

Peter Schieberle

List of Publications by Year in descending order

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149
papers

10,848
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23567

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docs citations

152
times ranked

5207
citing authors

#	ARTICLE	IF	CITATIONS
1	Re-investigation on odour thresholds of key food aroma compounds and development of an aroma language based on odour qualities of defined aqueous odorant solutions. <i>European Food Research and Technology</i> , 2008, 228, 265-273.	3.3	519
2	Nature's Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. <i>Angewandte Chemie - International Edition</i> , 2014, 53, 7124-7143.	13.8	409
3	Characterization of the Key Aroma Compounds in the Beverage Prepared from Darjeeling Black Tea: Quantitative Differences between Tea Leaves and Infusion. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 916-924.	5.2	343
4	Quantitative analysis of aroma compounds in wheat and rye bread crusts using a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , 1987, 35, 252-257.	5.2	248
5	Characterization of the Key Aroma Compounds in Soy Sauce Using Approaches of Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6262-6269.	5.2	228
6	Primary odorants in popcorn. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1141-1144.	5.2	226
7	Potent odorants of the wheat bread crumb Differences to the crust and effect of a longer dough fermentation. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1991, 192, 130-135.	0.6	215
8	Evaluation of Aroma Differences between Hand-Squeezed Juices from Valencia Late and Navel Oranges by Quantitation of Key Odorants and Flavor Reconstitution Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2387-2394.	5.2	208
9	Evaluation of the flavour of wheat and rye bread crusts by aroma extract dilution analysis. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1987, 185, 111-113.	0.6	201
10	New Developments in Methods for Analysis of Volatile Flavor Compounds and their Precursors. , 1995, , 403-431.		195
11	Changes in Key Aroma Compounds of Criollo Cocoa Beans During Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10244-10251.	5.2	195
12	Evaluation of the Key Odorants in a Thermally Treated Solution of Ribose and Cysteine by Aroma Extract Dilution Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2187-2194.	5.2	189
13	Evaluation of Key Odorants in Milk Chocolate and Cocoa Mass by Aroma Extract Dilution Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 867-872.	5.2	186
14	Quantitative determination of .beta.-damascenone in foods using a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 757-759.	5.2	171
15	Comparison of Key Aroma Compounds in Cooked Brown Rice Varieties Based on Aroma Extract Dilution Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1101-1105.	5.2	166
16	Quantitation of 3-Aminopropionamide in Potatoes A Minor but Potent Precursor in Acrylamide Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4751-4757.	5.2	166
17	Identification of the Key Aroma Compounds in Cocoa Powder Based on Molecular Sensory Correlations. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5521-5529.	5.2	166
18	Thermally Generated 3-Aminopropionamide as a Transient Intermediate in the Formation of Acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5933-5938.	5.2	160

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19	Characterization of the Key Aroma Compounds in an American Bourbon Whisky by Quantitative Measurements, Aroma Recombination, and Omission Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5820-5826.	5.2	153
20	Identification Based on Quantitative Measurements and Aroma Recombination of the Character Impact Odorants in a Bavarian Pilsner-type Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7544-7551.	5.2	152
21	Characterization of the Most Odor-Active Volatiles in Fresh, Hand-Squeezed Juice of Grapefruit (<i>Citrus paradisi</i> Macfayden). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5189-5193.	5.2	150
22	Identification of potent flavor compounds formed in an aqueous lemon oil/citric acid emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 1988, 36, 797-800.	5.2	149
23	Primary odorants of pale lager beer. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1991, 193, 558-565.	0.6	141
24	Characterization of the Key Aroma Compounds in Apricots (<i>Prunus armeniaca</i>) by Application of the Molecular Sensory Science Concept. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5221-5228.	5.2	137
25	Identification of the most odour-active volatiles in fresh, hand-extracted juice of Valencia late oranges by odour dilution techniques. <i>Flavour and Fragrance Journal</i> , 1998, 13, 49-55.	2.6	135
26	Quantitative Model Studies on the Formation of Aroma-Active Aldehydes and Acids by Strecker-Type Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 434-440.	5.2	131
27	Flavor of Cereal Products—A Review. <i>Cereal Chemistry</i> , 1997, 74, 91-97.	2.2	129
28	Comparison of the Most Odor-Active Compounds in Fresh and Dried Hop Cones (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1776-1783.	5.2	123
29	Quantitation of (R)- and (S)-Linalool in Beer Using Solid Phase Microextraction (SPME) in Combination with a Stable Isotope Dilution Assay (SIDA). <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7100-7105.	5.2	117
30	Characterization of the Key Aroma Compounds in Pink Guava (<i>Psidium guajava</i> L.) by Means of Aroma Re-engineering Experiments and Omission Tests. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2882-2888.	5.2	115
31	Quantitation of Important Roast-Smelling Odorants in Popcorn by Stable Isotope Dilution Assays and Model Studies on Flavor Formation during Popping. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2442-2448.	5.2	112
32	The role of free amino acids present in yeast as precursors of the odorants 2-acetyl-1-pyrroline and 2-acetyltetrahydropyridine in wheat bread crust. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1990, 191, 206-209.	0.6	111
33	Physiological and analytical studies on flavor perception dynamics as induced by the eating and swallowing process. <i>Food Quality and Preference</i> , 2002, 13, 497-504.	4.6	109
34	2-Oxopropanal, Hydroxy-2-propanone, and 1-Pyrroline—Important Intermediates in the Generation of the Roast-Smelling Food Flavor Compounds 2-Acetyl-1-pyrroline and 2-Acetyltetrahydropyridine. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2270-2277.	5.2	105
35	Compound Identification: A Journal of Agricultural and Food Chemistry Perspective. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4625-4629.	5.2	105
36	Reconstitution of the Flavor Signature of Dornfelder Red Wine on the Basis of the Natural Concentrations of Its Key Aroma and Taste Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8866-8874.	5.2	105

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37	Potent aromatic compounds in the crumb of wheat bread (French-type) ? influence of pre-ferments and studies on the formation of key odorants during dough processing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 241-248.	0.6	104
38	Formation of Amines and Aldehydes from Parent Amino Acids during Thermal Processing of Cocoa and Model Systems: A New Insights into Pathways of the Strecker Reaction. Journal of Agricultural and Food Chemistry, 2006, 54, 1730-1739.	5.2	102
39	Identification of Potent Aroma Compounds in Thermally Treated Mixtures of Glucose/Cysteine and Rhamnose/Cysteine Using Aroma Extract Dilution Techniques. Journal of Agricultural and Food Chemistry, 1997, 45, 898-906.	5.2	101
40	Profiling food volatiles by comprehensive two-dimensional gas chromatography coupled with mass spectrometry: Advanced fingerprinting approaches for comparative analysis of the volatile fraction of roasted hazelnuts (<i>Corylus avellana</i> L.) from different origins. Journal of Chromatography A, 2010, 1217, 5848-5858.	3.7	100
41	Determination of Key Aroma Compounds in the Crumb of a Three-Stage Sourdough Rye Bread by Stable Isotope Dilution Assays and Sensory Studies. Journal of Agricultural and Food Chemistry, 2001, 49, 4304-4311.	5.2	98
42	Characterization of the Key Odorants in a High-Grade Chinese Green Tea Beverage (<i>Camellia</i>) in Tea Leaves Caused by the Tea Manufacturing Process. Journal of Agricultural and Food Chemistry, 2020, 68, 5168-5179.	5.2	97
43	Comparison of Key Odorants Generated by Thermal Treatment of Commercial and Self-Prepared Yeast Extracts: Influence of the Amino Acid Composition on Odorant Formation. Journal of Agricultural and Food Chemistry, 1997, 45, 1338-1344.	5.2	92
44	Identification of the volatile flavour compounds of wheat bread crust – comparison with rye bread crust. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1985, 180, 474-478.	0.6	91
45	Characterization of the Key Aroma Compounds in Two Bavarian Wheat Beers by Means of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 11303-11311.	5.2	91
46	Comprehensive two-dimensional gas chromatography and food sensory properties: potential and challenges. Analytical and Bioanalytical Chemistry, 2015, 407, 169-191.	3.7	91
47	Potent odorants of rye bread crust-differences from the crumb and from wheat bread crust. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1994, 198, 292-296.	0.6	90
48	A New LC/MS-Method for the Quantitation of Acrylamide Based on a Stable Isotope Dilution Assay and Derivatization with 2-Mercaptobenzoic Acid. Comparison with Two GC/MS Methods. Journal of Agricultural and Food Chemistry, 2003, 51, 7866-7871.	5.2	87
49	Comparison of the most odour-active volatiles in different hop varieties by application of a comparative aroma extract dilution analysis. European Food Research and Technology, 2007, 226, 45-55.	3.3	87
50	Quantitation of Key Peanut Aroma Compounds in Raw Peanuts and Pan-Roasted Peanut Meal. Aroma Reconstitution and Comparison with Commercial Peanut Products. Journal of Agricultural and Food Chemistry, 2010, 58, 11018-11026.	5.2	85
51	Characterization of the Aroma-Active Compounds in Pink Guava (<i>Psidium guajava</i> , L.) by Application of the Aroma Extract Dilution Analysis. Journal of Agricultural and Food Chemistry, 2008, 56, 4120-4127.	5.2	84
52	Sensomics Analysis of Key Hazelnut Odorants (<i>Corylus avellana</i> L. 'Tonda Gentile'™) Using Comprehensive Two-Dimensional Gas Chromatography in Combination with Time-of-Flight Mass Spectrometry (GC-TOF-MS). Journal of Agricultural and Food Chemistry, 2013, 61, 5226-5235.	5.2	78
53	Quantitative Studies on the Formation of Key Odorants in Thermally Treated Yeast Extracts Using Stable Isotope Dilution Assays. Journal of Agricultural and Food Chemistry, 1998, 46, 4695-4701.	5.2	77
54	Evaluation of the most odour-active compounds in the peel oil of clementines (<i>Citrus reticulata</i>)	3.3	72

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55	Changes in the Key Odorants of Italian Hazelnuts (<i>Coryllus avellana</i> L. Var. Tonda Romana) Induced by Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6351-6359.	5.2	69
56	Decoding the Key Aroma Compounds of a Hungarian-Type Salami by Molecular Sensory Science Approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4319-4327.	5.2	67
57	Characterization of the Key Aroma Compounds in White Alba Truffle (<i>Tuber magnatum pico</i>) and Burgundy Truffle (<i>Tuber uncinatum</i>) by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9287-9296.	5.2	63
58	Characterization of the Key Odorants in Pan-Fried White Mushrooms (<i>Agaricus bisporus</i> L.) by Means of Molecular Sensory Science: Comparison with the Raw Mushroom Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3804-3813.	5.2	62
59	Characterization of the Key Aroma Compounds in Two Commercial Rums by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 637-645.	5.2	60
60	Characterization of (E,E,Z)-2,4,6-Nonatrienal as a Character Impact Aroma Compound of Oat Flakes. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8699-8705.	5.2	57
61	New Insights into the Formation of Aroma-Active Strecker Aldehydes from 3-Oxazolines as Transient Intermediates. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6312-6322.	5.2	56
62	Flavor Contribution and Formation of the Intense Roast-Smelling Odorants 2-Propionyl-1-pyrroline and 2-Propionyltetrahydropyridine in Maillard-Type Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2721-2726.	5.2	55
63	Evaluation of Key Aroma Compounds in Processed Prawns (Whiteleg Shrimp) by Quantitation and Aroma Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2776-2783.	5.2	54
64	Quantitation of the Intense Aroma Compound 3-Mercapto-2-methylpentan-1-ol in Raw and Processed Onions (<i>Allium cepa</i>) of Different Origins and in Other <i>Allium</i> Varieties Using a Stable Isotope Dilution Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2797-2802.	5.2	53
65	Sensory-Directed Identification of Creaminess-Enhancing Volatiles and Semivolatiles in Full-Fat Cream. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9634-9645.	5.2	53
66	Analysis of the seasoning-like flavour substances of a commercial lovage extract (<i>Levisticum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 If 50 302	2.6	51
67	Quantitation of S-Methylmethionine in Raw Vegetables and Green Malt by a Stable Isotope Dilution Assay Using LC-MS/MS: Comparison with Dimethyl Sulfide Formation after Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9091-9096.	5.2	51
68	Characterisation of the most odour-active compounds in a peel oil extract from Pontianak oranges (<i>Citrus nobilis</i> var. Lour. microcarpa Hassk.). <i>European Food Research and Technology</i> , 2008, 227, 735-744.	3.3	50
69	Influence of the Production Process on the Key Aroma Compounds of Rum: From Molasses to the Spirit. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9041-9053.	5.2	49
70	Quantification of 3-aminopropionamide in cocoa, coffee and cereal products. <i>European Food Research and Technology</i> , 2007, 225, 857-863.	3.3	48
71	Characterization of the Key Odorants in Raw Italian Hazelnuts (<i>Coryllus avellana</i> L. var. Tonda) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	5.2	48
72	Characterization of the Key Odorants in High-Quality Extra Virgin Olive Oils and Certified Off-Flavor Oils to Elucidate Aroma Compounds Causing a Rancid Off-Flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5927-5937.	5.2	48

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73	Formation of Furaneol in Heat-Processed Foods. ACS Symposium Series, 1992, , 164-174.	0.5	47
74	Characterization of the Key Aroma Compounds in Beef and Pork Vegetable Gravies à la Chef by Application of the Aroma Extract Dilution Analysis. Journal of Agricultural and Food Chemistry, 2009, 57, 9114-9122.	5.2	47
75	Performance evaluation of non-targeted peak-based cross-sample analysis for comprehensive two-dimensional gas chromatography-mass spectrometry data and application to processed hazelnut profiling. Journal of Chromatography A, 2012, 1243, 81-90.	3.7	47
76	Decoding the Combinatorial Aroma Code of a Commercial Cognac by Application of the Sensomics Concept and First Insights into Differences from a German Brandy. Journal of Agricultural and Food Chemistry, 2015, 63, 1948-1956.	5.2	47
77	Changes in the Key Odorants and Aroma Profiles of Hamlin and Valencia Orange Juices Not from Concentrate (NFC) during Chilled Storage. Journal of Agricultural and Food Chemistry, 2018, 66, 7428-7440.	5.2	47
78	Changes in the Key Aroma Compounds of Raw Shiitake Mushrooms (<i>Lentinula edodes</i>) Induced by Pan-Frying As Well As by Rehydration of Dry Mushrooms. Journal of Agricultural and Food Chemistry, 2020, 68, 4493-4506.	5.2	47
79	Characterization of Odorants Causing an Atypical Aroma in White Pepper Powder (<i>Piper nigrum</i> L.) Based on Quantitative Measurements and Orthonasal Breakthrough Thresholds. Journal of Agricultural and Food Chemistry, 2005, 53, 6049-6055.	5.2	46
80	Characterization of the Key Odorants in Commercial Cold-Pressed Oils from Unpeeled and Peeled Rapeseeds by the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2016, 64, 627-636.	5.2	46
81	Studies on the Formation and Stability of the Roast-Flavor Compound 2-Acetyl-2-thiazoline. Journal of Agricultural and Food Chemistry, 1995, 43, 2946-2950.	5.2	45
82	Comparison of the Key Aroma Compounds in Organically Grown, Raw West-African Peanuts (<i>Arachis tj</i>) /Overlock 10 Tf Chemistry, 2008, 56, 10237-10243.	5.2	45
83	Characterization of the Key Aroma Compounds in Raw Licorice (<i>Glycyrrhiza glabra</i> L.) by Means of Molecular Sensory Science. Journal of Agricultural and Food Chemistry, 2016, 64, 8388-8396.	5.2	44
84	OR2M3: A Highly Specific and Narrowly Tuned Human Odorant Receptor for the Sensitive Detection of Onion Key Food Odorant 3-Mercapto-2-methylpentan-1-ol. Chemical Senses, 2017, 42, 195-210.	2.0	44
85	Food sources and biomolecular targets of tyramine. Nutrition Reviews, 2019, 77, 107-115.	5.8	42
86	Influence of different storage conditions on changes in the key aroma compounds of orange juice reconstituted from concentrate. European Food Research and Technology, 2011, 232, 129-142.	3.3	41
87	Characterization of Key Aroma Compounds in a Commercial Rum and an Australian Red Wine by Means of a New Sensomics-Based Expert System (SEBES) – An Approach To Use Artificial Intelligence in Determining Food Odor Codes. Journal of Agricultural and Food Chemistry, 2019, 67, 4011-4022.	5.2	41
88	Identification of Novel Aroma-Active Thiols in Pan-Roasted White Sesame Seeds. Journal of Agricultural and Food Chemistry, 2010, 58, 7368-7375.	5.2	39
89	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 α -Amino Acids. Journal of Agricultural and Food Chemistry, 1998, 46, 616-619.	5.2	37
90	Key aroma compounds in fermented Forastero cocoa beans and changes induced by roasting. European Food Research and Technology, 2019, 245, 1907-1915.	3.3	37

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91	Structure-â€œOdor Activity Studies on Monoterpenoid Mercaptans Synthesized by Changing the Structural Motifs of the Key Food Odorant 1- <i>p</i> -Menthene-8-thiol. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3849-3861.	5.2	36
92	Characterisation of the key aroma compounds in a Longjing green tea infusion (<i>Camellia sinensis</i>) by the sensomics approach and their quantitative changes during processing of the tea leaves. <i>European Food Research and Technology</i> , 2020, 246, 2411-2425.	3.3	36
93	Evaluation of the Key Aroma Compounds in Beef and Pork Vegetable Gravies a la Chef by Stable Isotope Dilution Assays and Aroma Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13122-13130.	5.2	35
94	Characterization of Aroma-Active Compounds in Italian Tomatoes with Emphasis on New Odorants. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5198-5208.	5.2	34
95	New Aspects on the Formation and Analysis of Acrylamide. , 2005, 561, 205-222.		32
96	Structure-â€œOdor Correlations in Homologous Series of Alkanethiols and Attempts To Predict Odor Thresholds by 3D-QSAR Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1419-1432.	5.2	32
97	Potent odorants resulting from the peroxidation of lemon oil. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1989, 189, 26-31.	0.6	30
98	Quantitation and Enantiomeric Ratios of Aroma Compounds Formed by an Ehrlich Degradation of Isoleucine in Fermented Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 646-652.	5.2	30
99	Structure-â€œOdor Correlations in Homologous Series of Mercaptoalkanols. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4329-4340.	5.2	28
100	Screening for Novel Mercaptans in 26 Fruits and 20 Wines Using a Thiol-Selective Isolation Procedure in Combination with Three Detection Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4553-4559.	5.2	28
101	Role of the Fermentation Process in Off-odorant Formation in White Pepper: A On-site Trial in Thailand. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6056-6060.	5.2	25
102	Influence of the polyethylene packaging on the adsorption of odour-active compounds from UHT-milk. <i>European Food Research and Technology</i> , 2007, 225, 215-223.	3.3	24
103	Current Status and Future Perspectives in Flavor Research: Highlights of the 11th Wartburg Symposium on Flavor Chemistry & Biology. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2197-2203.	5.2	24
104	Identification of the Key Aroma Compounds in Gluten-Free Rice Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2963-2972.	5.2	23
105	Characterization of the Key Aroma Compounds in a Commercial Amontillado Sherry Wine by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4761-4770.	5.2	22
106	Characterization of the Key Aroma Compounds in the Crust of Soft Pretzels by Application of the Sensomics Concept. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7110-7119.	5.2	22
107	Influence of water on the generation of Strecker aldehydes from dry processed foods. <i>European Food Research and Technology</i> , 2010, 230, 375-381.	3.3	21
108	Quantitation of Nine Lactones in Dairy Cream by Stable Isotope Dilution Assays Based on Novel Syntheses of Carbon-13-Labeled δ^5 -Lactones and Deuterium-Labeled δ^5 -Lactones in Combination with Comprehensive Two-Dimensional Gas Chromatography with Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10534-10541.	5.2	21

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109	Comparison of the Key Aroma Compounds in Fresh, Raw Ginger (<i>Zingiber officinale</i> Roscoe) from China and Roasted Ginger by Application of Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15292-15300.	5.2	21
110	Characterisation of the key aroma compounds in the peel oil of Pontianak oranges (<i>Citrus nobilis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 312 Td Technology, 2009, 229, 319-328.	3.3	20
111	Assessment of the Aroma Impact of Major Odor-Active Thiols in Pan-Roasted White Sesame Seeds by Calculation of Odor Activity Values. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10211-10218.	5.2	20
112	Characterization of Key Aroma Compounds in Raw and Thermally Processed Prawns and Thermally Processed Lobsters by Application of Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6433-6442.	5.2	20
113	Die molekulare Welt des Lebensmittelgenusses: Auf den Geschmack gekommen. <i>Chemie in Unserer Zeit</i> , 2003, 37, 388-401.	0.1	19
114	Changes in odour-active compounds of two varieties of Colombian guava (<i>Psidium guajava</i> L.) during ripening. <i>European Food Research and Technology</i> , 2010, 230, 859-864.	3.3	19
115	Differentiation of Rums Produced from Sugar Cane Juice (Rhum Agricole) from Rums Manufactured from Sugar Cane Molasses by a Metabolomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3038-3045.	5.2	19
116	Comparison of the key aroma compounds in hand-squeezed and unpasteurised, commercial NFC juices prepared from Brazilian Pera Rio oranges. <i>European Food Research and Technology</i> , 2011, 232, 995-1005.	3.3	17
117	Structure-odor Correlations in Homologous Series of Mercapto Furans and Mercapto Thiophenes Synthesized by Changing the Structural Motifs of the Key Coffee Odorant Furan-2-ylmethanethiol. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4189-4199.	5.2	17
118	Characterization of the Key Aroma Compounds in Heat-Processed Licorice (<i>Succus Liquiritiae</i>) by Means of Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 132-138.	5.2	16
119	Characterization of the Key Aroma Compounds in a Commercial Milk Chocolate by Application of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12086-12095.	5.2	15
120	Characterization of the Key Aroma Compounds in Fresh Leaves of Garden Sage (<i>Salvia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 312 Td Comparison with Commercial Dried Sage. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5113-5124.	5.2	15
121	Formation of 2-Acetyl-l-pyrroline and Other Important Flavor Compounds in Wheat Bread Crust. <i>ACS Symposium Series</i> , 1989, , 268-275.	0.5	14
122	Key aroma volatile compounds of gulupa (<i>Passiflora edulis</i> Sims fo <i>edulis</i>) fruit. <i>European Food Research and Technology</i> , 2013, 236, 1085-1091.	3.3	14
123	Development of stable isotope dilution assays for the quantitation of the food odorants hydrogen sulphide, methanethiol, ethanethiol, and propane-1-thiol and application to durian (<i>Durio zibethinus</i>) Tj ETQq1 1 0.384314 rgBT /Overlock 10 Tf 50 312 Td	3.3	14
124	New Degradation Pathways of the Key Aroma Compound 1-Penten-3-one during Storage of Not-from-Concentrate Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11083-11091.	5.2	14
125	Characterization of the Key Aroma Compounds in Yeast Dumplings by Means of the Sensomics Concept. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2973-2979.	5.2	13
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