

Andreas Schieber

List of Publications by Year in descending order

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103
papers

6,696
citations

61984

43
h-index

62596

80
g-index

107
all docs

107
docs citations

107
times ranked

7915
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenol Screening of Pomace from Red and White Grape Varieties (<i>Vitis vinifera</i> L.) by HPLC-DAD-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4360-4367.	5.2	540
2	Determination of phenolic acids and flavonoids of apple and pear by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2001, 910, 265-273.	3.7	521
3	Evaluation of colour properties and chemical quality parameters of cactus juices. <i>European Food Research and Technology</i> , 2003, 216, 303-311.	3.3	244
4	A new process for the combined recovery of pectin and phenolic compounds from apple pomace. <i>Innovative Food Science and Emerging Technologies</i> , 2003, 4, 99-107.	5.6	230
5	Phenolic Acids and Flavonoids in Nonfermented and Fermented Red Sorghum (<i>Sorghum bicolor</i> (L.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	5.2	230
6	Utilization of mango peels as a source of pectin and polyphenolics. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 442-452.	5.6	226
7	Occurrence of carotenoid cis-isomers in food: Technological, analytical, and nutritional implications. <i>Trends in Food Science and Technology</i> , 2005, 16, 416-422.	15.1	215
8	Identification of Flavonol and Xanthone Glycosides from Mango (<i>Mangifera indica</i> L. Cv. "Tommy") Tj ETQq0 0 0 rgBT /Overlock 10 Tf Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5006-5011.	5.2	209
9	Effects of thermal processing on trans- β -cis-isomerization of β -carotene in carrot juices and carotene-containing preparations. <i>Food Chemistry</i> , 2003, 83, 609-617.	8.2	181
10	Characterization of gallotannins and benzophenone derivatives from mango (<i>Mangifera indica</i> L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf ionization mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2004, 18, 2208-2216.	1.5	170
11	Quantification of anthocyanins in black carrot extracts (<i>Daucus carota</i> ssp. <i>sativus</i> var. <i>atrorubens</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 479-486.	3.3	165
12	Antimicrobial Activity of Gallotannins Isolated from Mango (<i>Mangifera indica</i> L.) Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7712-7718.	5.2	131
13	A Novel Process for the Recovery of Polyphenols from Grape (<i>Vitis vinifera</i> L.) Pomace. <i>Journal of Food Science</i> , 2005, 70, C157-C163.	3.1	127
14	Detection of Phloridzin in Strawberries (<i>Fragaria x ananassa</i> Duch.) by HPLC-PDA-MS/MS and NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2896-2899.	5.2	115
15	Free aromatic amino acids in egg yolk show antioxidant properties. <i>Food Chemistry</i> , 2011, 129, 155-161.	8.2	112
16	Characterization of phenolic acids in black carrots(<i>Daucus carota</i> ssp. <i>sativus</i> var. <i>atrorubens</i> Alef.) by high-performance liquid chromatography/electrospray ionization mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2004, 18, 1331-1340.	1.5	111
17	Recovery of anthocyanins from grape pomace extracts (<i>Vitis vinifera</i> L. cv. Cabernet Mitos) using a polymeric adsorber resin. <i>European Food Research and Technology</i> , 2005, 220, 431-437.	3.3	106
18	Optimization of a process for enzyme-assisted pigment extraction from grape (<i>Vitis vinifera</i> L.) pomace. <i>European Food Research and Technology</i> , 2008, 227, 267-275.	3.3	104

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19	Inhibitory Spectra and Modes of Antimicrobial Action of Gallotannins from Mango Kernels (<i>Mangifera indica</i>). Applied and Environmental Microbiology, 2011, 77, 2215-2223.	3.1	102
20	HPLC-DAD-MSn characterisation of carotenoids from apricots and pumpkins for the evaluation of fruit product authenticity. Food Chemistry, 2008, 110, 522-530.	8.2	99
21	Determination of amino acid enantiomers in human urine and blood serum by gas chromatography-mass spectrometry. Biomedical Chromatography, 2001, 15, 166-172.	1.7	98
22	Flavonol Glycosides from Distilled Petals of <i>Rosa damascena</i> Mill. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2005, 60, 379-384.	1.4	96
23	Influence of copigmentation on the stability of spray dried anthocyanins from blackberry. LWT - Food Science and Technology, 2017, 75, 72-77.	5.2	91
24	Detection of isorhamnetin glycosides in extracts of apples (<i>Malus domestica</i> cv. 'Brettacher') by HPLC-PDA and HPLC-APCI-MS/MS. Phytochemical Analysis, 2002, 13, 87-94.	2.4	90
25	Side Streams of Plant Food Processing As a Source of Valuable Compounds: Selected Examples. Annual Review of Food Science and Technology, 2017, 8, 97-112.	9.9	89
26	Extraction and fractionation of phenolic acids and glycoalkaloids from potato peels using acidified water/ethanol-based solvents. Food Research International, 2014, 65, 27-34.	6.2	81
27	Characterization of carotenoid profiles in goldenberry (<i>Physalis peruviana</i> L.) fruits at various ripening stages and in different plant tissues by HPLC-DAD-APCI-MS. Food Chemistry, 2018, 245, 508-517.	8.2	77
28	Effects of processing and storage on the stability of free and esterified carotenoids of red peppers (<i>Capsicum annuum</i> L.) and hot chilli peppers (<i>Capsicum frutescens</i> L.). European Food Research and Technology, 2007, 225, 261-270.	3.3	75
29	Effects of carrier agents on powder properties, stability of carotenoids, and encapsulation efficiency of goldenberry (<i>Physalis peruviana</i> L.) powder produced by co-current spray drying. Current Research in Food Science, 2020, 3, 73-81.	5.8	69
30	Fractionation of Gallotannins from Mango (<i>Mangifera indica</i> L.) Kernels by High-Speed Counter-Current Chromatography and Determination of Their Antibacterial Activity. Journal of Agricultural and Food Chemistry, 2010, 58, 775-780.	5.2	65
31	Process and storage stability of anthocyanins and non-anthocyanin phenolics in pectin and gelatin gels enriched with grape pomace extracts. European Food Research and Technology, 2009, 229, 949-960.	3.3	64
32	Reactions of Quinones—Mechanisms, Structures, and Prospects for Food Research. Journal of Agricultural and Food Chemistry, 2018, 66, 13051-13055.	5.2	63
33	Elution order of quercetin glycosides from apple pomace extracts on a new HPLC stationary phase with hydrophilic endcapping. Journal of Separation Science, 2002, 25, 361-364.	2.5	61
34	Colour stability of canned strawberries using black carrot and elderberry juice concentrates as natural colourants. European Food Research and Technology, 2007, 224, 667-679.	3.3	61
35	Pressurized liquid extraction of anthocyanins and biflavonoids from <i>Schinus terebinthifolius</i> Raddi: A multivariate optimization. Food Chemistry, 2017, 214, 564-571.	8.2	55
36	Profiling of Alk(en)ylresorcinols in cereals by HPLC-DAD-APCI-MS n. Analytical and Bioanalytical Chemistry, 2008, 391, 221-228.	3.7	53

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37	Characterization of Phenolic Compounds in Brazilian Pepper (<i>Schinus terebinthifolius</i> Raddi) Exocarp. Journal of Agricultural and Food Chemistry, 2014, 62, 6219-6226.	5.2	51
38	Characterization of phenolic and other polar compounds in peel and flesh of pink guava (<i>Psidium</i>) spectrometric detection. Food Research International, 2017, 100, 445-453.	6.2	51
39	Inactivation of peroxidase, polyphenoloxidase, and lipoxygenase in paprika and chili powder after immediate thermal treatment of the plant material. Innovative Food Science and Emerging Technologies, 2005, 6, 403-411.	5.6	48
40	Recent Advances in Research on Polyphenols: Effects on Microbiota, Metabolism, and Health. Molecular Nutrition and Food Research, 2022, 66, e2100670.	3.3	48
41	Interactions of Anthocyanins with Pectin and Pectin Fragments in Model Solutions. Journal of Agricultural and Food Chemistry, 2019, 67, 9344-9353.	5.2	47
42	Determination of Free D-Amino Acids in Mammalia by Chiral Gas Chromatography-Mass Spectrometry. Journal of High Resolution Chromatography, 2000, 23, 576-582.	1.4	43
43	Effect of enzyme-assisted extraction on the chilled storage stability of bilberry (<i>Vaccinium myrtillus</i>) 35-41.	6.2	43
44	Comparative study of juice production by pulsed electric field treatment and enzymatic maceration of apple mash. European Food Research and Technology, 2008, 226, 1389-1398.	3.3	42
45	Evidence for the Formation of Benzacridine Derivatives in Alkaline-Treated Sunflower Meal and Model Solutions. Molecules, 2016, 21, 91.	3.8	42
46	Characterization of major and minor alk(en)ylresorcinols from mango (<i>Mangifera indica</i> L.) peels by high-performance liquid chromatography/atmospheric pressure chemical ionization mass spectrometry. Rapid Communications in Mass Spectrometry, 2007, 21, 945-951.	1.5	41
47	Effects of storage and cooking on the antioxidant capacity of laying hen eggs. Food Chemistry, 2016, 194, 111-116.	8.2	41
48	Carotenoid Profile, Antioxidant Capacity, and Chromoplasts of Pink Guava (<i>Psidium guajava</i> L.)	5.2	41
49	Bioaccessibility and Digestive Stability of Carotenoids in Cooked Eggs Studied Using a Dynamic in Vitro Gastrointestinal Model. Journal of Agricultural and Food Chemistry, 2015, 63, 2956-2962.	5.2	37
50	Effects of thermal pasteurization and ultrasound treatment on the peroxidase activity, carotenoid composition, and physicochemical properties of goldenberry (<i>Physalis peruviana</i> L.) puree. LWT - Food Science and Technology, 2019, 100, 69-74.	5.2	37
51	Growth-inhibitory activity of phenolic compounds applied in an emulsifiable concentrate - ferulic acid as a natural pesticide against <i>Botrytis cinerea</i> . Food Research International, 2018, 113, 18-23.	6.2	36
52	Ascertainment of D-amino acids in germ-free, gnotobiotic and normal laboratory rats. Biomedical Chromatography, 2001, 15, 257-262.	1.7	35
53	Characterization of covalent addition products of chlorogenic acid quinone with amino acid derivatives in model systems and apple juice by high-performance liquid chromatography/electrospray ionization tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2008, 22, 441-448.	1.5	35
54	Quantification of selected fat soluble vitamins and carotenoids in infant formula and dietary supplements using fast liquid chromatography coupled with tandem mass spectrometry. Food Research International, 2014, 66, 69-77.	6.2	33

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55	7-O-Methylcyanidin 3-O- β -D-Galactopyranoside, a Novel Anthocyanin from Mango (<i>Mangifera indica</i> L. cv. Tj ETQq1 1 0.784314 rgBT/C) 60, 801-804.	0.7	31
56	Current challenges in polyphenol analytical chemistry. <i>Current Opinion in Food Science</i> , 2016, 7, 43-49.	8.0	31
57	Influence of Accelerated Solvent Extraction and Ultrasound-Assisted Extraction on the Anthocyanin Profile of Different <i>Vaccinium</i> Species in the Context of Statistical Models for Authentication. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7532-7538.	5.2	29
58	Polyphenols and Metabolites Enhance Survival in Rodents and Nematodes – Impact of Mitochondria. <i>Nutrients</i> , 2019, 11, 1886.	4.1	29
59	Characterization of phytochemicals in Costa Rican guava (<i>Psidium friedrichsthalianum</i> -Nied.) fruit and stability of main compounds during juice processing - (U)HPLC-DAD-ESI-TQD-MSn. <i>Journal of Food Composition and Analysis</i> , 2019, 75, 26-42.	3.9	29
60	Profiling of iridoid glycosides in <i>Vaccinium</i> species by UHPLC-MS. <i>Food Research International</i> , 2017, 100, 462-468.	6.2	28
61	Fast LC-MS analysis of gallotannins from mango (<i>Mangifera indica</i> L.) kernels and effects of methanolysis on their antibacterial activity and iron binding capacity. <i>Food Research International</i> , 2012, 45, 422-426.	6.2	27
62	Gc-ms analysis of diaminopimelic acid stereoisomers and amino acid enantiomers in rumen bacteria. , 1999, 13, 46-50.		25
63	Analysis of Alkylamides in Echinacea Plant Materials and Dietary Supplements by Ultrafast Liquid Chromatography with Diode Array and Mass Spectrometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8086-8094.	5.2	25
64	Pecan (<i>Carya illinoensis</i> (Wagenh.) K. Koch) Nut Shell as an Accessible Polyphenol Source for Active Packaging and Food Colorant Stabilization. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 6700-6712.	6.7	25
65	Purification of Phenylalkanoids and Monoterpene Glycosides from <i>Rhodiola rosea</i> L. Roots by High-Speed Countercurrent Chromatography. <i>Phytochemical Analysis</i> , 2013, 24, 129-134.	2.4	24
66	Effects of ultrasound on the enzymatic degradation of pectin. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105465.	8.2	24
67	Plant defence mechanisms and enzymatic transformation products and their potential applications in food preservation: Advantages and limitations. <i>Trends in Food Science and Technology</i> , 2015, 46, 49-59.	15.1	23
68	Purification of Alkylamides from <i>Echinacea angustifolia</i> (DC.) Hell. Roots by High-Speed Countercurrent Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 491-494.	5.2	21
69	Volatile Phenols – Important Contributors to the Aroma of Plant-Derived Foods. <i>Molecules</i> , 2020, 25, 4529.	3.8	21
70	Effects of structural differences on the antibacterial activity of biflavonoids from fruits of the Brazilian peppertree (<i>Schinus terebinthifolius</i> Raddi). <i>Food Research International</i> , 2020, 133, 109134.	6.2	21
71	Differentiation of Brazilian Peppertree (<i>Schinus terebinthifolius</i> Raddi) and Peruvian Peppertree (<i>Schinus molle</i> L.) Fruits by UHPLC-UV-MS Analysis of Their Anthocyanin and Biflavonoid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5330-5338.	5.2	20
72	Optimization and single-laboratory validation of a method for the determination of flavonolignans in milk thistle seeds by high-performance liquid chromatography with ultraviolet detection. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7657-7666.	3.7	18

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73	Influence of Glutathione on Yeast Fermentation Efficiency under Copper Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10913-10920.	5.2	18
74	<i>Arthrobacter bussei</i> sp. nov., a pink-coloured organism isolated from cheese made of cow's milk. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 3027-3036.	1.7	18
75	Stable Benzacridine Pigments by Oxidative Coupling of Chlorogenic Acid with Amino Acids and Proteins: Toward Natural Product-Based Green Food Coloring. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6519-6528.	5.2	17
76	Oxidation of Wine Polyphenols by Secretomes of Wild <i>Botrytis cinerea</i> Strains from White and Red Grape Varieties and Determination of Their Specific Laccase Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10582-10590.	5.2	17
77	Impact of Different Pasteurization Techniques and Subsequent Ultrasonication on the In Vitro Bioaccessibility of Carotenoids in Valencia Orange (<i>Citrus sinensis</i> (L.) Osbeck) Juice. <i>Antioxidants</i> , 2020, 9, 534.	5.1	17
78	Site-specific hydrolysis of chlorogenic acids by selected <i>Lactobacillus</i> species. <i>Food Research International</i> , 2018, 109, 426-432.	6.2	16
79	Influence of common and excessive enzymatic treatment on juice yield and anthocyanin content and profile during bilberry (<i>Vaccinium myrtillus</i> L.) juice production. <i>European Food Research and Technology</i> , 2017, 243, 59-68.	3.3	13
80	Effects of gallotannin treatment on attachment, growth, and survival of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on spinach and lettuce. <i>European Food Research and Technology</i> , 2012, 234, 1081-1090.	3.3	12
81	Fast and comprehensive analysis of secondary metabolites in cocoa products using ultra-high performance liquid chromatography directly after pressurized liquid extraction. <i>Journal of Separation Science</i> , 2016, 39, 3113-3122.	2.5	12
82	Introduction to Food Authentication. , 2018, , 1-21.		12
83	Application of Crude Pomace Powder of Chokeberry, Bilberry, and Elderberry as a Coloring Foodstuff. <i>Molecules</i> , 2021, 26, 2689.	3.8	12
84	Structure elucidation and tentative formation pathway of a red colored enzymatic oxidation product of caffeic acid. <i>Food Chemistry</i> , 2019, 297, 124932.	8.2	11
85	Effects of Extraction Conditions on Banana Peel Polyphenol Oxidase Activity and Insights into Inactivation Kinetics Using Thermal and Cold Plasma Treatment. <i>Foods</i> , 2021, 10, 1022.	4.3	11
86	Separation of alk(en)ylresorcinols from rye bran with saturated, monoenoic, dienoic, trienoic and hydroxylated monoenoic side chains using an octyl phase in ultra-high performance liquid chromatography and their differentiation by tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1506, 65-72.	3.7	9
87	Separation and isolation of saturated and unsaturated 5-n-alk(en)ylresorcinols from rye bran. <i>Journal of Chromatography A</i> , 2016, 1438, 39-45.	3.7	8
88	Quantitative determination of saturated oligogalacturonic acids in enzymatic digests of polygalacturonic acid, pectin and carrot pomace by on-line LC-ESI-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2003, 377, 655-659.	3.7	7
89	Development and Validation of Methods for the Determination of Anthocyanins in Physiological Fluids via UHPLC-MSn. <i>Molecules</i> , 2020, 25, 518.	3.8	7
90	Chemical Hemisynthesis of Sulfated Cyanidin-3-O-Glucoside and Cyanidin Metabolites. <i>Molecules</i> , 2021, 26, 2146.	3.8	7

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91	Determination of the fruit content of apricot and strawberry jams and spreads and apricot and peach fruit preparations by gravimetric quantification of hemicellulose. <i>Food Chemistry</i> , 2008, 109, 447-454.	8.2	6
92	Growth suppression of <i>Fusarium culmorum</i> , <i>Fusarium poae</i> and <i>Fusarium graminearum</i> by 5-n-alk(en)ylresorcinols from wheat and rye bran. <i>Food Research International</i> , 2017, 99, 821-827.	6.2	6
93	Botanicals “ challenges abound, solutions in sight?. <i>Current Opinion in Food Science</i> , 2020, 32, 144-148.	8.0	6
94	Valorization of rose (<i>Rosa damascena</i> Mill.) by-product: polyphenolic characterization and potential food application. <i>European Food Research and Technology</i> , 2022, 248, 2351-2358.	3.3	6
95	Egg Yolk Carotenoids: Composition, Analysis, and Effects of Processing on Their Stability. <i>ACS Symposium Series</i> , 2013, , 219-225.	0.5	5
96	Hemisyntesis of Anthocyanin Phase II Metabolites by Porcine Liver Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6177-6189.	5.2	5
97	Methylation of Cyanidin-3-O-Glucoside with Dimethyl Carbonate. <i>Molecules</i> , 2021, 26, 1342.	3.8	5
98	By-Products of Plant Food Processing as a Source of Valuable Compounds. , 2019, , .		2
99	Stability of Carotenoids in Vegetables, Fruits, Functional Foods, and Dietary Supplements with Particular Reference to <i>trans-cis</i> -Isomerization. <i>ACS Symposium Series</i> , 2008, , 140-150.	0.5	1
100	An Innovative Approach to the Preparation of Plasma Samples for UHPLC-MS Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6665-6671.	5.2	1
101	Quality and Authenticity Control of Fruit-Derived Products. <i>ACS Symposium Series</i> , 2011, , 301-305.	0.5	0
102	Food Research International Special Issue Phytochemical Profiles. <i>Food Research International</i> , 2017, 100, 325.	6.2	0
103	Two decades of first-class research: Laudation for Professor Reinhold Carle. <i>Food Research International</i> , 2019, 122, 688-689.	6.2	0