

Charlotte Bjerregaard

List of Publications by Year in descending order

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19
papers

636
citations

567281

15
h-index

794594

19
g-index

19
all docs

19
docs citations

19
times ranked

671
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical and sensory characterisation of pan-fried pork flavour: Interactions between raw meat quality, ageing and frying temperature. <i>Meat Science</i> , 2007, 75, 229-242.	5.5	86
2	Comparison of glucose, glucose 6-phosphate, ribose, and mannose as flavour precursors in pork; the effect of monosaccharide addition on flavour generation. <i>Meat Science</i> , 2009, 81, 419-425.	5.5	77
3	Determination of thiocyanate, iodide, nitrate and nitrite in biological samples by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1995, 717, 409-414.	3.7	60
4	Determination of phenolic carboxylic acids by micellar electrokinetic capillary chromatography and evaluation of factors affecting the method. <i>Journal of Chromatography A</i> , 1992, 608, 403-411.	3.7	48
5	Determination of flavonoids by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1993, 652, 477-485.	3.7	47
6	Dietary fibres in oilseed rape: Physiological and antinutritional effects in rats of isolated IDF and SDF added to a standard diet. <i>Journal of Animal Physiology and Animal Nutrition</i> , 1991, 66, 69-79.	2.2	40
7	Flavour development in pork. Influence of flavour precursor concentrations in longissimus dorsi from pigs with different raw meat qualities. <i>Meat Science</i> , 2009, 81, 255-262.	5.5	40
8	Separation of desulphoglucosinolates by micellar electrokinetic capillary chromatography based on a bile salt. <i>Journal of Chromatography A</i> , 1995, 717, 325-333.	3.7	29
9	Compositional Variations for $\hat{\pm}$ -Galactosides in Different Species of Leguminosae, Brassicaceae, and Barley: A Chemotaxonomic Study Based on Chemometrics and High-Performance Capillary Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5809-5817.	5.2	29
10	Eating quality of pork from pure breeds and DLY studied by focus group research and meat quality analyses. <i>Meat Science</i> , 2008, 80, 304-314.	5.5	29
11	High-Performance Capillary Electrophoresis with Indirect UV Detection for Determination of $\hat{\pm}$ -Galactosides in Leguminosae and Brassicaceae. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6391-6397.	5.2	24
12	Whole flaxseeds but not sunflower seeds in rye bread reduce apparent digestibility of fat in healthy volunteers. <i>European Journal of Clinical Nutrition</i> , 2008, 62, 961-967.	2.9	24
13	Determination of aromatic choline esters by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1993, 653, 99-108.	3.7	21
14	Analysis of Reducing Carbohydrates by Reductive Tryptamine Derivatization Prior to Micellar Electrokinetic Capillary Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7234-7239.	5.2	21
15	Kinetic investigation of the transformations of indol-3-ylcarbinol into oligomeric indolyl compounds based on micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1996, 745, 239-248.	3.7	20
16	Determination of heterocyclic compounds by micellar electrokinetic capillary chromatography. <i>Journal of Chromatography A</i> , 1994, 680, 561-569.	3.7	15
17	Micellar electrokinetic capillary chromatography of thiocarbamoyl derivatives produced in reactions between isothiocyanates and amino acids. <i>Journal of Chromatography A</i> , 1999, 836, 115-127.	3.7	12
18	Chiral separation of aromatic amino acids by capillary electrophoresis. <i>Journal of Chromatography A</i> , 1999, 836, 137-146.	3.7	10

#	ARTICLE	IF	CITATIONS
19	Matrix effects of lupine (<i>Lupinus luteus</i> L.) and rapeseed (<i>Brassica napus</i> L.) products on in vitro non-haem iron availability from pork meat. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 515-522.	3.9	4