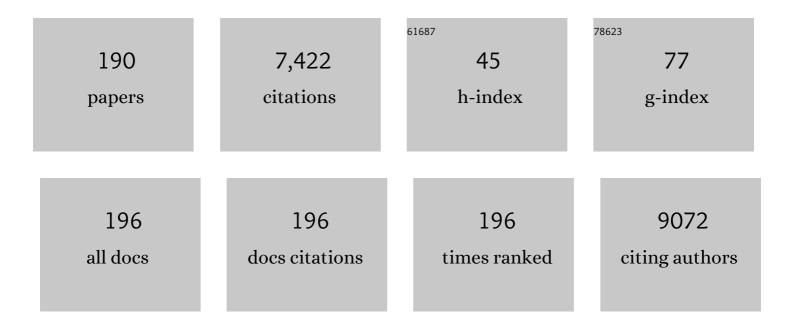
Lars Porskjaer Christensen

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	A critical review of separation technologies in lignocellulosic biomass conversion to liquid transportation fuels production processes. Chemical Engineering Communications, 2022, 209, 529-554.	1.5	3
2	Occupational contact dermatitis from <i>Senecio barbertonicus</i> "Himalaya― Contact Dermatitis, 2022, 87, 197-198.	0.8	0
3	Strong and Bitter Vegetables from Traditional Cultivars and Cropping Methods Improve the Health Status of Type 2 Diabetics: A Randomized Control Trial. Nutrients, 2021, 13, 1813.	1.7	9
4	Falcarindiol Purified From Carrots Leads to Elevated Levels of Lipid Droplets and Upregulation of Peroxisome Proliferator-Activated Receptor-Î ³ Gene Expression in Cellular Models. Frontiers in Pharmacology, 2020, 11, 565524.	1.6	6
5	Bioactive C17 and C18 Acetylenic Oxylipins from Terrestrial Plants as Potential Lead Compounds for Anticancer Drug Development. Molecules, 2020, 25, 2568.	1.7	35
6	Carrot Intake and Risk of Colorectal Cancer: A Prospective Cohort Study of 57,053 Danes. Nutrients, 2020, 12, 332.	1.7	23
7	Elicitation of Flavonoids in Kalanchoe pinnata by Agrobacterium rhizogenes-Mediated Transformation and UV-B Radiation. , 2020, , 395-403.		Ο
8	Dietary Polyacetylenic Oxylipins Falcarinol and Falcarindiol Prevent Inflammation and Colorectal Neoplastic Transformation: A Mechanistic and Dose-Response Study in A Rat Model. Nutrients, 2019, 11, 2223.	1.7	37
9	Stability of lysozyme incorporated into electrospun fibrous mats for wound healing. European Journal of Pharmaceutics and Biopharmaceutics, 2019, 136, 240-249.	2.0	15
10	Ciprofloxacin-loaded sodium alginate/poly (lactic-co-glycolic acid) electrospun fibrous mats for wound healing. European Journal of Pharmaceutics and Biopharmaceutics, 2018, 123, 42-49.	2.0	103
11	Fast cleavage of phycocyanobilin from phycocyanin for use in food colouring. Food Chemistry, 2018, 240, 655-661.	4.2	27
12	Polyphenols and Polyphenol-Derived Compounds From Plants and Contact Dermatitis. , 2018, , 349-384.		8
13	Development of an In Vitro Screening Platform for the Identification of Partial PPARÎ ³ Agonists as a Source for Antidiabetic Lead Compounds. Molecules, 2018, 23, 2431.	1.7	12
14	Harvest Strategies for Optimization of the Content of Bioactive Alkamides and Caffeic Acid Derivatives in Aerial Parts and in Roots of <i>Echinacea purpurea</i> . Journal of Agricultural and Food Chemistry, 2018, 66, 11630-11639.	2.4	17
15	Parthenolide in Danish biodynamic and organic milk: A new source of exposure to an allergenic sesquiterpene lactone. Contact Dermatitis, 2018, 79, 208-212.	0.8	8
16	Effect of the dietary polyacetylenes falcarinol and falcarindiol on the gut microbiota composition in a rat model of colorectal cancer. BMC Research Notes, 2018, 11, 411.	0.6	12
17	Biomarkers for the Detection of Prenatal Alcohol Exposure: A Review. Alcoholism: Clinical and Experimental Research, 2017, 41, 251-261.	1.4	51
18	Electrospinnability of Poly Lactic-co-glycolic Acid (PLGA): the Role of Solvent Type and Solvent Composition. Pharmaceutical Research, 2017, 34, 738-749.	1.7	38

#	Article	IF	CITATIONS
19	Allergenic sesquiterpene lactones from cushion bush (<i>Leucophyta brownii</i> Cass.): new and old sensitizers in a shrubâ€ŧurnedâ€aâ€pot plant. Contact Dermatitis, 2017, 76, 280-286.	0.8	13
20	Dietary polyacetylenes, falcarinol and falcarindiol, isolated from carrots prevents the formation of neoplastic lesions in the colon of azoxymethane-induced rats. Food and Function, 2017, 8, 964-974.	2.1	39
21	The effect of poly (lactic-co-glycolic) acid composition on the mechanical properties of electrospun fibrous mats. International Journal of Pharmaceutics, 2017, 529, 371-380.	2.6	10
22	Combined bioavailable isoflavones and probiotics improve bone status and estrogen metabolism in postmenopausal osteopenic women: a randomized controlled trial. American Journal of Clinical Nutrition, 2017, 106, 909-920.	2.2	140
23	Contact allergy caused by methylisothiazolinone in shoe glue. Contact Dermatitis, 2017, 77, 175-176.	0.8	8
24	8. Process synthesis for natural products from plants based on PAT methodology. , 2017, , 290-324.		1
25	Kinetics of Phycocyanobilin Cleavage from C-Phycocyanin by Methanolysis. Computer Aided Chemical Engineering, 2016, , 61-66.	0.3	3
26	LPS-Enhanced Glucose-Stimulated Insulin Secretion Is Normalized by Resveratrol. PLoS ONE, 2016, 11, e0146840.	1.1	22
27	Effect of resveratrol on experimental nonâ€alcoholic fatty liver disease depends on severity of pathology and timing of treatment. Journal of Gastroenterology and Hepatology (Australia), 2016, 31, 668-675.	1.4	14
28	Occupational periorbital allergic contact dermatitis caused by antioxidants in black rubber in an otomicroscope. Contact Dermatitis, 2016, 74, 117-119.	0.8	7
29	Methylisothiazolinone in a designer spectacle frame - a surprising finding. Contact Dermatitis, 2016, 75, 310-312.	0.8	18
30	Undisclosed presence of methylisothiazolinone in â€~100% natural' Konjac® sponge. Contact Dermatitis, 2016, 75, 308-309.	0.8	9
31	Simple multipurpose apparatus for solubility measurement of solid solutes in liquids. Education for Chemical Engineers, 2016, 16, 29-38.	2.8	4
32	Crystallization of Artemisinin from Chromatography Fractions of <i>Artemisia annua</i> Extract. Organic Process Research and Development, 2016, 20, 646-652.	1.3	16
33	Sunflower seeds as eliciting agents of Compositae dermatitis. Contact Dermatitis, 2015, 72, 172-177.	0.8	14
34	Guaianolides and a seco-Eudesmane from the Resinous Exudates of Cushion Bush (<i>Leucophyta) Tj ETQqO 0 0 rg Products, 2015, 78, 1877-1885.</i>	gBT /Overl 1.5	lock 10 Tf 50 14
35	P0974 : Effects of resveratrol on experimental non-alcoholic steatohepatitis. Journal of Hepatology, 2015, 62, S711.	1.8	1
36	Identification of PPARÎ ³ Agonists from Natural Sources Using Different In Silico Approaches. Planta	0.7	17

Medica, 2015, 81, 488-494.

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#	Article	IF	CITATIONS
37	Polyacetylenes from carrots (Daucus carota) improve glucose uptake in vitro in adipocytes and myotubes. Food and Function, 2015, 6, 2135-2144.	2.1	31
38	Effect of resveratrol on experimental non-alcoholic steatohepatitis. Pharmacological Research, 2015, 95-96, 34-41.	3.1	33
39	An Extract of Pomegranate Fruit and Galangal Rhizome Increases the Numbers of Motile Sperm: A Prospective, Randomised, Controlled, Double-Blinded Trial. PLoS ONE, 2014, 9, e108532.	1.1	27
40	Screening for Bioactive Metabolites in Plant Extracts Modulating Glucose Uptake and Fat Accumulation. Evidence-based Complementary and Alternative Medicine, 2014, 2014, 1-8.	0.5	15
41	Isomeric C12-Alkamides from the Roots of Echinacea purpurea Improve Basal and Insulin-Dependent Glucose Uptake in 3T3-L1 Adipocytes. Planta Medica, 2014, 80, 1712-1720.	0.7	18
42	Bioassay-Guided Chromatographic Isolation and Identification of Antibacterial Compounds from Artemisia annua L. That Inhibit Clostridium perfringens Growth. Journal of AOAC INTERNATIONAL, 2014, 97, 1282-1290.	0.7	12
43	Triethylene glycol bis(2â€ethylhexanoate) – a new contact allergen identified in a spectacle frame. Contact Dermatitis, 2014, 70, 112-116.	0.8	17
44	Systemic allergic dermatitis caused by <scp>A</scp> piaceae root vegetables. Contact Dermatitis, 2014, 70, 98-103.	0.8	20
45	Crystallization of Piroxicam Solid Forms and the Effects of Additives. Chemical Engineering and Technology, 2014, 37, 1297-1304.	0.9	19
46	The Role of Direct and Indirect Polyphenolic Antioxidants in Protection Against Oxidative Stress. , 2014, , 289-309.		7
47	Polyphenols and Polyphenol-Derived Compounds and Contact Dermatitis. , 2014, , 793-818.		1
48	Respiratory and sensory irritation symptoms among residents exposed to low-to-moderate air pollution from biodegradable wastes. Journal of Exposure Science and Environmental Epidemiology, 2014, 24, 388-397.	1.8	29
49	Chemometrics for Analytical Data Mining in Separation Process Design for Recovery of Artemisinin from <i>Artemisia annua</i> . Industrial & Engineering Chemistry Research, 2014, 53, 5582-5589.	1.8	5
50	Chronic exposure to odorous chemicals in residential areas and effects on human psychosocial health: Dose–response relationships. Science of the Total Environment, 2014, 490, 545-554.	3.9	20
51	Isolation and anti-HIV-1 activity of a new sesquiterpene lactone from <i>Calocephalus brownii</i> F. Muell Natural Product Research, 2014, 28, 221-229.	1.0	9
52	Artemisinin production and precursor ratio in full grown Artemisia annua L. plants subjected to external stress. Planta, 2013, 237, 955-966.	1.6	21
53	High-Dose Resveratrol Supplementation in Obese Men. Diabetes, 2013, 62, 1186-1195.	0.3	402
54	Purification of artemisinin from quercetin by anti-solvent crystallization. Frontiers of Chemical Science and Engineering, 2013, 7, 72-78.	2.3	5

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55	Semi-preparative isolation of dihydroresveratrol-3-O-β-d-glucuronide and four resveratrol conjugates from human urine after oral intake of a resveratrol-containing dietary supplement. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 930, 54-61.	1.2	17
56	Bioactive Components from Flowers of <i>Sambucus nigra</i> L. Increase Glucose Uptake in Primary Porcine Myotube Cultures and Reduce Fat Accumulation in <i>Caenorhabditis elegans</i> . Journal of Agricultural and Food Chemistry, 2013, 61, 11033-11040.	2.4	74
57	Investigation of the homogeneity of methacrylate allergens in commercially available patch test preparations. Contact Dermatitis, 2013, 69, 239-244.	0.8	9
58	Bioactive Polyacetylenes of Carrots in Cancer Prevention. , 2013, , 321-335.		0
59	Contact sensitization to calocephalin, a sesquiterpene lactone of the guaianolide type from cushion bush (Leucophyta brownii, Compositae). Contact Dermatitis, 2013, 69, n/a-n/a.	0.8	9
60	Effect of Chemical and Physical Stress Conditions on the Concentration and Composition of Essential Oil Components in Leaves of Fullâ€Grown <i><scp>A</scp>rtemisia annua</i> L. Journal of Agronomy and Crop Science, 2013, 199, 395-404.	1.7	3
61	Conceptual Process Synthesis for Recovery of Natural Products from Plants: A Case Study of Artemisinin from Artemisia annua. Industrial & Engineering Chemistry Research, 2013, 52, 7157-7169.	1.8	13
62	Excipients-Induced Salt-to-Free Base Phase Transformation. Chemical Engineering and Technology, 2013, 36, 1287-1291.	0.9	3
63	Chemometrics for analytical data mining in separation process design for recovery of artemisinin from Artemisia annua. Computer Aided Chemical Engineering, 2013, , 49-54.	0.3	Ο
64	Polyphenol-Rich Bilberry Ameliorates Total Cholesterol and LDL-Cholesterol when Implemented in the Diet of Zucker Diabetic Fatty Rats. Review of Diabetic Studies, 2013, 10, 270-282.	0.5	23
65	Antihistomonal effects of artemisinin and <i>Artemisia annua</i> extracts <i>in vitro</i> could not be confirmed by <i>in vivo</i> experiments in turkeys and chickens. Avian Pathology, 2012, 41, 487-496.	0.8	20
66	The effect of <i>Artemisia annua</i> on broiler performance, on intestinal microbiota and on the course of a <i>Clostridium perfringens</i> infection applying a necrotic enteritis disease model. Avian Pathology, 2012, 41, 369-376.	0.8	44
67	Seasonal Variations in the Concentrations of Lipophilic Compounds and Phenolic Acids in the Roots of <i>Echinacea purpurea</i> and <i>Echinacea pallida</i> . Journal of Agricultural and Food Chemistry, 2012, 60, 12131-12141.	2.4	32
68	Tomato contact dermatitis. Contact Dermatitis, 2012, 67, 321-327.	0.8	13
69	Chitosan oligosaccharide and salicylic acid up-regulate gene expression differently in relation to the biosynthesis of artemisinin in Artemisia annua L Process Biochemistry, 2012, 47, 1559-1562.	1.8	17
70	Plant Extracts of Winter Savory, Purple Coneflower, Buckwheat and Black Elder Activate PPAR-γ in COS-1 Cells but do not Lower Blood Glucose in Db/db Mice In vivo. Plant Foods for Human Nutrition, 2012, 67, 377-383.	1.4	8
71	Chitosan Oligosaccharides Promote the Content of Polyphenols in Greek Oregano (Origanum vulgare) Tj ETQqI	1 0.7843 2.4	14 rgBT /Over
72	Process-induced phase transformations in a pharmaceutically relevant salt-free form system. Chemical Engineering Science, 2012, 77, 65-70.	1.9	8

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73	Conceptual process synthesis for isolation and purification of natural products from plants - A case study of artemisinin from Artemisia annua. Computer Aided Chemical Engineering, 2012, 31, 1707-1711.	0.3	3
74	Stability of selected volatile contact allergens in different patch test chambers under different storage conditions. Contact Dermatitis, 2012, 66, 172-179.	0.8	35
75	Hammerstein-Wiener model for the prediction of temperature variations inside silage stack-bales using wireless sensor networks. Biosystems Engineering, 2012, 112, 236-247.	1.9	15
76	Silicon-Induced Changes in Antifungal Phenolic Acids, Flavonoids, and Key Phenylpropanoid Pathway Genes during the Interaction between Miniature Roses and the Biotrophic Pathogen <i>Podosphaera pannosa</i> Â Â. Plant Physiology, 2011, 157, 2194-2205.	2.3	119
77	Aliphatic C17-Polyacetylenes of the Falcarinol Type as Potential Health Promoting Compounds in Food Plants of the Apiaceae Family. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 64-77.	0.5	71
78	The effects of rose hip (Rosa canina) on plasma antioxidative activity and C-reactive protein in patients with rheumatoid arthritis and normal controls: A prospective cohort study. Phytomedicine, 2011, 18, 953-958.	2.3	45
79	Influence of Temperature on Solvent-Mediated Anhydrate-to-Hydrate Transformation Kinetics. Pharmaceutical Research, 2011, 28, 364-373.	1.7	24
80	Chromatography-Crystallization Hybrid Process for Artemisinin Purification from Artemisia annua. Chemical Engineering and Technology, 2010, 33, 791-796.	0.9	23
81	Identification of bioactive compounds from flowers of black elder (<i>Sambucus nigra</i> L.) that activate the human peroxisome proliferatorâ€activated receptor (PPAR) γ. Phytotherapy Research, 2010, 24, S129-32.	2.8	59
82	Dermatitis from common ivy (<i>Hedera helix</i> L. subsp. <i>helix</i>) in Europe: past, present, and future. Contact Dermatitis, 2010, 62, 201-209.	0.8	51
83	Patch test reactivity to feverfewâ€containing creams in feverfewâ€allergic patients. Contact Dermatitis, 2010, 63, 146-150.	0.8	11
84	A Novel Hybrid Chromatographyâ^'Crystallization Process for the Isolation and Purification of a Natural Pharmaceutical Ingredient from a Medicinal Herb. Organic Process Research and Development, 2010, 14, 585-591.	1.3	12
85	Activation of the nuclear receptor PPARÎ ³ by metabolites isolated from sage (Salvia officinalis L.). Journal of Ethnopharmacology, 2010, 132, 127-133.	2.0	66
86	Bioactivity of Polyacetylenes in Food Plants. , 2010, , 285-306.		12
87	Galactolipids as Potential Health Promoting Compounds in Vegetable Foods. Recent Patents on Food, Nutrition & Agriculture, 2010, 1, 50-58.	0.5	9
88	Galactolipids as Potential Health Promoting Compounds in Vegetable Foods. Recent Patents on Food, Nutrition & Agriculture, 2009, 1, 50-58.	0.5	56
89	Biomass and content of ginsenosides and polyacetylenes in American ginseng roots can be increased without affecting the profile of bioactive compounds. Journal of Natural Medicines, 2009, 63, 159-168.	1.1	18
90	Identification of plant extracts with potential antidiabetic properties: effect on human peroxisome proliferatorâ€activated receptor (PPAR), adipocyte differentiation and insulinâ€stimulated glucose uptake. Phytotherapy Research, 2009, 23, 1316-1325.	2.8	54

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#	Article	IF	CITATIONS
91	Association between positive patch tests to epoxy resin and fragrance mix I ingredients. Contact Dermatitis, 2009, 60, 155-157.	0.8	22
92	Activation of PPARÎ ³ by Metabolites from the Flowers of Purple Coneflower (<i>Echinacea) Tj ETQq0 0 0 rgBT /Ov</i>	verlock 10 1.5	Tf 50 702 Tc
93	New acylated flavone and cyanogenic glycosides fromLinum grandiflorum. Natural Product Research, 2009, 23, 489-497.	1.0	9
94	Differential Effects of Falcarinol and Related Aliphatic C ₁₇ -Polyacetylenes on Intestinal Cell Proliferation. Journal of Agricultural and Food Chemistry, 2009, 57, 8290-8296.	2.4	96
95	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of juice. European Food Research and Technology, 2008, 226, 843-855.	1.6	46
96	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of elderflower extracts rich in flavonoids and phenolic acids. European Food Research and Technology, 2008, 227, 293-305.	1.6	68
97	Effect of packing materials and storage time on volatile compounds in tea processed from flowers of black elder (Sambucus nigra L.). European Food Research and Technology, 2008, 227, 1259-1273.	1.6	14
98	Rats show differences in some biomarkers of health when eating diets based on ingredients produced with three different cultivation strategies. Journal of the Science of Food and Agriculture, 2008, 88, 720-732.	1.7	22
99	Possible crossâ€reactivity between <i>para</i> â€phenylenediamine and sesquiterpene lactones. Contact Dermatitis, 2008, 58, 120-122.	0.8	21
100	Airborne contact dermatitis from <i>Eucalyptus pulverulenta</i> â€~Baby Blue' in a florist. Contact Dermatitis, 2008, 59, 171-173.	0.8	16
101	The role of volatile compounds on aroma and flavour perception in coloured raw carrot genotypes. International Journal of Food Science and Technology, 2008, 43, 1619-1627.	1.3	51
102	Chapter 1 Ginsenosides. Advances in Food and Nutrition Research, 2008, 55, 1-99.	1.5	496
103	Investigation of bitterness in carrots (Daucus carota L.) based on quantitative chemical and sensory analyses. LWT - Food Science and Technology, 2008, 41, 193-205.	2.5	87
104	The Polyacetylenes Falcarinol and Falcarindiol Affect Stress Responses in Myotube Cultures in a Biphasic Manner. Dose-Response, 2008, 6, dose-response.0.	0.7	28

108Determination of polyacetylenes in carrot roots (Daucus carotaL.) by high-performance liquid
chromatography coupled with diode array detection. Journal of Separation Science, 2007, 30, 483-490.1.352

Effect of home preparation practices on the content of provitamin A carotenoids in coloured sweet

Biphasic Effect of Falcarinol on CaCo-2 Cell Proliferation, DNA Damage, and Apoptosis. Journal of

potato varieties (Ipomoea batatas Lam.) from Kenya. Innovative Food Science and Emerging Technologies, 2007, 8, 399-406.

Fruits and Vegetables of Moderate Climate., 2007, , 135-187.

Agricultural and Food Chemistry, 2007, 55, 618-623.

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109	Compositae dermatitis from airborne parthenolide. British Journal of Dermatology, 2007, 156, 510-515.	1.4	39
110	Cosmetics and herbal remedies with Compositae plant extracts – are they tolerated by Compositae-allergic patients?. Contact Dermatitis, 2007, 58, 071023221110002-???.	0.8	27
111	COMMON VEGETABLES AND FRUITS AS A SOURCE OF 1,2-DI-O-?-LINOLENOYL-3-O-?-D-GALACTOPYRANOSYL-sn-GLYCEROL, A POTENTIAL ANTI-INFLAMMATORY AND ANTITUMOR AGENT. Journal of Food Lipids, 2007, 14, 272-279.	0.9	16
112	Effect of development stage at harvest on the composition and yield of essential oils from thyme and oregano. Developments in Food Science, 2006, 43, 261-264.	0.0	6
113	Simultaneous Determination of Ginsenosides and Polyacetylenes in American Ginseng Root (Panax) Tj ETQq1 1 (Chemistry, 2006, 54, 8995-9003.	0.784314 2.4	rgBT /Overloc 61
114	Structural Changes of Polyacetylenes in American Ginseng Root Can Be Observed in Situ by Using Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 3629-3635.	2.4	31
115	Effect of organic growing systems on sensory quality and chemical composition of tomatoes. LWT - Food Science and Technology, 2006, 39, 835-843.	2.5	59
116	Varietal differences in the aroma compound profile of blackcurrant berries. Developments in Food Science, 2006, 43, 257-260.	0.0	6
117	Flavour quality of organic tomatoes grown in different systems. Developments in Food Science, 2006, 43, 301-304.	0.0	2
118	Miconidin and miconidin methyl ether from Primula obconica Hance: new allergens in an old sensitizer. Contact Dermatitis, 2006, 55, 203-209.	0.8	21
119	Bioactive polyacetylenes in food plants of the Apiaceae family: Occurrence, bioactivity and analysis. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 683-693.	1.4	325
120	Content of carotenoids in commonly consumed Asian vegetables and stability and extractability during frying. Journal of Food Composition and Analysis, 2006, 19, 562-571.	1.9	67
121	Relationship between sensory quality and volatile compounds of elderflower (Sambucus nigra L.) extracts. European Food Research and Technology, 2006, 223, 57-70.	1.6	37
122	Analysis of aroma compounds from carrots by dynamic headspace technique using different purging and cutting methods. Developments in Food Science, 2006, , 505-508.	0.0	1
123	Simultaneous determination of ginsenosides and polyacetylenes in American ginseng (Panax) Tj ETQq1 1 0.7843	814.rgBT / 0.9	Overlock 10 T
124	A screening platform for identification of anti-diabetic compounds in plants used in traditional complementary medicine. Planta Medica, 2006, 72, .	0.7	0
125	Changes in Concentrations of Cytokinins (CKs) in Root and Axillary Bud Tissue of Miniature Rose Suggest that Local CK Biosynthesis and Zeatin-Type CKs Play Important Roles in Axillary Bud Growth. Journal of Plant Growth Regulation, 2005, 24, 238-250.	2.8	16
126	The relationship between sensory quality and volatile compounds in raw juice processed from elderberries (Sambucus nigra L.). European Food Research and Technology, 2005, 221, 244-254.	1.6	31

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127	Chromatographic Determination of Changes in Pigments in Spinach (Spinacia oleracea L.) During Processing. Journal of Chromatographic Science, 2005, 43, 466-472.	0.7	29
128	Inhibitory Effects of Feeding with Carrots or (â^')-Falcarinol on Development of Azoxymethane-Induced Preneoplastic Lesions in the Rat Colon. Journal of Agricultural and Food Chemistry, 2005, 53, 1823-1827.	2.4	114
129	Simple Saponification Method for the Quantitative Determination of Carotenoids in Green Vegetables. Journal of Agricultural and Food Chemistry, 2005, 53, 6598-6602.	2.4	78
130	In Situ Simultaneous Analysis of Polyacetylenes, Carotenoids and Polysaccharides in Carrot Roots. Journal of Agricultural and Food Chemistry, 2005, 53, 6565-6571.	2.4	108
131	The Diterpene Glycoside, Rebaudioside A, Does not Improve Glycemic Control or Affect Blood Pressure After Eight Weeks Treatment in the Goto-Kakizaki Rat. Review of Diabetic Studies, 2005, 2, 84-84.	0.5	22
132	Non-structural carbohydrates in processed soft fried onion (Allium cepa L.). European Food Research and Technology, 2004, 218, 372-379.	1.6	30
133	Contents of iron, calcium, zinc and β-carotene in commonly consumed vegetables in Bangladesh. Journal of Food Composition and Analysis, 2004, 17, 587-595.	1.9	26
134	Health promoting compounds in vegetables and fruits. Trends in Food Science and Technology, 2004, 15, 384-393.	7.8	116
135	An Antiinflammatory Galactolipid from Rose Hip (Rosacanina) that Inhibits Chemotaxis of Human Peripheral Blood Neutrophils in Vitro. Journal of Natural Products, 2003, 66, 994-995.	1.5	167
136	Bioactivity of falcarinol and the influenceof processing and storage on its content in carrots (Daucus carota L). Journal of the Science of Food and Agriculture, 2003, 83, 1010-1017.	1.7	126
137	Comparison of methods used for pre-concentrating small volumes of organic volatile solutions. Journal of Chromatography A, 2003, 1003, 1-10.	1.8	10
138	Changes in Volatile Compounds of Carrots (Daucus carotaL.) During Refrigerated and Frozen Storage. Journal of Agricultural and Food Chemistry, 2003, 51, 5400-5407.	2.4	119
139	Changes in dietary fibre, phenolic acids and activity of endogenous enzymes during rye bread-making. European Food Research and Technology, 2002, 214, 33-42.	1.6	149
140	Do monoterpenes released from feverfew (Tanacetum parthenium) plants cause airborne Compositae dermatitis?. Contact Dermatitis, 2002, 47, 14-18.	0.8	24
141	Diurnal changes in the concentrations of 2-phenylethyl β -D-glucopyranoside and the corresponding volatile aglycone in the tissue and headspace of Trifolium repens L. florets. Plant, Cell and Environment, 2002, 25, 773-781.	2.8	6
142	Regioselective Dimerization of Ferulic Acid in a Micellar Solution. Journal of Agricultural and Food Chemistry, 2001, 49, 3471-3475.	2.4	21
143	Antioxidant Effects of Phenolic Rye (Secale cerealeL.) Extracts, Monomeric Hydroxycinnamates, and Ferulic Acid Dehydrodimers on Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2001, 49, 4090-4096.	2.4	244
144	Quantitative Analysis of Aroma Compounds in Carrot (Daucus carotaL.) Cultivars by Capillary Gas Chromatography Using Large-Volume Injection Technique. Journal of Agricultural and Food Chemistry, 2001, 49, 4342-4348.	2.4	73

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145	Olfactory and quantitative analysis of volatiles in elderberry (Sambucus nigra L) juice processed from seven cultivars. Journal of the Science of Food and Agriculture, 2001, 81, 237-244.	1.7	38
146	HPLC Determination of Chlorophyll and Carotenoid Pigments in Processed Green Pea Cultivars (Pisum) Tj ETQq(0 0 0 rgBT 2.4	/Overlock 10
147	Nutritionally Important Chemical Constituents and Yield of Carrot (Daucus carota L.) Roots Grown Organically Using Ten Levels of Green Manure. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2001, 51, 125-136.	0.3	10
148	Direct emission of the allergen primin from intactPrimula obconicaplants. Contact Dermatitis, 2000, 42, 149-153.	0.8	51
149	Ferulic Acid Dehydrodimers in Rye(Secale cereale L.). Journal of Cereal Science, 2000, 31, 303-307.	1.8	73
150	A New Flavone O-Glycoside and Other Constituents from Wheat Leaves (Triticum aestivum L.). Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2000, 55, 337-340.	0.6	3
151	Vegetables as Nutraceuticals $\hat{a} \in \hat{~}$ Falcarinol in Carrots and Other Root Crops. , 2000, , 386-391.		5
152	Olfactory and Quantitative Analysis of Aroma Compounds in Elder Flower (Sambucus nigraL.) Drink Processed from Five Cultivars. Journal of Agricultural and Food Chemistry, 2000, 48, 2376-2383.	2.4	70
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