Dietmar Krautwurst

List of Publications by Year
in descending order

38	2,974	279701	360920
papers	citations	23 h-index	35 g-index

41	41	41	2858
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Identification of Ligands for Olfactory Receptors by Functional Expression of a Receptor Library. Cell, 1998, 95, 917-926.	13.5	566
2	Natureâ€™s Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. Angewandte Chemie - International Edition, 2014, 53, 7124-7143.	7.2	409
3	The human TAS2R16 receptor mediates bitter taste in response to Î²-glucopyranosides. Nature Genetics, 2002, 32, 397-401.	9.4	400
4	Podocin and MEC-2 bind cholesterol to regulate the activity of associated ion channels. Proceedings of the National Academy of Sciences of the United States of America, 2006, 103, 17079-17086.	3.3	262
5	Identification of Specific Ligands for Orphan Olfactory Receptors. Journal of Biological Chemistry, 2005, 280, 11807-11815.	1.6	141
6	Structural determinants of odorant recognition by the human olfactory receptors OR1A1 and OR1A2. Journal of Structural Biology, 2007, 159, 400-412.	1.3	139
7	Class I odorant receptors, TAS1R and TAS2R taste receptors, are markers for subpopulations of circulating leukocytes. Journal of Leukocyte Biology, 2015, 97, 533-545.	1.5	122
8	Biogenic amines activate blood leukocytes via trace amine-associated receptors TAAR1 and TAAR2. Journal of Leukocyte Biology, 2013, 93, 387-394.	1.5	102
9	Fenamates as TRP channel blockers: mefenamic acid selectively blocks TRPM3. British Journal of Pharmacology, 2011, 162, 1757-1769.	2.7	94
10	TRPC6 G757D Loss-of-Function Mutation Associates with FSGS. Journal of the American Society of Nephrology: JASN, 2016, 27, 2771-2783.	3.0	94
11	The Broadly Tuned Odorant Receptor OR1A1 is Highly Selective for 3-Methyl-2,4-nonanedione, a Key Food Odorant in Aged Wines, Tea, and Other Foods. Chemical Senses, 2017, 42, 181-193.	1.1	56
12	Beyond the Flavour: The Potential Druggability of Chemosensory G Protein-Coupled Receptors. International Journal of Molecular Sciences, 2019, 20, 1402.	1.8	53
13	Structural determinants of a conserved enantiomer-selective carvone binding pocket in the human odorant receptor OR1A1. Cellular and Molecular Life Sciences, 2017, 74, 4209-4229.	2.4	46
14	OR2M3: A Highly Specific and Narrowly Tuned Human Odorant Receptor for the Sensitive Detection of Onion Key Food Odorant 3-Mercapto-2-methylpentan-1-ol. Chemical Senses, 2017, 42, 195-210.	1.1	44
15	A Butter Aroma Recombinate Activates Human Class-I Odorant Receptors. Journal of Agricultural and Food Chemistry, 2015, 63, 9410-9420.	2.4	43
16	Food sources and biomolecular targets of tyramine. Nutrition Reviews, 2019, 77, 107-115.	2.6	42
17	The human vomeronasal typeâ€1 receptor familyâ€”detection of volatiles and cAMP signaling in HeLa/Olf cells. FASEB Journal, 2008, 22, 1416-1425.	0.2	39
18	Human Olfactory Receptor Families and Their Odorants. Chemistry and Biodiversity, 2008, 5, 842-852.	1.0	37

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19	Copper-mediated thiol potentiation and mutagenesis-guided modeling suggest a highly conserved copper-binding motif in human OR2M3. Cellular and Molecular Life Sciences, 2020, 77, 2157-2179.	2.4	29
20	Thapsigargin activates univalent- and bivalent-cation entry in human neutrophils by a SK&F I3 96365- and Gd3+-sensitive pathway and is a partial secretagogue: involvement of pertussis-toxin-sensitive G-proteins and protein phosphatases 1/2A and 2B in the signal-transduction pathway. Biochemical Journal, 1996, 314, 679-686.	1.7	28
21	Synthetic Modulators of TRP Channel Activity. Advances in Experimental Medicine and Biology, 2011, 704, 87-106.	0.8	27
22	Receptor-induced Activation of Drosophila TRPÎ³ by Polyunsaturated Fatty Acids. Journal of Biological Chemistry, 2006, 281, 29693-29702.	1.6	26
23	Current Status and Future Perspectives in Flavor Research: Highlights of the 11th Wartburg Symposium on Flavor Chemistry & Biology. Journal of Agricultural and Food Chemistry, 2018, 66, 2197-2203.	2.4	24
24	IL-6. Journal of Biological Methods, 2017, 4, e81.	1.0	21
25	A Hit Map-Based Statistical Method to Predict Best Ligands for Orphan Olfactory Receptors: Natural Key Odorants Versus â€œLock Picksâ€• Methods in Molecular Biology, 2013, 1003, 85-97.	0.4	19
26	Key Food Furanones Furaneol and Sotolone Specifically Activate Distinct Odorant Receptors. Journal of Agricultural and Food Chemistry, 2021, 69, 10999-11005.	2.4	17
27	An evolutionary conserved olfactory receptor for foodborne and semiochemical alkylpyrazines. FASEB Journal, 2021, 35, e21638.	0.2	14
28	The key food odorant receptive range of broadly tuned receptor OR2W1. Food Chemistry, 2022, 375, 131680.	4.2	14
29	A bi-functional IL-6-HaloTagÂ® as a tool to measure the cell-surface expression of recombinant odorant receptors and to facilitate their activity quantification. Journal of Biological Methods, 2017, 4, e82.	1.0	13
30	Concanavalin A and mistletoe lectin I differentially activate cation entry and exocytosis in human neutrophils: lectins may activate multiple subtypes of cation channels. Journal of Leukocyte Biology, 1996, 60, 345-355.	1.5	12
31	Chirality Matters â€“ Enantioselective Orthologous Odorant Receptors for Related Terpenoid Structures. ACS Symposium Series, 2015, , 161-181.	0.5	6
32	Toward the Digitalization of Olfaction. , 2020, , 758-768.		6
33	Conserved Câ€terminal motifs in odorant receptors instruct their cell surface expression and cAMP signaling. FASEB Journal, 2021, 35, e21274.	0.2	5
34	Identification of Human Bitter Taste Receptors. ACS Symposium Series, 2003, , 45-59.	0.5	3
35	Chemosensory G Protein-Coupled Receptors (GPCR) in Blood Leukocytes. Topics in Medicinal Chemistry, 2016, , 151-173.	0.4	2
36	A Review of Michael Stoddart. Chemical Senses, 2016, 41, 473-474.	1.1	0

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37	â€œHidden Scents â€“ The Language of Smell in the Age of Approximationâ€. Chemical Senses, 2018, 43, 135-136.	1.1	0
38	Olfaction and the complex interaction between odourant ligands and their receptors. Comprehensive Analytical Chemistry, 2022, , 1-40.	0.7	0