

Samo Smrke

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

359
citations

933447

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16
all docs

16
docs citations

16
times ranked

518
citing authors

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