

Vural Gökmen

List of Publications by Year in descending order

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Version: 2024-02-01

273
papers

11,957
citations

22153

59
h-index

42399

92
g-index

281
all docs

281
docs citations

281
times ranked

10100
citing authors

#	ARTICLE	IF	CITATIONS
1	Interactions between free and bound antioxidants under different conditions in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5766-5782.	10.3	9
2	Interactions of epicatechin and cysteine with certain other dicarbonyl scavengers during their reaction with methylglyoxal under simulated physiological conditions. <i>Food Chemistry</i> , 2022, 369, 130884.	8.2	1
3	Optimization of microwave-assisted extraction of anthocyanins in red cabbage by response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16120.	2.0	5
4	Effect of food combinations and their co-digestion on total antioxidant capacity under simulated gastrointestinal conditions. <i>Current Research in Food Science</i> , 2022, 5, 414-422.	5.8	9
5	Acrylamide in Corn-Based Thermally Processed Foods: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4165-4181.	5.2	16
6	Formation of acrylamide in coffee. <i>Current Opinion in Food Science</i> , 2022, 45, 100842.	8.0	11
7	Mitigation of acrylamide formation during malt processing. <i>Journal of Cereal Science</i> , 2022, 106, 103485.	3.7	2
8	Effects of sprouting and fermentation on the formation of Maillard reaction products in different cereals heated as wholemeal. <i>Food Chemistry</i> , 2022, 389, 133075.	8.2	8
9	Optimization of reaction conditions for the design of cereal-based dietary fibers with high antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6502-6510.	3.5	1
10	Safety concerns of processed foods in terms of neo-formed contaminants and NOVA classification. <i>Current Opinion in Food Science</i> , 2022, 47, 100876.	8.0	4
11	Dietary exposure to acrylamide: A critical appraisal on the conversion of disregarded intermediates into acrylamide and possible reactions during digestion. <i>Current Research in Food Science</i> , 2022, 5, 1118-1126.	5.8	8
12	Kinetic modeling of Maillard and caramelization reactions in sucrose-rich and low moisture foods applied for roasted nuts and seeds. <i>Food Chemistry</i> , 2022, 395, 133583.	8.2	21
13	Mitigation of Acrylamide in Thermally Processed Foods. , 2021, , 32-43.		0
14	Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and <i>Oenococcus oeni</i> . <i>Food Chemistry</i> , 2021, 343, 128415.	8.2	22
15	Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea. <i>LWT - Food Science and Technology</i> , 2021, 137, 110481.	5.2	20
16	Investigations on the formation of β -dicarbonyl compounds and 5-hydroxymethylfurfural in apple juice, orange juice and peach puree under industrial processing conditions. <i>European Food Research and Technology</i> , 2021, 247, 797-805.	3.3	9
17	Mitigation of acrylamide in baked potato chips by vacuum baking and combined conventional and vacuum baking processes. <i>LWT - Food Science and Technology</i> , 2021, 144, 111211.	5.2	17
18	Formation of β -dicarbonyl compounds and glycation products in sesame (<i>Sesamum indicum</i> L.) seeds during roasting: a multiresponse kinetic modelling approach. <i>European Food Research and Technology</i> , 2021, 247, 2285-2298.	3.3	6

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19	Investigations on the formation of Maillard reaction products in sweet cookies made of different cereals. <i>Food Research International</i> , 2021, 144, 110352.	6.2	25
20	Effects of Sprouting and Fermentation on Free Asparagine and Reducing Sugars in Wheat, Einkorn, Oat, Rye, Barley, and Buckwheat and on Acrylamide and 5-Hydroxymethylfurfural Formation during Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9419-9433.	5.2	6
21	Pea protein properties are altered following glycation by microwave heating. <i>LWT - Food Science and Technology</i> , 2021, 150, 111939.	5.2	22
22	Investigations on the formation of β -dicarbonyl compounds and 5-hydroxymethylfurfural in fruit products during storage: New insights into the role of Maillard reaction. <i>Food Chemistry</i> , 2021, 363, 130280.	8.2	19
23	Formation of Bioactive Tyrosine Derivatives during Sprouting and Fermenting of Selected Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12517-12526.	5.2	7
24	Perspective on the Formation, Analysis, and Health Effects of Neuroactive Compounds in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13364-13372.	5.2	2
25	Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing. <i>LWT - Food Science and Technology</i> , 2020, 117, 108655.	5.2	40
26	Neuroactive compounds in foods: Occurrence, mechanism and potential health effects. <i>Food Research International</i> , 2020, 128, 108744.	6.2	127
27	Relationship between color and antioxidant capacity of fruits and vegetables. <i>Current Research in Food Science</i> , 2020, 2, 1-10.	5.8	115
28	Acrylamide formation in biscuits made of different wholegrain flours depending on their free asparagine content and baking conditions. <i>Food Research International</i> , 2020, 132, 109109.	6.2	51
29	Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame (<i>Sesamum indicum</i> L.) seeds during roasting. <i>European Food Research and Technology</i> , 2020, 246, 2399-2410.	3.3	16
30	Potential reactions of thermal process contaminants during digestion. <i>Trends in Food Science and Technology</i> , 2020, 106, 198-208.	15.1	16
31	Investigation of the methylglyoxal scavenging kinetics of different food matrices under simulated intestinal conditions. <i>European Food Research and Technology</i> , 2020, 246, 2461-2470.	3.3	4
32	Physiological relevance of food antioxidants. <i>Advances in Food and Nutrition Research</i> , 2020, 93, 205-250.	3.0	5
33	Modulation of gastrointestinal digestion of β -lactoglobulin and micellar casein following binding by (β)-epigallocatechin-3-gallate (EGCG) and green tea flavanols. <i>Food and Function</i> , 2020, 11, 6038-6053.	4.6	17
34	Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours. <i>European Food Research and Technology</i> , 2020, 246, 1207-1218.	3.3	28
35	Effects of different cooking methods on methylglyoxal scavenging potential of meat under simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2020, 132, 109833.	5.2	10
36	5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling. <i>Food Chemistry</i> , 2020, 318, 126467.	8.2	58

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37	Multiresponse kinetic modelling of $\hat{\pm}$ -dicarbonyl compounds formation in fruit juices during storage. Food Chemistry, 2020, 320, 126620.	8.2	15
38	Effects of fermentation and heat treatments on bound-ferulic acid content and total antioxidant capacity of bread crust-like systems made of different whole grain flours. Journal of Cereal Science, 2020, 93, 102978.	3.7	11
39	A survey of the occurrence of $\hat{\pm}$ -dicarbonyl compounds and 5-hydroxymethylfurfural in dried fruits, fruit juices, puree and concentrates. Journal of Food Composition and Analysis, 2020, 91, 103523.	3.9	19
40	Caramelization in Foods: A Food Quality and Safety Perspective. , 2019, , 18-29.		12
41	Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry. Food Chemistry, 2019, 272, 347-353.	8.2	22
42	Acrylamide: An Overview of the Chemistry and Occurrence in Foods. , 2019, , 492-499.		7
43	Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products. Journal of Food Composition and Analysis, 2019, 84, 103308.	3.9	35
44	Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples. Coatings, 2019, 9, 503.	2.6	24
45	A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions. Journal of Functional Foods, 2019, 63, 103575.	3.4	5
46	Time dependent change of ethanol consumption biomarkers, ethyl glucuronide and ethyl sulphate, after single dose ethanol intake. Biyokimya Dergisi, 2019, 44, 379-387.	0.5	1
47	Kinetic evaluation of the formation of tryptophan derivatives in the kynurenine pathway during wort fermentation using <i>Saccharomyces pastorianus</i> and <i>Saccharomyces cerevisiae</i> . Food Chemistry, 2019, 297, 124975.	8.2	19
48	Kinetic evaluation of the reaction between methylglyoxal and certain scavenging compounds and determination of their in vitro dicarbonyl scavenging activity. Food Research International, 2019, 121, 257-268.	6.2	23
49	Investigations on the Maillard Reaction in Sesame (<i>Sesamum indicum</i> L.) Seeds Induced by Roasting. Journal of Agricultural and Food Chemistry, 2019, 67, 4923-4930.	5.2	57
50	Formation of Acrylamide in Thermally Processed Foods and Its Reactions during <i>in vitro</i> Digestion. ACS Symposium Series, 2019, , 45-66.	0.5	2
51	Investigations on the effect of broccoli and wine sulphur compounds on glyoxal scavenging under simulated physiological conditions. Journal of Functional Foods, 2019, 55, 220-228.	3.4	5
52	Effect of refining on bioactive composition and oxidative stability of hazelnut oil. Food Research International, 2019, 116, 586-591.	6.2	63
53	Effect of Roasting and Storage on the Formation of Maillard Reaction and Sugar Degradation Products in Hazelnuts (<i>Corylus avellana</i> L.). Journal of Agricultural and Food Chemistry, 2019, 67, 415-424.	5.2	22
54	Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media. Food Chemistry, 2019, 278, 294-304.	8.2	11

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55	Investigation of lipid-derived formation of decadien-1-amine, 2-pentylpyridine, and acrylamide in potato chips fried in repeatedly used sunflower oil. <i>Food Research International</i> , 2019, 121, 919-925.	6.2	7
56	Investigation of serotonin, free and protein-bound tryptophan in Turkish hazelnut varieties and effect of roasting on serotonin content. <i>Food Research International</i> , 2019, 120, 865-871.	6.2	14
57	Furan. , 2019, , 87-105.		2
58	Advanced Glycation End Products (AGEs). , 2019, , 121-151.		2
59	A study on interactions between the insoluble fractions of different coffee infusions and major cocoa free antioxidants and different coffee infusions and dark chocolate. <i>Food Chemistry</i> , 2018, 255, 8-14.	8.2	22
60	Effect of high hydrostatic pressure on background microflora and furan formation in fruit purée based baby foods. <i>Journal of Food Science and Technology</i> , 2018, 55, 985-991.	2.8	7
61	Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment. <i>Food Research International</i> , 2018, 108, 286-294.	6.2	10
62	Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids. <i>Food Chemistry</i> , 2018, 240, 354-360.	8.2	28
63	Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2018, 243, 420-427.	8.2	52
64	Behaviour of Trolox with macromolecule-bound antioxidants in aqueous medium: Inhibition of auto-regeneration mechanism. <i>Food Chemistry</i> , 2018, 243, 428-434.	8.2	9
65	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. <i>Journal of Food Engineering</i> , 2018, 219, 129-136.	5.2	60
66	Evolution of food antioxidants as a core topic of food science for a century. <i>Food Research International</i> , 2018, 105, 76-93.	6.2	134
67	Comparative evaluation of the formations of gamma-aminobutyric acid and other bioactive amines during unhopped wort fermentation. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13405.	2.0	3
68	Parameters affecting 5-hydroxymethylfurfural exposure from beer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1464-1471.	2.3	13
69	Profiling of the Contents of Amino Acids, Water-Soluble Vitamins, Minerals, Sugars and Organic Acids in Turkish Hazelnut Varieties. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 223-234.	1.7	10
70	Mitigation of ovalbumin glycation in vitro by its treatment with green tea polyphenols. <i>European Food Research and Technology</i> , 2017, 243, 11-19.	3.3	8
71	Phenolic compounds in natural and roasted nuts and their skins: a brief review. <i>Current Opinion in Food Science</i> , 2017, 14, 103-109.	8.0	63
72	Formation of tyramine in yoghurt during fermentation – Interaction between yoghurt starter bacteria and <i>Lactobacillus plantarum</i> . <i>Food Research International</i> , 2017, 97, 288-295.	6.2	27

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73	Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach. <i>Food Chemistry</i> , 2017, 237, 989-996.	8.2	8
74	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 382-399.	11.7	66
75	Maillard reaction and caramelization during hazelnut roasting: A multiresponse kinetic study. <i>Food Chemistry</i> , 2017, 221, 1911-1922.	8.2	78
76	Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders. <i>Journal of Dairy Science</i> , 2017, 100, 901-907.	3.4	90
77	Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food. <i>Food Research International</i> , 2017, 101, 17-23.	6.2	22
78	Inhibitory effect of hawthorn extract on heterocyclic aromatic amine formation in beef and chicken breast meat. <i>Food Research International</i> , 2017, 99, 586-595.	6.2	57
79	Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits. <i>Food Research International</i> , 2017, 99, 308-314.	6.2	21
80	Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating. <i>LWT - Food Science and Technology</i> , 2017, 76, 172-180.	5.2	70
81	Evolution of surface temperature and its relationship with acrylamide formation during conventional and vacuum-combined baking of cookies. <i>Journal of Food Engineering</i> , 2017, 197, 17-23.	5.2	19
82	Monitoring protein glycation by electrospray ionization (ESI) quadrupole time-of-flight (Q-TOF) mass spectrometer. <i>Food Chemistry</i> , 2017, 217, 65-73.	8.2	6
83	Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems. <i>Food and Function</i> , 2016, 7, 3431-3436.	4.6	21
84	Multiresponse kinetic modelling of Maillard reaction and caramelisation in a heated glucose/wheat flour system. <i>Food Chemistry</i> , 2016, 211, 892-902.	8.2	80
85	Effects of Sodium Chloride, Potassium Chloride, and Calcium Chloride on the Formation of $\hat{1}\pm$ -Dicarbonyl Compounds and Furfurals and the Development of Browning in Cookies during Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7838-7848.	5.2	27
86	Effect of Sodium Chloride on $\hat{1}\pm$ -Dicarbonyl Compound and 5-Hydroxymethyl-2-furfural Formations from Glucose under Caramelization Conditions: A Multiresponse Kinetic Modeling Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6333-6342.	5.2	30
87	pH dependent antioxidant activity of lettuce (<i>L. sativa</i>) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , 2016, 190, 25-32.	8.2	66
88	Effect of alkalization on the Maillard reaction products formed in cocoa during roasting. <i>Food Research International</i> , 2016, 89, 930-936.	6.2	34
89	Thermal process contaminants: acrylamide, chloropropanols and furan. <i>Current Opinion in Food Science</i> , 2016, 7, 86-92.	8.0	36
90	Investigations on the reactions of $\hat{1}\pm$ -dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits. <i>Food and Function</i> , 2016, 7, 2544-2550.	4.6	28

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91	Effect of roasting and brewing on the antioxidant capacity of espresso brews determined by the QUENCHER procedure. Food Research International, 2016, 89, 976-981.	6.2	12
92	Acrylamide Formation in Foods: Role of Composition and Processing. Food Engineering Series, 2016, , 67-80.	0.7	1
93	Kinetic evaluation of the inhibition of protein glycation during heating. Food Chemistry, 2016, 196, 1117-1124.	8.2	12
94	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. Food and Function, 2016, 7, 2516-2525.	4.6	39
95	Introduction: Potential Safety Risks Associated with Thermal Processing of Foods. , 2016, , xxi-xxvi.		3
96	Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant capacity and color of cookies made from anthocyanin-rich corn flour. LWT - Food Science and Technology, 2016, 65, 597-603.	5.2	98
97	Formation of α -dicarbonyl compounds in cookies made from wheat, hull-less barley and colored corn and its relation with phenolic compounds, free amino acids and sugars. European Food Research and Technology, 2016, 242, 51-60.	3.3	39
98	Metabolism of Acrylamide in Humans and Biomarkers of Exposure to Acrylamide. , 2016, , 109-128.		7
99	Interaction between Bioactive Carbonyl Compounds and Asparagine and Impact on Acrylamide. , 2016, , 355-376.		10
100	Analysis of Acrylamide in Foods with Special Emphasis on Sample Preparation and Gas Chromatography-Mass Spectrometry Detection. , 2016, , 445-461.		1
101	Alkali-based pre-treatment may prevent ochratoxin A in grapes. World Mycotoxin Journal, 2016, 9, 517-523.	1.4	4
102	Use of Microencapsulated Ingredients in Bakery Products. , 2015, , 301-311.		6
103	Future perspectives in Orbitrap [®] -high-resolution mass spectrometry in food analysis: a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1568-1606.	2.3	73
104	Investigation and kinetic evaluation of furan formation in tomato paste and pulp during heating. Food Research International, 2015, 78, 224-230.	6.2	22
105	Synergism between Soluble and Dietary Fiber Bound Antioxidants. Journal of Agricultural and Food Chemistry, 2015, 63, 2338-2343.	5.2	30
106	Mechanism of the interaction between insoluble wheat bran and polyphenols leading to increased antioxidant capacity. Food Research International, 2015, 69, 189-193.	6.2	15
107	Effect of vacuum-combined baking of cookies on acrylamide content, texture and color. European Food Research and Technology, 2015, 240, 243-249.	3.3	23
108	Bioactive compounds in different hazelnut varieties and their skins. Journal of Food Composition and Analysis, 2015, 43, 203-208.	3.9	50

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109	Effect of microencapsulation on the reactivity of ascorbic acid, sodium chloride and vanillin during heating. <i>Journal of Food Engineering</i> , 2015, 167, 204-209.	5.2	21
110	Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 115-121.	3.9	32
111	Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 131-138.	5.6	33
112	Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods. <i>Food and Function</i> , 2015, 6, 108-113.	4.6	32
113	Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source. <i>Food Chemistry</i> , 2015, 173, 290-297.	8.2	31
114	Adding Calcium to Foods and Effect on Acrylamide. <i>Food and Nutritional Components in Focus</i> , 2015, , 274-290.	0.1	1
115	An aqueous pomegranate seed extract ameliorates oxidative stress of human hepatoma <scp>HepG2</scp> cells. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1622-1627.	3.5	14
116	Effects of Hydrophobic and Ionic Interactions on Glycation of Casein during Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11289-11295.	5.2	27
117	Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 45-51.	3.5	56
118	Computer vision-based analysis of foods: A non-destructive colour measurement tool to monitor quality and safety. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1259-1263.	3.5	49
119	Effects of formulation, extrusion cooking conditions, and <scp>CO₂</scp> injection on the formation of acrylamide in corn extrudates. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2562-2568.	3.5	23
120	Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 265-270.	5.6	44
121	Investigation of the interaction between soluble antioxidants in green tea and insoluble dietary fiber bound antioxidants. <i>Food Research International</i> , 2014, 63, 266-270.	6.2	21
122	Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation. <i>Food Research International</i> , 2014, 61, 252-256.	6.2	45
123	Effect of combining conventional frying with radio-frequency post-drying on acrylamide level and quality attributes of potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2002-2008.	3.5	22
124	Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2014, 153, 151-156.	8.2	94
125	Hazelnut skin powder: A new brown colored functional ingredient. <i>Food Research International</i> , 2014, 65, 291-297.	6.2	44
126	Processing Treatments for Mitigating Acrylamide Formation in Sweetpotato French Fries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 310-316.	5.2	36

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127	Formation of Monochloropropane-1,2-diol and Its Esters in Biscuits during Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7297-7301.	5.2	23
128	Investigation of Î±-Dicarbonyl Compounds in Baby Foods by High-Performance Liquid Chromatography Coupled with Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7714-7720.	5.2	64
129	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperatureâ€™time profile effects and kinetics. <i>Food Research International</i> , 2014, 57, 210-217.	6.2	77
130	Formation of Melatonin and Its Isomer during Bread Dough Fermentation and Effect of Baking. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2900-2905.	5.2	32
131	Release of Antioxidant Capacity from Five Plant Foods during a Multistep Enzymatic Digestion Protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4119-4126.	5.2	58
132	A perspective on the evaluation of safety risks in thermal processing of foods with an example for acrylamide formation in biscuits. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014, 6, 319-325.	3.4	10
133	Comparisons of phenolic compounds, isoflavones, antioxidant capacity and oxidative enzymes in yellow and black soybeans seed coat and dehulled bean. <i>European Food Research and Technology</i> , 2013, 237, 409-418.	3.3	31
134	Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough. <i>European Food Research and Technology</i> , 2013, 237, 1-8.	3.3	25
135	Acrylamide formation and colour development in low-fat baked potato products as influenced by baking conditions and oil type. <i>European Food Research and Technology</i> , 2013, 236, 843-851.	3.3	14
136	Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7529-7536.	5.2	49
137	Palatability and chemical safety of apple juice fortified with pomegranate peel extract. <i>Food and Function</i> , 2013, 4, 1468.	4.6	18
138	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. <i>Food and Function</i> , 2013, 4, 1647.	4.6	40
139	Role of curcumin in the conversion of asparagine into acrylamide during heating. <i>Amino Acids</i> , 2013, 44, 1419-1426.	2.7	33
140	Accumulation of 5â€™Hydroxymethylfurfural in Oil During Frying of Model Dough. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 413-417.	1.9	9
141	Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea. <i>Food Research International</i> , 2013, 53, 720-725.	6.2	45
142	Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10329-10334.	5.2	41
143	Kinetics of Furan Formation from Ascorbic Acid during Heating under Reducing and Oxidizing Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10191-10196.	5.2	23
144	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , 2013, 4, 722.	4.6	59

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145	Investigation of heat induced reactions between lipid oxidation products and amino acids in lipid rich model systems and hazelnuts. <i>Food and Function</i> , 2013, 4, 1061.	4.6	6
146	Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions. <i>Industrial Crops and Products</i> , 2013, 49, 130-135.	5.2	73
147	Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour. <i>Journal of Cereal Science</i> , 2013, 58, 1-7.	3.7	52
148	Antiglycative effect of fruit and vegetable seed extracts: inhibition of <sc>AGE</sc> formation and carbonylâ€trapping abilities. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2037-2044.	3.5	73
149	Modelling thermal degradation of zearalenone in maize bread during baking. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 528-533.	2.3	20
150	Thermal degradation of deoxynivalenol during maize bread baking. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012, 29, 1-8.	2.3	7
151	Phenolic Compounds, Carotenoids, Anthocyanins, and Antioxidant Capacity of Colored Maize (<i>Zea mays</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 260-266.	5.2	260
152	Mitigation of acrylamide formation in cookies by using Maillard reaction products as recipe modifier in a combined partial conventional baking and radio frequency post-baking process. <i>European Food Research and Technology</i> , 2012, 235, 711-717.	3.3	30
153	Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during heating. <i>European Food Research and Technology</i> , 2012, 235, 1093-1099.	3.3	28
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