

Michael Murkovic

List of Publications by Year in descending order

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63
papers

2,317
citations

172443

29
h-index

214788

47
g-index

63
all docs

63
docs citations

63
times ranked

3201
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of 5-hydroxymethylfurfural in coffee, dried fruits and urine. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 842-846.	3.3	154
2	Why is sea buckthorn (<i>Hippophae rhamnoides</i> L.) so exceptional? A review. <i>Food Research International</i> , 2020, 133, 109170.	6.2	125
3	Determination of Acrylamide during Roasting of Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6081-6086.	5.2	112
4	Antioxidant and Prooxidant Activities of Elderberry (<i>Sambucus nigra</i>) Extract in Low-Density Lipoprotein Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4091-4096.	5.2	101
5	Detection and activity evaluation of radical scavenging compounds by using DPPH free radical and on-line HPLC-DPPH methods. <i>European Food Research and Technology</i> , 2002, 214, 143-147.	3.3	100
6	Analysis of amino acids and carbohydrates in green coffee. <i>Journal of Proteomics</i> , 2006, 69, 25-32.	2.4	99
7	Mechanisms of cell death induction by L-amino acid oxidase, a major component of ophidian venom. Apoptosis: an International Journal on Programmed Cell Death, 2006, 11, 1439-1451.	4.9	97
8	β-Glucuronidase in human intestinal microbiota is necessary for the colonic genotoxicity of the food-borne carcinogen 2-amino-3-methylimidazo[4,5-f]quinoline in rats. <i>Carcinogenesis</i> , 2007, 28, 2419-2425.	2.8	90
9	Formation of 5-hydroxymethyl-2-furfural (HMF) and 5-hydroxymethyl-2-furoic acid during roasting of coffee. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 390-394.	3.3	89
10	A new method to measure oxygen solubility in organic solvents through optical oxygen sensing. <i>Analyst</i> , 2013, 138, 6243.	3.5	87
11	Analysis of minor components in olive oil. <i>Journal of Proteomics</i> , 2004, 61, 155-160.	2.4	78
12	Anthocyanin composition of Vranec, Cabernet Sauvignon, Merlot and Pinot Noir grapes as indicator of their varietal differentiation. <i>European Food Research and Technology</i> , 2011, 232, 591-600.	3.3	70
13	Antioxidative activity of sage (<i>Salvia officinalis</i> L.), savory (<i>Satureja hortensis</i> L.) and borage (<i>Borago</i>) Tj ETQq1 1 0.784314 rgBT /Ove 286-292.	1.5	64
14	Detection of anthocyanins from elderberry juice in human urine. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 934-937.	3.5	54
15	Carotenoids and triacylglycerols interactions during thermal oxidation of refined olive oil. <i>Food Chemistry</i> , 2011, 127, 1584-1593.	8.2	52
16	Hydroxymethyl-substituted furans: mutagenicity in <i>Salmonella typhimurium</i> strains engineered for expression of various human and rodent sulphotransferases. <i>Mutagenesis</i> , 2012, 27, 41-48.	2.6	51
17	Food-derived peroxidized fatty acids may trigger hepatic inflammation: A novel hypothesis to explain steatohepatitis. <i>Journal of Hepatology</i> , 2013, 59, 563-570.	3.7	46
18	Food Ingredients and Nutraceuticals from Microalgae: Main Product Classes and Biotechnological Production. <i>Foods</i> , 2021, 10, 1626.	4.3	45

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19	Determination of thermal oxidation and oxidation products of Î²-carotene in corn oil triacylglycerols. <i>Food Research International</i> , 2013, 50, 534-544.	6.2	43
20	Induction of apoptosis in yeast by <i>L</i> -amino acid oxidase from the Malayan pit viper <i>Calloselasma rhodostoma</i> . <i>Yeast</i> , 2008, 25, 349-357.	1.7	42
21	Analysis of triacylglycerols in refined edible oils by isocratic HPLC-ESI-MS. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 844-851.	1.5	41
22	Determination of anthocyanins in four Croatian cultivars of sour cherries (<i>Prunus cerasus</i>). <i>European Food Research and Technology</i> , 2005, 220, 575-578.	3.3	40
23	Stability of pumpkin seed oil. <i>European Journal of Lipid Science and Technology</i> , 2000, 102, 607-611.	1.5	38
24	Chemistry, formation and occurrence of genotoxic heterocyclic aromatic amines in fried products. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 777-785.	1.5	38
25	Antioxidant activity assay based on laccase-generated radicals. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 393, 679-687.	3.7	37
26	Antioxidant and nitric oxide inhibitory activities of tilapia (<i>Oreochromis niloticus</i>) protein hydrolysate: effect of ultrasonic pretreatment and ultrasonic-assisted enzymatic hydrolysis. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1932-1938.	2.7	32
27	Thin-layer chromatographic analysis of carotenoids in plant and animal samples. <i>Journal of Planar Chromatography - Modern TLC</i> , 2010, 23, 94-103.	1.2	31
28	Pro-oxidant Effects of Î²-Carotene During Thermal Oxidation of Edible Oils. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 881-889.	1.9	31
29	Characterization of the effects of Î²-carotene on the thermal oxidation of triacylglycerols using HPLC-ESI-MS. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1218-1228.	1.5	30
30	Effects of microwave cooking on carotenoids, phenolic compounds and antioxidant activity of <i>Cichorium intybus</i> L. (chicory) leaves. <i>European Food Research and Technology</i> , 2019, 245, 365-374.	3.3	30
31	Application of headspace-solid-phase microextraction and HPLC for the analysis of the aroma volatile components of treacle and determination of its content of 5-hydroxymethylfurfural (HMF). <i>Food Chemistry</i> , 2007, 104, 1310-1314.	8.2	29
32	Characterization of phenolic compounds using UPLC-HRMS and HPLC-DAD and anti-cholinesterase and anti-oxidant activities of <i>Trifolium repens</i> L. leaves. <i>European Food Research and Technology</i> , 2020, 246, 485-496.	3.3	26
33	Purification and characterisation of antioxidant and nitric oxide inhibitory peptides from <i>Tilapia</i> (<i>Oreochromis niloticus</i>) protein hydrolysate. <i>International Journal of Food Science and Technology</i> , 2015, 50, 660-665.	2.7	24
34	Laccase-generated tetramethoxy azobismethylene quinone (TMAMQ) as a tool for antioxidant activity measurement. <i>Food Chemistry</i> , 2010, 118, 437-444.	8.2	23
35	Formation kinetics of furfuryl alcohol in a coffee model system. <i>Food Chemistry</i> , 2018, 243, 91-95.	8.2	23
36	Instant coffee as a source of antioxidant-rich and sugar-free coloured compounds for use in bakery: Application in biscuits. <i>Food Chemistry</i> , 2017, 231, 114-121.	8.2	22

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37	Analysis of 3-aminopropionamide: A potential precursor of acrylamide. <i>Journal of Proteomics</i> , 2006, 69, 215-221.	2.4	18
38	Characterization of the polymerization of furfuryl alcohol during roasting of coffee. <i>Food and Function</i> , 2012, 3, 965.	4.6	18
39	Process modelling and technology evaluation in brewing. <i>Chemical Engineering and Processing: Process Intensification</i> , 2014, 84, 98-108.	3.6	18
40	Vitamin E content of foods: Comparison of results obtained from food composition tables and HPLC analysis. <i>Clinical Nutrition</i> , 2007, 26, 145-153.	5.0	17
41	Determination of non-polar heterocyclic aromatic amines in roasted coffee by SPE-HPLC-FLD. <i>Chemical Papers</i> , 2017, 71, 67-70.	2.2	17
42	A Micromethod for Polyphenol High-Throughput Screening Saves 90 Percent Reagents and Sample Volume. <i>Antioxidants</i> , 2020, 9, 11.	5.1	16
43	Substrate Specificities of Glycosidases from <i>Aspergillus</i> Species Pectinase Preparations on Elderberry Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1006-1012.	5.2	15
44	The food processing contaminant glyoxal promotes tumour growth in the multiple intestinal neoplasia (Min) mouse model. <i>Food and Chemical Toxicology</i> , 2016, 94, 197-202.	3.6	15
45	High-performance thin-layer chromatographic method for monitoring the thermal degradation of β -carotene in sunflower oil. <i>Journal of Planar Chromatography - Modern TLC</i> , 2010, 23, 35-39.	1.2	11
46	Enzyme-based online monitoring and measurement of antioxidant activity using an optical oxygen sensor coupled to an HPLC system. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 2371-2377.	3.7	11
47	Parameters affecting the exposure to furfuryl alcohol from coffee. <i>Food and Chemical Toxicology</i> , 2018, 118, 473-479.	3.6	9
48	Pumpkin Seed Oil. , 2009, , 345-358.		8
49	Cellular and plasma antioxidant activity assay using tetramethoxy azobismethylene quinone. <i>Free Radical Biology and Medicine</i> , 2010, 49, 1205-1211.	2.9	8
50	Formation of potentially toxic carbonyls during oxidation of triolein in the presence of alimentary antioxidants. <i>Monatshefte für Chemie</i> , 2017, 148, 2031-2035.	1.8	8
51	LC method for the direct and simultaneous determination of four major furan derivatives in coffee grounds and brews. <i>Journal of Separation Science</i> , 2019, 42, 1695-1701.	2.5	8
52	Investigation on the mitigation effects of furfuryl alcohol and 5-hydroxymethylfurfural and their carboxylic acid derivatives in coffee and coffee-related model systems. <i>Food Research International</i> , 2020, 137, 109444.	6.2	7
53	Olive (<i>Olea europaea</i> L.) Seeds, From Chemistry to Health Benefits. , 2011, , 847-853.		6
54	An <i>in vitro</i> study on the genotoxic effect of substituted furans in cells transfected with human metabolizing enzymes: 2,5-dimethylfuran and furfuryl alcohol. <i>Mutagenesis</i> , 2016, 31, 597-602.	2.6	5

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55	Hull-Less Oil Seed Pumpkin. , 2009, , 469-492.		4
56	Process Contaminants: A Review. , 2019, , 609-614.		3
57	Potentially Toxic Food Components Formed by Excessive Heat Processing. , 2017, , 87-102.		1
58	Österreichische Lebensmittelchemiker Tage 2018. Nachrichten Aus Der Chemie, 2018, 66, 914-915.	0.0	0
59	Nachruf: a.o.Univ.Prof. DI Dr. Friedrich Bauer. Nachrichten Aus Der Chemie, 2021, 69, 103-103.	0.0	0
60	Neues aus der AG Lebensmittelchemie, Kosmetik und Gebrauchsgegenstände. Nachrichten Aus Der Chemie, 2021, 69, 102-102.	0.0	0
61	Österreichische Lebensmittelchemiker Tage 2020. Nachrichten Aus Der Chemie, 2019, 67, 96-96.	0.0	0
62	Derivatisation of 2,4 (dinitrophenyl hydrazine) DNPH in Canola oil oxidation. Indonesian Journal of Chemical Science and Technology, 2020, 2, 80.	0.0	0
63	Czedik-Eysenberg Preis 2020. Nachrichten Aus Der Chemie, 2020, 68, 88-88.	0.0	0