

Michael Hellwig

List of Publications by Year in descending order

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Version: 2024-02-01

56
papers

2,350
citations

257101

24
h-index

214527

47
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59
all docs

59
docs citations

59
times ranked

1936
citing authors

#	ARTICLE	IF	CITATIONS
1	Exceptionally versatile take II: post-translational modifications of lysine and their impact on bacterial physiology. <i>Biological Chemistry</i> , 2022, 403, 819-858.	1.2	7
2	Glycation of N- μ -carboxymethyllysine. <i>European Food Research and Technology</i> , 2022, 248, 825-837.	1.6	4
3	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 compounds—a hypothesis. <i>Archives of Toxicology</i> , 2022, 96, 1905-1914.	1.9	5
4	Identification of <i>Pseudomonas asiatica</i> subsp. <i>bavariensis</i> str. JM1 as the first <i>N</i> - μ -carboxy(m)ethyllysine-degrading soil bacterium. <i>Environmental Microbiology</i> , 2022, 24, 3229-3241.	1.8	4
5	Methionine-associated peptide \pm -amidation is directed both to the N- and the C-terminal amino acids. <i>Journal of Peptide Science</i> , 2022, 28, .	0.8	1
6	Studies about the Dietary Impact on "Free" Glycation Compounds in Human Saliva. <i>Foods</i> , 2022, 11, 2112.	1.9	5
7	Transcriptional regulation of the <i>N</i> - μ -fructoselysine metabolism in <i>Escherichia coli</i> by global and substrate-specific cues. <i>Molecular Microbiology</i> , 2021, 115, 175-190.	1.2	10
8	Influence of 3-DG as a Key Precursor Compound on Aging of Lager Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3732-3740.	2.4	12
9	In Vitro Evaluation of the Toxicological Profile and Oxidative Stress of Relevant Diet-Related Advanced Glycation End Products and Related 1,2-Dicarbonyls. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-20.	1.9	9
10	Reduction of 5-Hydroxymethylfurfural and 1,2-Dicarbonyl Compounds by <i>Saccharomyces cerevisiae</i> in Model Systems and Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12807-12817.	2.4	9
11	A Comprehensive Evaluation of Flavor Instability of Beer (Part 2): The Influence of De Novo Formation of Aging Aldehydes. <i>Foods</i> , 2021, 10, 2668.	1.9	12
12	Studies on the synthesis and stability of \pm -ketoacyl peptides. <i>Amino Acids</i> , 2020, 52, 1425-1438.	1.2	6
13	Maillard Reaction Products in Different Types of Brewing Malt. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14274-14285.	2.4	33
14	Effects of Exogenous Dietary Advanced Glycation End Products on the Cross-Talk Mechanisms Linking Microbiota to Metabolic Inflammation. <i>Nutrients</i> , 2020, 12, 2497.	1.7	40
15	Food Protein Sterylation: Chemical Reactions between Reactive Amino Acids and Sterol Oxidation Products under Food Processing Conditions. <i>Foods</i> , 2020, 9, 1882.	1.9	7
16	Trendbericht Lebensmittelchemie. <i>Nachrichten Aus Der Chemie</i> , 2020, 68, 54-57.	0.0	2
17	Analysis of Protein Oxidation in Food and Feed Products. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12870-12885.	2.4	70
18	Quantitation of Methionine Sulfoxide in Milk and Milk-Based Beverages—Minimizing Artificial Oxidation by Anaerobic Enzymatic Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8967-8976.	2.4	15

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19	Quantitation of free glycation compounds in saliva. PLoS ONE, 2019, 14, e0220208.	1.1	10
20	Quality Criteria for Studies on Dietary Glycation Compounds and Human Health. Journal of Agricultural and Food Chemistry, 2019, 67, 11307-11311.	2.4	35
21	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
22	Metabolization of the Advanced Glycation End Product ϵ -N-(1- β -D-Glucosyl-L-phenylalanine)-L-lysine (CML) by Different Probiotic <i>E. coli</i> Strains. Journal of Agricultural and Food Chemistry, 2019, 67, 1963-1972.	2.4	50
23	Isolation and quantification in food of 6-(2-formyl-5-methylpyrrol-1-yl)-L-norleucine (ϵ -carhamnolysine) and its precursor 3,6-dideoxy-L-mannosone. European Food Research and Technology, 2019, 245, 1149-1159.	1.6	3
24	The Chemistry of Protein Oxidation in Food. Angewandte Chemie - International Edition, 2019, 58, 16742-16763.	7.2	129
25	Die Chemie der Proteinoxidation in Lebensmitteln. Angewandte Chemie, 2019, 131, 16896-16918.	1.6	2
26	Formation of 3-deoxyglucosone in the malting process. Food Chemistry, 2019, 290, 187-195.	4.2	24
27	Advanced Glycation End Products (AGEs): Occurrence and Risk Assessment. , 2019, , 525-531.		2
28	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
29	Food-derived 1,2-dicarbonyl compounds and their role in diseases. Seminars in Cancer Biology, 2018, 49, 1-8.	4.3	82
30	Individual Maillard reaction products as indicators of heat treatment of pasta – A survey of commercial products. Journal of Food Composition and Analysis, 2018, 72, 83-92.	1.9	27
31	Yeast Metabolites of Glycated Amino Acids in Beer. Journal of Agricultural and Food Chemistry, 2018, 66, 7451-7460.	2.4	11
32	Transformation of Free and Dipeptide-Bound Glycated Amino Acids by Two Strains of <i>Saccharomyces cerevisiae</i> . ChemBioChem, 2017, 18, 266-275.	1.3	12
33	Unique Pattern of Protein-Bound Maillard Reaction Products in Manuka (<i>Leptospermum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	30
34	Lysine-Derived Protein-Bound Heyns Compounds in Bakery Products. Journal of Agricultural and Food Chemistry, 2017, 65, 10562-10570.	2.4	28
35	Unique fluorescence and high-molecular weight characteristics of protein isolates from manuka honey (<i>Leptospermum scoparium</i>). Food Research International, 2017, 99, 469-475.	2.9	6
36	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

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37	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. <i>European Food Research and Technology</i> , 2016, 242, 547-557.	1.6	14
38	Occurrence of 3,4-Dideoxyglucosone in Different Types of Beer and Malt Beer as a Result of 3-Deoxyhexosone Interconversion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2746-2753.	2.4	33
39	Peptide backbone cleavage by N ^ε -amidation is enhanced at methionine residues. <i>Journal of Peptide Science</i> , 2015, 21, 17-23.	0.8	12
40	Association between Advanced Glycation End Products and Impaired Fasting Glucose: Results from the SALIA Study. <i>PLoS ONE</i> , 2015, 10, e0128293.	1.1	16
41	Stability of Individual Maillard Reaction Products in the Presence of the Human Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6723-6730.	2.4	98
42	N ^ε -fructosyllysine and N ^ε -carboxymethyllysine, but not lysinoalanine, are available for absorption after simulated gastrointestinal digestion. <i>Amino Acids</i> , 2014, 46, 289-299.	1.2	79
43	Baking, Ageing, Diabetes: A Short History of the Maillard Reaction. <i>Angewandte Chemie - International Edition</i> , 2014, 53, 10316-10329.	7.2	352
44	Dietary Influence on Urinary Excretion of 3-Deoxyglucosone and Its Metabolite 3-Deoxyfructose. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2449-2456.	2.4	36
45	Model Studies on the Oxidation of Benzoyl Methionine in a Carbohydrate Degradation System. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4425-4433.	2.4	15
46	Release of pyrroline in absorbable peptides during simulated digestion of casein glycated by 3-deoxyglucosone. <i>European Food Research and Technology</i> , 2013, 237, 47-55.	1.6	37
47	Metabolic Transit of Dietary Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10253-10260.	2.4	79
48	1,2-Dicarbonyl Compounds in Commonly Consumed Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7071-7079.	2.4	288
49	Quantification of the Maillard reaction product 6-(2-formyl-1-pyrrolyl)-l-norleucine (formyllysine) in food. <i>European Food Research and Technology</i> , 2012, 235, 99-106.	1.6	40
50	Synthesis and intestinal transport of the iron chelator maltosine in free and dipeptide form. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2011, 78, 75-82.	2.0	20
51	Transport of Free and Peptide-Bound Glycated Amino Acids: Synthesis, Transepithelial Flux at Caco-2 Cell Monolayers, and Interaction with Apical Membrane Transport Proteins. <i>ChemBioChem</i> , 2011, 12, 1270-1279.	1.3	142
52	Formyllysine, a new glycation compound from the reaction of lysine and 3-deoxypentosone. <i>European Food Research and Technology</i> , 2010, 230, 903-914.	1.6	31
53	Transport of the Advanced Glycation End Products Alanylpyrroline and Pyrrolylalanine by the Human Proton-Coupled Peptide Transporter hPEPT1. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2543-2547.	2.4	49
54	3-Deoxygalactosone, a 1,2-Dicarbonyl Compound in Milk Products. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10752-10760.	2.4	99

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55	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
56	Biodistribution and catabolism of 18F-labeled N- β -fructoselysine as a model of Amadori products. Nuclear Medicine and Biology, 2006, 33, 865-873.	0.3	16