John van Duynhoven

List of Publications by Year
in descending order

184 papers	8,408 citations	50170 46 h-index	51492 86 g-index
190 all docs	190 docs citations	190 times ranked	10323 citing authors

#	Article	IF	Citations
1	Assessment of PLSDA cross validation. Metabolomics, 2008, 4, 81-89.	1.4	1,178
2	Metabolic fate of polyphenols in the human superorganism. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 4531-4538.	3.3	448
3	Quantitative profiling of oxylipins through comprehensive LC-MS/MS analysis: application in cardiac surgery. Analytical and Bioanalytical Chemistry, 2012, 404, 1413-1426.	1.9	212
4	Solubilization of NaX Salts in Chloroform by Bifunctional Receptors. Angewandte Chemie International Edition in English, 1996, 35, 1090-1093.	4.4	202
5	¹H NMR metabolite profiling of feces as a tool to assess the impact of nutrition on the human microbiome. NMR in Biomedicine, 2008, 21, 615-626.	1.6	177
6	A Novel Type of Stereoisomerism in Calix[4]arene-Based Carceplexes. Angewandte Chemie International Edition in English, 1994, 33, 2345-2348.	4.4	168
7	Metabonomics Approach To Determine Metabolic Differences between Green Tea and Black Tea Consumption. Journal of Agricultural and Food Chemistry, 2006, 54, 6929-6938.	2.4	163
8	Molecular Boxes Based on Calix[4]arene Double Rosettes. Angewandte Chemie International Edition in English, 1996, 35, 1215-1218.	4.4	159
9	Multilevel Data Analysis of a Crossover Designed Human Nutritional Intervention Study. Journal of Proteome Research, 2008, 7, 4483-4491.	1.8	158
10	In Vitro Bioconversion of Polyphenols from Black Tea and Red Wine/Grape Juice by Human Intestinal Microbiota Displays Strong Interindividual Variability. Journal of Agricultural and Food Chemistry, 2010, 58, 10236-10246.	2.4	152
11	The metabolic fate of red wine and grape juice polyphenols in humans assessed by metabolomics. Molecular Nutrition and Food Research, 2010, 54, 897-908.	1.5	147
12	Non-Digestible Food Ingredients, Colonic Microbiota and the Impact on Gut Health and Immunity: A Role for Metabolomics. Current Drug Metabolism, 2009, 10, 41-54.	0.7	136
13	The impact of freeze-drying on microstructure and rehydration properties of carrot. Food Research International, 2012, 49, 687-693.	2.9	136
14	TINS, Target Immobilized NMR Screening: An Efficient and Sensitive Method for Ligand Discovery. Chemistry and Biology, 2005, 12, 207-216.	6.2	133
15	The Pinched Cone Conformation of Calix[4]arenes:Â Noncovalent Rigidification of the Calix[4]arene Skeleton. Journal of Organic Chemistry, 1996, 61, 3476-3481.	1.7	126
16	Structural Elucidation and Quantification of Phenolic Conjugates Present in Human Urine after Tea Intake. Analytical Chemistry, 2012, 84, 7263-7271.	3.2	117
17	Time-Domain NMR Applied to Food Products. Annual Reports on NMR Spectroscopy, 2010, 69, 145-197.	0.7	112
18	Control of Calix[6]arene Conformations by Self-Inclusion of 1,3,5-Tri-O-alkyl Substituents: Synthesis and NMR Studies. Journal of the American Chemical Society, 1994, 116, 5814-5822.	6.6	110

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19	Nuclear Magnetic Resonance Spectroscopic Based Studies of the Metabolism of Black Tea Polyphenols in Humans. Journal of Agricultural and Food Chemistry, 2005, 53, 1428-1434.	2.4	106
20	GCâ€“MS methods for metabolic profiling of microbial fermentation products of dietary polyphenols in human and in vitro intervention studies. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 871, 212-219.	1.2	99
21	MRI of plants and foods. Journal of Magnetic Resonance, 2013, 229, 25-34.	1.2	92
22	Phenotyping Tea Consumers by Nutrikinetic Analysis of Polyphenolic End-Metabolites. Journal of Proteome Research, 2009, 8, 3317-3330.	1.8	89
23	Impact of Short-Term Intake of Red Wine and Grape Polyphenol Extract on the Human Metabolome. Journal of Agricultural and Food Chemistry, 2012, 60, 3078-3085.	2.4	87
24	Advances in our understanding of the structure and functionality of edible fats and fat mimetics. Soft Matter, 2020, 16, 289-306.	1.2	87
25	Interactions of black tea polyphenols with human gut microbiota: implications for gut and cardiovascular health. American Journal of Clinical Nutrition, 2013, 98, 1631S-1641S.	2.2	86
26	Long-Term Storage Effect in Frozen Dough by Spectroscopy and Microscopy. Cereal Chemistry, 2003, 80, 396-403.	1.1	83
27	Measurement of Oil Droplet Size Distributions in Food Oil/Water Emulsions by Time Domain Pulsed Field Gradient NMR. Journal of Colloid and Interface Science, 2001, 239, 535-542.	5.0	79
28	Gut Microbial Metabolism of Polyphenols from Black Tea and Red Wine/Grape Juice Is Source-Specific and Colon-Region Dependent. Journal of Agricultural and Food Chemistry, 2012, 60, 11331-11342.	2.4	78
29	Scope of droplet size measurements in food emulsions by pulsed field gradient NMR at low field. Magnetic Resonance in Chemistry, 2002, 40, S51-S59.	1.1	77
30	Assessment of techniques for DOSY NMR data processing. Analytica Chimica Acta, 2003, 490, 231-251.	2.6	77
31	Rapid and Sustained Systemic Circulation of Conjugated Gut Microbial Catabolites after Single-Dose Black Tea Extract Consumption. Journal of Proteome Research, 2014, 13, 2668-2678.	1.8	77
32	The Muscle Metabolome Differs between Healthy and Frail Older Adults. Journal of Proteome Research, 2016, 15, 499-509.	1.8	76
33	Investigation of the Gel to Coagel Phase Transition in Monoglycerideâ^'Water Systems. Langmuir, 1998, 14, 5757-5763.	1.6	74
34	Factors Associated with Dough Stickiness as Sensed by Attenuated Total Reflectance Infrared Spectroscopy. Cereal Chemistry, 2003, 80, 378-382.	1.1	73
35	Difftrain: A Novel Approach to a True Spectroscopic Single-Scan Diffusion Measurement. Journal of Magnetic Resonance, 2001, 151, 28-31.	1.2	72
36	Ein neuer Typ von Stereoisomerie bei aus Calix[4]arenâ€Einheiten aufgebauten Carceplexen. Angewandte Chemie, 1994, 106, 2437-2440.	1.6	71

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37	Calix[4]areneâ€Based (Hemi)carcerands and Carceplexes: Synthesis, Functionalization, and Molecular Modeling Study. Chemistry - A European Journal, 1997, 3, 639-654.	1.7	62
38	Rapid Quantitative Profiling of Lipid Oxidation Products in a Food Emulsion by ¹H NMR. Analytical Chemistry, 2018, 90, 4863-4870.	3.2	62
39	NMR-Based Metabonomic Studies on the Biochemical Effects of Epicatechin in the Rat. Journal of Agricultural and Food Chemistry, 2003, 51, 4139-4145.	2.4	61
40	Characterization of food emulsions by PFG NMR. Trends in Food Science and Technology, 2009, 20, 533-543.	7.8	61
41	Gender-Dependent Associations of Metabolite Profiles and Body Fat Distribution in a Healthy Population with Central Obesity: Towards Metabolomics Diagnostics. OMICS A Journal of Integrative Biology, 2012, 16, 652-667.	1.0	61
42	MRI of hip prostheses using single-point methods: In vitro studies towards the artifact-free imaging of individuals with metal implants. Magnetic Resonance Imaging, 2004, 22, 1097-1103.	1.0	60
43	Comprehensive metabolomics to evaluate the impact of industrial processing on the phytochemical composition of vegetable purees. Food Chemistry, 2015, 168, 348-355.	4.2	60
44	Expression of protocadherin gamma in skeletal muscle tissue is associated with age and muscle weakness. Journal of Cachexia, Sarcopenia and Muscle, 2016, 7, 604-614.	2.9	55
45	Microstructural investigation of monoglycerideâ€“water coagel systems by NMR and CryoSEM. Journal of Colloid and Interface Science, 2005, 285, 703-710.	5.0	52
46	Quantification of lipoprotein profiles by nuclear magnetic resonance spectroscopy and multivariate data analysis. TrAC - Trends in Analytical Chemistry, 2017, 94, 210-219.	5.8	52
47	Two-dimensional 1H nuclear magnetic resonance studies on the gene V-encoded single-stranded DNA-binding protein of the filamentous bacteriophage IKe. Journal of Molecular Biology, 1989, 206, 133-152.	2.0	47
48	Conformational Distribution of Tetramethoxycalix[4]arenes by Molecular Modeling and NMR Spectroscopy:Â A Study of Apolar Solvation. Journal of Organic Chemistry, 1998, 63, 1299-1308.	1.7	47
49	Magnetic resonance imaging of single rice kernels during cooking. Journal of Magnetic Resonance, 2004, 171, 157-162.	1.2	46
50	Toward Reliable Lipoprotein Particle Predictions from NMR Spectra of Human Blood: An Interlaboratory Ring Test. Analytical Chemistry, 2017, 89, 8004-8012.	3.2	46
51	Determination of MG and TG phase composition by time-domain NMR. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 383-388.	0.8	45
52	Assessment of inflammatory resilience in healthy subjects using dietary lipid and glucose challenges. BMC Medical Genomics, 2013, 6, 44.	0.7	45
53	Cryptocalix[6]arenes; molecules with a large cavity. Tetrahedron Letters, 1994, 35, 6555-6558.	0.7	44
54	The use of multivariate modelling of near infra-red spectra to predict the butter fat content of spreads. Analytica Chimica Acta, 2007, 595, 176-181.	2.6	44

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55	Binding of olive oil phenolics to food proteins. Journal of the Science of Food and Agriculture, 2005, 85, 354-362.	1.7	42
56	The effect of rice kernel microstructure on cooking behaviour: A combined Î¼-CT and MRI study. Food Chemistry, 2009, 115, 1491-1499.	4.2	42
57	A lipidomic analysis approach to evaluate the response to cholesterol-lowering food intake. Metabolomics, 2012, 8, 894-906.	1.4	40
58	Two-dimensional 1H nuclear magnetic resonance studies on the gene V-encoded single-stranded DNA-binding protein of the filamentous bacteriophage IKe. Journal of Molecular Biology, 1989, 206, 119-132.	2.0	39
59	A rapid benchtop NMR method for determination of droplet size distributions in food emulsions. European Journal of Lipid Science and Technology, 2007, 109, 1095-1103.	1.0	39
60	Postprandial fatty acid specific changes in circulating oxylipins in lean and obese men after highâ€fat challenge tests. Molecular Nutrition and Food Research, 2014, 58, 591-600.	1.5	39
61	A Systematic Approach to Obtain Validated Partial Least Square Models for Predicting Lipoprotein Subclasses from Serum NMR Spectra. Analytical Chemistry, 2014, 86, 543-550.	3.2	39
62	Sequence-specific 1H-NMR assignment and secondary structure of the Tyr41 His mutant of the single-stranded DNA binding protein, gene V protein, encoded by the filamentous bacteriophage M13. FEBS Journal, 1991, 202, 349-360.	0.2	38
63	Quantitative Assessment of Gas Cell Development During the Proofing of Dough by Magnetic Resonance Imaging and Image Analysis. Cereal Chemistry, 2003, 80, 390-395.	1.1	38
64	Rapid phase-compositional assessment of lipid-based food products by time domain NMR. Magnetic Resonance in Chemistry, 2006, 44, 1023-1030.	1.1	38
65	The structural and hydration properties of heat-treated rice studied at multiple length scales. Food Chemistry, 2010, 120, 1031-1040.	4.2	37
66	Quantification of food polysaccharide mixtures by 1H NMR. Carbohydrate Polymers, 2018, 179, 379-385.	5.1	37
67	Comparison of volatile trapping techniques for the comprehensive analysis of food flavourings by Gas Chromatography-Mass Spectrometry. Journal of Chromatography A, 2020, 1624, 461191.	1.8	35
68	Eosin, a fluorescent marker for the high-affinity ATP site of (K+ + H+)-ATPase. Biochimica Et Biophysica Acta - Biomembranes, 1986, 858, 254-262.	1.4	34
69	Exploring the DNA binding domain of gene V protein encoded by bacteriophage M13 with the aid of spin-labeled oligonucleotides in combination with proton NMR. Biochemistry, 1993, 32, 9407-9416.	1.2	34
70	Studies on the Dynamics of Phosphorylatedp-tert-Butylcalix[6]arenes by Using 2D NMR Spectroscopy. Journal of the American Chemical Society, 1996, 118, 3666-3675.	6.6	32
71	Preparation and Properties of Organic Dispersions of Monodisperse Silica Receptor Colloids Grafted with Calixarene Derivatives or Alkyl Chains. Langmuir, 1996, 12, 3844-3854.	1.6	32
72	Assessment of dietary exposure and effect in humans: The role of NMR. Progress in Nuclear Magnetic Resonance Spectroscopy, 2016, 96, 58-72.	3.9	32

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73	Structure of the DNA binding wing of the gene-V encoded single-stranded DNA binding protein of the filamentous bacteriophage M13. FEBS Letters, 1990, 261, 1-4.	1.3	31
74	Practical implications of the phase-compositional assessment of lipid-based food products by time-domain NMR. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 905-912.	0.8	31
75	SPEâ€“NMR metabolite sub-profiling of urine. Analytical and Bioanalytical Chemistry, 2012, 404, 2349-2361.	1.9	31
76	Nutrikinetics: Concept, technologies, applications, perspectives. Trends in Food Science and Technology, 2012, 26, 4-13.	7.8	30
77	Nanoparticle diffusometry for quantitative assessment of submicron structure in food biopolymer networks. Trends in Food Science and Technology, 2015, 42, 13-26.	7.8	30
78	Scaling Behavior of Dendritic Nanoparticle Mobility in Semidilute Polymer Solutions. Macromolecules, 2015, 48, 7585-7591.	2.2	29
79	Characterization of wild-type and mutant M13 gene V proteins by means of 1H-NMR. FEBS Journal, 1991, 200, 139-148.	0.2	27
80	Solid-like components in carbohydrate gels probed by NMR spectroscopy. Carbohydrate Polymers, 1999, 40, 211-219.	5.1	27
81	Effect of morphology on water sorption in cellular solid foods. Part I: Pore scale network model. Journal of Food Engineering, 2012, 109, 301-310.	2.7	26
82	Yielding and flow of cellulose microfibril dispersions in the presence of a charged polymer. Soft Matter, 2016, 12, 4739-4744.	1.2	26
83	Monitoring of Moisture Redistribution in Multicomponent Food Systems by Use of Magnetic Resonance Imaging. Journal of Agricultural and Food Chemistry, 2006, 54, 672-677.	2.4	25
84	Networks of micronized fat crystals grown under static conditions. Food and Function, 2018, 9, 2102-2111.	2.1	25
85	Impact of Industrial Dough Processing on Structure: A Rheology, Nuclear Magnetic Resonance, and Electron Microscopy Study. Cereal Chemistry, 2003, 80, 419-423.	1.1	24
86	Enhanced NMRâ€based profiling of polyphenols in commercially available grape juices using solidâ€phase extraction. Magnetic Resonance in Chemistry, 2011, 49, S27-36.	1.1	24
87	Triphenylcarbinol Derivatives as Molecules for Second-Order Nonlinear Optics. Chemistry of Materials, 1994, 6, 412-417.	3.2	23
88	Mitoseneâ^'DNA Adducts. Characterization of Two Major DNA Monoadducts Formed by 1,10-Bis(acetoxy)-7-methoxymitosene upon Reductive Activation. Biochemistry, 1997, 36, 9211-9220.	1.2	23
89	Biomolecular NMR: recent advances in liquids, solids and screening. Current Opinion in Chemical Biology, 1999, 3, 530-536.	2.8	23
90	Rehydration kinetics of freeze-dried carrots. Innovative Food Science and Emerging Technologies, 2014, 24, 40-47.	2.7	23

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91	NMR Nanoparticle Diffusometry in Hydrogels: Enhancing Sensitivity and Selectivity. Analytical Chemistry, 2014, 86, 9229-9235.	3.2	23
92	Quantification of Complex Mixtures by NMR. Annual Reports on NMR Spectroscopy, 2013, , 181-236.	0.7	22
93	Automated quantum mechanical total line shape fitting model for quantitative NMR-based profiling of human serum metabolites. Analytical and Bioanalytical Chemistry, 2014, 406, 3091-3102.	1.9	22
94	Effect of morphology on water sorption in cellular solid foods. Part II: Sorption in cereal crackers. Journal of Food Engineering, 2012, 109, 311-320.	2.7	21
95	Quantitative evaluation of TOCSY data. Application to sugar ring conformational analysis. Journal of the American Chemical Society, 1992, 114, 10055-10056.	6.6	20
96	Real-time mapping of moisture migration in cereal based food systems with Aw contrast by means of MRI. Food Chemistry, 2008, 106, 1366-1374.	4.2	20
97	Population-based nutrikinetic modeling of polyphenol exposure. Metabolomics, 2014, 10, 1059-1073.	1.4	20
98	Multiphysics pore-scale model for the rehydration of porous foods. Innovative Food Science and Emerging Technologies, 2014, 24, 69-79.	2.7	20
99	Evaluation of PBN spin-trapped radicals as early markers of lipid oxidation in mayonnaise. Food Chemistry, 2021, 334, 127578.	4.2	20
100	Dynamic volume change measurements of cereal materials by environmental scanning electron microscopy and videomicroscopy. Journal of Microscopy, 2008, 230, 100-107.	0.8	18
101	Weight loss moderately affects the mixed meal challenge response of the plasma metabolome and transcriptome of peripheral blood mononuclear cells in abdominally obese subjects. Metabolomics, 2018, 14, 46.	1.4	18
102	PFG-NMR self-diffusion in casein dispersions: Effects of probe size and protein aggregate size. Food Hydrocolloids, 2013, 31, 248-255.	5.6	17
103	Probe Mobility in Native Phosphocaseinate Suspensions and in a Concentrated Rennet Gel: Effects of Probe Flexibility and Size. Journal of Agricultural and Food Chemistry, 2013, 61, 5870-5879.	2.4	17
104	Analyzing metabolomics-based challenge tests. Metabolomics, 2015, 11, 50-63.	1.4	17
105	Vulcanization of Butadiene Rubber by Means of Cyclic Disulfides. 3. A 2D Solid State HRMAS NMR Study on Accelerated Sulfur Vulcanizates of BR Rubber. Macromolecules, 1999, 32, 7521-7529.	2.2	16
106	Impact of water degumming and enzymatic degumming on gum mesostructure formation in crude soybean oil. Food Chemistry, 2020, 311, 126017.	4.2	16
107	Synthesis and functionalization of calix[4]arene-based carceplexes. Journal of the Chemical Society Chemical Communications, 1995, , 1941.	2.0	15
108	Biodegradability of highly ethoxylated nonionic surfactants: Determination of intermediates and pathways of biodegradation. Environmental Toxicology and Chemistry, 2008, 27, 1069-1076.	2.2	15

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109	Complex Coacervate Core Micelles with Spectroscopic Labels for Diffusometric Probing of Biopolymer Networks. Langmuir, 2015, 31, 12635-12643.	1.6	15
110	Nutrikinetic modeling reveals order of genistein phase II metabolites appearance in human plasma. Molecular Nutrition and Food Research, 2014, 58, 2111-2121.	1.5	14
111	Raman hyperspectral imaging and analysis of fat spreads. Journal of Raman Spectroscopy, 2017, 48, 1075-1084.	1.2	14
112	Quantitative Spatiotemporal Mapping of Lipid and Protein Oxidation in Mayonnaise. Antioxidants, 2020, 9, 1278.	2.2	14
113	Cavity effect of calix[4]arenes in electrophilic aromatic substitution reactions. Chemical Communications, 1996, , 1517.	2.2	13
114	Vulcanization of Butadiene Rubber by Means of Cyclic Disulfides. 2. A 2D Solid State HRMAS NMR Study on Cross-Link Structures in BR Vulcanizates. Macromolecules, 1999, 32, 7509-7520.	2.2	13
115	Non-invasive â€˜through-packageâ€™ assessment of the microstructural quality of a model food emulsion by the NMR MOUSE. LWT - Food Science and Technology, 2007, 40, 737-743.	2.5	13
116	Improved synthesis and application of lanthanide 1,4,7,10â€tetrakis(phosphonomethyl)â€1,4,7,10â€tetraazacyclododecane complexes Ln(DOTP). Recueil Des Travaux Chimiques Des Pays-Bas, 1991, 110, 124-128.	0.0	12
117	Multivariate modelling of the microstructural quality of food emulsions based on NMR. Food Research International, 2007, 40, 425-434.	2.9	12
118	Quantitative Assessment of Triacylglycerol Crystallite Thickness by ¹H Spin-Diffusion NMR. Crystal Growth and Design, 2017, 17, 1484-1492.	1.4	12
119	Vulcanization of Butadiene Rubber by Means of Cyclic Disulfides. 1. A 2D NMR Study on the Cross-Link Structure of a BR Model Compound Vulcanizate. Macromolecules, 1999, 32, 7504-7508.	2.2	11
120	Morphology of Alternating Poly(ester amide)s Based on 1,4-Butylene Established by13C Solid-State NMR Relaxation Measurements. Macromolecules, 2002, 35, 8013-8019.	2.2	11
121	Correlation of porous and functional properties of food materials by NMR relaxometry and multivariate analysis. Magnetic Resonance Imaging, 2005, 23, 343-345.	1.0	11
122	Translational and rotational diffusion of flexible PEG and rigid dendrimer probes in sodium caseinate dispersions and acid gels. Biopolymers, 2014, 101, 959-965.	1.2	11
123	Selective oilâ€phase rheoâ€MRI velocity profiles to monitor heterogeneous flow behavior of oil/water food emulsions. Magnetic Resonance in Chemistry, 2019, 57, 766-770.	1.1	11
124	A versatile shear cell for investigation of structure of food materials under shear. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 566, 21-28.	2.3	11
125	Spatiotemporal Heterogeneity of Îº-Carrageenan Gels Investigated via Single-Particle-Tracking Fluorescence Microscopy. Langmuir, 2020, 36, 5502-5509.	1.6	11
126	Exploration of the single-stranded DNA-binding domains of the gene V proteins encoded by the filamentous bacteriophages IKe and M13 by means of spin-labeled oligonucleotide and lanthanide-chelate complexes. FEBS Journal, 1993, 216, 507-517.	0.2	10

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127	Measurement of ischaemiaâ€“reperfusion in patients with intermittent claudication using NMRâ€based metabonomics. NMR in Biomedicine, 2008, 21, 686-695.	1.6	10
128	Heterogeneity of Network Structures and Water Dynamics in Î¹-Carrageenan Gels Probed by Nanoparticle Diffusometry. Langmuir, 2018, 34, 11110-11120.	1.6	10
129	Fat Crystallite Thickness Distribution Based on SAXD Peak Shape Analysis. European Journal of Lipid Science and Technology, 2018, 120, 1800222.	1.0	9
130	³¹P NMR Quantification of Phospholipids and Lysophospholipids in Food Emulsions. Journal of Agricultural and Food Chemistry, 2020, 68, 5009-5017.	2.4	9
131	Quantitative and Predictive Modelling of Lipid Oxidation in Mayonnaise. Antioxidants, 2021, 10, 287.	2.2	9
132	Diet-induced weight loss reduces postprandial dicarbonyl stress in abdominally obese men: Secondary analysis of a randomized controlled trial. Clinical Nutrition, 2021, 40, 2654-2662.	2.3	9
133	Assignment of the proton NMR spectrum and secondary structure elucidation of the single-stranded DNA binding protein encoded by the filamentous bacteriophage IKe. Biochemistry, 1992, 31, 1254-1262.	1.2	8
134	Cutinase binding and activity at the trioleinâ€“water interface monitored by oil drop tensiometry. Chemistry and Physics of Lipids, 1998, 95, 169-180.	1.5	8
135	The effect of plant sterols and different low doses of omegaâ€3 fatty acids from fish oil on lipoprotein subclasses. Molecular Nutrition and Food Research, 2015, 59, 1745-1757.	1.5	8
136	Effect of Theobromine Consumption on Serum Lipoprotein Profiles in Apparently Healthy Humans with Low HDL-Cholesterol Concentrations. Frontiers in Molecular Biosciences, 2017, 4, 59.	1.6	8
137	Quantitative Structural Analysis of Fat Crystal Networks by Means of Raman Confocal Imaging. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 259-265.	0.8	8
138	Manipulation of Recrystallization and Network Formation of Oil-Dispersed Micronized Fat Crystals. Langmuir, 2019, 35, 2221-2229.	1.6	8
139	High Field MicroMRI Velocimetric Measurement of Quantitative Local Flow Curves. Analytical Chemistry, 2020, 92, 4193-4200.	3.2	8
140	High-pressure homogenized citrus fiber cellulose dispersions: Structural characterization and flow behavior. Food Structure, 2021, 30, 100237.	2.3	8
141	Solvent Exchange Module for LC-NMR Hyphenation Using Machine Vision-Controlled Droplet Evaporation. Analytical Chemistry, 2013, 85, 5734-5739.	3.2	7
142	³¹P NMR assessment of the phosvitinâ€iron complex in mayonnaise. Magnetic Resonance in Chemistry, 2019, 57, 540-547.	1.1	7
143	Strategies for Individual Phenotyping of Linoleic and Arachidonic Acid Metabolism Using an Oral Glucose Tolerance Test. PLoS ONE, 2015, 10, e0119856.	1.1	6
144	Nutrikinetic assessment of polyphenol exposure. Current Opinion in Food Science, 2017, 16, 88-95.	4.1	6

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145	Quantitative assessment of alkyl chain branching in alcohol-based surfactants by nuclear magnetic resonance. Journal of Surfactants and Detergents, 2005, 8, 73-82.	1.0	5
146	Fractionation platform for target identification using off-line directed two-dimensional chromatography, mass spectrometry and nuclear magnetic resonance. Analytica Chimica Acta, 2021, 1142, 28-37.	2.6	5
147	Enabling single-molecule localization microscopy in turbid food emulsions. Philosophical Transactions Series A, Mathematical, Physical, and Engineering Sciences, 2022, 380, 20200164.	1.6	5
148	Nonlocal effects in the shear banding of a thixotropic yield stress fluid. Physical Review Fluids, 2021, 6, .	1.0	5
149	Identification and quantification of polycarboxylates in detergent products using off-line size exclusion chromatographyâ€“nuclear magnetic resonance. Analytica Chimica Acta, 2009, 654, 40-44.	2.6	4
150	Nutrimetabolomics: development of a bio-identification toolbox to determine the bioactive compounds in grape juice. Bioanalysis, 2009, 1, 1537-1549.	0.6	4
151	Global testing of shifts in metabolic phenotype. Metabolomics, 2018, 14, 139.	1.4	4
152	Validation of temperatureâ€controlled rheoâ€MRI measurements in a submillimeterâ€gap Couette geometry. Magnetic Resonance in Chemistry, 2022, 60, 606-614.	1.1	4
153	Spectroscopic studies of hydrogen-bond structures and dynamics of partially methylated p-tert-butylcalix[6]arenes. Journal of the Chemical Society Perkin Transactions II, 1996, , 1869.	0.9	3
154	Real-time assessment of the internal porous structure of cereal materials under high-moisture conditions using 3D MRI and XRT. Magnetic Resonance Imaging, 2007, 25, 590.	1.0	3
155	Full ¹H and ¹³C NMR spectral assignment of conjugated valerolactone metabolites isolated from urine of black tea consumers by means of SPEâ€prepLCâ€“MSâ€“LCâ€“MSâ€NMR. Magnetic Resonance in Chemistry, 2019, 57, 548-557.	1.1	3
156	Non-invasive monitoring of in vitro gastric milk protein digestion kinetics by 1H NMR magnetization transfer. Food Chemistry, 2022, 383, 132545.	4.2	3
157	The use of ATR-FTIR imaging to study coated oil capsules. Vibrational Spectroscopy, 2012, 60, 118-123.	1.2	2
158	The Large Scale Identification and Quantification of Conjugates of Intact and Gut Microbial Bioconversion Products of Polyphenols. Special Publication - Royal Society of Chemistry, 2013, , 177-182.	0.0	2
159	Applications of magnetic resonance in food science. Magnetic Resonance in Chemistry, 2019, 57, 539-539.	1.1	2
160	19F Labelled Polyion Micelles as Diffusional Nanoprobes. Special Publication - Royal Society of Chemistry, 2015, , 109-119.	0.0	2
161	CHAPTER 3. Bench-top NMRâ€”Food: Solid Fat Content Determination and Emulsion Droplet Sizing. New Developments in NMR, 2015, , 86-109.	0.1	2
162	Estimating microstructural length scales in Î²-carrageenan hydrogels by PFG NMR nanoprobe diffusometry. , 0, , 73.		2

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163	Quantitative NMR Assessment of Polysaccharides in Complex Food Matrices. Special Publication - Royal Society of Chemistry, 2015, , 39-48.	0.0	2
164	Lipid Oxidation in Food Emulsions: Analytical Challenges and Recent Developments. , 2022, , 3-29.		2
165	Non-Invasive Rheo-MRI Study of Egg Yolk-Stabilized Emulsions: Yield Stress Decay and Protein Release. Molecules, 2022, 27, 3070.	1.7	2
166	Noninvasive Assessment of Moisture Migration in Food Products by MRI. , 0, , 331-351.		1
167	Towards Identification of Polyphenol Metabolites in Biofluids by SPE-LC-MS-SPE-NMR. Special Publication - Royal Society of Chemistry, 2011, , 161-169.	0.0	1
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