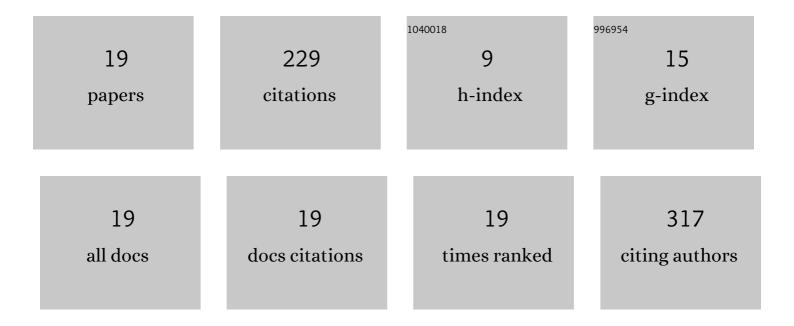
Ales Rajchl

List of Publications by Year in descending order

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ALES PAICHI

#	Article	IF	CITATIONS
1	Rapid determination of 5-hydroxymethylfurfural by DART ionization with time-of-flight mass spectrometry. Analytical and Bioanalytical Chemistry, 2013, 405, 4737-4745.	3.7	30
2	DART mass spectrometry for rapid screening and quantitative determination of cholesterol in egg pasta. Journal of Mass Spectrometry, 2014, 49, 911-917.	1.6	26
3	Impact of yacon landraces cultivated in the Czech Republic and their ploidy on the short- and long-chain fructooligosaccharides content in tuberous roots. LWT - Food Science and Technology, 2013, 54, 80-86.	5.2	25
4	Incorporation of Natural Blueberry, Red Grapes and Parsley Extract By-Products into the Production of Chitosan Edible Films. Polymers, 2021, 13, 3388.	4.5	25
5	Stability of nutritionally important compounds and shelf life prediction of tomato ketchup. Journal of Food Engineering, 2010, 99, 465-470.	5.2	24
6	Characterization of mustard seeds and paste by DART ionization with timeâ€ofâ€flight mass spectrometry. Journal of Mass Spectrometry, 2014, 49, 811-818.	1.6	16
7	Influence of deodorization temperature on formation of tocopherol esters and fatty acids polymers in vegetable oil. European Journal of Lipid Science and Technology, 2017, 119, 1600027.	1.5	13
8	Evaluation of iceâ€ŧea quality by DARTâ€TOF/MS. Journal of Mass Spectrometry, 2015, 50, 1214-1221.	1.6	12
9	Determination of capsaicin in hot peppers (Capsicum spp.) by direct analysis in real time (DART) method. Journal of Food Composition and Analysis, 2021, 103, 104074.	3.9	11
10	Characterisation of yacon tuberous roots and leaves by DART-TOF/MS. International Journal of Mass Spectrometry, 2018, 424, 27-34.	1.5	9
11	Evaluation of cocoa products quality and authenticity by DART/TOF-MS. International Journal of Mass Spectrometry, 2020, 454, 116358.	1.5	8
12	Phloridzin as a marker for evaluation of fruit products authenticity. Czech Journal of Food Sciences, 2021, 39, 49-57.	1.2	8
13	Testing the influence of various conditions on the migration of epoxidised soybean oil from polyvinylchloride gaskets. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1963-1975.	2.3	7
14	Study on Honey Quality Evaluation and Detection of Adulteration by Analysis of Volatile Compounds. Journal of Apicultural Science, 2017, 61, 17-27.	0.4	7
15	Electrophoretic determination of taurine. Journal of Chromatography A, 2021, 1645, 462075.	3.7	3
16	Survey Results of Benzene Content in Soft Drinks Kvasný PrÅ⁻mysl, 2014, 60, 8-14.	0.2	3
17	Migration of epoxidised soybean oil from PVC gaskets of commercial lids: simulation of migration under various conditions and screening of food products from Czech markets. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1-11.	2.3	1
18	Identification of biphenyls - contaminants responsible for off-flavour in soft drinks. Czech Journal of Food Sciences, 2018, 36, 16-21.	1.2	1

#	Article	IF	CITATIONS
19	Assessment of possibilities of strawberry jam reformulation. Potravinarstvo, 0, 14, 554-561.	0.6	0