Francisco J Hidalgo

List of Publications by Year
in descending order

#	Article	IF	Citations
1	Coordinate Contribution of Lipid Oxidation and Maillard Reaction to the Nonenzymatic Food Browning. Critical Reviews in Food Science and Nutrition, 2005, 45, 49-59.	10.3	302
2	Pinoresinol and 1-acetoxypinoresinol, two new phenolic compounds identified in olive oil. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 715-720.	1.9	145
3	Contribution of Lipid Oxidation Products to Acrylamide Formation in Model Systems. Journal of Agricultural and Food Chemistry, 2008, 56, 6075-6080.	5.2	115
4	Strecker-type Degradation Produced by the Lipid Oxidation Products 4,5-Epoxy-2-Alkenals. Journal of Agricultural and Food Chemistry, 2004, 52, 7126-7131.	5.2	106
5	The triple defensive barrier of phenolic compounds against the lipid oxidation-induced damage in food products. Trends in Food Science and Technology, 2016, 54, 165-174.	15.1	94
6	Formation of heterocyclic aromatic amines with the structure of aminoimidazoazarenes in food products. Food Chemistry, 2020, 313, 126128.	8.2	82
7	Model Reactions of Acrylamide with Selected Amino Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 1708-1713.	5.2	81
8	Toxicologically Relevant Aldehydes Produced during the Frying Process Are Trapped by Food Phenolics. Journal of Agricultural and Food Chemistry, 2016, 64, 5583-5589.	5.2	77
9	The Maillard reaction and lipid oxidation. Lipid Technology, 2011, 23, 59-62.	0.3	75
10	Edible oil analysis by high-resolution nuclear magnetic resonance spectroscopy: recent advances and future perspectives. Trends in Food Science and Technology, 2003, 14, 499-506.	15.1	73
11	Lipid-derived aldehyde degradation under thermal conditions. Food Chemistry, 2015, 174, 89-96.	8.2	71
12	Feed-Back Inhibition of Oxidative Stress by Oxidized Lipid/Amino Acid Reaction Productsâ€. Biochemistry, 1997, 36, 15765-15771.	2.5	69
13	Influence of Cultivar and Fruit Ripening on Olive (Olea europaea) Fruit Protein Content, Composition, and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2001, 49, 4267-4270.	5.2	68
14	Changes Produced in the Antioxidative Activity of Phospholipids as a Consequence of Their Oxidation. Journal of Agricultural and Food Chemistry, 2005, 53, 659-662.	5.2	67
15	Amino Acid Degradations Produced by Lipid Oxidation Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 1242-1252.	10.3	66
16	The role of lipids in nonenzymatic browning. Grasas Y Aceites, 2000, 51, .	0.9	66
17	Determination of Peptides and Proteins in Fats and Oils. Analytical Chemistry, 2001, 73, 698-702.	6.5	62
18	Carbonylâ€"Phenol Adducts: An Alternative Sink for Reactive and Potentially Toxic Lipid Oxidation Products. Journal of Agricultural and Food Chemistry, 2018, 66, 1320-1324.	5.2	61

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19	Antioxidative Activity of Amino Phospholipids and Phospholipid/Amino Acid Mixtures in Edible Oils As Determined by the Rancimat Method. Journal of Agricultural and Food Chemistry, 2006, 54, 5461-5467.	5.2	55
20	Peptides and proteins in edible oils: Stability, allergenicity, and new processing trends. Trends in Food Science and Technology, 2006, 17, 56-63.	15.1	53
21	Strecker Degradation of Phenylalanine Initiated by 2,4-Decadienal or Methyl 13-Oxooctadeca-9,11-dienoate in Model Systems. Journal of Agricultural and Food Chemistry, 2007, 55, 1308-1314.	5.2	53
22	Comparative Antioxidant Effectiveness of Dietary Î²-Carotene, Vitamin E, Selenium and Coenzyme Q10 in Rat Erythrocytes and Plasma. Journal of Nutrition, 1991, 121, 50-56.	2.9	51
23	Changes induced in .beta.-lactoglobulin B following interactions with linoleic acid 13-hydroperoxide. Journal of Agricultural and Food Chemistry, 1989, 37, 860-866.	5.2	50
24	Model Studies on the Effect of Aldehyde Structure on Their Selective Trapping by Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2017, 65, 4736-4743.	5.2	50
25	Modification of Bovine Serum Albumin Structure following Reaction with 4,5(E)-Epoxy-2(E)-heptenal. Chemical Research in Toxicology, 2000, 13, 501-508.	3.3	48
26	Asparagine Decarboxylation by Lipid Oxidation Products in Model Systems. Journal of Agricultural and Food Chemistry, 2010, 58, 10512-10517.	5.2	48
27	Ammonia and formaldehyde participate in the formation of 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in addition to creati(ni)ne and phenylacetaldehyde. Food Chemistry, 2014, 155, 74-80.	8.2	48
28	A Spectrophotometric Method for the Determination of Proteins Damaged by Oxidized Lipids. Analytical Biochemistry, 1998, 262, 129-136.	2.4	47
29	Structural characteristics that determine the inhibitory role of phenolic compounds on 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) formation. Food Chemistry, 2014, 151, 480-486.	8.2	47
30	Modification of lysine amino groups by the lipid peroxidation product 4,5(E)-Epoxy-2(E)-hepteal. Lipids, 1994, 29, 243-249.	1.7	46
31	Contribution of Pyrrole Formation and Polymerization to the Nonenzymatic Browning Produced by Aminoâ˜Carbonyl Reactions. Journal of Agricultural and Food Chemistry, 2000, 48, 3152-3158.	5.2	45
32	Model Studies on the Degradation of Phenylalanine Initiated by Lipid Hydroperoxides and Their Secondary and Tertiary Oxidation Products. Journal of Agricultural and Food Chemistry, 2008, 56, 7970-7975.	5.2	45
33	Interplay between the Maillard Reaction and Lipid Peroxidation in Biochemical Systems. Annals of the New York Academy of Sciences, 2005, 1043, 319-326.	3.8	44
34	Effect of lipid oxidation products on the formation of 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in model systems. Food Chemistry, 2012, 135, 2569-2574.	8.2	44
35	Antioxidative Activity of Pyrrole, Imidazole, Dihydropyridine, and Pyridinium Salt Derivatives Produced in Oxidized Lipid/Amino Acid Browning Reactions. Journal of Agricultural and Food Chemistry, 1996, 44, 686-691.	5.2	43
36	Modification of Histidine Residues by 4,5-Epoxy-2-alkenals. Chemical Research in Toxicology, 1999, 12, 654-660.	3.3	43

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37	Phosphatidylethanolamine Modification by Oxidative Stress Product 4,5(E)-Epoxy-2(E)-heptenal. Chemical Research in Toxicology, 2003, 16, 1632-1641.	3.3	43
38	Contribution of Phospholipid Pyrrolization to the Color Reversion Produced during Deodorization of Poorly Degummed Vegetable Oils. Journal of Agricultural and Food Chemistry, 2004, 52, 4166-4171.	5.2	43
39	2-Alkenal-scavenging ability of m-diphenols. Food Chemistry, 2014, 160, 118-126.	8.2	43
40	Effect of pH and Temperature on Comparative Nonenzymatic Browning of Proteins Produced by Oxidized Lipids and Carbohydrates. Journal of Agricultural and Food Chemistry, 1999, 47, 742-747.	5.2	42
41	Identification and classification of olive oils by high-resolution13C nuclear magnetic resonance. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 361-364.	1.9	40
42	Effect of pH and Temperature on Comparative Antioxidant Activity of Nonenzymatically Browned Proteins Produced by Reaction with Oxidized Lipids and Carbohydrates. Journal of Agricultural and Food Chemistry, 1999, 47, 748-752.	5.2	40
43	Formation of phenylacetic acid and benzaldehyde by degradation of phenylalanine in the presence of lipid hydroperoxides: New routes in the amino acid degradation pathways initiated by lipid oxidation products. Food Chemistry: X, 2019, 2, 100037.	4.3	39
44	Oil Stability Prediction by High-Resolution13C Nuclear Magnetic Resonance Spectroscopy. Journal of Agricultural and Food Chemistry, 2002, 50, 5825-5831.	5.2	38
45	Degradation of asparagine to acrylamide by carbonyl-amine reactions initiated by alkadienals. Food Chemistry, 2009, 116, 779-784.	8.2	38
46	Role of mercaptans on acrylamide elimination. Food Chemistry, 2010, 122, 596-601.	8.2	38
47	Comparative Antioxidant Activity of Maillard- and Oxidized Lipid-Damaged Bovine Serum Albumin. Journal of Agricultural and Food Chemistry, 1997, 45, 3250-3254.	5.2	37
48	2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) formation and fate: an example of the coordinate contribution of lipid oxidation and Maillard reaction to the production and elimination of processing-related food toxicants. RSC Advances, 2015, 5, 9709-9721.	3.6	36
49	Mitigating effect of amaranth (Amarantus hypochondriacus) protein on acrylamide formation in foods. Food Chemistry, 2012, 135, 2293-2298.	8.2	35
50	Non-enzymatic Browning and Fluorescence Development in a (E)-4,5-Epoxy-(E)-2-heptenal/Lysine Model System. Journal of Food Science, 1993, 58, 667-670.	3.1	34
51	Linoleic acid oxidation in the presence of amino compounds produces pyrroles by carbonyl amine reactions. Lipids and Lipid Metabolism, 1995, 1258, 319-327.	2.6	34
52	Effect of the Pyrrole Polymerization Mechanism on the Antioxidative Activity of Nonenzymatic Browning Reactions. Journal of Agricultural and Food Chemistry, 2003, 51, 5703-5708.	5.2	34
53	Strecker Type Degradation of Phenylalanine by 4-Hydroxy-2-nonenal in Model Systems. Journal of Agricultural and Food Chemistry, 2005, 53, 10254-10259.	5.2	33
54	Phospholipid oxidation and nonenzymatic browning development in phosphatidylethanolamine/ribose/lysine model systems. European Food Research and Technology, 2005, 220, 459-465.	3.3	33

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55	Effect of Tocopherols in the Antioxidative Activity of Oxidized Lipidâˆ'Amine Reaction Products. Journal of Agricultural and Food Chemistry, 2007, 55, 4436-4442.	5.2	32
56	Formation of Î²-phenylethylamine as a consequence of lipid oxidation. Food Research International, 2012, 46, 321-325.	6.2	32
57	Amine Degradation by 4,5-Epoxy-2-decenal in Model Systems. Journal of Agricultural and Food Chemistry, 2006, 54, 2398-2404.	5.2	31
58	Determination of Îµ-N-Pyrrolylnorleucine in Fresh Food Products. Journal of Agricultural and Food Chemistry, 1999, 47, 1942-1947.	5.2	30
59	Effect of amino acids on the formation of 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in creatinine/phenylalanine and creatinine/phenylalanine/4-oxo-2-nonenal reaction mixtures. Food Chemistry, 2013, 141, 4240-4245.	8.2	30
60	Positive interaction between amino and sulfhydryl groups for acrylamide removal. Food Research International, 2011, 44, 1083-1087.	6.2	29
61	Strecker aldehydes and Î±-keto acids, produced by carbonylâ€"amine reactions, contribute to the formation of acrylamide. Food Chemistry, 2011, 128, 465-470.	8.2	29
62	Epoxyalkenal-trapping ability of phenolic compounds. Food Chemistry, 2017, 237, 444-452.	8.2	29
63	Conversion of Phenylalanine into Styrene by 2,4-Decadienal in Model Systems. Journal of Agricultural and Food Chemistry, 2007, 55, 4902-4906.	5.2	28
64	Contribution of Phenolic Compounds to Food Flavors: Strecker-Type Degradation of Amines and Amino Acids Produced by <i>o</i>- and <i>p</i>-Diphenols. Journal of Agricultural and Food Chemistry, 2015, 63, 312-318.	5.2	28
65	Antioxidative Activity of (E)-2-Octenal/Amino Acids Reaction Products. Journal of Agricultural and Food Chemistry, 1995, 43, 795-800.	5.2	27
66	Determination of pyrrolized phospholipids in oxidized phospholipid vesicles and lipoproteins. Analytical Biochemistry, 2004, 334, 155-163.	2.4	27
67	Conversion of 3â€aminopropionamide and 3â€alkylaminopropionamides into acrylamide in model systems. Molecular Nutrition and Food Research, 2009, 53, 1512-1520.	3.3	26
68	Phenolic trapping of lipid oxidation products 4-oxo-2-alkenals. Food Chemistry, 2018, 240, 822-830.	8.2	26
69	Inhibition of Proteolysis in Oxidized Lipid-Damaged Proteins. Journal of Agricultural and Food Chemistry, 2001, 49, 6006-6011.	5.2	25
70	Amino acid decarboxylations produced by lipid-derived reactive carbonyls in amino acid mixtures. Food Chemistry, 2016, 209, 256-261.	8.2	25
71	Antioxidative Activity of Nonenzymatically Browned Proteins Produced in Oxidized Lipid/Protein Reactions. Journal of Agricultural and Food Chemistry, 1997, 45, 1365-1369.	5.2	24
72	Antagonism between lipid-derived reactive carbonyls and phenolic compounds in the Strecker degradation of amino acids. Food Chemistry, 2016, 194, 1143-1148.	8.2	24

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73	Oligomerization of reactive carbonyls in the presence of ammonia-producing compounds: A route for the production of pyridines in foods. Food Chemistry, 2020, 304, 125284.	8.2	24
74	Carob bean germ seed (Ceratonia siliqua): Study of the oil and proteins. Journal of the Science of Food and Agriculture, 1989, 46, 495-502.	3.5	23
75	Determination of lysine modification product Îµ-N-pyrrolylnorleucine in hydrolyzed proteins and trout muscle microsomes by micellar electrokinetic capillary chromatography. Lipids, 1995, 30, 477-483.	1.7	23
76	Cysteine- and serine-thermal degradation products promote the formation of Strecker aldehydes in amino acid reaction mixtures. Food Research International, 2013, 54, 1394-1399.	6.2	23
77	Protective effect of phenolic compounds on carbonyl-amine reactions produced by lipid-derived reactive carbonyls. Food Chemistry, 2017, 229, 388-395.	8.2	23
78	Free radical-scavenging activity of nonenzymatically-browned phospholipids produced in the reaction between phosphatidylethanolamine and ribose in hydrophobic media. Food Chemistry, 2011, 124, 1490-1495.	8.2	22
79	Intermediate role of Î±-keto acids in the formation of Strecker aldehydes. Food Chemistry, 2013, 141, 1140-1146.	8.2	22
80	Pyrrolization and Antioxidant Function of Proteins Following Oxidative Stress. Chemical Research in Toxicology, 2001, 14, 582-588.	3.3	21
81	Methyl Linoleate Oxidation in the Presence of Bovine Serum Albumin. Journal of Agricultural and Food Chemistry, 2002, 50, 5463-5467.	5.2	21
82	Natural antioxidants produced in oxidized lipid/amino acid browning reactions. JAOCS, Journal of the American Oil Chemists' Society, 1995, 72, 1571-1575.	1.9	20
83	2-Alkylpyrrole Formation from 4,5-Epoxy-2-alkenals. Chemical Research in Toxicology, 2005, 18, 342-348.	3.3	20
84	Characterization of the Products Formed during Microwave Irradiation of the Nonenzymic Browning Lysine/(E)-4,5-Epoxy-(E)-2-heptenal Model System. Journal of Agricultural and Food Chemistry, 1995, 43, 1023-1028.	5.2	19
85	Chemical Conversion of Î±-Amino Acids into Î±-Keto Acids by 4,5-Epoxy-2-decenal. Journal of Agricultural and Food Chemistry, 2006, 54, 6101-6105.	5.2	19
86	Comparative formation of 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in creatinine/phenylalanine and creatinine/phenylalanine/4-oxo-2-nonenal reaction mixtures. Food Chemistry, 2013, 138, 180-185.	8.2	19
87	Reactive carbonyls and the formation of the heterocyclic aromatic amine 2-amino-3,4-dimethylimidazo(4,5-f)quinoline (MeIQ). Food Chemistry, 2020, 324, 126898.	8.2	19
88	Low molecular weight polypeptides in virgin and refined olive oils. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 685-689.	1.9	18
89	2,4-Alkadienal trapping by phenolics. Food Chemistry, 2018, 263, 89-95.	8.2	18
90	Formation of volatile pyrrole products from epoxyalkenal/protein reactions. Journal of the Science of Food and Agriculture, 1994, 66, 543-546.	3.5	17

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91	Contribution of the Formation of Oxidized Lipid/Amino Acid Reaction Products to the Protective Role of Amino Acids in Oils and Fats. Journal of Agricultural and Food Chemistry, 1996, 44, 1890-1895.	5.2	17
92	Effect of Î²-sitosterol in the antioxidative activity of oxidized lipidâ€“amine reaction products. Food Research International, 2009, 42, 1215-1222.	6.2	17
93	Histamine formation by lipid oxidation products. Food Research International, 2013, 52, 206-213.	6.2	17
94	Oxidative versus Non-oxidative Decarboxylation of Amino Acids: Conditions for the Preferential Formation of Either Strecker Aldehydes or Amines in Amino Acid/Lipid-Derived Reactive Carbonyl Model Systems. Journal of Agricultural and Food Chemistry, 2015, 63, 8037-8043.	5.2	17
95	Oil fractionation as a preliminary step in the characterization of vegetable oils by high-resolution 13 C NMR spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 261-266.	1.9	16
96	Strecker-type Degradation of Phenylalanine by Methyl 9,10-Epoxy-13-oxo-11-octadecenoate and Methyl 12,13-Epoxy-9-oxo-11-octadecenoate. Journal of Agricultural and Food Chemistry, 2005, 53, 4583-4588.	5.2	16
97	Chemical Conversion of Phenylethylamine into Phenylacetaldehyde by Carbonylâ€“Amine Reactions in Model Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 5491-5496.	5.2	16
98	Mitigating effect of piquin pepper (Capsicum annuum L. var. Aviculare) oleoresin on acrylamide formation in potato and tortilla chips. LWT - Food Science and Technology, 2012, 48, 261-267.	5.2	16
99	Strecker-Type Degradation of Phenylalanine Initiated by 4-Oxo-2-alkenals in Comparison to That Initiated by 2,4-Alkadienals, 4,5-Epoxy-2-alkenals, or 4-Hydroxy-2-nonenal. Journal of Agricultural and Food Chemistry, 2013, 61, 10231-10237.	5.2	16
100	Identification of acrolein as the reactive carbonyl responsible for the formation of 2-amino-3,8-dimethylimidazo[4,5-f]quinoxaline (MeIQx). Food Chemistry, 2021, 343, 128478.	8.2	16
101	Carbonyl Chemistry and the Formation of Heterocyclic Aromatic Amines with the Structure of Aminoimidazoazaarene. Journal of Agricultural and Food Chemistry, 2022, 70, 79-86.	5.2	16
102	Effect of Oxidized Lipid/Amino Acid Reaction Products on the Antioxidative Activity of Common Antioxidants. Journal of Agricultural and Food Chemistry, 1998, 46, 3768-3771.	5.2	15
103	Structureâ€“Activity Relationship (SAR) of Phenolics for 2-Amino-1-methyl-6-phenylimidazo[4,5-<i>b</i>]pyridine (PhIP) Formation in Phenylalanine/Creatinine Reaction Mixtures Including (or Not) Oxygen and Lipid Hydroperoxides. Journal of Agricultural and Food Chemistry, 2018, 66, 255-264.	5.2	15
104	Characterization of Carbonylâ€“Phenol Adducts Produced by Food Phenolic Trapping of 4-Hydroxy-2-hexenal and 4-Hydroxy-2-nonenal. Journal of Agricultural and Food Chemistry, 2019, 67, 2043-2051.	5.2	15
105	Comparative Methyl Linoleate and Methyl Linolenate Oxidation in the Presence of Bovine Serum Albumin at Several Lipid/Protein Ratios. Journal of Agricultural and Food Chemistry, 2003, 51, 4661-4667.	5.2	14
106	The role of amino phospholipids in the removal of the cito- and geno-toxic aldehydes produced during lipid oxidation. Food and Chemical Toxicology, 2008, 46, 43-48.	3.6	14
107	Identification of Precursors and Formation Pathway for the Heterocyclic Aromatic Amine 2-Amino-3-methylimidazo(4,5-<i>f</i>)quinoline (IQ). Journal of Agricultural and Food Chemistry, 2020, 68, 7474-7481.	5.2	14
108	Browning and fluorescence development during microwave irradiation of a lysine/(E)-4,5-epoxy-(E)-2-heptenal model system. Journal of Agricultural and Food Chemistry, 1992, 40, 2269-2273.	5.2	13

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109	Epoxyoxoene fatty esters: key intermediates for the synthesis of long-chain pyrrole and furan fatty esters. Chemistry and Physics of Lipids, 1995, 77, 1-11.	3.2	13
110	<i>Food Anoxia and the Formation of Either Flavor or Toxic Compounds by Amino Acid Degradation Initiated by Oxidized Lipids</i>. Annals of the New York Academy of Sciences, 2008, 1126, 25-29.	3.8	12
111	Influence of Lipids in the Generation of Phenylacetaldehyde in Wort-Related Model Systems. Journal of Agricultural and Food Chemistry, 2008, 56, 3155-3159.	5.2	12
112	Amino phospholipids and lecithins as mitigating agents for acrylamide in asparagine/glucose and asparagine/2,4-decadienal model systems. Food Chemistry, 2011, 126, 104-108.	8.2	11
113	Reactive Carbonyl-Scavenging Ability of 2-Aminoimidazoles: 2-Amino-1-methylbenzimidazole and 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP). Journal of Agricultural and Food Chemistry, 2014, 62, 12045-12051.	5.2	11
114	Oxidant-induced haemoprotein degradation in rat tissue slices: effect of bromotrichloromethane, antioxidants and chelators. BBA - Proteins and Proteomics, 1990, 1037, 313-320.	2.1	10
115	Determination of Î±-keto acids in pork meat and Iberian ham via tandem mass spectrometry. Food Chemistry, 2013, 140, 183-188.	8.2	10
116	Damage to red blood cells by halocompounds. Toxicology Letters, 1990, 52, 191-199.	0.8	9
117	Effect of initial slight oxidation on stability of polyunsaturated fatty acid/protein mixtures under controlled atmospheres. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1127-1133.	1.9	9
118	Influence of Irradiation Time, pH, and Lipid/Amino Acid Ratio on Pyrrole Production during Microwave Heating of a Lysine/(E)-4,5-Epoxy-(E)-2-heptenal Model System. Journal of Agricultural and Food Chemistry, 1995, 43, 1029-1033.	5.2	8
119	Antioxidative Activity of Lysine/13-Hydroperoxy-9(Z),11(E)-octadecadienoic Acid Reaction Products. Journal of Agricultural and Food Chemistry, 1996, 44, 3946-3949.	5.2	8
120	Effect of initial slight oxidation on stability of polyunsaturated fatty acid/protein mixtures under controlled atmospheres. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1127-1133.	1.9	8
121	Formation of naphthoquinones and anthraquinones by carbonyl-hydroquinone/benzoquinone reactions: A potential route for the origin of 9,10-anthraquinone in tea. Food Chemistry, 2021, 354, 129530.	8.2	8
122	Nonenymatic Browning, Fluorescence Development, and Formation of Pyrrole Derivatives in Phosphatidylethanolamine/ Ribose/Lysine Model Systems. Journal of Food Science, 2005, 70, c387.	3.1	6
123	Formation of 3-hydroxypyridines by lipid oxidation products in the presence of ammonia and ammonia-producing compounds. Food Chemistry, 2020, 328, 127100.	8.2	6
124	Oxidant-increased proteolysis in rat liver slices: Effect of bromotrichloromethane, antioxidants and effectors of proteolysis. Chemico-Biological Interactions, 1990, 76, 293-305.	4.0	5
125	Use of Nucleophilic Compounds, and Their Combination, for Acrylamide Removal. , 2016, , 297-307.		4
126	Structureâ€"Activity Relationship (SAR) of Phenolics for the Inhibition of 2-Phenylethylamine Formation in Model Systems Involving Phenylalanine and the 13-Hydroperoxide of Linoleic Acid. Journal of Agricultural and Food Chemistry, 2018, 66, 13503-13512.	5.2	4

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127	Carbonyl-trapping abilities of 5-alkylresorcinols. Food Chemistry, 2022, 393, 133372.	8.2	4
128	Conversion of 5-Hydroxymethylfurfural into 6-(Hydroxymethyl)pyridin-3-ol: A Pathway for the Formation of Pyridin-3-ols in Honey and Model Systems. Journal of Agricultural and Food Chemistry, 2020, 68, 5448-5454.	5.2	3
129	Contribution of Pyrrole Formation and Polymerization to Non-Enzymatic Browning during Chicken Roasting. ACS Symposium Series, 2001, , 201-211.	0.5	1
130	Determination of Fatty Acid Composition and Oxidation in Fish Oils by High Resolution Nuclear Magnetic Resonance Spectroscopy. , 2016, , 1-14.		1
131	Antioxidative Activity of Non-Enzymatically Browned Proteins by Reaction with Lipid Oxidation Products. , 2005, , 225-230.		0
132	Controlling Amino Acid Degradations Produced by Reactive Carbonyls in Foods. ACS Symposium Series, 2016, , 23-34.	0.5	0
133	A Simple Procedure To Detect Lipid-Derived Carbonyl-Phenol Adducts. ACS Symposium Series, 2019, , 91-107.	0.5	0
134	Determination of Fatty Acid Composition and Oxidation in Fish Oils by High-Resolution Nuclear Magnetic Resonance Spectroscopy. , 2018, , 1837-1849.		0