

Karl-Heinz Engel

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

91
papers

2,370
citations

30
h-index

45
g-index

94
ext. papers

2,706
ext. citations

5
avg, IF

5.02
L-index

#	Paper	IF	Citations
91	Toxicity of fluoride: critical evaluation of evidence for human developmental neurotoxicity in epidemiological studies, animal experiments and in vitro analyses. <i>Archives of Toxicology</i> , 2020 , 94, 1375-1415	5.8	33
90	Analytical and Sensory Characterization of the Stereoisomers of 3-Mercaptocycloalkanones and 3-Mercaptocycloalkanols. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7184-7193	5.7	0
89	Absolute Configurations and Sensory Properties of the Stereoisomers of a Homologous Series (C6-C10) of 2-Mercapto-4-alkanols. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2738-2746	5.7	2
88	Chirality: An Important Phenomenon Regarding Biosynthesis, Perception, and Authenticity of Flavor Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10265-10274	5.7	14
87	Stability of the Metabolite Signature Resulting from the MIPS1 Mutation in Low Phytic Acid Soybean (<i>Glycine max</i> L. Merr.) Mutants upon Cross-Breeding. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5043-5052	5.7	
86	Impact of Crossing Parent and Environment on the Metabolite Profiles of Progenies Generated from a Low Phytic Acid Rice (<i>Oryza sativa</i> L.) Mutant. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2396-2407	5.7	7
85	Phytic Acid Contents and Metabolite Profiles of Progenies from Crossing and Rice (L.) Mutants. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11805-11814	5.7	5
84	Strategies for UHPLC-MS/MS-Based Analysis of Different Classes of Acyl Chain Oxidation Products Resulting from Thermo-Oxidation of Sitostanyl Oleate. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12072-12083	5.7	2
83	Impact of Cross-Breeding of Low Phytic Acid MIPS1 and IPK1 Soybean (<i>Glycine max</i> L. Merr.) Mutants on Their Contents of Inositol Phosphate Isomers. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 247-257	5.7	6
82	Determination of the Absolute Configurations and Sensory Properties of the Enantiomers of a Homologous Series (C6-C10) of 2-Mercapto-4-alkanones. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1187-1196	5.7	4
81	Impact of cross-breeding of low phytic acid rice (<i>Oryza sativa</i> L.) mutants with commercial cultivars on the phytic acid contents. <i>European Food Research and Technology</i> , 2019 , 245, 707-716	3.4	4
80	Stability of the Metabolite Signature Resulting from the OsSULTR3;3 Mutation in Low Phytic Acid Rice (<i>Oryza sativa</i> L.) Seeds upon Cross-breeding. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9366-9376	5.7	9
79	Sensory active piperine analogues from <i>Macropiper excelsum</i> and their effects on intestinal nutrient uptake in Caco-2 cells. <i>Phytochemistry</i> , 2017 , 135, 181-190	4	6
78	Quantitation of Acyl Chain Oxidation Products Formed upon Thermo-oxidation of Phytosteryl/-stanyl Oleates and Linoleates. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2435-2442	5.7	3
77	Analysis and Sensory Evaluation of Volatile Constituents of Fresh Blackcurrant (<i>Ribes nigrum</i> L.) Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9475-9487	5.7	13
76	Analysis and Sensory Evaluation of the Stereoisomers of a Homologous Series (C5-C10) of 4-Mercapto-2-alkanols. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8913-8922	5.7	9
75	Distributions of the Stereoisomers of α -Mercaptoheptanones and β -Mercaptoheptanols in Cooked Bell Pepper (<i>Capsicum annuum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10250-10257	5.7	3

74	Impact of thermooxidation of phytosteryl and phytostanyl fatty acid esters on cholesterol micellarization in vitro. <i>Steroids</i> , 2017 , 125, 81-92	2.8	1
73	Safety aspects of the production of foods and food ingredients from insects. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600520	5.9	82
72	Occurrence of 4-methoxy-2-methyl-2-butanethiol in blackcurrant (<i>Ribes nigrum</i> L.) berries. <i>Flavour and Fragrance Journal</i> , 2016 , 31, 438-441	2.5	2
71	Reinvestigation of the Absolute Configurations of Chiral β -Mercaptoalkanones Using Vibrational Circular Dichroism and ^1H NMR Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8563-8571	5.7	9
70	An approach based on ultrahigh performance liquid chromatography-atmospheric pressure chemical ionization-mass spectrometry allowing the quantification of both individual phytosteryl and phytostanyl fatty acid esters in complex mixtures. <i>Journal of Chromatography A</i> , 2016 , 1429, 218-29	4.5	8
69	Disruption of OsSULTR3;3 reduces phytate and phosphorus concentrations and alters the metabolite profile in rice grains. <i>New Phytologist</i> , 2016 , 211, 926-39	9.8	56
68	Identification of Acyl Chain Oxidation Products upon Thermal Treatment of a Mixture of Phytosteryl/-stanyl Linoleates. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9214-9223	5.7	5
67	Heating Two Types of Enriched Margarine: Complementary Analysis of Phytosteryl/Phytostanyl Fatty Acid Esters and Phytosterol/Phytostanol Oxidation Products. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2699-708	5.7	12
66	Metabolite profiling of barley grain subjected to induced drought stress: responses of free amino acids in differently adapted cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4252-61	5.7	25
65	Comparison of odour thresholds and odour qualities of the enantiomers of 4-mercapto-2-alkanones and 4-acetylthio-2-alkanones. <i>Flavour and Fragrance Journal</i> , 2015 , 30, 171-178	2.5	14
64	On-line liquid chromatography-gas chromatography: A novel approach for the analysis of phytosterol oxidation products in enriched foods. <i>Journal of Chromatography A</i> , 2015 , 1396, 98-108	4.5	12
63	Simultaneous quantification of the food allergens soy bean, celery, white mustard and brown mustard via combination of tetraplex real-time PCR and standard addition. <i>Food Control</i> , 2015 , 47, 246-253	6.2	10
62	Phytosterol oxidation products in enriched foods: Occurrence, exposure, and biological effects. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 1339-52	5.9	43
61	Gut metabolites and bacterial community networks during a pilot intervention study with flaxseeds in healthy adult men. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 1614-28	5.9	65
60	Impact of induced drought stress on the metabolite profiles of barley grain. <i>Metabolomics</i> , 2015 , 11, 454-467	4.7	25
59	Analysis of phytostanyl fatty acid esters in enriched foods via UHPLC-APCI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4268-75	5.7	9
58	Simultaneous detection of allergenic fish, cephalopods and shellfish in food by multiplex ligation-dependent probe amplification. <i>European Food Research and Technology</i> , 2014 , 239, 559-566	3.4	14
57	GC and On-line LC-GC: Useful Tools for the Qualitative and Quantitative Analysis of Phytosterols and Their Esters. <i>ACS Symposium Series</i> , 2014 , 257-270	0.4	

56	Assessment of dietary exposure to flavouring substances via consumption of flavoured teas. Part II: transfer rates of linalool and linalyl esters into Earl Grey tea infusions. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014 , 31, 207-17	3.2	2
55	Comparative assessment of DNA-based approaches for the quantification of food allergens. <i>Food Chemistry</i> , 2014 , 160, 104-11	8.5	12
54	Analysis of phytosteryl and phytostanyl fatty acid esters in enriched dairy foods: a combination of acid digestion, lipid extraction, and on-line LC-GC. <i>European Food Research and Technology</i> , 2013 , 236, 999-1007	3.4	6
53	Fate of dietary phytosteryl/-stanyl esters: analysis of individual intact esters in human feces. <i>European Journal of Nutrition</i> , 2013 , 52, 997-1013	5.2	23
52	Analysis and sensory evaluation of jostaberry (<i>Ribes x nidigrolaria</i> Bauer) volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9067-75	5.7	6
51	Modelling framework for assessment of dietary exposure to added flavouring substances within the FACET (Flavours, Additives, and Food Contact Material Exposure Task) project. <i>Food and Chemical Toxicology</i> , 2013 , 58, 236-41	4.7	9
50	Online LC-GC analysis of free sterols/stanols and intact steryl/stanyl esters in cereals. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10932-9	5.7	25
49	Online LC-GC-based analysis of minor lipids in various tree nuts and peanuts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11636-44	5.7	30
48	Analysis and sensory evaluation of gooseberry (<i>Ribes uva crispa</i> L.) volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6240-9	5.7	15
47	Influence of the stereochemistry on the sensory properties of 4-mercapto-2-heptanol and its acetyl-derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2062-9	5.7	15
46	Assessment of dietary exposure to flavouring substances via consumption of flavoured teas. Part 1: occurrence and contents of monoterpenes in Earl Grey teas marketed in the European Union. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 1701-14	3.2	12
45	Metabolite profiling of colored rice (<i>Oryza sativa</i> L.) grains. <i>Journal of Cereal Science</i> , 2012 , 55, 112-119	3.8	47
44	Analysis and stereodifferentiation of linalool in <i>Theobroma cacao</i> and cocoa products using enantioselective multidimensional gas chromatography. <i>European Food Research and Technology</i> , 2012 , 235, 827-834	3.4	13
43	Metabolite profiling of maize kernels--genetic modification versus environmental influence. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3005-12	5.7	70
42	Simultaneous analysis of free phytosterols/phytostanols and intact phytosteryl/phytostanyl fatty acid and phenolic acid esters in cereals. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5330-9	5.7	43
41	Capillary gas chromatographic analysis of complex phytosteryl/-stanyl ester mixtures in enriched skimmed milk-drinking yoghurts. <i>Food Control</i> , 2012 , 27, 275-283	6.2	19
40	Apricot DNA as an indicator for persipan: detection and quantitation in marzipan using ligation-dependent probe amplification. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5853-8	5.7	10
39	Quantification of lupine (<i>Lupinus angustifolius</i>) in wheat flour using real-time PCR and an internal standard material. <i>European Food Research and Technology</i> , 2012 , 235, 61-66	3.4	17

38	Detection of lupine (<i>Lupinus</i> spp.) DNA in processed foods using real-time PCR. <i>Food Control</i> , 2011 , 22, 215-220	6.2	13
37	Authentication of Foods Enriched with Plant Sterols/Stanol and Their Esters. <i>ACS Symposium Series</i> , 2011 , 177-187	0.4	
36	Metabolite Profiling of Cereals [A Promising Tool for the Assessment of Grain Quality and Safety. <i>ACS Symposium Series</i> , 2011 , 55-75	0.4	
35	A metabolite profiling approach to follow the sprouting process of mung beans (<i>Vigna radiata</i>). <i>Metabolomics</i> , 2011 , 7, 102-117	4.7	39
34	Determination of the absolute configurations of 4-mercapto-2-alkanones using the 1H NMR anisotropy method and enzyme-catalyzed kinetic resolution of the corresponding 4-acetylthio-2-alkanones. <i>European Food Research and Technology</i> , 2011 , 232, 753-760	3.4	11
33	GC-based analysis of plant stanol fatty acid esters in enriched foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5204-14	5.7	24
32	Metabolite profiling of barley: Influence of the malting process. <i>Food Chemistry</i> , 2011 , 124, 948-957	8.5	58
31	Comparison of two GM maize varieties with a near-isogenic non-GM variety using transcriptomics, proteomics and metabolomics. <i>Plant Biotechnology Journal</i> , 2010 , 8, 436-51	11.6	189
30	Influence of the input system (conventional versus organic farming) on metabolite profiles of maize (<i>Zea mays</i>) kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3022-30	5.7	53
29	Genetic and environmental influence on maize kernel proteome. <i>Journal of Proteome Research</i> , 2010 , 9, 6160-8	5.6	13
28	Metabolite profiling of maize grain: differentiation due to genetics and environment. <i>Metabolomics</i> , 2009 , 5, 459-477	4.7	54
27	Mutations of the multi-drug resistance-associated protein ABC transporter gene 5 result in reduction of phytic acid in rice seeds. <i>Theoretical and Applied Genetics</i> , 2009 , 119, 75-83	6	74
26	Assessment of the contents of phytic acid and divalent cations in low phytic acid (lpa) mutants of rice and soybean. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 278-284	4.1	27
25	Metabolite profiling of two novel low phytic acid (lpa) soybean mutants. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6408-16	5.7	30
24	Simultaneous detection of DNA from 10 food allergens by ligation-dependent probe amplification. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009 , 26, 409-18	3.2	49
23	Development of a real-time PCR for the detection of lupine DNA (<i>lupinus</i> species) in foods. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4328-32	5.7	50
22	Metabolite profiling of germinating rice seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11612-20	5.7	83
21	Development of a modular system for detection of genetically modified organisms in food based on ligation-dependent probe amplification. <i>European Food Research and Technology</i> , 2008 , 227, 805-812	3.4	24

20	Detection of Cashew Nut in Foods by a Specific Real-time PCR Method. <i>Food Analytical Methods</i> , 2008 , 1, 136-143	3-4	28
19	Metabolite profiling of two low phytic acid (lpa) rice mutants. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 11011-9	5-7	58
18	Enantioselective analysis of secondary alcohols and their esters in purple and yellow passion fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10339-44	5-7	20
17	Ligation-dependent probe amplification for the simultaneous event-specific detection and relative quantification of DNA from two genetically modified organisms. <i>European Food Research and Technology</i> , 2006 , 222, 479-485	3-4	32
16	Methods for Detection of Genetically Modified Organisms in Composite and Processed Foods 2006 , 219-247		
15	Content of gamma-oryzanol and composition of steryl ferulates in brown rice (<i>Oryza sativa</i> L.) of European origin. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8127-33	5-7	116
14	Quantification of DNA from genetically modified organisms in composite and processed foods. <i>Trends in Food Science and Technology</i> , 2006 , 17, 490-497	15-3	38
13	2,3-di-O-methoxymethyl-6-O-tert-butyl-dimethylsilyl-gamma-cyclodextrin: a new class of cyclodextrin derivatives for gas chromatographic separation of enantiomers. <i>Journal of Chromatography A</i> , 2005 , 1063, 181-92	4-5	18
12	2,3-di-O-methoxymethyl-6-O-tert-butyl-dimethylsilyl-beta-cyclodextrin, a useful stationary phase for gas chromatographic separation of enantiomers. <i>Journal of Chromatography A</i> , 2005 , 1076, 148-54	4-5	11
11	Distortion of genetically modified organism quantification in processed foods: influence of particle size compositions and heat-induced DNA degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9971-9	5-7	60
10	Enzyme-catalyzed hydrolysis of Ebryzanol. <i>European Food Research and Technology</i> , 2004 , 218, 349-354	3-4	15
9	Stereochemical course of the generation of 3-mercaptohexanal and 3-mercaptohexanol by beta-lyase-catalyzed cleavage of cysteine conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 110-6	5-7	41
8	A methodology for automated comparative analysis of metabolite profiling data. <i>European Food Research and Technology</i> , 2003 , 216, 335-342	3-4	35
7	Coupled liquid chromatography-gas chromatography for the rapid analysis of gamma-oryzanol in rice lipids. <i>Journal of Chromatography A</i> , 2003 , 985, 403-10	4-5	36
6	Stereoselectivity of the generation of 3-mercaptohexanal and 3-mercaptohexanol by lipase-catalyzed hydrolysis of 3-acetylthioesters. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4349-55	5-7	17
5	Enantioselective analysis of methyl-branched alcohols and acids in rhubarb (<i>Rheum rhabarbarum</i> L.) stalks. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7086-91	5-7	15
4	Volatile constituents of uncooked rhubarb (<i>Rheum rhabarbarum</i> L.) stalks. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6530-6	5-7	30
3	Analysis of steryl esters in cocoa butter by on-line liquid chromatography-gas chromatography. <i>Journal of Chromatography A</i> , 2001 , 918, 341-9	4-5	36

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1 Identification and characterization of wheat grain albumin/globulin allergens. *Electrophoresis*, **1997**, 18, 826-33 3.6 78