

Christoph Hahn

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.

58

papers

1,281

citations

20

h-index

34

g-index

61

ext. papers

1,519

ext. citations

5.9

avg, IF

4.9

L-index

#	Paper	IF	Citations
58	Absolute bioavailability and dose-dependent pharmacokinetic behaviour of dietary doses of the chemopreventive isothiocyanate sulforaphane in rat. <i>British Journal of Nutrition</i> , 2008 , 99, 559-64	3.6	113
57	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. <i>Rapid Communications in Mass Spectrometry</i> , 2010 , 24, 3387-404	2.2	107
56	Unraveling the structure of the black tea thearubigins. <i>Archives of Biochemistry and Biophysics</i> , 2010 , 501, 37-51	4.1	97
55	Identification and characterization of chlorogenic acids, chlorogenic acid glycosides and flavonoids from <i>Lonicera henryi</i> L. (Caprifoliaceae) leaves by LC-MSn. <i>Phytochemistry</i> , 2014 , 108, 252-63	4	78
54	Modulation of hepatic cytochromes P450 and phase II enzymes by dietary doses of sulforaphane in rats: Implications for its chemopreventive activity. <i>International Journal of Cancer</i> , 2005 , 117, 356-62	7.5	71
53	Origin-based polyphenolic fingerprinting of <i>Theobroma cacao</i> in unfermented and fermented beans. <i>Food Research International</i> , 2017 , 99, 550-559	7	58
52	How to distinguish between feruloyl quinic acids and isoferuloyl quinic acids by liquid chromatography/tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010 , 24, 1575-82	2.2	51
51	Degradation of cocoa proteins into oligopeptides during spontaneous fermentation of cocoa beans. <i>Food Research International</i> , 2018 , 109, 506-516	7	38
50	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 1051-1068	7	35
49	Profiling and Quantification of Phenolics in <i>Stevia rebaudiana</i> Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9188-98	5.7	34
48	Diversity of Kale (<i>Brassica oleracea</i> var. <i>sabellica</i>): Glucosinolate Content and Phylogenetic Relationships. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3215-25	5.7	34
47	Origin and varietal based proteomic and peptidomic fingerprinting of <i>Theobroma cacao</i> in non-fermented and fermented cocoa beans. <i>Food Research International</i> , 2018 , 111, 137-147	7	34
46	Neuraminidase inhibition of Dietary chlorogenic acids and derivatives - potential antivirals from dietary sources. <i>Food and Function</i> , 2016 , 7, 2052-9	6.1	32
45	Biochemical fate of vicilin storage protein during fermentation and drying of cocoa beans. <i>Food Research International</i> , 2016 , 90, 53-65	7	29
44	Biological activities of <i>Ficus carica</i> latex for potential therapeutics in Human Papillomavirus (HPV) related cervical cancers. <i>Scientific Reports</i> , 2019 , 9, 1013	4.9	27
43	Identification and characterisation of the phenolics of <i>Ilex glabra</i> L. Gray (Aquifoliaceae) leaves by liquid chromatography tandem mass spectrometry. <i>Phytochemistry</i> , 2014 , 106, 141-155	4	27
42	Model system-based mechanistic studies of black tea thearubigin formation. <i>Food Chemistry</i> , 2015 , 180, 272-279	8.5	25

41	Aseptic artificial fermentation of cocoa beans can be fashioned to replicate the peptide profile of commercial cocoa bean fermentations. <i>Food Research International</i> , 2016 , 89, 764-772	7	25
40	Profiling, quantification and classification of cocoa beans based on chemometric analysis of carbohydrates using hydrophilic interaction liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2018 , 258, 284-294	8.5	24
39	Investigation of the photochemical changes of chlorogenic acids induced by ultraviolet light in model systems and in agricultural practice with <i>Stevia rebaudiana</i> cultivation as an example. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3338-47	5.7	21
38	An Investigation of the Complexity of Maillard Reaction Product Profiles from the Thermal Reaction of Amino Acids with Sucrose Using High Resolution Mass Spectrometry. <i>Foods</i> , 2014 , 3, 461-475	4.9	20
37	Differentiation of prototropic ions in regioisomeric caffeoyl quinic acids by electrospray ion mobility mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015 , 29, 675-80	2.2	19
36	Herbal Drugs from Sudan: Traditional Uses and Phytoconstituents. <i>Pharmacognosy Reviews</i> , 2017 , 11, 83-103	2.4	19
35	Development of a novel direct-infusion atmospheric pressure chemical ionization mass spectrometry method for the analysis of heavy hydrocarbons in light shredder waste. <i>Analytical Methods</i> , 2012 , 4, 730	3.2	18
34	Fourier transform ion cyclotron resonance mass spectrometrical analysis of raw fermented cocoa beans of Cameroon and Ivory Coast origin. <i>Food Research International</i> , 2014 , 64, 958-961	7	17
33	Experimentally modelling cocoa bean fermentation reveals key factors and their influences. <i>Food Chemistry</i> , 2020 , 302, 125335	8.5	16
32	Metabolome Comparison of Bioactive and Inactive <i>Rhododendron</i> Extracts and Identification of an Antibacterial Cannabinoid(s) from <i>Rhododendron collettianum</i> . <i>Phytochemical Analysis</i> , 2017 , 28, 454-464	3.4	15
31	Determination of hydroxycinnamic acids present in <i>Rhododendron</i> species. <i>Phytochemistry</i> , 2017 , 144, 216-225	4	14
30	Thermally-induced formation of taste-active 2,5-diketopiperazines from short-chain peptide precursors in cocoa. <i>Food Research International</i> , 2019 , 121, 217-228	7	14
29	Comparison and quantification of chlorogenic acids for differentiation of green Robusta and Arabica coffee beans. <i>Food Research International</i> , 2019 , 126, 108544	7	12
28	Characterization of triacylglycerols in unfermented cocoa beans by HPLC-ESI mass spectrometry. <i>Food Chemistry</i> , 2018 , 254, 232-240	8.5	11
27	Variation of triacylglycerol profiles in unfermented and dried fermented cocoa beans of different origins. <i>Food Research International</i> , 2018 , 111, 361-370	7	11
26	Synthesis, Structure, and Tandem Mass Spectrometric Characterization of the Diastereomers of Quinic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7298-306	5.7	11
25	Analysis of minor low molecular weight carbohydrates in cocoa beans by chromatographic techniques coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2019 , 1584, 135-143	4.5	11
24	Quantification of microbial uptake of quercetin and its derivatives using an UHPLC-ESI-QTOF mass spectrometry assay. <i>Food and Function</i> , 2016 , 7, 4082-4091	6.1	10

23	Characterization of commercial green tea leaves by the analysis of low molecular weight carbohydrates and other quality indicators. <i>Food Chemistry</i> , 2019 , 290, 159-167	8.5	9
22	Tea and coffee time with bacteria - Investigation of uptake of key coffee and tea phenolics by wild type E. coli. <i>Food Research International</i> , 2018 , 108, 584-594	7	9
21	Classification of Brazilian roasted coffees from different geographical origins and farming practices based on chlorogenic acid profiles. <i>Food Research International</i> , 2020 , 134, 109218	7	8
20	Profiling and Quantification of Regioisomeric Caffeoyl Glucoses in Berry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1096-1104	5.7	7
19	One size does not fit all--bacterial cell death by antibiotics cannot be explained by the action of reactive oxygen species. <i>Angewandte Chemie - International Edition</i> , 2013 , 52, 10946-8	16.4	7
18	Identification of Products from Thermal Degradation of Tryptophan Containing Pentapeptides: Oxidation and Decarboxylation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7448-7454	5.7	6
17	Evaluation of carbohydrates and quality parameters in six types of commercial teas by targeted statistical analysis. <i>Food Research International</i> , 2020 , 133, 109122	7	6
16	Hill coefficients of dietary polyphenolic enzyme inhibitors: can beneficial health effects of dietary polyphenols be explained by allosteric enzyme denaturing?. <i>Journal of Chemical Biology</i> , 2011 , 4, 109-16		6
15	Monitoring the changes in low molecular weight carbohydrates in cocoa beans during spontaneous fermentation: A chemometric and kinetic approach. <i>Food Research International</i> , 2020 , 128, 108865	7	6
14	Novel Amadori and Heyns compounds derived from short peptides found in dried cocoa beans. <i>Food Research International</i> , 2020 , 133, 109164	7	5
13	LC-MS study of the chemical transformations of hydroxycinnamates during yerba mate (Ilex paraguariensis) tea brewing. <i>Food Research International</i> , 2016 , 90, 307-312	7	5
12	Investigating time dependent cocoa bean fermentation by ESI-FT-ICR mass spectrometry. <i>Food Research International</i> , 2020 , 133, 109209	7	4
11	Synthesis, self-association and chiroselectivity of isotopically labeled trianglamine macrocycles in the ion trap mass spectrometer. <i>Journal of Labelled Compounds and Radiopharmaceuticals</i> , 2007 , 50, 1215-1223	1.9	4
10	Changes in low molecular weight carbohydrates in kale during development and acclimation to cold temperatures determined by chromatographic techniques coupled to mass spectrometry. <i>Food Research International</i> , 2020 , 127, 108727	7	4
9	A Practitioner's Dilemma Mass Spectrometry-Based Annotation and Identification of Human Plasma and Urinary Polyphenol Metabolites.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2100985	5.9	3
8	Profiling and quantification of regioisomeric caffeoyl glucoses in Solanaceae vegetables. <i>Food Chemistry</i> , 2017 , 237, 659-666	8.5	3
7	Energy resolved mass spectrometry of chlorogenic acids and its application to isomer quantification by direct infusion tandem mass spectrometry. <i>Phytochemical Analysis</i> , 2018 , 29, 406-412	3.4	3
6	Heat induced hydrolytic cleavage of the peptide bond in dietary peptides and proteins in food processing. <i>Food Chemistry</i> , 2021 , 357, 129621	8.5	3

5	Cocoa origin classifiability through LC-MS data: A statistical approach for large and long-term datasets. <i>Food Research International</i> , 2021 , 140, 109983	7	2
4	HPLC-MS-based design of experiments approach on cocoa roasting. <i>Food Chemistry</i> , 2021 , 360, 129694	8.5	1
3	LC-MS Characterisation and Quantification of Known and Unknown (poly)phenol metabolites - Possible Pitfalls and their Avoidance.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101013	5.9	0
2	Cocoa bean fingerprinting via correlation networks.. <i>Npj Science of Food</i> , 2022 , 6, 5	6.3	
1	"Thermal Peroxidation" of Dietary Pentapeptides Yields N-Terminal 1,2-Dicarbonyls. <i>Frontiers in Nutrition</i> , 2021 , 8, 663233	6.2	