

# Søren Balling Engelsen

## List of Publications by Year in descending order

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282  
papers

15,473  
citations

18465

62  
h-index

24232

110  
g-index

290  
all docs

290  
docs citations

290  
times ranked

15435  
citing authors

#	ARTICLE	IF	CITATIONS
1	Review of the most common pre-processing techniques for near-infrared spectra. TrAC - Trends in Analytical Chemistry, 2009, 28, 1201-1222.	5.8	1,894
2	Interval Partial Least-Squares Regression (iPLS): A Comparative Chemometric Study with an Example from Near-Infrared Spectroscopy. Applied Spectroscopy, 2000, 54, 413-419.	1.2	1,182
3	icoshift: A versatile tool for the rapid alignment of 1D NMR spectra. Journal of Magnetic Resonance, 2010, 202, 190-202.	1.2	696
4	Light Scattering and Light Absorbance Separated by Extended Multiplicative Signal Correction. Application to Near-Infrared Transmission Analysis of Powder Mixtures. Analytical Chemistry, 2003, 75, 394-404.	3.2	436
5	Multivariate Autofluorescence of Intact Food Systems. Chemical Reviews, 2006, 106, 1979-1994.	23.0	262
6	Vibrational microspectroscopy of food. Raman vs. FT-IR. Trends in Food Science and Technology, 2003, 14, 50-57.	7.8	222
7	Starch phosphorylation: a new front line in starch research. Trends in Plant Science, 2002, 7, 445-450.	4.3	206
8	icoshift: An effective tool for the alignment of chromatographic data. Journal of Chromatography A, 2011, 1218, 7832-7840.	1.8	203
9	Prediction of water-holding capacity and composition of porcine meat by comparative spectroscopy. Meat Science, 2000, 55, 177-185.	2.7	190
10	Chemometric Quantitation of the Active Substance (Containing Câ%;N) in a Pharmaceutical Tablet Using Near-Infrared (NIR) Transmittance and NIR FT-Raman Spectra. Applied Spectroscopy, 2002, 56, 579-585.	1.2	182
11	A comparison and chemometric analysis of several molecular mechanics force fields and parameter sets applied to carbohydrates. Carbohydrate Research, 1998, 314, 141-155.	1.1	150
12	Chemometrics in food scienceâa demonstration of the feasibility of a highly exploratory, inductive evaluation strategy of fundamental scientific significance. Chemometrics and Intelligent Laboratory Systems, 1998, 44, 31-60.	1.8	148
13	Investigations of La Rioja Terroir for Wine Production Using <sup>1</sup> H NMR Metabolomics. Journal of Agricultural and Food Chemistry, 2012, 60, 3452-3461.	2.4	121
14	Near-Infrared Absorption and Scattering Separated by Extended Inverted Signal Correction (EISC): Analysis of Near-Infrared Transmittance Spectra of Single Wheat Seeds. Applied Spectroscopy, 2002, 56, 1206-1214.	1.2	114
15	Molecular relaxation of sucrose in aqueous solutions: how a nanosecond molecular dynamics simulation helps to reconcile NMR data. The Journal of Physical Chemistry, 1995, 99, 13334-13351.	2.9	112
16	An exploratory chemometric study of <sup>1</sup> H NMR spectra of table wines. Journal of Chemometrics, 2006, 20, 198-208.	0.7	112
17	Zeta potential of pectin-stabilised casein aggregates in acidified milk drinks. International Dairy Journal, 2007, 17, 302-307.	1.5	111
18	Identification and quantification of turkey meat adulteration in fresh, frozen-thawed and cooked minced beef by FT-NIR spectroscopy and chemometrics. Meat Science, 2016, 121, 175-181.	2.7	109

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19	Pulsed Electric Field Assisted Extraction of Bioactive Compounds from Cocoa Bean Shell and Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2018, 11, 818-835.	2.6	103
20	Early prediction of water-holding capacity in meat by multivariate vibrational spectroscopy. <i>Meat Science</i> , 2003, 65, 581-592.	2.7	101
21	NMR-baking and Multivariate Prediction of Instrumental Texture Parameters in Bread. <i>Journal of Cereal Science</i> , 2001, 33, 59-69.	1.8	99
22	Helix-breaking news: fighting crystalline starch energy deposits in the cell. <i>Trends in Plant Science</i> , 2010, 15, 236-240.	4.3	95
23	Application of chemometrics to low-field <sup>1</sup> H NMR relaxation data of intact fish flesh. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1793-1802.	1.7	93
24	The diluted aqueous solvation of carbohydrates as inferred from molecular dynamics simulations and NMR spectroscopy. <i>Biophysical Chemistry</i> , 2001, 93, 103-127.	1.5	93
25	NMR-cooking: monitoring the changes in meat during cooking by low-field <sup>1</sup> H-NMR. <i>Trends in Food Science and Technology</i> , 2002, 13, 341-346.	7.8	93
26	Effect of freezing temperature, thawing and cooking rate on water distribution in two pork qualities. <i>Meat Science</i> , 2006, 72, 34-42.	2.7	93
27	High-throughput cereal metabolomics: Current analytical technologies, challenges and perspectives. <i>Journal of Cereal Science</i> , 2014, 59, 393-418.	1.8	93
28	First Principles Insight into the $\alpha$ -Glucan Structures of Starch: Their Synthesis, Conformation, and Hydration. <i>Chemical Reviews</i> , 2010, 110, 2049-2080.	23.0	92
29	Exploring the phenotypic expression of a regulatory proteome-altering gene by spectroscopy and chemometrics. <i>Analytica Chimica Acta</i> , 2001, 446, 169-184.	2.6	90
30	Process Analytical Technology in the food industry. <i>Trends in Food Science and Technology</i> , 2013, 31, 27-35.	7.8	90
31	Cocoa Bean Shell—A By-Product with Nutritional Properties and Biofunctional Potential. <i>Nutrients</i> , 2020, 12, 1123.	1.7	90
32	Quantitative analysis of NMR spectra with chemometrics. <i>Journal of Magnetic Resonance</i> , 2008, 190, 26-32.	1.2	87
33	Water properties during cooking of pork studied by low-field NMR relaxation: effects of curing and the RN-gene. <i>Meat Science</i> , 2004, 66, 437-446.	2.7	86
34	A modification of canonical variates analysis to handle highly collinear multivariate data. <i>Journal of Chemometrics</i> , 2006, 20, 425-435.	0.7	85
35	Chemometric prediction of alginate monomer composition: A comparative spectroscopic study using IR, Raman, NIR and NMR. <i>Carbohydrate Polymers</i> , 2008, 72, 730-739.	5.1	85
36	Multivariate near-infrared and Raman spectroscopic quantifications of the crystallinity of lactose in whey permeate powder. <i>International Dairy Journal</i> , 2005, 15, 1261-1270.	1.5	83

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37	Comparative vibrational spectroscopy for determination of quality parameters in amidated pectins as evaluated by chemometrics. <i>Carbohydrate Polymers</i> , 1996, 30, 9-24.	5.1	82
38	A primer to nutritional metabolomics by NMR spectroscopy and chemometrics. <i>Food Research International</i> , 2013, 54, 1131-1145.	2.9	82
39	Physico-chemical Characterization of Floridean Starch of Red Algae. <i>Starch/Staerke</i> , 2002, 54, 66-74.	1.1	81
40	Towards Rapid and Unique Curve Resolution of Low-Field NMR Relaxation Data: Trilinear SLICING versus Two-Dimensional Curve Fitting. <i>Journal of Magnetic Resonance</i> , 2002, 157, 141-155.	1.2	81
41	Starch molecular structure and phosphorylation investigated by a combined chromatographic and chemometric approach. <i>Carbohydrate Polymers</i> , 2000, 41, 163-174.	5.1	79
42	Prediction of technological quality (cooking loss and Napole Yield) of pork based on fresh meat characteristics. <i>Meat Science</i> , 2003, 65, 707-712.	2.7	79
43	A NMR metabolomics study of the ripening process of the Fiore Sardo cheese produced with autochthonous adjunct cultures. <i>Food Chemistry</i> , 2013, 141, 2137-2147.	4.2	79
44	Explorative spectrometric evaluations of frying oil deterioration. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 1495.	0.8	76
45	Warmed-over flavour in porcine meat " a combined spectroscopic, sensory and chemometric study. <i>Meat Science</i> , 2000, 54, 83-95.	2.7	75
46	Hurrah for the increasing longevity: feasible strategies to counteract age-related loss of skeletal muscle mass. <i>Scandinavian Journal of Medicine and Science in Sports</i> , 2015, 25, 1-2.	1.3	75
47	Assessment of the Effect of High or Low Protein Diet on the Human Urine Metabolome as Measured by NMR. <i>Nutrients</i> , 2012, 4, 112-131.	1.7	74
48	Chemometrics in foodomics: Handling data structures from multiple analytical platforms. <i>TrAC - Trends in Analytical Chemistry</i> , 2014, 60, 71-79.	5.8	74
49	Pre-rigor conditions in beef under varying temperature- and pH-falls studied with rigometer, NMR and NIR. <i>Food Chemistry</i> , 2000, 69, 407-418.	4.2	73
50	Evaluation of Quality Changes in Walnut Kernels ( <i>Juglans regia</i> L.) by Vis/NIR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5790-5796.	2.4	73
51	Quantification of the degree of blockiness in pectins using <sup>1</sup> H NMR spectroscopy and chemometrics. <i>Food Hydrocolloids</i> , 2007, 21, 256-266.	5.6	72
52	Quantification of individual fatty acids in bovine milk by infrared spectroscopy and chemometrics: Understanding predictions of highly collinear reference variables. <i>Journal of Dairy Science</i> , 2014, 97, 7940-7951.	1.4	71
53	Recursive weighted partial least squares (rPLS): an efficient variable selection method using PLS. <i>Journal of Chemometrics</i> , 2014, 28, 439-447.	0.7	71
54	Determination of Dry Matter Content in Potato Tubers by Low-Field Nuclear Magnetic Resonance (LF-NMR). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10300-10304.	2.4	68

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55	Prediction of Sensory Texture of Cooked Potatoes using Uniaxial Compression, Near Infrared Spectroscopy and Low Field $^1\text{H}$ NMR Spectroscopy. <i>LWT - Food Science and Technology</i> , 2000, 33, 103-111.	2.5	67
56	Unique Similarity of the Asymmetric Trehalose Solid-State Hydration and the Diluted Aqueous-Solution Hydration. <i>Journal of Physical Chemistry B</i> , 2000, 104, 9301-9311.	1.2	67
57	Exploratory SAXS and HPAEC-PAD studies of starches from diverse plant genotypes. <i>Carbohydrate Polymers</i> , 2006, 64, 433-443.	5.1	67
58	Flaxseed dietary fibers suppress postprandial lipemia and appetite sensation in young men. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013, 23, 136-143.	1.1	67
59	Comparative spectroscopic and rheological studies on crude and purified soluble barley and oat $\beta$ -glucan preparations. <i>Food Research International</i> , 2010, 43, 2417-2424.	2.9	65
60	Modeling polysaccharides: Present status and challenges. <i>Journal of Molecular Graphics</i> , 1996, 14, 307-321.	1.7	64
61	Analysis of lipoproteins using 2D diffusion-edited NMR spectroscopy and multi-way chemometrics. <i>Analytica Chimica Acta</i> , 2005, 531, 209-216.	2.6	64
62	Gel texture and chain structure of amyloamylase-modified starches compared to gelatin. <i>Food Hydrocolloids</i> , 2008, 22, 1551-1566.	5.6	64
63	Standardization of factors that influence human urine metabolomics. <i>Metabolomics</i> , 2011, 7, 71-83.	1.4	64
64	A hydration study of (1 $\rightarrow$ 4) and (1 $\rightarrow$ 6) linked $\beta$ -glucans by comparative 10 ns molecular dynamics simulations and 500-MHz NMR. <i>Journal of Computational Chemistry</i> , 2004, 25, 573-586.	1.5	63
65	Evaluation of carbohydrate molecular mechanical force fields by quantum mechanical calculations. <i>Carbohydrate Research</i> , 2004, 339, 937-948.	1.1	61
66	Quantification of Lipoprotein Subclasses by Proton Nuclear Magnetic Resonance-Based Partial Least-Squares Regression Models. <i>Clinical Chemistry</i> , 2005, 51, 1457-1461.	1.5	61
67	An exploratory NMR nutri-metabonomic investigation reveals dimethyl sulfone as a dietary biomarker for onion intake. <i>Analyst</i> , 2009, 134, 2344.	1.7	61
68	Metabolic profiling and aquaculture differentiation of gilthead sea bream by $^1\text{H}$ NMR metabolomics. <i>Food Chemistry</i> , 2010, 120, 907-914.	4.2	61
69	$^1\text{H}$ NMR-based metabolomics approach in a rat model of acute liver injury and regeneration induced by $\text{CCl}_4$ administration. <i>Toxicology</i> , 2013, 303, 115-124.	2.0	61
70	New Nordic Diet versus Average Danish Diet: A Randomized Controlled Trial Revealed Healthy Long-Term Effects of the New Nordic Diet by GC-MS Blood Plasma Metabolomics. <i>Journal of Proteome Research</i> , 2016, 15, 1939-1954.	1.8	61
71	Metabolomics as a Powerful Tool for Molecular Quality Assessment of the Fish <i>Sparus aurata</i> . <i>Nutrients</i> , 2011, 3, 212-227.	1.7	60
72	Residue Specific Hydration of Primary Cell Wall Potato Pectin Identified by Solid-State $^{13}\text{C}$ Single-Pulse MAS and CP/MAS NMR Spectroscopy. <i>Biomacromolecules</i> , 2011, 12, 1844-1850.	2.6	59

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73	Trends in the application of chemometrics to foodomics studies. <i>Acta Alimentaria</i> , 2015, 44, 4-31.	0.3	59
74	Alginate monomer composition studied by solution- and solid-state NMR – A comparative chemometric study. <i>Food Hydrocolloids</i> , 2009, 23, 1579-1586.	5.6	56
75	The use of trimethylsilyl cyanide derivatization for robust and broad-spectrum high-throughput gas chromatography–mass spectrometry based metabolomics. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 9193-9205.	1.9	56
76	A comprehensive and comparative GC–MS metabolomics study of non-volatiles in Tanzanian grown mango, pineapple, jackfruit, baobab and tamarind fruits. <i>Food Chemistry</i> , 2016, 213, 691-699.	4.2	56
77	WHEY - The waste-stream that became more valuable than the food product. <i>Trends in Food Science and Technology</i> , 2021, 118, 230-241.	7.8	56
78	Application of the NMR-MOUSE to food emulsions. <i>Journal of Magnetic Resonance</i> , 2003, 165, 49-58.	1.2	55
79	Depth profiling of porcine adipose tissue by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2012, 43, 482-489.	1.2	55
80	Molecular structure of large-scale extracted Î <sup>2</sup> -glucan from barley and oat: Identification of a significantly changed block structure in a high Î <sup>2</sup> -glucan barley mutant. <i>Food Chemistry</i> , 2013, 136, 130-138.	4.2	55
81	Raman spectroscopic study of effect of the cooking temperature and time on meat proteins. <i>Food Research International</i> , 2014, 66, 123-131.	2.9	55
82	Comprehensive and Comparative Metabolomic Profiling of Wheat, Barley, Oat and Rye Using Gas Chromatography-Mass Spectrometry and Advanced Chemometrics. <i>Foods</i> , 2014, 3, 569-585.	1.9	54
83	Forecasting individual breast cancer risk using plasma metabolomics and biocontours. <i>Metabolomics</i> , 2015, 11, 1376-1380.	1.4	54
84	Direct quantification of M/G ratio from 13C CP-MAS NMR spectra of alginate powders by multivariate curve resolution. <i>Carbohydrate Research</i> , 2009, 344, 2014-2022.	1.1	53
85	Prediction of total fatty acid parameters and individual fatty acids in pork backfat using Raman spectroscopy and chemometrics: Understanding the cage of covariance between highly correlated fat parameters. <i>Meat Science</i> , 2016, 111, 18-26.	2.7	53
86	Signature Mapping (SigMa): An efficient approach for processing complex human urine 1H NMR metabolomics data. <i>Analytica Chimica Acta</i> , 2020, 1108, 142-151.	2.6	53
87	Quantification of lipoprotein profiles by nuclear magnetic resonance spectroscopy and multivariate data analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 94, 210-219.	5.8	52
88	Assessment of volatile fingerprint by HS-SPME/GC-qMS and E-nose for the classification of cocoa bean shells using chemometrics. <i>Food Research International</i> , 2019, 123, 684-696.	2.9	52
89	Structure function relationships of transgenic starches with engineered phosphate substitution and starch branching. <i>International Journal of Biological Macromolecules</i> , 2005, 36, 159-168.	3.6	51
90	Water mobility in acidified milk drinks studied by low-field 1H NMR. <i>International Dairy Journal</i> , 2007, 17, 294-301.	1.5	51

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91	Plant metabolomics: Resolution and quantification of elusive peaks in liquid chromatographyâ€“mass spectrometry profiles of complex plant extracts using multi-way decomposition methods. <i>Journal of Chromatography A</i> , 2012, 1266, 84-94.	1.8	51
92	LCâ€“MS metabolomics top-down approach reveals new exposure and effect biomarkers of apple and apple-pectin intake. <i>Metabolomics</i> , 2012, 8, 64-73.	1.4	51
93	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. <i>Journal of Food Engineering</i> , 2019, 263, 311-319.	2.7	50
94	The hydration of sucrose. <i>Carbohydrate Research</i> , 1996, 292, 21-38.	1.1	50
95	Staling of white wheat bread crumb and effect of maltogenic Î±-amylases. Part 1: Spatial distribution and kinetic modeling of hardness and resilience. <i>Food Chemistry</i> , 2016, 208, 318-325.	4.2	49
96	Quinoa seed coats as an expanding and sustainable source of bioactive compounds: An investigation of genotypic diversity in saponin profiles. <i>Industrial Crops and Products</i> , 2017, 104, 156-163.	2.5	48
97	A molecular builder for carbohydrates: Application to polysaccharides and complex carbohydrates. , 1996, 39, 417.		47
98	Calcium carbonate crystallization in the Î±-chitin matrix of the shell of pink shrimp, <i>Pandalus borealis</i> , during frozen storage. <i>Journal of Crystal Growth</i> , 1997, 177, 125-134.	0.7	46
99	The Effects of Amylose and Starch Phosphate on Starch Gel Retrogradation Studied by Low-field 1H NMR Relaxometry. <i>Starch/Staerke</i> , 2003, 55, 241-249.	1.1	46
100	Prediction of the degradability and ash content of wheat straw from different cultivars using near infrared spectroscopy. <i>Industrial Crops and Products</i> , 2010, 31, 321-326.	2.5	46
101	Toward Reliable Lipoprotein Particle Predictions from NMR Spectra of Human Blood: An Interlaboratory Ring Test. <i>Analytical Chemistry</i> , 2017, 89, 8004-8012.	3.2	46
102	Metabolomics analysis of shucked musselsâ€™ freshness. <i>Food Chemistry</i> , 2016, 205, 58-65.	4.2	45
103	Prediction of Sensory Texture Quality of Boiled Potatoes From Low-field 1H NMR of Raw Potatoes. The Role of Chemical Constituents. <i>LWT - Food Science and Technology</i> , 2001, 34, 469-477.	2.5	43
104	The hydration of sucrose. <i>Carbohydrate Research</i> , 1996, 292, 21-38.	1.1	42
105	Low-field 1H nuclear magnetic resonance and chemometrics combined for simultaneous determination of water, oil, and protein contents in oilseeds. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 1069-1077.	0.8	42
106	Cooking Effects on Water Distribution in Potatoes Using Nuclear Magnetic Resonance Relaxation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5976-5981.	2.4	42
107	Travelling on the potential energy surfaces of carbohydrates: Comparative application of an exhaustive systematic conformational search with an heuristic search. <i>Carbohydrate Research</i> , 1995, 276, 1-29.	1.1	41
108	Assessment of dietary exposure related to dietary GI and fibre intake in a nutritional metabolomic study of human urine. <i>Genes and Nutrition</i> , 2012, 7, 281-293.	1.2	41

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109	Real-time modeling of milk coagulation using in-line near infrared spectroscopy. <i>Journal of Food Engineering</i> , 2012, 108, 345-352.	2.7	41
110	Physical fitness in community-dwelling older adults is linked to dietary intake, gut microbiota, and metabolomic signatures. <i>Aging Cell</i> , 2020, 19, e13105.	3.0	41
111	Screening for dioxin contamination in fish oil by PARAFAC and N-PLSR analysis of fluorescence landscapes. <i>Journal of Chemometrics</i> , 2002, 16, 451-460.	0.7	40
112	Presence and Dehydration of Ikaite, Calcium Carbonate Hexahydrate, in Frozen Shrimp Shell. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 911-917.	2.4	39
113	Hydration of the Amylopectin Branch Point. Evidence of Restricted Conformational Diversity of the $\alpha$ -(1 $\rightarrow$ 6) Linkage. <i>Journal of the American Chemical Society</i> , 2004, 126, 13144-13155.	6.6	39
114	The use of rapid spectroscopic screening methods to detect adulteration of food raw materials and ingredients. <i>Current Opinion in Food Science</i> , 2016, 10, 45-51.	4.1	39
115	PowerSlicing. <i>Journal of Magnetic Resonance</i> , 2003, 163, 192-197.	1.2	38
116	Starch phosphorylation Maltosidic restrains upon 3- and 6-phosphorylation investigated by chemical synthesis, molecular dynamics and NMR spectroscopy. <i>Biopolymers</i> , 2009, 91, 179-193.	1.2	38
117	Characterization of marama bean ( <i>Tylosema esculentum</i> ) by comparative spectroscopy: NMR, FT-Raman, FT-IR and NIR. <i>Food Research International</i> , 2011, 44, 373-384.	2.9	38
118	POLYS 2.0: An open source software package for building three-dimensional structures of polysaccharides. <i>Biopolymers</i> , 2014, 101, 733-743.	1.2	38
119	Accurate determination of endpoint temperature of cooked meat after storage by Raman spectroscopy and chemometrics. <i>Food Control</i> , 2015, 52, 119-125.	2.8	38
120	The mean hydration of carbohydrates as studied by normalized two-dimensional radial pair distributions. <i>Journal of Molecular Graphics and Modelling</i> , 1999, 17, 101-105.	1.3	37
121	Exploratory multivariate spectroscopic study on human skin. <i>Skin Research and Technology</i> , 2003, 9, 137-146.	0.8	37
122	Towards on-line monitoring of the composition of commercial carrageenan powders. <i>Carbohydrate Polymers</i> , 2004, 57, 337-348.	5.1	37
123	Effect of $\beta$ -O-Glucosylation on L-Ser and L-Thr Diamides: A Bias toward $\alpha$ -Helical Conformations. <i>Chemistry - A European Journal</i> , 2006, 12, 7864-7871.	1.7	36
124	Counteracting Age-related Loss of Skeletal Muscle Mass: a clinical and ethnological trial on the role of protein supplementation and training load (CALM Intervention Study): study protocol for a randomized controlled trial. <i>Trials</i> , 2016, 17, 397.	0.7	36
125	Rapid Spectroscopic Analysis of Marzipan Comparative Instrumentation. <i>Journal of Near Infrared Spectroscopy</i> , 2004, 12, 63-75.	0.8	35
126	Internal motions of carbohydrates as probed by comparative molecular modeling and nuclear magnetic resonance of ethyl $\beta$ -lactoside. <i>Journal of Computational Chemistry</i> , 1995, 16, 1096-1119.	1.5	34



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127	Data Pre-processing. , 2009, , 29-50.		34
128	A physiochemical theory on the applicability of soft mathematical modelsâ€™ experimentally interpreted. Journal of Chemometrics, 2010, 24, 481-495.	0.7	34
129	An On-Line Near-Infrared (NIR) Transmission Method for Determining Depth Profiles of Fatty Acid Composition and Iodine Value in Porcine Adipose Fat Tissue. Applied Spectroscopy, 2012, 66, 218-226.	1.2	34
130	Biomarkers of Individual Foods, and Separation of Diets Using Untargeted LCâ€™MSâ€™based Plasma Metabolomics in a Randomized Controlled Trial. Molecular Nutrition and Food Research, 2019, 63, e1800215.	1.5	34
131	The effect of daily protein supplementation, with or without resistance training for 1 year, on muscle size, strength, and function in healthy older adults: A randomized controlled trial. American Journal of Clinical Nutrition, 2021, 113, 790-800.	2.2	33
132	Conformations of disaccharides by empirical force field calculations. Part V: Conformational maps of Î²-gentiobiose in an optimized consistent force field. International Journal of Biological Macromolecules, 1993, 15, 56-62.	3.6	32
133	Multiway chemometric analysis of the metabolic response to toxins monitored by NMR. Chemometrics and Intelligent Laboratory Systems, 2005, 76, 79-89.	1.8	32
134	Mathematical chromatography solves the cocktail party effect in mixtures using 2D spectra and PARAFAC. TrAC - Trends in Analytical Chemistry, 2010, 29, 281-284.	5.8	32
135	Exploring genomes for glycosyltransferases. Molecular BioSystems, 2010, 6, 1773.	2.9	32
136	Effect of Gel Firmness at Cutting Time, pH, and Temperature on Rennet Coagulation and Syneresis: An in situ <sup>1</sup> H NMR Relaxation Study. Journal of Agricultural and Food Chemistry, 2010, 58, 513-519.	2.4	32
137	Extracted Oat and Barley Î²-Glucans Do Not Affect Cholesterol Metabolism in Young Healthy Adults. Journal of Nutrition, 2013, 143, 1579-1585.	1.3	32
138	Monitoring the staling of wheat bread using 2D MIR-NIR correlation spectroscopy. Journal of Cereal Science, 2017, 75, 92-99.	1.8	32
139	Internal motions and hydration of sucrose in a diluted water solution. Journal of Molecular Graphics and Modelling, 1997, 15, 122-131.	1.3	31
140	Noninvasive Assay for Cyanogenic Constituents in Plants by Raman Spectroscopy: Content and Distribution of Amygdalin in Bitter Almond (Prunus Amygdalus). Applied Spectroscopy, 2002, 56, 1139-1146.	1.2	31
141	Starch Granule Hydrationâ€™A MAS NMR Investigation. Food Biophysics, 2008, 3, 25-32.	1.4	31
142	High throughput prediction of chylomicron triglycerides in human plasma by nuclear magnetic resonance and chemometrics. Nutrition and Metabolism, 2010, 7, 43.	1.3	31
143	Screening for Triterpenoid Saponins in Plants Using Hyphenated Analytical Platforms. Molecules, 2016, 21, 1614.	1.7	31
144	GC-MS Metabolite Profiling of Extreme Southern Pinot noir Wines: Effects of Vintage, Barrel Maturation, and Fermentation Dominate over Vineyard Site and Clone Selection. Journal of Agricultural and Food Chemistry, 2016, 64, 2342-2351.	2.4	31

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145	Authentication of cocoa bean shells by near- and mid-infrared spectroscopy and inductively coupled plasma-optical emission spectroscopy. <i>Food Chemistry</i> , 2019, 292, 47-57.	4.2	31
146	Comparative NMR relaxometry of gels of amylopectin-modified starch and gelatin. <i>Food Hydrocolloids</i> , 2009, 23, 2038-2048.	5.6	30
147	The phosphorylation site in double helical amylopectin as investigated by a combined approach using chemical synthesis, crystallography and molecular modeling. <i>FEBS Letters</i> , 2003, 541, 137-144.	1.3	29
148	Use of NIR spectroscopy and chemometrics for on-line process monitoring of ammonia in Low Methoxylated Amidated pectin production. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2005, 76, 149-161.	1.8	28
149	A novel improved method for analysis of 2D diffusion-relaxation data-2D PARAFAC-Laplace decomposition. <i>Journal of Magnetic Resonance</i> , 2007, 188, 10-23.	1.2	28
150	Structure and hydration of the amylopectin trisaccharide building blocks-Synthesis, NMR, and molecular dynamics. <i>Biopolymers</i> , 2008, 89, 1179-1193.	1.2	28
151	Cereal Î²-glucan immune modulating activity depends on the polymer fine structure. <i>Food Research International</i> , 2014, 62, 829-836.	2.9	28
152	Comparative Study of Small Linear and Branched Î±-Glucans Using Size Exclusion Chromatography and Static and Dynamic Light Scattering#. <i>Biomacromolecules</i> , 2005, 6, 143-151.	2.6	27
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