

Michael Murkovic

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

59
papers

1,776
citations

25
h-index

41
g-index

63
ext. papers

2,016
ext. citations

4
avg, IF

4.98
L-index

#	Paper	IF	Citations
59	Food Ingredients and Nutraceuticals from Microalgae: Main Product Classes and Biotechnological Production. <i>Foods</i> , 2021 , 10,	4.9	11
58	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	7	4
57	Why is sea buckthorn (<i>Hippophae rhamnoides</i> L.) so exceptional? A review. <i>Food Research International</i> , 2020 , 133, 109170	7	45
56	Czedik-Eysenberg-Preis 2020. <i>Nachrichten Aus Der Chemie</i> , 2020 , 68, 88-88	0.1	
55	Characterization of phenolic compounds using UPLC-MS/MS 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	3.4	18
54	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	3.4	4
53	Österreichische Lebensmittelchemiker-Tage 2020. <i>Nachrichten Aus Der Chemie</i> , 2019 , 67, 96-96	0.1	
52	A Micromethod for Polyphenol High-Throughput Screening Saves 90 Percent Reagents and Sample Volume. <i>Antioxidants</i> , 2019 , 9,	7.1	2
51	Process Contaminants: A Review 2019 , 609-614		2
50	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	3.4	19
49	Formation kinetics of furfuryl alcohol in a coffee model system. <i>Food Chemistry</i> , 2018 , 243, 91-95	8.5	14
48	Parameters affecting the exposure to furfuryl alcohol from coffee. <i>Food and Chemical Toxicology</i> , 2018 , 118, 473-479	4.7	6
47	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	8.5	19
46	Determination of non-polar heterocyclic aromatic amines in roasted coffee by SPE-HPLC-FLD. <i>Chemical Papers</i> , 2017 , 71, 67-70	1.9	12
45	Formation of potentially toxic carbonyls during oxidation of triolein in the presence of alimentary antioxidants. <i>Monatshefte Für Chemie</i> , 2017 , 148, 2031-2035	1.4	2
44	Potentially Toxic Food Components Formed by Excessive Heat Processing 2017 , 87-102		1
43	An in vitro 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	2.8	4

42	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	4.7	9
41	Purification and characterisation of antioxidant and nitric oxide inhibitory peptides from Tilapia (<i>Oreochromis niloticus</i>) protein hydrolysate. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 660-665	3.8	17
40	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	3.8	23
39	Process modelling and technology evaluation in brewing. <i>Chemical Engineering and Processing: Process Intensification</i> , 2014 , 84, 98-108	3.7	16
38	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, 2371-7	4.4	11
37	Determination of thermal oxidation and oxidation products of β -carotene in corn oil triacylglycerols. <i>Food Research International</i> , 2013 , 50, 534-544	7	36
36	Food-derived peroxidized fatty acids may trigger hepatic inflammation: a novel hypothesis to explain steatohepatitis. <i>Journal of Hepatology</i> , 2013 , 59, 563-70	13.4	32
35	Pro-Oxidant Effects of β -Carotene During Thermal Oxidation of Edible Oils. <i>JAOCS, Journal of the American Oil Chemistssociety</i> , 2013 , 90, 881-889	1.8	24
34	A new method to measure oxygen solubility in organic solvents through optical oxygen sensing. <i>Analyst, The</i> , 2013 , 138, 6243-5	5	70
33	Characterization of the polymerization of furfuryl alcohol during roasting of coffee. <i>Food and Function</i> , 2012 , 3, 965-9	6.1	16
32	Hydroxymethyl-substituted furans: mutagenicity in <i>Salmonella typhimurium</i> strains engineered for expression of various human and rodent sulphotransferases. <i>Mutagenesis</i> , 2012 , 27, 41-8	2.8	42
31	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	3.4	43
30	Carotenoids and triacylglycerols interactions during thermal oxidation of refined olive oil. <i>Food Chemistry</i> , 2011 , 127, 1584-1593	8.5	41
29	Olive (<i>Olea europaea</i> L.) Seeds, From Chemistry to Health Benefits 2011 , 847-853		1
28	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	0.9	10
27	Thin-layer chromatographic analysis of carotenoids in plant and animal samples. <i>Journal of Planar Chromatography - Modern TLC</i> , 2010 , 23, 94-103	0.9	26
26	Cellular and plasma antioxidant activity assay using tetramethoxy azobismethylene quinone. <i>Free Radical Biology and Medicine</i> , 2010 , 49, 1205-11	7.8	8
25	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	3	37

24	Characterization of the effects of β -carotene on the thermal oxidation of triacylglycerols using HPLC-ESI-MS. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1218-1228	3	25
23	Laccase-generated tetramethoxy azobismethylene quinone (TMAMQ) as a tool for antioxidant activity measurement. <i>Food Chemistry</i> , 2010 , 118, 437-444	8.5	21
22	Pumpkin Seed Oil 2009 , 345-358		2
21	Antioxidant activity assay based on laccase-generated radicals. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 393, 679-87	4.4	35
20	Hull-Less Oil Seed Pumpkin 2009 , 469-492		3
19	Substrate specificities of glycosidases from <i>Aspergillus</i> species pectinase preparations on elderberry anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1006-12	5.7	14
18	Determination of acrylamide during roasting of coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6081-6	5.7	90
17	Induction of apoptosis in yeast by L-amino acid oxidase from the Malayan pit viper <i>Calloselasma rhodostoma</i> . <i>Yeast</i> , 2008 , 25, 349-57	3.4	37
16	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, 390-4	5.9	66
15	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	8.5	24
14	Vitamin E content of foods: comparison of results obtained from food composition tables and HPLC analysis. <i>Clinical Nutrition</i> , 2007 , 26, 145-53	5.9	13
13	Beta-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, 2419-25 ⁶	4.6	72
12	Analysis of amino acids and carbohydrates in green coffee. <i>Journal of Proteomics</i> , 2006 , 69, 25-32		87
11	Analysis of 3-aminopropionamide: a potential precursor of acrylamide. <i>Journal of Proteomics</i> , 2006 , 69, 215-21		13
10	Analysis of 5-hydroxymethylfurfural in coffee, dried fruits and urine. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 842-6	5.9	128
9	Mechanisms of cell death induction by L-amino acid oxidase, a major component of ophidian venom. <i>Apoptosis: an International Journal on Programmed Cell Death</i> , 2006 , 11, 1439-51	5.4	86
8	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	3.4	34
7	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	3	36

6	Analysis of minor components in olive oil. <i>Journal of Proteomics</i> , 2004 , 61, 155-60		68
5	Antioxidative activity of sage (<i>Salvia officinalis</i> L.), savory (<i>Satureja hortensis</i> L.) and borage (<i>Borago officinalis</i> L.) extracts in rapeseed oil. <i>European Journal of Lipid Science and Technology</i> , 2002 , 104, 286-292		50
4	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	3-4	80
3	Detection of anthocyanins from elderberry juice in human urine. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 934-937	4-3	46
2	Stability of pumpkin seed oil. <i>European Journal of Lipid Science and Technology</i> , 2000 , 102, 607-611	3	30
1	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	5-7	91