

# Ales Rajchl

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4736094/publications.pdf>

Version: 2024-02-01

19  
papers

229  
citations

1040018

9  
h-index

996954

15  
g-index

19  
all docs

19  
docs citations

19  
times ranked

317  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid determination of 5-hydroxymethylfurfural by DART ionization with time-of-flight mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4737-4745.	3.7	30
2	DART mass spectrometry for rapid screening and quantitative determination of cholesterol in egg pasta. <i>Journal of Mass Spectrometry</i> , 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. <i>LWT - Food Science and Technology</i> , 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. <i>Polymers</i> , 2021, 13, 3388.	4.5	25
5	Stability of nutritionally important compounds and shelf life prediction of tomato ketchup. <i>Journal of Food Engineering</i> , 2010, 99, 465-470.	5.2	24
6	Characterization of mustard seeds and paste by DART ionization with time-of-flight mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2014, 49, 811-818.	1.6	16
7	Influence of deodorization temperature on formation of tocopherol esters and fatty acids polymers in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600027.	1.5	13
8	Evaluation of ice tea quality by DART-TOF/MS. <i>Journal of Mass Spectrometry</i> , 2015, 50, 1214-1221.	1.6	12
9	Determination of capsaicin in hot peppers ( <i>Capsicum</i> spp.) by direct analysis in real time (DART) method. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104074.	3.9	11
10	Characterisation of yacon tuberous roots and leaves by DART-TOF/MS. <i>International Journal of Mass Spectrometry</i> , 2018, 424, 27-34.	1.5	9
11	Evaluation of cocoa products quality and authenticity by DART/TOF-MS. <i>International Journal of Mass Spectrometry</i> , 2020, 454, 116358.	1.5	8
12	Phloridzin as a marker for evaluation of fruit products authenticity. <i>Czech Journal of Food Sciences</i> , 2021, 39, 49-57.	1.2	8
13	Testing the influence of various conditions on the migration of epoxidised soybean oil from polyvinylchloride gaskets. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 1963-1975.	2.3	7
14	Study on Honey Quality Evaluation and Detection of Adulteration by Analysis of Volatile Compounds. <i>Journal of Apicultural Science</i> , 2017, 61, 17-27.	0.4	7
15	Electrophoretic determination of taurine. <i>Journal of Chromatography A</i> , 2021, 1645, 462075.	3.7	3
16	Survey Results of Benzene Content in Soft Drinks.. <i>Kvasn<sup>1</sup>/<sub>2</sub> Pr<sup>1</sup>/<sub>2</sub>mysl</i> , 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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1-11.	2.3	1
18	Identification of biphenyls - contaminants responsible for off-flavour in soft drinks. <i>Czech Journal of Food Sciences</i> , 2018, 36, 16-21.	1.2	1

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