

# John van Duynhoven

## List of Publications by Year in descending order

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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	Validation of temperature-controlled rheo-MRI measurements in a submillimeter-gap Couette geometry. <i>Magnetic Resonance in Chemistry</i> , 2022, 60, 606-614.	1.1	4
2	Lipid Oxidation in Food Emulsions: Analytical Challenges and Recent Developments. , 2022, , 3-29.		2
3	Quantifying cooperative flow of fat crystal dispersions. <i>Soft Matter</i> , 2022, 18, 2782-2789.	1.2	1
4	Enabling single-molecule localization microscopy in turbid food emulsions. <i>Philosophical Transactions Series A, Mathematical, Physical, and Engineering Sciences</i> , 2022, 380, 20200164.	1.6	5
5	Non-invasive monitoring of in vitro gastric milk protein digestion kinetics by 1H NMR magnetization transfer. <i>Food Chemistry</i> , 2022, 383, 132545.	4.2	3
6	Non-Invasive Rheo-MRI Study of Egg Yolk-Stabilized Emulsions: Yield Stress Decay and Protein Release. <i>Molecules</i> , 2022, 27, 3070.	1.7	2
7	Editorial: Special issue on multiscale simulations and experimental characterization of structured foods. <i>Food Structure</i> , 2022, 33, 100283.	2.3	1
8	Multiscale food structures and foodomics. <i>Magnetic Resonance in Chemistry</i> , 2022, 60, 589-589.	1.1	0
9	Evaluation of PBN spin-trapped radicals as early markers of lipid oxidation in mayonnaise. <i>Food Chemistry</i> , 2021, 334, 127578.	4.2	20
10	Fractionation platform for target identification using off-line directed two-dimensional chromatography, mass spectrometry and nuclear magnetic resonance. <i>Analytica Chimica Acta</i> , 2021, 1142, 28-37.	2.6	5
11	Quantitative and Predictive Modelling of Lipid Oxidation in Mayonnaise. <i>Antioxidants</i> , 2021, 10, 287.	2.2	9
12	Diet-induced weight loss reduces postprandial dicarbonyl stress in abdominally obese men: Secondary analysis of a randomized controlled trial. <i>Clinical Nutrition</i> , 2021, 40, 2654-2662.	2.3	9
13	High-pressure homogenized citrus fiber cellulose dispersions: Structural characterization and flow behavior. <i>Food Structure</i> , 2021, 30, 100237.	2.3	8
14	Nonlocal effects in the shear banding of a thixotropic yield stress fluid. <i>Physical Review Fluids</i> , 2021, 6, .	1.0	5
15	Advances in our understanding of the structure and functionality of edible fats and fat mimetics. <i>Soft Matter</i> , 2020, 16, 289-306.	1.2	87
16	Impact of water degumming and enzymatic degumming on gum mesostructure formation in crude soybean oil. <i>Food Chemistry</i> , 2020, 311, 126017.	4.2	16
17	Quantitative Spatiotemporal Mapping of Lipid and Protein Oxidation in Mayonnaise. <i>Antioxidants</i> , 2020, 9, 1278.	2.2	14
18	High Field MicroMRI Velocimetric Measurement of Quantitative Local Flow Curves. <i>Analytical Chemistry</i> , 2020, 92, 4193-4200.	3.2	8

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19	Spatiotemporal Heterogeneity of $\hat{\text{I}}^{\text{P}}$ -Carrageenan Gels Investigated via Single-Particle-Tracking Fluorescence Microscopy. <i>Langmuir</i> , 2020, 36, 5502-5509.	1.6	11
20	$^{31}\text{P}$ NMR Quantification of Phospholipids and Lysophospholipids in Food Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5009-5017.	2.4	9
21	Comparison of volatile trapping techniques for the comprehensive analysis of food flavourings by Gas Chromatography-Mass Spectrometry. <i>Journal of Chromatography A</i> , 2020, 1624, 461191.	1.8	35
22	Manipulation of Recrystallization and Network Formation of Oil-Dispersed Micronized Fat Crystals. <i>Langmuir</i> , 2019, 35, 2221-2229.	1.6	8
23	Applications of magnetic resonance in food science. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 539-539.	1.1	2
24	Selective oil-water phase rheo-MRI velocity profiles to monitor heterogeneous flow behavior of oil/water food emulsions. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 766-770.	1.1	11
25	A versatile shear cell for investigation of structure of food materials under shear. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 566, 21-28.	2.3	11
26	Full $^1\text{H}$ and $^{13}\text{C}$ NMR spectral assignment of conjugated valerolactone metabolites isolated from urine of black tea consumers by means of SPE-MS-LC-MS-NMR. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 548-557.	1.1	3
27	$^{31}\text{P}$ NMR assessment of the phosphoinositide complex in mayonnaise. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 540-547.	1.1	7
28	Quantitative Structural Analysis of Fat Crystal Networks by Means of Raman Confocal Imaging. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 259-265.	0.8	8
29	Rapid Quantitative Profiling of Lipid Oxidation Products in a Food Emulsion by $^1\text{H}$ NMR. <i>Analytical Chemistry</i> , 2018, 90, 4863-4870.	3.2	62
30	Networks of micronized fat crystals grown under static conditions. <i>Food and Function</i> , 2018, 9, 2102-2111.	2.1	25
31	Weight loss moderately affects the mixed meal challenge response of the plasma metabolome and transcriptome of peripheral blood mononuclear cells in abdominally obese subjects. <i>Metabolomics</i> , 2018, 14, 46.	1.4	18
32	Quantification of food polysaccharide mixtures by $^1\text{H}$ NMR. <i>Carbohydrate Polymers</i> , 2018, 179, 379-385.	5.1	37
33	Global testing of shifts in metabolic phenotype. <i>Metabolomics</i> , 2018, 14, 139.	1.4	4
34	Heterogeneity of Network Structures and Water Dynamics in $\hat{\text{I}}^{\text{P}}$ -Carrageenan Gels Probed by Nanoparticle Diffusometry. <i>Langmuir</i> , 2018, 34, 11110-11120.	1.6	10
35	Fat Crystallite Thickness Distribution Based on SAXD Peak Shape Analysis. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800222.	1.0	9
36	Thickness distribution of triglyceride crystallites in vegetable fat blends. <i>Acta Crystallographica Section A: Foundations and Advances</i> , 2018, 74, e257-e257.	0.0	0

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37	Quantitative Assessment of Triacylglycerol Crystallite Thickness by <sup>1</sup> H Spin-Diffusion NMR. <i>Crystal Growth and Design</i> , 2017, 17, 1484-1492.	1.4	12
38	Nutrikinetic assessment of polyphenol exposure. <i>Current Opinion in Food Science</i> , 2017, 16, 88-95.	4.1	6
39	Quantification of lipoprotein profiles by nuclear magnetic resonance spectroscopy and multivariate data analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 94, 210-219.	5.8	52
40	Raman hyperspectral imaging and analysis of fat spreads. <i>Journal of Raman Spectroscopy</i> , 2017, 48, 1075-1084.	1.2	14
41	Toward Reliable Lipoprotein Particle Predictions from NMR Spectra of Human Blood: An Interlaboratory Ring Test. <i>Analytical Chemistry</i> , 2017, 89, 8004-8012.	3.2	46
42	Effect of Theobromine Consumption on Serum Lipoprotein Profiles in Apparently Healthy Humans with Low HDL-Cholesterol Concentrations. <i>Frontiers in Molecular Biosciences</i> , 2017, 4, 59.	1.6	8
43	<i>Food and Nutritional Science, Applications of Magnetic Resonance.</i> , 2017, , 678-685.		0
44	Yielding and flow of cellulose microfibril dispersions in the presence of a charged polymer. <i>Soft Matter</i> , 2016, 12, 4739-4744.	1.2	26
45	Assessment of dietary exposure and effect in humans: The role of NMR. <i>Progress in Nuclear Magnetic Resonance Spectroscopy</i> , 2016, 96, 58-72.	3.9	32
46	Expression of protocadherin gamma in skeletal muscle tissue is associated with age and muscle weakness. <i>Journal of Cachexia, Sarcopenia and Muscle</i> , 2016, 7, 604-614.	2.9	55
47	The Muscle Metabolome Differs between Healthy and Frail Older Adults. <i>Journal of Proteome Research</i> , 2016, 15, 499-509.	1.8	76
48	The effect of plant sterols and different low doses of omega-3 fatty acids from fish oil on lipoprotein subclasses. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1745-1757.	1.5	8
49	Strategies for Individual Phenotyping of Linoleic and Arachidonic Acid Metabolism Using an Oral Glucose Tolerance Test. <i>PLoS ONE</i> , 2015, 10, e0119856.	1.1	6
50	Complex Coacervate Core Micelles with Spectroscopic Labels for Diffusometric Probing of Biopolymer Networks. <i>Langmuir</i> , 2015, 31, 12635-12643.	1.6	15
51	Scaling Behavior of Dendritic Nanoparticle Mobility in Semidilute Polymer Solutions. <i>Macromolecules</i> , 2015, 48, 7585-7591.	2.2	29
52	Nanoparticle diffusometry for quantitative assessment of submicron structure in food biopolymer networks. <i>Trends in Food Science and Technology</i> , 2015, 42, 13-26.	7.8	30
53	Analyzing metabolomics-based challenge tests. <i>Metabolomics</i> , 2015, 11, 50-63.	1.4	17
54	Comprehensive metabolomics to evaluate the impact of industrial processing on the phytochemical composition of vegetable purees. <i>Food Chemistry</i> , 2015, 168, 348-355.	4.2	60

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55	19F Labelled Polyion Micelles as Diffusional Nanoprobes. Special Publication - Royal Society of Chemistry, 2015, , 109-119.	0.0	2
56	CHAPTER 3. Bench-top NMR in Food: Solid Fat Content Determination and Emulsion Droplet Sizing. New Developments in NMR, 2015, , 86-109.	0.1	2
57	Quantitative NMR Assessment of Polysaccharides in Complex Food Matrices. Special Publication - Royal Society of Chemistry, 2015, , 39-48.	0.0	2
58	Postprandial fatty acid specific changes in circulating oxylipins in lean and obese men after high-fat challenge tests. Molecular Nutrition and Food Research, 2014, 58, 591-600.	1.5	39
59	Rehydration kinetics of freeze-dried carrots. Innovative Food Science and Emerging Technologies, 2014, 24, 40-47.	2.7	23
60	NMR Nanoparticle Diffusometry in Hydrogels: Enhancing Sensitivity and Selectivity. Analytical Chemistry, 2014, 86, 9229-9235.	3.2	23
61	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
62	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
63	Population-based nutrkinetic modeling of polyphenol exposure. Metabolomics, 2014, 10, 1059-1073.	1.4	20
64	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
65	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
66	Multiphysics pore-scale model for the rehydration of porous foods. Innovative Food Science and Emerging Technologies, 2014, 24, 69-79.	2.7	20
67	Nutrkinetic modeling reveals order of genistein phase II metabolites appearance in human plasma. Molecular Nutrition and Food Research, 2014, 58, 2111-2121.	1.5	14
68	Quantification of Complex Mixtures by NMR. Annual Reports on NMR Spectroscopy, 2013, , 181-236.	0.7	22
69	MRI of plants and foods. Journal of Magnetic Resonance, 2013, 229, 25-34.	1.2	92
70	PFG-NMR self-diffusion in casein dispersions: Effects of probe size and protein aggregate size. Food Hydrocolloids, 2013, 31, 248-255.	5.6	17
71	The Effect of Structure and Imbibition Mode on the Rehydration Kinetics of Freeze-dried Carrots. Special Publication - Royal Society of Chemistry, 2013, , 112-121.	0.0	1
72	Certification of Primary Standards for Solid Fat Content (SFC) Determination. Special Publication - Royal Society of Chemistry, 2013, , 150-155.	0.0	1

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73	Identification and Semi-quantification of Polysaccharides in Complex Food Matrices by NMR. Special Publication - Royal Society of Chemistry, 2013, , 156-163.	0.0	0
74	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
75	Domain Sizes in Triglyceride Crystal Networks by <sup>1</sup> H Spin-diffusion NMR. Special Publication - Royal Society of Chemistry, 2013, , 61-71.	0.0	1
76	Solvent Exchange Module for LC-NMR Hyphenation Using Machine Vision-Controlled Droplet Evaporation. Analytical Chemistry, 2013, 85, 5734-5739.	3.2	7
77	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
78	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
79	Assessment of inflammatory resilience in healthy subjects using dietary lipid and glucose challenges. BMC Medical Genomics, 2013, 6, 44.	0.7	45
80	Structural Elucidation and Quantification of Phenolic Conjugates Present in Human Urine after Tea Intake. Analytical Chemistry, 2012, 84, 7263-7271.	3.2	117
81	Nutrikinetics: Concept, technologies, applications, perspectives. Trends in Food Science and Technology, 2012, 26, 4-13.	7.8	30
82	A lipidomic analysis approach to evaluate the response to cholesterol-lowering food intake. Metabolomics, 2012, 8, 894-906.	1.4	40
83	The impact of freeze-drying on microstructure and rehydration properties of carrot. Food Research International, 2012, 49, 687-693.	2.9	136
84	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
85	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
86	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
87	SPE <sup>1</sup> H NMR metabolite sub-profiling of urine. Analytical and Bioanalytical Chemistry, 2012, 404, 2349-2361.	1.9	31
88	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
89	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
90	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

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91	The use of ATR-FTIR imaging to study coated oil capsules. <i>Vibrational Spectroscopy</i> , 2012, 60, 118-123.	1.2	2
92	Metabolic fate of polyphenols in the human superorganism. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2011, 108, 4531-4538.	3.3	448
93	Rapid and Validated NMR Quantification Approaches for Complex Metabolite Mixtures. <i>Special Publication - Royal Society of Chemistry</i> , 2011, , 92-95.	0.0	0
94	Towards Identification of Polyphenol Metabolites in Biofluids by SPE-LC-MS-SPE-NMR. <i>Special Publication - Royal Society of Chemistry</i> , 2011, , 161-169.	0.0	1
95	Enhanced NMR-based profiling of polyphenols in commercially available grape juices using solid-phase extraction. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, S27-36.	1.1	24
96	The Impact of Freeze-Drying on Microstructure and Hydration Properties of Carrot. <i>Special Publication - Royal Society of Chemistry</i> , 2011, , 71-79.	0.0	1
97	The metabolic fate of red wine and grape juice polyphenols in humans assessed by metabolomics. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 897-908.	1.5	147
98	The structural and hydration properties of heat-treated rice studied at multiple length scales. <i>Food Chemistry</i> , 2010, 120, 1031-1040.	4.2	37
99	<i>Food and Nutritional Science, Applications of Magnetic Resonance.</i> , 2010, , 663-670.		0
100	Time-Domain NMR Applied to Food Products. <i>Annual Reports on NMR Spectroscopy</i> , 2010, 69, 145-197.	0.7	112
101	In Vitro Bioconversion of Polyphenols from Black Tea and Red Wine/Grape Juice by Human Intestinal Microbiota Displays Strong Interindividual Variability. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10236-10246.	2.4	152
102	Non-Digestible Food Ingredients, Colonic Microbiota and the Impact on Gut Health and Immunity: A Role for Metabolomics. <i>Current Drug Metabolism</i> , 2009, 10, 41-54.	0.7	136
103	The effect of rice kernel microstructure on cooking behaviour: A combined $^{13}\text{C}$ -CT and MRI study. <i>Food Chemistry</i> , 2009, 115, 1491-1499.	4.2	42
104	Identification and quantification of polycarboxylates in detergent products using off-line size exclusion chromatography-nuclear magnetic resonance. <i>Analytica Chimica Acta</i> , 2009, 654, 40-44.	2.6	4
105	Phenotyping Tea Consumers by Nutrikinetic Analysis of Polyphenolic End-Metabolites. <i>Journal of Proteome Research</i> , 2009, 8, 3317-3330.	1.8	89
106	Characterization of food emulsions by PFG NMR. <i>Trends in Food Science and Technology</i> , 2009, 20, 533-543.	7.8	61
107	Nutrimetabolomics: development of a bio-identification toolbox to determine the bioactive compounds in grape juice. <i>Bioanalysis</i> , 2009, 1, 1537-1549.	0.6	4
108	NMR-based Metabonomics Approaches for the Assessment of the Metabolic Impact of Dietary Polyphenols on Humans. <i>Special Publication - Royal Society of Chemistry</i> , 2009, , 20-28.	0.0	1

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109	Assessment of PLSDA cross validation. <i>Metabolomics</i> , 2008, 4, 81-89.	1.4	1,178
110	<sup>1</sup> H NMR metabolite profiling of feces as a tool to assess the impact of nutrition on the human microbiome. <i>NMR in Biomedicine</i> , 2008, 21, 615-626.	1.6	177
111	Measurement of ischaemiaâ€“reperfusion in patients with intermittent claudication using NMRâ€“based metabonomics. <i>NMR in Biomedicine</i> , 2008, 21, 686-695.	1.6	10
112	GCâ€“MS methods for metabolic profiling of microbial fermentation products of dietary polyphenols in human and in vitro intervention studies. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 871, 212-219.	1.2	99
113	Real-time mapping of moisture migration in cereal based food systems with Aw contrast by means of MRI. <i>Food Chemistry</i> , 2008, 106, 1366-1374.	4.2	20
114	Biodegradability of highly ethoxylated nonionic surfactants: Determination of intermediates and pathways of biodegradation. <i>Environmental Toxicology and Chemistry</i> , 2008, 27, 1069-1076.	2.2	15
115	Dynamic volume change measurements of cereal materials by environmental scanning electron microscopy and videomicroscopy. <i>Journal of Microscopy</i> , 2008, 230, 100-107.	0.8	18
116	Multilevel Data Analysis of a Crossover Designed Human Nutritional Intervention Study. <i>Journal of Proteome Research</i> , 2008, 7, 4483-4491.	1.8	158
117	Multivariate modelling of the microstructural quality of food emulsions based on NMR. <i>Food Research International</i> , 2007, 40, 425-434.	2.9	12
118	Non-invasive â€“through-packageâ€“™ assessment of the microstructural quality of a model food emulsion by the NMR MOUSE. <i>LWT - Food Science and Technology</i> , 2007, 40, 737-743.	2.5	13
119	A rapid benchtop NMR method for determination of droplet size distributions in food emulsions. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1095-1103.	1.0	39
120	The use of multivariate modelling of near infra-red spectra to predict the butter fat content of spreads. <i>Analytica Chimica Acta</i> , 2007, 595, 176-181.	2.6	44
121	Real-time assessment of the internal porous structure of cereal materials under high-moisture conditions using 3D MRI and XRT. <i>Magnetic Resonance Imaging</i> , 2007, 25, 590.	1.0	3
122	We-P14:480 Cholesterol esterase activity and plant sterols. <i>Atherosclerosis Supplements</i> , 2006, 7, 453.	1.2	0
123	Monitoring of Moisture Redistribution in Multicomponent Food Systems by Use of Magnetic Resonance Imaging. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 672-677.	2.4	25
124	Metabonomics Approach To Determine Metabolic Differences between Green Tea and Black Tea Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6929-6938.	2.4	163
125	Practical implications of the phase-compositional assessment of lipid-based food products by time-domain NMR. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 905-912.	0.8	31
126	Rapid phase-compositional assessment of lipid-based food products by time domain NMR. <i>Magnetic Resonance in Chemistry</i> , 2006, 44, 1023-1030.	1.1	38



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127	TINS, Target Immobilized NMR Screening: An Efficient and Sensitive Method for Ligand Discovery. <i>Chemistry and Biology</i> , 2005, 12, 207-216.	6.2	133
128	Binding of olive oil phenolics to food proteins. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 354-362.	1.7	42
129	Correlation of porous and functional properties of food materials by NMR relaxometry and multivariate analysis. <i>Magnetic Resonance Imaging</i> , 2005, 23, 343-345.	1.0	11
130	Microstructural investigation of monoglyceride-water coagel systems by NMR and CryoSEM. <i>Journal of Colloid and Interface Science</i> , 2005, 285, 703-710.	5.0	52
131	Quantitative assessment of alkyl chain branching in alcohol-based surfactants by nuclear magnetic resonance. <i>Journal of Surfactants and Detergents</i> , 2005, 8, 73-82.	1.0	5
132	Nuclear Magnetic Resonance Spectroscopic Based Studies of the Metabolism of Black Tea Polyphenols in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1428-1434.	2.4	106
133	Comprehensive Phase Compositional Analysis of Lipids in Foods By Means of Time Domain NMR. Special Publication - Royal Society of Chemistry, 2005, , 217-224.	0.0	1
134	MRI of hip prostheses using single-point methods: In vitro studies towards the artifact-free imaging of individuals with metal implants. <i>Magnetic Resonance Imaging</i> , 2004, 22, 1097-1103.	1.0	60
135	Magnetic resonance imaging of single rice kernels during cooking. <i>Journal of Magnetic Resonance</i> , 2004, 171, 157-162.	1.2	46
136	Assessment of techniques for DOSY NMR data processing. <i>Analytica Chimica Acta</i> , 2003, 490, 231-251.	2.6	77
137	NMR-Based Metabonomic Studies on the Biochemical Effects of Epicatechin in the Rat. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4139-4145.	2.4	61
138	Long-Term Storage Effect in Frozen Dough by Spectroscopy and Microscopy. <i>Cereal Chemistry</i> , 2003, 80, 396-403.	1.1	83
139	Factors Associated with Dough Stickiness as Sensed by Attenuated Total Reflectance Infrared Spectroscopy. <i>Cereal Chemistry</i> , 2003, 80, 378-382.	1.1	73
140	Quantitative Assessment of Gas Cell Development During the Proofing of Dough by Magnetic Resonance Imaging and Image Analysis. <i>Cereal Chemistry</i> , 2003, 80, 390-395.	1.1	38
141	Impact of Industrial Dough Processing on Structure: A Rheology, Nuclear Magnetic Resonance, and Electron Microscopy Study. <i>Cereal Chemistry</i> , 2003, 80, 419-423.	1.1	24
142	Morphology of Alternating Poly(ester amide)s Based on 1,4-Butylene Established by <sup>13</sup> C Solid-State NMR Relaxation Measurements. <i>Macromolecules</i> , 2002, 35, 8013-8019.	2.2	11
143	Scope of droplet size measurements in food emulsions by pulsed field gradient NMR at low field. <i>Magnetic Resonance in Chemistry</i> , 2002, 40, S51-S59.	1.1	77
144	Determination of MG and TG phase composition by time-domain NMR. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2002, 79, 383-388.	0.8	45

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145	Measurement of Oil Droplet Size Distributions in Food Oil/Water Emulsions by Time Domain Pulsed Field Gradient NMR. <i>Journal of Colloid and Interface Science</i> , 2001, 239, 535-542.	5.0	79
146	Difftrain: A Novel Approach to a True Spectroscopic Single-Scan Diffusion Measurement. <i>Journal of Magnetic Resonance</i> , 2001, 151, 28-31.	1.2	72
147	Biomolecular NMR: recent advances in liquids, solids and screening. <i>Current Opinion in Chemical Biology</i> , 1999, 3, 530-536.	2.8	23
148	Solid-like components in carbohydrate gels probed by NMR spectroscopy. <i>Carbohydrate Polymers</i> , 1999, 40, 211-219.	5.1	27
149	Vulcanization of Butadiene Rubber by Means of Cyclic Disulfides. 2. A 2D Solid State HRMAS NMR Study on Cross-Link Structures in BR Vulcanizates. <i>Macromolecules</i> , 1999, 32, 7509-7520.	2.2	13
150	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. <i>Macromolecules</i> , 1999, 32, 7504-7508.	2.2	11
151	Vulcanization of Butadiene Rubber by Means of Cyclic Disulfides. 3. A 2D Solid State HRMAS NMR Study on Accelerated Sulfur Vulcanizates of BR Rubber. <i>Macromolecules</i> , 1999, 32, 7521-7529.	2.2	16
152	Cutinase binding and activity at the triolein/water interface monitored by oil drop tensiometry. <i>Chemistry and Physics of Lipids</i> , 1998, 95, 169-180.	1.5	8
153	Conformational Distribution of Tetramethoxycalix[4]arenes by Molecular Modeling and NMR Spectroscopy: A Study of Apolar Solvation. <i>Journal of Organic Chemistry</i> , 1998, 63, 1299-1308.	1.7	47
154	Investigation of the Gel to Coagel Phase Transition in Monoglyceride/Water Systems. <i>Langmuir</i> , 1998, 14, 5757-5763.	1.6	74
155	Mitosene-DNA Adducts. Characterization of Two Major DNA Monoadducts Formed by 1,10-Bis(acetoxy)-7-methoxymitosene upon Reductive Activation. <i>Biochemistry</i> , 1997, 36, 9211-9220.	1.2	23
156	Calix[4]arene-Based (Hemi)carcerands and Carceplexes: Synthesis, Functionalization, and Molecular Modeling Study. <i>Chemistry - A European Journal</i> , 1997, 3, 639-654.	1.7	62
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