	52

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19	Analysis of wheat grain development using NIR spectroscopy. <i>Journal of Cereal Science</i> , 2012, 56, 31-38.	3.7	51
20	BME = Bioprocesses, Measurement, Evaluation. <i>NIR News</i> , 2012, 23, 6-8.	0.3	6
21	In Vitro Digestibility of Native and Resistant Starches: Correlation to the Change of its Rheological Properties. <i>Food and Bioprocess Technology</i> , 2012, 5, 1038-1048.	4.7	10
22	Investigations of Native and Resistant Starches and Their Mixtures Using Near-Infrared Spectroscopy. <i>Food and Bioprocess Technology</i> , 2012, 5, 401-407.	4.7	18
23	Effects of Applied Process on the In Vitro Digestibility and Resistant Starch Content of Pasta Products. <i>Food and Bioprocess Technology</i> , 2010, 3, 491-497.	4.7	18
24	Comparison of Different Types of NIR Instruments in Ability to Measure $\alpha$ -Glucan Content in Naked Barley. <i>Cereal Chemistry</i> , 2009, 86, 398-404.	2.2	26
25	LIGNAN ANALYSIS OF CEREAL SAMPLES BY GC/MS. , 2009, , 53-57.		0
26	Evaluation of Quality and Digestibility Characteristics of Resistant Starch-Enriched Pasta. <i>Food and Bioprocess Technology</i> , 2008, 1, 171-179.	4.7	76
27	Demonstration of an intramitochondrial invertase activity and the corresponding sugar transporters of the inner mitochondrial membrane in Jerusalem artichoke ( <i>Helianthus tuberosus</i> L.) tubers. <i>Planta</i> , 2008, 228, 765-775.	3.2	21
28	Pasting Behavior of Amylose, Amylopectin and Their Mixtures as Determined by RVA Curves and First Derivatives. <i>Starch/Staerke</i> , 2008, 60, 70-78.	2.1	75
29	Comparative study of native and resistant starches. <i>Acta Alimentaria</i> , 2008, 37, 255-270.	0.7	26
30	Changes in Protein Content during Wheat Maturation—What is Measured by near Infrared Spectroscopy?. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 49-58.	1.5	14
31	Possibilities of using near infrared reflectance/transmittance spectroscopy for determination of polymeric protein in wheat. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1523-1532.	3.5	11
32	Correlation Between NIR Spectra and RVA Parameters During Germination of Maize. <i>Cereal Chemistry</i> , 2007, 84, 97-101.	2.2	3
33	Changes in Carbohydrate Content during Wheat Maturation—What is Measured by near Infrared Spectroscopy?. <i>Journal of Near Infrared Spectroscopy</i> , 2005, 13, 9-17.	1.5	25
34	Relationship Between NIR Spectra and RVA Parameters During Wheat Germination. <i>Cereal Chemistry</i> , 2005, 82, 488-493.	2.2	30
35	Changes in Moisture Content during Wheat Maturation—What is Measured by near Infrared Spectroscopy?. <i>Journal of Near Infrared Spectroscopy</i> , 2003, 11, 17-26.	1.5	26
36	Effect of the degree of substitution of cyclodextrin derivatives on chiral separations by high-performance liquid chromatography and capillary electrophoresis. <i>Journal of Chromatography A</i> , 1996, 728, 423-431.	3.7	65

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37	Near-infrared reflectance and Fourier transform infrared analysis of instant coffee mixtures. <i>Analytical Proceedings</i> , 1994, 31, 261-263.	0.4	13
38	Possible chromosomal location of genes determining the osmoregulation of wheat. <i>Theoretical and Applied Genetics</i> , 1992, 85, 415-418.	3.6	42
39	Cooperative Protection of Glucose-6-Phosphate Dehydrogenase by Ligands in Extracts from Wheat Grains. <i>Biochemie Und Physiologie Der Pflanzen</i> , 1992, 188, 295-303.	0.5	9
40	Effective sample preparation method for extracting biologically active compounds from different matrices by a microwave technique. <i>Journal of Chromatography A</i> , 1990, 520, 257-262.	3.7	100
41	The protein and the amino acid composition of some rice and maize varieties grown in North Vietnam. <i>Journal of the Science of Food and Agriculture</i> , 1987, 39, 137-143.	3.5	11
42	Microwave extraction. <i>Journal of Chromatography A</i> , 1986, 371, 299-306.	3.7	481