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	Strontium increasing calcium accessibility from calcium citrate. Food Chemistry, 2022, 367, 130674.	8.2	4
2	Functional properties of skim milk concentrates produced by reverse osmosis filtration and reconstituted commercial powders. International Dairy Journal, 2022, 126, 105225.	3.0	4
3	Increasing calcium phosphate aqueous solubility and spontaneous supersaturation combining citrate and gluconate with perspectives for functional foods. Food Chemistry, 2022, 374, 131701.	8.2	3
4	Effect of calcium-binding compounds in acid whey on calcium removal during electrodialysis. Food and Bioproducts Processing, 2022, 131, 224-234.	3.6	3
5	Temperature effects on calcium binding to caseins. Food Research International, 2022, 154, 110981.	6.2	8
6	Peroxyl radical induced membrane instability of giant unilamellar vesicles and anti-lipooxidation protection. Biophysical Chemistry, 2022, 285, 106807.	2.8	0
7	Pressure denaturation of Î²-lactoglobulin: Volume changes for genetic A and B variants. International Dairy Journal, 2022, 133, 105416.	3.0	2
8	Impact of pectin and whey minerals solubilized by lime juice on calcium bioaccessibility in yogurt based snacks. Food Hydrocolloids, 2022, 131, 107817.	10.7	2
9	Double-Site Binding and Anti-/Pro-oxidation of Luteolin on Bovine Serum Albumin Mediated by Copper(II) Coordination. ACS Omega, 2022, 7, 19521-19534.	3.5	1
10	Improving electrodialysis separation efficiency of minerals from acid whey by nanoâ€filtration preâ€processing. International Journal of Dairy Technology, 2022, 75, 820-830.	2.8	9
11	Temperature effect on calcium binding to aspartate and glutamate. Food Research International, 2022, 159, 111625.	6.2	3
12	Hydrates of calcium citrate and their interconversion in relation to calcium bioaccessibility. Food Research International, 2021, 140, 109867.	6.2	15
13	Combination of light and oxygen accelerates formation of covalent protein-polyphenol bonding during chill storage of meat added 4-methyl catechol. Food Chemistry, 2021, 334, 127611.	8.2	16
14	Binding of calcium to l-serine and o-phospho-l-serine as affected by temperature, pH and ionic strength under milk processing conditions. International Dairy Journal, 2021, 112, 104875.	3.0	10
15	ESR spin trapping for in situ detection of radicals involved in the early stages of lipid oxidation of dried microencapsulated oils. Food Chemistry, 2021, 341, 128227.	8.2	17
16	Control of viscosity by addition of calcium chloride and glucono-Î´-lactone to heat treated skim milk concentrates produced by reverse osmosis filtration. International Dairy Journal, 2021, 114, 104916.	3.0	4
17	Promotion effects of flavonoids on browning induced by enzymatic oxidation of tyrosinase: structureâ€“activity relationship. RSC Advances, 2021, 11, 13769-13779.	3.6	13
18	Clove Oil Protects Î²-Carotene in Oil-in-Water Emulsion against Photodegradation. Applied Sciences (Switzerland), 2021, 11, 2667.	2.5	2

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19	Effect of a Magnesium(II) Complex Containing Isovanillate Group on Lipid Oxidation of Porcine Muscles. ACS Food Science & Technology, 2021, 1, 813-818.	2.7	2
20	Calcium binding to lactose, inulin and their constituting monosaccharides and perspective for calcium bioaccessibility. International Dairy Journal, 2021, 118, 105042.	3.0	6
21	Temperature effects on spontaneous supersaturation of calcium citrate in presence of lactate. International Dairy Journal, 2021, 118, 105023.	3.0	4
22	Spatial effects of photosensitization on morphology of giant unilamellar vesicles. Biophysical Chemistry, 2021, 275, 106624.	2.8	2
23	Radical Scavenging Efficiency of Flavonoids Increased by Calcium(II) Binding: Structureâ€Activity Relationship. ChemistrySelect, 2021, 6, 8462-8470.	1.5	3
24	Primary reaction intermediates of Type-I photosensitized lipid oxidation as revealed by time-resolved optical spectroscopies. Journal of Photochemistry and Photobiology A: Chemistry, 2021, 418, 113376.	3.9	4
25	Enthalpy-entropy compensation in calcium binding to acid-base forms of glycine tyrosine dipeptides from hydrolysis of Î±-lactalbumin. Food Research International, 2021, 149, 110714.	6.2	1
26	Sensory and textural characterization of composite wheatâ€“cassava bread as a function of lipase dose and storage time. European Food Research and Technology, 2020, 246, 23-32.	3.3	3
27	Copper(II) Coordination and Translocation in Luteolin and Effect on Radical Scavenging. Journal of Physical Chemistry B, 2020, 124, 380-388.	2.6	15
28	Plant derived ingredients rich in nitrates or phenolics for protection of pork against protein oxidation. Food Research International, 2020, 129, 108789.	6.2	31
29	Hydroxycarboxylate combinations for increasing solubility and robustness of supersaturated solutions of whey mineral residues. Food Research International, 2020, 136, 109525.	6.2	4
30	Slow lactate gluconate exchange in calcium complexes during precipitation from supersaturated aqueous solutions. Food Research International, 2020, 137, 109539.	6.2	5
31	Conjugation Length Dependence of Free Radical Scavenging Efficiency of Retinal and Retinylisoflavonoid Homologues. ACS Omega, 2020, 5, 13770-13776.	3.5	1
32	Calcium availability from whey mineral residues increased by hydrogen citrate. Food Research International, 2020, 137, 109372.	6.2	6
33	Characterisation of protein-polyphenol interactions in beer during forced aging. Journal of the Institute of Brewing, 2020, 126, 371.	2.3	4
34	Alkaline earth metal ion coordination increases the radical scavenging efficiency of kaempferol. RSC Advances, 2020, 10, 30035-30047.	3.6	5
35	Lime Juice Enhances Calcium Bioaccessibility from Yogurt Snacks Formulated with Whey Minerals and Proteins. Foods, 2020, 9, 1873.	4.3	5
36	Generation of Aggregates of Î±-Lactalbumin by UV-B Light Exposure. Journal of Agricultural and Food Chemistry, 2020, 68, 6701-6714.	5.2	21

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37	Bioaccessibility of calcium in freeze-dried yogurt based snacks. LWT - Food Science and Technology, 2020, 129, 109527.	5.2	9
38	Cleavage of Disulfide Bonds in Cystine by UV-B Illumination Mediated by Tryptophan or Tyrosine as Photosensitizers. Journal of Agricultural and Food Chemistry, 2020, 68, 6900-6909.	5.2	13
39	Calcium balance during direct acidification of milk for Mozzarella cheese production. LWT - Food Science and Technology, 2020, 131, 109677.	5.2	17
40	Quantitation of Protein Cysteineâ€“Phenol Adducts in Minced Beef Containing 4-Methyl Catechol. Journal of Agricultural and Food Chemistry, 2020, 68, 2506-2515.	5.2	15
41	Synthesis, Characterization, and Low-Toxicity Study of a Magnesium(II) Complex Containing an Isovanillate Group. ACS Omega, 2020, 5, 3504-3512.	3.5	5
42	Covalent Protein-Polyphenol Bonding as Initial Steps of Haze Formation in Beer. Journal of the American Society of Brewing Chemists, 2020, 78, 153-164.	1.1	9
43	Synergy between plant phenols and carotenoids in stabilizing lipid-bilayer membranes of giant unilamellar vesicles against oxidative destruction. Soft Matter, 2020, 16, 1792-1800.	2.7	6
44	Physical properties and storage stability of reverse osmosis skim milk concentrates: Effects of skim milk pasteurisation, solid content and thermal treatment. Journal of Food Engineering, 2020, 278, 109922.	5.2	20
45	Kinetic Studies on Radical Scavenging Activity of Kaempferol Decreased by Sn(II) Binding. Molecules, 2020, 25, 1975.	3.8	9
46	Increasing calcium solubility from whey mineral residues by combining gluconate and Î´-gluconolactone. International Dairy Journal, 2019, 99, 104538.	3.0	10
47	Light exposure accelerates oxidative protein polymerization in beef stored in high oxygen atmosphere. Food Chemistry, 2019, 299, 125132.	8.2	35
48	Mate extract is superior to green tea extract in the protection against chicken meat protein thiol oxidation. Food Chemistry, 2019, 300, 125134.	8.2	18
49	Antioxidant efficiency and mechanisms of green tea, rosemary or matÃ© extracts in porcine Longissimus dorsi subjected to iron-induced oxidative stress. Food Chemistry, 2019, 298, 125030.	8.2	21
50	Optimising water activity for storage of high lipid and high protein infant formula milk powder using multivariate analysis. International Dairy Journal, 2019, 93, 92-98.	3.0	24
51	Interaction between calcium and casein hydrolysates: Stoichiometry, binding constant, binding sites and thermal stability of casein phosphopeptide complexes. International Dairy Journal, 2019, 88, 25-33.	3.0	24
52	Naturally occurring nanotube with surface modification as biocompatible, target-specific nanocarrier for cancer phototherapy. Biomaterials, 2019, 190-191, 86-96.	11.4	57
53	Anthocyanidins regenerating xanthophylls: a quantum mechanical approach to eye health. Current Opinion in Food Science, 2018, 20, 24-29.	8.0	8
54	Supersaturation of calcium citrate as a mechanism behind enhanced availability of calcium phosphates by presence of citrate. Food Research International, 2018, 107, 195-205.	6.2	24

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55	Integrity of Membrane Structures in Giant Unilamellar Vesicles as Assay for Antioxidants and Prooxidants. Analytical Chemistry, 2018, 90, 2126-2133.	6.5	11
56	Temperature effect on formation of advanced glycation end products in infant formula milk powder. International Dairy Journal, 2018, 77, 1-9.	3.0	20
57	Kaempferol Binding to Zinc(II), Efficient Radical Scavenging through Increased Phenol Acidity. Journal of Physical Chemistry B, 2018, 122, 10108-10117.	2.6	16
58	Volatiles and Tendency of Radical Formation of Coldâ€Pressed Brazil Nut Oil During Ambient Storage. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 721-730.	1.9	6
59	Combinations of isocitrate and citrate enhance calcium salt solubility and supersaturation robustness. International Dairy Journal, 2018, 85, 225-236.	3.0	13
60	Protein Oxidation and Sensory Quality of Brine-Injected Pork Loins Added Ascorbate or Extracts of Green Tea or MatÃ© during Chill-Storage in High-Oxygen Modified Atmosphere. Medicines (Basel,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.4	6
61	Dose-Dependent Effects of Green Tea or MatÃ© Extracts on Lipid and Protein Oxidation in Brine-Injected Retail-Packed Pork Chops. Medicines (Basel, Switzerland), 2018, 5, 11.	1.4	11
62	Effect of water activity on lipid oxidation and nonenzymatic browning in Brazil nut flour. European Food Research and Technology, 2018, 244, 1657-1663.	3.3	6
63	Dissolution of calcium hydrogen phosphate in aqueous Î´-gluconolactone; long-lasting supersaturation increasing calcium availability. International Dairy Journal, 2018, 84, 62-71.	3.0	3
64	ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages. , 2018, , 1781-1794.		1
65	Tendency of lipid radical formation and volatiles in lose or vacuum-packed Brazil nuts stored at room temperature or under refrigeration. Grasas Y Aceites, 2018, 69, 283.	0.9	6
66	ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages. , 2018, , 1-14.		3
67	Riboflavin and chlorophyll as photosensitizers in electroformed giant unilamellar vesicles as food models. European Food Research and Technology, 2017, 243, 21-26.	3.3	6
68	Regeneration of Î²-Carotene from Radical Cation by Eugenol, Isoeugenol, and Clove Oil in the Marcus Theory Inverted Region for Electron Transfer. Journal of Agricultural and Food Chemistry, 2017, 65, 908-912.	5.2	9
69	Aqueous citric acid as a promising cleaning agent of whey evaporators. International Dairy Journal, 2017, 69, 45-50.	3.0	10
70	High temperature storage of infant formula milk powder for prediction of storage stability at ambient conditions. International Dairy Journal, 2017, 73, 166-174.	3.0	51
71	Spontaneous supersaturation of calcium citrate from simultaneous isothermal dissolution of sodium citrate and sparingly soluble calcium hydroxycarboxylates in water. RSC Advances, 2017, 7, 3078-3088.	3.6	23
72	Mate extract as feed additive for improvement of beef quality. Food Research International, 2017, 99, 336-347.	6.2	37

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73	Effect of plant polyphenols on the formation of advanced glycation end products from Î²-lactoglobulin. Food Science and Biotechnology, 2017, 26, 389-391.	2.6	3
74	Proton-coupled electron transfer promotes the reduction of ferrylmyoglobin by uric acid under physiological conditions. RSC Advances, 2017, 7, 17824-17831.	3.6	2
75	Zinc Bioavailability from Phytate-Rich Foods and Zinc Supplements. Modeling the Effects of Food Components with Oxygen, Nitrogen, and Sulfur Donor Ligands. Journal of Agricultural and Food Chemistry, 2017, 65, 8727-8743.	5.2	12
76	Sequential Proton Loss Electron Transfer in Deactivation of Iron(IV) Binding Protein by Tyrosine Based Food Components. Journal of Agricultural and Food Chemistry, 2017, 65, 6195-6210.	5.2	2
77	Singlet Fission Reaction of Light-Exposed Î²-Carotene Bound to Bovine Serum Albumin. A Novel Mechanism in Protection of Light-Exposed Tissue by Dietary Carotenoids. Journal of Agricultural and Food Chemistry, 2017, 65, 6058-6062.	5.2	14
78	Angiotensin-I converting enzyme inhibitory and antioxidant activity of bioactive peptides produced by enzymatic hydrolysis of skin from grass carp (Ctenopharyngodon idella). International Journal of Food Properties, 2017, 20, 1129-1144.	3.0	18
79	Genistein Binding to Copper(II)â€"Solvent Dependence and Effects on Radical Scavenging. Molecules, 2017, 22, 1757.	3.8	14
80	Limited proteolysis of myoglobin opens channel in ferrochelatase-globin complex for iron to zinc transmetallation. Food Chemistry, 2016, 210, 491-499.	8.2	14
81	Quinone-induced protein modifications: Kinetic preference for reaction of 1,2-benzoquinones with thiol groups in proteins. Free Radical Biology and Medicine, 2016, 97, 148-157.	2.9	100
82	Short-term effects of dietary advanced glycation end products in rats. British Journal of Nutrition, 2016, 115, 629-636.	2.3	26
83	Individual and combined effects of water addition with xylanases and laccase on the loaf quality of composite wheatâ€"cassava bread. European Food Research and Technology, 2016, 242, 1663-1672.	3.3	6
84	Calcium Binding to Amino Acids and Small Glycine Peptides in Aqueous Solution: Toward Peptide Design for Better Calcium Bioavailability. Journal of Agricultural and Food Chemistry, 2016, 64, 4376-4389.	5.2	72
85	Caffeine metabolites not caffeine protect against riboflavin photosensitized oxidative damage related to skin and eye health. Journal of Photochemistry and Photobiology B: Biology, 2016, 163, 277-283.	3.8	10
86	Zinc bioavailability from whey. Enthalpy-entropy compensation in protein binding. Food Research International, 2016, 89, 749-755.	6.2	31
87	Binding to Bovine Serum Albumin Protects Î²-Carotene against Oxidative Degradation. Journal of Agricultural and Food Chemistry, 2016, 64, 5951-5957.	5.2	31
88	Antioxidative and prooxidative effects in food lipids and synergism with Î±-tocopherol of aÃ§aÃ-seed extracts and grape rachis extracts. Food Chemistry, 2016, 213, 440-449.	8.2	53
89	Iron(II) Initiation of Lipid and Protein Oxidation in Pork: The Role of Oxymyoglobin. Journal of Agricultural and Food Chemistry, 2016, 64, 4618-4626.	5.2	16
90	pH dependent antioxidant activity of lettuce (L. sativa) and synergism with added phenolic antioxidants. Food Chemistry, 2016, 190, 25-32.	8.2	66

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91	Addition of enzymes to improve sensory quality of composite wheatâ€“cassava bread. European Food Research and Technology, 2016, 242, 1245-1252.	3.3	17
92	Components of wheat flour as activator of commercial enzymes for bread improvement. European Food Research and Technology, 2016, 242, 1647-1654.	3.3	10
93	Aqueous solubility of calcium citrate and interconversion between theÂtetrahydrate and the hexahydrate as a balance between endothermic dissolution and exothermic complex formation. International Dairy Journal, 2016, 57, 20-28.	3.0	42
94	Effect of Skin Wine Pomace and Sulfite on Protein Oxidation in Beef Patties During High Oxygen Atmosphere Storage. Food and Bioprocess Technology, 2016, 9, 532-542.	4.7	25
95	Rosemary and oxygen scavenger in active packaging for prevention of high-pressure induced lipid oxidation in pork patties. Food Packaging and Shelf Life, 2016, 7, 26-33.	7.5	70
96	Calcium <scp>d</scp>-Saccharate: Aqueous Solubility, Complex Formation, and Stabilization of Supersaturation. Journal of Agricultural and Food Chemistry, 2016, 64, 2352-2360.	5.2	15
97	Free radical formation by Lactobacillus acidophilus NCFM is enhanced by antioxidants and decreased by catalase. Food Research International, 2016, 79, 81-87.	6.2	14
98	Competitive kinetics as a tool to determine rate constants for reduction of ferrylmyoglobin by food components. Food Chemistry, 2016, 199, 36-41.	8.2	5
99	Calcium induced skim-milk gelation during heating as affected by pH. Dairy Science and Technology, 2016, 96, 79-93.	2.2	20
100	Long-time low-temperature cooking of beef: three dominant time-temperature behaviours of sensory properties. Flavour, 2015, 4, .	2.3	14
101	Inhibition of Cholesterol and Polyunsaturated Fatty Acids Oxidation through the Use of Annatto and Bixin in Highâ€Pressure Processed Fish. Journal of Food Science, 2015, 80, C1646-53.	3.1	21
102	Regeneration of Î²-Carotene from the Radical Cation by Tyrosine and Tryptophan. Journal of Physical Chemistry B, 2015, 119, 6603-6610.	2.6	8
103	Synergism between Soluble and Dietary Fiber Bound Antioxidants. Journal of Agricultural and Food Chemistry, 2015, 63, 2338-2343.	5.2	30
104	Calcium and phosphorus equilibria during acidification of skim milk at elevated temperature. International Dairy Journal, 2015, 45, 1-7.	3.0	18
105	The effect of pH on calcium and phosphorus distribution between micellar and serum phase after enrichment of skim milk with calcium d-lactobionate. Dairy Science and Technology, 2015, 95, 63-74.	2.2	14
106	Fatty acids and oxidative stability of meat from lambs fed carob-containing diets. Food Chemistry, 2015, 182, 27-34.	8.2	30
107	Quantification of radicals formed during heating of Î²-lactoglobulin with glucose in aqueous ethanol. Food Chemistry, 2015, 167, 185-190.	8.2	12
108	Catalase Expression Is Modulated by Vancomycin and Ciprofloxacin and Influences the Formation of Free Radicals in Staphylococcus aureus Cultures. Applied and Environmental Microbiology, 2015, 81, 6393-6398.	3.1	13

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109	Isomerization of Cholecalciferol through Energy Transfer as a Protective Mechanism Against Flavin-Sensitized Photooxidation. Journal of Agricultural and Food Chemistry, 2015, 63, 4629-4637.	5.2	2
110	Characterisation of a whey protein hydrolysate as antioxidant. International Dairy Journal, 2015, 47, 86-93.	3.0	26
111	Dissociation and reduction of covalent Î²-lactoglobulinâ€“quinone adducts by dithiothreitol, tris(2-carboxyethyl)phosphine, or sodium sulfite. Analytical Biochemistry, 2015, 478, 40-48.	2.4	18
112	Influence of colloidal calcium phosphate level on the microstructure and rheological properties of rennet-induced skim milk gels. LWT - Food Science and Technology, 2015, 63, 654-659.	5.2	13
113	Astaxanthin Protecting Membrane Integrity against Photosensitized Oxidation through Synergism with Other Carotenoids. Journal of Agricultural and Food Chemistry, 2015, 63, 9124-9130.	5.2	13
114	Influence of the Oxidation States of 4-Methylcatechol and Catechin on the Oxidative Stability of Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2015, 63, 8501-8509.	5.2	9
115	Astaxanthin diferulate as a bifunctional antioxidant. Free Radical Research, 2015, 49, 102-111.	3.3	12
116	Flavonoids protecting food and beverages against light. Journal of the Science of Food and Agriculture, 2015, 95, 20-35.	3.5	65
117	Addition of cassava flours in bread-making: Sensory and textural evaluation. LWT - Food Science and Technology, 2015, 60, 292-299.	5.2	54
118	Green tea extract impairs meat emulsion properties by disturbing protein disulfide cross-linking. Meat Science, 2015, 100, 2-9.	5.5	108
119	Evaluation of Physical Integrity of Lipid Bilayer Under Oxidative Stress: Application of Fluorescence Microscopy and Digital Image Processing. Methods in Molecular Biology, 2015, 1208, 111-121.	0.9	3
120	Free Radical Processes in Non-enzymatic Browning of Glucose and Lysine: Influence of Temperature and Unsaturated Lipids. Australian Journal of Chemistry, 2014, 67, 805.	0.9	5
121	Reduction of ferrylmyoglobin by cysteine as affected by pH. RSC Advances, 2014, 4, 60953-60958.	3.6	9
122	Protein Thiols Undergo Reversible and Irreversible Oxidation during Chill Storage of Ground Beef as Detected by 4,4â€²-Dithiodipyridine. Journal of Agricultural and Food Chemistry, 2014, 62, 12008-12014.	5.2	40
123	Outer-sphere oxidation of Fe(II) in nitrosylmyoglobin by ferricyanide. Journal of Biological Inorganic Chemistry, 2014, 19, 805-812.	2.6	1
124	Dietary citrus pulp improves protein stability in lamb meat stored under aerobic conditions. Meat Science, 2014, 97, 231-236.	5.5	31
125	Effect of high-oxygen atmosphere packaging on oxidative stability and sensory quality of two chicken muscles during chill storage. Food Packaging and Shelf Life, 2014, 1, 38-48.	7.5	58
126	Competitive Reduction of Perferrylmyoglobin Radicals by Protein Thiols and Plant Phenols. Journal of Agricultural and Food Chemistry, 2014, 62, 11279-11288.	5.2	24

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127	Î²â€Carotene as a Membrane Antioxidant Probed by Cholesterolâ€Anchored Daidzein. Journal of Food Science, 2014, 79, C1688-94.	3.1	2
128	Spontaneous supersaturation of calcium<scp>d</scp>-gluconate during isothermal dissolution of calcium<scp>l</scp>-lactate in aqueous sodium<scp>d</scp>-gluconate. Food and Function, 2014, 5, 85-91.	4.6	21
129	Efficient scavenging of Î²-carotene radical cations by antiinflammatory salicylates. Food and Function, 2014, 5, 291-294.	4.6	4
130	Nutritional aspects of Î²-carotene and resveratrol antioxidant synergism in giant unilamellar vesicles. Food and Function, 2014, 5, 1573-1578.	4.6	11
131	Electron Transfer from Plant Phenolates to Carotenoid Radical Cations. Antioxidant Interaction Entering the Marcus Theory Inverted Region. Journal of Agricultural and Food Chemistry, 2014, 62, 942-949.	5.2	14
132	Oxidation of Carbon Monoxide by Perferrylmyoglobin. Journal of Agricultural and Food Chemistry, 2014, 62, 1950-1955.	5.2	11
133	Riboflavin Photosensitized Oxidation of Myoglobin. Journal of Agricultural and Food Chemistry, 2014, 62, 1153-1158.	5.2	7
134	Î²-Carotene As a Lipophilic Scavenger of Nitric Oxide. Journal of Physical Chemistry B, 2014, 118, 11659-11666.	2.6	4
135	Thermodynamics of Dissolution of Calcium Hydroxycarboxylates in Water. Journal of Agricultural and Food Chemistry, 2014, 62, 5675-5681.	5.2	37
136	Proteolysis involvement in zincâ€“protoporphyrin IX formation during Parma ham maturation. Food Research International, 2014, 56, 252-259.	6.2	36
137	Calcium nutrition. Bioavailability and fortification. LWT - Food Science and Technology, 2014, 59, 1198-1204.	5.2	76
138	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. International Dairy Journal, 2014, 39, 28-40.	3.0	62
139	Epicatechin and epigallocatechin gallate inhibit formation of intermediary radicals during heating of lysine and glucose. Food Chemistry, 2014, 146, 48-55.	8.2	47
140	Temperature effect on calcium and phosphorus equilibria in relation to gel formation during acidification of skim milk. International Dairy Journal, 2014, 36, 65-73.	3.0	46
141	Multivariate curve resolution of spectral data for the pH-dependent reduction of ferrylmyoglobin by cysteine. Chemometrics and Intelligent Laboratory Systems, 2013, 122, 78-83.	3.5	13
142	Palatability and chemical safety of apple juice fortified with pomegranate peel extract. Food and Function, 2013, 4, 1468.	4.6	18
143	Advanced glycation endproducts in food and their effects on health. Food and Chemical Toxicology, 2013, 60, 10-37.	3.6	567
144	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. Food and Function, 2013, 4, 1647.	4.6	40

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145	Emulsifier-phenol bioconjugates as antioxidants. Molecular descriptors based on density functional theory in quantitative structureâ€“activity relationships. Food Research International, 2013, 54, 230-238.	6.2	4
146	Antioxidant synergism between ethanolic Centella asiatica extracts and Î±-tocopherol in model systems. Food Chemistry, 2013, 138, 1215-1219.	8.2	37
147	ESR spin trapping for characterization of radical formation in Lactobacillus acidophilus NCFM and Listeria innocua. Journal of Microbiological Methods, 2013, 94, 205-212.	1.6	8
148	Thiol oxidation and protein cross-link formation during chill storage of pork patties added essential oil of oregano, rosemary, or garlic. Meat Science, 2013, 95, 177-184.	5.5	67
149	Photooxidation of Other B-Vitamins as Sensitized by Riboflavin. Journal of Agricultural and Food Chemistry, 2013, 61, 7615-7620.	5.2	10
150	Aqueous Solubility of Calcium <scp>l</scp>-Lactate, Calcium <scp>d</scp>-Gluconate, and Calcium <scp>d</scp>-Lactobionate: Importance of Complex Formation for Solubility Increase by Hydroxycarboxylate Mixtures. Journal of Agricultural and Food Chemistry, 2013, 61, 8207-8214.	5.2	51
151	Calcium hydroxy palmitate: Possible precursor phase in calcium precipitation by palmitate. Food Chemistry, 2013, 138, 2415-2420.	8.2	16
152	Formation of Advanced Glycation End Products (AGEs) are Influenced by Lipids in Milk Powders. Australian Journal of Chemistry, 2013, 66, 1074.	0.9	9
153	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. Food and Function, 2013, 4, 722.	4.6	59
154	Quercetin and daidzeinÎ²-apo-14â€™-carotenoic acid esters as membrane antioxidants. Free Radical Research, 2013, 47, 413-421.	3.3	9
155	Calcium Binding to Dipeptides of Aspartate and Glutamate in Comparison with Orthophosphoserine. Journal of Agricultural and Food Chemistry, 2013, 61, 5380-5384.	5.2	27
156	Effect of green tea or rosemary extract on protein oxidation in Bologna type sausages prepared from oxidatively stressed pork. Meat Science, 2013, 93, 538-546.	5.5	184
157	Reduction of Ferrylmyoglobin by Theanine and Green Tea Catechins. Importance of Specific Acid Catalysis. Journal of Agricultural and Food Chemistry, 2013, 61, 3159-3166.	5.2	11
158	Reduction of Ferrylmyoglobin by Hydrogen Sulfide. Kinetics in Relation to Meat Greening. Journal of Agricultural and Food Chemistry, 2013, 61, 2883-2888.	5.2	22
159	Riboflavin-Photosensitized Oxidation Is Enhanced by Conjugation in Unsaturated Lipids. Journal of Agricultural and Food Chemistry, 2013, 61, 2268-2275.	5.2	18
160	Formation of radicals during heating lysine and glucose in solution with an intermediate water activity. Free Radical Research, 2013, 47, 643-650.	3.3	11
161	Reaction Dynamics of Flavonoids and Carotenoids as Antioxidants. Molecules, 2012, 17, 2140-2160.	3.8	143
162	Phenolic Antioxidant Scavenging of Myosin Radicals Generated by Hypervalent Myoglobin. Journal of Agricultural and Food Chemistry, 2012, 60, 12020-12028.	5.2	21

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163	Riboflavin as a photosensitizer. Effects on human health and food quality. Food and Function, 2012, 3, 487.	4.6	222
164	Antioxidant protection of high-pressure processed minced chicken meat by industrial tomato products. Food and Bioproducts Processing, 2012, 90, 499-505.	3.6	38
165	Detection of Advanced Glycation End-Products (AGEs) During Dry-State Storage of ?-Lactoglobulin/Lactose. Australian Journal of Chemistry, 2012, 65, 1620.	0.9	13
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