

Clemens Kanzler

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

488
citations

759190

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393
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural characterization of melanoidin formed from d-glucose and l-alanine at different temperatures applying FTIR, NMR, EPR, and MALDI-ToF-MS. <i>Food Chemistry</i> , 2018, 245, 761-767.	8.2	111
2	Antioxidant Properties of Heterocyclic Intermediates of the Maillard Reaction and Structurally Related Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7829-7837.	5.2	56
3	Formation of Reactive Intermediates, Color, and Antioxidant Activity in the Maillard Reaction of Maltose in Comparison to α -D-Glucose. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8957-8965.	5.2	47
4	Basic Structure of Melanoidins Formed in the Maillard Reaction of 3-Deoxyglucosone and β -Aminobutyric Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5197-5203.	5.2	47
5	PCA-based identification and differentiation of FTIR data from model melanoidins with specific molecular compositions. <i>Food Chemistry</i> , 2019, 281, 106-113.	8.2	36
6	Melanoidins Formed by Heterocyclic Maillard Reaction Intermediates via Aldol Reaction and Michael Addition. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 332-339.	5.2	30
7	Browning Potential of C_6 -Dicarbonyl Compounds under Maillard Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1924-1931.	5.2	29
8	Antioxidant Capacity of 1-Deoxy-erythro-hexo-2,3-diulose and α -arabino-Hexo-2-ulose. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2837-2844.	5.2	24
9	Melanoidin formed from fructosylalanine contains more alanine than melanoidin formed from d-glucose with L-alanine. <i>Food Chemistry</i> , 2020, 305, 125459.	8.2	22
10	High-Resolution Mass Spectrometry Analysis of Melanoidins and Their Precursors Formed in a Model Study of the Maillard Reaction of Methylglyoxal with L-Alanine or L-Lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11960-11970.	5.2	21
11	The Formation of Methyl Ketones during Lipid Oxidation at Elevated Temperatures. <i>Molecules</i> , 2021, 26, 1104.	3.8	17
12	Formation of melanoidins "Aldol reactions of heterocyclic and short-chain Maillard intermediates. <i>Food Chemistry</i> , 2022, 380, 131852.	8.2	16
13	Structural characterization of polar melanoidins deriving from Maillard reaction intermediates "A model approach. <i>Food Chemistry</i> , 2022, 395, 133592.	8.2	12
14	Systematic Studies on the Antioxidant Capacity and Volatile Compound Profile of Yellow Mealworm Larvae (<i>T. molitor</i> L.) under Different Drying Regimes. <i>Insects</i> , 2022, 13, 166.	2.2	10
15	Arabinoxylan-Based Microcapsules Being Loaded with Bee Products as Bioactive Food Components Are Able to Modulate the Cell Migration and Inflammatory Response "In Vitro Study. <i>Nutrients</i> , 2022, 14, 2529.	4.1	6
16	How alanine catalyzes melanoidin formation and dehydration during synthesis from glucose. <i>European Food Research and Technology</i> , 2022, 248, 1615-1624.	3.3	4