

Sascha Rohn

List of Publications by Year in Descending Order

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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	Protein content of peas (<i>Pisum sativum</i>) and beans (<i>Vicia faba</i>) Influence of cultivation conditions. <i>Journal of Food Composition and Analysis</i> , 2022 , 105, 104257	4.1	2
220	Phytic Acid Content of Faba Beans (<i>Vicia faba</i>) Annual and Varietal Effects, and Influence of Organic Cultivation Practices. <i>Agronomy</i> , 2022 , 12, 889	3.6	1
219	Transfer of Pesticide Residues from Grapes (<i>Vitis vinifera</i>) into Wine Correlation with Selected Physicochemical Properties of the Active Substances. <i>Toxics</i> , 2022 , 10, 248	4.7	2
218	The Stance4Health Project: Evaluating a Smart Personalised Nutrition Service for Gut Microbiota Modulation in Normal- and Overweight Adults and Children with Obesity, Gluten-Related Disorders or Allergy/Intolerance to Cow Milk. <i>Foods</i> , 2022 , 11, 1480	4.9	2
217	Alterations of Content and Composition of Individual Sulfolipids, and Change of Fatty Acids Profile of Galactolipids in Lettuce Plants (<i>Lactuca sativa</i> L.) Grown under Sulfur Nutrition. <i>Plants</i> , 2022 , 11, 13424.5	4.5	1
216	Formation of melanoidins - Aldol reactions of heterocyclic and short-chain Maillard intermediates.. <i>Food Chemistry</i> , 2021 , 131852	8.5	1
215	Identifying Circulating Urotensin II and Urotensin II-Related Peptide-Generating Enzymes in the Human Plasma Fraction Cohn IV-4. <i>Journal of Proteome Research</i> , 2021 , 20, 5368-5378	5.6	
214	Formation of Secondary and Tertiary Volatile Compounds Resulting from the Lipid Oxidation of Rapeseed Oil. <i>Foods</i> , 2021 , 10,	4.9	6
213	Phytins Gehalt von Ackerbohnen (<i>Vicia faba</i>) im Kontext exogener Einflussfaktoren - Projekt DemoNetErBo 2016-2018. <i>Lebensmittelchemie</i> , 2021 , 75, S1-005	0	
212	Similar dietary regulation of IGF-1- and IGF-binding proteins by animal and plant protein in subjects with type 2 diabetes. <i>European Journal of Nutrition</i> , 2021 , 60, 3499-3504	5.2	2
211	Selected nutrients determining the quality of different cuts of organic and conventional pork. <i>European Food Research and Technology</i> , 2021 , 247, 1389-1400	3.4	3
210	Characterization of selected microalgae and cyanobacteria as sources of compounds with antioxidant capacity. <i>Algal Research</i> , 2021 , 53, 102168	5	8
209	Untersuchung der Zusammenhänge molekularer Parameter und der Brotqualität des Roggens. <i>Lebensmittelchemie</i> , 2021 , 75, S1-068	0	
208	Immunological Analysis of Isothiocyanate-Modified β -Lactalbumin Using High-Performance Thin Layer Chromatography. <i>Molecules</i> , 2021 , 26,	4.8	1
207	Liver fat scores do not reflect interventional changes in liver fat content induced by high-protein diets. <i>Scientific Reports</i> , 2021 , 11, 8843	4.9	0
206	Allyl Isothiocyanate: A TAS2R38 Receptor-Dependent Immune Modulator at the Interface Between Personalized Medicine and Nutrition. <i>Frontiers in Immunology</i> , 2021 , 12, 669005	8.4	4
205	Nitrogen monoxide as dopant for enhanced selectivity of isomeric monoterpenes in drift tube ion mobility spectrometry with H ionization. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 413, 3551-3560	4.4	2

204	Determination of Isothiocyanate-Protein Conjugates in a Vegetable-Enriched Bread. <i>Foods</i> , 2021 , 10,	4.9	4
203	Impact of experimental thermal processing of artificially contaminated pea products on ochratoxin A and phomopsin A. <i>Mycotoxin Research</i> , 2021 , 37, 63-78	4	1
202	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> , 2021 , 334, 127552	8.5	12
201	Development of a targeted HPLC-ESI-QqQ-MS/MS method for the quantification of sulfolipids from a cyanobacterium, selected leafy vegetables, and a microalgae species. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 413, 1941-1954	4.4	2
200	Introduction to <i>Opuntia</i> spp.: Chemistry, Bioactivity and Industrial Applications 2021 , 3-11		3
199	Volatilomic Profiling of Juices by Dual-Detection HS-GC-MS-IMS and Machine Learning-An Alternative Authentication Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1727-1738	5.7	7
198	The Formation of Methyl Ketones during Lipid Oxidation at Elevated Temperatures. <i>Molecules</i> , 2021 , 26,	4.8	5
197	Technological properties and selected safety aspects of different cuts of organic and conventional pork. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 6192	3.8	
196	Evaluation and optimisation of sample preparation protocols suitable for the analysis of plastic particles present in seafood. <i>Food Control</i> , 2021 , 125, 107969	6.2	7
195	Einfluss der Secaline und ihren Wechselwirkungen mit anderen Inhaltsstoffen auf die Brotqualität des Roggens. <i>Lebensmittelchemie</i> , 2021 , 75, S098	0	
194	Diving Deep into the Data: A Review of Deep Learning Approaches and Potential Applications in Foodomics. <i>Foods</i> , 2021 , 10,	4.9	4
193	Untersuchung der Bildung von Benzylisothiocyanat-Getreideproteinaddukten in Getreide-angereicherten Broten. <i>Lebensmittelchemie</i> , 2021 , 75, S079	0	
192	Benzyl isothiocyanate-modified Bactalbumin - Two-dimensional high-performance thin-layer chromatography for analyzing modified peptides. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2021 , 1181, 122937	3.2	0
191	High-Resolution Mass Spectrometry Analysis of Melanoidins and Their Precursors Formed in a Model Study of the Maillard Reaction of Methylglyoxal with L-Alanine or L-Lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11960-11970	5.7	8
190	Two-dimensional high-performance thin-layer chromatography for the characterization of milk peptide properties and a prediction of the retention behavior - a proof-of-principle study. <i>Journal of Chromatography A</i> , 2021 , 1653, 462442	4.5	1
189	Comparative life cycle assessment of a mesh ultra-thin layer photobioreactor and a tubular glass photobioreactor for the production of bioactive algae extracts. <i>Bioresource Technology</i> , 2021 , 340, 125657	11	7
188	Selenium biofortification of different varieties of apples (<i>Malus domestica</i>) - Influence on protein content and the allergenic proteins Mal d 1 and Mal d 3. <i>Food Chemistry</i> , 2021 , 362, 130134	8.5	3
187	MIR spectroscopy versus MALDI-ToF-MS for authenticity control of honeys from different botanical origins based on soft independent modelling by class analogy (SIMCA) - A clash of techniques?. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 263, 120225	4.4	1

186	Fermentation profile, cholesterol-reducing properties and chemopreventive potential of β -glucans from and - a comparative study with β -glucans from different sources. <i>Food and Function</i> , 2021 , 12, 10615-10631 ²	6.1	12
185	Growth and toxin production of phomopsis A and ochratoxin A forming fungi under different storage conditions in a pea (<i>Pisum sativum</i>) model system.. <i>Mycotoxin Research</i> , 2021 , 38, 37	4	1
184	A collection of bacterial isolates from the pig intestine reveals functional and taxonomic diversity. <i>Nature Communications</i> , 2020 , 11, 6389	17.4	26
183	Developing an Automatic Color Determination Procedure for the Quality Assessment of Mangos () Using a CCD Camera and Color Standards. <i>Foods</i> , 2020 , 9,	4.9	5
182	Comparing a two-dimensional liquid chromatography with a quick, easy, cheap, effective, rugged, and safe protocol-based liquid chromatography method for matrix removal in pesticide analysis using time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2020 , 1623, 461153	4.5	2
181	Malt and beer-related by-products as potential antioxidant skin-lightening agents for cosmetics. <i>Sustainable Chemistry and Pharmacy</i> , 2020 , 17, 100282	3.9	6
180	Development of a DNA-Based Detection Method for Using TaqMan [®] Real-Time PCR. <i>Foods</i> , 2020 , 9,	4.9	1
179	Influence of a Selenium Biofortification on Antioxidant Properties and Phenolic Compounds of Apples (). <i>Antioxidants</i> , 2020 , 9,	7.1	13
178	Novel Time- and Location-Independent Postharvest Treatment of Cocoa Beans: Investigations on the Aroma Formation during "Moist Incubation" of Unfermented and Dried Cocoa Nibs and Comparison to Traditional Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10336-10344	5.7	4
177	Antioxidant Activity and Phenolic Profile of Selected Organic and Conventional Honey from Poland. <i>Antioxidants</i> , 2020 , 9,	7.1	25
176	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> , 2020 , 29, 101397	11.3	10
175	Impact of processing on the antioxidant activity of a microorganism-enriched fish feed and subsequent quality effects on fillets of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2020 , 518, 734633	4.4	7
174	Seasonal Variation of Glucosinolate Hydrolysis Products in Commercial White and Red Cabbages (var.). <i>Foods</i> , 2020 , 9,	4.9	8
173	Gas-phase volatilomic approaches for quality control of brewing hops based on simultaneous GC-MS-IMS and machine learning. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 7085-7097	4.4	7
172	Docosahexaenoic acid production from various feedstock for the application as fish feed additive. <i>Chemie-Ingenieur-Technik</i> , 2020 , 92, 1174-1174	0.8	
171	Peptides from Different Carcass Elements of Organic and Conventional Pork-Potential Source of Antioxidant Activity. <i>Antioxidants</i> , 2020 , 9,	7.1	5
170	Rye Bread Defects: Analysis of Composition and Further Influence Factors as Determinants of Dry-Baking. <i>Foods</i> , 2020 , 9,	4.9	7
169	Effects of plant and animal high protein diets on immune-inflammatory biomarkers: A 6-week intervention trial. <i>Clinical Nutrition</i> , 2020 , 39, 862-869	5.9	12

168	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> , 2020 , 109, 106949	6.2	26
167	Impacts of Fungicide Treatment and Conventional Fertilization Management on the Potato Metabolome (L.) Evaluated with UPLC-IMS-QToF. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11542-11552	5.7	3
166	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> , 2019 , 1601, 274-287	4.5	8
165	Characterization of Phenolic Compounds and Their Contribution to Sensory Properties of Olive Oil. <i>Molecules</i> , 2019 , 24,	4.8	44
164	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> , 2019 , 295, 412-422	8.5	16
163	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> , 2019 , 67, 5700-5709	5.7	14
162	Evaluating the applicability of a two-dimensional liquid chromatography system for a pesticide multi-screening method. <i>Journal of Chromatography A</i> , 2019 , 1599, 95-107	4.5	4
161	Identification Of -Acetyl--(3-Cyano-2-(Methylsulfanyl)Propyl-Cysteine as a Major Human Urine Metabolite from the Epithionitrile 1-Cyano-2,3-Epithiopropene, the Main Glucosinolate Hydrolysis Product from Cabbage. <i>Nutrients</i> , 2019 , 11,	6.7	6
160	Amaranth's 2-Caffeoylisocitric Acid-An Anti-Inflammatory Caffeic Acid Derivative That Impairs NF- κ B Signaling in LPS-Challenged RAW 264.7 Macrophages. <i>Nutrients</i> , 2019 , 11,	6.7	6
159	Chemometric tools for the authentication of cod liver oil based on nuclear magnetic resonance and infrared spectroscopy data. <i>Analytical and Bioanalytical Chemistry</i> , 2019 , 411, 6931-6942	4.4	4
158	Polar Lipids in Starch-Rich Commodities to be Analyzed with LC-MS-Based Metabolomics-Optimization of Ionization Parameters and High-Throughput Extraction Protocols. <i>Metabolites</i> , 2019 , 9,	5.6	3
157	Electrochemical Oxidation as a Tool for Generating Vitamin D Metabolites. <i>Molecules</i> , 2019 , 24,	4.8	2
156	Formation of Zearalenone Metabolites in Tempeh Fermentation. <i>Molecules</i> , 2019 , 24,	4.8	7
155	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> , 2019 , 42, 101592	5	11
154	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> , 2019 , 411, 6005-6019	4.4	30
153	Einfluss einer Selen-Biofortifikation sowie weiterer Faktoren auf antioxidative Eigenschaften verschiedener Apfelsorten. <i>Lebensmittelchemie</i> , 2019 , 73, S025	0	
152	Charakterisierung der komplexbildenden Interaktionen von Proteinen und Arabinoxylanen im Roggen. <i>Lebensmittelchemie</i> , 2019 , 73, S050	0	
151	Extibacter 2019 , 1-7		1

150	Quantifizierung von Sulfolipiden in diversen pflanzlichen Matrices. <i>Lebensmittelchemie</i> , 2019 , 73, S024		0
149	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> , 2019 , 278, 720-728	8.5	68
148	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> , 2018 , 11, 2237-2243	3.4	10
147	Leaching and degradation kinetics of glucosinolates during boiling of Brassica oleracea vegetables and the formation of their breakdown products. <i>Food Chemistry</i> , 2018 , 263, 240-250	8.5	35
146	Analysis of population structures of the microalga <i>Acutodesmus obliquus</i> during lipid production using multi-dimensional single-cell analysis. <i>Scientific Reports</i> , 2018 , 8, 6242	4.9	10
145	Evaluation and validation of an ion mobility quadrupole time-of-flight mass spectrometry pesticide screening approach. <i>Journal of Separation Science</i> , 2018 , 41, 2178-2187	3.4	24
144	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> , 2018 , 115, 414-424	4.7	54
143	Determination of Fosetyl and Phosphonic Acid at 0.010 mg/kg Level by Ion Chromatography Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 346-350	5.7	5
142	Development of a Suspect Screening Strategy for Pesticide Metabolites in Fruit and Vegetables by UPLC-Q-ToF-MS. <i>Food Analytical Methods</i> , 2018 , 11, 1591-1607	3.4	15
141	Volatile-Compound Fingerprinting by Headspace-Gas-Chromatography Ion-Mobility Spectrometry (HS-GC-IMS) as a Benchtop Alternative to ¹ H NMR Profiling for Assessment of the Authenticity of Honey. <i>Analytical Chemistry</i> , 2018 , 90, 1777-1785	7.8	76
140	Determining quality parameters of fish oils by means of ¹ H nuclear magnetic resonance, mid-infrared, and near-infrared spectroscopy in combination with multivariate statistics. <i>Food Research International</i> , 2018 , 106, 116-128	7	18
139	Partial fishmeal and oil substitution with a microorganism mix as an innovative diet for rainbow trout (<i>Oncorhynchus mykiss</i>) and pike-perch (<i>Sander lucioperca</i>). <i>European Food Research and Technology</i> , 2018 , 244, 127-143	3.4	3
138	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> , 2018 , 244, 292-303	8.5	30
137	Mitigation strategies for ester bound 2-/3-MCPD and esterified glycidol in pre-fried breaded and frozen fish products. <i>Food Chemistry</i> , 2018 , 245, 196-204	8.5	18
136	Nitrogen form and mycorrhizal inoculation amount and timing affect flavonol biosynthesis in onion (<i>Allium cepa</i> L.). <i>Mycorrhiza</i> , 2018 , 28, 59-70	3.9	11
135	HPTLC fingerprint profile analysis of cocoa proanthocyanidins depending on origin and genotype. <i>Food Chemistry</i> , 2018 , 267, 277-287	8.5	28
134	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> , 2018 , 108, 279-297		16
133	The gut microbiota drives the impact of bile acids and fat source in diet on mouse metabolism. <i>Microbiome</i> , 2018 , 6, 134	16.6	98

132	Analysis of Protein-Phenolic Compound Modifications Using Electrochemistry Coupled to Mass Spectrometry. <i>Molecules</i> , 2018 , 23,	4.8	6
131	Formation of Ester Bound 2- and 3-MCPD and Esterified Glycidol in Deep-Fried and Pickled Herring Products. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700464	3	6
130	Bread Enriched With Legume Microgreens and Leaves-Ontogenetic and Baking-Driven Changes in the Profile of Secondary Plant Metabolites. <i>Frontiers in Chemistry</i> , 2018 , 6, 322	5	18
129	Bioactive Compound Fingerprint Analysis of Aged Raw Pu'er Tea and Young Ripened Pu'er Tea. <i>Molecules</i> , 2018 , 23,	4.8	7
128	Diverse Excretion Pathways of Benzyl Glucosinolate in Humans after Consumption of Nasturtium (<i>Tropaeolum majus</i> L.)-A Pilot Study. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800588	5.9	5
127	Aufdeckung von Produktheterogenitäten in der Bioprozesstechnik durch automatisierte Partikel-Analysen-Technologie. <i>Chemie-Ingenieur-Technik</i> , 2018 , 90, 1234-1234	0.8	
126	Einfluss der Hochspannungsimpulstechnologie (HSI) auf die Zellphysiologie von Cyanobakterien und eukaryotischen Mikroorganismen. <i>Chemie-Ingenieur-Technik</i> , 2018 , 90, 1284-1284	0.8	
125	In Vitro Determination of Protein Conjugates in Human Cells by LC-ESI-MS/MS after Benzyl Isothiocyanate Exposure. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6727-6733	5.7	7
124	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> , 2018 , 66, 485-497	5.7	28
123	Brassica vegetables as sources of epithionitriles: Novel secondary products formed during cooking. <i>Food Chemistry</i> , 2018 , 245, 564-569	8.5	15
122	Ion chromatography tandem mass spectrometry (IC-MS/MS) multimethod for the determination of highly polar pesticides in plant-derived commodities. <i>Food Control</i> , 2018 , 86, 71-76	6.2	13
121	Natural diversity of hydroxycinnamic acid derivatives, flavonoid glycosides, carotenoids and chlorophylls in leaves of six different amaranth species. <i>Food Chemistry</i> , 2018 , 267, 376-386	8.5	12
120	Are Raw Vegetables Healthier Than Cooked Ones? A Randomized, Controlled Crossover Intervention Trial on the Health-Promoting Potential of Ethiopian Kale. <i>Nutrients</i> , 2018 , 10,	6.7	7
119	Electrochemical Oxidation of Primary Bile Acids: A Tool for Simulating Their Oxidative Metabolism?. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	1
118	Biosynthesis and Characterization of Zearalenone-14-Sulfate, Zearalenone-14-Glucoside and Zearalenone-16-Glucoside Using Common Fungal Strains. <i>Toxins</i> , 2018 , 10,	4.9	21
117	Determination of isothiocyanate-protein conjugates in milk and curd after adding garden cress (<i>Lepidium sativum</i> L.). <i>Food Research International</i> , 2018 , 108, 621-627	7	17
116	Toward determining fat quality parameters of fish oil by means of 1H NMR spectroscopy. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1500573	3	7
115	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> , 2017 , 32, 153-168	5.6	109

114	The role of plant processing for the cancer preventive potential of Ethiopian kale (). <i>Food and Nutrition Research</i> , 2017 , 61, 1271527	3.1	33
113	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> , 2017 , 19, 944-952	6.7	32
112	Resolution-optimized headspace gas chromatography-ion mobility spectrometry (HS-GC-IMS) for non-targeted olive oil profiling. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 3933-3942	4.4	84
111	Multidimensional single-cell analysis based on fluorescence microscopy and automated image analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 4009-4019	4.4	12
110	Chlorogenic acid versus amaranth's caffeoylisocitric acid - Gut microbial degradation of caffeic acid derivatives. <i>Food Research International</i> , 2017 , 100, 375-384	7	20
109	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> , 2017 , 80, 1930-1934	4.9	12
108	Oral administration of nasturtium affects peptide YY secretion in male subjects. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600886	5.9	3
107	Alamethicin for using in bioavailability studies? - Re-evaluation of its effect. <i>Toxicology in Vitro</i> , 2017 , 39, 111-118	3.6	1
106	Immunological analysis of food proteins using high-performance thin-layer chromatography-immunostaining. <i>Journal of Chromatography A</i> , 2017 , 1526, 157-166	4.5	9
105	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> , 2017 , 79, 534-542	5.4	43
104	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> , 2017 , 409, 1231-1245	4.4	57
103	Impact of fish species and processing technology on minor fish oil components. <i>Food Control</i> , 2017 , 73, 1379-1387	6.2	12
102	Iso-caloric Diets High in Animal or Plant Protein Reduce Liver Fat and Inflammation in Individuals With Type 2 Diabetes. <i>Gastroenterology</i> , 2017 , 152, 571-585.e8	13.3	120
101	Determination of oligomeric proanthocyanidins and their antioxidant capacity from different chocolate manufacturing stages using the NP-HPLC-online-DPPH methodology. <i>Food Chemistry</i> , 2017 , 214, 523-532	8.5	16
100	Monitoring the apple polyphenol oxidase-modulated adduct formation of phenolic and amino compounds. <i>Food Chemistry</i> , 2016 , 194, 76-85	8.5	12
99	Cytotoxic and genotoxic potential of food-borne nitriles in a liver in vitro model. <i>Scientific Reports</i> , 2016 , 6, 37631	4.9	20
98	Colour stability of lutein esters in liquid and spray dried delivery systems based on Quillaja saponins. <i>Food Research International</i> , 2016 , 87, 68-75	7	13
97	HPTLC-aptastaining - Innovative protein detection system for high-performance thin-layer chromatography. <i>Scientific Reports</i> , 2016 , 6, 26665	4.9	5

96	Mehrdimensionale Partikel-Analytik in biotechnologischen Prozessen. <i>Chemie-Ingenieur-Technik</i> , 2016 , 88, 1354-1354	0.8	
95	Anwendung der neuen Zentrifugen-Büsten-Technologie für die Separation von Zellen der Grünalge <i>Scenedesmus obliquus</i> . <i>Chemie-Ingenieur-Technik</i> , 2016 , 88, 1383-1383	0.8	
94	Extraction of cocoa proanthocyanidins and their fractionation by sequential centrifugal partition chromatography and gel permeation chromatography. <i>Analytical and Bioanalytical Chemistry</i> , 2016 , 408, 5905-5914	4.4	17
93	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> , 2016 , 11, 570-584	5.1	70
92	High-performance thin-layer chromatography as a fast screening tool for phosphorylated peptides. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016 , 1008, 198-205	3.2	8
91	An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols in cocoa. <i>Food Research International</i> , 2016 , 89, 890-900	7	32
90	Flavonol Glucoside and Antioxidant Enzyme Biosynthesis Affected by Mycorrhizal Fungi in Various Cultivars of Onion (<i>Allium cepa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 71-7	5.7	33
89	Bioavailability and metabolism of benzyl glucosinolate in humans consuming Indian cress (<i>Tropaeolum majus</i> L.). <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 652-60	5.9	11
88	Free radicals induced by sunlight in different spectral regions - in vivo versus ex vivo study. <i>Experimental Dermatology</i> , 2016 , 25, 380-5	4	45
87	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> , 2016 , 210, 249-61	8.5	45
86	Grain legumes and further gluten free legumes Science, technology and impacts on human health. <i>Food Research International</i> , 2015 , 76, 1-2	7	2
85	Impact of cold atmospheric pressure plasma on physiology and flavonol glycoside profile of peas (<i>Pisum sativum</i> Balamanca). <i>Food Research International</i> , 2015 , 76, 132-141	7	52
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