

Leif H Skibsted

List of Publications by Year in descending order

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548
papers

21,148
citations

9786

73
h-index

25787

108
g-index

557
all docs

557
docs citations

557
times ranked

15937
citing authors

#	ARTICLE	IF	CITATIONS
1	Advanced glycation endproducts in food and their effects on health. <i>Food and Chemical Toxicology</i> , 2013, 60, 10-37.	3.6	567
2	High-oxygen packaging atmosphere influences protein oxidation and tenderness of porcine longissimus dorsi during chill storage. <i>Meat Science</i> , 2007, 77, 295-303.	5.5	350
3	Comparative mechanisms and rates of free radical scavenging by carotenoid antioxidants. <i>FEBS Letters</i> , 1997, 418, 91-97.	2.8	249
4	The Interaction of Dietary Carotenoids with Radical Species. <i>Archives of Biochemistry and Biophysics</i> , 2001, 385, 13-19.	3.0	249
5	Antioxidant evaluation protocols: Food quality or health effects. <i>European Food Research and Technology</i> , 2004, 219, 561-571.	3.3	235
6	Riboflavin as a photosensitizer. Effects on human health and food quality. <i>Food and Function</i> , 2012, 3, 487.	4.6	222
7	The combined effect of antioxidants and modified atmosphere packaging on protein and lipid oxidation in beef patties during chill storage. <i>Meat Science</i> , 2007, 76, 226-233.	5.5	213
8	Investigation of plant extracts for the protection of processed foods against lipid oxidation. Comparison of antioxidant assays based on radical scavenging, lipid oxidation and analysis of the principal antioxidant compounds. <i>European Food Research and Technology</i> , 2001, 212, 319-328.	3.3	211
9	Evaluation of oxidative stability of vegetable oils by monitoring the tendency to radical formation. A comparison of electron spin resonance spectroscopy with the Rancimat method and differential scanning calorimetry. <i>Food Chemistry</i> , 2004, 85, 623-632.	8.2	204
10	Nitric Oxide and Myoglobins. <i>Chemical Reviews</i> , 2002, 102, 1167-1178.	47.7	202
11	Importance of Carotenoid Structure in Radical-Scavenging Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2970-2977.	5.2	199
12	Heme-iron in lipid oxidation. <i>Coordination Chemistry Reviews</i> , 2005, 249, 485-498.	18.8	189
13	Effect of green tea or rosemary extract on protein oxidation in Bologna type sausages prepared from oxidatively stressed pork. <i>Meat Science</i> , 2013, 93, 538-546.	5.5	184
14	Effect of heat treatment, water activity and storage temperature on the oxidative stability of whole milk powder. <i>International Dairy Journal</i> , 1997, 7, 331-339.	3.0	183
15	Heat and light stability of three natural blue colorants for use in confectionery and beverages. <i>European Food Research and Technology</i> , 2005, 220, 261-266.	3.3	172
16	The antioxidative activity of plant extracts in cooked pork patties as evaluated by descriptive sensory profiling and chemical analysis. <i>Meat Science</i> , 2004, 68, 485-495.	5.5	159
17	Molecular Gastronomy: A New Emerging Scientific Discipline. <i>Chemical Reviews</i> , 2010, 110, 2313-2365.	47.7	158
18	Nitric oxide and quality and safety of muscle based foods. <i>Nitric Oxide - Biology and Chemistry</i> , 2011, 24, 176-183.	2.7	147

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19	Effect of white grape extract and modified atmosphere packaging on lipid and protein oxidation in chill stored beef patties. <i>Food Chemistry</i> , 2011, 128, 276-283.	8.2	146
20	Reaction Dynamics of Flavonoids and Carotenoids as Antioxidants. <i>Molecules</i> , 2012, 17, 2140-2160.	3.8	143
21	Two-electron electrochemical oxidation of quercetin and kaempferol changes only the flavonoid C-ring. <i>Free Radical Research</i> , 1998, 29, 339-350.	3.3	142
22	Carotenoid scavenging of radicals. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 423-429.	0.6	141
23	Antioxidant Synergy and Regeneration Effect of Quercetin, (âˆ“)âˆ“-Epicatechin, and (+)-Catechin on Î±-Tocopherol in Homogeneous Solutions of Peroxidating Methyl Linoleate. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7138-7144.	5.2	140
24	Screening of antioxidative activity of spices. A comparison between assays based on ESR spin trapping and electrochemical measurement of oxygen consumption. <i>Food Chemistry</i> , 1996, 57, 331-337.	8.2	139
25	Effects of dietary Î±-tocopherol acetate supplementation on Î±-tocopherol deposition in porcine m. psoas major and m. longissimus dorsi and on drip loss, colour stability and oxidative stability of pork meat. <i>Meat Science</i> , 1997, 45, 491-500.	5.5	138
26	Potential Antioxidants in Beer Assessed by ESR Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3106-3111.	5.2	125
27	Comparison of Flavonoids and Isoflavonoids as Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3780-3785.	5.2	124
28	Interactions between Iron, Phenolic Compounds, Emulsifiers, and pH in Omega-3-Enriched Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1740-1750.	5.2	121
29	Dittany (<i>Origanum dictamnus</i>) as a source of water-extractable antioxidants. <i>Food Chemistry</i> , 1999, 64, 215-219.	8.2	118
30	Electron Spin Resonance Spin Trapping Identification of Radicals Formed during Aerobic Forced Aging of Beer. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1272-1275.	5.2	115
31	Antioxidative capacity of rhizome extract and rhizome knot extract of edible lotus (<i>Nelumbo</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	115
32	Molecular Mechanism of Antioxidant Synergism of Tocotrienols and Carotenoids in Palm Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3445-3453.	5.2	113
33	Impact of Water Activity, Temperature, and Physical State on the Storage Stability of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> Freeze-Dried in a Lactose Matrix. <i>Biotechnology Progress</i> , 2007, 23, 794-800.	2.6	113
34	Lipid Oxidation in Fish Oil Enriched Mayonnaise:Â Calcium Disodium Ethylenediaminetetraacetate, but Not Gallic Acid, Strongly Inhibited Oxidative Deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1009-1019.	5.2	112
35	Lipid oxidation in high-pressure processed chicken breast muscle during chill storage: critical working pressure in relation to oxidation mechanism. <i>European Food Research and Technology</i> , 2000, 211, 99-104.	3.3	111
36	Oxidation of myosin by haem proteins generates myosin radicals and protein cross-links. <i>Biochemical Journal</i> , 2008, 410, 565-574.	3.7	109

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37	Green tea extract impairs meat emulsion properties by disturbing protein disulfide cross-linking. <i>Meat Science</i> , 2015, 100, 2-9.	5.5	108
38	Relative stability of carotenoid radical cations and homologue tocopheroxyl radicals. A real time kinetic study of antioxidant hierarchy. <i>FEBS Letters</i> , 1997, 417, 261-266.	2.8	107
39	Regeneration of phenolic antioxidants from phenoxyl radicals: An ESR and electrochemical study of antioxidant hierarchy. <i>Free Radical Research</i> , 1999, 30, 207-220.	3.3	105
40	Calcium ion activity in physiological salt solutions: Influence of anions substituted for chloride. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , 1975, 52, 317-322.	0.6	103
41	Quinone-induced protein modifications: Kinetic preference for reaction of 1,2-benzoquinones with thiol groups in proteins. <i>Free Radical Biology and Medicine</i> , 2016, 97, 148-157.	2.9	100
42	Carotenoids in Antioxidant Networks. Colorants or Radical Scavengers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2409-2417.	5.2	99
43	Green tea extract as food antioxidant. Synergism and antagonism with $\hat{\alpha}$ -tocopherol in vegetable oils and their colloidal systems. <i>Food Chemistry</i> , 2012, 135, 2195-2202.	8.2	99
44	Effect of high hydrostatic pressure on the enzymic hydrolysis of $\hat{\beta}$ -lactoglobulin B by trypsin, thermolysin and pepsin. <i>Journal of Dairy Research</i> , 1996, 63, 111-118.	1.4	98
45	Oxidative stability of chilled pork chops following long term freeze storage. <i>Meat Science</i> , 2004, 68, 479-484.	5.5	98
46	Kinetics and mechanism of thermal oxidation and photooxidation of nitrosylmyoglobin in aqueous solution. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1741-1750.	5.2	97
47	Flavonoid Deactivation of Ferrylmyoglobin in Relation to Ease of Oxidation as Determined by Cyclic Voltammetry. <i>Free Radical Research</i> , 1998, 28, 335-351.	3.3	96
48	Potentials to differentiate milk composition by different feeding strategies. <i>Journal of Dairy Science</i> , 2009, 92, 2057-2066.	3.4	95
49	Thiol-Quinone Adduct Formation in Myofibrillar Proteins Detected by LC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6900-6905.	5.2	95
50	Kinetics and Mechanism of the Primary Steps of Degradation of Carotenoids by Acid in Homogeneous Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 279-286.	5.2	94
51	Acrylamide in bread. Effect of prooxidants and antioxidants. <i>European Food Research and Technology</i> , 2008, 227, 519-525.	3.3	94
52	Antioxidant Mechanism of Flavonoids. Solvent Effect on Rate Constant for Chain-Breaking Reaction of Quercetin and Epicatechin in Autoxidation of Methyl Linoleate. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3034-3040.	5.2	93
53	Identification of Free Radical Intermediates in Oxidized Wine Using Electron Paramagnetic Resonance Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4359-4365.	5.2	93
54	Nonheme-iron absorption from a phytate-rich meal is increased by the addition of small amounts of pork meat. <i>American Journal of Clinical Nutrition</i> , 2003, 77, 173-179.	4.7	91

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55	Influence of light and temperature on the colour and oxidative stability of processed cheese. <i>International Dairy Journal</i> , 2001, 11, 837-843.	3.0	90
56	Effect of dietary levels of fat, α -tocopherol and astaxanthin on colour and lipid oxidation during storage of frozen rainbow trout (<i>Oncorhynchus mykiss</i>) and during chill storage of smoked trout. <i>European Food Research and Technology</i> , 1998, 207, 189-196.	0.6	89
57	Comparison of Three Methods Based on Electron Spin Resonance Spectrometry for Evaluation of Oxidative Stability of Processed Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3099-3104.	5.2	86
58	Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. <i>European Food Research and Technology</i> , 2008, 227, 337-344.	3.3	86
59	Influence of the oxidative quality of dietary oil on broiler meat storage stability. <i>Meat Science</i> , 1997, 47, 211-222.	5.5	85
60	Effect of residual oxygen on colour stability during chill storage of sliced, pasteurised ham packaged in modified atmosphere. <i>Meat Science</i> , 2000, 54, 399-405.	5.5	85
61	Synergism and antagonism between quercetin and other chain-breaking antioxidants in lipid systems of increasing structural organisation. <i>Food Chemistry</i> , 2007, 103, 1288-1296.	8.2	85
62	Effect of pre-slaughter physiological conditions on the oxidative stability of colour and lipid during chill storage of pork. <i>Meat Science</i> , 2001, 58, 347-357.	5.5	84
63	Antioxidant activity of cichoric acid and alkalamides from <i>Echinacea purpurea</i> , alone and in combination. <i>Food Chemistry</i> , 2007, 101, 74-81.	8.2	84
64	Protection of Dehydrated Chicken Meat by Natural Antioxidants as Evaluated by Electron Spin Resonance Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5548-5556.	5.2	82
65	Puerarin and Conjugate Bases as Radical Scavengers and Antioxidants: A Molecular Mechanism and Synergism with β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2384-2391.	5.2	79
66	Chemical changes in wheat pan bread during storage and how it affects the sensory perception of aroma, flavour, and taste. <i>Journal of Cereal Science</i> , 2011, 53, 259-268.	3.7	79
67	The antioxidative activity of summer savory (<i>Satureja hortensis</i> L.) and rosemary (<i>Rosmarinus</i>) Tj ETQq1 1 0.784314 rgrBT /Overlock 10	8.2	78
68	Light-induced oxidation in sliced Havarti cheese packaged in modified atmosphere. <i>International Dairy Journal</i> , 2000, 10, 95-103.	3.0	78
69	Light-Induced Oxidation of Tryptophan and Histidine. Reactivity of Aromatic <i>N</i> -Heterocycles toward Triplet-Excited Flavins. <i>Journal of the American Chemical Society</i> , 2009, 131, 8049-8060.	13.7	77
70	High pressure effects on the structure of casein micelles in milk as studied by cryo-transmission electron microscopy. <i>Food Chemistry</i> , 2010, 119, 202-208.	8.2	77
71	Reactivity of Bovine Whey Proteins, Peptides, and Amino Acids toward Triplet Riboflavin as Studied by Laser Flash Photolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6602-6606.	5.2	76
72	Temperature Effect on Lactose Crystallization, Maillard Reactions, and Lipid Oxidation in Whole Milk Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7082-7090.	5.2	76

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73	Calcium nutrition. Bioavailability and fortification. <i>LWT - Food Science and Technology</i> , 2014, 59, 1198-1204.	5.2	76
74	Effect of high hydrostatic pressure on the conformation of β -lactoglobulin A as assessed by proteolytic peptide profiling. <i>International Dairy Journal</i> , 2002, 12, 791-803.	3.0	73
75	Calcium Binding to Amino Acids and Small Glycine Peptides in Aqueous Solution: Toward Peptide Design for Better Calcium Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4376-4389.	5.2	72
76	Hydroperoxide formation in rapeseed oil encapsulated in a glassy food model as influenced by hydrophilic and lipophilic radicals. <i>Food Chemistry</i> , 2000, 68, 191-199.	8.2	71
77	Storage stability of freeze-dried <i>Lactobacillus acidophilus</i> (La-5) in relation to water activity and presence of oxygen and ascorbate. <i>Cryobiology</i> , 2009, 58, 175-180.	0.7	70
78	Rosemary and oxygen scavenger in active packaging for prevention of high-pressure induced lipid oxidation in pork patties. <i>Food Packaging and Shelf Life</i> , 2016, 7, 26-33.	7.5	70
79	Antioxidant synergism between carotenoids in membranes. Astaxanthin as a radical transfer bridge. <i>Food Chemistry</i> , 2009, 115, 1437-1442.	8.2	69
80	Formation of Long-Lived Protein Radicals in the Reaction Between H ₂ O ₂ -Activated Metmyoglobin and Other Proteins. <i>Free Radical Biology and Medicine</i> , 1997, 23, 754-761.	2.9	68
81	Optimisation of colour stability of cured ham during packaging and retail display by a multifactorial design. <i>Meat Science</i> , 2003, 63, 169-175.	5.5	68
82	Zn-porphyrin formation in cured meat products: Effect of added salt and nitrite. <i>Meat Science</i> , 2006, 72, 672-679.	5.5	68
83	Kinetics of the formation of radicals in meat during high pressure processing. <i>Food Chemistry</i> , 2012, 134, 2114-2120.	8.2	68
84	4-Methylcatechol Inhibits Protein Oxidation in Meat but Not Disulfide Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10329-10335.	5.2	67
85	Thiol oxidation and protein cross-link formation during chill storage of pork patties added essential oil of oregano, rosemary, or garlic. <i>Meat Science</i> , 2013, 95, 177-184.	5.5	67
86	Oxygen permeation through an oil-encapsulating glassy food matrix studied by ESR line broadening using a nitroxyl spin probe. <i>Food Chemistry</i> , 2000, 70, 499-508.	8.2	66
87	Oxidation in fish oil-enriched mayonnaise ³ . Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. <i>European Food Research and Technology</i> , 2000, 211, 86-98.	3.3	66
88	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
89	Characterization of Major Radical Scavenger Species in Bovine Milk through Size Exclusion Chromatography and Functional Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2912-2919.	5.2	65
90	Flavonoids protecting food and beverages against light. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 20-35.	3.5	65

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91	Effect of light and packaging conditions on the colour stability of sliced ham. <i>Meat Science</i> , 1988, 22, 283-292.	5.5	64
92	Oxidative Stability of Frozen Pork Patties. Effect of Light and Added Salt. <i>Journal of Food Science</i> , 1991, 56, 1182-1184.	3.1	63
93	High pressure treatment of dry-cured Iberian ham. Effect on radical formation, lipid oxidation and colour. <i>European Food Research and Technology</i> , 2004, 219, 205.	3.3	63
94	Studies on Gold Complexes. I. Robustness, Stability and Acid Dissociation of the Tetramminegold(III) Ion. <i>Acta Chemica Scandinavica</i> , 1974, 28a, 740-746.	0.7	63
95	A liquid chromatography – tandem mass spectrometry method for simultaneous analysis of acrylamide and the precursors, asparagine and reducing sugars in bread. <i>Analytica Chimica Acta</i> , 2006, 557, 211-220.	5.4	62
96	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. <i>International Dairy Journal</i> , 2014, 39, 28-40.	3.0	62
97	Singlet versus Triplet Reactivity in Photodegradation of C40 Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2106-2113.	5.2	60
98	Kinetics of Photobleaching of β -Carotene in Chloroform and Formation of Transient Carotenoid Species Absorbing in the Near Infrared. <i>Free Radical Research</i> , 1996, 25, 355-368.	3.3	60
99	Electron Spin Resonance Spin Trapping for Analysis of Lipid Oxidation in Oils: Inhibiting Effect of the Spin Trap 1-Phenyl-N-tert-butyl nitrene on Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1328-1336.	5.2	60
100	Dynamics of casein micelles in skim milk during and after high pressure treatment. <i>Food Chemistry</i> , 2006, 98, 513-521.	8.2	60
101	Heterometallic manganese/zinc-phytate complex as a model compound for metal storage in wheat grains. <i>Journal of Inorganic Biochemistry</i> , 2005, 99, 1973-1982.	3.5	59
102	Protein and Lipid Oxidation in Parma Ham during Production. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9737-9745.	5.2	59
103	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , 2013, 4, 722.	4.6	59
104	Reactivity of β -carotene towards peroxy radicals studied by laser flash and steady-state photolysis. <i>FEBS Letters</i> , 1998, 426, 392-396.	2.8	58
105	Water activity-temperature state diagrams of freeze-dried <i>Lactobacillus acidophilus</i> (La5): Influence of physical state on bacterial survival during storage. <i>Biotechnology Progress</i> , 2009, 25, 265-270.	2.6	58
106	Effect of high-oxygen atmosphere packaging on oxidative stability and sensory quality of two chicken muscles during chill storage. <i>Food Packaging and Shelf Life</i> , 2014, 1, 38-48.	7.5	58
107	Monitoring Chemical Changes of Dry-Cured Parma Ham during Processing by Surface Autofluorescence Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1224-1230.	5.2	57
108	Two Types of Radicals in Whole Milk Powder. Effect of Lactose Crystallization, Lipid Oxidation, and Browning Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1805-1811.	5.2	57

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109	High-pressure treatment of dry-cured Iberian ham. Effect on colour and oxidative stability during chill storage packed in modified atmosphere. <i>European Food Research and Technology</i> , 2006, 222, 486-491.	3.3	57
110	Naturally occurring nanotube with surface modification as biocompatible, target-specific nanocarrier for cancer phototherapy. <i>Biomaterials</i> , 2019, 190-191, 86-96.	11.4	57
111	Reduction of Ferrylmyoglobin by \hat{I}^2 -Lactoglobulin. <i>Free Radical Research</i> , 1996, 24, 429-438.	3.3	56
112	Photooxidation of oxymyoglobin. Wavelength dependence of quantum yields in relation to light discoloration of meat. <i>Meat Science</i> , 1987, 19, 243-251.	5.5	54
113	Isolation and quantification of cholesterol oxides in dairy products by selected ion monitoring mass spectrometry. <i>Journal of Dairy Research</i> , 1995, 62, 101-113.	1.4	54
114	Electron spin resonance spectroscopy for determination of the oxidative stability of food lipids. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 725-730.	1.9	54
115	Antioxidative and prooxidative effects of extracts made from cherry liqueur pomace. <i>Food Chemistry</i> , 2006, 99, 6-14.	8.2	54
116	Addition of cassava flours in bread-making: Sensory and textural evaluation. <i>LWT - Food Science and Technology</i> , 2015, 60, 292-299.	5.2	54
117	Kinetics and Mechanism of Reduction of Ferrylmyoglobin by Ascorbate and Isoascorbate. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 668-676.	5.2	53
118	Oxidation in pre-cooked minced pork as influenced by chill storage of raw muscle. <i>Meat Science</i> , 1997, 46, 191-197.	5.5	53
119	Transient Absorption from the $1Bu^+$ State of All-trans- \hat{I}^2 -carotene Newly Identified in the Near-infrared Region. <i>Photochemistry and Photobiology</i> , 2001, 73, 219.	2.5	53
120	Antioxidative and prooxidative effects in food lipids and synergism with \hat{I}^{\pm} -tocopherol of a seed extracts and grape rachis extracts. <i>Food Chemistry</i> , 2016, 213, 440-449.	8.2	53
121	Light-Induced Oxidative Changes in a Model Dairy Spread. Wavelength Dependence of Quantum Yields. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3090-3094.	5.2	52
122	Microbial formation of nitrite-cured pigment, nitrosylmyoglobin, from metmyoglobin in model systems and smoked fermented sausages by <i>Lactobacillus fermentum</i> strains and a commercial starter culture. <i>European Food Research and Technology</i> , 2003, 216, 463-469.	3.3	52
123	Mechanism of Nitrosylmyoglobin Autoxidation: Temperature and Oxygen Pressure Effects on the Two Consecutive Reactions. <i>Chemistry - A European Journal</i> , 2004, 10, 2291-2300.	3.3	52
124	Effects of dietary soybean oil on lipid and protein oxidation in pork patties during chill storage. <i>Meat Science</i> , 2008, 79, 727-733.	5.5	52
125	Caffeic Acid as Antioxidant in Fish Muscle: Mechanism of Synergism with Endogenous Ascorbic Acid and \hat{I}^{\pm} -Tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 675-681.	5.2	51
126	Light-Induced Oxidation of Unsaturated Lipids as Sensitized by Flavins. <i>Journal of Physical Chemistry B</i> , 2010, 114, 5583-5593.	2.6	51

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127	Aqueous Solubility of Calcium Lactate, Calcium Gluconate, and Calcium Lactobionate: Importance of Complex Formation for Solubility Increase by Hydroxycarboxylate Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8207-8214.	5.2	51
128	High temperature storage of infant formula milk powder for prediction of storage stability at ambient conditions. <i>International Dairy Journal</i> , 2017, 73, 166-174.	3.0	51
129	Efficiency of Natural Phenolic Compounds Regenerating α -Tocopherol from α -Tocopheryl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3661-3666.	5.2	50
130	Oxidation of Porcine Myosin by Hypervalent Myoglobin: The Role of Thiol Groups. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3297-3304.	5.2	50
131	Supplementation of Broiler Diets with all-rac- α - or a Mixture of Natural Source RRR- α - α , β - α , γ -Tocopheryl Acetate.. <i>Poultry Science</i> , 1995, 74, 2048-2056.	3.4	49
132	Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. <i>European Food Research and Technology</i> , 2001, 212, 308-318.	3.3	48
133	Daidzein as an Antioxidant of Lipid: Effects of the Microenvironment in Relation to Chemical Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10376-10383.	5.2	48
134	Antioxidant activity of lettuce extract (<i>Lactuca sativa</i>) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , 2009, 115, 163-168.	8.2	48
135	Epicatechin and epigallocatechin gallate inhibit formation of intermediary radicals during heating of lysine and glucose. <i>Food Chemistry</i> , 2014, 146, 48-55.	8.2	47
136	Kinetics of Parallel Electron Transfer from β -Carotene to Phenoxyl Radical and Adduct Formation Between Phenoxyl Radical and β -Carotene. <i>Free Radical Research</i> , 1996, 25, 515-523.	3.3	46
137	Calcium carbonate crystallization in the α -chitin matrix of the shell of pink shrimp, <i>Pandalus borealis</i> , during frozen storage. <i>Journal of Crystal Growth</i> , 1997, 177, 125-134.	1.5	46
138	Thiol Reactivity in Pressure-Unfolded β -Lactoglobulin. Antioxidative Properties and Thermal Refolding. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 425-430.	5.2	46
139	Metmyoglobin reductase activity in porcine m. longissimus dorsi muscle. <i>Meat Science</i> , 1999, 51, 155-161.	5.5	46
140	Mass spectrometric evidence for a zinc-porphyrin complex as the red pigment in dry-cured Iberian and Parma ham. <i>Meat Science</i> , 2007, 75, 203-210.	5.5	46
141	Impact of Water Activity, Temperature, and Physical State on the Storage Stability of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> Freeze-Dried in a Lactose Matrix. <i>Biotechnology Progress</i> , 2007, 23, 794-800.	2.6	46
142	Direct Observation of the β -Carotene Reaction with Hydroxyl Radical. <i>Journal of Physical Chemistry B</i> , 2011, 115, 2082-2089.	2.6	46
143	Temperature effect on calcium and phosphorus equilibria in relation to gel formation during acidification of skim milk. <i>International Dairy Journal</i> , 2014, 36, 65-73.	3.0	46
144	Effects of chemical hurdles on microbiological and oxidative stability of a cooked cured emulsion type meat product. <i>Meat Science</i> , 2000, 55, 483-491.	5.5	45

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