

Mogens L Andersen

List of Publications by Year in descending order

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149
papers

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docs citations

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times ranked

4921
citing authors

#	ARTICLE	IF	CITATIONS
1	Wheat Gluten Peptides Enhance Ethanol Stress Tolerance by Regulating the Membrane Lipid Composition in Yeast. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5057-5065.	5.2	13
2	Effect of dry hopping on the oxidative stability of beer. <i>Food Chemistry</i> , 2022, 394, 133480.	8.2	1
3	Retention of Iron and Copper during Mashing of Roasted Malts. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 138-144.	1.1	8
4	ESR spin trapping for in situ detection of radicals involved in the early stages of lipid oxidation of dried microencapsulated oils. <i>Food Chemistry</i> , 2021, 341, 128227.	8.2	17
5	Lipid oxidation studied by electron paramagnetic resonance (EPR)., 2021, , 201-213.		0
6	Measurement of hydrogen peroxide vapor in powders with potassium titanium oxide oxalate loaded cellulose pellets as probes. <i>MethodsX</i> , 2021, 8, 101405.	1.6	4
7	Optimization of Beer Brewing by Monitoring α -Amylase and β -Amylase Activities during Mashing. <i>Beverages</i> , 2021, 7, 13.	2.8	7
8	Copper Binding in Sweet Worts Made from Specialty Malts. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6613-6622.	5.2	1
9	Reactivity of anatase and rutile titanium dioxide powder with hydrogen peroxide vapour: Implication for reactive coating systems for laundry enzymes. <i>Powder Technology</i> , 2021, 391, 353-361.	4.2	0
10	Physical State of β -Carotene at High Concentrations in a Solid Triglyceride Matrix. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900250.	1.5	2
11	Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 101, 105529.	10.7	45
12	Multiresponse Kinetic Modeling of Heat-Induced Equilibrium of β -Carotene cis \rightarrow trans Isomerization in Medium-Chain Triglyceride Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 845-855.	5.2	2
13	Characterisation of protein-polyphenol interactions in beer during forced aging. <i>Journal of the Institute of Brewing</i> , 2020, 126, 371.	2.3	4
14	Modulation of gastrointestinal digestion of β -lactoglobulin and micellar casein following binding by (α -)-epigallocatechin-3-gallate (EGCG) and green tea flavanols. <i>Food and Function</i> , 2020, 11, 6038-6053.	4.6	17
15	Trapping of Carbonyl Compounds by Epicatechin: Reaction Kinetics and Identification of Epicatechin Adducts in Stored UHT Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7718-7726.	5.2	24
16	Quantitation of Protein Cysteine \rightarrow Phenol Adducts in Minced Beef Containing 4-Methyl Catechol. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2506-2515.	5.2	15
17	The effect of molecular structure of polyphenols on the kinetics of the trapping reactions with methylglyoxal. <i>Food Chemistry</i> , 2020, 319, 126500.	8.2	19
18	Effects of humidity on cellulose pellets loaded with potassium titanium oxide oxalate for detection of hydrogen peroxide vapor in powders. <i>Powder Technology</i> , 2020, 366, 348-357.	4.2	9

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19	Covalent Protein-Polyphenol Bonding as Initial Steps of Haze Formation in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 153-164.	1.1	9
20	Identification of emulsifier potato peptides by bioinformatics: application to omega-3 delivery emulsions and release from potato industry side streams. <i>Scientific Reports</i> , 2020, 10, 690.	3.3	41
21	Effect of pH on the reaction between naringenin and methylglyoxal: A kinetic study. <i>Food Chemistry</i> , 2019, 298, 125086.	8.2	34
22	Morphology and Structure of Solid Lipid Nanoparticles Loaded with High Concentrations of β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12273-12282.	5.2	20
23	Laccase Induced Lignin Radical Formation Kinetics Evaluated by Electron Paramagnetic Resonance Spectroscopy. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 10425-10434.	6.7	16
24	Oxygen permeability and oxidative stability of fish oil-loaded electrosprayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. <i>Food Chemistry</i> , 2019, 287, 287-294.	8.2	28
25	Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media. <i>Food Chemistry</i> , 2019, 278, 294-304.	8.2	11
26	Characterization and reactivity of soot from fast pyrolysis of lignocellulosic compounds and monolignols. <i>Applied Energy</i> , 2018, 212, 1489-1500.	10.1	41
27	Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment. <i>Food Research International</i> , 2018, 108, 286-294.	6.2	10
28	Influence of mediators on laccase catalyzed radical formation in lignin. <i>Enzyme and Microbial Technology</i> , 2018, 116, 48-56.	3.2	41
29	The Nature of Stable Char Radicals: An ESR and DFT Study of Structural and Hydrogen Bonding Requirements. <i>ChemPlusChem</i> , 2018, 83, 780-786.	2.8	5
30	ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages. , 2018, , 1781-1794.		1
31	ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages. , 2018, , 1-14.		3
32	Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach. <i>Food Chemistry</i> , 2017, 237, 989-996.	8.2	8
33	Direct rate assessment of laccase catalysed radical formation in lignin by electron paramagnetic resonance spectroscopy. <i>Enzyme and Microbial Technology</i> , 2017, 106, 88-96.	3.2	35
34	Kinetic Models for the Role of Protein Thiols during Oxidation in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10820-10828.	5.2	13
35	Quinone-induced protein modifications: Kinetic preference for reaction of 1,2-benzoquinones with thiol groups in proteins. <i>Free Radical Biology and Medicine</i> , 2016, 97, 148-157.	2.9	100
36	Characterization of free radicals by electron spin resonance spectroscopy in biochars from pyrolysis at high heating rates and at high temperatures. <i>Biomass and Bioenergy</i> , 2016, 94, 117-129.	5.7	64

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37	Implications of Xanthohumol Enrichment on the Oxidative Stability of Pale and Dark Beers. <i>Journal of the American Society of Brewing Chemists</i> , 2016, 74, 24-29.	1.1	3
38	Localized lipid autoxidation initiated by two-photon irradiation within single oil droplets in oil-in-water emulsions. <i>Food Chemistry</i> , 2016, 199, 760-767.	8.2	19
39	High molecular weight compounds generated by roasting barley malt are pro-oxidants in metal-catalyzed oxidations. <i>European Food Research and Technology</i> , 2016, 242, 1545-1553.	3.3	21
40	Free radical formation by <i>Lactobacillus acidophilus</i> NCFM is enhanced by antioxidants and decreased by catalase. <i>Food Research International</i> , 2016, 79, 81-87.	6.2	14
41	Liquid-core nanocellulose-shell capsules with tunable oxygen permeability. <i>Carbohydrate Polymers</i> , 2016, 136, 292-299.	10.2	39
42	Enzymatic cellulose oxidation is linked to lignin by long-range electron transfer. <i>Scientific Reports</i> , 2015, 5, 18561.	3.3	180
43	Effect of Protease Treatment during Mashing on Protein-Derived Thiol Content and Flavor Stability of Beer during Storage. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 287-295.	1.1	11
44	Fatty acids and oxidative stability of meat from lambs fed carob-containing diets. <i>Food Chemistry</i> , 2015, 182, 27-34.	8.2	30
45	Partial coalescence in emulsions: The impact of solid fat content and fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1627-1635.	1.5	24
46	Catalase Expression Is Modulated by Vancomycin and Ciprofloxacin and Influences the Formation of Free Radicals in <i>Staphylococcus aureus</i> Cultures. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6393-6398.	3.1	13
47	Characterisation of a whey protein hydrolysate as antioxidant. <i>International Dairy Journal</i> , 2015, 47, 86-93.	3.0	26
48	Antioxidative Mechanisms of Sulfite and Protein-Derived Thiols during Early Stages of Metal Induced Oxidative Reactions in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8254-8261.	5.2	20
49	Quality of pilsner malt and roasted malt during storage. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.	2.3	4
50	Evidence for Transfer of Radicals between Oil-in-Water Emulsion Droplets as Detected by the Probe (<i>E</i>,<i>E</i>)-3,5-Bis(4-phenyl-1,3-butadienyl)-4,4-difluoro-4-bora-3a,4a-diaza-<i>s</i>-indacene, BODIPY^{665/676}. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12428-12435.	5.2	15
51	Mechanisms of radical formation in beef and chicken meat during high pressure processing evaluated by electron spin resonance detection and the addition of antioxidants. <i>Food Chemistry</i> , 2014, 150, 422-428.	8.2	44
52	Dietary citrus pulp improves protein stability in lamb meat stored under aerobic conditions. <i>Meat Science</i> , 2014, 97, 231-236.	5.5	31
53	Detection of radicals in single droplets of oil-in-water emulsions with the lipophilic fluorescent probe BODIPY665/676 and confocal laser scanning microscopy. <i>Free Radical Biology and Medicine</i> , 2014, 70, 233-240.	2.9	19
54	Competitive Displacement of Sodium Caseinate by Low-Molecular-Weight Emulsifiers and the Effects on Emulsion Texture and Rheology. <i>Langmuir</i> , 2014, 30, 8687-8696.	3.5	56

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55	The effects of low-molecular-weight emulsifiers in O/W-emulsions on microviscosity of non-solidified oil in fat globules and the mobility of emulsifiers at the globule surfaces. <i>Journal of Colloid and Interface Science</i> , 2014, 419, 134-141.	9.4	29
56	Modulating the structural properties of β -D-glucan degradation products by alternative reaction pathways. <i>Carbohydrate Polymers</i> , 2014, 99, 679-686.	10.2	29
57	Oxidative stabilization of mixed mayonnaises made with linseed oil and saturated medium-chain triglyceride oil. <i>Food Chemistry</i> , 2014, 152, 378-385.	8.2	21
58	Epicatechin and epigallocatechin gallate inhibit formation of intermediary radicals during heating of lysine and glucose. <i>Food Chemistry</i> , 2014, 146, 48-55.	8.2	47
59	ESR spin trapping for characterization of radical formation in <i>Lactobacillus acidophilus</i> NCFM and <i>Listeria innocua</i> . <i>Journal of Microbiological Methods</i> , 2013, 94, 205-212.	1.6	8
60	Thiol oxidation and protein cross-link formation during chill storage of pork patties added essential oil of oregano, rosemary, or garlic. <i>Meat Science</i> , 2013, 95, 177-184.	5.5	67
61	Beer Thiol-Containing Compounds and Redox Stability: Kinetic Study of 1-Hydroxyethyl Radical Scavenging Ability. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9444-9452.	5.2	27
62	Radical mediated degradation of cereal β -glucan. <i>Free Radical Biology and Medicine</i> , 2013, 65, S16-S17.	2.9	1
63	Stability of whippable oil-in-water emulsions: Effect of monoglycerides on crystallization of palm kernel oil. <i>Food Research International</i> , 2013, 54, 1738-1745.	6.2	46
64	Quantification of protein thiols using ThioGlo ¹ fluorescent derivatives and HPLC separation. <i>Analyst</i> , 2013, 138, 2096.	3.5	20
65	Reduction of Ferrylmyoglobin by Theanine and Green Tea Catechins. Importance of Specific Acid Catalysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3159-3166.	5.2	11
66	Formation of radicals during heating lysine and glucose in solution with an intermediate water activity. <i>Free Radical Research</i> , 2013, 47, 643-650.	3.3	11
67	Influence of Barley Varieties on Wort Quality and Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1968-1976.	5.2	13
68	Storage stability of pasteurized non-filtered beer. <i>Journal of the Institute of Brewing</i> , 2013, 119, n/a-n/a.	2.3	9
69	Determination of Sulfite in Beer Based on Fluorescent Derivatives and Liquid Chromatographic Separation. <i>Journal of the American Society of Brewing Chemists</i> , 2012, 70, 296-302.	1.1	18
70	Effect of Pasteurization on the Protein Composition and Oxidative Stability of Beer during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12362-12370.	5.2	12
71	Radical formation during heating of solutions of lysine and glucose. <i>Free Radical Biology and Medicine</i> , 2012, 53, S143.	2.9	0
72	Influence of Malt Roasting on the Oxidative Stability of Sweet Wort. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5652-5659.	5.2	35

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73	Green tea extract as food antioxidant. Synergism and antagonism with $\hat{\alpha}$ -tocopherol in vegetable oils and their colloidal systems. Food Chemistry, 2012, 135, 2195-2202.	8.2	99
74	Ascorbic acid induced degradation of beta-glucan: Hydroxyl radicals as intermediates studied by spin trapping and electron spin resonance spectroscopy. Carbohydrate Polymers, 2012, 87, 2160-2168.	10.2	42
75	Formation of oxidising species and their role in the viscosity loss of cereal beta-glucan extracts. Food Chemistry, 2012, 132, 2007-2013.	8.2	10
76	Oxidative stability of whole wheat bread during storage. LWT - Food Science and Technology, 2011, 44, 637-642.	5.2	40
77	Heat induced formation of free radicals in wheat flour. Journal of Cereal Science, 2011, 54, 494-498.	3.7	8
78	Detection of Thiol Groups in Beer and Their Correlation with Oxidative Stability. Journal of the American Society of Brewing Chemists, 2011, 69, 163-169.	1.1	24
79	Textural and biochemical changes during ripening of old-fashioned salted herrings. Journal of the Science of Food and Agriculture, 2011, 91, 330-336.	3.5	17
80	Characterisation of a stable radical from dark roasted malt in wort and beer. Food Chemistry, 2011, 125, 380-387.	8.2	16
81	Interactions between tocopherols, tocotrienols and carotenoids during autoxidation of mixed palm olein and fish oil. Food Chemistry, 2011, 127, 1792-1797.	8.2	43
82	Antioxidant active packaging for chicken meat processed by high pressure treatment. Food Chemistry, 2011, 129, 1406-1412.	8.2	124
83	The role of phenolic compounds during formation of turbidity in an aromatic bitter. Food Chemistry, 2010, 123, 1035-1039.	8.2	6
84	A role for taurine in mitochondrial function. Journal of Biomedical Science, 2010, 17, S23.	7.0	124
85	Light-induced quality changes in food and beverages. , 2010, , 113-139.		7
86	Chemical deterioration and physical instability of food and beverages. , 2010, , .		16
87	Beer and ESR Spin Trapping. , 2009, , 1043-1053.		2
88	Modifications of amino acids during ferulic acid-mediated, laccase-catalysed cross-linking of peptides. Free Radical Research, 2009, 43, 1167-1178.	3.3	6
89	Galloylated Polyphenols Efficiently Reduce $\hat{\alpha}$ -Tocopherol Radicals in a Phospholipid Model System Composed of Sodium Dodecyl Sulfate (SDS) Micelles. Journal of Agricultural and Food Chemistry, 2009, 57, 5042-5048.	5.2	23
90	Caffeic Acid as Antioxidant in Fish Muscle: Mechanism of Synergism with Endogenous Ascorbic Acid and $\hat{\alpha}$ -Tocopherol. Journal of Agricultural and Food Chemistry, 2009, 57, 675-681.	5.2	51

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91	Efficiency of Hemoglobin from Rainbow Trout, Cod, and Herring in Promotion of Hydroperoxide-Derived Free Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8661-8667.	5.2	3
92	Identification of Free Radical Intermediates in Oxidized Wine Using Electron Paramagnetic Resonance Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4359-4365.	5.2	93
93	Antioxidant synergism between fruit juice and Î±-tocopherol. A comparison between high phenolic black chokeberry (<i>Aronia melanocarpa</i>) and high ascorbic blackcurrant (<i>Ribes nigrum</i>). <i>European Food Research and Technology</i> , 2008, 226, 737-743.	3.3	40
94	Extracts of plant cell cultures of <i>Lavandula vera</i> and <i>Rosa damascena</i> as sources of phenolic antioxidants for use in foods. <i>European Food Research and Technology</i> , 2008, 227, 1243-1249.	3.3	31
95	Cross-Linking Proteins by Laccase-Catalyzed Oxidation: Importance Relative to Other Modifications. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 12002-12010.	5.2	64
96	Heme-Mediated Production of Free Radicals via Preformed Lipid Hydroperoxide Fragmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11478-11484.	5.2	23
97	Oxidation of Porcine Myosin by Hypervalent Myoglobin: The Role of Thiol Groups. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3297-3304.	5.2	50
98	Oxidative Reactions during Early Stages of Beer Brewing Studied by Electron Spin Resonance and Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8514-8520.	5.2	36
99	In Vivo ESR Spin Trapping Detection of Carbon-Centered Î±-Farnesene Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4333-4339.	5.2	5
100	Effects of Maillard and Caramelization Products on Oxidative Reactions in Lager Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2007, 65, 15-20.	1.1	26
101	Efficiency of Natural Phenolic Compounds Regenerating Î±-Tocopherol from Î±-Tocopheroxyl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3661-3666.	5.2	50
102	Characterization of Oxidative Changes in Salted Herring (<i>Clupea harengus</i>) During Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9545-9553.	5.2	48
103	Puerarin and Conjugate Bases as Radical Scavengers and Antioxidants: A Molecular Mechanism and Synergism with Î²-Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2384-2391.	5.2	79
104	Antioxidative effects of leaves from <i>Azadirachta</i> species of different provenience. <i>Food Chemistry</i> , 2007, 104, 1539-1549.	8.2	12
105	Lipid Oxidation, Antioxidants, and Spin Trapping. <i>ACS Symposium Series</i> , 2007, , 106-117.	0.5	5
106	Flavin-induced photodecomposition of sulfur-containing amino acids is decisive in the formation of beer lightstruck flavor. <i>Photochemical and Photobiological Sciences</i> , 2006, 5, 961.	2.9	44
107	Oxidation of bovine serum albumin initiated by the Fenton reaction: effect of EDTA, tert-butylhydroperoxide and tetrahydrofuran. <i>Free Radical Research</i> , 2006, 40, 409-417.	3.3	30
108	Amino Acid and Protein Scavenging of Radicals Generated by Iron/Hydroperoxide System: An Electron Spin Resonance Spin Trapping Study. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10215-10221.	5.2	39

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109	Volatile Monoterpenes in Black Currant (<i>Ribes nigrum</i> L.) Juice: Effects of Heating and Enzymatic Treatment by β -Glucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2298-2302.	5.2	24
110	Antioxidative and prooxidative effects of extracts made from cherry liqueur pomace. <i>Food Chemistry</i> , 2006, 99, 6-14.	8.2	54
111	The Important Role of Taurine in Oxidative Metabolism. , 2006, 583, 129-135.		79
112	Identification and quantification of phenolics in aromatic bitter and cherry liqueur by HPLC with electrochemical detection. <i>European Food Research and Technology</i> , 2006, 223, 663-668.	3.3	19
113	Glycosidically bound alcohols of blackcurrant juice. <i>Developments in Food Science</i> , 2006, 43, 477-480.	0.0	1
114	Storage stabilities of pork scratchings, peanuts, oatmeal and muesli: Comparison of ESR spectroscopy, headspace-GC and sensory evaluation for detection of oxidation in dry foods. <i>Food Chemistry</i> , 2005, 91, 25-38.	8.2	44
115	Detection of radical development by ESR spectroscopy techniques for assessment of oxidative susceptibility of fish oils. <i>European Food Research and Technology</i> , 2005, 221, 667-674.	3.3	20
116	Heterometallic manganese/zinc-phytate complex as a model compound for metal storage in wheat grains. <i>Journal of Inorganic Biochemistry</i> , 2005, 99, 1973-1982.	3.5	59
117	Electron Spin Resonance Spin Trapping for Analysis of Lipid Oxidation in Oils: Inhibiting Effect of the Spin Trap β -Phenyl-N-tert-butyl nitron on Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1328-1336.	5.2	60
118	Photooxidative Degradation of Beer Bittering Principles: A Key Step on the Route to Lightstruck Flavor Formation in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1489-1494.	5.2	42
119	Mechanism of Oxymyoglobin Oxidation in the Presence of Oxidizing Lipids in Bovine Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5734-5738.	5.2	36
120	Evaluation of oxidative stability of vegetable oils by monitoring the tendency to radical formation. A comparison of electron spin resonance spectroscopy with the Rancimat method and differential scanning calorimetry. <i>Food Chemistry</i> , 2004, 85, 623-632.	8.2	204
121	Riboflavin-sensitized photooxidation of isohumulones and derivatives. <i>Photochemical and Photobiological Sciences</i> , 2004, 3, 337.	2.9	32
122	Reactivity of Bovine Whey Proteins, Peptides, and Amino Acids toward Triplet Riboflavin as Studied by Laser Flash Photolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6602-6606.	5.2	76
123	Influence of Thermal Treatment on Black Currant (<i>Ribes nigrum</i> L.) Juice Aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7628-7636.	5.2	46
124	Effect of Temperature and Glassy States on the Molecular Mobility of Solutes in Frozen Tuna Muscle As Studied by Electron Spin Resonance Spectroscopy with Spin Probe Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2269-2276.	5.2	15
125	Oxidative stability of frozen pork patties: Effect of fluctuating temperature on lipid oxidation. <i>Meat Science</i> , 2004, 68, 185-191.	5.5	44
126	The Question of High- or Low-Temperature Glass Transition in Frozen Fish. Construction of the Supplemented State Diagram for Tuna Muscle by Differential Scanning Calorimetry. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 211-217.	5.2	35

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127	Radicaloid-Type Oxidative Decomposition Of Beer Bittering Agents Revealed. Chemistry - A European Journal, 2003, 9, 4693-4699.	3.3	36
128	The effect of pH on the oxidation of bovine serum albumin by hypervalent myoglobin species. Archives of Biochemistry and Biophysics, 2003, 416, 202-208.	3.0	19
129	Mobility of solutes in frozen pork studied by electron spin resonance spectroscopy. Meat Science, 2003, 63, 63-67.	5.5	8
130	Optimising the use of phenolic compounds in foods. , 2003, , 315-346.		20
131	Pseudoperoxidase Activity of Myoglobin: Pigment Catalyzed Formation of Radicals in Meat Systems. ACS Symposium Series, 2002, , 138-150.	0.5	3
132	Detection of early events in lipid oxidation by electron spin resonance spectroscopy. European Journal of Lipid Science and Technology, 2002, 104, 65-68.	1.5	45
133	Phenols and metals in sugar-cane spirits. Quantitative analysis and effect on radical formation and radical scavenging. European Food Research and Technology, 2002, 215, 169-175.	3.3	30
134	Modification of the Levels of Polyphenols in Wort and Beer by Addition of Hexamethylenetetramine or Sulfite during Mashing. Journal of Agricultural and Food Chemistry, 2001, 49, 5232-5237.	5.2	29
135	Oxidative stability of processed pork. Assay based on ESR-detection of radicals. European Food Research and Technology, 2001, 213, 170-173.	3.3	32
136	Oxygen permeation through an oil-encapsulating glassy food matrix studied by ESR line broadening using a nitroxyl spin probe. Food Chemistry, 2000, 70, 499-508.	8.2	66
137	Reduction of ferrylmyoglobin by the spin trap N-tert-butyl-1-phenylnitrone (PBN) in aqueous solution and during freezing. Free Radical Research, 2000, 32, 313-325.	3.3	1
138	Potential Antioxidants in Beer Assessed by ESR Spin Trapping. Journal of Agricultural and Food Chemistry, 2000, 48, 3106-3111.	5.2	125
139	Acid-catalysed autoreduction of ferrylmyoglobin in aqueous solution studied by freeze quenching and ESR spectroscopy. Free Radical Research, 1999, 30, 305-314.	3.3	13
140	Electrochemistry of Electron Transfer Probes. alpha-Aryloxyacetoveratrones and Implications for the Mechanism of Photo-yellowing of Pulp.. Acta Chemica Scandinavica, 1999, 53, 830-836.	0.7	13
141	Electron Spin Resonance Spin Trapping Identification of Radicals Formed during Aerobic Forced Aging of Beer. Journal of Agricultural and Food Chemistry, 1998, 46, 1272-1275.	5.2	115
142	Electrochemistry of Electron Transfer Probes. Observation of the Transition from Activation to Counterdiffusion Control in the Fragmentation of 1-aryloxyacetophenone Radical Anions. Journal of the American Chemical Society, 1997, 119, 6590-6595.	13.7	32
143	The Dimerization of 2,5-Diaryl-1,4-dithiin Radical Cations.. Acta Chemica Scandinavica, 1997, 51, 94-107.	0.7	8
144	Electrochemistry of Electron-Transfer Probes. The Role of the Leaving Group in the Cleavage of Radical Anions of 1-aryloxyacetophenones. Journal of the American Chemical Society, 1996, 118, 4871-4879.	13.7	32

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145	Electrochemistry of electron transfer probes. competition between ece and disp mechanisms in the reduction of \hat{I}^{\pm} -aryloxyacetophenones. <i>Journal of Electroanalytical Chemistry</i> , 1996, 412, 53-58.	3.8	10
146	Substituent Effects on Homolytic Bond Dissociation Free Energies of Oxygen-Acetyl Bonds in Phenyl Acetates and Nitrogen-Acetyl Bonds in Acetanilides.. <i>Acta Chemica Scandinavica</i> , 1996, 50, 1045-1049.	0.7	2
147	The Electrochemical Reduction and a Novel Base-Catalyzed Rearrangement of 2,5-Diaryl-1,4-dithiins.. <i>Acta Chemica Scandinavica</i> , 1995, 49, 503-514.	0.7	8
148	Oxidation of Aromatic Compounds by Diazonium Ions. Unexpectedly Facile Electron Transfer Reactions.. <i>Acta Chemica Scandinavica</i> , 1991, 45, 983-985.	0.7	4
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