

Helmut K Mayer

List of Publications by Year in descending order

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Version: 2024-02-01

47
papers

1,428
citations

331670

21
h-index

330143

37
g-index

49
all docs

49
docs citations

49
times ranked

1995
citing authors

#	ARTICLE	IF	CITATIONS
1	A new ultra-pressure liquid chromatography method for the determination of biogenic amines in cheese. <i>Journal of Chromatography A</i> , 2010, 1217, 3251-3257.	3.7	137
2	Milk species identification in cheese varieties using electrophoretic, chromatographic and PCR techniques. <i>International Dairy Journal</i> , 2005, 15, 595-604.	3.0	116
3	Diversity of the resident microbiota in a thermophilic municipal biogas plant. <i>Applied Microbiology and Biotechnology</i> , 2008, 81, 163-173.	3.6	103
4	Methods used for the isolation, enumeration, characterisation and identification of <i>Enterococcus</i> spp.. <i>International Journal of Food Microbiology</i> , 2003, 88, 165-188.	4.7	93
5	Methods used for the isolation, enumeration, characterisation and identification of <i>Enterococcus</i> spp. 1. Media for isolation and enumeration. <i>International Journal of Food Microbiology</i> , 2003, 88, 147-164.	4.7	68
6	Determination of vitamin B12 in four edible insect species by immunoaffinity and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2019, 281, 124-129.	8.2	55
7	Physical and chemical characteristics of sheep and goat milk in Austria. <i>International Dairy Journal</i> , 2012, 24, 57-63.	3.0	54
8	Application of UHPLC for the simultaneous analysis of free amino acids and biogenic amines in ripened acid-curd cheeses. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 927, 191-200.	2.3	48
9	UPLC analysis of free amino acids in wines: Profiling of on-lees aged wines. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1361-1366.	2.3	41
10	Green coffee infusion as a source of caffeine and chlorogenic acid. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103307.	3.9	37
11	RP-HPLC analysis of furosine and acid-soluble β -lactoglobulin to assess the heat load of extended shelf life milk samples in Austria. <i>Dairy Science and Technology</i> , 2010, 90, 413-428.	2.2	36
12	How Safe is Safe? â€œ A Case of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> Endocarditis and Discussion of the Safety of Lactic Acid Bacteria. <i>Scandinavian Journal of Infectious Diseases</i> , 2003, 35, 759-762.	1.5	32
13	Physicochemical characteristics of goatâ€™s milk in Austriaâ€™s seasonal variations and differences between six breeds. <i>Dairy Science and Technology</i> , 2012, 92, 167-177.	2.2	32
14	Rapid determination of the various native forms of vitamin B6 and B2 in cowâ€™s milk using ultra-high performance liquid chromatography. <i>Journal of Chromatography A</i> , 2017, 1500, 89-95.	3.7	32
15	A novel ultra-high performance liquid chromatography method for the rapid determination of β -lactoglobulin as heat load indicator in commercial milk samples. <i>Journal of Chromatography A</i> , 2015, 1386, 98-102.	3.7	30
16	UHPLC analysis of biogenic amines in different cheese varieties. <i>Food Control</i> , 2018, 93, 9-16.	5.5	30
17	Molecular discrimination of new isolates of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> from reference strains and commercial probiotic strains. <i>International Dairy Journal</i> , 2007, 17, 565-573.	3.0	29
18	Quantification of cowâ€™s milk percentage in dairy products â€œ a myth?. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 3031-3040.	3.7	29

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19	Antibiotic susceptibility testing of <i>Bifidobacterium thermophilum</i> and <i>Bifidobacterium pseudolongum</i> strains: Broth microdilution vs. agar disc diffusion assay. <i>International Journal of Food Microbiology</i> , 2007, 120, 191-195.	4.7	26
20	Quantitation of capsaicinoids in different chilies from Austria by a novel UHPLC method. <i>Journal of Food Composition and Analysis</i> , 2017, 60, 32-37.	3.9	24
21	A new UHPLC method for the quantitation of furosine as heat load indicator in commercial liquid milk. <i>Journal of Food Composition and Analysis</i> , 2017, 56, 104-109.	3.9	23
22	“A2 milk” authentication using isoelectric focusing and different PCR techniques. <i>Food Research International</i> , 2021, 147, 110523.	6.2	23
23	Determination of the native forms of vitamin B1 in bovine milk using a fast and simplified UHPLC method. <i>Food Chemistry</i> , 2017, 229, 452-457.	8.2	20
24	A novel UHPLC method for determining the degree of coffee roasting by analysis of furans. <i>Food Chemistry</i> , 2021, 341, 128165.	8.2	20
25	Bitterness in processed cheese caused by an overdose of a specific emulsifying agent?. <i>International Dairy Journal</i> , 2001, 11, 533-542.	3.0	19
26	Antibiotic Susceptibility of <i>Bifidobacterium thermophilum</i> and <i>Bifidobacterium pseudolongum</i> Isolates from Animal Sources. <i>Journal of Food Protection</i> , 2007, 70, 119-124.	1.7	19
27	Fast quantification of bovine milk proteins employing external cavity-quantum cascade laser spectroscopy. <i>Food Chemistry</i> , 2018, 252, 22-27.	8.2	19
28	Characterization of isoflavone composition in soy-based nutritional supplements via ultra performance liquid chromatography. <i>Analytica Chimica Acta</i> , 2010, 672, 72-78.	5.4	18
29	Characterization of amino acid profiles of culture media via pre-column 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate derivatization and ultra performance liquid chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1353-1360.	2.3	18
30	Application of UHPLC for the determination of free amino acids in different cheese varieties. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 8053-8061.	3.7	18
31	High-throughput quantitation of bovine milk proteins and discrimination of commercial milk types by external cavity-quantum cascade laser spectroscopy and chemometrics. <i>Analyst</i> , 2019, 144, 5571-5579.	3.5	18
32	Evaluation of furosine, lactulose and acid-soluble β -lactoglobulin as time temperature integrators for whipping cream samples at retail in Austria. <i>International Dairy Journal</i> , 2015, 50, 24-31.	3.0	17
33	Protein fingerprinting of <i>Saccharomyces</i> isolates with therapeutic relevance using one- and two-dimensional electrophoresis. <i>Proteomics</i> , 2002, 2, 1532-1538.	2.2	16
34	Extended shelf life milk “One concept, different qualities: A comprehensive study on the heat load of differently processed liquid milk retailed in Austria in 2012 and 2015. <i>LWT - Food Science and Technology</i> , 2017, 79, 384-393.	5.2	16
35	Soybean spermidine concentration: Genetic and environmental variation of a potential “anti-aging” constituent. <i>Journal of Food Composition and Analysis</i> , 2017, 56, 11-17.	3.9	15
36	Analytical assessment of the intensity of heat treatment of milk and dairy products. <i>International Dairy Journal</i> , 2021, 121, 105097.	3.0	14

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37	Electrophoretic ripening index for the evaluation of proteolysis and the deduction of the age of Parmesan cheese. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 465-470.	0.6	12
38	Electrophoretic Techniques. Comprehensive Analytical Chemistry, 2013, 60, 251-278.	1.3	11
39	Biologically active or just "pseudo" vitamin B12 as predominant form in algae-based nutritional supplements?. Journal of Food Composition and Analysis, 2022, 109, 104464.	3.9	11
40	Analytical assessment of the intense heat load of whipping cream, coffee cream, and condensed milk at retail in Austria and Germany. Dairy Science and Technology, 2016, 96, 677-692.	2.2	10
41	A novel basis for monitoring the coffee roasting process: Isomerization reactions of 3-caffeoylquinic and 4-caffeoylquinic acids. LWT - Food Science and Technology, 2021, 152, 112343.	5.2	10
42	Evaluation of PCR-based typing methods for the identification of probiotic Enterococcus faecium strains from animal feeds. Animal Feed Science and Technology, 2010, 158, 187-196.	2.2	7
43	Hay versus silage: Does hay feeding positively affect milk composition?. International Dairy Journal, 2021, 118, 105024.	3.0	6
44	Raw milk flora affects composition and quality of Bergkäse. 2. Chemical composition. Dairy Science and Technology, 1999, 79, 397-410.	0.9	5
45	Can oligomeric proanthocyanidins interfere with UHPLC analysis of spermidine in nutritional supplements?. Journal of Food Composition and Analysis, 2022, 109, 104466.	3.9	4
46	Green coffee derived supplements and infusions as a source of polyamines and free amino acids. European Food Research and Technology, 2021, 247, 85-99.	3.3	2
47	Thermogenic formation of biogenic amines during commercial coffee roasting processes. LWT - Food Science and Technology, 2022, 154, 112664.	5.2	2