Clemens Kanzler

List of Publications by Year
in descending order

16 papers	488 citations	759190 12 h-index	940516 16 g-index
16 all docs	16 docs citations	16 times ranked	393 citing authors

#	Article	IF	Citations
1	Systematic Studies on the Antioxidant Capacity and Volatile Compound Profile of Yellow Mealworm Larvae (T. molitor L.) under Different Drying Regimes. Insects, 2022, 13, 166.	2.2	10
2	Formation of melanoidins â€“ Aldol reactions of heterocyclic and short-chain Maillard intermediates. Food Chemistry, 2022, 380, 131852.	8.2	16
3	How alanine catalyzes melanoidin formation and dehydration during synthesis from glucose. European Food Research and Technology, 2022, 248, 1615-1624.	3.3	4
4	Arabinoxylan-Based Microcapsules Being Loaded with Bee Products as Bioactive Food Components Are Able to Modulate the Cell Migration and Inflammatory Responseâ€”In Vitro Study. Nutrients, 2022, 14, 2529.	4.1	6
5	Structural characterization of polar melanoidins deriving from Maillard reaction intermediates â€“ A model approach. Food Chemistry, 2022, 395, 133592.	8.2	12
6	The Formation of Methyl Ketones during Lipid Oxidation at Elevated Temperatures. Molecules, 2021, 26, 1104.	3.8	17
7	High-Resolution Mass Spectrometry Analysis of Melanoidins and Their Precursors Formed in a Model Study of the Maillard Reaction of Methylglyoxal with <scp>l</scp>-Alanine or <scp>l</scp>-Lysine. Journal of Agricultural and Food Chemistry, 2021, 69, 11960-11970.	5.2	21
8	Melanoidin formed from fructosylalanine contains more alanine than melanoidin formed from d-glucose with L-alanine. Food Chemistry, 2020, 305, 125459.	8.2	22
9	Melanoidins Formed by Heterocyclic Maillard Reaction Intermediates via Aldol Reaction and Michael Addition. Journal of Agricultural and Food Chemistry, 2020, 68, 332-339.	5.2	30
10	PCA-based identification and differentiation of FTIR data from model melanoidins with specific molecular compositions. Food Chemistry, 2019, 281, 106-113.	8.2	36
11	Basic Structure of Melanoidins Formed in the Maillard Reaction of 3-Deoxyglucosone and Î³-Aminobutyric Acid. Journal of Agricultural and Food Chemistry, 2019, 67, 5197-5203.	5.2	47
12	Structural characterization of melanoidin formed from d-glucose and l-alanine at different temperatures applying FTIR, NMR, EPR, and MALDI-ToF-MS. Food Chemistry, 2018, 245, 761-767.	8.2	111
13	Browning Potential of C₆-Î±-Dicarbonyl Compounds under Maillard Conditions. Journal of Agricultural and Food Chemistry, 2017, 65, 1924-1931.	5.2	29
14	Formation of Reactive Intermediates, Color, and Antioxidant Activity in the Maillard Reaction of Maltose in Comparison to <scp>d</scp>-Glucose. Journal of Agricultural and Food Chemistry, 2017, 65, 8957-8965.	5.2	47
15	Antioxidant Properties of Heterocyclic Intermediates of the Maillard Reaction and Structurally Related Compounds. Journal of Agricultural and Food Chemistry, 2016, 64, 7829-7837.	5.2	56
16	Antioxidant Capacity of 1-Deoxy-<scp>d</scp>-erythro-hexo-2,3-diulose and <scp>d</scp>-arabino-Hexo-2-ulose. Journal of Agricultural and Food Chemistry, 2014, 62, 2837-2844.	5.2	24