Karin Schwarz

List of Publications by Year in Descending Order

136 papers	5,593 citations	44 h-index	71 g-index
145 ext. papers	6,233 ext. citations	5.7 avg, IF	5.59 L-index

#	Paper	IF	Citations
136	Engineering amyloid and amyloid-like morphologies of β-lactoglobulin. *Food Hydrocolloids*, **2022**, 124, 107301	10.6	0
135	Analysis of Natural and Engineered Amyloid Aggregates by Spectroscopic and Scattering Techniques. *Springer Proceedings in Physics*, **2022**, 295-314	0.2	
134	Reduction of deoxynivalenol, T-2 and HT-2 toxins and associated species during commercial and laboratory de-hulling of milling oats.. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2022**, 1-21	3.2	
133	A metabolic axis in obesity and type 2 diabetes.. *Gut Microbes*, **2022**, 14, 2057778	8.8	2
132	Differential Effects of Obesity, Hyperlipidaemia, Dietary Intake and Physical Inactivity on Type I Versus Type IV Allergies. *Nutrients*, **2022**, 14, 2351	6.7	
131	Survey of mycotoxins in milling oats dedicated for food purposes between 2013 and 2019 by LC-MS/MS. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2021**, 38, 1934-1947	3.2	1
130	Towards recombinantly produced milk proteins: Physicochemical and emulsifying properties of engineered whey protein beta-lactoglobulin variants. *Food Hydrocolloids*, **2021**, 110, 106132	10.6	11
129	Amyloid aggregation of spin-labeled β-lactoglobulin. Part I: Influence of spin labeling on amyloid aggregation. *Food Hydrocolloids*, **2021**, 112, 106178	10.6	1
128	Amyloid aggregation of spin-labeled β-lactoglobulin. Part II: Identification of spin-labeled protein and peptide sequences after amyloid aggregation. *Food Hydrocolloids*, **2021**, 112, 106174	10.6	2
127	Differential effects of protein intake versus intake of a defined oligopeptide on FGF-21 in obese human subjects in vivo. *Clinical Nutrition*, **2021**, 40, 600-607	5.9	2
126	Spray-dried capsules and extrudates as omega-3 lipids delivery systems **2021**, 321-343		
125	Whey protein (amyloid)-aggregates in oil-water systems: The process-related comminution effect. *Journal of Food Engineering*, **2021**, 311, 110730	6	1
124	The threshold of amyloid aggregation of beta-lactoglobulin: Relevant factor combinations. *Journal of Food Engineering*, **2020**, 283, 110005	6	5
123	MCT Oil Coating Improves the Oxidative Stability of Surface Lipids in Corn Extrudates. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900350	3	6
122	Cooxidation of proteins and lipids in whey protein oleogels with different water amounts. *Food Chemistry*, **2020**, 328, 127123	8.5	9
121	Functional ethanol-induced fibrils: Influence of solvents and temperature on amyloid-like aggregation of beta-lactoglobulin. *Journal of Food Engineering*, **2020**, 270, 109764	6	14
120	Toxic Metamorphosis-How Changes from Lysosomal to Cytosolic pH Modify the Alpha-Synuclein Aggregation Pattern. *Biomacromolecules*, **2020**, 21, 4673-4684	6.9	8

119	Changes in Protein Fluorescence in a Lipid-Protein Co-oxidizing Oleogel. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 10865-10874	5.7	1
118	Precision Nutrition in Chronic Inflammation. *Frontiers in Immunology*, **2020**, 11, 587895	8.4	4
117	Restricted suitability of BODIPY for caging in biological applications based on singlet oxygen generation. *Photochemical and Photobiological Sciences*, **2020**, 19, 1319-1325	4.2	5
116	Analysis of radical formation by EPR in complex starch-protein-lipid model systems and corn extrudates. *Food Chemistry*, **2020**, 331, 127314	8.5	1
115	Covalent modification of food proteins by plant-based ingredients (polyphenols and organosulphur compounds): A commonplace reaction with novel utilization potential. *Trends in Food Science and Technology*, **2020**, 101, 38-49	15.3	44
114	A fungal pathogen induces systemic susceptibility and systemic shifts in wheat metabolome and microbiome composition. *Nature Communications*, **2020**, 11, 1910	17.4	35
113	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,	6.4	6
112	Protein oxidation during temperature-induced amyloid aggregation of beta-lactoglobulin. *Food Chemistry*, **2019**, 289, 223-231	8.5	25
111	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	6.5	4
110	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	3	6
109	Influence of Water Addition on Lipid Oxidation in Protein Oleogels. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800479	3	9
108	Inflammation Associated Pancreatic Tumorigenesis: Upregulation of Succinate Dehydrogenase (Subunit B) Reduces Cell Growth of Pancreatic Ductal Epithelial Cells. *Cancers*, **2019**, 12,	6.6	2
107	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	10.6	11
106	Covalent Whey Protein-Rosmarinic Acid Interactions: A Comparison of Alkaline and Enzymatic Modifications on Physicochemical, Antioxidative, and Antibacterial Properties. *Journal of Food Science*, **2018**, 83, 2092-2100	3.4	27
105	Encapsulation of anthocyanins from bilberries - Effects on bioavailability and intestinal accessibility in humans. *Food Chemistry*, **2018**, 248, 217-224	8.5	51
104	Targeted Microbiome Intervention by Microencapsulated Delayed-Release Niacin Beneficially Affects Insulin Sensitivity in Humans. *Diabetes Care*, **2018**, 41, 398-405	14.6	36
103	Whey Protein Complexes with Green Tea Polyphenols: Antimicrobial, Osteoblast-Stimulatory, and Antioxidant Activities. *Cells Tissues Organs*, **2018**, 206, 106-118	2.1	12
102	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	5.1	9

101	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	10.6	29
100	Lebensmittel nat□lich oder technologisch ver□dert? □Beispiele einer Kooperation zwischen Schule und Hochschule zum Kontext Lebensmitteltechnologie. *Chemkon - Chemie Konkret, Forum Fuer Unterricht Und Didaktik*, **2017**, 24, 289-292	0.3	1
99	Ultrafast dynamics of UV-excited trans- and cis-ferulic acid in aqueous solutions. *Physical Chemistry Chemical Physics*, **2017**, 19, 30683-30694	3.6	18
98	Antimicrobial effect of emulsion-encapsulated isoeugenol against biofilms of food pathogens and spoilage bacteria. *International Journal of Food Microbiology*, **2017**, 242, 7-12	5.8	23
97	Antioxidant activity of deodorizer distillate fractions in rapeseed oil. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600273	3	3
96	An extract from the Atlantic brown algae counteracts diet-induced obesity in mice via a gut related multi-factorial mechanisms. *Oncotarget*, **2017**, 8, 73501-73515	3.3	14
95	Variability of Pyrrolizidine Alkaloid Occurrence in Species of the Grass Subfamily Pooideae (Poaceae). *Frontiers in Plant Science*, **2017**, 8, 2046	6.2	5
94	Nutritional intervention by a novel slow-release niacin formulation beneficially alters the gut microbiome and promotes systemic metabolic effects in humans. *Diabetologie Und Stoffwechsel*, **2017**, 12, S1-S84	0.7	
93	Influence of fermentation on glucosinolates and glucobrassicin degradation products in sauerkraut. *Food Chemistry*, **2016**, 190, 755-762	8.5	51
92	Interfacial Engineering for the Microencapsulation of Lipophilic Ingredients by Spray-Drying **2016**, 53-87		
91	Purification and characterization of pepsinogen and pepsin from the stomach of rainbow trout (Oncorhynchus mykiss). *European Food Research and Technology*, **2016**, 242, 1925-1935	3.4	2
90	Enhancing the antibacterial efficacy of isoeugenol by emulsion encapsulation. *International Journal of Food Microbiology*, **2016**, 229, 7-14	5.8	35
89	□Lactoglobulin as nanotransporter for allicin: Sensory properties and applicability in food. *Food Chemistry*, **2016**, 199, 667-74	8.5	11
88	Influence of postharvest UV-B treatment and fermentation on secondary plant compounds in white cabbage leaves. *Food Chemistry*, **2016**, 197, 47-56	8.5	17
87	□Lactoglobulin as nanotransporter--Part II: Characterization of the covalent protein modification by allicin and diallyl disulfide. *Food Chemistry*, **2016**, 197, 1022-9	8.5	16
86	Detection of antibacterial activity of an enzymatic hydrolysate generated by processing rainbow trout by-products with trout pepsin. *Food Chemistry*, **2016**, 205, 221-8	8.5	49
85	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	7	38
84	□Lactoglobulin as nanotransporter--Part I: Binding of organosulfur compounds. *Food Chemistry*, **2016**, 197, 1015-21	8.5	14

83	Genome-wide association analysis identifies variation in vitamin D receptor and other host factors influencing the gut microbiota. *Nature Genetics*, **2016**, 48, 1396-1406	36.3	369
82	Enrichment of enzymatically mineralized gellan gum hydrogels with phlorotannin-rich Ecklonia cava extract Seanol( ) to endow antibacterial properties and promote mineralization. *Biomedical Materials (Bristol)*, **2016**, 11, 045015	3.5	18
81	Food antioxidant conjugates and lipophilized derivatives **2015**, 161-176		2
80	Differences in binding behavior of (-)-epigallocatechin gallate to lactoglobulin heterodimers (AB) compared to homodimers (A) and (B). *Journal of Molecular Recognition*, **2015**, 28, 656-66	2.6	18
79	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, 103-12	2.1	8
78	Stability of quercetin derivatives in vacuum impregnated apple slices after drying (microwave vacuum drying, air drying, freeze drying) and storage. *LWT - Food Science and Technology*, **2014**, 57, 426-433	5.4	59
77	Influence of mathematical models and correction factors on binding results of polyphenols and retinol with lactoglobulin measured with fluorescence quenching. *Food Biophysics*, **2014**, 9, 158-168	3.2	29
76	Is the antioxidative effectiveness of a bilberry extract influenced by encapsulation?. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2301-7	4.3	16
75	Characterisation and use of lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. *Journal of Food Engineering*, **2014**, 143, 53-61	6	73
74	Differences in heat stability and ligand binding among lactoglobulin genetic variants A, B and C using (1)H NMR and fluorescence quenching. *Biochimica Et Biophysica Acta - Proteins and Proteomics* , **2014**, 1844, 1083-93	4	44
73	TRIGGERED GASTROINTESTINAL RELEASE OF ANTHOCYANINS FROM BILBERRIES (VACCINIUM MYRTILLUS L.). *Acta Horticulturae*, **2014**, 381-386	0.3	2
72	Characterization of the covalent binding of allyl isothiocyanate to lactoglobulin by fluorescence quenching, equilibrium measurement, and mass spectrometry. *Journal of Biomolecular Structure and Dynamics*, **2014**, 32, 1103-17	3.6	38
71	Interaction of Lactoglobulin with Small Hydrophobic Ligands - Influence of Covalent AITC Modification on LG Tryptic Cleavage. *Food Biophysics*, **2014**, 9, 349-358	3.2	10
70	Spray drying behaviour and functionality of emulsions with lactoglobulin/pectin interfacial complexes. *Food Hydrocolloids*, **2013**, 31, 438-445	10.6	39
69	Synthesis and Nrf2-inducing activity of the isothiocyanates iberverin, iberin and cheirolin. *Pharmacological Research*, **2013**, 70, 155-62	10.2	19
68	Antioxidant activities of corn fiber and wheat bran and derived extracts. *LWT - Food Science and Technology*, **2013**, 50, 132-138	5.4	17
67	Characterization of the spray drying behaviour of emulsions containing oil droplets with a structured interface. *Journal of Microencapsulation*, **2013**, 30, 325-34	3.4	17
66	Is Perception of Sucrose and Caffeine Affected by Training or Experience? Monitoring Training Effects in Female Subjects over a Half-Year Period. *Journal of Sensory Studies*, **2013**, 28, 1-13	2.2	8

65	The effects of the urban built environment on the spatial distribution of lead in residential soils. *Environmental Pollution*, **2012**, 163, 32-9	9.3	88
64	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	6	39
63	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	6	38
62	Phenolic compounds from hydrolyzed and extracted fiber-rich by-products. *LWT - Food Science and Technology*, **2012**, 47, 246-254	5.4	23
61	Surface accumulation of milk proteins and milk protein hydrolysates at the air water interface on a time-scale relevant for spray-drying. *Food Research International*, **2012**, 47, 140-145	7	24
60	Enriched cereal bars are more effective in increasing plasma quercetin compared with quercetin from powder-filled hard capsules. *British Journal of Nutrition*, **2012**, 107, 539-46	3.6	39
59	Preparation and comparative release characteristics of three anthocyanin encapsulation systems. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 844-51	5.7	84
58	New insights into the microencapsulation properties of sodium caseinate and hydrolyzed casein. *Food Hydrocolloids*, **2012**, 27, 332-338	10.6	43
57	Application of short path distillation for recovery of polyphenols from deodorizer distillate. *European Journal of Lipid Science and Technology*, **2011**, 113, 1363-1374	3	8
56	New insights into the antioxidant activity of Trolox in o/w emulsions. *Food Chemistry*, **2011**, 124, 781-787	8.5	14
55	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	6.2	40
54	Sensory odour profiling and lipid oxidation status of fish oil and microencapsulated fish oil. *Food Chemistry*, **2010**, 123, 968-975	8.5	71
53	Impact of emulsifier microenvironments on acid Base equilibrium and activity of antioxidants. *Food Chemistry*, **2010**, 118, 48-55	8.5	35
52	New polyphenolic compounds in commercial deodistillate and rapeseed oils. *Food Chemistry*, **2010**, 123, 607-615	8.5	52
51	Role of glycated caseinate in stabilisation of microencapsulated lipophilic functional ingredients. *Food Hydrocolloids*, **2009**, 23, 942-948	10.6	66
50	Differences in Free Volume Elements of the Carrier Matrix Affect the Stability of Microencapsulated Lipophilic Food Ingredients. *Food Biophysics*, **2009**, 4, 42-48	3.2	53
49	Chemical stabilisation of oils rich in long-chain polyunsaturated fatty acids during homogenisation, microencapsulation and storage. *Food Chemistry*, **2009**, 113, 1106-1112	8.5	138
48	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	6	45

47	Impact of fermentation on phenolic compounds in leaves of pak choi (Brassica campestris L. ssp. chinensis var. communis) and Chinese leaf mustard (Brassica juncea coss). *Journal of Agricultural and Food Chemistry*, **2008**, 56, 148-57	5.7	38
46	Efficient stabilization of bulk fish oil rich in long-chain polyunsaturated fatty acids. *European Journal of Lipid Science and Technology*, **2008**, 110, 351-359	3	34
45	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	9.3	25
44	Free and bound phenolic compounds in leaves of pak choi (Brassica campestris L. ssp. chinensis var. communis) and Chinese leaf mustard (Brassica juncea Coss). *Food Chemistry*, **2008**, 110, 838-46	8.5	52
43	Identification of flavonoids and hydroxycinnamic acids in pak choi varieties (Brassica campestris L. ssp. chinensis var. communis) by HPLC-ESI-MSn and NMR and their quantification by HPLC-DAD. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8251-60	5.7	142
42	Nitration of gamma-tocopherol in plant tissues. *Planta*, **2007**, 226, 1311-22	4.7	37
41	The location of phenolic antioxidants and radicals at interfaces determines their activity. *Lipids*, **2007**, 42, 573-82	1.6	63
40	Investigating the location of propyl gallate at surfaces and its chemical microenvironment by (1)H NMR. *Lipids*, **2007**, 42, 561-72	1.6	26
39	Degradation of heterocyclic aromatic amines in oil under storage and frying conditions and reduction of their mutagenic potential. *Food and Chemical Toxicology*, **2007**, 45, 2245-53	4.7	21
38	Impact of physicochemical characteristics on the oxidative stability of fish oil microencapsulated by spray-drying. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 11044-51	5.7	144
37	Microencapsulation properties of two different types of n-octenylsuccinate-derivatised starch. *European Food Research and Technology*, **2006**, 222, 155-164	3.4	87
36	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	3.4	95
35	Impact of Phenolic Antioxidants on Structural Properties of Micellar Solutions. *Food Biophysics*, **2006**, 1, 189-201	3.2	22
34	Antioxidant activity of rapeseed phenolics and their interactions with tocopherols during lipid oxidation. *JAOCS, Journal of the American Oil ChemistshSociety*, **2006**, 83, 523-528	1.8	50
33	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	3	92
32	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	3	14
31	Microencapsulation of fish oil with n-octenylsuccinate-derivatised starch: Flow properties and oxidative stability. *European Journal of Lipid Science and Technology*, **2006**, 108, 501-512	3	73
30	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	3	22

29	Physicochemical characterization and oxidative stability of fish oil encapsulated in an amorphous matrix containing trehalose. *Food Research International*, **2006**, 39, 807-815	7	133
28	Anthocyanin antioxidant activity and partition behavior in whey protein emulsion. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2022-7	5.7	84
27	The more--the better? Estimating the inhibitory activity of alpha-tocopherol towards lipid oxidation. *Journal of Plant Physiology*, **2005**, 162, 785-9	3.6	11
26	Influence of elderberry and blackcurrant concentrates on the growth of microorganisms. *Food Control*, **2005**, 16, 729-733	6.2	32
25	Prospects of rapeseed oil by-products with respect to antioxidative potential. *Comptes Rendus Chimie*, **2004**, 7, 611-616	2.7	55
24	Effect of different reversed micelles on autooxidation and photooxidation of stripped corn oil. *Grasas Y Aceites*, **2003**, 54,	1.3	4
23	Antioxidant properties of differently processed spinach products. *Molecular Nutrition and Food Research*, **2002**, 46, 290-3		10
22	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	3.4	178
21	Diterpenes and antioxidative protection in drought-stressed Salvia officinalis plants. *Journal of Plant Physiology*, **2001**, 158, 1431-1437	3.6	51
20	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 Chemistsh Society*, **2000**, 77, 535-542	1.8	92
19	The formation of phenolic diterpenes in Rosmarinus officinalis L. under Mediterranean climate. *European Food Research and Technology*, **2000**, 210, 263-267	3.4	31
18	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, 4874-82	5.7	123
17	Enhanced Formation of alpha-Tocopherol and Highly Oxidized Abietane Diterpenes in Water-Stressed Rosemary Plants. *Plant Physiology*, **1999**, 121, 1047-1052	6.6	133
16	Antioxidant activity and partitioning of phenolic acids in bulk and emulsified methyl linoleate. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3036-43	5.7	194
15	Partitioning of selected antioxidants in mayonnaise. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3601-10	5.7	55
14	Partitioning of Low Molecular Weight Compounds in Oil-in-Water Emulsions. *Langmuir*, **1999**, 15, 6142-6149	4	44
13	Response of abietane diterpenes to stress in Rosmarinus officinalis L.: new insights into the function of diterpenes in plants. *Free Radical Research*, **1999**, 31 Suppl, S107-12	4	18
12	Effect of Different Lipid Systems on Antioxidant Activity of Rosemary Constituents Carnosol and Carnosic Acid with and without Tocopherol. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2030-2036	5.7	128

11	Antioxidant Activity of □Tocopherol and Trolox in Different Lipid Substrates: Bulk Oils vs Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 444-452	5.7	194
10	Effect of pH on Antioxidant Activity of □Tocopherol and Trolox in Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2496-2502	5.7	83
9	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	5.7	99
8	Partition behaviour of antioxidative phenolic compounds in heterophasic systems. *Lipid - Fett*, **1996**, 98, 115-121		69
7	Evaluation of Antioxidative Constituents from Thyme **1996**, 70, 217		4
6	Determination ofp-cymene-2,3-diol, thymol, and carvacrol in different foodstuffs. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1995**, 201, 544-547		8
5	Antioxidative constituents ofRosmarinus officinalis andSalvia officinalis. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1995**, 201, 548-550		20
4	Antioxidative constituents of Rosmarinus officinalis and Salvia officinalis. I. Determination of phenolic diterpenes with antioxidative activity amongst tocochromanols using HPLC. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 95-8		101
3	Antioxidative constituents of Rosmarinus officinalis and Salvia officinalis. II. Isolation of carnosic acid and formation of other phenolic diterpenes. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 99-103		135
2	Antioxidative constituents of Rosmarinus officinalis and Salvia officinalis. III. Stability of phenolic diterpenes of rosemary extracts under thermal stress as required for technological processes. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 104-7		71
1	Biosynthesis and properties of a further member of the small chondroitin/dermatan sulfate proteoglycan family. *Journal of Biological Chemistry*, **1990**, 265, 22023-8	5.4	30