

# Roman Kubec

## List of Publications by Year in descending order

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42  
papers

1,529  
citations

304743

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docs citations

42  
times ranked

1482  
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#	ARTICLE	IF	CITATIONS
1	Isoalliin-Derived Thiolanes Formed in Homogenized Onion. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9895-9906.	5.2	12
2	Allithiolanes: Nine Groups of a Newly Discovered Family of Sulfur Compounds Responsible for the Bitter Off-Taste of Processed Onion. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8783-8794.	5.2	13
3	Antimicrobial, Cytotoxic, Anti-Inflammatory, and Antioxidant Activity of Culinary Processed Shiitake Medicinal Mushroom ( <i>Lentinus edodes</i> , Agaricomycetes) and Its Major Sulfur Sensory-Active Compound-Lenthionine. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 165-175.	1.5	12
4	<i>Allium</i> Discoloration: Color Compounds Formed during Greening of Processed Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10615-10620.	5.2	20
5	The effect of storage and processing on antimicrobial activity of <i>Tulbaghia violacea</i> . <i>South African Journal of Botany</i> , 2015, 97, 159-164.	2.5	13
6	<i>Allium</i> Discoloration: Color Compounds Formed during Pinking of Onion and Leek. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10192-10199.	5.2	11
7	Antiinflammatory and neurological activity of pyrithione and related sulfur-containing pyridine N-oxides from Persian shallot ( <i>Allium stipitatum</i> ). <i>Journal of Ethnopharmacology</i> , 2014, 154, 176-182.	4.1	28
8	Flavor Precursors and Sensory-Active Sulfur Compounds in Alliaceae Species Native to South Africa and South America. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1335-1342.	5.2	27
9	Inhibition of Biofilm Formation, Quorum Sensing and Infection in <i>Pseudomonas aeruginosa</i> by Natural Products-Inspired Organosulfur Compounds. <i>PLoS ONE</i> , 2012, 7, e38492.	2.5	168
10	Allium Discoloration: The Precursor and Formation of the Red Pigment in Giant Onion ( <i>Allium</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Food Chemistry</i> , 2011, 59, 1821-1828.	5.2	22
11	Precursors and Formation of Pyrithione and Other Pyridyl-Containing Sulfur Compounds in Drumstick Onion, <i>Allium stipitatum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5763-5770.	5.2	19
12	Changes of S-alk(en)ylcysteine sulfoxide levels during the growth of different garlic morphotypes. <i>Czech Journal of Food Sciences</i> , 2011, 29, 373-381.	1.2	15
13	First insights into the mode of action of a "lachrymatory factor synthase" Implications for the mechanism of lachrymator formation in <i>Petiveria alliacea</i> , <i>Allium cepa</i> and <i>Nectaroscordum</i> species. <i>Phytochemistry</i> , 2011, 72, 1939-1946.	2.9	11
14	Determination of substitution sites in monosubstituted five-membered aromatic heterocycles. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, 147-150.	1.9	5
15	Profiles of S-alk(en)ylcysteine sulfoxides in various garlic genotypes. <i>Czech Journal of Food Sciences</i> , 2010, 28, 298-308.	1.2	48
16	Applications of Direct Analysis in Real Time~Mass Spectrometry (DART-MS) in <i>Allium</i> Chemistry. (Z)-ButanethialS-Oxide and 1-Butenyl Thiosulfinates and Their S-(E)-1-ButenylcysteineS-Oxide Precursor from <i>Allium siculum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1121-1128.	5.2	84
17	Studies of a Novel Cysteine Sulfoxide Lyase from <i>Petiveria alliacea</i> : The First Heteromeric Alliinase. <i>Plant Physiology</i> , 2009, 151, 1304-1316.	4.8	16
18	Discovery and Characterization of a Novel Lachrymatory Factor Synthase in <i>Petiveria alliacea</i> and Its Influence on Alliinase-Mediated Formation of Biologically Active Organosulfur Compounds. <i>Plant Physiology</i> , 2009, 151, 1294-1303.	4.8	28

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19	Chromatographic methods for determination of S-substituted cysteine derivatives – A comparative study. <i>Journal of Chromatography A</i> , 2009, 1216, 6957-6963.	3.7	49
20	Quantitative determination of S-alk(en)ylcysteine-S-oxides by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 2008, 1212, 154-157.	3.7	33
21	Allium Discoloration: The Color-Forming Potential of Individual Thiosulfinates and Amino Acids: Structural Requirements for the Color-Developing Precursors. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3491-3497.	5.2	54
22	Antibacterial and antifungal activity of sulfur-containing compounds from <i>Petiveria alliacea</i> L.. <i>Journal of Ethnopharmacology</i> , 2006, 104, 188-192.	4.1	110
23	Biosynthesis of food constituents: Amino acids: 4. Non-protein amino acids - a review. <i>Czech Journal of Food Sciences</i> , 2006, 24, 93-109.	1.2	18
24	Biosynthesis of food constituents: Peptides - a review. <i>Czech Journal of Food Sciences</i> , 2006, 24, 149-155.	1.2	4
25	Thermal Degradation of the Lachrymatory Precursor of Onion. , 2005, , 193-197.		0
26	$\beta$ -Glutamyl dipeptides in <i>Petiveria alliacea</i> . <i>Phytochemistry</i> , 2005, 66, 2494-2497.	2.9	11
27	Antibacterial and Antifungal Activity of Sulfur-Containing Compounds from <i>Petiveria Alliacea</i> L.. Phosphorus, Sulfur and Silicon and the Related Elements, 2005, 180, 1455-1456.	1.6	8
28	Allium Discoloration: Precursors Involved in Onion Pinking and Garlic Greening. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5089-5094.	5.2	84
29	The lachrymatory principle of <i>Petiveria alliacea</i> . <i>Phytochemistry</i> , 2003, 63, 37-40.	2.9	32
30	Isolation of S-n-Butylcysteine Sulfoxide and Sixn-Butyl-Containing Thiosulfinates from <i>Allium siculum</i> . <i>Journal of Natural Products</i> , 2002, 65, 960-964.	3.0	46
31	Formation of aldehydes from S-alk(en)ylcysteines and their sulfoxides. <i>European Food Research and Technology</i> , 2002, 215, 124-130.	3.3	6
32	The amino acid precursors and odor formation in society garlic ( <i>Tulbaghia violacea</i> Harv.). <i>Phytochemistry</i> , 2002, 60, 21-25.	2.9	49
33	S-Substituted cysteine derivatives and thiosulfinate formation in <i>Petiveria alliacea</i> – part II. <i>Phytochemistry</i> , 2002, 61, 675-680.	2.9	48
34	Gas-chromatographic determination of S-methylcysteine sulfoxide in cruciferous vegetables. <i>European Food Research and Technology</i> , 2001, 213, 386-388.	3.3	19
35	Cysteine sulfoxide derivatives in <i>Petiveria alliacea</i> . <i>Phytochemistry</i> , 2001, 58, 981-985.	2.9	57
36	Distribution of S-Alk(en)ylcysteine Sulfoxides in Some <i>Allium</i> Species. Identification of a New Flavor Precursor: S-Ethylcysteine Sulfoxide (Ethiin). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 428-433.	5.2	92

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37	Gas chromatographic determination of S-alk(en)ylcysteine sulfoxides. Journal of Chromatography A, 1999, 862, 85-94.	3.7	79
38	Volatile Compounds Thermally Generated from S-Propylcysteine and S-Propylcysteine Sulfoxide Aroma Precursors of Allium Vegetables. Journal of Agricultural and Food Chemistry, 1999, 47, 1132-1138.	5.2	32
39	Thermal Degradation of S-Methylcysteine and Its Sulfoxide Important Flavor Precursors of Brassica and Allium Vegetables. Journal of Agricultural and Food Chemistry, 1998, 46, 4334-4340.	5.2	81
40	Sulfur-Containing Volatiles Arising by Thermal Degradation of Alliin and Deoxyalliin. Journal of Agricultural and Food Chemistry, 1997, 45, 3580-3585.	5.2	45
41	Chemical composition and classification of culinary and pharmaceutical garlic-based products. European Food Research and Technology, 1997, 204, 161-164.	0.6	18
42	<sup>29</sup> Si and <sup>13</sup> C NMR spectra of tert-butyl dimethylsilyl derivatives of amino acids. Magnetic Resonance in Chemistry, 1995, 33, 458-460.	1.9	2