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	The malting parameters: steeping, germination, withering, and kilning temperature and aeration rate as possibilities for styrene mitigation in wheat beer. European Food Research and Technology, 2022, 248, 69-84.	3.3	1
2	Challenges of the Food Science and Technology Community. ACS Food Science & Technology, 2022, 2, 1-2.	2.7	0
3	Bacillus cereus Toxin Repertoire: Diversity of (Iso)cereulide(s). Molecules, 2022, 27, 872.	3.8	1
4	Agricultural and Food Science: Historic Growth in Breadth and Impact. Journal of Agricultural and Food Chemistry, 2022, 70, 1-4.	5.2	0
5	Sensomics-Assisted Aroma Decoding of Pea Protein Isolates (Pisum sativum L.). Foods, 2022, 11, 412.	4.3	13
6	The identification of microplastics based on vibrational spectroscopy data â€“ A critical review of data analysis routines. TrAC - Trends in Analytical Chemistry, 2022, 148, 116535.	11.4	13
7	Critical Reviews Should Illuminate a Path toward Impactful and Fruitful Lines of Research. Journal of Agricultural and Food Chemistry, 2022, 70, 2425-2426.	5.2	1
8	Critical Reviews Should Illuminate a Path toward Impactful and Fruitful Lines of Research. ACS Food Science & Technology, 2022, 2, 435-436.	2.7	0
9	Critical Reviews Should Illuminate a Path Toward Impactful and Fruitful Lines of Research. ACS Agricultural Science and Technology, 2022, 2, 1-2.	2.3	0
10	Offering Fiber-Enriched Foods Increases Fiber Intake in Adults With or Without Cardiometabolic Risk: A Randomized Controlled Trial. Frontiers in Nutrition, 2022, 9, 816299.	3.7	12
11	High Resolution Quantitative Trait Locus Mapping and Whole Genome Sequencing Enable the Design of an Anthocyanidin Reductase-Specific Homoeo-Allelic Marker for Fruit Colour Improvement in Octoploid Strawberry (Fragaria Ã— ananassa). Frontiers in Plant Science, 2022, 13, 869655.	3.6	7
12	Activation Spectra of Human Bitter Taste Receptors Stimulated with Cyclolinopeptides Corresponding to Fresh and Aged Linseed Oil. Journal of Agricultural and Food Chemistry, 2022, 70, 4382-4390.	5.2	12
13	Identification and Quantitation of Taste-Active Compounds in Dried Scallops by Combined Application of the Sensomics and a Quantitative NMR Approach. Journal of Agricultural and Food Chemistry, 2022, 70, 247-259.	5.2	7
14	Identification and Quantitation of Reaction Products from Chlorogenic Acid, Caffeic Acid, and Their Thermal Degradation Products with Odor-Active Thiols in Coffee Beverages. Journal of Agricultural and Food Chemistry, 2022, 70, 5427-5437.	5.2	9
15	High-Throughput Flavor Analysis and Mapping of Flavor Alterations Induced by Different Genotypes of <i>Mentha</i> by Means of UHPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2022, 70, 5668-5679.	5.2	1
16	Sensoproteomic Discovery of Taste-Modulating Peptides and Taste Re-engineering of Soy Sauce. Journal of Agricultural and Food Chemistry, 2022, 70, 6503-6518.	5.2	22
17	Key odorant melanoidin interactions in aroma staling of coffee beverages. Food Chemistry, 2022, 392, 133291.	8.2	6
18	Steroidal Saponinsâ”€New Sources to Develop Potato (<i>Solanum tuberosum</i> L.) Genotypes Resistant against Certain <i>Phytophthora infestans</i> Strains. Journal of Agricultural and Food Chemistry, 2022, 70, 7447-7459.	5.2	11

#	Article	IF	Citations
19	Discovery and Identification of Tastants and Taste-Modulating <i>N</i>-Acyl Amino Acid Derivatives in Traditional Korean Fermented Dish Kimchi Using a Sensomics Approach. Journal of Agricultural and Food Chemistry, 2022, 70, 7500-7514.	5.2	6
20	Quantitation of Toxic Steroidal Glycoalkaloids and Newly Identified Saponins in Post-Harvest Light-Stressed Potato (<i>Solanum tuberosum</i> L.) Varieties. Journal of Agricultural and Food Chemistry, 2022, 70, 8300-8308.	5.2	3
21	Know What You Donâ€™t Know: Assessment of Overlooked Microplastic Particles in FTIR Images. Microplastics, 2022, 1, 359-376.	4.2	1
22	Contrasting dynamics in abscisic acid metabolism in different<i>Fragaria</i>spp. during fruit ripening and identification of the enzymes involved. Journal of Experimental Botany, 2021, 72, 1245-1259.	4.8	8
23	Confronting Racism in Chemistry Journals. ACS ES&T Engineering, 2021, 1, 3-5.	7.6	0
24	Confronting Racism in Chemistry Journals. ACS ES&T Water, 2021, 1, 3-5.	4.6	0
25	Identification and Quantitation of Reaction Products from Quinic Acid, Quinic Acid Lactone, and Chlorogenic Acid with Strecker Aldehydes in Roasted Coffee. Journal of Agricultural and Food Chemistry, 2021, 69, 1027-1038.	5.2	22
26	A New Era in Agricultural Science Research Where Innovation in Sustainability Takes Center Stage. ACS Agricultural Science and Technology, 2021, 1, 1-2.	2.3	0
27	Launch of ACS Food Science & Technology in the Middle of a Pandemic World. ACS Food Science & Technology, 2021, 1, 1-2.	2.7	0
28	Structure Revision of Isocereulide A, an Isoform of the Food Poisoning Emetic Bacillus cereus Toxin Cereulide. Molecules, 2021, 26, 1360.	3.8	4
29	Hochdurchsatzâ€Quantifizierung von geruchsaktiven 2â€Acetyl Azaheterozyklen in Lebensmitteln mittels UHPLCâ€MS/MS. Lebensmittelchemie, 2021, 75, S1-026.	0.0	0
30	Identifizierung geschmacksmodulierender AcetylenfettsÃuren in Pfifferlingen (<i>Cantharellus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	0.0	0
31	Impact of exogenous maltogenic Î±-amylase and maltotetraogenic amylase on sugar release in wheat bread. European Food Research and Technology, 2021, 247, 1425-1436.	3.3	4
32	From the Well to the Bottle: Identifying Sources of Microplastics in Mineral Water. Water (Switzerland), 2021, 13, 841.	2.7	44
33	Identifizierung der fehlgeschmacksverursachenden Substanzen in Rapsprotein. Lebensmittelchemie, 2021, 75, S1-028.	0.0	0
34	Down-regulation of Fra a 1.02 in strawberry fruits causes transcriptomic and metabolic changes compatible with an altered defense response. Horticulture Research, 2021, 8, 58.	6.3	2
35	Development of a Highly Sensitive Ultra-High-Performance Liquid Chromatography Coupled to Electrospray Ionization Tandem Mass Spectrometry Quantitation Method for Fecal Bile Acids and Application on Crohnâ€™s Disease Studies. Journal of Agricultural and Food Chemistry, 2021, 69, 5238-5251.	5.2	24
36	Sensory-Guided Multidimensional Exploration of Antisweet Principles from <i>Gymnema sylvestre</i> (Retz) Schult. Journal of Agricultural and Food Chemistry, 2021, 69, 5510-5527.	5.2	2

#	ARTICLE	IF	CITATIONS
37	Sensomics-Assisted Flavor Decoding of Dairy Model Systems and Flavor Reconstitution Experiments. Journal of Agricultural and Food Chemistry, 2021, 69, 6588-6600.	5.2	12
38	Sensory-Directed Identification of Creaminess-Enhancing Semi-Volatile Lactones in Crumb Chocolate. Foods, 2021, 10, 1483.	4.3	1
39	Distribution of the Emetic Toxin Cereulide in Cow Milk. Toxins, 2021, 13, 528.	3.4	5
40	Quantification and Bitter Taste Contribution of Lipids and Their Oxidation Products in Pea-Protein Isolates (<i>Pisum sativum</i> L.). Journal of Agricultural and Food Chemistry, 2021, 69, 8768-8776.	5.2	19
41	Influence of the Abiotic Stress Conditions, Waterlogging and Drought, on the Bitter Sensometabolome as Well as Agronomical Traits of Six Genotypes of Daucus carota. Foods, 2021, 10, 1607.	4.3	8
42	High-Throughput Quantitation of Key Cocoa Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry and Application to a Global Sample Set. Journal of Agricultural and Food Chemistry, 2021, 69, 8200-8212.	5.2	9
43	Fatty Acid Esters of Hydroxy Fatty Acids (FAHFAs) Are Associated With Diet, BMI, and Age. Frontiers in Nutrition, 2021, 8, 691401.	3.7	20
44	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
45	Mitigating Off-Flavors of Plant-Based Proteins. Journal of Agricultural and Food Chemistry, 2021, 69, 9202-9207.	5.2	38
46	Investigations into the Ability to Reduce Cinnamic Acid as Undesired Precursor of Toxicologically Relevant Styrene in Wort by Different Barley to Wheat Ratios (Grain Bill) during Mashing. Journal of Agricultural and Food Chemistry, 2021, 69, 9443-9450.	5.2	2
47	Kaempferol 3â€Oâ€(2â€œâ€Oâ€Sinapoylâ€Î²â€sophoroside) als SchlÃ¼sselbitterstoff in Raspsproteinisolaten. Lebensmittelchemie, 2021, 75, S132.	0.0	0
48	Impact of Phytochemicals on Viability and Cereulide Toxin Synthesis in Bacillus cereus Revealed by a Novel High-Throughput Method, Coupling an AlamarBlue-Based Assay with UPLC-MS/MS. Toxins, 2021, 13, 672.	3.4	2
49	Targeted LC-MS/MS Profiling of Bile Acids in Various Animal Tissues. Journal of Agricultural and Food Chemistry, 2021, 69, 10572-10580.	5.2	6
50	Bacterial rhamnolipids and their 3-hydroxyalkanoate precursors activate <i>Arabidopsis</i> innate immunity through two independent mechanisms. Proceedings of the National Academy of Sciences of the United States of America, 2021, 118, .	7.1	25
51	Systematic Evaluation of Liquid Chromatography (LC) Column Combinations for Application in Two-Dimensional LC Metabolomic Studies. Analytical Chemistry, 2021, 93, 12565-12573.	6.5	8
52	A high throughput toolbox for comprehensive flavor compound mapping in mint. Food Chemistry, 2021, 365, 130522.	8.2	4
53	Comprehensive structure-activity-relationship studies of sensory active compounds in licorice (Glycyrrhiza glabra). Food Chemistry, 2021, 364, 130420.	8.2	15
54	Biosynthesis of Î±-solanine and Î±-chaconine in potato leaves (Solanum tuberosum L.) â€“ A 13CO2 study. Food Chemistry, 2021, 365, 130461.	8.2	9

#	Article	IF	Citations
55	Engineering of benzoxazinoid biosynthesis in Arabidopsis thaliana: Metabolic and physiological challenges. Phytochemistry, 2021, 192, 112947.	2.9	7
56	Rapid, High-Throughput Quantitation of Odor-Active 2-Acetyl Azaheterocycles in Food Products by UHPLCâ€"MS/MS. Journal of Agricultural and Food Chemistry, 2021, 69, 1405-1412.	5.2	11
57	New Horizons in Agricultural and Food Sciences. Journal of Agricultural and Food Chemistry, 2021, 69, 1-3.	5.2	0
58	Impact of exogenous Î±-amylases on sugar formation in straight dough wheat bread. European Food Research and Technology, 2021, 247, 695-706.	3.3	7
59	Identification of Salicylates in Willow Bark (Salix Cortex) for Targeting Peripheral Inflammation. International Journal of Molecular Sciences, 2021, 22, 11138.	4.1	9
60	Dietary Piperine is Transferred into the Milk of Nursing Mothers. Molecular Nutrition and Food Research, 2021, 65, e2100508.	3.3	4
61	Dietary Linalool is Transferred into the Milk of Nursing Mothers. Molecular Nutrition and Food Research, 2021, 65, e2100507.	3.3	6
62	Quantitative Mapping of Flavor and Pharmacologically Active Compounds in European Licorice Roots (<i>Glycyrrhiza glabra</i> L.) in Response to Growth Conditions and Arbuscular Mycorrhiza Symbiosis. Journal of Agricultural and Food Chemistry, 2021, 69, 13173-13189.	5.2	1
63	Quantitative Proton NMR Spectroscopy for Basic Taste Recombinant Reconstitution Using the Taste Recombinant Database. Journal of Agricultural and Food Chemistry, 2021, 69, 14713-14721.	5.2	7
64	NMR-Based Studies on Odorantâ€"Melanoidin Interactions in Coffee Beverages. Journal of Agricultural and Food Chemistry, 2021, 69, 15334-15344.	5.2	12
65	Mapping Taste-Relevant Food Peptidomes by Means of Sequential Window Acquisition of All Theoretical Fragment Ionâ€"Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 10287-10298.	5.2	13
66	We Are All <i>JAFC</i>. Thanks for Your Engagement!. Journal of Agricultural and Food Chemistry, 2020, 68, 1-3.	5.2	2
67	Molecularization of Bitter Off-Taste Compounds in Pea-Protein Isolates (<i>Pisum sativum</i> L.). Journal of Agricultural and Food Chemistry, 2020, 68, 10374-10387.	5.2	35
68	Characterization of Bitter-Tasting Oxylipins in Poppy Seeds (<i>Papaver somniferum</i> L.). Journal of Agricultural and Food Chemistry, 2020, 68, 10361-10373.	5.2	25
69	Comprehensive Analysis of the <i>Alternaria</i> Mycobolome Using Mass Spectrometry Based Metabolomics. Molecular Nutrition and Food Research, 2020, 64, e1900558.	3.3	26
70	Investigations into the structure-function relationship of plant-based surfactant glycyrrhizin: Interfacial behavior & emulsion formation. LWT - Food Science and Technology, 2020, 120, 108910.	5.2	20
71	Investigation of Kokumi Substances and Bacteria in Thai Fermented Freshwater Fish (Pla-ra). Journal of Agricultural and Food Chemistry, 2020, 68, 10345-10351.	5.2	25
72	Six Uridine-Diphosphate Glycosyltransferases Catalyze the Glycosylation of Bioactive C13-Apocarotenols. Plant Physiology, 2020, 184, 1744-1761.	4.8	14

#	Article	IF	Citations
73	Studies on the odorant concentrations and their time dependencies during dryâ€hopping of alcoholâ€free beer. Flavour and Fragrance Journal, 2020, 35, 703-712.	2.6	1
74	Confronting Racism in Chemistry Journals. ACS Pharmacology and Translational Science, 2020, 3, 559-561.	4.9	0
75	Confronting Racism in Chemistry Journals. Biochemistry, 2020, 59, 2313-2315.	2.5	0
76	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Biomaterials Science and Engineering, 2020, 6, 2707-2708.	5.2	0
77	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Central Science, 2020, 6, 589-590.	11.3	0
78	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Chemical Biology, 2020, 15, 1282-1283.	3.4	0
79	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Chemical Neuroscience, 2020, 11, 1196-1197.	3.5	0
80	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Earth and Space Chemistry, 2020, 4, 672-673.	2.7	0
81	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Energy Letters, 2020, 5, 1610-1611.	17.4	1
82	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Macro Letters, 2020, 9, 666-667.	4.8	0
83	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. , 2020, 2, 563-564.		0
84	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Nano, 2020, 14, 5151-5152.	14.6	2
85	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Photonics, 2020, 7, 1080-1081.	6.6	0
86	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Pharmacology and Translational Science, 2020, 3, 455-456.	4.9	0
87	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Sustainable Chemistry and Engineering, 2020, 8, 6574-6575.	6.7	0
88	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Analytical Chemistry, 2020, 92, 6187-6188.	6.5	0
89	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Chemistry of Materials, 2020, 32, 3678-3679.	6.7	0
90	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Environmental Science and Technology Letters, 2020, 7, 280-281.	8.7	1

#	Article	IF	Citations
91	Dry-Hopping to Modify the Aroma of Alcohol-Free Beer on a Molecular Levelâ€"Loss and Transfer of Odor-Active Compounds. Journal of Agricultural and Food Chemistry, 2020, 68, 8602-8612.	5.2	17
92	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Chemical Education, 2020, 97, 1217-1218.	2.3	1
93	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Proteome Research, 2020, 19, 1883-1884.	3.7	0
94	Confronting Racism in Chemistry Journals. Langmuir, 2020, 36, 7155-7157.	3.5	0
95	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Applied Polymer Materials, 2020, 2, 1739-1740.	4.4	0
96	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Combinatorial Science, 2020, 22, 223-224.	3.8	0
97	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Medicinal Chemistry Letters, 2020, 11, 1060-1061.	2.8	0
98	The Role of Endogenous Enzymes during Malting of Barley and Wheat Varieties in the Mitigation of Styrene in Wheat Beer. Journal of Agricultural and Food Chemistry, 2020, 68, 13888-13896.	5.2	6
99	Editorial Confronting Racism in Chemistry Journals. , 2020, 2, 829-831.		0
100	Characterization of the UDP-glycosyltransferase UGT72 Family in Poplar and Identification of Genes Involved in the Glycosylation of Monolignols. International Journal of Molecular Sciences, 2020, 21, 5018.	4.1	25
101	Confronting Racism in Chemistry Journals. Journal of Physical Chemistry Letters, 2020, 11, 5279-5281.	4.6	1
102	Confronting Racism in Chemistry Journals. ACS Applied Energy Materials, 2020, 3, 6016-6018.	5.1	0
103	Confronting Racism in Chemistry Journals. ACS Central Science, 2020, 6, 1012-1014.	11.3	1
104	Confronting Racism in Chemistry Journals. Industrial & Engineering Chemistry Research, 2020, 59, 11915-11917.	3.7	0
105	Confronting Racism in Chemistry Journals. Journal of Natural Products, 2020, 83, 2057-2059.	3.0	0
106	Confronting Racism in Chemistry Journals. ACS Medicinal Chemistry Letters, 2020, 11, 1354-1356.	2.8	0
107	Confronting Racism in Chemistry Journals. Journal of the American Society for Mass Spectrometry, 2020, 31, 1321-1323.	2.8	1
108	Studies on the Impact of Malting and Mashing on the Free, Soluble Ester-Bound, and Insoluble Ester-Bound Forms of Desired and Undesired Phenolic Acids Aiming at Styrene Mitigation during Wheat Beer Brewing. Journal of Agricultural and Food Chemistry, 2020, 68, 12421-12432.	5.2	12

#	Article	IF	Citations
109	Hop-induced formation of ethyl esters in dry-hopped beer. Food Production Processing and Nutrition, 2020, 2, .	3.5	9
110	Confronting Racism in Chemistry Journals. Energy & Fuels, 2020, 34, 7771-7773.	5.1	0
111	A new phytoecdysteroid from the stem bark of Vitex cienkowskii. European Food Research and Technology, 2020, 246, 2485-2491.	3.3	2
112	Integrated microbiota and metabolite profiles link Crohnâ€™s disease to sulfur metabolism. Nature Communications, 2020, 11, 4322.	12.8	79
113	Confronting Racism in Chemistry Journals. ACS Sensors, 2020, 5, 1858-1860.	7.8	0
114	Characterization of Bitter and Astringent Off-Taste Compounds in Potato Fibers. Journal of Agricultural and Food Chemistry, 2020, 68, 11524-11534.	5.2	14
115	Confronting Racism in Chemistry Journals. ACS Nano, 2020, 14, 7675-7677.	14.6	2
116	Molecularization of Foam-Active Saponins from Sugar Beet Side Streams (<i>Beta vulgaris</i> ssp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 10962-10974.	5.2	5
117	Quantitation and Taste Contribution of Sensory Active Molecules in Oat (<i>Avena sativa</i> L.). Journal of Agricultural and Food Chemistry, 2020, 68, 10097-10108.	5.2	15
118	Fast and Sensitive LCâ€“MS/MS Method for the Quantitation of Saponins in Various Sugar Beet Materials. Journal of Agricultural and Food Chemistry, 2020, 68, 15027-15035.	5.2	5
119	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. Biochemistry, 2020, 59, 1641-1642.	2.5	0
120	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. Journal of Chemical & Engineering Data, 2020, 65, 2253-2254.	1.9	0
121	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. Organic Process Research and Development, 2020, 24, 872-873.	2.7	0
122	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. ACS Omega, 2020, 5, 9624-9625.	3.5	0
123	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. ACS Applied Electronic Materials, 2020, 2, 1184-1185.	4.3	0
124	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. ACS Applied Materials & Interfaces, 2020, 12, 20147-20148.	8.0	5
125	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. Journal of Physical Chemistry C, 2020, 124, 9629-9630.	3.1	0
126	Update to Our Reader, Reviewer, and Author Communitiesâ€”April 2020. Journal of Physical Chemistry Letters, 2020, 11, 3571-3572.	4.6	0

#	Article	IF	Citations
127	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Synthetic Biology, 2020, 9, 979-980.	3.8	0
128	The wheat species profiling by non-targeted UPLCâ€"ESIâ€"TOF-MS analysis. European Food Research and Technology, 2020, 246, 1617-1626.	3.3	5
129	Metabolite Quantitative Trait Loci for Flavonoids Provide New Insights into the Genetic Architecture of Strawberry (<i>Fragaria Ã— ananassa</i>) Fruit Quality. Journal of Agricultural and Food Chemistry, 2020, 68, 6927-6939.	5.2	27
130	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Applied Energy Materials, 2020, 3, 4091-4092.	5.1	0
131	Confronting Racism in Chemistry Journals. Journal of Chemical Theory and Computation, 2020, 16, 4003-4005.	5.3	0
132	Confronting Racism in Chemistry Journals. Journal of Organic Chemistry, 2020, 85, 8297-8299.	3.2	0
133	Confronting Racism in Chemistry Journals. Analytical Chemistry, 2020, 92, 8625-8627.	6.5	0
134	Confronting Racism in Chemistry Journals. Journal of Chemical Education, 2020, 97, 1695-1697.	2.3	0
135	Confronting Racism in Chemistry Journals. Organic Process Research and Development, 2020, 24, 1215-1217.	2.7	0
136	Confronting Racism in Chemistry Journals. ACS Sustainable Chemistry and Engineering, 2020, 8, .	6.7	0
137	Confronting Racism in Chemistry Journals. Chemistry of Materials, 2020, 32, 5369-5371.	6.7	0
138	Confronting Racism in Chemistry Journals. Chemical Research in Toxicology, 2020, 33, 1511-1513.	3.3	0
139	Confronting Racism in Chemistry Journals. Inorganic Chemistry, 2020, 59, 8639-8641.	4.0	0
140	Confronting Racism in Chemistry Journals. ACS Applied Nano Materials, 2020, 3, 6131-6133.	5.0	0
141	Confronting Racism in Chemistry Journals. ACS Applied Polymer Materials, 2020, 2, 2496-2498.	4.4	0
142	Confronting Racism in Chemistry Journals. ACS Chemical Biology, 2020, 15, 1719-1721.	3.4	0
143	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Chemical Theory and Computation, 2020, 16, 2881-2882.	5.3	0
144	Confronting Racism in Chemistry Journals. Organic Letters, 2020, 22, 4919-4921.	4.6	4

#	Article	IF	Citations
145	Confronting Racism in Chemistry Journals. ACS Applied Materials & Interfaces, 2020, 12, 28925-28927.	8.0	13
146	Confronting Racism in Chemistry Journals. Crystal Growth and Design, 2020, 20, 4201-4203.	3.0	1
147	Confronting Racism in Chemistry Journals. Chemical Reviews, 2020, 120, 5795-5797.	47.7	2
148	Confronting Racism in Chemistry Journals. ACS Catalysis, 2020, 10, 7307-7309.	11.2	1
149	Confronting Racism in Chemistry Journals. Biomacromolecules, 2020, 21, 2543-2545.	5.4	0
150	Confronting Racism in Chemistry Journals. Journal of Medicinal Chemistry, 2020, 63, 6575-6577.	6.4	0
151	Confronting Racism in Chemistry Journals. Macromolecules, 2020, 53, 5015-5017.	4.8	0
152	Confronting Racism in Chemistry Journals. Nano Letters, 2020, 20, 4715-4717.	9.1	5
153	Confronting Racism in Chemistry Journals. Organometallics, 2020, 39, 2331-2333.	2.3	0
154	Confronting Racism in Chemistry Journals. Journal of the American Chemical Society, 2020, 142, 11319-11321.	13.7	1
155	Simple Generation of Suspensible Secondary Microplastic Reference Particles via Ultrasound Treatment. Frontiers in Chemistry, 2020, 8, 169.	3.6	53
156	Investigations into the Structure-Function Relationship of the Naturally-Derived Surfactant Glycyrrhizin: Emulsion Stability. Food Biophysics, 2020, 15, 288-296.	3.0	22
157	Mass-spectrometry-based draft of the Arabidopsis proteome. Nature, 2020, 579, 409-414.	27.8	328
158	Confronting Racism in Chemistry Journals. Accounts of Chemical Research, 2020, 53, 1257-1259.	15.6	0
159	Confronting Racism in Chemistry Journals. Journal of Physical Chemistry A, 2020, 124, 5271-5273.	2.5	0
160	Confronting Racism in Chemistry Journals. ACS Energy Letters, 2020, 5, 2291-2293.	17.4	0
161	Confronting Racism in Chemistry Journals. Journal of Chemical Information and Modeling, 2020, 60, 3325-3327.	5.4	0
162	Confronting Racism in Chemistry Journals. Journal of Proteome Research, 2020, 19, 2911-2913.	3.7	0

#	Article	IF	Citations
163	Confronting Racism in Chemistry Journals. Journal of Physical Chemistry B, 2020, 124, 5335-5337.	2.6	1
164	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Agricultural and Food Chemistry, 2020, 68, 5019-5020.	5.2	0
165	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Physical Chemistry B, 2020, 124, 3603-3604.	2.6	0
166	Confronting Racism in Chemistry Journals. Bioconjugate Chemistry, 2020, 31, 1693-1695.	3.6	0
167	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Applied Nano Materials, 2020, 3, 3960-3961.	5.0	0
168	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Natural Products, 2020, 83, 1357-1358.	3.0	0
169	Confronting Racism in Chemistry Journals. ACS Synthetic Biology, 2020, 9, 1487-1489.	3.8	0
170	Confronting Racism in Chemistry Journals. Journal of Chemical & Engineering Data, 2020, 65, 3403-3405.	1.9	0
171	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Bioconjugate Chemistry, 2020, 31, 1211-1212.	3.6	0
172	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Chemical Health and Safety, 2020, 27, 133-134.	2.1	0
173	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Chemical Research in Toxicology, 2020, 33, 1509-1510.	3.3	0
174	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Energy & Fuels, 2020, 34, 5107-5108.	5.1	0
175	Targeted metabolomics of pellicle and saliva in children with different caries activity. Scientific Reports, 2020, 10, 697.	3.3	30
176	<i>In Silico</i> Investigation of Bitter Hop-Derived Compounds and Their Cognate Bitter Taste Receptors. Journal of Agricultural and Food Chemistry, 2020, 68, 10414-10423.	5.2	16
177	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
178	Effects of Extrinsic Wheat Fiber Supplementation on Fecal Weight; A Randomized Controlled Trial. Nutrients, 2020, 12, 298.	4.1	5
179	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Applied Bio Materials, 2020, 3, 2873-2874.	4.6	0
180	Ion-Mobility-Based Liquid Chromatographyâ€"Mass Spectrometry Quantitation of Taste-Enhancing Octadecadien-12-ynoic Acids in Mushrooms. Journal of Agricultural and Food Chemistry, 2020, 68, 5741-5751.	5.2	9

#	Article	IF	Citations
181	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Organic Chemistry, 2020, 85, 5751-5752.	3.2	0
182	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of the American Society for Mass Spectrometry, 2020, 31, 1006-1007.	2.8	0
183	Quantitative Determination of Thiamine-Derived Taste Enhancers in Aqueous Model Systems, Natural Deep Eutectic Solvents, and Thermally Processed Foods. Journal of Agricultural and Food Chemistry, 2020, 68, 6181-6189.	5.2	8
184	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Accounts of Chemical Research, 2020, 53, 1001-1002.	15.6	0
185	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Biomacromolecules, 2020, 21, 1966-1967.	5.4	0
186	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Chemical Reviews, 2020, 120, 3939-3940.	47.7	0
187	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Environmental Science & Technology, 2020, 54, 5307-5308.	10.0	0
188	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Langmuir, 2020, 36, 4565-4566.	3.5	0
189	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Molecular Pharmaceutics, 2020, 17, 1445-1446.	4.6	0
190	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Infectious Diseases, 2020, 6, 891-892.	3.8	0
191	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Crystal Growth and Design, 2020, 20, 2817-2818.	3.0	1
192	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Medicinal Chemistry, 2020, 63, 4409-4410.	6.4	0
193	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Physical Chemistry A, 2020, 124, 3501-3502.	2.5	0
194	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Nano Letters, 2020, 20, 2935-2936.	9.1	0
195	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. ACS Sensors, 2020, 5, 1251-1252.	7.8	0
196	Enzymatic Synthesis of Modified Alternaria Mycotoxins Using a Whole-Cell Biotransformation System. Toxins, 2020, 12, 264.	3.4	10
197	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of Chemical Information and Modeling, 2020, 60, 2651-2652.	5.4	0
198	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Industrial & Engineering Chemistry Research, 2020, 59, 8509-8510.	3.7	0

#	Article	IF	Citations
199	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Journal of the American Chemical Society, 2020, 142, 8059-8060.	13.7	3
200	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Inorganic Chemistry, 2020, 59, 5796-5797.	4.0	0
201	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Organometallics, 2020, 39, 1665-1666.	2.3	0
202	Update to Our Reader, Reviewer, and Author Communitiesâ€"April 2020. Organic Letters, 2020, 22, 3307-3308.	4.6	0
203	Numerous Compounds Orchestrate Coffeeâ€™s Bitterness. Journal of Agricultural and Food Chemistry, 2020, 68, 6692-6700.	5.2	21
204	Confronting Racism in Chemistry Journals. ACS Biomaterials Science and Engineering, 2020, 6, 3690-3692.	5.2	1
205	Confronting Racism in Chemistry Journals. ACS Omega, 2020, 5, 14857-14859.	3.5	1
206	Brevilactibacter flavus gen. nov., sp. nov., a novel bacterium of the family Propionibacteriaceae isolated from raw milk and dairy products and reclassification of Propioniciclava sinopodophylli as Brevilactibacter sinopodophylli comb. nov.. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 2186-2193.	1.7	25
207	Confronting Racism in Chemistry Journals. ACS Applied Electronic Materials, 2020, 2, 1774-1776.	4.3	0
208	Confronting Racism in Chemistry Journals. Journal of Agricultural and Food Chemistry, 2020, 68, 6941-6943.	5.2	0
209	Confronting Racism in Chemistry Journals. ACS Earth and Space Chemistry, 2020, 4, 961-963.	2.7	0
210	Confronting Racism in Chemistry Journals. Environmental Science and Technology Letters, 2020, 7, 447-449.	8.7	0
211	Confronting Racism in Chemistry Journals. ACS Combinatorial Science, 2020, 22, 327-329.	3.8	0
212	Confronting Racism in Chemistry Journals. ACS Infectious Diseases, 2020, 6, 1529-1531.	3.8	0
213	Confronting Racism in Chemistry Journals. ACS Applied Bio Materials, 2020, 3, 3925-3927.	4.6	0
214	Confronting Racism in Chemistry Journals. Journal of Physical Chemistry C, 2020, 124, 14069-14071.	3.1	0
215	Confronting Racism in Chemistry Journals. ACS Macro Letters, 2020, 9, 1004-1006.	4.8	0
216	Confronting Racism in Chemistry Journals. Molecular Pharmaceutics, 2020, 17, 2229-2231.	4.6	1

#	Article	IF	Citations
217	Confronting Racism in Chemistry Journals. ACS Chemical Neuroscience, 2020, 11, 1852-1854.	3.5	1
218	Confronting Racism in Chemistry Journals. ACS Photonics, 2020, 7, 1586-1588.	6.6	0
219	Confronting Racism in Chemistry Journals. Environmental Science & Technology, 2020, 54, 7735-7737.	10.0	0
220	Confronting Racism in Chemistry Journals. Journal of Chemical Health and Safety, 2020, 27, 198-200.	2.1	0
221	Value addition of red beet (<i>Beta vulgaris</i> L.) byâ€products: Emulsion formation and stability. International Journal of Food Science and Technology, 2019, 54, 619-625.	2.7	11
222	Novel biotechnological glucosylation of high-impact aroma chemicals, 3(2H)- and 2(5H)-furanones. Scientific Reports, 2019, 9, 10943.	3.3	15
223	Guidelines for unequivocal structural identification of compounds with biological activity of significance in food chemistry (IUPAC Technical Report). Pure and Applied Chemistry, 2019, 91, 1417-1437.	1.9	5
224	Tyrosine Induced Metabolome Alterations of <i>Penicillium roqueforti</i> and Quantitation of Secondary Key Metabolites in Blue-Mold Cheese. Journal of Agricultural and Food Chemistry, 2019, 67, 8500-8509.	5.2	5
225	Unified Flavor Quantitation: Toward High-Throughput Analysis of Key Food Odorants and Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 8599-8608.	5.2	35
226	Novel Taste-Enhancing 4-Amino-2-methyl-5-heteroalkypyrimidines Formed from Thiamine by Maillard-Type Reactions. Journal of Agricultural and Food Chemistry, 2019, 67, 13986-13997.	5.2	11
227	Higher expression of the strawberry xyloglucan endotransglucosylase/hydrolase genes <i>Fv<scp>XTH</scp>9</i> and <i>Fv<scp>XTH</scp>6</i> accelerates fruit ripening. Plant Journal, 2019, 100, 1237-1253.	5.7	51
228	Characterization of Key Aroma Compounds in Pellets of Different Hop Varieties (<i>Humulus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 67, 12044-12053.	5.2	23
229	Antioxidative Maillard Reaction Products Generated in Processed Aged Garlic Extract. Journal of Agricultural and Food Chemistry, 2019, 67, 2190-2200.	5.2	13
230	Glucosylation of the phytoalexin <i>N</i>â€feruloyl tyramine modulates the levels of pathogenâ€responsive metabolites in <i>Nicotiana benthamiana</i>. Plant Journal, 2019, 100, 20-37.	5.7	28
231	Activity and distribution pattern of enzymes in the in-situ pellicle of children. Archives of Oral Biology, 2019, 104, 24-32.	1.8	8
232	Discovery of a Thiamine-Derived Taste Enhancer in Process Flavors. Journal of Agricultural and Food Chemistry, 2019, 67, 5857-5865.	5.2	16
233	Bioavailability and Biological Effects of 2-<i>O</i>-Î²-<scp>d</scp>-Glucopyranosyl-carboxyatractyligenin from Green Coffee in <i>Caenorhabditis elegans</i>. Journal of Agricultural and Food Chemistry, 2019, 67, 4774-4781.	5.2	5
234	Formation and Characterization of Polyphenol-Derived Red Chromophores. Enhancing the Color of Processed Cocoa Powders: Part 2. Journal of Agricultural and Food Chemistry, 2019, 67, 4643-4651.	5.2	11

#	Article	IF	Citations
235	Formation and Characterization of Polyphenol-Derived Red Chromophores. Enhancing the Color of Processed Cocoa Powders: Part 1. Journal of Agricultural and Food Chemistry, 2019, 67, 4632-4642.	5.2	14
236	Daily consumption of a dark-roast coffee for eight weeks improved plasma oxidized LDL and alpha-tocopherol status: A randomized, controlled human intervention study. Journal of Functional Foods, 2019, 56, 40-48.	3.4	8
237	Taste Modulating Peptides from Overfermented Cocoa Beans. Journal of Agricultural and Food Chemistry, 2019, 67, 4311-4320.	5.2	24
238	Functional Metabolome Analysis of <i>Penicillium roqueforti</i> by Means of Differential Off-Line LCâ€"NMR. Journal of Agricultural and Food Chemistry, 2019, 67, 5135-5146.	5.2	11
239	A feasibility study on the pilot scale manufacture of fresh cheese from skim milk retentates without acid whey production: Effect of calcium content on bitterness and texture. International Dairy Journal, 2019, 93, 72-80.	3.0	17
240	Construction and Application of a Database for a Five-Dimensional Identification of Natural Compounds in <i>Garcinia</i> Species by Means of UPLC-ESI-TWIMS-TOF-MS: Introducing Gas Phase Polyphenol Conformer Drift Time Distribution Intensity Ratios. Journal of Agricultural and Food Chemistry, 2019, 67, 975-985.	5.2	12
241	Impact of oral astringent stimuli on surface charge and morphology of the protein-rich pellicle at the toothâ€"saliva interphase. Colloids and Surfaces B: Biointerfaces, 2019, 174, 451-458.	5.0	20
242	<i>JAFC</i>. Your Window to a Broad Science Community. Journal of Agricultural and Food Chemistry, 2019, 67, 1-4.	5.2	10
243	Kaempferol 3-<i>O</i>-(2â€´-<i>O</i>-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
244	Effects of bioâ€based coatings on the ripening and quality attributes of tomato (<i>Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	3.5	10
245	Bacterial medium-chain 3-hydroxy fatty acid metabolites trigger immunity in <i>Arabidopsis</i> plants. Science, 2019, 364, 178-181.	12.6	145
246	Oat bran extract (Avena sativa L.) from food by-product streams as new natural emulsifier. Food Hydrocolloids, 2018, 81, 253-262.	10.7	77
247	Production of the potential sweetener 5-ketofructose from fructose in fed-batch cultivation with Gluconobacter oxydans. Bioresource Technology, 2018, 259, 164-172.	9.6	21
248	New Taste-Active 3-(<i>O</i>-Î²-<scp>d</scp>-Glucosyl)-2-oxoindole-3-acetic Acids and Diarylheptanoids in <i>Cimiciato</i>-Infected Hazelnuts. Journal of Agricultural and Food Chemistry, 2018, 66, 4660-4673.	5.2	31
249	Detection of the formyl radical by EPR spin-trapping and mass spectrometry. Free Radical Biology and Medicine, 2018, 116, 129-133.	2.9	31
250	Quantitative proteomics and SWATH-MS to elucidate peri-receptor mechanisms in human salt taste sensitivity. Food Chemistry, 2018, 254, 95-102.	8.2	16
251	Structural and Functional Analysis of UGT92G6 Suggests an Evolutionary Link Between Mono- and Disaccharide Glycoside-Forming Transferases. Plant and Cell Physiology, 2018, 59, 862-875.	3.1	21
252	Decoding the Nonvolatile Sensometabolome of Orange Juice (<i>Citrus sinensis</i>). Journal of Agricultural and Food Chemistry, 2018, 66, 2354-2369.	5.2	23

#	Article	IF	Citations
253	Degradation of brown adipocyte purine nucleotides regulates uncoupling protein 1 activity. Molecular Metabolism, 2018, 8, 77-85.	6.5	21
254	Activity-Guided Identification of <i>in Vitro</i> Antioxidants in Beer. Journal of Agricultural and Food Chemistry, 2018, 66, 720-731.	5.2	30
255	JAFC. After 65 Years of Excellenceâ€"Prepared for the Future!. Journal of Agricultural and Food Chemistry, 2018, 66, 1-4.	5.2	1
256	Current Status and Future Perspectives in Flavor Research: Highlights of the 11th Wartburg Symposium on Flavor Chemistry & Biology. Journal of Agricultural and Food Chemistry, 2018, 66, 2197-2203.	5.2	24
257	The Odorant (<i>R</i>)-Citronellal Attenuates Caffeine Bitterness by Inhibiting the Bitter Receptors TAS2R43 and TAS2R46. Journal of Agricultural and Food Chemistry, 2018, 66, 2301-2311.	5.2	19
258	Salt Taste Enhancing <scp>l</scp>-Arginyl Dipeptides from Casein and Lysozyme Released by Peptidases of Basidiomycota. Journal of Agricultural and Food Chemistry, 2018, 66, 2344-2353.	5.2	19
259	Sensomics-Based Molecularization of the Taste of Pot-au-Feu, a Traditional Meat/Vegetable Broth. Journal of Agricultural and Food Chemistry, 2018, 66, 194-202.	5.2	25
260	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
261	Sensoproteomics: A New Approach for the Identification of Taste-Active Peptides in Fermented Foods. Journal of Agricultural and Food Chemistry, 2018, 66, 11092-11104.	5.2	31
262	Attractive but Toxic: Emerging Roles of Glycosidically Bound Volatiles and Glycosyltransferases Involved in Their Formation. Molecular Plant, 2018, 11, 1225-1236.	8.3	119
263	Answering biological questions by analysis of the strawberry metabolome. Metabolomics, 2018, 14, 145.	3.0	17
264	Constitutive Polyphenols in Blades and Veins of Grapevine (Vitis vinifera L.) Healthy Leaves. Journal of Agricultural and Food Chemistry, 2018, 66, 10977-10990.	5.2	20
265	Dynamic Proteome Alteration and Functional Modulation of Human Saliva Induced by Dietary Chemosensory Stimuli. Journal of Agricultural and Food Chemistry, 2018, 66, 5621-5634.	5.2	22
266	Targeted screening and quantitative analyses of antioxidant compounds in aged-garlic extract. European Food Research and Technology, 2018, 244, 1803-1814.	3.3	8
267	Chemosensate-Induced Modulation of the Salivary Proteome and Metabolome Alters the Sensory Perception of Salt Taste and Odor-Active Thiols. Journal of Agricultural and Food Chemistry, 2018, 66, 7740-7749.	5.2	12
268	Discovery of taste modulating octadecadien-12-ynoic acids in golden chanterelles (Cantharellus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	8.2	21
269	Saponins from European Licorice Roots (<i>Glycyrrhiza glabra</i>). Journal of Natural Products, 2018, 81, 1734-1744.	3.0	54
270	Xanthohumol C, a minor bioactive hop compound: Production, purification strategies and antimicrobial test. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1095, 39-49.	2.3	13

#	Article	IF	Citations
271	Food-Grade Synthesis of Maillard-Type Taste Enhancers Using Natural Deep Eutectic Solvents (NADES). Molecules, 2018, 23, 261.	3.8	29
272	Two new benzoyl glucuronosyl glycerols from the leaves of Garcinia buchananii Baker. Phytochemistry Letters, 2017, 19, 187-190.	1.2	7
273	Label-free quantitative proteome analysis of the surface-bound salivary pellicle. Colloids and Surfaces B: Biointerfaces, 2017, 152, 68-76.	5.0	43
274	Phytochemical Characterization of Low Molecular Weight Constituents from Marshmallow Roots (<i>Althaea officinalis</i>) and Inhibiting Effects of the Aqueous Extract on Human Hyaluronidase-1. Journal of Natural Products, 2017, 80, 290-297.	3.0	21
275	Effect of Astringent Stimuli on Salivary Protein Interactions Elucidated by Complementary Proteomics Approaches. Journal of Agricultural and Food Chemistry, 2017, 65, 2147-2154.	5.2	23
276	JAFCâ€"Most Trusted Partner in a Global Transition of Agricultureâ€"Foodâ€"Nutrition Research!. Journal of Agricultural and Food Chemistry, 2017, 65, 1-3.	5.2	8
277	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
278	The Cyclic Diarylheptanoid Asadanin as the Main Contributor to the Bitter Off-Taste in Hazelnuts (<i>Corylus avellana</i> L.). Journal of Agricultural and Food Chemistry, 2017, 65, 1677-1683.	5.2	25
279	(2<i>R</i>,3<i>S</i>,2â€³<i>R</i>,3â€³<i>R</i>)-Manniflavanone Protects Proliferating Skeletal Muscle Cells against Oxidative Stress and Stimulates Myotube Formation. Journal of Agricultural and Food Chemistry, 2017, 65, 3636-3646.	5.2	5
280	Spatial and Temporal Localization of Flavonoid Metabolites in Strawberry Fruit (<i>Fragaria</i> Ã—) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	41
281	Integrating Nature, People, and Technology To Tackle the Global Agri-Food Challenge. Journal of Agricultural and Food Chemistry, 2017, 65, 4007-4008.	5.2	7
282	Congratulations to the Best of 2016!. Journal of Agricultural and Food Chemistry, 2017, 65, 3431-3431.	5.2	0
283	Sugar Beet Extract (<i>Beta vulgaris</i> L.) as a New Natural Emulsifier: Emulsion Formation. Journal of Agricultural and Food Chemistry, 2017, 65, 4153-4160.	5.2	47
284	Stability of Emulsions Using a New Natural Emulsifier: Sugar Beet Extract (Beta vulgaris L.). Food Biophysics, 2017, 12, 269-278.	3.0	20
285	Synephrine as a Specific Marker for Orange Consumption. Journal of Agricultural and Food Chemistry, 2017, 65, 4853-4858.	5.2	17
286	Early metabolic and transcriptional variations in fruit of natural white-fruited Fragaria vesca genotypes. Scientific Reports, 2017, 7, 45113.	3.3	44
287	Differential Off-line LC-NMR (DOLC-NMR) Metabolomics To Monitor Tyrosine-Induced Metabolome Alterations in <i>Saccharomyces cerevisiae</i>. Journal of Agricultural and Food Chemistry, 2017, 65, 3230-3241.	5.2	24
288	Salivary Proteome Patterns Affecting Human Salt Taste Sensitivity. Journal of Agricultural and Food Chemistry, 2017, 65, 9275-9286.	5.2	25

#	Article	IF	Citations
289	Combinatorial interaction network of abscisic acid receptors and coreceptors from <i>Arabidopsis thaliana</i>. Proceedings of the National Academy of Sciences of the United States of America, 2017, 114, 10280-10285.	7.1	142
290	Emulsifying Properties of Natural Extracts from Panax ginseng L.. Food Biophysics, 2017, 12, 479-490.	3.0	23
291	Oral astringent stimuli alter the enamel pellicleâ€™s ultrastructure as revealed by electron microscopy. Journal of Dentistry, 2017, 63, 21-29.	4.1	25
292	Glucosylation of Smoke-Derived Volatiles in Grapevine (<i>Vitis vinifera</i>) is Catalyzed by a Promiscuous Resveratrol/Guaiacol Glucosyltransferase. Journal of Agricultural and Food Chemistry, 2017, 65, 5681-5689.	5.2	42
293	Structureâ€“Pungency Relationships and TRP Channel Activation of Drimane Sesquiterpenes in Tasmanian Pepper (<i>Tasmannia lanceolata</i>). Journal of Agricultural and Food Chemistry, 2017, 65, 5700-5712.	5.2	20
294	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
295	Activation of the Nrf2-ARE pathway by the Alternaria alternata mycotoxins altertoxin I and II. Archives of Toxicology, 2017, 91, 203-216.	4.2	33
296	RNAiâ€mediated endogene silencing in strawberry fruit: detection of primary and secondary siRNAs by deep sequencing. Plant Biotechnology Journal, 2017, 15, 658-668.	8.3	9
297	Optimisation of trans-cinnamic acid and hydrocinnamyl alcohol production with recombinant Saccharomyces cerevisiae and identification of cinnamyl methyl ketone as a by-product. FEMS Yeast Research, 2017, 17, .	2.3	14
298	The Effect of Pungent and Tingling Compounds from Piper nigrum L. on Background K+ Currents. Frontiers in Pharmacology, 2017, 8, 408.	3.5	9
299	The Chemistry of Roastingâ€"Decoding Flavor Formation. , 2017, , 273-309.		35
300	Label-free quantitative 1H NMR spectroscopy to study low-affinity ligandâ€“protein interactions in solution: A contribution to the mechanism of polyphenol-mediated astringency. PLoS ONE, 2017, 12, e0184487.	2.5	22
301	Taste-Active Maillard Reaction Products in Roasted Garlic (<i>Allium sativum</i>). Journal of Agricultural and Food Chemistry, 2016, 64, 5845-5854.	5.2	21
302	Key Phytochemicals Contributing to the Bitter Off-Taste of Oat (<i>Avena sativa</i> L.). Journal of Agricultural and Food Chemistry, 2016, 64, 9639-9652.	5.2	36
303	Cationic astringents alter the tribological and rheological properties of human saliva and salivary mucin solutions. Biotribology, 2016, 6, 12-20.	1.9	37
304	The Bitter Chemodiversity of Hops (<i>Humulus lupulus</i> L.). Journal of Agricultural and Food Chemistry, 2016, 64, 7789-7799.	5.2	46
305	Non-water miscible ionic liquid improves biocatalytic production of geranyl glucoside with Escherichia coli overexpressing a glucosyltransferase. Bioprocess and Biosystems Engineering, 2016, 39, 1409-1414.	3.4	16
306	Genetic dissection of the (poly)phenol profile of diploid strawberry (Fragaria vesca) fruits using a NIL collection. Plant Science, 2016, 242, 151-168.	3.6	30

#	Article	IF	Citations
307	A Hydroalcoholic Extract from Paullinia pinnata L. Roots Exerts Anthelmintic Activity against Free-Living and Parasitic Nematodes. Planta Medica, 2016, 82, 1173-1179.	1.3	18
308	Coffee consumption rapidly reduces background DNA strand breaks in healthy humans: Results of a shortâ€term repeated uptake intervention study. Molecular Nutrition and Food Research, 2016, 60, 682-686.	3.3	19
309	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
310	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
311	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
312	Development of a fast and sensitive UPLC-MS/MS method for quantitation of dilignols in aged garlic extract. European Food Research and Technology, 2016, 242, 849-854.	3.3	1
313	The Endospore-Forming Pathogen Bacillus cereus Exploits a Small Colony Variant-Based Diversification Strategy in Response to Aminoglycoside Exposure. MBio, 2015, 6, e01172-15.	4.1	22
314	Depsipeptide Intermediates Interrogate Proposed Biosynthesis of Cereulide, the Emetic Toxin of Bacillus cereus. Scientific Reports, 2015, 5, 10637.	3.3	30
315	A new NMR approach for structure determination of thermally unstable biflavanones and application to phytochemicals from <i>Garcinia buchananii</i>. Magnetic Resonance in Chemistry, 2015, 53, 813-820.	1.9	5
316	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
317	Amino Acid Export in Developing Arabidopsis Seeds Depends on UmamiT Facilitators. Current Biology, 2015, 25, 3126-3131.	3.9	90
318	Mozambioside Is an Arabica-Specific Bitter-Tasting Furokaurane Glucoside in Coffee Beans. Journal of Agricultural and Food Chemistry, 2015, 63, 10492-10499.	5.2	25
319	Chemodiversity of cereulide, the emetic toxin of Bacillus cereus. Analytical and Bioanalytical Chemistry, 2015, 407, 2439-2453.	3.7	53
320	Antioxidative Compounds from <i>Garcinia buchananii</i> Stem Bark. Journal of Natural Products, 2015, 78, 234-240.	3.0	38
321	Sensomics Analysis of Key Bitter Compounds in the Hard Resin of Hops (<i>Humulus lupulus</i> 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
322	Bioactive C₁₇-Polyacetylenes in Carrots (<i>Daucus carota</i> L.): Current Knowledge and Future Perspectives. Journal of Agricultural and Food Chemistry, 2015, 63, 9211-9222.	5.2	87
323	Activation and modulation of recombinantly expressed serotonin receptor type 3A by terpenes and pungent substances. Biochemical and Biophysical Research Communications, 2015, 467, 1090-1096.	2.1	21
324	UPLC-ESI-TOF MS-Based Metabolite Profiling of the Antioxidative Food Supplement <i>Garcinia buchananii</i>. Journal of Agricultural and Food Chemistry, 2015, 63, 7169-7179.	5.2	27

#	Article	IF	Citations
325	Guidelines for Research on Bioactive Constituents â€“ A <i>Journal of Agricultural and Food Chemistry</i> Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 8103-8105.	5.2	9
326	Salt taste perception in hydrocolloid systems is affected by sodium ion release and mechanosensoryâ€"gustatory cross-modal interactions. Food Hydrocolloids, 2015, 51, 486-494.	10.7	25
327	Multiparametric Quantitation of the <i>Bacillus cereus</i> Toxins Cereulide and Isocereulides Aâ€"G in Foods. Journal of Agricultural and Food Chemistry, 2015, 63, 8307-8313.	5.2	28
328	Acylphloroglucinol biosynthesis in strawberry fruit. Plant Physiology, 2015, 169, pp.00794.2015.	4.8	22
329	Folic acid induces salicylic acidâ€dependent immunity in <scp>A</scp>rabidopsis and enhances susceptibility to <i><scp>A</scp>lternaria brassicicola</i>. Molecular Plant Pathology, 2015, 16, 616-622.	4.2	41
330	Cardiometabolic effects of two coffee blends differing in content for major constituents in overweight adults: a randomized controlled trial. European Journal of Nutrition, 2015, 54, 845-854.	3.9	29
331	(2<i>R</i>,3<i>S</i>,2â€™â€™ <i>R</i>,3â€™â€™<i>R</i>)-manniflavanone, a new gastrointestinal smooth muscle L-type calcium channel inhibitor, which underlies the spasmolytic properties of <i>Garcinia buchananii</i> stem bark extract. Journal of Smooth Muscle Research, 2014, 50, 48-65.	1.2	11
332	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
333	The role of lipolysis in human orosensory fat perception. Journal of Lipid Research, 2014, 55, 870-882.	4.2	56
334	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
335	Premature and ectopic anthocyanin formation by silencing of anthocyanidin reductase in strawberry (<i>Fragaria</i>ÂÃ—Â<i>ananassa</i>). New Phytologist, 2014, 201, 440-451.	7.3	57
336	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
337	Human Taste and Umami Receptor Responses to Chemosensorica Generated by Maillard-type <i>N</i>²-Alkyl- and <i>N</i>²-Arylthiomethylation of Guanosine 5â€²-Monophosphates. Journal of Agricultural and Food Chemistry, 2014, 62, 11429-11440.	5.2	18
338	All-<i>trans</i>-Configuration in <i>Zanthoxylum</i> Alkylamides Swaps the Tingling with a Numbing Sensation and Diminishes Salivation. Journal of Agricultural and Food Chemistry, 2014, 62, 2479-2488.	5.2	77
339	N-Methylpyridinium, a degradation product of trigonelline upon coffee roasting, stimulates respiratory activity and promotes glucose utilization in HepG2 cells. Food and Function, 2014, 5, 454.	4.6	25
340	Gymnemic Acids Inhibit Sodium-Dependent Glucose Transporter 1. Journal of Agricultural and Food Chemistry, 2014, 62, 5925-5931.	5.2	23
341	Application of 2D-HPLC/Taste Dilution Analysis on Taste Compounds in Aniseed (<i>Pimpinella) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.2	22
342	Natureâ€™s Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. Angewandte Chemie - International Edition, 2014, 53, 7124-7143.	13.8	409

#	Article	IF	Citations
343	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
344	Secret of the major birch pollen allergen Bet v 1: identification of the physiological ligand. Biochemical Journal, 2014, 457, 379-390.	3.7	80
345	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
346	Structure-dependent effects of pyridine derivatives on mechanisms of intestinal fatty acid uptake: regulation of nicotinic acid receptor and fatty acid transporter expression. Journal of Nutritional Biochemistry, 2014, 25, 750-757.	4.2	16
347	A 4-week consumption of medium roast and dark roast coffees affects parameters of energy status in healthy subjects. Food Research International, 2014, 63, 409-419.	6.2	12
348	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
349	Raw coffee based dietary supplements contain carboxyatractyligenin derivatives inhibiting mitochondrial adenine-nucleotide-translocase. Food and Chemical Toxicology, 2014, 70, 198-204.	3.6	10
350	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
351	Modulation of inflammatory gene transcription after long-term coffee consumption. Food Research International, 2014, 63, 428-438.	6.2	6
352	Influence of Different Hop Products on the cis/trans Ratio of Iso-Î±-Acids in Beer and Changes in Key Aroma and Bitter Taste Molecules during Beer Ageing. Journal of the American Society of Brewing Chemists, 2014, 72, 116-125.	1.1	9
353	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
354	Structures, orosensory activity, and T1R1/T1R3 receptor activation of amides generated by lactone aminolysis using food-related processing conditions. European Food Research and Technology, 2013, 237, 57-70.	3.3	5
355	2-O-Î²-d-Glucopyranosyl-carboxyatractyligenin from Coffea L. inhibits adenine nucleotide translocase in isolated mitochondria but is quantitatively degraded during coffee roasting. Phytochemistry, 2013, 93, 124-135.	2.9	20
356	Bioappearance and pharmacokinetics of bioactives upon coffee consumption. Analytical and Bioanalytical Chemistry, 2013, 405, 8487-8503.	3.7	86
357	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
358	Influence of Texture on the Perception of Saltiness in Wheat Bread. Journal of Agricultural and Food Chemistry, 2013, 61, 10649-10658.	5.2	41
359	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
360	Quantitation of Sweet Steviol Glycosides by Means of a HILIC-MS/MS-SIDA Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 11312-11320.	5.2	29

#	Article	IF	Citations
361	Quantitative Studies on Roast Kinetics for Bioactives in Coffee. Journal of Agricultural and Food Chemistry, 2013, 61, 12123-12128.	5.2	35
362	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
363	Comparative direct infusion ion mobility mass spectrometry profiling of Thermus thermophilus wild-type and mutant â^†cruC carotenoid extracts. Analytical and Bioanalytical Chemistry, 2013, 405, 9843-9848.	3.7	9
364	Compositional and Sensory Characterization of Red Wine Polymers. Journal of Agricultural and Food Chemistry, 2013, 61, 2045-2061.	5.2	50
365	In Vitro Activity-Guided Identification of Antioxidants in Aged Garlic Extract. Journal of Agricultural and Food Chemistry, 2013, 61, 3059-3067.	5.2	27
366	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
367	New Highly in Vitro Antioxidative 3,8â€³-Linked Biflav(an)ones and Flavanone-<i>C</i>-glycosides from <i>Garcinia buchananii</i> Stem Bark. Journal of Agricultural and Food Chemistry, 2013, 61, 12572-12581.	5.2	17
368	Development and Application of a Stable Isotope Dilution Analysis for the Quantitation of Advanced Glycation End Products of Creatinine in Biofluids of Type 2 Diabetic Patients and Healthy Volunteers. Analytical Chemistry, 2013, 85, 2961-2969.	6.5	5
369	The pungent substances piperine, capsaicin, 6-gingerol and polygodial inhibit the human two-pore domain potassium channels TASK-1, TASK-3 and TRESK. Frontiers in Pharmacology, 2013, 4, 141.	3.5	23
370	Identification of Urinary and Salivary Biomarkers for Coffee Consumption. ACS Symposium Series, 2012, , 13-25.	0.5	6
371	Structural and Sensory Characterization of Bitter Tasting Steroidal Saponins from Asparagus Spears (<i>Asparagus officinalis</i> L.). Journal of Agricultural and Food Chemistry, 2012, 60, 11889-11900.	5.2	51
372	G Protein-Coupled Receptors in Human Fat Taste Perception. Chemical Senses, 2012, 37, 123-139.	2.0	190
373	Identification of Sensory-Active Phytochemicals in Asparagus (<i>Asparagus officinalis</i> L.). Journal of Agricultural and Food Chemistry, 2012, 60, 11877-11888.	5.2	42
374	Human Psychometric and Taste Receptor Responses to Steviol Glycosides. Journal of Agricultural and Food Chemistry, 2012, 60, 6782-6793.	5.2	165
375	Structural and Sensory Characterization of Key Pungent and Tingling Compounds from Black Pepper (<i>Piper nigrum</i> L.). Journal of Agricultural and Food Chemistry, 2012, 60, 2884-2895.	5.2	54
376	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
377	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
378	Isolation and Structure Elucidation of Highly Antioxidative 3,8â€³-Linked Biflavanones and Flavanone-<i>C</i>-glycosides from <i>Garcinia buchananii</i> Bark. Journal of Agricultural and Food Chemistry, 2012, 60, 2053-2062.	5.2	21

#	Article	IF	Citations
379	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
380	Quantitation of Resveratrol in Red Wines by Means of Stable Isotope Dilution Analysisâˆ’Ultra-Performance Liquid Chromatographyâˆ’Quan-Time-of-Flight Mass Spectrometry and Cross Validation. Analytical Chemistry, 2011, 83, 3398-3405.	6.5	36
381	Identification of Antioxidative Flavonols and Anthocyanins in <i>Sicana odorifera</i> Fruit Peel. Journal of Agricultural and Food Chemistry, 2011, 59, 975-983.	5.2	40
382	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
383	Systematic Studies on the Chemical Structure and Umami Enhancing Activity of Maillard-Modified Guanosine 5â€²-Monophosphates. Journal of Agricultural and Food Chemistry, 2011, 59, 665-676.	5.2	24
384	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
385	Orosensory Stimulation Effects on Human Saliva Proteome. Journal of Agricultural and Food Chemistry, 2011, 59, 10219-10231.	5.2	31
386	Taste Modulating <i>N</i>-(1-Methyl-4-oxoimidazolidin-2-ylidene) Î±-Amino Acids Formed from Creatinine and Reducing Carbohydrates. Journal of Agricultural and Food Chemistry, 2011, 59, 8366-8374.	5.2	17
387	Stereoselective Synthesis of Amides Sharing the Guanosine 5â€²-Monophosphate Scaffold and Umami Enhancement Studies Using Human Sensory and hT1R1/rT1R3 Receptor Assays. Journal of Agricultural and Food Chemistry, 2011, 59, 8875-8885.	5.2	13
388	Metabolic engineering in strawberry fruit uncovers a dormant biosynthetic pathway. Metabolic Engineering, 2011, 13, 527-531.	7.0	39
389	Development of stable isotope dilution assays for ochratoxin A in blood samples. Analytical Biochemistry, 2011, 419, 88-94.	2.4	26
390	Urinary <i>N</i>â€methylpyridinium and trigonelline as candidate dietary biomarkers of coffee consumption. Molecular Nutrition and Food Research, 2011, 55, 1613-1623.	3.3	81
391	Coffees rich in chlorogenic acid or <i>N</i>â€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
392	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
393	Sweet and Umami Taste: Natural Products, Their Chemosensory Targets, and Beyond. Angewandte Chemie - International Edition, 2011, 50, 2220-2242.	13.8	146
394	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
395	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
396	Guanosine monophosphate reductase regulates uncoupling protein 1 activity. FASEB Journal, 2011, 25, 1044.5.	0.5	0

#	Article	IF	Citations
397	Carbonic Anhydraseâ€...IV Mediates the Fizz of Carbonated Beverages. Angewandte Chemie - International Edition, 2010, 49, 2975-2977.	13.8	34
398	Discovery of <i>N</i>²-(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
399	Development of a Stable Isotope Dilution Analysis for the Quantification of the <i>Bacillus cereus</i> Toxin Cereulide in Foods. Journal of Agricultural and Food Chemistry, 2010, 58, 1420-1428.	5.2	59
400	On the Autoxidation of Bitter-Tasting Iso-Î±-acids in Beer. Journal of Agricultural and Food Chemistry, 2010, 58, 5059-5067.	5.2	63
401	Quantitation of ^{Î²}<i>N</i>-Alkanoyl-5-hydroxytryptamides in Coffee by Means of LC-MS/MS-SIDA and Assessment of Their Gastric Acid Secretion Potential Using the HGT-1 Cell Assay. Journal of Agricultural and Food Chemistry, 2010, 58, 1593-1602.	5.2	22
402	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
403	Sensory-Guided Identification of<i>N</i>-(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
404	Bitter-Tasting and Kokumi-Enhancing Molecules in Thermally Processed Avocado (Persea americana) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	61
405	Measurement of the Intracellular pH in Human Stomach Cells: A Novel Approach To Evaluate the Gastric Acid Secretory Potential of Coffee Beverages. Journal of Agricultural and Food Chemistry, 2010, 58, 1976-1985.	5.2	34
406	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
407	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
408	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
409	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
410	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
411	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
412	¹⁸O Stable Isotope Labeling, Quantitative Model Experiments, and Molecular Dynamics Simulation Studies on the Trans-Specific Degradation of the Bitter Tasting Iso-Î±-acids of Beer. Journal of Agricultural and Food Chemistry, 2009, 57, 11014-11023.	5.2	34
413	Structure Determination of Bisacetylenic Oxylipins in Carrots (<i>Daucus carota</i> L.) and Enantioselective Synthesis of Falcarindiol. Journal of Agricultural and Food Chemistry, 2009, 57, 11030-11040.	5.2	46
414	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

#	Article	IF	Citations
415	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
416	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
417	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
418	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
419	On the non-enzymatic liberation of limonin and C17-epilimonin from limonin-17-Î²-d-glucopyranoside in orange juice. European Food Research and Technology, 2008, 228, 55-63.	3.3	7
420	A Role of the Epithelial Sodium Channel in Human Salt Taste Transduction?. Chemosensory Perception, 2008, 1, 78-90.	1.2	54
421	Identification of the Key Astringent Compounds in Spinach (Spinacia oleracea) by Means of the Taste Dilution Analysis. Chemosensory Perception, 2008, 1, 268-281.	1.2	21
422	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
423	Structure Determination of 3-<i>O</i>-Caffeoyl-<i>epi</i>-Î³-quinide, an Orphan Bitter Lactone in Roasted Coffee. Journal of Agricultural and Food Chemistry, 2008, 56, 9581-9585.	5.2	47
424	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
425	Quantitative Reconstruction of the Nonvolatile Sensometabolome of a Red Wine. Journal of Agricultural and Food Chemistry, 2008, 56, 9190-9199.	5.2	216
426	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
427	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
428	Reinvestigation of the Bitter Compounds in Carrots (<i>Daucus carota</i> L.) by Using a Molecular Sensory Science Approach. Journal of Agricultural and Food Chemistry, 2008, 56, 10252-10260.	5.2	39
429	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
430	Molecular and Sensory Characterization of Î³-Glutamyl Peptides as Key Contributors to the Kokumi Taste of Edible Beans (<i>Phaseolus vulgaris</i> L.). Journal of Agricultural and Food Chemistry, 2007, 55, 6712-6719.	5.2	224
431	Nonenzymatic <i>C</i>-Glycosylation of Flavan-3-ols by Oligo- and Polysaccharides. Journal of Agricultural and Food Chemistry, 2007, 55, 9685-9697.	5.2	21
432	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

#	Article	IF	Citations
433	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
434	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
435	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
436	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
437	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
438	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
439	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
440	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
441	Application of a Molecular Sensory Science Approach to Alkalized Cocoa (<i>Theobroma cacao</i>):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
442	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
443	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
444	Synthesis and Structure Determination of Covalent Conjugates Formed from the Sulfuryâ˘'Roasty-Smelling 2-Furfurylthiol and Di- or Trihydroxybenzenes and Their Identification in Coffee Brew. Journal of Agricultural and Food Chemistry, 2006, 54, 10076-10085.	5.2	22
445	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
446	Influence of High Hydrostatic Pressure on Aroma Compound Formation in Thermally Processed Prolineâ€"Glucose Mixtures. ACS Symposium Series, 2005, , 136-145.	0.5	2
447	Application of Hydrophilic Interaction Liquid Chromatography/Comparative Taste Dilution Analysis for Identification of a Bitter Inhibitor by a Combinatorial Approach Based on Maillard Reaction Chemistry. Journal of Agricultural and Food Chemistry, 2005, 53, 9165-9171.	5.2	34
448	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
449	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
450	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

#	Article	IF	Citations
451	Screening of Raw Coffee for Thiol Binding Site Precursors Using â€œIn Beanâ€• Model Roasting Experiments. Journal of Agricultural and Food Chemistry, 2005, 53, 2623-2629.	5.2	28
452	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
453	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
454	Bitter Taste Receptors for Saccharin and Acesulfame K. Journal of Neuroscience, 2004, 24, 10260-10265.	3.6	315
455	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
456	Systematic studies of structure and physiological activity of alapyridaine. A novel food-born taste enhancer. Molecular Nutrition and Food Research, 2004, 48, 270-281.	3.3	17
457	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
458	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
459	Structural and Sensory Characterization of Compounds Contributing to the Bitter Off-Taste of Carrots (<i>Daucus carota </i>L.) and Carrot Puree. Journal of Agricultural and Food Chemistry, 2003, 51, 3865-3873.	5.2	166
460	Racemic and Enantiopure Synthesis and Physicochemical Characterization of the Novel Taste Enhancer <i>N</i>-(1-Carboxyethyl)-6-(hydroxymethyl)pyridinium-3-ol Inner Salt. Journal of Agricultural and Food Chemistry, 2003, 51, 4040-4045.	5.2	33
461	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
462	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
463	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
464	Synthesis and Sensory Characterization of Novel Umami-Tasting Glutamate Glycoconjugates. Journal of Agricultural and Food Chemistry, 2003, 51, 5428-5436.	5.2	90
465	(+)-(S)-Alapyridaine--A General Taste Enhancer?. Chemical Senses, 2003, 28, 371-379.	2.0	64
466	Biomimetic In Vitro Assay for the Characterization of Bitter Tastants and Identification of Bitter Taste Blockers. ACS Symposium Series, 2003, , 91-101.	0.5	5
467	Flavor Contribution and Formation of Heterocyclic Oxygen-Containing Key Aroma Compounds in Thermally Processed Foods. ACS Symposium Series, 2002, , 207-226.	0.5	9
468	Reinvestigation of the Chemical Structure of Bitter-Tasting Quinizolate and Homoquinizolate and Studies on Their Maillard-Type Formation Pathways Using Suitable13C-Labeling Experiments. Journal of Agricultural and Food Chemistry, 2002, 50, 6027-6036.	5.2	25

#	Article	IF	Citations
469	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
470	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
471	The human TAS2R16 receptor mediates bitter taste in response to Î²-glucopyranosides. Nature Genetics, 2002, 32, 397-401.	21.4	400
472	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
473	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
474	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
475	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
476	Characterization of precursors and elucidation of the reaction pathway leading to a novel coloured 2H,7H,8aH-pyrano[2,3-b]pyran-3-one from pentoses by quantitative studies and application of 13C-labelling experiments. Carbohydrate Research, 1998, 313, 215-224.	2.3	26
477	Application of Site Specific13C Enrichment and13C NMR Spectroscopy for the Elucidation of the Formation Pathway Leading to a Red 1H-Pyrrol-3(2H)-one during the Maillard Reaction of Furan-2-carboxaldehyde andl-Alanine. Journal of Agricultural and Food Chemistry, 1998, 46, 941-945.	5.2	15
478	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
479	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
480	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
481	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