Peter Schieberle

List of Publications by Year
in descending order

149 papers	10,848 citations	23567 58 h-index	33894 99 g-index
152 all docs	152 docs citations	152 times ranked	5207 citing authors

#	Article	IF	Citations
1	The sensomics approach: A useful tool to unravel the genuine aroma blueprint of foods and aroma changes during food processing. Comprehensive Analytical Chemistry, 2022, , 41-68.	1.3	7
2	Changes in the key aroma compounds of matsutake mushroom (Tricholoma matsutake Sing.) from Canada during pan-frying elucidated by application of the sensomics approach. European Food Research and Technology, 2021, 247, 51-65.	3.3	13
3	Characterization of the Key Aroma Compounds in a Freshly Prepared Oat (<i>Avena sativa</i> L.) Pastry by Application of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 1578-1588.	5.2	12
4	Changes in the Concentrations of Key Aroma Compounds in Oat (<i>Avena sativa</i>) Flour during Manufacturing of Oat Pastry. Journal of Agricultural and Food Chemistry, 2021, 69, 1589-1597.	5.2	7
5	Characterization of the Key Aroma Compounds in Fresh Leaves of Garden Sage (<i>Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf Comparison with Commercial Dried Sage. Journal of Agricultural and Food Chemistry, 2021, 69, 5113-5124.	5.2	15
6	Characterization of the Key Aroma Compounds in a Commercial Fino and a Commercial Pedro XimÃ©nez Sherry Wine by Application of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 5125-5133.	5.2	7
7	Characterization of the Key Odorants Causing the Musty and Fusty/Muddy Sediment Off-Flavors in Olive Oils. Journal of Agricultural and Food Chemistry, 2021, 69, 14878-14892.	5.2	11
8	Effect of texture modification by ascorbic acid and monoglycerides on the release of aroma compounds from fresh and aged wheat dumplings. European Food Research and Technology, 2020, 246, 1-11.	3.3	5
9	Characterization of the Key Aroma Compounds in a Commercial Milk Chocolate by Application of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2020, 68, 12086-12095.	5.2	15
10	Characterisation of the key aroma compounds in a Longjing green tea infusion (Camellia sinensis) by the sensomics approach and their quantitative changes during processing of the tea leaves. European Food Research and Technology, 2020, 246, 2411-2425.	3.3	36
11	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. Journal of Agricultural and Food Chemistry, 2020, 68, 15292-15300.	5.2	21
12	Quantitation of Key Aroma Compounds in Fresh, Raw Ginger (<i>Zingiber officinale</i> Roscoe) from China and Roasted Ginger by Stable Isotope Dilution Assays and Aroma Profiling by Recombination Experiments. Journal of Agricultural and Food Chemistry, 2020, 68, 15284-15291.	5.2	11
13	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
14	Model studies on benzene formation from benzaldehyde. European Food Research and Technology, 2020, 246, 901-908.	3.3	3
15	Characterization of the Key Odorants in a High-Grade Chinese Green Tea Beverage (<i>Camellia) Tj ETQq1 1 0.784314 rgBT /Overlock in Tea Leaves Caused by the Tea Manufacturing Process. Journal of Agricultural and Food Chemistry, 2020, 68, 5168-5179.	5.2	97
16	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. Journal of Agricultural and Food Chemistry, 2020, 68, 5927-5937.	5.2	48
17	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
18	Quantitative Analyses of Key Odorants and Their Precursors Reveal Differences in the Aroma of Gluten-Free Rice Bread and Wheat Bread. Journal of Agricultural and Food Chemistry, 2019, 67, 11179-11186.	5.2	10

#	ARTICLE	IF	CITATIONS
19	Characterization of the Key Aroma Compounds in the Crust of Soft Pretzels by Application of the Sensomics Concept. Journal of Agricultural and Food Chemistry, 2019, 67, 7110-7119.	5.2	22
20	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
21	Characterization of the Key Aroma Compounds in Yeast Dumplings by Means of the Sensomics Concept. Journal of Agricultural and Food Chemistry, 2019, 67, 2973-2979.	5.2	13
22	Quantitation of benzene in flavourings and liquid foods containing added cherry-type flavour by a careful work-up procedure followed by a stable isotope dilution assay. European Food Research and Technology, 2019, 245, 1605-1610.	3.3	8
23	Characterization of Key Aroma Compounds in a Commercial Rum and an Australian Red Wine by Means of a New Sensomics-Based Expert System (SEBES)â€"An Approach To Use Artificial Intelligence in Determining Food Odor Codes. Journal of Agricultural and Food Chemistry, 2019, 67, 4011-4022.	5.2	41
24	Screening for Novel Mercaptans in 26 Fruits and 20 Wines Using a Thiol-Selective Isolation Procedure in Combination with Three Detection Methods. Journal of Agricultural and Food Chemistry, 2019, 67, 4553-4559.	5.2	28
25	Identification of the Key Aroma Compounds in Gluten-Free Rice Bread. Journal of Agricultural and Food Chemistry, 2019, 67, 2963-2972.	5.2	23
26	Structure/Odor Activity Studies on Aromatic Mercaptans and Their Cyclohexane Analogues Synthesized by Changing the Structural Motifs of Naturally Occurring Phenyl Alkanethiols. Journal of Agricultural and Food Chemistry, 2019, 67, 2598-2606.	5.2	8
27	Food sources and biomolecular targets of tyramine. Nutrition Reviews, 2019, 77, 107-115.	5.8	42
28	Structureâ€"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. Journal of Agricultural and Food Chemistry, 2018, 66, 4189-4199.	5.2	17
29	Differentiation of Rums Produced from Sugar Cane Juice (Rhum Agricole) from Rums Manufactured from Sugar Cane Molasses by a Metabolomics Approach. Journal of Agricultural and Food Chemistry, 2018, 66, 3038-3045.	5.2	19
30	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
31	New Degradation Pathways of the Key Aroma Compound 1-Penten-3-one during Storage of Not-from-Concentrate Orange Juice. Journal of Agricultural and Food Chemistry, 2018, 66, 11083-11091.	5.2	14
32	Identification and Quantitation of Four New 2-Alkylthiazolidine-4-carboxylic Acids Formed in Orange Juice by a Reaction of Saturated Aldehydes with Cysteine. Journal of Agricultural and Food Chemistry, 2018, 66, 11073-11082.	5.2	3
33	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
34	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 (Durio zibethinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.3	14
35	Characterization of Aroma-Active Compounds in Italian Tomatoes with Emphasis on New Odorants. Journal of Agricultural and Food Chemistry, 2017, 65, 5198-5208.	5.2	34
36	Structureâ€"Odor Correlations in Homologous Series of Mercaptoalkanols. Journal of Agricultural and Food Chemistry, 2017, 65, 4329-4340.	5.2	28

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37	Evaluation of Key Aroma Compounds in Processed Prawns (Whiteleg Shrimp) by Quantitation and Aroma Recombination Experiments. Journal of Agricultural and Food Chemistry, 2017, 65, 2776-2783.	5.2	54
38	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
39	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. Journal of Agricultural and Food Chemistry, 2017, 65, 9287-9296.	5.2	63
40	Quantitation of Nine Lactones in Dairy Cream by Stable Isotope Dilution Assays Based on Novel Syntheses of Carbon-13-Labeled Î³-Lactones and Deuterium-Labeled Î´-Lactones in Combination with Comprehensive Two-Dimensional Gas Chromatography with Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 10534-10541.	5.2	21
41	Characterization of the Key Aroma Compounds in Heat-Processed Licorice (Succus Liquiritiae) by Means of Molecular Sensory Science. Journal of Agricultural and Food Chemistry, 2017, 65, 132-138.	5.2	16
42	Determination of Aroma Compound Partition Coefficients in Aqueous, Polysaccharide, and Dairy Matrices Using the Phase Ratio Variation Method: A Review and Modeling Approach. Journal of Agricultural and Food Chemistry, 2016, 64, 4450-4470.	5.2	10
43	Structureâ€“Odor Activity Studies on Monoterpenoid Mercaptans Synthesized by Changing the Structural Motifs of the Key Food Odorant 1-<i>p</i>-Menthene-8-thiol. Journal of Agricultural and Food Chemistry, 2016, 64, 3849-3861.	5.2	36
44	Characterization of Key Aroma Compounds in Raw and Thermally Processed Prawns and Thermally Processed Lobsters by Application of Aroma Extract Dilution Analysis. Journal of Agricultural and Food Chemistry, 2016, 64, 6433-6442.	5.2	20
45	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
46	Influence of the Production Process on the Key Aroma Compounds of Rum: From Molasses to the Spirit. Journal of Agricultural and Food Chemistry, 2016, 64, 9041-9053.	5.2	49
47	Quantitation and Enantiomeric Ratios of Aroma Compounds Formed by an Ehrlich Degradation ofl-Isoleucine in Fermented Foods. Journal of Agricultural and Food Chemistry, 2016, 64, 646-652.	5.2	30
48	Characterization of the Key Aroma Compounds in Two Commercial Rums by Means of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2016, 64, 637-645.	5.2	60
49	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
50	Model Study on Changes in Key Aroma Compounds of Dornfelder Red Wine Induced by Treatment with Toasted French Oak Chips (<i>Q. robur</i>). ACS Symposium Series, 2015, , 123-130.	0.5	0
51	Structureâ€“Odor Correlations in Homologous Series of Alkanethiols and Attempts To Predict Odor Thresholds by 3D-QSAR Studies. Journal of Agricultural and Food Chemistry, 2015, 63, 1419-1432.	5.2	32
52	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
53	Comprehensive two-dimensional gas chromatography and food sensory properties: potential and challenges. Analytical and Bioanalytical Chemistry, 2015, 407, 169-191.	3.7	91
54	Characterization of the Key Aroma Compounds in a Commercial Amontillado Sherry Wine by Means of the Sensomics Approach. Journal of Agricultural and Food Chemistry, 2015, 63, 4761-4770.	5.2	22

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55	Natureâ€™s Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. Angewandte Chemie - International Edition, 2014, 53, 7124-7143.	13.8	409
56	Key aroma volatile compounds of gulupa (Passiflora edulis Sims fo edulis) fruit. European Food Research and Technology, 2013, 236, 1085-1091.	3.3	14
57	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
58	Characterization of the Key Odorants in Pan-Fried White Mushrooms (Agaricus bisporus L.) by Means of Molecular Sensory Science: Comparison with the Raw Mushroom Tissue. Journal of Agricultural and Food Chemistry, 2013, 61, 3804-3813.	5.2	62
59	Sensomics Analysis of Key Hazelnut Odorants (Corylus avellana L. â€˜Tonda Gentileâ€™) Using Comprehensive Two-Dimensional Gas Chromatography in Combination with Time-of-Flight Mass Spectrometry (GCÃ—GC-TOF-MS). Journal of Agricultural and Food Chemistry, 2013, 61, 5226-5235.	5.2	78
60	New Insights into the Formation of Aroma-Active Strecker Aldehydes from 3-Oxazolines as Transient Intermediates. Journal of Agricultural and Food Chemistry, 2012, 60, 6312-6322.	5.2	56
61	Characterization of the Key Odorants in Raw Italian Hazelnuts (Corylus avellana L. var. Tonda) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T and Food Chemistry, 2012, 60, 5057-5064.	5.2	48
62	Comparative Studies on the Generation of Acrolein as Well as of Aroma-Active Compounds during Deep-Frying with Different Edible Vegetable Fats and Oils. ACS Symposium Series, 2012, , 129-136.	0.5	2
63	Performance evaluation of non-targeted peak-based cross-sample analysis for comprehensive two-dimensional gas chromatographyâ€“mass spectrometry data and application to processed hazelnut profiling. Journal of Chromatography A, 2012, 1243, 81-90.	3.7	47
64	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
65	Assessment of the Aroma Impact of Major Odor-Active Thiols in Pan-Roasted White Sesame Seeds by Calculation of Odor Activity Values. Journal of Agricultural and Food Chemistry, 2011, 59, 10211-10218.	5.2	20
66	Evaluation of the Key Aroma Compounds in Beef and Pork Vegetable Gravies a la Chef by Stable Isotope Dilution Assays and Aroma Recombination Experiments. Journal of Agricultural and Food Chemistry, 2011, 59, 13122-13130.	5.2	35
67	Correlation between the Concentrations of Two Oak Derived Key Odorants and the Intensity of a Woody-â€œBarrique-Typeâ€•Odor Note in Different Red Wines. ACS Symposium Series, 2011, , 165-173.	0.5	3
68	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
69	Comparison of the key aroma compounds in hand-squeezed and unpasteurised, commercial NFC juices prepared from Brazilian Pera Rio oranges. European Food Research and Technology, 2011, 232, 995-1005.	3.3	17
70	Influence of water on the generation of Strecker aldehydes from dry processed foods. European Food Research and Technology, 2010, 230, 375-381.	3.3	21
71	Changes in odour-active compounds of two varieties of Colombian guava (Psidium guajava L.) during ripening. European Food Research and Technology, 2010, 230, 859-864.	3.3	19
72	Profiling food volatiles by comprehensive two-dimensional ga schromatography coupled with mass spectrometry: Advanced fingerprinting approaches for comparative analysis of the volatile fraction of roasted hazelnuts (Corylus avellana L.) from different origins. Journal of Chromatography A, 2010, 1217, 5848-5858.	3.7	100

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73	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
74	Changes in the Key Odorants of Italian Hazelnuts (Coryllus avellana L. Var. Tonda Romana) Induced by Roasting. Journal of Agricultural and Food Chemistry, 2010, 58, 6351-6359.	5.2	69
75	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
76	Characterisation of the key aroma compounds in the peel oil of Pontianak oranges (Citrus nobilis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Technology, 2009, 229, 319-328.	3.3	20
77	Decoding the Key Aroma Compounds of a Hungarian-Type Salami by Molecular Sensory Science Approaches. Journal of Agricultural and Food Chemistry, 2009, 57, 4319-4327.	5.2	67
78	Characterization of the Key Aroma Compounds in Pink Guava (Psidium guajava L.) by Means of Aroma Re-engineering Experiments and Omission Tests. Journal of Agricultural and Food Chemistry, 2009, 57, 2882-2888.	5.2	115
79	Characterization of the Key Aroma Compounds in Beef and Pork Vegetable Gravies aÌ•la Chef by Application of the Aroma Extract Dilution Analysis. Journal of Agricultural and Food Chemistry, 2009, 57, 9114-9122.	5.2	47
80	Quantitation of<i>S</i>-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. Journal of Agricultural and Food Chemistry, 2009, 57, 9091-9096.	5.2	51
81	Characterisation of the most odour-active compounds in a peel oil extract from Pontianak oranges (Citrus nobilis var. Lour. microcarpa Hassk.). European Food Research and Technology, 2008, 227, 735-744.	3.3	50
82	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. European Food Research and Technology, 2008, 228, 265-273.	3.3	519
83	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
84	Characterization of the Key Aroma Compounds in an American Bourbon Whisky by Quantitative Measurements, Aroma Recombination, and Omission Studies. Journal of Agricultural and Food Chemistry, 2008, 56, 5820-5826.	5.2	153
85	Changes in Key Aroma Compounds of Criollo Cocoa Beans During Roasting. Journal of Agricultural and Food Chemistry, 2008, 56, 10244-10251.	5.2	195
86	Comparison of the Key Aroma Compounds in Organically Grown, Raw West-African Peanuts (Arachis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Chemistry, 2008, 56, 10237-10243.	5.2	45
87	Compound Identification:â€‰ A Journal of Agricultural and Food Chemistry Perspective. Journal of Agricultural and Food Chemistry, 2007, 55, 4625-4629.	5.2	105
88	Characterization of the Key Aroma Compounds in Soy Sauce Using Approaches of Molecular Sensory Science. Journal of Agricultural and Food Chemistry, 2007, 55, 6262-6269.	5.2	228
89	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
90	Characterization of the Key Aroma Compounds in Apricots (Prunus armeniaca) by Application of the Molecular Sensory Science Concept. Journal of Agricultural and Food Chemistry, 2007, 55, 5221-5228.	5.2	137

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91	Influence of the polyethylene packaging on the adsorption of odour-active compounds from UHT-milk. European Food Research and Technology, 2007, 225, 215-223.	3.3	24
92	Quantification of 3-aminopropionamide in cocoa, coffee and cereal products. European Food Research and Technology, 2007, 225, 857-863.	3.3	48
93	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
94	New results on the formation of important maillard aroma compounds. Special Publication - Royal Society of Chemistry, 2007, , 163-177.	0.0	5
95	Formation of Amines and Aldehydes from Parent Amino Acids during Thermal Processing of Cocoa and Model Systems:Â New Insights into Pathways of the Strecker Reaction. Journal of Agricultural and Food Chemistry, 2006, 54, 1730-1739.	5.2	102
96	Characterization of the Key Aroma Compounds in the Beverage Prepared from Darjeeling Black Tea:â€‰ Quantitative Differences between Tea Leaves and Infusion. Journal of Agricultural and Food Chemistry, 2006, 54, 916-924.	5.2	343
97	Thermally Generated 3-Aminopropionamide as a Transient Intermediate in the Formation of Acrylamide. Journal of Agricultural and Food Chemistry, 2006, 54, 5933-5938.	5.2	160
98	Identification of the Key Aroma Compounds in Cocoa Powder Based on Molecular Sensory Correlations. Journal of Agricultural and Food Chemistry, 2006, 54, 5521-5529.	5.2	166
99	Labelling studies on pathways of amino acid related odorant generation by Saccharomyces cerevisiae in wheat bread dough. Developments in Food Science, 2006, 43, 89-92.	0.0	4
100	Influence of High Hydrostatic Pressure on Aroma Compound Formation in Thermally Processed Prolineâ€"Glucose Mixtures. ACS Symposium Series, 2005, , 136-145.	0.5	2
101	New Aspects on the Formation and Analysis of Acrylamide. , 2005, 561, 205-222.		32
102	Characterization of (E,E,Z)-2,4,6-Nonatrienal as a Character Impact Aroma Compound of Oat Flakes. Journal of Agricultural and Food Chemistry, 2005, 53, 8699-8705.	5.2	57
103	Characterization of Odorants Causing an Atypical Aroma in White Pepper Powder (Piper nigrumL.) Based on Quantitative Measurements and Orthonasal Breakthrough Thresholds. Journal of Agricultural and Food Chemistry, 2005, 53, 6049-6055.	5.2	46
104	Role of the Fermentation Process in Off-odorant Formation in White Pepper:Â On-site Trial in Thailand. Journal of Agricultural and Food Chemistry, 2005, 53, 6056-6060.	5.2	25
105	Identification Based on Quantitative Measurements and Aroma Recombination of the Character Impact Odorants in a Bavarian Pilsner-type Beer. Journal of Agricultural and Food Chemistry, 2005, 53, 7544-7551.	5.2	152
106	Quantitation of 3-Aminopropionamide in PotatoesA Minor but Potent Precursor in Acrylamide Formation. Journal of Agricultural and Food Chemistry, 2004, 52, 4751-4757.	5.2	166
107	Quantitation of the Intense Aroma Compound 3-Mercapto-2-methylpentan-1-ol in Raw and Processed Onions (Allium cepa) of Different Origins and in OtherAlliumVarieties Using a Stable Isotope Dilution Assay. Journal of Agricultural and Food Chemistry, 2004, 52, 2797-2802.	5.2	53
108	Evaluation of the most odour-active compounds in the peel oil of clementines (citrus reticulata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	3.3	72

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109	Die molekulare Welt des Lebensmittelgenusses: Auf den Geschmack gekommen. Chemie in Unserer Zeit, 2003, 37, 388-401.	0.1	19
110	Quantitation of (R)- and (S)-Linalool in Beer Using Solid Phase Microextraction (SPME) in Combination with a Stable Isotope Dilution Assay (SIDA). Journal of Agricultural and Food Chemistry, 2003, 51, 7100-7105.	5.2	117
111	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
112	Tin oxide sensor element for the detection of organic compounds with hydroxy groups. Physical Chemistry Chemical Physics, 2003, 5, 5203-5206.	2.8	9
113	Flavor Contribution and Formation of Heterocyclic Oxygen-Containing Key Aroma Compounds in Thermally Processed Foods. ACS Symposium Series, 2002, , 207-226.	0.5	9
114	Comparison of Key Aroma Compounds in Cooked Brown Rice Varieties Based on Aroma Extract Dilution Analyses. Journal of Agricultural and Food Chemistry, 2002, 50, 1101-1105.	5.2	166
115	Physiological and analytical studies on flavor perception dynamics as induced by the eating and swallowing process. Food Quality and Preference, 2002, 13, 497-504.	4.6	109
116	Evaluation of Aroma Differences between Hand-Squeezed Juices from Valencia Late and Navel Oranges by Quantitation of Key Odorants and Flavor Reconstitution Experiments. Journal of Agricultural and Food Chemistry, 2001, 49, 2387-2394.	5.2	208
117	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
118	Quantitative Model Studies on the Formation of Aroma-Active Aldehydes and Acids by Strecker-Type Reactions. Journal of Agricultural and Food Chemistry, 2000, 48, 434-440.	5.2	131
119	Comparison of the Most Odor-Active Compounds in Fresh and Dried Hop Cones (Humulus lupulusL.) Tj ETQq1 1 0.784314 rgBT /Overlo Agricultural and Food Chemistry, 2000, 48, 1776-1783.	5.2	123
120	Characterization of the Most Odor-Active Volatiles in Fresh, Hand-Squeezed Juice of Grapefruit (CitrusparadisiMacfayden). Journal of Agricultural and Food Chemistry, 1999, 47, 5189-5193.	5.2	150
121	Identification of the most odour-active volatiles in fresh, hand-extracted juice of Valencia late oranges by odour dilution techniques. Flavour and Fragrance Journal, 1998, 13, 49-55.	2.6	135
122	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
123	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
124	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
125	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
126	Comparison of Key Odorants Generated by Thermal Treatment of Commercial and Self-Prepared Yeast Extracts:Â Influence of the Amino Acid Composition on Odorant Formation. Journal of Agricultural and Food Chemistry, 1997, 45, 1338-1344.	5.2	92

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127	Flavor of Cereal Productsâ€"A Review. Cereal Chemistry, 1997, 74, 91-97.	2.2	129
128	Evaluation of Key Odorants in Milk Chocolate and Cocoa Mass by Aroma Extract Dilution Analyses. Journal of Agricultural and Food Chemistry, 1997, 45, 867-872.	5.2	186
129	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
130	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
131	New Developments in Methods for Analysis of Volatile Flavor Compounds and their Precursors. , 1995, , 403-431.		195
132	Quantitation of Important Roast-Smelling Odorants in Popcorn by Stable Isotope Dilution Assays and Model Studies on Flavor Formation during Popping. Journal of Agricultural and Food Chemistry, 1995, 43, 2442-2448.	5.2	112
133	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
134	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
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