

Nils Rettberg

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

215
citations

1163117

8
h-index

1058476

14
g-index

17
all docs

17
docs citations

17
times ranked

180
citing authors

#	ARTICLE	IF	CITATIONS
1	Hop Aroma and Hoppy Beer Flavor: Chemical Backgrounds and Analytical Tools—A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2018, 76, 1-20.	1.1	86
2	Analysis of Hop-Derived Thiols in Beer Using On-Fiber Derivatization in Combination with HS-SPME and GC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15036-15047.	5.2	19
3	Analysis of Selected Hop Aroma Compounds in Commercial Lager and Craft Beers Using HS-SPME-GC-MS/MS. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 16-31.	1.1	16
4	Analysis of Selected Staling Aldehydes in Wort and Beer by GC-El-MS/MS Using HS-SPME with On-Fiber Derivatization. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 284-298.	1.1	15
5	Evaluation of Variety, Maturity, and Farm on the Concentrations of Monoterpene Diglycosides and Hop Volatile/Nonvolatile Composition in Five <i>Humulus lupulus</i> Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4356-4370.	5.2	14
6	Characterizing Volatile and Nonvolatile Factors Influencing Flavor and American Consumer Preference toward Nonalcoholic Beer. <i>ACS Omega</i> , 2020, 5, 23308-23321.	3.5	12
7	Efficient breeding of industrial brewing yeast strains using CRISPR/Cas9-aided mating-type switching. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 8359-8376.	3.6	12
8	Evaluating the Chemical Components and Flavor Characteristics Responsible for Triggering the Perception of "Beer Flavor" in Non-Alcoholic Beer. <i>Foods</i> , 2020, 9, 1914.	4.3	9
9	Instability of Hop-Derived 2-Methylbutyl Isobutyrate during Aging of Commercial Pasteurized and Unpasteurized Ales. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 175-184.	1.1	8
10	Effect of Production Technique on Pilsner-Style Non-Alcoholic Beer (NAB) Chemistry and Flavor. <i>Beverages</i> , 2022, 8, 4.	2.8	8
11	The influence of storage conditions on the chemistry and flavor of hoppy ales. <i>Food Chemistry</i> , 2022, 395, 133616.	8.2	6
12	Development and Validation of a HS-SPME-GC-SIM-MS Multi-Method Targeting Hop-Derived Esters in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2023, 81, 12-22.	1.1	4
13	Tradition as a Stepping Stone for a Microbial Defined Water Kefir Fermentation Process: Insights in Cell Growth, Bioflavoring, and Sensory Perception. <i>Frontiers in Microbiology</i> , 2021, 12, .	3.5	2
14	Evaluation and Optimization of APCI Parameters for the Analysis of Selected Hop Essential Oil Volatiles. <i>ACS Omega</i> , 2021, 6, 29932-29939.	3.5	1
15	How deviations in the elemental profile of <i>Humulus lupulus</i> grown throughout the U.S. and Germany influence hop and beer quality. <i>Food Chemistry</i> , 2022, 395, 133543.	8.2	1