

Andreas Dunkel

List of Publications by Year in descending order

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64
papers

3,383
citations

185998

28
h-index

155451

55
g-index

67
all docs

67
docs citations

67
times ranked

3882
citing authors

#	ARTICLE	IF	CITATIONS
1	Nature's Chemical Signatures in Human Olfaction: A Foodborne Perspective for Future Biotechnology. <i>Angewandte Chemie - International Edition</i> , 2014, 53, 7124-7143.	7.2	409
2	Mass-spectrometry-based draft of the Arabidopsis proteome. <i>Nature</i> , 2020, 579, 409-414.	13.7	328
3	Molecular and Sensory Characterization of β -Glutamyl Peptides as Key Contributors to the Kokumi Taste of Edible Beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6712-6719.	2.4	224
4	A Series of Kokumi Peptides Impart the Long-Lasting Mouthfulness of Matured Gouda Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1440-1448.	2.4	218
5	The gut microbiota drives the impact of bile acids and fat source in diet on mouse metabolism. <i>Microbiome</i> , 2018, 6, 134.	4.9	169
6	Regulatory myeloid cells paralyze T cells through cell-cell transfer of the metabolite methylglyoxal. <i>Nature Immunology</i> , 2020, 21, 555-566.	7.0	147
7	Quantitative Studies, Taste Reconstitution, and Omission Experiments on the Key Taste Compounds in Morel Mushrooms (<i>Morchella deliciosa</i> Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2705-2711.	2.4	146
8	Discovery of Salt Taste Enhancing Arginyl Dipeptides in Protein Digests and Fermented Fish Sauces by Means of a Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12578-12588.	2.4	95
9	Sensory-Directed Identification of β -Alanyl Dipeptides as Contributors to the Thick-Sour and White-Meaty Orosensation Induced by Chicken Broth. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9867-9877.	2.4	87
10	Bioappearance and pharmacokinetics of bioactives upon coffee consumption. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 8487-8503.	1.9	86
11	Amino Acids and Peptides Activate at Least Five Members of the Human Bitter Taste Receptor Family. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 53-60.	2.4	83
12	Integrated microbiota and metabolite profiles link Crohn's disease to sulfur metabolism. <i>Nature Communications</i> , 2020, 11, 4322.	5.8	79
13	Activity-Guided Identification of (S)-Malic Acid 1-O-d-Glucopyranoside (Morelid) and β -Aminobutyric Acid as Contributors to Umami Taste and Mouth-Drying Oral Sensation of Morel Mushrooms (<i>Morchella deliciosa</i> Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4149-4156.	2.4	68
14	Sensory-Guided Identification of N-(1-Methyl-4-oxoimidazolidin-2-ylidene)- β -amino Acids as Contributors to the Thick-Sour and Mouth-Drying Orosensation of Stewed Beef Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6341-6350.	2.4	65
15	Comprehensive Sensomics Analysis of Hop-Derived Bitter Compounds during Storage of Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1939-1953.	2.4	64
16	Sensomics Analysis of Taste Compounds in Balsamic Vinegar and Discovery of 5-Acetoxyethyl-2-furaldehyde as a Novel Sweet Taste Modulator. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9974-9990.	2.4	56
17	The role of lipolysis in human orosensory fat perception. <i>Journal of Lipid Research</i> , 2014, 55, 870-882.	2.0	56
18	A Role of the Epithelial Sodium Channel in Human Salt Taste Transduction?. <i>Chemosensory Perception</i> , 2008, 1, 78-90.	0.7	54

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19	Quantitative Sensomics Profiling of Hop-Derived Bitter Compounds Throughout a Full-Scale Beer Manufacturing Process. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7930-7939.	2.4	54
20	Sensomics Analysis of Key Bitter Compounds in the Hard Resin of Hops (<i>Humulus lupulus</i> L.) and Their Contribution to the Bitter Profile of Pilsner-Type Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3402-3418.	2.4	52
21	Infusion of donor feces affects the gut-brain axis in humans with metabolic syndrome. <i>Molecular Metabolism</i> , 2020, 42, 101076.	3.0	50
22	Sensomics-Assisted Elucidation of the Tastant Code of Cooked Crustaceans and Taste Reconstruction Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1164-1175.	2.4	48
23	The Bitter Chemodiversity of Hops (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7789-7799.	2.4	46
24	Quantitative Studies on Roast Kinetics for Bioactives in Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12123-12128.	2.4	35
25	The Chemistry of Roasting—Decoding Flavor Formation. , 2017, , 273-309.		35
26	Unified Flavor Quantitation: Toward High-Throughput Analysis of Key Food Odorants and Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8599-8608.	2.4	35
27	Carbonic Anhydrase-IV Mediates the Fizz of Carbonated Beverages. <i>Angewandte Chemie - International Edition</i> , 2010, 49, 2975-2977.	7.2	34
28	New Taste-Active 3-(<i>O</i> - β -D-Glucosyl)-2-oxoindole-3-acetic Acids and Diarylheptanoids in <i>Cimicifuga racemosa</i> -Infected Hazelnuts. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4660-4673.	2.4	31
29	Sensoproteomics: A New Approach for the Identification of Taste-Active Peptides in Fermented Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11092-11104.	2.4	31
30	Mozambioside Is an Arabica-Specific Bitter-Tasting Furokaurane Glucoside in Coffee Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10492-10499.	2.4	25
31	The Cyclic Diarylheptanoid Asadanin as the Main Contributor to the Bitter Off-Taste in Hazelnuts (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1677-1683.	2.4	25
32	Salivary Proteome Patterns Affecting Human Salt Taste Sensitivity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9275-9286.	2.4	25
33	Characterization of Bitter-Tasting Oxylipins in Poppy Seeds (<i>Papaver somniferum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10361-10373.	2.4	25
34	<i>Brevilactibacter flavus</i> gen. nov., sp. nov., a novel bacterium of the family Propionibacteriaceae isolated from raw milk and dairy products and reclassification of <i>Propionocyclava sinopodophylli</i> as <i>Brevilactibacter sinopodophylli</i> comb. nov.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 2186-2193.	0.8	25
35	Classification Model for the Second Extracellular Loop of Class A GPCRs. <i>Journal of Chemical Information and Modeling</i> , 2022, 62, 511-522.	2.5	25
36	Development of a Highly Sensitive Ultra-High-Performance Liquid Chromatography Coupled to Electrospray Ionization Tandem Mass Spectrometry Quantitation Method for Fecal Bile Acids and Application on Crohn's Disease Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5238-5251.	2.4	24

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37	Decoding the Nonvolatile Sensometabolome of Orange Juice (<i>Citrus sinensis</i>). Journal of Agricultural and Food Chemistry, 2018, 66, 2354-2369.	2.4	23
38	Dynamic Proteome Alteration and Functional Modulation of Human Saliva Induced by Dietary Chemosensory Stimuli. Journal of Agricultural and Food Chemistry, 2018, 66, 5621-5634.	2.4	22
39	Sensoproteomic Discovery of Taste-Modulating Peptides and Taste Re-engineering of Soy Sauce. Journal of Agricultural and Food Chemistry, 2022, 70, 6503-6518.	2.4	22
40	Degradation of brown adipocyte purine nucleotides regulates uncoupling protein 1 activity. Molecular Metabolism, 2018, 8, 77-85.	3.0	21
41	Discovery of taste modulating octadecadien-12-ynoic acids in golden chanterelles (<i>Cantharellus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 4.2 21	4.2	21
42	Salt Taste Enhancing Arginyl Dipeptides from Casein and Lysozyme Released by Peptidases of Basidiomycota. Journal of Agricultural and Food Chemistry, 2018, 66, 2344-2353.	2.4	19
43	A feasibility study on the pilot scale manufacture of fresh cheese from skim milk retentates without acid whey production: Effect of calcium content on bitterness and texture. International Dairy Journal, 2019, 93, 72-80.	1.5	17
44	Astringent Gallic Acid in Red Wine Regulates Mechanisms of Gastric Acid Secretion via Activation of Bitter Taste Sensing Receptor TAS2R4. Journal of Agricultural and Food Chemistry, 2021, 69, 10550-10561.	2.4	17
45	Quantitative proteomics and SWATH-MS to elucidate peri-receptor mechanisms in human salt taste sensitivity. Food Chemistry, 2018, 254, 95-102.	4.2	16
46	In Silico Investigation of Bitter Hop-Derived Compounds and Their Cognate Bitter Taste Receptors. Journal of Agricultural and Food Chemistry, 2020, 68, 10414-10423.	2.4	16
47	Mapping Taste-Relevant Food Peptidomes by Means of Sequential Window Acquisition of All Theoretical Fragment Ion Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 10287-10298.	2.4	13
48	The relation between phytochemical composition and sensory traits of selected Brassica vegetables. LWT - Food Science and Technology, 2022, 156, 113028.	2.5	13
49	Rapid, High-Throughput Quantitation of Odor-Active 2-Acetyl Azaheterocycles in Food Products by UHPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2021, 69, 1405-1412.	2.4	11
50	Activity-Guided Discovery of (S)-Malic Acid 2-O-Gentiobioside as an Angiotensin I-Converting Enzyme Inhibitor in Lettuce (<i>Lactuca sativa</i>). Journal of Agricultural and Food Chemistry, 2012, 60, 7211-7217.	2.4	9
51	Influence of Different Hop Products on the cis/trans Ratio of Iso- α -Acids in Beer and Changes in Key Aroma and Bitter Taste Molecules during Beer Ageing. Journal of the American Society of Brewing Chemists, 2014, 72, 116-125.	0.8	9
52	Ion-Mobility-Based Liquid Chromatography-Mass Spectrometry Quantitation of Taste-Enhancing Octadecadien-12-ynoic Acids in Mushrooms. Journal of Agricultural and Food Chemistry, 2020, 68, 5741-5751.	2.4	9
53	High-Throughput Quantitation of Key Cocoa Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry and Application to a Global Sample Set. Journal of Agricultural and Food Chemistry, 2021, 69, 8200-8212.	2.4	9
54	Systematic Evaluation of Liquid Chromatography (LC) Column Combinations for Application in Two-Dimensional LC Metabolomic Studies. Analytical Chemistry, 2021, 93, 12565-12573.	3.2	8

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55	Identification and Quantitation of Taste-Active Compounds in Dried Scallops by Combined Application of the Sensomics and a Quantitative NMR Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 247-259.	2.4	7
56	Targeted LC-MS/MS Profiling of Bile Acids in Various Animal Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10572-10580.	2.4	6
57	Discovery and Identification of Tastants and Taste-Modulating <i>N</i> -Acyl Amino Acid Derivatives in Traditional Korean Fermented Dish Kimchi Using a Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7500-7514.	2.4	6
58	Effects of Extrinsic Wheat Fiber Supplementation on Fecal Weight; A Randomized Controlled Trial. <i>Nutrients</i> , 2020, 12, 298.	1.7	5
59	A high throughput toolbox for comprehensive flavor compound mapping in mint. <i>Food Chemistry</i> , 2021, 365, 130522.	4.2	4
60	Model studies on benzene formation from benzaldehyde. <i>European Food Research and Technology</i> , 2020, 246, 901-908.	1.6	3
61	High-Throughput Flavor Analysis and Mapping of Flavor Alterations Induced by Different Genotypes of <i>Mentha</i> by Means of UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5668-5679.	2.4	1
62	Hochdurchsatz-Quantifizierung von geruchsaktiven Acetyl Azaheterozyklen in Lebensmitteln mittels UHPLC-MS/MS. <i>Lebensmittelchemie</i> , 2021, 75, S1-026.	0.0	0
63	Identifizierung geschmacksmodulierender Acetylenfettsäuren in Pfifferlingen (<i>Cantharellus</i>) Tj ETQq1 1 0.784314 rgBT /Oerlock 1	0.0	0
64	Guanosine monophosphate reductase regulates uncoupling protein 1 activity. <i>FASEB Journal</i> , 2011, 25, 1044.5.	0.2	0