

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
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107
all docs

107
docs citations

107
times ranked

7915
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent Advances in Research on Polyphenols: Effects on Microbiota, Metabolism, and Health. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100670.	3.3	48
2	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
3	Methylation of Cyanidin-3-O-Glucoside with Dimethyl Carbonate. <i>Molecules</i> , 2021, 26, 1342.	3.8	5
4	Chemical Hemisynthesis of Sulfated Cyanidin-3-O-Glucoside and Cyanidin Metabolites. <i>Molecules</i> , 2021, 26, 2146.	3.8	7
5	Effects of ultrasound on the enzymatic degradation of pectin. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105465.	8.2	24
6	Application of Crude Pomace Powder of Chokeberry, Bilberry, and Elderberry as a Coloring Foodstuff. <i>Molecules</i> , 2021, 26, 2689.	3.8	12
7	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
8	Volatile Phenols—Important Contributors to the Aroma of Plant-Derived Foods. <i>Molecules</i> , 2020, 25, 4529.	3.8	21
9	Botanicals — challenges abound, solutions in sight?. <i>Current Opinion in Food Science</i> , 2020, 32, 144-148.	8.0	6
10	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
11	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
12	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
13	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. <i>Current Research in Food Science</i> , 2020, 3, 73-81.	5.8	69
14	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
15	<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
16	Polyphenols and Metabolites Enhance Survival in Rodents and Nematodes—Impact of Mitochondria. <i>Nutrients</i> , 2019, 11, 1886.	4.1	29
17	Interactions of Anthocyanins with Pectin and Pectin Fragments in Model Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9344-9353.	5.2	47
18	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

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19	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
20	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
21	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
22	By-Products of Plant Food Processing as a Source of Valuable Compounds. , 2019, , .		2
23	Two decades of first-class research: Laudation for Professor Reinhold Carle. <i>Food Research International</i> , 2019, 122, 688-689.	6.2	0
24	Effects of thermal pasteurization and ultrasound treatment on the peroxidase activity, carotenoid composition, and physicochemical properties of goldenberry (<i>Physalis peruviana</i> L.) puree. <i>LWT - Food Science and Technology</i> , 2019, 100, 69-74.	5.2	37
25	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
26	Site-specific hydrolysis of chlorogenic acids by selected <i>Lactobacillus</i> species. <i>Food Research International</i> , 2018, 109, 426-432.	6.2	16
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. <i>Food Chemistry</i> , 2018, 245, 508-517.	8.2	77
28	Reactions of Quinones-Mechanisms, Structures, and Prospects for Food Research. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13051-13055.	5.2	63
29	Growth-inhibitory activity of phenolic compounds applied in an emulsifiable concentrate - ferulic acid as a natural pesticide against <i>Botrytis cinerea</i> . <i>Food Research International</i> , 2018, 113, 18-23.	6.2	36
30	Introduction to Food Authentication. , 2018, , 1-21.		12
31	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
32	Side Streams of Plant Food Processing As a Source of Valuable Compounds: Selected Examples. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 97-112.	9.9	89
33	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
34	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
35	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
36	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

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37	Carotenoid Profile, Antioxidant Capacity, and Chromoplasts of Pink Guava (<i>Psidium guajava</i> L.) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf 50	5.2	41
38	Characterization of phenolic and other polar compounds in peel and flesh of pink guava (<i>Psidium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 spectrometric detection. Food Research International, 2017, 100, 445-453.	6.2	51
39	Food Research International Special Issue Phytochemical Profiles. Food Research International, 2017, 100, 325.	6.2	0
40	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. Journal of Agricultural and Food Chemistry, 2017, 65, 10582-10590.	5.2	17
41	Profiling of iridoid glycosides in <i>Vaccinium</i> species by UHPLC-MS. Food Research International, 2017, 100, 462-468.	6.2	28
42	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
43	Influence of copigmentation on the stability of spray dried anthocyanins from blackberry. LWT - Food Science and Technology, 2017, 75, 72-77.	5.2	91
44	Evidence for the Formation of Benzacridine Derivatives in Alkaline-Treated Sunflower Meal and Model Solutions. Molecules, 2016, 21, 91.	3.8	42
45	Separation and isolation of saturated and unsaturated 5-n-alk(en)ylresorcinols from rye bran. Journal of Chromatography A, 2016, 1438, 39-45.	3.7	8
46	Fast and comprehensive analysis of secondary metabolites in cocoa products using ultra high-performance liquid chromatography directly after pressurized liquid extraction. Journal of Separation Science, 2016, 39, 3113-3122.	2.5	12
47	Current challenges in polyphenol analytical chemistry. Current Opinion in Food Science, 2016, 7, 43-49.	8.0	31
48	Effects of storage and cooking on the antioxidant capacity of laying hen eggs. Food Chemistry, 2016, 194, 111-116.	8.2	41
49	Plant defence mechanisms and enzymatic transformation products and their potential applications in food preservation: Advantages and limitations. Trends in Food Science and Technology, 2015, 46, 49-59.	15.1	23
50	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
51	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. Analytical and Bioanalytical Chemistry, 2015, 407, 7657-7666.	3.7	18
52	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. Journal of Agricultural and Food Chemistry, 2015, 63, 7532-7538.	5.2	29
53	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
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	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
56	Effect of enzyme-assisted extraction on the chilled storage stability of bilberry (<i>Vaccinium myrtillus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 35-41.	6.2	43
57	Purification of Phenylalkanoids and Monoterpene Glycosides from <i>Rhodiola rosea</i> L. Roots by High-Speed Counter-Current Chromatography. Phytochemical Analysis, 2013, 24, 129-134.	2.4	24
58	Egg Yolk Carotenoids: Composition, Analysis, and Effects of Processing on Their Stability. ACS Symposium Series, 2013, , 219-225.	0.5	5
59	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. Food Research International, 2012, 45, 422-426.	6.2	27
60	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. European Food Research and Technology, 2012, 234, 1081-1090.	3.3	12
61	Purification of Alkylamides from <i>Echinacea angustifolia</i> (DC.) Hell. Roots by High-Speed Countercurrent Chromatography. Journal of Agricultural and Food Chemistry, 2011, 59, 491-494.	5.2	21
62	Analysis of Alkylamides in <i>Echinacea</i> Plant Materials and Dietary Supplements by Ultrafast Liquid Chromatography with Diode Array and Mass Spectrometric Detection. Journal of Agricultural and Food Chemistry, 2011, 59, 8086-8094.	5.2	25
63	Free aromatic amino acids in egg yolk show antioxidant properties. Food Chemistry, 2011, 129, 155-161.	8.2	112
64	Quality and Authenticity Control of Fruit-Derived Products. ACS Symposium Series, 2011, , 301-305.	0.5	0
65	Inhibitory Spectra and Modes of Antimicrobial Action of Gallotannins from Mango Kernels (<i>Mangifera indica</i> L.). Applied and Environmental Microbiology, 2011, 77, 2215-2223.	3.1	102
66	Phenolic Acids and Flavonoids in Nonfermented and Fermented Red Sorghum (<i>Sorghum bicolor</i> (L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 230	8.2	230
67	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
68	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
69	Antimicrobial Activity of Gallotannins Isolated from Mango (<i>Mangifera indica</i> L.) Kernels. Journal of Agricultural and Food Chemistry, 2009, 57, 7712-7718.	5.2	131
70	Profiling of Alk(en)ylresorcinols in cereals by HPLC-DAD-APCI-MS n. Analytical and Bioanalytical Chemistry, 2008, 391, 221-228.	3.7	53
71	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
72	Optimization of a process for enzyme-assisted pigment extraction from grape (<i>Vitis vinifera</i> L.) pomace. European Food Research and Technology, 2008, 227, 267-275.	3.3	104

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73	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. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 441-448.	1.5	35
74	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
75	HPLC-DAD-MSn characterisation of carotenoids from apricots and pumpkins for the evaluation of fruit product authenticity. <i>Food Chemistry</i> , 2008, 110, 522-530.	8.2	99
76	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
77	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. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 945-951.	1.5	41
78	Colour stability of canned strawberries using black carrot and elderberry juice concentrates as natural colourants. <i>European Food Research and Technology</i> , 2007, 224, 667-679.	3.3	61
79	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.). <i>European Food Research and Technology</i> , 2007, 225, 261-270.	3.3	75
80	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
81	7-O-Methylcyanidin 3-O- β -D-Galactopyranoside, a Novel Anthocyanin from Mango (<i>Mangifera indica</i> L. cv.) <i>Trends in Food Science and Technology</i> , 2005, 16, 801-804.	0.7	31
82	Flavonol Glycosides from Distilled Petals of <i>Rosa damascena</i> Mill. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2005, 60, 379-384.	1.4	96
83	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
84	Inactivation of peroxidase, polyphenoloxidase, and lipoxygenase in paprika and chili powder after immediate thermal treatment of the plant material. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 403-411.	5.6	48
85	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
86	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
87	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
88	Quantification of anthocyanins in black carrot extracts (<i>Daucus carota</i> ssp. <i>sativus</i> var. <i>atrorubens</i>) by HPLC-DAD-MS/MS. <i>Rapid Communications in Mass Spectrometry</i> , 2004, 18, 479-486.	3.3	165
89	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
90	Characterization of gallotannins and benzophenone derivatives from mango (<i>Mangifera indica</i> L. cv.) by high-performance liquid chromatography/electrospray ionization mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2004, 18, 2208-2216.	1.5	170

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91	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
92	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
93	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
94	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
95	Identification of Flavonol and Xanthone Glycosides from Mango (<i>Mangifera indica</i> L. Cv. 'Tommy') by HPLC-PDA-MS/MS and NMR Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5006-5011.	5.2	209
96	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
97	Elution order of quercetin glycosides from apple pomace extracts on a new HPLC stationary phase with hydrophilic endcapping. <i>Journal of Separation Science</i> , 2002, 25, 361-364.	2.5	61
98	Detection of isorhamnetin glycosides in extracts of apples (<i>Malus domestica</i> cv. 'Bretbacher') by HPLC-PDA and HPLC-APCI-MS/MS. <i>Phytochemical Analysis</i> , 2002, 13, 87-94.	2.4	90
99	Determination of amino acid enantiomers in human urine and blood serum by gas chromatography-mass spectrometry. <i>Biomedical Chromatography</i> , 2001, 15, 166-172.	1.7	98
100	Ascertainment of D-amino acids in germ-free, gnotobiotic and normal laboratory rats. <i>Biomedical Chromatography</i> , 2001, 15, 257-262.	1.7	35
101	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
102	Determination of Free D-Amino Acids in Mammalia by Chiral Gas Chromatography-Mass Spectrometry. <i>Journal of High Resolution Chromatography</i> , 2000, 23, 576-582.	1.4	43
103	GC-MS analysis of diaminopimelic acid stereoisomers and amino acid enantiomers in rumen bacteria. <i>Journal of Chromatography B</i> , 1999, 13, 46-50.		25