Roman Kubec

List of Publications by Year
in descending order

42 papers	1,529 citations	304743 22 h-index	302126 39 g-index
42 all docs	42 docs citations	42 times ranked	1482 citing authors

#	Article	IF	Citations
1	Inhibition of Biofilm Formation, Quorum Sensing and Infection in Pseudomonas aeruginosa by Natural Products-Inspired Organosulfur Compounds. PLoS ONE, 2012, 7, e38492.	2.5	168
2	Antibacterial and antifungal activity of sulfur-containing compounds from Petiveria alliacea L.. Journal of Ethnopharmacology, 2006, 104, 188-192.	4.1	110
3	Distribution ofS-Alk(en)ylcysteine Sulfoxides in SomeAlliumSpecies. Identification of a New Flavor Precursor:ÂS-Ethylcysteine Sulfoxide (Ethiin). Journal of Agricultural and Food Chemistry, 2000, 48, 428-433.	5.2	92
4	AlliumDiscoloration:Â Precursors Involved in Onion Pinking and Garlic Greening. Journal of Agricultural and Food Chemistry, 2004, 52, 5089-5094.	5.2	84
5	Applications of Direct Analysis in Real Timeâ˜Mass Spectrometry (DART-MS) inAlliumChemistry. (Z)-ButanethialS-Oxide and 1-Butenyl Thiosulfinates and TheirS-(E)-1-ButenylcysteineS-Oxide Precursor from Allium siculum. Journal of Agricultural and Food Chemistry, 2010, 58, 1121-1128.	5.2	84
6	Thermal Degradation ofS-Methylcysteine and Its SulfoxideImportant Flavor Precursors ofBrassicaandAlliumVegetables. Journal of Agricultural and Food Chemistry, 1998, 46, 4334-4340.	5.2	81
7	Gas chromatographic determination of S-alk(en)ylcysteine sulfoxides. Journal of Chromatography A, 1999, 862, 85-94.	3.7	79
8	Cysteine sulfoxide derivatives in Petiveria alliacea. Phytochemistry, 2001, 58, 981-985.	2.9	57
9	AlliumDiscoloration:Â The Color-Forming Potential of Individual Thiosulfinates and Amino Acids:Â Structural Requirements for the Color-Developing Precursors. Journal of Agricultural and Food Chemistry, 2007, 55, 3491-3497.	5.2	54
10	The amino acid precursors and odor formation in society garlic (Tulbaghia violacea Harv.). Phytochemistry, 2002, 60, 21-25.	2.9	49
11	Chromatographic methods for determination of S-substituted cysteine derivativesâ€"A comparative study. Journal of Chromatography A, 2009, 1216, 6957-6963.	3.7	49
12	S-Substituted cysteine derivatives and thiosulfinate formation in Petiveria alliaceaâ€"part II. Phytochemistry, 2002, 61, 675-680.	2.9	48
13	Profiles of S-alk(en)ylcysteine sulfoxides in various garlic genotypes. Czech Journal of Food Sciences, 2010, 28, 298-308.	1.2	48
14	Isolation ofS-n-Butylcysteine Sulfoxide and Sixn-Butyl-Containing Thiosulfinates fromAllium siculum. Journal of Natural Products, 2002, 65, 960-964.	3.0	46
15	Sulfur-Containing Volatiles Arising by Thermal Degradation of Alliin and Deoxyalliin. Journal of Agricultural and Food Chemistry, 1997, 45, 3580-3585.	5.2	45
16	Quantitative determination of S-alk(en)ylcysteine-S-oxides by micellar electrokinetic capillary chromatography. Journal of Chromatography A, 2008, 1212, 154-157.	3.7	33
17	Volatile Compounds Thermally Generated fromS-Propylcysteine andS-Propylcysteine SulfoxideAroma Precursors ofAlliumVegetables. Journal of Agricultural and Food Chemistry, 1999, 47, 1132-1138.	5.2	32
18	The lachrymatory principle of Petiveria alliacea. Phytochemistry, 2003, 63, 37-40.	2.9	32

#	Article	IF	Citations
19	Discovery and Characterization of a Novel Lachrymatory Factor Synthase inPetiveria alliaceaand Its Influence on Alliinase-Mediated Formation of Biologically Active Organosulfur Compounds. Plant Physiology, 2009, 151, 1294-1303.	4.8	28
20	Antiinflammatory and neurological activity of pyrithione and related sulfur-containing pyridine N-oxides from Persian shallot (Allium stipitatum). Journal of Ethnopharmacology, 2014, 154, 176-182.	4.1	28
21	Flavor Precursors and Sensory-Active Sulfur Compounds in Alliaceae Species Native to South Africa and South America. Journal of Agricultural and Food Chemistry, 2013, 61, 1335-1342.	5.2	27
22	AlliumDiscoloration: The Precursor and Formation of the Red Pigment in Giant Onion (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Food Chemistry, 2011, 59, 1821-1828.	5.2	22
23	Allium Discoloration: Color Compounds Formed during Greening of Processed Garlic. Journal of Agricultural and Food Chemistry, 2017, 65, 10615-10620.	5.2	20
24	Gas-chromatographic determination of S-methylcysteine sulfoxide in cruciferous vegetables. European Food Research and Technology, 2001, 213, 386-388.	3.3	19
25	Precursors and Formation of Pyrithione and Other Pyridyl-Containing Sulfur Compounds in Drumstick Onion, Allium stipitatum. Journal of Agricultural and Food Chemistry, 2011, 59, 5763-5770.	5.2	19
26	Chemical composition and classification of culinary and pharmaceutical garlic-based products. European Food Research and Technology, 1997, 204, 161-164.	0.6	18
27	Biosynthesis of food constituents: Amino acids: 4. Non-protein amino acids - a review. Czech Journal of Food Sciences, 2006, 24, 93-109.	1.2	18
28	Studies of a Novel Cysteine Sulfoxide Lyase from Petiveria alliacea: The First Heteromeric Alliinase. Plant Physiology, 2009, 151, 1304-1316.	4.8	16
29	Changes of S-alk(en)ylcysteine sulfoxide levels during the growth of different garlic morphotypes. Czech Journal of Food Sciences, 2011, 29, 373-381.	1.2	15
30	The effect of storage and processing on antimicrobial activity of Tulbaghia violacea. South African Journal of Botany, 2015, 97, 159-164.	2.5	13
31	Allithiolanes: Nine Groups of a Newly Discovered Family of Sulfur Compounds Responsible for the Bitter Off-Taste of Processed Onion. Journal of Agricultural and Food Chemistry, 2018, 66, 8783-8794.	5.2	13
32	Isoalliin-Derived Thiolanes Formed in Homogenized Onion. Journal of Agricultural and Food Chemistry, 2019, 67, 9895-9906.	5.2	12
33	Antimicrobial, Cytotoxic, Anti-Inflammatory, and Antioxidant Activity of Culinary Processed Shiitake Medicinal Mushroom (Lentinus edodes, Agaricomycetes) and Its Major Sulfur Sensory-Active Compound-Lenthionine. International Journal of Medicinal Mushrooms, 2018, 20, 165-175.	1.5	12
34	Î³-Glutamyl dipeptides in Petiveria alliacea. Phytochemistry, 2005, 66, 2494-2497.	2.9	11
35	First insights into the mode of action of a â€œlachrymatory factor synthaseâ€•â€“ Implications for the mechanism of lachrymator formation in Petiveria alliacea, Allium cepa and Nectaroscordum species. Phytochemistry, 2011, 72, 1939-1946.	2.9	11
36	Allium Discoloration: Color Compounds Formed during Pinking of Onion and Leek. Journal of Agricultural and Food Chemistry, 2015, 63, 10192-10199.	5.2	11

#	Article	IF	Citations
37	Antibacterial and Antifungal Activity of Sulfur-Containing Compounds from Petiveria Alliacea L.. Phosphorus, Sulfur and Silicon and the Related Elements, 2005, 180, 1455-1456.	1.6	8
38	Formation of aldehydes from S -alk(en)ylcysteines and their sulfoxides. European Food Research and Technology, 2002, 215, 124-130.	3.3	6
39	Determination of substitution sites in monosubstituted fiveâ€membered aromatic heterocycles. Magnetic Resonance in Chemistry, 2011, 49, 147-150.	1.9	5
40	Biosynthesis of food constituents: Peptides - a review. Czech Journal of Food Sciences, 2006, 24, 149-155.	1.2	4
41	29Si and13C NMR spectra oftert-butyldimethylsilyl derivatives of amino acids. Magnetic Resonance in Chemistry, 1995, 33, 458-460.	1.9	2
42	Thermal Degradation of the Lachrymatory Precursor of Onion. , 2005, , 193-197.		0