

Anupam Giri

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6815699/publications.pdf>

Version: 2024-02-01

26
papers

947
citations

566801
15
h-index

552369
26
g-index

26
all docs

26
docs citations

26
times ranked

1165
citing authors

#	ARTICLE	IF	CITATIONS
1	Compositional elucidation of heavy petroleum base oil by GC/MS-TOFMS. Journal of Mass Spectrometry, 2019, 54, 148-157.	0.7	27
2	Determination of Thyreostats in Urine Using Supported Liquid Extraction and Mixed-Mode Cation-Exchange Solid-Phase Extraction: Screening and Confirmatory Methods. Journal of Chromatographic Science, 2018, 56, 858-866.	0.7	4
3	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
4	Molecular Characterization of Volatiles and Petrochemical Base Oils by Photo-Ionization GC-TOF-MS. Analytical Chemistry, 2017, 89, 5395-5403.	3.2	42
5	Experimental design-based isotope-dilution SPME-GC/MS method development for the analysis of smoke flavouring products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2069-2084.	1.1	4
6	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
7	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
8	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
9	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
10	Determination of glyoxal and methylglyoxal in Thai fish sauce and their changes during storage test. Journal of Food Measurement and Characterization, 2014, 8, 241-248.	1.6	6
11	Bioactive Marine Peptides. Advances in Food and Nutrition Research, 2012, 65, 73-105.	1.5	27
12	Effect of mycelial morphology on ergothioneine production during liquid fermentation of Lentinula edodes. Mycoscience, 2012, 53, 102-112.	0.3	31
13	Effects of Koji Fermented Phenolic Compounds on the Oxidative Stability of Fish Miso. Journal of Food Science, 2012, 77, C228-35.	1.5	8
14	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
15	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
16	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
17	Bioactive Properties of Japanese Fermented Fish Paste, Fish Miso, Using Koji Inoculated With Aspergillusoryzae. International Journal of Nutrition and Food Sciences, 2012, 1, 13.	0.3	11
18	Antioxidative properties of aqueous and aroma extracts of squid miso prepared with Aspergillus oryzae-inoculated koji. Food Research International, 2011, 44, 317-325.	2.9	34

#	ARTICLE	IF	CITATIONS
19	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
20	Effect of meat washing on the development of impact odorants in fish <i>miso</i> prepared from spotted mackerel. Journal of the Science of Food and Agriculture, 2011, 91, 850-859.	1.7	10
21	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
22	Headspace Volatiles along with Other Instrumental and Sensory Analyses as Indices of Maturation of Horse Mackerel <i>Miso</i>. Journal of Food Science, 2010, 75, S406-17.	1.5	7
23	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
24	SPME Technique for Analyzing Headspace Volatiles in Fish Miso, a Japanese Fish Meat-Based Fermented Product. Bioscience, Biotechnology and Biochemistry, 2010, 74, 1770-1776.	0.6	11
25	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
26	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