

Samo Smrke

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

359
citations

933447

10
h-index

996975

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16
all docs

16
docs citations

16
times ranked

518
citing authors

#	ARTICLE	IF	CITATIONS
1	Evidence of different flavour formation dynamics by roasting coffee from different origins: On-line analysis with PTR-ToF-MS. <i>International Journal of Mass Spectrometry</i> , 2014, 365-366, 324-337.	1.5	112
2	Differentiation of degrees of ripeness of Catuai and Tipica green coffee by chromatographical and statistical techniques. <i>Food Chemistry</i> , 2015, 174, 637-642.	8.2	43
3	How does roasting affect the antioxidants of a coffee brew? Exploring the antioxidant capacity of coffee via on-line antioxidant assays coupled with size exclusion chromatography. <i>Food and Function</i> , 2013, 4, 1082.	4.6	34
4	Prevention of lipid oxidation in linseed oil using a palladium-based oxygen scavenging film. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100488.	7.5	28
5	Comprehensive thin-layer chromatography mass spectrometry of flavanols from <i>Juniperus communis</i> L. and <i>Punica granatum</i> L.. <i>Journal of Chromatography A</i> , 2013, 1289, 119-126.	3.7	26
6	Antioxidant Generation during Coffee Roasting: A Comparison and Interpretation from Three Complementary Assays. <i>Foods</i> , 2014, 3, 586-604.	4.3	24
7	Understanding the Effects of Roasting on Antioxidant Components of Coffee Brews by Coupling On-line ABTS Assay to High Performance Size Exclusion Chromatography. <i>Phytochemical Analysis</i> , 2017, 28, 106-114.	2.4	23
8	Time-Resolved Gravimetric Method To Assess Degassing of Roasted Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5293-5300.	5.2	14
9	Novel experimental approach to study aroma release upon reconstitution of instant coffee products. <i>Food Chemistry</i> , 2020, 317, 126455.	8.2	13
10	Modulation of aroma release of instant coffees through microparticles of roasted coffee oil. <i>Food Chemistry</i> , 2021, 341, 128193.	8.2	12
11	Extraction kinetics of tea aroma compounds as a function brewing temperature, leaf size and water hardness. <i>Flavour and Fragrance Journal</i> , 2020, 35, 365-375.	2.6	10
12	Effects of different coffee storage methods on coffee freshness after opening of packages. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100893.	7.5	7
13	Extraction of single serve coffee capsules: linking properties of ground coffee to extraction dynamics and cup quality. <i>Scientific Reports</i> , 2020, 10, 17079.	3.3	5
14	The role of ultrasound-assisted emulsification of roasted coffee oil on aroma profile in spray-dried microparticles and its dynamic release by PTR-ToF-MS. <i>European Food Research and Technology</i> , 2021, 247, 865-878.	3.3	5
15	Ultrasound-Assisted Emulsification of Roasted Coffee Oil in Complex Coacervates and Real-time Coffee Aroma Release by PTR-ToF-MS. <i>Food and Bioprocess Technology</i> , 2021, 14, 1857-1871.	4.7	3