

Anupam Giri

List of Publications by Year in descending order

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26
papers

947
citations

566801

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docs citations

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times ranked

1165
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification and characterisation of headspace volatiles of fish miso, a Japanese fish meat based fermented paste, with special emphasis on effect of fish species and meat washing. Food Chemistry, 2010, 120, 621-631.	4.2	302
2	Olfactometric characterization of aroma active compounds in fermented fish paste in comparison with fish sauce, fermented soy paste and sauce products. Food Research International, 2010, 43, 1027-1040.	2.9	180
3	Molecular Characterization of Volatiles and Petrochemical Base Oils by Photo-Ionization GC-TOF-MS. Analytical Chemistry, 2017, 89, 5395-5403.	3.2	42
4	Assessment of critical steps of a GC/MS based indirect analytical method for the determination of fatty acid esters of monochloropropanediols (MCPDEs) and of glycidol (GEs). Food Control, 2017, 77, 65-75.	2.8	37
5	Antioxidative properties of aqueous and aroma extracts of squid miso prepared with <i>Aspergillus oryzae</i> -inoculated koji. Food Research International, 2011, 44, 317-325.	2.9	34
6	Analytical method for the trace determination of esterified 3- and 2-monochloropropanediol and glycidyl fatty acid esters in various food matrices. Journal of Chromatography A, 2016, 1466, 136-147.	1.8	33
7	Effect of mycelial morphology on ergothioneine production during liquid fermentation of <i>Lentinula edodes</i> . Mycoscience, 2012, 53, 102-112.	0.3	31
8	Bioactive Marine Peptides. Advances in Food and Nutrition Research, 2012, 65, 73-105.	1.5	27
9	Compositional elucidation of heavy petroleum base oil by GC-APCI/CI/TOFMS. Journal of Mass Spectrometry, 2019, 54, 148-157.	0.7	27
10	Mycobial enhancement of ergothioneine by submerged cultivation of edible mushroom mycelia and its application as an antioxidative compound. Food Chemistry, 2012, 131, 247-258.	4.2	26
11	Extractive components and taste aspects of fermented fish pastes and bean pastes prepared using different koji molds as starters. Fisheries Science, 2009, 75, 481-489.	0.7	23
12	Relevance of two-dimensional gas chromatography and high resolution olfactometry for the parallel determination of heat-induced toxicants and odorants in cooked food. Journal of Chromatography A, 2015, 1388, 217-226.	1.8	23
13	Optimization of a Differential Ion Mobility Spectrometry-Tandem Mass Spectrometry Method for High-Throughput Analysis of Nicotine and Related Compounds: Application to Electronic Cigarette Refill Liquids. Analytical Chemistry, 2016, 88, 6500-6508.	3.2	23
14	A rapid HPLC post-column reaction analysis for the quantification of ergothioneine in edible mushrooms and in animals fed a diet supplemented with extracts from the processing waste of cultivated mushrooms. Food Chemistry, 2012, 133, 585-591.	4.2	21
15	Effect of raw materials on the extractive components and taste aspects of fermented fish paste: sakana miso. Fisheries Science, 2009, 75, 785-796.	0.7	19
16	Effects of hypobaric and temperature-dependent storage on headspace aroma-active volatiles in common squid miso. Food Research International, 2011, 44, 739-747.	2.9	13
17	Development and validation of analytical methods for the analysis of 3-MCPD (both in free and ester) in food groups in support to a scientific opinion on comprehensive risk assessment on the presence of 3-MCPD and glycidyl esters in food. EFSA Supporting Publications, 2015, 12, 779E.	0.3	13
18	Dynamics of Aroma-Active Volatiles in Miso Prepared from Lizardfish Meat and Soy during Fermentation: A Comparative Analysis. International Journal of Nutrition and Food Sciences, 2012, 1, 1.	0.3	12

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19	SPME Technique for Analyzing Headspace Volatiles in Fish Miso, a Japanese Fish Meat-Based Fermented Product. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010, 74, 1770-1776.	0.6	11
20	Bioactive Properties of Japanese Fermented Fish Paste, Fish Miso, Using Koji Inoculated With <i>Aspergillusoryzae</i> . <i>International Journal of Nutrition and Food Sciences</i> , 2012, 1, 13.	0.3	11
21	Effect of meat washing on the development of impact odorants in fish <i>miso</i> prepared from spotted mackerel. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 850-859.	1.7	10
22	Effects of <i>Koji</i> Fermented Phenolic Compounds on the Oxidative Stability of Fish <i>Miso</i>. <i>Journal of Food Science</i> , 2012, 77, C228-35.	1.5	8
23	Headspace Volatiles along with Other Instrumental and Sensory Analyses as Indices of Maturation of Horse Mackerel <i>Miso</i>. <i>Journal of Food Science</i> , 2010, 75, S406-17.	1.5	7
24	Determination of glyoxal and methylglyoxal in Thai fish sauce and their changes during storage test. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 241-248.	1.6	6
25	Experimental design-based isotope-dilution SPME-GC/MS method development for the analysis of smoke flavouring products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 2069-2084.	1.1	4
26	Determination of Thyreostats in Urine Using Supported Liquid Extraction and Mixed-Mode Cation-Exchange Solid-Phase Extraction: Screening and Confirmatory Methods. <i>Journal of Chromatographic Science</i> , 2018, 56, 858-866.	0.7	4