Thomas Hofmann

List of Publications by Year
in descending order

481 papers	16,286 citations	15504 65 h-index	28297 105 g-index
489 all docs	489 docs citations	489 times ranked	13274 citing authors

#	Article	IF	Citations
1	Natureâ€™s Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. Angewandte Chemie - International Edition, 2014, 53, 7124-7143.	13.8	409
2	The human TAS2R16 receptor mediates bitter taste in response to Î²-glucopyranosides. Nature Genetics, 2002, 32, 397-401.	21.4	400
3	Molecular Definition of Black Tea Taste by Means of Quantitative Studies, Taste Reconstitution, and Omission Experiments. Journal of Agricultural and Food Chemistry, 2005, 53, 5377-5384.	5.2	390
4	Identification of the Astringent Taste Compounds in Black Tea Infusions by Combining Instrumental Analysis and Human Bioresponse. Journal of Agricultural and Food Chemistry, 2004, 52, 3498-3508.	5.2	384
5	Mass-spectrometry-based draft of the Arabidopsis proteome. Nature, 2020, 579, 409-414.	27.8	328
6	Bitter Taste Receptors for Saccharin and Acesulfame K. Journal of Neuroscience, 2004, 24, 10260-10265.	3.6	315
7	Orosensory-Directed Identification of Astringent Mouthfeel and Bitter-Tasting Compounds in Red Wine. Journal of Agricultural and Food Chemistry, 2008, 56, 1376-1386.	5.2	271
8	Molecular and Sensory Characterization of Î³-Glutamyl Peptides as Key Contributors to the Kokumi Taste of Edible Beans (Phaseolus vulgaris L.). Journal of Agricultural and Food Chemistry, 2007, 55, 6712-6719.	5.2	224
9	A Series of Kokumi Peptides Impart the Long-Lasting Mouthfulness of Matured Gouda Cheese. Journal of Agricultural and Food Chemistry, 2009, 57, 1440-1448.	5.2	218
10	Quantitative Reconstruction of the Nonvolatile Sensometabolome of a Red Wine. Journal of Agricultural and Food Chemistry, 2008, 56, 9190-9199.	5.2	216
11	Molecular and Sensory Studies on the Umami Taste of Japanese Green Tea. Journal of Agricultural and Food Chemistry, 2006, 54, 2688-2694.	5.2	211
12	G Protein-Coupled Receptors in Human Fat Taste Perception. Chemical Senses, 2012, 37, 123-139.	2.0	190
13	Evaluation of the Key Odorants in a Thermally Treated Solution of Ribose and Cysteine by Aroma Extract Dilution Techniques. Journal of Agricultural and Food Chemistry, 1995, 43, 2187-2194.	5.2	189
14	Coffee constituents as modulators of Nrf2 nuclear translocation and ARE (EpRE)-dependent gene expression. Journal of Nutritional Biochemistry, 2011, 22, 426-440.	4.2	189
15	Sensory-Directed Identification of Taste-Active Ellagitannins in American (Quercus albaL.) and European Oak Wood (Quercus roburL.) and Quantitative Analysis in Bourbon Whiskey and Oak-Matured Red Wines. Journal of Agricultural and Food Chemistry, 2006, 54, 3380-3390.	5.2	188
16	Structural and Functional Characterization of Pronyl-lysine, a Novel Protein Modification in Bread Crust Melanoidins Showing in Vitro Antioxidative and Phase I/II Enzyme Modulating Activity. Journal of Agricultural and Food Chemistry, 2002, 50, 6997-7006.	5.2	167
17	Structural and Sensory Characterization of Compounds Contributing to the Bitter Off-Taste of Carrots (Daucus carota L.) and Carrot Puree. Journal of Agricultural and Food Chemistry, 2003, 51, 3865-3873.	5.2	166
18	Human Psychometric and Taste Receptor Responses to Steviol Glycosides. Journal of Agricultural and Food Chemistry, 2012, 60, 6782-6793.	5.2	165

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19	Structures, Sensory Activity, and Dose/Response Functions of 2,5-Diketopiperazines in Roasted Cocoa Nibs (Theobroma cacao). Journal of Agricultural and Food Chemistry, 2005, 53, 7222-7231.	5.2	151
20	Quantitative Studies, Taste Reconstitution, and Omission Experiments on the Key Taste Compounds in Morel Mushrooms (Morchella deliciosaFr.). Journal of Agricultural and Food Chemistry, 2006, 54, 2705-2711.	5.2	146
21	Sweet and Umami Taste: Natural Products, Their Chemosensory Targets, and Beyond. Angewandte Chemie - International Edition, 2011, 50, 2220-2242.	13.8	146
22	Sensomics Mapping and Identification of the Key Bitter Metabolites in Gouda Cheese. Journal of Agricultural and Food Chemistry, 2008, 56, 2795-2804.	5.2	145
23	Bacterial medium-chain 3-hydroxy fatty acid metabolites trigger immunity in Arabidopsis plants. Science, 2019, 364, 178-181.	12.6	145
24	Combinatorial interaction network of abscisic acid receptors and coreceptors from Arabidopsis thaliana. Proceedings of the National Academy of Sciences of the United States of America, 2017, 114, 10280-10285.	7.1	142
25	Activity-Guided Identification of a Chemopreventive Compound in Coffee Beverage Using in Vitro and in Vivo Techniques. Journal of Agricultural and Food Chemistry, 2003, 51, 6861-6869.	5.2	130
26	Accurate Determination of Reference Materials and Natural Isolates by Means of Quantitative ¹H NMR Spectroscopy. Journal of Agricultural and Food Chemistry, 2014, 62, 2506-2515.	5.2	129
27	Sensory-Guided Decomposition of Roasted Cocoa Nibs (Theobroma cacao) and Structure Determination of Taste-Active Polyphenols. Journal of Agricultural and Food Chemistry, 2005, 53, 5407-5418.	5.2	125
28	Identification of the Taste Enhancer Alapyridaine in Beef Broth and Evaluation of Its Sensory Impact by Taste Reconstitution Experiments. Journal of Agricultural and Food Chemistry, 2003, 51, 6791-6796.	5.2	123
29	Bioresponse-guided decomposition of roast coffee beverage and identification of key bitter taste compounds. European Food Research and Technology, 2006, 222, 492-508.	3.3	123
30	Attractive but Toxic: Emerging Roles of Glycosidically Bound Volatiles and Glycosyltransferases Involved in Their Formation. Molecular Plant, 2018, 11, 1225-1236.	8.3	119
31	Molecular Definition of the Taste of Roasted Cocoa Nibs (Theobroma cacao) by Means of Quantitative Studies and Sensory Experiments. Journal of Agricultural and Food Chemistry, 2006, 54, 5530-5539.	5.2	117
32	Structure Determination and Sensory Analysis of Bitter-Tasting 4-Vinylcatechol Oligomers and Their Identification in Roasted Coffee by Means of LC-MS/MS. Journal of Agricultural and Food Chemistry, 2007, 55, 1945-1954.	5.2	117
33	Chemical Interactions between Odor-Active Thiols and Melanoidins Involved in the Aroma Staling of Coffee Beverages. Journal of Agricultural and Food Chemistry, 2002, 50, 319-326.	5.2	112
34	Quantitative Studies and Sensory Analyses on the Influence of Cultivar, Spatial Tissue Distribution, and Industrial Processing on the Bitter Off-Taste of Carrots (Daucus carotaL.) and Carrot Products. Journal of Agricultural and Food Chemistry, 2004, 52, 4508-4514.	5.2	109
35	Model Studies on the Influence of Coffee Melanoidins on Flavor Volatiles of Coffee Beverages. Journal of Agricultural and Food Chemistry, 2001, 49, 2382-2386.	5.2	107
36	2-Oxopropanal, Hydroxy-2-propanone, and 1-PyrrolineImportant Intermediates in the Generation of the Roast-Smelling Food Flavor Compounds 2-Acetyl-1-pyrroline and 2-Acetyltetrahydropyridine. Journal of Agricultural and Food Chemistry, 1998, 46, 2270-2277.	5.2	105

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37	Reconstitution of the Flavor Signature of Dornfelder Red Wine on the Basis of the Natural Concentrations of Its Key Aroma and Taste Compounds. Journal of Agricultural and Food Chemistry, 2011, 59, 8866-8874.	5.2	105
38	Astringency Is a Trigeminal Sensation That Involves the Activation of G Protein-Coupled Signaling by Phenolic Compounds. Chemical Senses, 2014, 39, 471-487.	2.0	105
39	Isolation, Structure Determination, Synthesis, and Sensory Activity ofN-Phenylpropenoyl-l-amino Acids from Cocoa (Theobroma cacao). Journal of Agricultural and Food Chemistry, 2005, 53, 5419-5428.	5.2	99
40	Quantitative Investigation of Trigonelline, Nicotinic Acid, and Nicotinamide in Foods, Urine, and Plasma by Means of LC-MS/MS and Stable Isotope Dilution Analysis. Journal of Agricultural and Food Chemistry, 2008, 56, 11114-11121.	5.2	96
41	Quantitative Studies and Taste Re-engineering Experiments toward the Decoding of the Nonvolatile Sensometabolome of Gouda Cheese. Journal of Agricultural and Food Chemistry, 2008, 56, 5299-5307.	5.2	96
42	Discovery of Salt Taste Enhancing Arginyl Dipeptides in Protein Digests and Fermented Fish Sauces by Means of a Sensomics Approach. Journal of Agricultural and Food Chemistry, 2011, 59, 12578-12588.	5.2	95
43	Analysis of microplastics in drinking water and other clean water samples with micro-Raman and micro-infrared spectroscopy: minimum requirements and best practice guidelines. Analytical and Bioanalytical Chemistry, 2021, 413, 5969-5994.	3.7	94
44	Kokumi-Active Glutamyl Peptides in Cheeses and Their Biogeneration by Penicillium roquefortii. Journal of Agricultural and Food Chemistry, 2009, 57, 3738-3748.	5.2	93
45	Radical-Assisted Melanoidin Formation during Thermal Processing of Foods as well as under Physiological Conditions. Journal of Agricultural and Food Chemistry, 1999, 47, 391-396.	5.2	92
46	Synthesis and Sensory Characterization of Novel Umami-Tasting Glutamate Glycoconjugates. Journal of Agricultural and Food Chemistry, 2003, 51, 5428-5436.	5.2	90
47	Amino Acid Export in Developing Arabidopsis Seeds Depends on UmamiT Facilitators. Current Biology, 2015, 25, 3126-3131.	3.9	90
48	Three TAS2R Bitter Taste Receptors Mediate the Psychophysical Responses to Bitter Compounds of Hops (Humulus lupulus L.) and Beer. Chemosensory Perception, 2009, 2, 118-132.	1.2	89
49	Sensory-Directed Identification of Î²-Alanyl Dipeptides as Contributors to the Thick-Sour and White-Meaty Orosensation Induced by Chicken Broth. Journal of Agricultural and Food Chemistry, 2009, 57, 9867-9877.	5.2	87
50	Bioactive C₁₇-Polyacetylenes in Carrots (Daucus carota L.): Current Knowledge and Future Perspectives. Journal of Agricultural and Food Chemistry, 2015, 63, 9211-9222.	5.2	87
51	Bioappearance and pharmacokinetics of bioactives upon coffee consumption. Analytical and Bioanalytical Chemistry, 2013, 405, 8487-8503.	3.7	86
52	LC-MS/MS Quantitation of Hop-Derived Bitter Compounds in Beer Using the ECHO Technique. Journal of Agricultural and Food Chemistry, 2009, 57, 1172-1182.	5.2	83
53	Amino Acids and Peptides Activate at Least Five Members of the Human Bitter Taste Receptor Family. Journal of Agricultural and Food Chemistry, 2013, 61, 53-60.	5.2	83
54	Quantitation of Key Tastants and Re-engineering the Taste of Parmesan Cheese. Journal of Agricultural and Food Chemistry, 2016, 64, 1794-1805.	5.2	83

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55	Urinary Nâ€methylpyridinium and trigonelline as candidate dietary biomarkers of coffee consumption. Molecular Nutrition and Food Research, 2011, 55, 1613-1623.	3.3	81
56	Secret of the major birch pollen allergen Bet v 1: identification of the physiological ligand. Biochemical Journal, 2014, 457, 379-390.	3.7	80
57	Significant amino acids in aroma compound profiling during yeast fermentation analyzed by PLS regression. LWT - Food Science and Technology, 2013, 51, 423-432.	5.2	79
58	Integrated microbiota and metabolite profiles link Crohnâ€™s disease to sulfur metabolism. Nature Communications, 2020, 11, 4322.	12.8	79
59	All-trans-Configuration in Zanthoxylum Alkylamides Swaps the Tingling with a Numbing Sensation and Diminishes Salivation. Journal of Agricultural and Food Chemistry, 2014, 62, 2479-2488.	5.2	77
60	Oat bran extract (Avena sativa L.) from food by-product streams as new natural emulsifier. Food Hydrocolloids, 2018, 81, 253-262.	10.7	77
61	Is there a direct relationship between oral astringency and human salivary protein binding?. European Food Research and Technology, 2008, 227, 1693-1698.	3.3	74
62	Structures of Storageâ€induced Transformation Products of the Beerâ€™s Bitter Principles, Revealed by Sophisticated NMR Spectroscopic and LCâ€“MS Techniques. Chemistry - A European Journal, 2009, 15, 13047-13058.	3.3	72
63	Discovery and Structure Determination of a Novel Maillard-Derived Sweetness Enhancer by Application of the Comparative Taste Dilution Analysis (cTDA). Journal of Agricultural and Food Chemistry, 2003, 51, 1035-1041.	5.2	71
64	Quantitative Studies on the Influence of the Bean Roasting Parameters and Hot Water Percolation on the Concentrations of Bitter Compounds in Coffee Brew. Journal of Agricultural and Food Chemistry, 2010, 58, 3720-3728.	5.2	70
65	Activity-Guided Identification of (S)-Malic Acid 1-O-d-Glucopyranoside (Morelid) and Î³-Aminobutyric Acid as Contributors to Umami Taste and Mouth-Drying Oral Sensation of Morel Mushrooms (Morchella deliciosaFr.). Journal of Agricultural and Food Chemistry, 2005, 53, 4149-4156.	5.2	68
66	Structure determination and sensory evaluation of novel bitter compounds formed from Î²-acids of hop (Humulus lupulus L.) upon wort boiling. Food Chemistry, 2009, 116, 71-81.	8.2	68
67	Coffees rich in chlorogenic acid or Nâ€methylpyridinium induce chemopreventive phase IIâ€enzymes via the Nrf2/ARE pathway in vitro and in vivo. Molecular Nutrition and Food Research, 2011, 55, 798-802.	3.3	66
68	Sensory-Guided Identification ofN-(1-Methyl-4-oxoimidazolidin-2-ylidene)-Î±-amino Acids as Contributors to the Thick-Sour and Mouth-Drying Orosensation of Stewed Beef Juice. Journal of Agricultural and Food Chemistry, 2010, 58, 6341-6350.	5.2	65
69	(+)-(S)-Alapyridaine--A General Taste Enhancer?. Chemical Senses, 2003, 28, 371-379.	2.0	64
70	Comprehensive Sensomics Analysis of Hop-Derived Bitter Compounds during Storage of Beer. Journal of Agricultural and Food Chemistry, 2011, 59, 1939-1953.	5.2	64
71	On the Autoxidation of Bitter-Tasting Iso-Î±-acids in Beer. Journal of Agricultural and Food Chemistry, 2010, 58, 5059-5067.	5.2	63
72	Identification of Bitter Off-Taste Compounds in the Stored Cold Pressed Linseed Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 7864-7868.	5.2	62

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73	Bitter-Tasting and Kokumi-Enhancing Molecules in Thermally Processed Avocado (Persea americana) Tj ETQq1 1 0.784314 rgBT /Overlo	5.2	61
74	Arabidopsis ENHANCED DISEASE SUSCEPTIBILITY1 promotes systemic acquired resistance via azelaic acid and its precursor 9-oxo nonanoic acid. Journal of Experimental Botany, 2014, 65, 5919-5931.	4.8	60
75	Development of a Stable Isotope Dilution Analysis for the Quantification of the Bacillus cereus Toxin Cereulide in Foods. Journal of Agricultural and Food Chemistry, 2010, 58, 1420-1428.	5.2	59
76	Sensory-Guided Decomposition of Red Currant Juice (Ribes rubrum) and Structure Determination of Key Astringent Compounds. Journal of Agricultural and Food Chemistry, 2007, 55, 1394-1404.	5.2	57
77	Premature and ectopic anthocyanin formation by silencing of anthocyanidin reductase in strawberry (FragariaÂÃ—Âananassa). New Phytologist, 2014, 201, 440-451.	7.3	57
78	Development of a Hydrophilic Liquid Interaction Chromatographyâ^'High-Performance Liquid Chromatographyâ^'Tandem Mass Spectrometry Based Stable Isotope Dilution Analysis and Pharmacokinetic Studies on Bioactive Pyridines in Human Plasma and Urine after Coffee Consumption. Analytical Chemistry, 2010, 82, 1486-1497.	6.5	56
79	Sensomics Analysis of Taste Compounds in Balsamic Vinegar and Discovery of 5-Acetoxymethyl-2-furaldehyde as a Novel Sweet Taste Modulator. Journal of Agricultural and Food Chemistry, 2012, 60, 9974-9990.	5.2	56
80	The role of lipolysis in human orosensory fat perception. Journal of Lipid Research, 2014, 55, 870-882.	4.2	56
81	Flavor Contribution and Formation of the Intense Roast-Smelling Odorants 2-Propionyl-1-pyrroline and 2-Propionyltetrahydropyridine in Maillard-Type Reactions. Journal of Agricultural and Food Chemistry, 1998, 46, 2721-2726.	5.2	55
82	Characterization of Natural â€œCoolingâ€•Compounds Formed from Glucose andl-Proline in Dark Malt by Application of Taste Dilution Analysis. Journal of Agricultural and Food Chemistry, 2001, 49, 1336-1344.	5.2	55
83	A Role of the Epithelial Sodium Channel in Human Salt Taste Transduction?. Chemosensory Perception, 2008, 1, 78-90.	1.2	54
84	Quantitative Sensomics Profiling of Hop-Derived Bitter Compounds Throughout a Full-Scale Beer Manufacturing Process. Journal of Agricultural and Food Chemistry, 2010, 58, 7930-7939.	5.2	54
85	Structural and Sensory Characterization of Key Pungent and Tingling Compounds from Black Pepper (Piper nigrum L.). Journal of Agricultural and Food Chemistry, 2012, 60, 2884-2895.	5.2	54
86	Saponins from European Licorice Roots (Glycyrrhiza glabra). Journal of Natural Products, 2018, 81, 1734-1744.	3.0	54
87	Sensory-Directed Identification of Creaminess-Enhancing Volatiles and Semivolatiles in Full-Fat Cream. Journal of Agricultural and Food Chemistry, 2007, 55, 9634-9645.	5.2	53
88	Identification and RP-HPLC-ESI-MS/MS Quantitation of Bitter-Tasting Î²-Acid Transformation Products in Beer. Journal of Agricultural and Food Chemistry, 2009, 57, 7480-7489.	5.2	53
89	Discovery of N²-(1-Carboxyethyl)guanosine 5â€²-Monophosphate as an Umami-Enhancing Maillard-Modified Nucleotide in Yeast Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 10614-10622.	5.2	53
90	Chemodiversity of cereulide, the emetic toxin of Bacillus cereus. Analytical and Bioanalytical Chemistry, 2015, 407, 2439-2453.	3.7	53

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91	Simple Generation of Suspensible Secondary Microplastic Reference Particles via Ultrasound Treatment. Frontiers in Chemistry, 2020, 8, 169.	3.6	53
92	Sensomics Analysis of Key Bitter Compounds in the Hard Resin of Hops (Humulus lupulus L.) and Their Contribution to the Bitter Profile of Pilsner-Type Beer. Journal of Agricultural and Food Chemistry, 2015, 63, 3402-3418.	5.2	52
93	Structural and Sensory Characterization of Bitter Tasting Steroidal Saponins from Asparagus Spears (Asparagus officinalis L.). Journal of Agricultural and Food Chemistry, 2012, 60, 11889-11900.	5.2	51
94	Effect of Coffee Combining Green Coffee Bean Constituents with Typical Roasting Products on the Nrf2/ARE Pathway in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2012, 60, 9631-9641.	5.2	51
95	Higher expression of the strawberry xyloglucan endotransglucosylase/hydrolase genes Fv<scp>XTH</scp>9 and Fv<scp>XTH</scp>6 accelerates fruit ripening. Plant Journal, 2019, 100, 1237-1253.	5.7	51
96	Compositional and Sensory Characterization of Red Wine Polymers. Journal of Agricultural and Food Chemistry, 2013, 61, 2045-2061.	5.2	50
97	Development of a Stable Isotope Dilution Analysis with Liquid Chromatographyâ"Tandem Mass Spectrometry Detection for the Quantitative Analysis of Di- and Trihydroxybenzenes in Foods and Model Systems. Journal of Agricultural and Food Chemistry, 2006, 54, 5755-5762.	5.2	49
98	Application of a Molecular Sensory Science Approach to Alkalized Cocoa (Theobroma cacao):â€‰Structure Determination and Sensory Activity of Nonenzymatically C-Glycosylated Flavan-3-ols. Journal of Agricultural and Food Chemistry, 2006, 54, 9510-9521.	5.2	49
99	Dark roast coffee is more effective than light roast coffee in reducing body weight, and in restoring red blood cell vitamin E and glutathione concentrations in healthy volunteers. Molecular Nutrition and Food Research, 2011, 55, 1582-1586.	3.3	49
100	Sensomics-Assisted Elucidation of the Tastant Code of Cooked Crustaceans and Taste Reconstruction Experiments. Journal of Agricultural and Food Chemistry, 2016, 64, 1164-1175.	5.2	48
101	Structure Determination of 3-O-Caffeoyl-epi-Î³-quinide, an Orphan Bitter Lactone in Roasted Coffee. Journal of Agricultural and Food Chemistry, 2008, 56, 9581-9585.	5.2	47
102	Sugar Beet Extract (Beta vulgaris L.) as a New Natural Emulsifier: Emulsion Formation. Journal of Agricultural and Food Chemistry, 2017, 65, 4153-4160.	5.2	47
103	Kaempferol 3-O-(2â€²-O-Sinapoyl-Î²-sophoroside) Causes the Undesired Bitter Taste of Canola/Rapeseed Protein Isolates. Journal of Agricultural and Food Chemistry, 2019, 67, 372-378.	5.2	47
104	Quantitative Analysis ofN-Phenylpropenoyl-l-amino Acids in Roasted Coffee and Cocoa Powder by Means of a Stable Isotope Dilution Assay. Journal of Agricultural and Food Chemistry, 2006, 54, 2859-2867.	5.2	46
105	Structure Determination of Bisacetylenic Oxylipins in Carrots (Daucus carota L.) and Enantioselective Synthesis of Falcarindiol. Journal of Agricultural and Food Chemistry, 2009, 57, 11030-11040.	5.2	46
106	Mass spectrometric profiling of Bacillus cereus strains and quantitation of the emetic toxin cereulide by means of stable isotope dilution analysis and HEp-2 bioassay. Analytical and Bioanalytical Chemistry, 2013, 405, 191-201.	3.7	46
107	Kinetics of Sodium Release from Wheat Bread Crumb As Affected by Sodium Distribution. Journal of Agricultural and Food Chemistry, 2013, 61, 10659-10669.	5.2	46
108	The Bitter Chemodiversity of Hops (Humulus lupulus L.). Journal of Agricultural and Food Chemistry, 2016, 64, 7789-7799.	5.2	46

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109	Evaluation of the taste contribution of theaflavins in black tea infusions using the taste activity concept. European Food Research and Technology, 2004, 218, 442-447.	3.3	44
110	Quantitative Precursor Studies on Di- and Trihydroxybenzene Formation during Coffee Roasting Using â€œIn Beanâ€•Model Experiments and Stable Isotope Dilution Analysis. Journal of Agricultural and Food Chemistry, 2006, 54, 10086-10091.	5.2	44
111	ORA1, a Zebrafish Olfactory Receptor Ancestral to All Mammalian V1R Genes, Recognizes 4-Hydroxyphenylacetic Acid, a Putative Reproductive Pheromone. Journal of Biological Chemistry, 2014, 289, 19778-19788.	3.4	44
112	Early metabolic and transcriptional variations in fruit of natural white-fruited Fragaria vesca genotypes. Scientific Reports, 2017, 7, 45113.	3.3	44
113	From the Well to the Bottle: Identifying Sources of Microplastics in Mineral Water. Water (Switzerland), 2021, 13, 841.	2.7	44
114	Formation of Kokumi-Enhancing Î³-Glutamyl Dipeptides in Parmesan Cheese by Means of Î³-Glutamyltransferase Activity and Stable Isotope Double-Labeling Studies. Journal of Agricultural and Food Chemistry, 2016, 64, 1784-1793.	5.2	43
115	Label-free quantitative proteome analysis of the surface-bound salivary pellicle. Colloids and Surfaces B: Biointerfaces, 2017, 152, 68-76.	5.0	43
116	Identification of Sensory-Active Phytochemicals in Asparagus (Asparagus officinalis L.). Journal of Agricultural and Food Chemistry, 2012, 60, 11877-11888.	5.2	42
117	Glucosylation of Smoke-Derived Volatiles in Grapevine (Vitis vinifera) is Catalyzed by a Promiscuous Resveratrol/Guaiacol Glucosyltransferase. Journal of Agricultural and Food Chemistry, 2017, 65, 5681-5689.	5.2	42
118	Influence of Texture on the Perception of Saltiness in Wheat Bread. Journal of Agricultural and Food Chemistry, 2013, 61, 10649-10658.	5.2	41
119	Four-week coffee consumption affects energy intake, satiety regulation, body fat, and protects DNA integrity. Food Research International, 2014, 63, 420-427.	6.2	41
120	Folic acid induces salicylic acidâ€dependent immunity in <scp>A</scp>rabidopsis and enhances susceptibility to <scp>A</scp>lternaria brassicicola. Molecular Plant Pathology, 2015, 16, 616-622.	4.2	41
121	Spatial and Temporal Localization of Flavonoid Metabolites in Strawberry Fruit (Fragaria Ã— Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	41
122	Identification of Antioxidative Flavonols and Anthocyanins in Sicana odorifera Fruit Peel. Journal of Agricultural and Food Chemistry, 2011, 59, 975-983.	5.2	40
123	Quantitation and bitter taste contribution of saponins in fresh and cooked white asparagus (Asparagus officinalis L.). Food Chemistry, 2014, 145, 427-436.	8.2	40
124	Reinvestigation of the Bitter Compounds in Carrots (Daucus carota L.) by Using a Molecular Sensory Science Approach. Journal of Agricultural and Food Chemistry, 2008, 56, 10252-10260.	5.2	39
125	Metabolic engineering in strawberry fruit uncovers a dormant biosynthetic pathway. Metabolic Engineering, 2011, 13, 527-531.	7.0	39
126	Antioxidative Compounds from Garcinia buchananii Stem Bark. Journal of Natural Products, 2015, 78, 234-240.	3.0	38

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127	High-Throughput Quantitation of Proline Betaine in Foods and Suitability as a Valid Biomarker for Citrus Consumption. Journal of Agricultural and Food Chemistry, 2017, 65, 1613-1619.	5.2	38
128	Mitigating Off-Flavors of Plant-Based Proteins. Journal of Agricultural and Food Chemistry, 2021, 69, 9202-9207.	5.2	38
129	New and Convenient Syntheses of the Important Roasty, Popcorn-like Smelling Food Aroma Compounds 2-Acetyl-1-pyrroline and 2-Acetyltetrahydropyridine from Their Corresponding Cyclic Î±-Amino Acids. Journal of Agricultural and Food Chemistry, 1998, 46, 616-619.	5.2	37
130	Identification of (furan-2-yl)methylated benzene diols and triols as a novel class of bitter compounds in roasted coffee. Food Chemistry, 2011, 126, 441-449.	8.2	37
131	Analytical and Sensory Studies on the Release of Sodium from Wheat Bread Crumb. Journal of Agricultural and Food Chemistry, 2013, 61, 6485-6494.	5.2	37
132	Expression of a functional jasmonic acid carboxyl methyltransferase is negatively correlated with strawberry fruit development. Journal of Plant Physiology, 2014, 171, 1315-1324.	3.5	37
133	Ces locus embedded proteins control the non-ribosomal synthesis of the cereulide toxin in emetic Bacillus cereus on multiple levels. Frontiers in Microbiology, 2015, 6, 1101.	3.5	37
134	Cationic astringents alter the tribological and rheological properties of human saliva and salivary mucin solutions. Biotribology, 2016, 6, 12-20.	1.9	37
135	Quantitative Studies on the Formation of Phenol/2-Furfurylthiol Conjugates in Coffee Beverages toward the Understanding of the Molecular Mechanisms of Coffee Aroma Staling. Journal of Agricultural and Food Chemistry, 2007, 55, 4095-4102.	5.2	36
136	Quantitation of Resveratrol in Red Wines by Means of Stable Isotope Dilution Analysisâ^'Ultra-Performance Liquid Chromatographyâ^'Quan-Time-of-Flight Mass Spectrometry and Cross Validation. Analytical Chemistry, 2011, 83, 3398-3405.	6.5	36
137	Key Phytochemicals Contributing to the Bitter Off-Taste of Oat (Avena sativa L.). Journal of Agricultural and Food Chemistry, 2016, 64, 9639-9652.	5.2	36
138	Dual effectiveness of Alternaria but not Fusarium mycotoxins against human topoisomerase II and bacterial gyrase. Archives of Toxicology, 2017, 91, 2007-2016.	4.2	36
139	Key Odorants in Japanese Roasted Barley Tea (Mugi-Cha)â€"Differences between Roasted Barley Tea Prepared from Naked Barley and Roasted Barley Tea Prepared from Hulled Barley. Journal of Agricultural and Food Chemistry, 2020, 68, 2728-2737.	5.2	36
140	Systematic Studies on Structure and Physiological Activity of Cyclic Î±-Keto Enamines, a Novel Class of â€œCoolingâ€•Compounds. Journal of Agricultural and Food Chemistry, 2001, 49, 5383-5390.	5.2	35
141	Quantitative Studies on Roast Kinetics for Bioactives in Coffee. Journal of Agricultural and Food Chemistry, 2013, 61, 12123-12128.	5.2	35
142	The Chemistry of Roastingâ€"Decoding Flavor Formation. , 2017, , 273-309.		35
143	First Insights Into Within Host Translocation of the Bacillus cereus Toxin Cereulide Using a Porcine Model. Frontiers in Microbiology, 2018, 9, 2652.	3.5	35
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