

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	Thermogenic formation of biogenic amines during commercial coffee roasting processes. <i>LWT - Food Science and Technology</i> , 2022, 154, 112664.	5.2	2
2	Biologically active or just "pseudo" vitamin B12 as predominant form in algae-based nutritional supplements?. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104464.	3.9	11
3	Can oligomeric proanthocyanidins interfere with UHPLC analysis of spermidine in nutritional supplements?. <i>Journal of Food Composition and Analysis</i> , 2022, 109, 104466.	3.9	4
4	Green coffee derived supplements and infusions as a source of polyamines and free amino acids. <i>European Food Research and Technology</i> , 2021, 247, 85-99.	3.3	2
5	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
6	Hay versus silage: Does hay feeding positively affect milk composition?. <i>International Dairy Journal</i> , 2021, 118, 105024.	3.0	6
7	"A2 milk" authentication using isoelectric focusing and different PCR techniques. <i>Food Research International</i> , 2021, 147, 110523.	6.2	23
8	Analytical assessment of the intensity of heat treatment of milk and dairy products. <i>International Dairy Journal</i> , 2021, 121, 105097.	3.0	14
9	A novel basis for monitoring the coffee roasting process: Isomerization reactions of 3-caffeoylquinic and 4-caffeoylquinic acids. <i>LWT - Food Science and Technology</i> , 2021, 152, 112343.	5.2	10
10	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
11	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
12	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
13	Fast quantification of bovine milk proteins employing external cavity-quantum cascade laser spectroscopy. <i>Food Chemistry</i> , 2018, 252, 22-27.	8.2	19
14	UHPLC analysis of biogenic amines in different cheese varieties. <i>Food Control</i> , 2018, 93, 9-16.	5.5	30
15	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
16	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
17	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
18	Rapid determination of the various native forms of vitamin B6 and B2 in cow's milk using ultra-high performance liquid chromatography. <i>Journal of Chromatography A</i> , 2017, 1500, 89-95.	3.7	32

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19	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
20	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
21	Analytical assessment of the intense heat load of whipping cream, coffee cream, and condensed milk at retail in Austria and Germany. <i>Dairy Science and Technology</i> , 2016, 96, 677-692.	2.2	10
22	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
23	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
24	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
25	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
26	Electrophoretic Techniques. <i>Comprehensive Analytical Chemistry</i> , 2013, 60, 251-278.	1.3	11
27	Physical and chemical characteristics of sheep and goat milk in Austria. <i>International Dairy Journal</i> , 2012, 24, 57-63.	3.0	54
28	Quantification of cow's milk percentage in dairy products "a myth?". <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 3031-3040.	3.7	29
29	Physicochemical characteristics of goat's milk in Austria's seasonal variations and differences between six breeds. <i>Dairy Science and Technology</i> , 2012, 92, 167-177.	2.2	32
30	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
31	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
32	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
33	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
34	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
35	Evaluation of PCR-based typing methods for the identification of probiotic <i>Enterococcus faecium</i> strains from animal feeds. <i>Animal Feed Science and Technology</i> , 2010, 158, 187-196.	2.2	7
36	Diversity of the resident microbiota in a thermophilic municipal biogas plant. <i>Applied Microbiology and Biotechnology</i> , 2008, 81, 163-173.	3.6	103

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37	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
38	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
39	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
40	Milk species identification in cheese varieties using electrophoretic, chromatographic and PCR techniques. <i>International Dairy Journal</i> , 2005, 15, 595-604.	3.0	116
41	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
42	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
43	How Safe is Safe? " 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
44	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
45	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
46	Raw milk flora affects composition and quality of BergkÄse. 2. Chemical composition. <i>Dairy Science and Technology</i> , 1999, 79, 397-410.	0.9	5
47	Electrophoretic ripening index for the evaluation of proteolysis and the deduction of the age of Parmesan cheese. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 465-470.	0.6	12