

Chahan Yeretzian

List of Publications by Year in descending order

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Version: 2024-02-01

97
papers

4,249
citations

108046

37
h-index

129628

63
g-index

104
all docs

104
docs citations

104
times ranked

3531
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Effects of different coffee storage methods on coffee freshness after opening of packages. Food Packaging and Shelf Life, 2022, 33, 100893. | 3.3 | 7 |
| 2 | Modulation of aroma release of instant coffees through microparticles of roasted coffee oil. Food Chemistry, 2021, 341, 128193. | 4.2 | 12 |
| 3 | The role of ultrasound-assisted emulsification of roasted coffee oil on aroma profile in spray-dried microparticles and its dynamic release by PTR-ToF-MS. European Food Research and Technology, 2021, 247, 865-878. | 1.6 | 5 |
| 4 | Ultrasound-Assisted Emulsification of Roasted Coffee Oil in Complex Coacervates and Real-time Coffee Aroma Release by PTR-ToF-MS. Food and Bioprocess Technology, 2021, 14, 1857-1871. | 2.6 | 3 |
| 5 | Extraction of single serve coffee capsules: linking properties of ground coffee to extraction dynamics and cup quality. Scientific Reports, 2020, 10, 17079. | 1.6 | 5 |
| 6 | Extraction kinetics of tea aroma compounds as a function brewing temperature, leaf size and water hardness. Flavour and Fragrance Journal, 2020, 35, 365-375. | 1.2 | 10 |
| 7 | Novel experimental approach to study aroma release upon reconstitution of instant coffee products. Food Chemistry, 2020, 317, 126455. | 4.2 | 13 |
| 8 | Prevention of lipid oxidation in linseed oil using a palladium-based oxygen scavenging film. Food Packaging and Shelf Life, 2020, 24, 100488. | 3.3 | 28 |
| 9 | Impact of consumer behavior on furan and furan-derivative exposure during coffee consumption. A comparison between brewing methods and drinking preferences. Food Chemistry, 2019, 272, 514-522. | 4.2 | 42 |
| 10 | Influence of lipid content and stirring behaviour on furan and furan derivative exposure in filter coffee. Food Chemistry, 2019, 286, 22-28. | 4.2 | 6 |
| 11 | On-line analysis of coffee roasting with ion mobility spectrometry-mass spectrometry (IMS-MS). International Journal of Mass Spectrometry, 2018, 424, 49-57. | 0.7 | 40 |
| 12 | Quantitative assessment of specific defects in roasted ground coffee via infrared-photoacoustic spectroscopy. Food Chemistry, 2018, 255, 132-138. | 4.2 | 34 |
| 13 | Time-Resolved Gravimetric Method To Assess Degassing of Roasted Coffee. Journal of Agricultural and Food Chemistry, 2018, 66, 5293-5300. | 2.4 | 14 |
| 14 | Data on roasted coffee with specific defects analyzed by infrared-photoacoustic spectroscopy and chemometrics. Data in Brief, 2018, 20, 242-249. | 0.5 | 5 |
| 15 | Inactivation of Palladium-based Oxygen Scavenger System by Volatile Sulfur Compounds Present in the Headspace of Packaged Food. Packaging Technology and Science, 2017, 30, 427-442. | 1.3 | 10 |
| 16 | Understanding the Effects of Roasting on Antioxidant Components of Coffee Brews by Coupling On-line ABTS Assay to High Performance Size Exclusion Chromatography. Phytochemical Analysis, 2017, 28, 106-114. | 1.2 | 23 |
| 17 | Water for Extraction-Composition, Recommendations, and Treatment. , 2017, , 381-398. | | 5 |
| 18 | Protecting the Flavors-Freshness as a Key to Quality. , 2017, , 329-353. | | 10 |

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|----|--|-----|-----------|
| 19 | Persistence of aroma volatiles in the oral and nasal cavities: real-time monitoring of decay rate in air exhaled through the nose and mouth. <i>Journal of Breath Research</i> , 2016, 10, 036005. | 1.5 | 15 |
| 20 | Rapid and direct volatile compound profiling of black and green teas (<i>Camellia sinensis</i>) from different countries with PTR-ToF-MS. <i>Talanta</i> , 2016, 152, 45-53. | 2.9 | 44 |
| 21 | Extraction kinetics of coffee aroma compounds using a semi-automatic machine: On-line analysis by PTR-ToF-MS. <i>International Journal of Mass Spectrometry</i> , 2016, 401, 22-30. | 0.7 | 44 |
| 22 | Investigating Coffee Samples by Raman Spectroscopy for Quality Control - Preliminary Study. <i>International Journal of Experimental Spectroscopic Techniques</i> , 2016, 1, 1-5. | 0.3 | 7 |
| 23 | Real-Time Mass Spectrometry Monitoring of Oak Wood Toasting: Elucidating Aroma Development Relevant to Oak-aged Wine Quality. <i>Scientific Reports</i> , 2015, 5, 17334. | 1.6 | 20 |
| 24 | Free Radical Processes in Coffee "Solid Samples. , 2015, , 559-566. | | 3 |
| 25 | Differentiation of degrees of ripeness of Catuai and Tipica green coffee by chromatographical and statistical techniques. <i>Food Chemistry</i> , 2015, 174, 637-642. | 4.2 | 43 |
| 26 | Free Radical Processes in Coffee "Liquids. , 2015, , 567-574. | | 2 |
| 27 | Temperature dependence of Henry's law constants: An automated, high-throughput gas stripping cell design coupled to PTR-ToF-MS. <i>International Journal of Mass Spectrometry</i> , 2015, 387, 69-77. | 0.7 | 13 |
| 28 | Sustainability Code / Load Index for the Semi-quantitative Assessment of Analytical Methods in a Research Environment: Proof of Concept. <i>Environment and Ecology Research</i> , 2015, 3, 158-177. | 0.1 | 1 |
| 29 | Antioxidant Generation during Coffee Roasting: A Comparison and Interpretation from Three Complementary Assays. <i>Foods</i> , 2014, 3, 586-604. | 1.9 | 24 |
| 30 | Freshness Indices of Roasted Coffee: Monitoring the Loss of Freshness for Single Serve Capsules and Roasted Whole Beans in Different Packaging. <i>Chimia</i> , 2014, 68, 179. | 0.3 | 18 |
| 31 | Insight into the Time-Resolved Extraction of Aroma Compounds during Espresso Coffee Preparation: Online Monitoring by PTR-ToF-MS. <i>Analytical Chemistry</i> , 2014, 86, 11696-11704. | 3.2 | 36 |
| 32 | Methodology for the Measurement of Antioxidant Capacity of Coffee. , 2014, , 253-264. | | 16 |
| 33 | Evidence of different flavour formation dynamics by roasting coffee from different origins: On-line analysis with PTR-ToF-MS. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 324-337. | 0.7 | 112 |
| 34 | Comparison of nine common coffee extraction methods: instrumental and sensory analysis. <i>European Food Research and Technology</i> , 2013, 236, 607-627. | 1.6 | 217 |
| 35 | On-line process monitoring of coffee roasting by resonant laser ionisation time-of-flight mass spectrometry: bridging the gap from industrial batch roasting to flavour formation inside an individual coffee bean. <i>Journal of Mass Spectrometry</i> , 2013, 48, 1253-1265. | 0.7 | 35 |
| 36 | How does roasting affect the antioxidants of a coffee brew? Exploring the antioxidant capacity of coffee via on-line antioxidant assays coupled with size exclusion chromatography. <i>Food and Function</i> , 2013, 4, 1082. | 2.1 | 34 |

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|----|--|-----|-----------|
| 37 | Probing Free Radical Processes during Storage of Extracts from Whole Roasted Coffee Beans: Impact of O ₂ Exposure during Extraction and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3301-3305. | 2.4 | 2 |
| 38 | Modeling and Validation of Heat and Mass Transfer in Individual Coffee Beans during the Coffee Roasting Process Using Computational Fluid Dynamics (CFD). <i>Chimia</i> , 2013, 67, 291. | 0.3 | 11 |
| 39 | On-line process monitoring of coffee roasting by resonant laser ionisation time-of-flight mass spectrometry: bridging the gap from industrial batch roasting to flavour formation inside an individual coffee bean. <i>Journal of Mass Spectrometry</i> , 2013, 48, i-i. | 0.7 | 1 |
| 40 | Quality aspects of coffees and teas: Application of electron paramagnetic resonance (EPR) spectroscopy to the elucidation of free radical and other processes.. <i>Agricultural Sciences</i> , 2013, 04, 433-442. | 0.2 | 3 |
| 41 | On-Line Process Control of the Roast Degree of Coffee. <i>Chimia</i> , 2012, 66, 443. | 0.3 | 6 |
| 42 | Effect of roasting conditions and grinding on free radical contents of coffee beans stored in air. <i>Food Chemistry</i> , 2012, 131, 811-816. | 4.2 | 23 |
| 43 | Online monitoring of coffee roasting by proton transfer reaction time-of-flight mass spectrometry (PTR-ToF-MS): towards a real-time process control for a consistent roast profile. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 402, 2531-2543. | 1.9 | 55 |
| 44 | Quantification of the Robusta Fraction in a Coffee Blend via Raman Spectroscopy: Proof of Principle. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9074-9079. | 2.4 | 58 |
| 45 | Real time monitoring of free radical processes during the roasting of coffee beans using electron paramagnetic resonance spectroscopy. <i>Food Chemistry</i> , 2011, 125, 248-254. | 4.2 | 23 |
| 46 | PTR-MS monitoring of VOCs and BVOCs in food science and technology. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 968-977. | 5.8 | 167 |
| 47 | Direct-injection mass spectrometry adds the time dimension to (B)VOC analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 1003-1017. | 5.8 | 144 |
| 48 | Expression of Multidisciplinary Flavor Science: Research Highlights from the 12th Weurman Symposium. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9857-9859. | 2.4 | 5 |
| 49 | When Machine Tastes Coffee: Successful Prediction of Coffee Sensory Profiles by Instrumental Methods Based on On-line PTR-MS. <i>Chimia</i> , 2009, 63, 292-292. | 0.3 | 4 |
| 50 | When Machine Tastes Coffee: Instrumental Approach To Predict the Sensory Profile of Espresso Coffee. <i>Analytical Chemistry</i> , 2008, 80, 1574-1581. | 3.2 | 84 |
| 51 | Unambiguous Identification of Volatile Organic Compounds by Proton-Transfer Reaction Mass Spectrometry Coupled with GC/MS. <i>Analytical Chemistry</i> , 2005, 77, 4117-4124. | 3.2 | 87 |
| 52 | Individualization of Flavor Preferences: Toward a Consumer-centric and Individualized Aroma Science. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2004, 3, 152-159. | 5.9 | 26 |
| 53 | Laser Mass Spectrometry as On-Line Sensor for Industrial Process Analysis: Process Control of Coffee Roasting. <i>Analytical Chemistry</i> , 2004, 76, 1386-1402. | 3.2 | 111 |
| 54 | Analysing the headspace of coffee by proton-transfer-reaction mass-spectrometry. <i>International Journal of Mass Spectrometry</i> , 2003, 223-224, 115-139. | 0.7 | 97 |

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|----|--|-----|-----------|
| 55 | Dynamic measurements of partition coefficients using proton-transfer-reaction mass spectrometry (PTR-MS). <i>International Journal of Mass Spectrometry</i> , 2003, 223-224, 383-395. | 0.7 | 55 |
| 56 | Breath-by-breath analysis of banana aroma by proton transfer reaction mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2003, 223-224, 743-756. | 0.7 | 79 |
| 57 | Liquid-air partitioning of volatile compounds in coffee: dynamic measurements using proton-transfer-reaction mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2003, 228, 69-80. | 0.7 | 38 |
| 58 | Proton Transfer Reaction Mass Spectrometry, a Tool for On-Line Monitoring of Acrylamide Formation in the Headspace of Maillard Reaction Systems and Processed Food. <i>Analytical Chemistry</i> , 2003, 75, 5488-5494. | 3.2 | 75 |
| 59 | Real-Time Monitoring of 4-Vinylguaiacol, Guaiacol, and Phenol during Coffee Roasting by Resonant Laser Ionization Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5768-5773. | 2.4 | 95 |
| 60 | Comparison of Nosespace, Headspace, and Sensory Intensity Ratings for the Evaluation of Flavor Absorption by Fat. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3636-3642. | 2.4 | 94 |
| 61 | The Elusiveness of Coffee Aroma: A New Insights from a Non-empirical Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3092-3096. | 2.4 | 12 |
| 62 | Nosespace Analysis with Proton-Transfer-Reaction Mass Spectrometry. <i>Food Additives</i> , 2003, , . | 0.1 | 2 |
| 63 | Characterization of Free Radicals in Soluble Coffee by Electron Paramagnetic Resonance Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6114-6122. | 2.4 | 35 |
| 64 | Degradation of the Coffee Flavor Compound Furfuryl Mercaptan in Model Fenton-type Reaction Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2356-2364. | 2.4 | 58 |
| 65 | From the green bean to the cup of coffee: investigating coffee roasting by on-line monitoring of volatiles. <i>European Food Research and Technology</i> , 2002, 214, 92-104. | 1.6 | 153 |
| 66 | Characterisation of the aroma of green Mexican coffee and identification of mouldy/earthy defect. <i>European Food Research and Technology</i> , 2001, 212, 648-657. | 1.6 | 61 |
| 67 | On-Line Monitoring of Coffee Roasting by Proton-Transfer-Reaction Mass-Spectrometry. <i>ACS Symposium Series</i> , 2000, , 112-123. | 0.5 | 14 |
| 68 | Degradation of Furfuryl Mercaptan in Fenton-Type Model Systems. <i>ACS Symposium Series</i> , 2000, , 230-240. | 0.5 | 0 |
| 69 | Time-Resolved Headspace Analysis by Proton-Transfer-Reaction Mass-Spectrometry. <i>ACS Symposium Series</i> , 2000, , 58-72. | 0.5 | 18 |
| 70 | Laser ionization mass spectrometry (REMPI-TOFMS) for on-line analysis of volatiles in food science: Coffee-roasting and headspace experiments. <i>AIP Conference Proceedings</i> , 1998, , . | 0.3 | 1 |
| 71 | Account: ZEKE spectroscopy: high resolution laser spectroscopy in a modified time-of-flight mass spectrometer. <i>European Journal of Mass Spectrometry</i> , 1996, 2, 3. | 0.7 | 1 |
| 72 | Application of Laser Ionization Mass Spectrometry for On-line Monitoring of Volatiles in the Headspace of Food Products: Roasting and Brewing of Coffee. <i>Rapid Communications in Mass Spectrometry</i> , 1996, 10, 1975-1979. | 0.7 | 52 |

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|----|--|-----|-----------|
| 73 | NaxAu and CsxAu bimetal clusters: Finite size analogs of sodium-gold and cesium-gold compounds. Journal of Chemical Physics, 1996, 105, 5574-5585. | 1.2 | 67 |
| 74 | Na6Pb: a bimetallic cluster of striking stability. Chemical Physics Letters, 1995, 237, 334-338. | 1.2 | 40 |
| 75 | On the electronic and geometric structure of bimetallic clusters. A comparison of the novel cluster Na6Pb to Na6Mg. Chemical Physics Letters, 1995, 245, 671-678. | 1.2 | 20 |
| 76 | Breakdown of the Born-Oppenheimer approximation in ZEKE states of Ag2. Chemical Physics Letters, 1995, 239, 61-66. | 1.2 | 25 |
| 77 | Electronic structure effects in bimetallic MxN clusters (M = alkali, N = divalent metal). The Journal of Physical Chemistry, 1995, 99, 123-130. | 2.9 | 39 |
| 78 | A simple rate equation for fullerene coalescence. Chemical Physics Letters, 1994, 218, 462-466. | 1.2 | 13 |
| 79 | High-resolution spectroscopy of Ag+2 via long-lived ZEKE states. Chemical Physics Letters, 1994, 228, 1-8. | 1.2 | 50 |
| 80 | Cluster-surface scattering in a reflectron collider: probing fullerenes by surface impact. International Journal of Mass Spectrometry and Ion Processes, 1994, 135, 79-118. | 1.9 | 49 |
| 81 | Cleavage patterns of carbon clusters from impact-induced fragmentation of C _n ⁺ , N = 10-50. International Journal of Mass Spectrometry and Ion Processes, 1994, 138, 63-76. | 1.9 | 14 |
| 82 | Physikalische und Theoretische Chemie 1993. Nachrichten Aus Der Chemie, 1994, 42, 181-191. | 0.0 | 1 |
| 83 | Coalescence reactions of fullerenes. Zeitschrift für Physik D-Atoms Molecules and Clusters, 1993, 26, 300-304. | 1.0 | 11 |
| 84 | Rates of Electron Emission from Negatively Charged, Impact-Heated Fullerenes. Science, 1993, 260, 652-656. | 6.0 | 59 |
| 85 | Synthesis and x-ray structure of a Diels-Alder adduct of fullerene C60. Journal of the American Chemical Society, 1993, 115, 344-345. | 6.6 | 270 |
| 86 | Partial separation of fullerenes by gradient sublimation. The Journal of Physical Chemistry, 1993, 97, 10097-10101. | 2.9 | 56 |
| 87 | Surface scattering of C60+: Recoil velocities and yield of C60. Journal of Chemical Physics, 1993, 98, 7480-7484. | 1.2 | 44 |
| 88 | Electron emission mechanism for impact of carbon (CN-) and silicon (SiN-) clusters. The Journal of Physical Chemistry, 1992, 96, 9100-9104. | 2.9 | 25 |
| 89 | Fullerenes Under Extreme Temperatures and Stress: Collisions of Fullerenes With Surfaces and With Other Fullerenes. International Journal of Modern Physics B, 1992, 06, 3801-3814. | 1.0 | 17 |
| 90 | Endohedral rare-earth fullerene complexes. The Journal of Physical Chemistry, 1992, 96, 6869-6871. | 2.9 | 133 |

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| 91 | Fullerene formation in sputtering and electron beam evaporation processes. The Journal of Physical Chemistry, 1992, 96, 6866-6869. | 2.9 | 51 |
| 92 | Coalescence reactions of fullerenes. Nature, 1992, 359, 44-47. | 13.7 | 236 |
| 93 | Delayed emission of electrons from C60 following energetic impact against graphite. Zeitschrift für Physik D-Atoms Molecules and Clusters, 1992, 24, 199-202. | 1.0 | 46 |
| 94 | Collisional probes and possible structures of La2C80. Chemical Physics Letters, 1992, 196, 337-342. | 1.2 | 50 |
| 95 | Sodium cluster ionisation potentials revisited: Higher-resolution measurements for N_{Na} ($x < 23$) and their relation to bonding models. Chemical Physics Letters, 1988, 143, 251-258. | 1.2 | 194 |
| 96 | Shell closings and geometric structure effects. A systematic approach to the interpretation of abundance distributions observed in photoionisation mass spectra for alkali cluster beams. Zeitschrift für Physik D-Atoms Molecules and Clusters, 1986, 3, 115-119. | 1.0 | 27 |
| 97 | Shell Closings and Geometric Structure Effects. A Systematic Approach to the Interpretation of Abundance Distributions Observed in Photoionisation Mass Spectra for Alkali Cluster Beams. , 1986, , 15-19. | | 0 |