Karin Schwarz

List of Publications by Year
in descending order

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140 papers	6,970 citations	41323 49 h-index	66879 78 g-index
145 all docs	145 docs citations	145 times ranked	7873 citing authors

#	Article	IF	Citations
1	Genome-wide association analysis identifies variation in vitamin D receptor and other host factors influencing the gut microbiota. Nature Genetics, 2016, 48, 1396-1406.	9.4	533
2	Antioxidant Activity and Partitioning of Phenolic Acids in Bulk and Emulsified Methyl Linoleate. Journal of Agricultural and Food Chemistry, 1999, 47, 3036-3043.	2.4	226
3	Investigation of plant extracts for the protection of processed foods against lipid oxidation. Comparison of antioxidant assays based on radical scavenging, lipid oxidation and analysis of the principal antioxidant compounds. European Food Research and Technology, 2001, 212, 319-328.	1.6	211
4	Antioxidant Activity of Î±-Tocopherol and Trolox in Different Lipid Substrates:Â Bulk OilsvsOil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1996, 44, 444-452.	2.4	205
5	Impact of Physicochemical Characteristics on the Oxidative Stability of Fish Oil Microencapsulated by Spray-Drying. Journal of Agricultural and Food Chemistry, 2007, 55, 11044-11051.	2.4	165
6	Antioxidative constituents ofRosmarinus officinalis andSalvia officinalis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 99-103.	0.7	158
7	Chemical stabilisation of oils rich in long-chain polyunsaturated fatty acids during homogenisation, microencapsulation and storage. Food Chemistry, 2009, 113, 1106-1112.	4.2	157
8	Identification of Flavonoids and Hydroxycinnamic Acids in Pak Choi Varieties (<i>Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 472 Td NMR and Their Quantification by HPLCâ€“DAD. Journal of Agricultural and Food Chemistry, 2007, 55, 8251-8260.	2.4	152
9	Physicochemical characterization and oxidative stability of fish oil encapsulated in an amorphous matrix containing trehalose. Food Research International, 2006, 39, 807-815.	2.9	151
10	Enhanced Formation of Î±-Tocopherol and Highly Oxidized Abietane Diterpenes in Water-Stressed Rosemary Plants. Plant Physiology, 1999, 121, 1047-1052.	2.3	147
11	Effect of Different Lipid Systems on Antioxidant Activity of Rosemary Constituents Carnosol and Carnosic Acid with and without Î±-Tocopherol. Journal of Agricultural and Food Chemistry, 1996, 44, 2030-2036.	2.4	142
12	Activities of Antioxidants Are Affected by Colloidal Properties of Oil-in-Water and Water-in-Oil Emulsions and Bulk Oils. Journal of Agricultural and Food Chemistry, 2000, 48, 4874-4882.	2.4	134
13	Influence of acids, salt, sugars and hydrocolloids on the colour stability of anthocyanin rich black currant and elderberry concentrates. European Food Research and Technology, 2006, 223, 83-90.	1.6	124
14	Antioxidative constituents ofRosmarinus officinalis andSalvia officinalis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 95-98.	0.7	115
15	Antioxidative effect of the main sinapic acid derivatives from rapeseed and mustard oil by-products. European Journal of Lipid Science and Technology, 2006, 108, 239-248.	1.0	112
16	Antioxidant Activity of Carnosic Acid and Methyl Carnosate in Bulk Oils and Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1996, 44, 2951-2956.	2.4	108
17	The effects of the urban built environment on the spatial distribution of lead inÂresidential soils. Environmental Pollution, 2012, 163, 32-39.	3.7	103
18	The influence of various emulsifiers on the partitioning and antioxidant activity of hydroxybenzoic acids and their derivatives in oil-in-water emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 535-542.	0.8	102

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19	Preparation and Comparative Release Characteristics of Three Anthocyanin Encapsulation Systems. Journal of Agricultural and Food Chemistry, 2012, 60, 844-851.	2.4	101
20	Characterisation and use of Î²-lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. Journal of Food Engineering, 2014, 143, 53-61.	2.7	98
21	Covalent modification of food proteins by plant-based ingredients (polyphenols and organosulphur) Tj ETQq1 1 0.784314 rgBT /Overlo Technology, 2020, 101, 38-49.	7.8	98
22	Microencapsulation properties of two different types of n-octenylsuccinate-derivatised starch. European Food Research and Technology, 2006, 222, 155-164.	1.6	96
23	Effect of pH on Antioxidant Activity of Î±-Tocopherol and Trolox in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1996, 44, 2496-2502.	2.4	91
24	Anthocyanin Antioxidant Activity and Partition Behavior in Whey Protein Emulsion. Journal of Agricultural and Food Chemistry, 2005, 53, 2022-2027.	2.4	90
25	Microencapsulation of fish oil withn-octenylsuccinate-derivatised starch: Flow properties and oxidative stability. European Journal of Lipid Science and Technology, 2006, 108, 501-512.	1.0	85
26	A fungal pathogen induces systemic susceptibility and systemic shifts in wheat metabolome and microbiome composition. Nature Communications, 2020, 11, 1910.	5.8	85
27	Sensory odour profiling and lipid oxidation status of fish oil and microencapsulated fish oil. Food Chemistry, 2010, 123, 968-975.	4.2	83
28	Antioxidative constituents ofRosmarinus officinalis andSalvia officinalis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 104-107.	0.7	81
29	Stability of quercetin derivatives in vacuum impregnated apple slices after drying (microwave vacuum) Tj ETQq1 1 0.784314 rgBT /Ov	2.5	76
30	Detection of antibacterial activity of an enzymatic hydrolysate generated by processing rainbow trout by-products with trout pepsin. Food Chemistry, 2016, 205, 221-228.	4.2	70
31	Targeted Microbiome Intervention by Microencapsulated Delayed-Release Niacin Beneficially Affects Insulin Sensitivity in Humans. Diabetes Care, 2018, 41, 398-405.	4.3	69
32	Encapsulation of anthocyanins from bilberries â€“ Effects on bioavailability and intestinal accessibility in humans. Food Chemistry, 2018, 248, 217-224.	4.2	68
33	Diterpenes and antioxidative protection in drought-stressed Salvia officinalis plants. Journal of Plant Physiology, 2001, 158, 1431-1437.	1.6	67
34	The Location of Phenolic Antioxidants and Radicals at Interfaces Determines Their Activity. Lipids, 2007, 42, 573-582.	0.7	67
35	Role of glycated caseinate in stabilisation of microencapsulated lipophilic functional ingredients. Food Hydrocolloids, 2009, 23, 942-948.	5.6	67
36	Influence of fermentation on glucosinolates and glucobrassicin degradation products in sauerkraut. Food Chemistry, 2016, 190, 755-762.	4.2	66

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37	New polyphenolic compounds in commercial deodistillate and rapeseed oils. Food Chemistry, 2010, 123, 607-615.	4.2	64
38	Antioxidant activity of rapeseed phenolics and their interactions with tocopherols during lipid oxidation. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 523-528.	0.8	62
39	Prospects of rapeseed oil by-products with respect to antioxidative potential. Comptes Rendus Chimie, 2004, 7, 611-616.	0.2	61
40	Free and bound phenolic compounds in leaves of pak choi (Brassica campestris L. ssp. chinensis var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	61
41	Partitioning of Selected Antioxidants in Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 3601-3610.	2.4	60
42	Differences in Free Volume Elements of the Carrier Matrix Affect the Stability of Microencapsulated Lipophilic Food Ingredients. Food Biophysics, 2009, 4, 42-48.	1.4	58
43	Protein oxidation during temperature-induced amyloid aggregation of beta-lactoglobulin. Food Chemistry, 2019, 289, 223-231.	4.2	54
44	Process engineering parameters and type of n-octenylsuccinate-derivatised starch affect oxidative stability of microencapsulated long chain polyunsaturated fatty acids. Journal of Food Engineering, 2009, 95, 386-392.	2.7	52
45	New insights into the microencapsulation properties of sodium caseinate and hydrolyzed casein. Food Hydrocolloids, 2012, 27, 332-338.	5.6	52
46	Bioavailability of quercetin in humans and the influence of food matrix comparing quercetin capsules and different apple sources. Food Research International, 2016, 88, 159-165.	2.9	52
47	Characterization of the covalent binding of allyl isothiocyanate toÎ²-lactoglobulin by fluorescence quenching, equilibrium measurement, and mass spectrometry. Journal of Biomolecular Structure and Dynamics, 2014, 32, 1103-1117.	2.0	51
48	Differences in heat stability and ligand binding among Î²-lactoglobulin genetic variants A, B and C using 1H NMR and fluorescence quenching. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2014, 1844, 1083-1093.	1.1	50
49	Enriched cereal bars are more effective in increasing plasma quercetin compared with quercetin from powder-filled hard capsules. British Journal of Nutrition, 2012, 107, 539-546.	1.2	49
50	Covalent Whey Proteinâ€“Rosmarinic Acid Interactions: A Comparison of Alkaline and Enzymatic Modifications on Physicochemical, Antioxidative, and Antibacterial Properties. Journal of Food Science, 2018, 83, 2092-2100.	1.5	49
51	Partitioning of Low Molecular Weight Compounds in Oil-in-Water Emulsions. Langmuir, 1999, 15, 6142-6149.	1.6	48
52	Spray drying behaviour and functionality of emulsions with Î²-lactoglobulin/pectin interfacial complexes. Food Hydrocolloids, 2013, 31, 438-445.	5.6	47
53	Influence of different pectins on powder characteristics of microencapsulated anthocyanins and their impact on drug retention of shellac coated granulate. Journal of Food Engineering, 2012, 108, 158-165.	2.7	46
54	The influence of vacuum impregnation on the fortification of apple parenchyma with quercetin derivatives in combination with pore structures X-ray analysis. Journal of Food Engineering, 2012, 109, 380-387.	2.7	45

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55	A dietary carbohydrate â€“ gut Parasutterella â€“ human fatty acid biosynthesis metabolic axis in obesity and type 2 diabetes. Gut Microbes, 2022, 14, 2057778.	4.3	44
56	The formation of phenolic diterpenes in Rosmarinus officinalis L. under Mediterranean climate. European Food Research and Technology, 2000, 210, 263-267.	1.6	43
57	Impact of Fermentation on Phenolic Compounds in Leaves of Pak Choi (Brassica campestris L. ssp.) Tj ETQq1 1 0.784314 rgBT /Overl Agricultural and Food Chemistry, 2008, 56, 148-157.	2.4	43
58	Influence of pre-harvest UV-B irradiation and normal or controlled atmosphere storage on flavonoid and hydroxycinnamic acid contents of pak choi (Brassica campestris L. ssp. chinensis var. communis). Postharvest Biology and Technology, 2010, 56, 202-208.	2.9	42
59	Nitration of Î³-tocopherol in plant tissues. Planta, 2007, 226, 1311-1322.	1.6	41
60	Functionality of whey proteins covalently modified by allyl isothiocyanate. Part 1 physicochemical and antibacterial properties of native and modified whey proteins at pH 2 to 7. Food Hydrocolloids, 2017, 65, 130-143.	5.6	41
61	Influence of elderberry and blackcurrant concentrates on the growth of microorganisms. Food Control, 2005, 16, 729-733.	2.8	39
62	Impact of emulsifier microenvironments on acidâ€“base equilibrium and activity of antioxidants. Food Chemistry, 2010, 118, 48-55.	4.2	38
63	Influence of mathematical models and correction factors on binding results of polyphenols and retinol with Î²-lactoglobulin measured with fluorescence quenching. Food Biophysics, 2014, 9, 158-168.	1.4	38
64	Enhancing the antibacterial efficacy of isoeugenol by emulsion encapsulation. International Journal of Food Microbiology, 2016, 229, 7-14.	2.1	38
65	Antimicrobial effect of emulsion-encapsulated isoeugenol against biofilms of food pathogens and spoilage bacteria. International Journal of Food Microbiology, 2017, 242, 7-12.	2.1	37
66	Efficient stabilization of bulk fish oil rich in longâ€chain polyunsaturated fatty acids. European Journal of Lipid Science and Technology, 2008, 110, 351-359.	1.0	35
67	Biosynthesis and properties of a further member of the small chondroitin/dermatan sulfate proteoglycan family. Journal of Biological Chemistry, 1990, 265, 22023-8.	1.6	33
68	Degradation of heterocyclic aromatic amines in oil under storage and frying conditions and reduction of their mutagenic potential. Food and Chemical Toxicology, 2007, 45, 2245-2253.	1.8	30
69	Investigating the Location of Propyl Gallate at Surfaces and Its Chemical Microenvironment by 1H NMR. Lipids, 2007, 42, 561-572.	0.7	30
70	Phenolic compounds from hydrolyzed and extracted fiber-rich by-products. LWT - Food Science and Technology, 2012, 47, 246-254.	2.5	30
71	Antioxidative constituents ofRosmarinus officinalis andSalvia officinalis. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 548-550.	0.7	29
72	Towards recombinantly produced milk proteins: Physicochemical and emulsifying properties of engineered whey protein beta-lactoglobulin variants. Food Hydrocolloids, 2021, 110, 106132.	5.6	28

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73	Surface accumulation of milk proteins and milk protein hydrolysates at the airâ€“water interface on a time-scale relevant for spray-drying. Food Research International, 2012, 47, 140-145.	2.9	27
74	Response of Abietane Diterpenes to Stress inRosmarinus officinalisL.: New Insights into the Function of Diterpenes in Plants. Free Radical Research, 1999, 31, 107-112.	1.5	26
75	The partitioning of emulsifiers in o/w emulsions: A comparative study of SANS, ultrafiltration and dialysis. Journal of Colloid and Interface Science, 2008, 322, 294-303.	5.0	26
76	Influence of postharvest UV-B treatment and fermentation on secondary plant compounds in white cabbage leaves. Food Chemistry, 2016, 197, 47-56.	4.2	26
77	Synthesis and Nrf2-inducing activity of the isothiocyanates iberverin, iberin and cheirolin. Pharmacological Research, 2013, 70, 155-162.	3.1	25
78	Impact of Phenolic Antioxidants on Structural Properties of Micellar Solutions. Food Biophysics, 2006, 1, 189-201.	1.4	23
79	Effect of dewaxing pretreatment on composition and stability of rice bran oil: Potential antioxidant activity of wax fraction. European Journal of Lipid Science and Technology, 2006, 108, 679-686.	1.0	23
80	Functional ethanol-induced fibrils: Influence of solvents and temperature on amyloid-like aggregation of beta-lactoglobulin. Journal of Food Engineering, 2020, 270, 109764.	2.7	23
81	Î²-Lactoglobulin as nanotransporter â€“ Part II: Characterization of the covalent protein modification by allicin and diallyl disulfide. Food Chemistry, 2016, 197, 1022-1029.	4.2	22
82	Antioxidant activities of corn fiber and wheat bran and derived extracts. LWT - Food Science and Technology, 2013, 50, 132-138.	2.5	21
83	Differences in binding behavior of (â¯)-epigallocatechin gallate to Î²-lactoglobulin heterodimers (AB) compared to homodimers (A) and (B). Journal of Molecular Recognition, 2015, 28, 656-666.	1.1	21
84	Enrichment of enzymatically mineralized gellan gum hydrogels with phlorotannin-rich Ecklonia cava extract Seanol ^{Â®} to endow antibacterial properties and promote mineralization. Biomedical Materials (Bristol), 2016, 11, 045015.	1.7	21
85	Ultrafast dynamics of UV-excited trans- and cis-ferulic acid in aqueous solutions. Physical Chemistry Chemical Physics, 2017, 19, 30683-30694.	1.3	20
86	An extract from the Atlantic brown algae Saccorhiza polyschides counteracts diet-induced obesity in mice via a gut related multi-factorial mechanisms. Oncotarget, 2017, 8, 73501-73515.	0.8	20
87	Characterization of the spray drying behaviour of emulsions containing oil droplets with a structured interface. Journal of Microencapsulation, 2013, 30, 325-334.	1.2	19
88	Effect of the full refining process on rice bran oil composition and its heat stability. European Journal of Lipid Science and Technology, 2006, 108, 193-199.	1.0	18
89	Is the antioxidative effectiveness of a bilberry extract influenced by encapsulation?. Journal of the Science of Food and Agriculture, 2014, 94, 2301-2307.	1.7	18
90	Functionality of whey proteins covalently modified by allyl isothiocyanate. Part 2: Influence of the protein modification on the surface activity in an O/W system. Food Hydrocolloids, 2018, 81, 286-299.	5.6	18

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91	The threshold of amyloid aggregation of beta-lactoglobulin: Relevant factor combinations. Journal of Food Engineering, 2020, 283, 110005.	2.7	18
92	Cooxidation of proteins and lipids in whey protein oleogels with different water amounts. Food Chemistry, 2020, 328, 127123.	4.2	18
93	Engineering amyloid and amyloid-like morphologies of Î²-lactoglobulin. Food Hydrocolloids, 2022, 124, 107301.	5.6	18
94	Î²-Lactoglobulin as nanotransporter â€“ Part I: Binding of organosulfur compounds. Food Chemistry, 2016, 197, 1015-1021.	4.2	17
95	Î²-Lactoglobulin as nanotransporter for allicin: Sensory properties and applicability in food. Food Chemistry, 2016, 199, 667-674.	4.2	16
96	Increasing the emulsifying capacity of whey proteins at acidic pH values through covalent modification with allyl isothiocyanate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 522, 514-524.	2.3	16
97	New insights into the antioxidant activity of Trolox in o/w emulsions. Food Chemistry, 2011, 124, 781-787.	4.2	15
98	Whey Protein Complexes with Green Tea Polyphenols: Antimicrobial, Osteoblast-Stimulatory, and Antioxidant Activities. Cells Tissues Organs, 2018, 206, 106-118.	1.3	15
99	Influence of Water Addition on Lipid Oxidation in Protein Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1800479.	1.0	14
100	Toxic Metamorphosisâ€"How Changes from Lysosomal to Cytosolic pH Modify the Alpha-Synuclein Aggregation Pattern. Biomacromolecules, 2020, 21, 4673-4684.	2.6	14
101	Interaction of Î²-Lactoglobulin with Small Hydrophobic Ligands - Influence of Covalent AITC Modification on Î²-LG Tryptic Cleavage. Food Biophysics, 2014, 9, 349-358.	1.4	13
102	Precision Nutrition in Chronic Inflammation. Frontiers in Immunology, 2020, 11, 587895.	2.2	13
103	Antioxidant properties of differently processed spinach products. Molecular Nutrition and Food Research, 2002, 46, 290.	0.0	12
104	The more â€“ The better? Estimating the inhibitory activity of alpha-tocopherol towards lipid oxidation. Journal of Plant Physiology, 2005, 162, 785-789.	1.6	12
105	Application of short path distillation for recovery of polyphenols from deodorizer distillate. European Journal of Lipid Science and Technology, 2011, 113, 1363-1374.	1.0	11
106	Validation of a two-step quality control approach for a large-scale human urine metabolomic study conducted in seven experimental batches with LC/QTOF-MS. Bioanalysis, 2015, 7, 103-112.	0.6	11
107	Determination ofp-cymene-2,3-diol, thymol, and carvacrol in different foodstuffs. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 544-547.	0.7	10
108	Purification and characterization of pepsinogen and pepsin from the stomach of rainbow trout (Oncorhynchus mykiss). European Food Research and Technology, 2016, 242, 1925-1935.	1.6	10

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109	Is Perception of Sucrose and Caffeine Affected by Training or Experience? Monitoring Training Effects in Female Subjects over a Halfâ€Year Period. Journal of Sensory Studies, 2013, 28, 1-13.	0.8	9
110	Variability of Pyrrolizidine Alkaloid Occurrence in Species of the Grass Subfamily Pooideae (Poaceae). Frontiers in Plant Science, 2017, 8, 2046.	1.7	9
111	MCT Oil Coating Improves the Oxidative Stability of Surface Lipids in Corn Extrudates. European Journal of Lipid Science and Technology, 2020, 122, 1900350.	1.0	9
112	Modelling the Effect of Process Parameters on the Wet Extrusion and Spheronisation of High-Loaded Nicotinamide Pellets Using a Quality by Design Approach. Pharmaceutics, 2019, 11, 154.	2.0	8
113	Effect of Water Addition on the Microstructure, Lipid Incorporation, and Lipid Oxidation of Corn Extrudates. European Journal of Lipid Science and Technology, 2019, 121, 1800433.	1.0	8
114	Restricted suitability of BODIPY for caging in biological applications based on singlet oxygen generation. Photochemical and Photobiological Sciences, 2020, 19, 1319-1325.	1.6	7
115	Survey of mycotoxins in milling oats dedicated for food purposes between 2013 and 2019 by LCâ€“MS/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1934-1947.	1.1	7
116	Analysis of radical formation by EPR in complex starch-protein-lipid model systems and corn extrudates. Food Chemistry, 2020, 331, 127314.	4.2	6
117	Differential effects of protein intake versus intake of a defined oligopeptide on FGF-21 in obese human subjects inÂvivo. Clinical Nutrition, 2021, 40, 600-607.	2.3	6
118	Adjustment of triple shellac coating for precise release of bioactive substances with different physico-chemical properties in the ileocolonic region. International Journal of Pharmaceutics, 2019, 564, 472-484.	2.6	5
119	Inflammation Associated Pancreatic Tumorigenesis: Upregulation of Succinate Dehydrogenase (Subunit B) Reduces Cell Growth of Pancreatic Ductal Epithelial Cells. Cancers, 2020, 12, 42.	1.7	5
120	Whey protein (amyloid)-aggregates in oil-water systems: The process-related comminution effect. Journal of Food Engineering, 2021, 311, 110730.	2.7	5
121	Antioxidant activity of deodorizer distillate fractions in rapeseed oil. European Journal of Lipid Science and Technology, 2017, 119, 1600273.	1.0	4
122	Changes in Protein Fluorescence in a Lipidâ€“Protein Co-oxidizing Oleogel. Journal of Agricultural and Food Chemistry, 2020, 68, 10865-10874.	2.4	4
123	Evaluation of Antioxidative Constituents from Thyme. , 1996, 70, 217.		4
124	Effect of different reversed micelles on autooxidation and photooxidation of stripped corn oil. Grasas Y Aceites, 2003, 54, .	0.3	4
125	Vitamin C and Omega-3 Fatty Acid Intake Is Associated with Human Periodontitisâ€”A Nested Case-Control Study. Nutrients, 2022, 14, 1939.	1.7	4
126	TRIGGERED GASTROINTESTINAL RELEASE OF ANTHOCYANINS FROM BILBERRIES (VACCINIUM MYRTILLUS L.). Acta Horticulturae, 2014, , 381-386.	0.1	2

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127	Food antioxidant conjugates and lipophilized derivatives. , 2015, , 161-176.		2
128	Lebensmittel natÃ¼rlich oder technologisch verÃndert? - Beispiele einer Kooperation zwischen Schule und Hochschule zum Kontext Lebensmitteltechnologie. Chemkon - Chemie Konkret, Forum Fuer Unterricht Und Didaktik, 2017, 24, 289-292.	0.2	2
129	Amyloid aggregation of spin-labeled Î²-lactoglobulin. Part II: Identification of spin-labeled protein and peptide sequences after amyloid aggregation. Food Hydrocolloids, 2021, 112, 106174.	5.6	2
130	Reduction of deoxynivalenol, T-2 and HT-2 toxins and associated Fusarium species during commercial and laboratory de-hulling of milling oats. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 1163-1183.	1.1	2
131	PHENOLIC COMPOUNDS IN CHINESE BRASSICA VEGETABLES. Acta Horticulturae, 2010, , 75-80.	0.1	1
132	Interfacial Engineering for the Microencapsulation of Lipophilic Ingredients by Spray-Drying. , 2016, , 53-87.		1
133	Amyloid aggregation of spin-labeled Î²-lactoglobulin. Part I: Influence of spin labeling on amyloid aggregation. Food Hydrocolloids, 2021, 112, 106178.	5.6	1
134	Differential Effects of Obesity, Hyperlipidaemia, Dietary Intake and Physical Inactivity on Type I versus Type IV Allergies. Nutrients, 2022, 14, 2351.	1.7	1
135	Spray-dried capsules and extrudates as omega-3 lipids delivery systems. , 2021, , 321-343.		0
136	Role of Nicotinuric acid in metabolic inflammation and type 2 diabetes. , 2021, 16, .		0
137	Identification of gut bacteria associated with taste perception in humans. , 2021, 16, .		0
138	Analysis of Natural and Engineered Amyloid Aggregates by Spectroscopic and Scattering Techniques. Springer Proceedings in Physics, 2022, , 295-314.	0.1	0
139	Festschrift zum 75. JubilÃum der Agrar- und ErnÃhrungswissenschaftlichen FakultÃt der Christian-Albrechts-UniversitÃt zu Kiel (1946-2021). , 2021, , .		0
140	A Dietary Carbohydrate â€“ Gut Parasutterella â€“ Human Fatty Acid Biosynthesis metabolic axis in obesity and type 2 diabetes. Diabetologie Und Stoffwechsel, 2022, , .	0.0	0