

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

221 papers	6,574 citations	44 h-index	72 g-index
244 ext. papers	8,217 ext. citations	5.5 avg, IF	6.18 L-index

#	Paper	IF	Citations
221	Effect of thermal processing on the flavonols rutin and quercetin. <i>Rapid Communications in Mass Spectrometry</i> , <b>2006</b> , 20, 3229-35	2.2	268
220	Interactions of different phenolic acids and flavonoids with soy proteins. <i>International Journal of Biological Macromolecules</i> , <b>2002</b> , 30, 137-50	7.9	258
219	Reactions of Plant Phenolics with Food Proteins and Enzymes under Special Consideration of Covalent Bonds. <i>Food Science and Technology Research</i> , <b>2003</b> , 9, 205-218	0.8	236
218	Phenolic profile and antioxidant activity of highbush blueberry ( <i>Vaccinium corymbosum</i> L.) during fruit maturation and ripening. <i>Food Chemistry</i> , <b>2008</b> , 109, 564-572	8.5	228
217	Inhibitory effects of plant phenols on the activity of selected enzymes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 3566-71	5.7	202
216	Reactivity and stability of glucosinolates and their breakdown products in foods. <i>Angewandte Chemie - International Edition</i> , <b>2014</b> , 53, 11430-50	16.4	188
215	Antioxidant activity of protein-bound quercetin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4725-9	5.7	155
214	Structural changes induced in bovine serum albumin by covalent attachment of chlorogenic acid. <i>Food Chemistry</i> , <b>2002</b> , 78, 443-455	8.5	155
213	Thermal degradation of onion quercetin glucosides under roasting conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 1568-73	5.7	128
212	Iso-caloric Diets High in Animal or Plant Protein Reduce Liver Fat and Inflammation in Individuals With Type 2 Diabetes. <i>Gastroenterology</i> , <b>2017</b> , 152, 571-585.e8	13.3	120
211	Intestinal microbiota in metabolic diseases: from bacterial community structure and functions to species of pathophysiological relevance. <i>Gut Microbes</i> , <b>2014</b> , 5, 544-51	8.8	117
210	Functional constituents of wild and cultivated Goji ( <i>L. barbarum</i> L.) leaves: phytochemical characterization, biological profile, and computational studies. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , <b>2017</b> , 32, 153-168	5.6	109
209	Reactions of phenolic substances with lysozyme [physicochemical characterisation and proteolytic digestion of the derivatives. <i>Food Chemistry</i> , <b>2001</b> , 72, 59-71	8.5	100
208	The gut microbiota drives the impact of bile acids and fat source in diet on mouse metabolism. <i>Microbiome</i> , <b>2018</b> , 6, 134	16.6	98
207	Surface morphology and chemical composition of lamb lettuce ( <i>Valerianella locusta</i> ) after exposure to a low-pressure oxygen plasma. <i>Food Chemistry</i> , <b>2010</b> , 122, 1145-1152	8.5	93
206	Genotypic and climatic influences on the concentration and composition of flavonoids in kale ( <i>Brassica oleracea</i> var. <i>sabellica</i> ). <i>Food Chemistry</i> , <b>2010</b> , 119, 1293-1299	8.5	88
205	Resolution-optimized headspace gas chromatography-ion mobility spectrometry (HS-GC-IMS) for non-targeted olive oil profiling. <i>Analytical and Bioanalytical Chemistry</i> , <b>2017</b> , 409, 3933-3942	4.4	84

204	Identification of complex, naturally occurring flavonoid glycosides in kale ( <i>Brassica oleracea</i> var. <i>sabellica</i> ) by high-performance liquid chromatography diode-array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 2009-22	2.2	84
203	Possibilities and limitations in the analysis of covalent interactions between phenolic compounds and proteins. <i>Food Research International</i> , <b>2014</b> , 65, 13-19	7	80
202	Genotypic and climatic influence on the antioxidant activity of flavonoids in Kale ( <i>Brassica oleracea</i> var. <i>sabellica</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2123-30	5.7	78
201	Volatile-Compound Fingerprinting by Headspace-Gas-Chromatography Ion-Mobility Spectrometry (HS-GC-IMS) as a Benchtop Alternative to H NMR Profiling for Assessment of the Authenticity of Honey. <i>Analytical Chemistry</i> , <b>2018</b> , 90, 1777-1785	7.8	76
200	Determination of lignans and phenolic components of <i>Schisandra chinensis</i> (Turcz.) Baill. using HPLC-ESI-ToF-MS and HPLC-online TEAC: Contribution of individual components to overall antioxidant activity and comparison with traditional antioxidant assays. <i>Journal of Functional Foods</i> , <b>2016</b> , 24, 579-594	5.1	70
199	Thermal stability, antioxidant, and anti-inflammatory activity of curcumin and its degradation product 4-vinyl guaiacol. <i>Food and Function</i> , <b>2015</b> , 6, 887-93	6.1	70
198	UV-B-induced changes of volatile metabolites and phenolic compounds in blueberries ( <i>Vaccinium corymbosum</i> L.). <i>Food Chemistry</i> , <b>2011</b> , 126, 60-64	8.5	69
197	Influence of dietary carotenoids on radical scavenging capacity of the skin and skin lipids. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , <b>2013</b> , 84, 365-73	5.7	68
196	Quality assessment of olive oils based on temperature-ramped HS-GC-IMS and sensory evaluation: Comparison of different processing approaches by LDA, kNN, and SVM. <i>Food Chemistry</i> , <b>2019</b> , 278, 720-728	8.5	68
195	Characterization of products from the reaction of glucosinolate-derived isothiocyanates with cysteine and lysine derivatives formed in either model systems or broccoli sprouts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7735-45	5.7	62
194	Structurally different flavonol glycosides and hydroxycinnamic acid derivatives respond differently to moderate UV-B radiation exposure. <i>Physiologia Plantarum</i> , <b>2012</b> , 145, 582-93	4.6	62
193	In vitro potential antioxidant activity of (1→3),(1→6)-beta-D-glucan and protein fractions from <i>Saccharomyces cerevisiae</i> cell walls. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 4710-6	5.7	62
192	Phenolic compounds in <i>Cistus incanus</i> herbal infusions [Antioxidant capacity and thermal stability during the brewing process. <i>Food Research International</i> , <b>2013</b> , 53, 891-899	7	61
191	Nature of hydroxycinnamate-protein interactions. <i>Phytochemistry Reviews</i> , <b>2010</b> , 9, 93-109	7.7	58
190	Rapid analysis of bile acids in different biological matrices using LC-ESI-MS/MS for the investigation of bile acid transformation by mammalian gut bacteria. <i>Analytical and Bioanalytical Chemistry</i> , <b>2017</b> , 409, 1231-1245	4.4	57
189	Influence of the chemical structure on the thermal degradation of the glucosinolates in broccoli sprouts. <i>Food Chemistry</i> , <b>2012</b> , 130, 1-8	8.5	55
188	Identification and quantification of flavonol aglycons in cactus pear ( <i>Opuntia ficus indica</i> ) fruit using a commercial pectinase and cellulase preparation. <i>Food Chemistry</i> , <b>2011</b> , 124, 1177-1184	8.5	55
187	Influence of a sugar moiety (rhamnosylglucoside) at 3-O position on the reactivity of quercetin with whey proteins. <i>International Journal of Biological Macromolecules</i> , <b>2003</b> , 32, 109-20	7.9	55

186	UHPLC-QTOF-MS analysis of bioactive constituents from two Romanian Goji ( <i>Lycium barbarum</i> L.) berries cultivars and their antioxidant, enzyme inhibitory, and real-time cytotoxicological evaluation. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 115, 414-424	4.7	54
185	Impact of cold atmospheric pressure plasma on physiology and flavonol glycoside profile of peas ( <i>Pisum sativum</i> Balamanca). <i>Food Research International</i> , <b>2015</b> , 76, 132-141	7	52
184	Interaction of moderate UV-B exposure and temperature on the formation of structurally different flavonol glycosides and hydroxycinnamic acid derivatives in kale ( <i>Brassica oleracea</i> var. sabellica). <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 4054-62	5.7	50
183	Influence of cultivar and origin on the flavonol profile of fruits and cladodes from cactus <i>Opuntia ficus-indica</i> . <i>Food Research International</i> , <b>2014</b> , 64, 864-872	7	50
182	UV-B-mediated flavonoid synthesis in white asparagus ( <i>Asparagus officinalis</i> L.). <i>Food Research International</i> , <b>2012</b> , 48, 196-201	7	47
181	Flavonols, betacyanins content and antioxidant activity of cactus <i>Opuntia macrorhiza</i> fruits. <i>Food Research International</i> , <b>2011</b> , 44, 2169-2174	7	47
180	Highly glycosylated and acylated flavonols isolated from kale ( <i>Brassica oleracea</i> var. sabellica) □ Structure↔antioxidant activity relationship. <i>Food Research International</i> , <b>2012</b> , 47, 80-89	7	45
179	Free radicals induced by sunlight in different spectral regions - in↔vivo versus ex↔vivo study. <i>Experimental Dermatology</i> , <b>2016</b> , 25, 380-5	4	45
178	Technological characteristics and selected bioactive compounds of <i>Opuntia dillenii</i> cactus fruit juice following the impact of pulsed electric field pre-treatment. <i>Food Chemistry</i> , <b>2016</b> , 210, 249-61	8.5	45
177	Characterization of Phenolic Compounds and Their Contribution to Sensory Properties of Olive Oil. <i>Molecules</i> , <b>2019</b> , 24,	4.8	44
176	Identification of complex, naturally occurring flavonoid glycosides in <i>Vicia faba</i> and <i>Pisum sativum</i> leaves by HPLC-DAD-ESI-MSn and the genotypic effect on their flavonoid profile. <i>Food Research International</i> , <b>2015</b> , 76, 114-121	7	44
175	Distribution of quercetin-3,4?-O-diglucoside, quercetin-4?-O-monoglucoside, and quercetin in different parts of the onion bulb ( <i>Allium cepa</i> L.) influenced by genotype. <i>Food Chemistry</i> , <b>2010</b> , 122, 566-571	8.5	44
174	Impact of pulsed electric fields, high hydrostatic pressure, and thermal pasteurization on selected characteristics of <i>Opuntia dillenii</i> cactus juice. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 79, 534-542	5.4	43
173	Thermally induced degradation of sulfur-containing aliphatic glucosinolates in broccoli sprouts ( <i>Brassica oleracea</i> var. italica) and model systems. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2231-41	5.7	43
172	A liquid chromatography-tandem mass spectrometry-based method for the simultaneous determination of hydroxy sterols and bile acids. <i>Journal of Chromatography A</i> , <b>2014</b> , 1371, 184-95	4.5	40
171	Reactions of chlorogenic acid and quercetin with a soy protein isolate--influence on the in vivo food protein quality in rats. <i>Molecular Nutrition and Food Research</i> , <b>2006</b> , 50, 696-704	5.9	39
170	Chlorogenic acid moderately decreases the quality of whey proteins in rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 3714-20	5.7	39
169	Electron spin resonance--a spectroscopic method for determining the antioxidative activity. <i>Molecular Nutrition and Food Research</i> , <b>2005</b> , 49, 898-907	5.9	38

168	The Brassica epithionitrile 1-cyano-2,3-epithiopropene triggers cell death in human liver cancer cells in vitro. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 2178-89	5.9	37
167	Characterization of individual proteins in pea protein isolates and air classified samples. <i>Food Research International</i> , <b>2015</b> , 76, 160-167	7	36
166	Uptake of the cyanobacterial toxin cylindrospermopsin in Brassica vegetables. <i>Food Chemistry</i> , <b>2012</b> , 133, 875-879	8.5	36
165	Leaching and degradation kinetics of glucosinolates during boiling of Brassica oleracea vegetables and the formation of their breakdown products. <i>Food Chemistry</i> , <b>2018</b> , 263, 240-250	8.5	35
164	Effect of nitrogen species supply and mycorrhizal colonization on organosulfur and phenolic compounds in onions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3538-45	5.7	35
163	Effect of different cooking methods on bioactive compounds in vegetarian, broccoli-based bars. <i>Journal of Functional Foods</i> , <b>2014</b> , 11, 407-416	5.1	34
162	Thermally induced degradation of aliphatic glucosinolates: identification of intermediary breakdown products and proposed degradation pathways. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 9890-9	5.7	34
161	The effect of temperature and radiation on flavonol aglycones and flavonol glycosides of kale (Brassica oleracea var. sabellica). <i>Food Chemistry</i> , <b>2012</b> , 133, 1456-1465	8.5	34
160	The role of plant processing for the cancer preventive potential of Ethiopian kale (). <i>Food and Nutrition Research</i> , <b>2017</b> , 61, 1271527	3.1	33
159	Flavonol Glucoside and Antioxidant Enzyme Biosynthesis Affected by Mycorrhizal Fungi in Various Cultivars of Onion (Allium cepa L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 71-7	5.7	33
158	Thermal-induced changes of kale's antioxidant activity analyzed by HPLC-UV/Vis-online-TEAC detection. <i>Food Chemistry</i> , <b>2013</b> , 138, 857-65	8.5	33
157	Comparison of the effects of diets high in animal or plant protein on metabolic and cardiovascular markers in type 2 diabetes: A randomized clinical trial. <i>Diabetes, Obesity and Metabolism</i> , <b>2017</b> , 19, 944-952	6.7	32
156	An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols in cocoa. <i>Food Research International</i> , <b>2016</b> , 89, 890-900	7	32
155	Stability of saponins from chickpea, soy and faba beans in vegetarian, broccoli-based bars subjected to different cooking techniques. <i>Food Research International</i> , <b>2015</b> , 76, 142-149	7	30
154	Identification and characterization of pesticide metabolites in Brassica species by liquid chromatography travelling wave ion mobility quadrupole time-of-flight mass spectrometry (UPLC-TWIMS-QTOF-MS). <i>Food Chemistry</i> , <b>2018</b> , 244, 292-303	8.5	30
153	Data fusion of GC-IMS data and FT-MIR spectra for the authentication of olive oils and honeys-is it worth to go the extra mile?. <i>Analytical and Bioanalytical Chemistry</i> , <b>2019</b> , 411, 6005-6019	4.4	30
152	Characterization of saponins in peas (Pisum sativum L.) by HPTLC coupled to mass spectrometry and a hemolysis assay. <i>Food Research International</i> , <b>2015</b> , 76, 3-10	7	28
151	HPTLC fingerprint profile analysis of cocoa proanthocyanidins depending on origin and genotype. <i>Food Chemistry</i> , <b>2018</b> , 267, 277-287	8.5	28

150	Mutual Interaction of Phenolic Compounds and Microbiota: Metabolism of Complex Phenolic Apigenin-C- and Kaempferol-O-Derivatives by Human Fecal Samples. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 485-497	5.7	28
149	Flavonol profile of cactus fruits ( <i>Opuntia ficus-indica</i> ) enriched cereal-based extrudates: Authenticity and impact of extrusion. <i>Food Research International</i> , <b>2015</b> , 78, 442-447	7	27
148	A collection of bacterial isolates from the pig intestine reveals functional and taxonomic diversity. <i>Nature Communications</i> , <b>2020</b> , 11, 6389	17.4	26
147	Development of a rapid multi-mycotoxin LC-MS/MS stable isotope dilution analysis for grain legumes and its application on 66 market samples. <i>Food Control</i> , <b>2020</b> , 109, 106949	6.2	26
146	Antioxidant Activity and Phenolic Profile of Selected Organic and Conventional Honeys from Poland. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	25
145	Evaluation and validation of an ion mobility quadrupole time-of-flight mass spectrometry pesticide screening approach. <i>Journal of Separation Science</i> , <b>2018</b> , 41, 2178-2187	3.4	24
144	Topsoil drying combined with increased sulfur supply leads to enhanced aliphatic glucosinolates in <i>Brassica juncea</i> leaves and roots. <i>Food Chemistry</i> , <b>2014</b> , 152, 190-6	8.5	24
143	Exercise increases the plasma antioxidant capacity of adolescent athletes. <i>Annals of Nutrition and Metabolism</i> , <b>2008</b> , 53, 96-103	4.5	24
142	Enhancement of skin radical scavenging activity and stratum corneum lipids after the application of a hyperforin-rich cream. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , <b>2014</b> , 86, 227-33	5.7	23
141	Determination of benzyl isothiocyanate metabolites in human plasma and urine by LC-ESI-MS/MS after ingestion of nasturtium ( <i>Tropaeolum majus</i> L.). <i>Analytical and Bioanalytical Chemistry</i> , <b>2013</b> , 405, 7427-36	4.4	23
140	A derivatization method for the simultaneous detection of glucosinolates and isothiocyanates in biological samples. <i>Analytical Biochemistry</i> , <b>2013</b> , 441, 199-207	3.1	21
139	Reaction Chemistry of 1,4-Benzopyrone Derivates in Non-Equilibrium Low-Temperature Plasmas. <i>Plasma Processes and Polymers</i> , <b>2010</b> , 7, 466-473	3.4	21
138	Biosynthesis and Characterization of Zearalenone-14-Sulfate, Zearalenone-14-Glucoside and Zearalenone-16-Glucoside Using Common Fungal Strains. <i>Toxins</i> , <b>2018</b> , 10,	4.9	21
137	Chlorogenic acid versus amaranth's caffeoylisocitric acid - Gut microbial degradation of caffeic acid derivatives. <i>Food Research International</i> , <b>2017</b> , 100, 375-384	7	20
136	Cytotoxic and genotoxic potential of food-borne nitriles in a liver in vitro model. <i>Scientific Reports</i> , <b>2016</b> , 6, 37631	4.9	20
135	The isothiocyanate erucin abrogates telomerase in hepatocellular carcinoma cells in vitro and in an orthotopic xenograft tumour model of HCC. <i>Journal of Cellular and Molecular Medicine</i> , <b>2014</b> , 18, 2393-403	5.6	20
134	Assessment of the reactivity of selected isoflavones against proteins in comparison to quercetin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 5263-71	5.7	20
133	In vitro inhibition of $\beta$ -chymotryptic activity by phenolic compounds. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 1512-1521	4.3	20



132	Reactions with phenolic substances can induce changes in some physico-chemical properties and activities of bromelain [The consequences for supplementary food products. <i>International Journal of Food Science and Technology</i> , <b>2005</b> , 40, 771-782	3.8	19
131	Determining quality parameters of fish oils by means of H nuclear magnetic resonance, mid-infrared, and near-infrared spectroscopy in combination with multivariate statistics. <i>Food Research International</i> , <b>2018</b> , 106, 116-128	7	18
130	Mitigation strategies for ester bound 2-/3-MCPD and esterified glycidol in pre-fried breaded and frozen fish products. <i>Food Chemistry</i> , <b>2018</b> , 245, 196-204	8.5	18
129	Bread Enriched With Legume Microgreens and Leaves-Ontogenetic and Baking-Driven Changes in the Profile of Secondary Plant Metabolites. <i>Frontiers in Chemistry</i> , <b>2018</b> , 6, 322	5	18
128	Low and moderate photosynthetically active radiation affects the flavonol glycosides and hydroxycinnamic acid derivatives in kale ( <i>Brassica oleracea</i> var. <i>sabellica</i> ) dependent on two low temperatures. <i>Plant Physiology and Biochemistry</i> , <b>2013</b> , 72, 161-8	5.4	18
127	The microbial degradation of onion flavonol glucosides and their roasting products by the human gut bacteria <i>Eubacterium ramulus</i> and <i>Flavonifractor plautii</i> . <i>Food Research International</i> , <b>2015</b> , 67, 349-355	7	17
126	Extraction of cocoa proanthocyanidins and their fractionation by sequential centrifugal partition chromatography and gel permeation chromatography. <i>Analytical and Bioanalytical Chemistry</i> , <b>2016</b> , 408, 5905-5914	4.4	17
125	One- and two-dimensional high-performance thin-layer chromatography as an alternative analytical tool for investigating polyphenol-protein interactions. <i>Phytochemical Analysis</i> , <b>2013</b> , 24, 436-45	3.4	17
124	Bioavailability and biotransformation of sulforaphane and erucin metabolites in different biological matrices determined by LC-MS-MS. <i>Analytical and Bioanalytical Chemistry</i> , <b>2015</b> , 407, 1819-29	4.4	17
123	Determination of isothiocyanate-protein conjugates in milk and curd after adding garden cress ( <i>Lepidium sativum</i> L.). <i>Food Research International</i> , <b>2018</b> , 108, 621-627	7	17
122	Brassica-enriched wheat bread: Unraveling the impact of ontogeny and breadmaking on bioactive secondary plant metabolites of pak choi and kale. <i>Food Chemistry</i> , <b>2019</b> , 295, 412-422	8.5	16
121	Rate of appearance of amino acids after a meal regulates insulin and glucagon secretion in patients with type 2 diabetes: a randomized clinical trial. <i>American Journal of Clinical Nutrition</i> , <b>2018</b> , 108, 279-297	7	16
120	Determination of oligomeric proanthocyanidins and their antioxidant capacity from different chocolate manufacturing stages using the NP-HPLC-online-DPPH methodology. <i>Food Chemistry</i> , <b>2017</b> , 214, 523-532	8.5	16
119	Physical activity, antioxidant status, and protein modification in adolescent athletes. <i>Medicine and Science in Sports and Exercise</i> , <b>2010</b> , 42, 1131-9	1.2	16
118	Development of a Suspect Screening Strategy for Pesticide Metabolites in Fruit and Vegetables by UPLC-Q-ToF-MS. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 1591-1607	3.4	15
117	Determination of the Antioxidant Status of the Skin by In Vivo-Electron Paramagnetic Resonance (EPR) Spectroscopy. <i>Cosmetics</i> , <b>2015</b> , 2, 286-301	2.7	15
116	Brassica vegetables as sources of epithionitriles: Novel secondary products formed during cooking. <i>Food Chemistry</i> , <b>2018</b> , 245, 564-569	8.5	15
115	Metabolomics-Based Approach for the Discrimination of Potato Varieties ( <i>Solanum tuberosum</i> ) using UPLC-IMS-QToF. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5700-5709	5.7	14

114	Glucosinolates Are Mainly Absorbed Intact in Germfree and Human Microbiota-Associated Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8418-28	5.7	14
113	Development of optimized mobile phases for protein separation by high performance thin layer chromatography. <i>Journal of Chromatography A</i> , <b>2015</b> , 1415, 146-54	4.5	14
112	Fluorescently labeled substrates for monitoring $\alpha$ ,3-fucosyltransferase IX activity. <i>Chemistry - A European Journal</i> , <b>2013</b> , 19, 17379-90	4.8	14
111	Comparison of Different Di-tert-butyl dimethyl-Silylated Cyclodextrins as Chiral Stationary Phases in Capillary Gas Chromatography. <i>Journal of High Resolution Chromatography</i> , <b>2000</b> , 23, 569-575		14
110	Influence of a Selenium Biofortification on Antioxidant Properties and Phenolic Compounds of Apples (). <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	13
109	Colour stability of lutein esters in liquid and spray dried delivery systems based on Quillaja saponins. <i>Food Research International</i> , <b>2016</b> , 87, 68-75	7	13
108	Influence of the leaf content and herbal particle size on the presence and extractability of quantitated phenolic compounds in <i>Cistus incanus</i> herbal teas. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 10978-88	5.7	13
107	Impact of traditional and innovative technologies on some characteristics and bioactive compounds of <i>Opuntia macrorhiza</i> juice. <i>Procedia Food Science</i> , <b>2011</b> , 1, 1410-1416		13
106	Preclinical evaluation of 4-methylthiobutyl isothiocyanate on liver cancer and cancer stem cells with different p53 status. <i>PLoS ONE</i> , <b>2013</b> , 8, e70846	3.7	13
105	Ion chromatography tandem mass spectrometry (IC-MS/MS) multimethod for the determination of highly polar pesticides in plant-derived commodities. <i>Food Control</i> , <b>2018</b> , 86, 71-76	6.2	13
104	Monitoring the apple polyphenol oxidase-modulated adduct formation of phenolic and amino compounds. <i>Food Chemistry</i> , <b>2016</b> , 194, 76-85	8.5	12
103	Multidimensional single-cell analysis based on fluorescence microscopy and automated image analysis. <i>Analytical and Bioanalytical Chemistry</i> , <b>2017</b> , 409, 4009-4019	4.4	12
102	Detection of a Toxic Methylated Derivative of Phomopsis A Produced by the Legume-Infesting Fungus <i>Diaporthe toxica</i> . <i>Journal of Natural Products</i> , <b>2017</b> , 80, 1930-1934	4.9	12
101	Identification of novel saponins in vegetable amaranth and characterization of their hemolytic activity. <i>Food Research International</i> , <b>2015</b> , 78, 361-368	7	12
100	Impact of fish species and processing technology on minor fish oil components. <i>Food Control</i> , <b>2017</b> , 73, 1379-1387	6.2	12
99	Effects of plant and animal high protein diets on immune-inflammatory biomarkers: A 6-week intervention trial. <i>Clinical Nutrition</i> , <b>2020</b> , 39, 862-869	5.9	12
98	Opuntisines, 14-membered cyclopeptide alkaloids from fruits of <i>Opuntia stricta</i> var. <i>dillenii</i> isolated by high-performance countercurrent chromatography. <i>Food Chemistry</i> , <b>2021</b> , 334, 127552	8.5	12
97	Natural diversity of hydroxycinnamic acid derivatives, flavonoid glycosides, carotenoids and chlorophylls in leaves of six different amaranth species. <i>Food Chemistry</i> , <b>2018</b> , 267, 376-386	8.5	12



96	Nitrogen form and mycorrhizal inoculation amount and timing affect flavonol biosynthesis in onion ( <i>Allium cepa</i> L.). <i>Mycorrhiza</i> , <b>2018</b> , 28, 59-70	3.9	11
95	Apparent nutrient and fatty acid digestibilities of microbial raw materials for rainbow trout ( <i>Oncorhynchus mykiss</i> ) with comparison to conventional ingredients. <i>Algal Research</i> , <b>2019</b> , 42, 101592	5	11
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93	Development of an LC-MS/MS Method for Simultaneous Determination of the Quaternary Ammonium Herbicides Paraquat, Diquat, Chlormequat, and Mepiquat in Plant-Derived Commodities. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 2237-2243	3.4	10
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90	Effects of diets high in animal or plant protein on oxidative stress in individuals with type 2 diabetes: A randomized clinical trial. <i>Redox Biology</i> , <b>2020</b> , 29, 101397	11.3	10
89	Immunological analysis of food proteins using high-performance thin-layer chromatography-immunostaining. <i>Journal of Chromatography A</i> , <b>2017</b> , 1526, 157-166	4.5	9
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87	Profiling of polar metabolites in fruits of <i>Opuntia stricta</i> var. <i>dillenii</i> by ion-pair high-performance countercurrent chromatography and off-line electrospray mass-spectrometry injection. <i>Journal of Chromatography A</i> , <b>2019</b> , 1601, 274-287	4.5	8
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85	Characterization of atopic skin and the effect of a hyperforin-rich cream by laser scanning microscopy. <i>Journal of Biomedical Optics</i> , <b>2015</b> , 20, 051013	3.5	8
84	Seasonal Variation of Glucosinolate Hydrolysis Products in Commercial White and Red Cabbages (var.). <i>Foods</i> , <b>2020</b> , 9,	4.9	8
83	Characterization of selected microalgae and cyanobacteria as sources of compounds with antioxidant capacity. <i>Algal Research</i> , <b>2021</b> , 53, 102168	5	8
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| 6 | Einfluss einer Selen-Biofortifikation sowie weiterer Faktoren auf antioxidative Eigenschaften verschiedener Apfelsorten. <i>Lebensmittelchemie</i> , <b>2019</b> , 73, S025                   | ○   |
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| 4 | Quantifizierung von Sulfolipiden in diversen pflanzlichen Matrices. <i>Lebensmittelchemie</i> , <b>2019</b> , 73, S024  | ○   |
| 3 | Technological properties and selected safety aspects of different cuts of organic and conventional pork. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 6192 | 3.8 |
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| 1 | Untersuchung der Bildung von Benzylisothiocyanat-Getreideproteinaddukten in Gemüße-angereicherten Broten. <i>Lebensmittelchemie</i> , <b>2021</b> , 75, S079                                  | ○   |