Michael Hellwig

List of Publications by Year
in descending order

56 papers	2,350 citations	257101 24 h-index	214527 47 g-index
59 all docs	59 docs citations	59 times ranked	1936 citing authors

#	Article	IF	Citations
1	Baking, Ageing, Diabetes: A Short History of the Maillard Reaction. Angewandte Chemie - International Edition, 2014, 53, 10316-10329.	7.2	352
2	1,2-Dicarbonyl Compounds in Commonly Consumed Foods. Journal of Agricultural and Food Chemistry, 2012, 60, 7071-7079.	2.4	288
3	Transport of Free and Peptideâ€•Bound Glycated Amino Acids: Synthesis, Transepithelial Flux at Cacoâ€•2 Cell Monolayers, and Interaction with Apical Membrane Transport Proteins. ChemBioChem, 2011, 12, 1270-1279.	1.3	142
4	The Chemistry of Protein Oxidation in Food. Angewandte Chemie - International Edition, 2019, 58, 16742-16763.	7.2	129
5	3-Deoxygalactosone, a â€œNewâ€•1,2-Dicarbonyl Compound in Milk Products. Journal of Agricultural and Food Chemistry, 2010, 58, 10752-10760.	2.4	99
6	Stability of Individual Maillard Reaction Products in the Presence of the Human Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2015, 63, 6723-6730.	2.4	98
7	Food-derived 1,2-dicarbonyl compounds and their role in diseases. Seminars in Cancer Biology, 2018, 49, 1-8.	4.3	82
8	Metabolic Transit of Dietary Methylglyoxal. Journal of Agricultural and Food Chemistry, 2013, 61, 10253-10260.	2.4	79
9	N-Îµ-fructosyllysine and N-Îµ-carboxymethyllysine, but not lysinoalanine, are available for absorption after simulated gastrointestinal digestion. Amino Acids, 2014, 46, 289-299.	1.2	79
10	Transport of Free and Peptide-Bound Pyrraline at Intestinal and Renal Epithelial Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 6474-6480.	2.4	73
11	Analysis of Protein Oxidation in Food and Feed Products. Journal of Agricultural and Food Chemistry, 2020, 68, 12870-12885.	2.4	70
12	Free and Protein-Bound Maillard Reaction Products in Beer: Method Development and a Survey of Different Beer Types. Journal of Agricultural and Food Chemistry, 2016, 64, 7234-7243.	2.4	64
13	Metabolization of the Advanced Glycation End Product <i>N</i>-Îµ-Carboxymethyllysine (CML) by Different Probiotic <i>E. coli</i> Strains. Journal of Agricultural and Food Chemistry, 2019, 67, 1963-1972.	2.4	50
14	Transport of the Advanced Glycation End Products Alanylpyrraline and Pyrralylalanine by the Human Proton-Coupled Peptide Transporter hPEPT1. Journal of Agricultural and Food Chemistry, 2010, 58, 2543-2547.	2.4	49
15	Quantification of the Maillard reaction product 6-(2-formyl-1-pyrrolyl)-l-norleucine (formyline) in food. European Food Research and Technology, 2012, 235, 99-106.	1.6	40
16	Effects of Exogenous Dietary Advanced Glycation End Products on the Cross-Talk Mechanisms Linking Microbiota to Metabolic Inflammation. Nutrients, 2020, 12, 2497.	1.7	40
17	Release of pyrraline in absorbable peptides during simulated digestion of casein glycated by 3-deoxyglucosone. European Food Research and Technology, 2013, 237, 47-55.	1.6	37
18	Dietary Influence on Urinary Excretion of 3-Deoxyglucosone and Its Metabolite 3-Deoxyfructose. Journal of Agricultural and Food Chemistry, 2014, 62, 2449-2456.	2.4	36

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19	Quality Criteria for Studies on Dietary Glycation Compounds and Human Health. Journal of Agricultural and Food Chemistry, 2019, 67, 11307-11311.	2.4	35
20	Occurrence of (<i>Z</i>)-3,4-Dideoxyglucoson-3-ene in Different Types of Beer and Malt Beer as a Result of 3-Deoxyhexosone Interconversion. Journal of Agricultural and Food Chemistry, 2016, 64, 2746-2753.	2.4	33
21	Maillard Reaction Products in Different Types of Brewing Malt. Journal of Agricultural and Food Chemistry, 2020, 68, 14274-14285.	2.4	33
22	Influence of the Maillard Reaction on the Allergenicity of Food Proteins and the Development of Allergic Inflammation. Current Allergy and Asthma Reports, 2019, 19, 4.	2.4	32
23	Formyline, a new glycation compound from the reaction of lysine and 3-deoxypentosone. European Food Research and Technology, 2010, 230, 903-914.	1.6	31
24	Unique Pattern of Protein-Bound Maillard Reaction Products in Manuka (<i>Leptospermum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 T	2.4	30
25	Lysine-Derived Protein-Bound Heyns Compounds in Bakery Products. Journal of Agricultural and Food Chemistry, 2017, 65, 10562-10570.	2.4	28
26	Individual Maillard reaction products as indicators of heat treatment of pasta â€" A survey of commercial products. Journal of Food Composition and Analysis, 2018, 72, 83-92.	1.9	27
27	Formation of 3-deoxyglucosone in the malting process. Food Chemistry, 2019, 290, 187-195.	4.2	24
28	Synthesis and intestinal transport of the iron chelator maltosine in free and dipeptide form. European Journal of Pharmaceutics and Biopharmaceutics, 2011, 78, 75-82.	2.0	20
29	Biodistribution and catabolism of 18F-labeled N-Îµ-fructoselysine as a model of Amadori products. Nuclear Medicine and Biology, 2006, 33, 865-873.	0.3	16
30	Association between Advanced Glycation End Products and Impaired Fasting Glucose: Results from the SALIA Study. PLoS ONE, 2015, 10, e0128293.	1.1	16
31	Model Studies on the Oxidation of Benzoyl Methionine in a Carbohydrate Degradation System. Journal of Agricultural and Food Chemistry, 2014, 62, 4425-4433.	2.4	15
32	Quantitation of Methionine Sulfoxide in Milk and Milk-Based Beveragesâ€"Minimizing Artificial Oxidation by Anaerobic Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2019, 67, 8967-8976.	2.4	15
33	Quantification of the glycation compound 6-(3-hydroxy-4-oxo-2-methyl-4(1H)-pyridin-1-yl)-l-norleucine (maltosine) in model systems and food samples. European Food Research and Technology, 2016, 242, 547-557.	1.6	14
34	Peptide backbone cleavage by <i>Î±</i> -amidation is enhanced at methionine residues. Journal of Peptide Science, 2015, 21, 17-23.	0.8	12
35	Transformation of Free and Dipeptideâ€Bound Glycated Amino Acids by Two Strains of <i>Saccharomyces cerevisiae</i>. ChemBioChem, 2017, 18, 266-275.	1.3	12
36	Influence of 3-DG as a Key Precursor Compound on Aging of Lager Beers. Journal of Agricultural and Food Chemistry, 2021, 69, 3732-3740.	2.4	12

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37	A Comprehensive Evaluation of Flavor Instability of Beer (Part 2): The Influence of De Novo Formation of Aging Aldehydes. Foods, 2021, 10, 2668.	1.9	12
38	Yeast Metabolites of Glycated Amino Acids in Beer. Journal of Agricultural and Food Chemistry, 2018, 66, 7451-7460.	2.4	11
39	Quantitation of free glycation compounds in saliva. PLoS ONE, 2019, 14, e0220208.	1.1	10
40	Transcriptional regulation of the <i>N</i>_{Îµ}â€fructoselysine metabolism in <i>Escherichia coli</i> by global and substrateâ€specific cues. Molecular Microbiology, 2021, 115, 175-190.	1.2	10
41	In Vitro Evaluation of the Toxicological Profile and Oxidative Stress of Relevant Diet-Related Advanced Glycation End Products and Related 1,2-Dicarbonyls. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-20.	1.9	9
42	Reduction of 5-Hydroxymethylfurfural and 1,2-Dicarbonyl Compounds by <i>Saccharomyces cerevisiae</i> in Model Systems and Beer. Journal of Agricultural and Food Chemistry, 2021, 69, 12807-12817.	2.4	9
43	Food Protein Sterylation: Chemical Reactions between Reactive Amino Acids and Sterol Oxidation Products under Food Processing Conditions. Foods, 2020, 9, 1882.	1.9	7
44	Exceptionally versatile take II: post-translational modifications of lysine and their impact on bacterial physiology. Biological Chemistry, 2022, 403, 819-858.	1.2	7
45	Studies on the influence of dietary 3-deoxyglucosone on the urinary excretion of 2-keto-3-deoxygluconic acid. European Food Research and Technology, 2018, 244, 1389-1396.	1.6	6
46	Studies on the synthesis and stability of Î±-ketoacyl peptides. Amino Acids, 2020, 52, 1425-1438.	1.2	6
47	Unique fluorescence and high-molecular weight characteristics of protein isolates from manuka honey (Leptospermum scoparium). Food Research International, 2017, 99, 469-475.	2.9	6
48	Salivary nitrate/nitrite and acetaldehyde in humans: potential combination effects in the upper gastrointestinal tract and possible consequences for the in vivo formation of N-nitroso compoundsâ€”a hypothesis. Archives of Toxicology, 2022, 96, 1905-1914.	1.9	5
49	Studies about the Dietary Impact on â€œFreeâ€•Glycation Compounds in Human Saliva. Foods, 2022, 11, 2112.	1.9	5
50	Glycation of N-Îµ-carboxymethyllysine. European Food Research and Technology, 2022, 248, 825-837.	1.6	4
51	Identification of <i>Pseudomonas asiatica</i> subsp. <i>bavariensis</i> str. <scp>JM1</scp> as the first <i>N</i>_{<i>Îµ</i>}â€carboxy(m)ethyllysineâ€degrading soil bacterium. Environmental Microbiology, 2022, 24, 3229-3241.	1.8	4
52	Isolation and quantification in food of 6-(2-formyl-5-methylpyrrol-1-yl)-l-norleucine (â€œrhamnolysineâ€) and its precursor 3,6-dideoxy-l-mannosone. European Food Research and Technology, 2019, 245, 1149-1159.	1.6	3
53	Die Chemie der Proteinoxidation in Lebensmitteln. Angewandte Chemie, 2019, 131, 16896-16918.	1.6	2
54	Advanced Glycation End Products (AGEs): Occurrence and Risk Assessment. , 2019, , 525-531.		2

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55	Trendbericht Lebensmittelchemie. Nachrichten Aus Der Chemie, 2020, 68, 54-57.	0.0	2
56	Methionineâ€associated peptide Î±â€amidation is directed both to the Nâ€•and the Câ€terminal amino acids. Journal of Peptide Science, 2022, 28, .	0.8	1