Vural Gkmen

List of Publications by Citations

272 papers	9,141 citations	52 h-index	80 g-index
281 ext. papers	10,381 ext. citations	5.3 avg, IF	6.89 L-index

#	Paper	IF	Citations
272	A new procedure to measure the antioxidant activity of insoluble food components. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7676-81	5.7	257
271	Organic Acids and Phenolic Compounds in Pomegranates (Punica granatum L.) Grown in Turkey. *Journal of Food Composition and Analysis*, **2002**, 15, 567-575	4.1	226
270	Phenolic compounds, carotenoids, anthocyanins, and antioxidant capacity of colored maize (Zea mays L.) kernels. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1224-31	5.7	187
269	Effect of various inhibitors on enzymatic browning, antioxidant activity and total phenol content of fresh lettuce (Lactuca sativa). *Food Chemistry*, **2008**, 107, 1173-1179	8.5	180
268	Direct measurement of the total antioxidant capacity of foods: the QUENCHER approach. *Trends in Food Science and Technology*, **2009**, 20, 278-288	15.3	165
267	Organic Acids and Phenolic Compounds in Pomegranates (Punica granatum L.) Grown in Turkey. *Journal of Food Composition and Analysis*, **2002**, 15, 567-575	4.1	164
266	Total antioxidant capacities of raw and cooked meats. *Meat Science*, **2012**, 90, 60-5	6.4	157
265	Study of lipoxygenase and peroxidase as indicator enzymes in green beans: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. *Journal of Food Engineering*, **2005**, 66, 187-192	6	151
264	Acrylamide formation is prevented by divalent cations during the Maillard reaction. *Food Chemistry*, **2007**, 103, 196-203	8.5	140
263	Direct measurement of the total antioxidant capacity of cereal products. *Journal of Cereal Science*, **2008**, 48, 816-820	3.8	136
262	Effects of dough formula and baking conditions on acrylamide and hydroxymethylfurfural formation in cookies. *Food Chemistry*, **2007**, 104, 1136-1142	8.5	131
261	Development of functional bread containing nanoencapsulated omega-3 fatty acids. *Journal of Food Engineering*, **2011**, 105, 585-591	6	129
260	Determination of acrylamide in potato chips and crisps by high-performance liquid chromatography. *Journal of Chromatography A*, **2005**, 1088, 193-9	4.5	119
259	Effect of flour type on Maillard reaction and acrylamide formation during toasting of bread crisp model systems and mitigation strategies. *Food Research International*, **2009**, 42, 1295-1302	7	116
258	Enzymatically validated liquid chromatographic method for the determination of ascorbic and dehydroascorbic acids in fruit and vegetables. *Journal of Chromatography A*, **2000**, 881, 309-16	4.5	114
257	Flavor characteristics of seven grades of black tea produced in Turkey. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 6323-32	5.7	110
256	Relation between the acrylamide formation and time-temperature history of surface and core regions of French fries. *Journal of Food Engineering*, **2006**, 77, 972-976	6	108

255	Analysis of heat-induced contaminants (acrylamide, chloropropanols and furan) in carbohydrate-rich food. *Analytical and Bioanalytical Chemistry*, **2007**, 389, 119-37	4.4	101
254	Equilibrium and kinetic studies on the adsorption of dark colored compounds from apple juice using adsorbent resin. *Journal of Food Engineering*, **2002**, 53, 221-227	6	100
253	Study of colour and acrylamide formation in coffee, wheat flour and potato chips during heating. *Food Chemistry*, **2006**, 99, 238-243	8.5	95
252	Effects of various clarification treatments on patulin, phenolic compound and organic acid compositions of apple juice. *European Food Research and Technology*, **2001**, 213, 194-199	3.4	93
251	Phytochemical quantification and total antioxidant capacities of emmer (Triticum dicoccon Schrank) and einkorn (Triticum monococcum L.) wheat landraces. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7285-92	5.7	92
250	Evolution of food antioxidants as a core topic of food science for a century. *Food Research International*, **2018**, 105, 76-93	7	89
249	Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (L. sativa). *Food Chemistry*, **2009**, 117, 122-126	8.5	88
248	Effects of some cations on the formation of acrylamide and furfurals in glucose□sparagine model system. *European Food Research and Technology*, **2007**, 225, 815-820	3.4	87
247	Study of acrylamide in coffee using an improved liquid chromatography mass spectrometry method: Investigation of colour changes and acrylamide formation in coffee during roasting. *Food Additives and Contaminants*, **2005**, 22, 214-20		87
246	Simultaneous determination of 5-hydroxymethylfurfural and patulin in apple juice by reversed-phase liquid chromatography. *Journal of Chromatography A*, **1999**, 847, 69-74	4.5	87
245	Improved method for the determination of hydroxymethylfurfural in baby foods using liquid chromatography-mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2845-9	5.7	86
244	Evaluation of the Maillard reaction in potato crisps by acrylamide, antioxidant capacity and color. *Journal of Food Composition and Analysis*, **2009**, 22, 589-595	4.1	83
243	Distributions of phenolic compounds, yellow pigments and oxidative enzymes in wheat grains and their relation to antioxidant capacity of bran and debranned flour. *Journal of Cereal Science*, **2012**, 56, 652-658	3.8	78
242	Direct evaluation of the total antioxidant capacity of raw and roasted pulses, nuts and seeds. *European Food Research and Technology*, **2009**, 229, 961-969	3.4	74
241	Acrylamide Formation in Foods during Thermal Processing with a Focus on Frying. *Food and Bioprocess Technology*, **2008**, 1, 35-42	5.1	74
240	Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry. *Food Chemistry*, **2014**, 153, 151-6	8.5	73
239	Effect of leavening agents and sugars on the formation of hydroxymethylfurfural in cookies during baking. *European Food Research and Technology*, **2008**, 226, 1031-1037	3.4	73
238	In depth study of acrylamide formation in coffee during roasting: role of sucrose decomposition and lipid oxidation. *Food and Function*, **2012**, 3, 970-5	6.1	72

237	Neuroactive compounds in foods: Occurrence, mechanism and potential health effects. *Food Research International*, **2020**, 128, 108744	7	72
236	Lipid oxidation promotes acrylamide formation in fat-rich model systems. *Food Research International*, **2010**, 43, 1021-1026	7	71
235	Model studies on the role of 5-hydroxymethyl-2-furfural in acrylamide formation from asparagine. *Food Chemistry*, **2012**, 132, 168-74	8.5	70
234	Incidence of patulin in apple juice concentrates produced in Turkey. *Journal of Chromatography A*, **1998**, 815, 99-102	4.5	69
233	Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant capacity and color of cookies made from anthocyanin-rich corn flour. *LWT - Food Science and Technology*, **2016**, 65, 597-603	5.4	67
232	Future perspectives in Orbitrap-high-resolution mass spectrometry in food analysis: a review. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2015**, 32, 1568-606	3.2	65
231	Changes in oxidative stability, antioxidant capacity and phytochemical composition of Pistacia terebinthus oil with roasting. *Food Chemistry*, **2011**, 128, 410-4	8.5	64
230	Interference-free determination of acrylamide in potato and cereal-based foods by a laboratory validated liquid chromatography-mass spectrometry method. *Food Chemistry*, **2006**, 97, 539-545	8.5	63
229	Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions. *Industrial Crops and Products*, **2013**, 49, 130-135	5.9	59
228	Multiresponse kinetic modelling of Maillard reaction and caramelisation in a heated glucose/wheat flour system. *Food Chemistry*, **2016**, 211, 892-902	8.5	59
227	Multiple-stage extraction strategy for the determination of acrylamide in foods. *Journal of Food Composition and Analysis*, **2009**, 22, 142-147	4.1	58
226	Antiglycative effect of fruit and vegetable seed extracts: inhibition of AGE formation and carbonyl-trapping abilities. *Journal of the Science of Food and Agriculture*, **2013**, 93, 2037-44	4.3	56
225	Reversible degradation kinetics of ascorbic acid under reducing and oxidizing conditions. *Food Chemistry*, **2007**, 104, 721-725	8.5	56
224	A simplified approach for the kinetic characterization of acrylamide formation in fructose-asparagine model system. *Food Additives and Contaminants*, **2006**, 23, 348-54		54
223	Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders. *Journal of Dairy Science*, **2017**, 100, 901-907	4	53
222	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature-time profile effects and kinetics. *Food Research International*, **2014**, 57, 210-217	7	53
221	Antioxidant activity of cookies and its relationship with heat-processing contaminants: a risk/benefit approach. *European Food Research and Technology*, **2009**, 228, 345-354	3.4	53
220	Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating. *LWT - Food Science and Technology*, **2017**, 76, 172-180	5.4	52

219	Rapid determination of amino acids in foods by hydrophilic interaction liquid chromatography coupled to high-resolution mass spectrometry. *Analytical and Bioanalytical Chemistry*, **2012**, 403, 2915-22	4.4	52
218	Reduction of acrylamide formation in French fries by microwave pre-cooking of potato strips. *Journal of the Science of Food and Agriculture*, **2007**, 87, 133-137	4.3	52
217	Survey of acrylamide in Turkish foods by an in-house validated LC-MS method. *Food Additives and Contaminants*, **2005**, 22, 204-9		52
216	Relationship between color and antioxidant capacity of fruits and vegetables. *Current Research in Food Science*, **2020**, 2, 1-10	5.6	52
215	Controlling the Maillard reaction by reactant encapsulation: sodium chloride in cookies. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10808-14	5.7	51
214	Improved Ultrafiltration for Color Reduction and Stabilization of Apple Juice. *Journal of Food Science*, **1998**, 63, 504-507	3.4	50
213	Investigation of acrylamide formation on bakery products using a crust-like model. *Molecular Nutrition and Food Research*, **2009**, 53, 1521-5	5.9	48
212	Pomegranate peel extract prevents liver fibrosis in biliary-obstructed rats. *Journal of Pharmacy and Pharmacology*, **2007**, 59, 1287-95	4.8	48
211	Maillard reaction and caramelization during hazelnut roasting: A multiresponse kinetic study. *Food Chemistry*, **2017**, 221, 1911-1922	8.5	47
210	Computer vision-based image analysis for the estimation of acrylamide concentrations of potato chips and french fries. *Food Chemistry*, **2007**, 101, 791-798	8.5	47
209	Phenolic compounds in natural and roasted nuts and their skins: a brief review. *Current Opinion in Food Science*, **2017**, 14, 103-109	9.8	46
208	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 382-399	16.4	46
207	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. *Journal of Food Engineering*, **2018**, 219, 129-136	6	46
206	Investigation of □dicarbonyl compounds in baby foods by high-performance liquid chromatography coupled with electrospray ionization mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7714-20	5.7	46
205	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. *Food and Function*, **2013**, 4, 722-7	6.1	46
204	Study of lipoxygenase and peroxidase as blanching indicator enzymes in peas: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage. *LWT - Food Science and Technology*, **2005**, 38, 903-908	5.4	46
203	Release of antioxidant capacity from five plant foods during a multistep enzymatic digestion protocol. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4119-26	5.7	45
202	Determination of 5-hydroxymethyl-2-furfural and 2-furfural in oils as indicators of heat pre-treatment. *Food Chemistry*, **2010**, 123, 912-916	8.5	43

201	Investigating the correlation between acrylamide content and browning ratio of model cookies. *Journal of Food Engineering*, **2008**, 87, 380-385	6	43
200	Analysis of furan in foods. Is headspace sampling a fit-for-purpose technique?. *Food Additives and Contaminants*, **2005**, 22, 1198-202		43
199	pH dependent antioxidant activity of lettuce (L. sativa) and synergism with added phenolic antioxidants. *Food Chemistry*, **2016**, 190, 25-32	8.5	42
198	Rapid reversed-phase liquid chromatographic determination of patulin in apple juice. *Journal of Chromatography A*, **1996**, 730, 53-8	4.5	42
197	Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean. *Journal of the Science of Food and Agriculture*, **2014**, 94, 45-51	4.3	41
196	Antioxidant activity of lettuce extract (Lactuca sativa) and synergism with added phenolic antioxidants. *Food Chemistry*, **2009**, 115, 163-168	8.5	41
195	Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation. *Food Research International*, **2014**, 61, 252-256	7	40
194	Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea. *Food Research International*, **2013**, 53, 720-725	7	39
193	Formation of guaiacol from vanillin by Alicyclobacillus acidoterrestris in apple juice: a model study. *European Food Research and Technology*, **2005**, 220, 196-199	3.4	39
192	Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry. *Food Chemistry*, **2018**, 243, 420-427	8.5	38
191	A generic method for the determination of acrylamide in thermally processed foods. *Journal of Chromatography A*, **2006**, 1120, 194-8	4.5	38
190	Soluble antioxidant compounds regenerate the antioxidants bound to insoluble parts of foods. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10329-34	5.7	36
189	Effects of isolation, enzymatic hydrolysis, heating, hydratation and Maillard reaction on the antioxidant capacity of cereal and legume proteins. *Food Research International*, **2012**, 49, 1-6	7	36
188	Characterization of crude lipoxygenase extract from green pea using a modified spectrophotometric method. *European Food Research and Technology*, **2002**, 215, 42-45	3.4	36
187	Compositional, nutritional, and functional characteristics of instant teas produced from low- and high-quality black teas. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 7529-36	5.7	35
186	Inhibitory effect of hawthorn extract on heterocyclic aromatic amine formation in beef and chicken breast meat. *Food Research International*, **2017**, 99, 586-595	7	35
185	Computer vision-based analysis of foods: a non-destructive colour measurement tool to monitor quality and safety. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1259-63	4.3	35
184	Effect of cooking method (baking compared with frying) on acrylamide level of potato chips. *Journal of Food Science*, **2010**, 75, E25-9	3.4	35

183	Liquid chromatographic method for the determination of patulin in apple juice using solid-phase extraction. *Analytica Chimica Acta*, **2005**, 543, 64-69	6.6	35
182	Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour. *Journal of Cereal Science*, **2013**, 58, 1-7	3.8	34
181	Effect of pretreatment with gelatin and bentonite on permeate flux and fouling layer resistance during apple juice ultrafiltration. *Journal of Food Engineering*, **2007**, 80, 300-305	6	34
180	Reduction of acrylamide level in french fries by employing a temperature program during frying. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6162-6	5.7	34
179	Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single ultrafiltration process. *Separation and Purification Technology*, **2001**, 22-23, 53-61	8.3	34
178	5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling. *Food Chemistry*, **2020**, 318, 126467	8.5	33
177	Solvent effects on total antioxidant capacity of foods measured by direct QUENCHER procedure. *Journal of Food Composition and Analysis*, **2012**, 26, 52-57	4.1	33
176	Effect of refining on bioactive composition and oxidative stability of hazelnut oil. *Food Research International*, **2019**, 116, 586-591	7	33
175	Formation of □dicarbonyl compounds in cookies made from wheat, hull-less barley and colored corn and its relation with phenolic compounds, free amino acids and sugars. *European Food Research and Technology*, **2016**, 242, 51-60	3.4	32
174	Effect of Calcium on Acrylamide Level and Sensory Properties of Cookies. *Food and Bioprocess Technology*, **2012**, 5, 519-526	5.1	32
173	Effect of radio frequency postdrying of partially baked cookies on acrylamide content, texture, and color of the final product. *Journal of Food Science*, **2012**, 77, E113-7	3.4	31
172	Bioactive compounds in different hazelnut varieties and their skins. *Journal of Food Composition and Analysis*, **2015**, 43, 203-208	4.1	30
171	Hazelnut skin powder: A new brown colored functional ingredient. *Food Research International*, **2014**, 65, 291-297	7	30
170	Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 265-270	6.8	30
169	Formation of melatonin and its isomer during bread dough fermentation and effect of baking. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2900-5	5.7	29
168	Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source. *Food Chemistry*, **2015**, 173, 290-7	8.5	28
167	Processing treatments for mitigating acrylamide formation in sweetpotato French fries. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 310-6	5.7	28
166	Effects of controlled atmosphere storage and low-dose irradiation on potato tuber components affecting acrylamide and color formations upon frying. *European Food Research and Technology*, **2007**, 224, 681-687	3.4	28

165	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. *Food and Function*, **2016**, 7, 2516-25	6.1	27
164	Role of curcumin in the conversion of asparagine into acrylamide during heating. *Amino Acids*, **2013**, 44, 1419-26	3.5	27
163	Synergism between soluble and dietary fiber bound antioxidants. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2338-43	5.7	27
162	Significance of furosine as heat-induced marker in cookies. *Journal of Cereal Science*, **2008**, 48, 843-847	3.8	27
161	Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics. *Innovative Food Science and Emerging Technologies*, **2015**, 31, 131-138	6.8	26
160	Nutritional and functional characteristics of seven grades of black tea produced in Turkey. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7682-9	5.7	26
159	A Non-Contact Computer Vision Based Analysis of Color in Foods. *International Journal of Food Engineering*, **2007**, 3,	1.9	26
158	Long-term survey of patulin in apple juice concentrates produced in Turkey. *Food Additives and Contaminants*, **2000**, 17, 933-6		26
157	Comparisons of phenolic compounds, isoflavones, antioxidant capacity and oxidative enzymes in yellow and black soybeans seed coat and dehulled bean. *European Food Research and Technology*, **2013**, 237, 409-418	3.4	25
156	Adsorption of Maillard reaction products from aqueous solutions and sugar syrups using adsorbent resin. *Journal of Food Engineering*, **2007**, 82, 342-350	6	25
155	Reversible degradation kinetics of vitamin C in peas during frozen storage. *European Food Research and Technology*, **2007**, 224, 749-753	3.4	25
154	Potential of furan formation in hazelnuts during heat treatment. *Food Additives and Contaminants*, **2007**, 24 Suppl 1, 136-42		25
153	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. *Food and Function*, **2013**, 4, 1647-53	6.1	24
152	Mitigation of acrylamide formation in cookies by using Maillard reaction products as recipe modifier in a combined partial conventional baking and radio frequency post-baking process. *European Food Research and Technology*, **2012**, 235, 711-717	3.4	24
151	Punica granatum peel extract protects against ionizing radiation-induced enteritis and leukocyte apoptosis in rats. *Journal of Radiation Research*, **2009**, 50, 345-53	2.4	24
150	Impacts of roasting oily seeds and nuts on their extracted oils. *Lipid Technology*, **2010**, 22, 179-182		24
149	Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products. *Journal of Food Composition and Analysis*, **2019**, 84, 103308	4.1	23
148	Investigations on the Maillard Reaction in Sesame (Sesamum indicum L.) Seeds Induced by Roasting. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 4923-4930	5.7	23

147	Determination of Furosine in Thermally Processed Foods by Hydrophilic Interaction Liquid Chromatography. *Journal of AOAC INTERNATIONAL*, **2009**, 92, 1460-1463	1.7	23
146	Acrylamide formation in biscuits made of different wholegrain flours depending on their free asparagine content and baking conditions. *Food Research International*, **2020**, 132, 109109	7	23
145	Effect of alkalization on the Maillard reaction products formed in cocoa during roasting. *Food Research International*, **2016**, 89, 930-936	7	22
144	Investigations on the reactions of □dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits. *Food and Function*, **2016**, 7, 2544-50	6.1	22
143	Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods. *Food and Function*, **2015**, 6, 109-14	6.1	21
142	Thermal process contaminants: acrylamide, chloropropanols and furan. *Current Opinion in Food Science*, **2016**, 7, 86-92	9.8	21
141	Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during heating. *European Food Research and Technology*, **2012**, 235, 1093-1099	3.4	21
140	Computer vision-based image analysis for rapid detection of acrylamide in heated foods. *Quality Assurance and Safety of Crops and Foods*, **2010**, 2, 203-207	1.5	21
139	Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single-ultrafiltration process. *Journal of Membrane Science*, **1997**, 134, 191-197	9.6	21
138	Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads. *Journal of Food Composition and Analysis*, **2012**, 26, 160-168	4.1	20
137	Computer vision based analysis of potato chips--a tool for rapid detection of acrylamide level. *Molecular Nutrition and Food Research*, **2006**, 50, 805-10	5.9	20
136	Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey. *Journal of Food Composition and Analysis*, **2015**, 44, 115-121	4.1	19
135	Effects of formulation, extrusion cooking conditions, and CO□injection on the formation of acrylamide in corn extrudates. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2562-8	4.3	19
134	Investigation of the interaction between soluble antioxidants in green tea and insoluble dietary fiber bound antioxidants. *Food Research International*, **2014**, 63, 266-270	7	19
133	Effects of Sodium Chloride, Potassium Chloride, and Calcium Chloride on the Formation of □Dicarbonyl Compounds and Furfurals and the Development of Browning in Cookies during Baking. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7838-7848	5.7	19
132	Effect of Sodium Chloride on □Dicarbonyl Compound and 5-Hydroxymethyl-2-furfural Formations from Glucose under Caramelization Conditions: A Multiresponse Kinetic Modeling Approach. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6333-42	5.7	19
131	Effect of combining conventional frying with radio-frequency post-drying on acrylamide level and quality attributes of potato chips. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2002-8	4.3	18
130	Formation of monochloropropane-1,2-diol and its esters in biscuits during baking. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7297-301	5.7	18

129	Effects of hydrophobic and ionic interactions on glycation of casein during Maillard reaction. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 11289-95	5.7	18
128	Inhibition of enzymatic browning in actual food systems by the Maillard reaction products. *Journal of the Science of Food and Agriculture*, **2010**, 90, 2556-62	4.3	18
127	Effect of microwave pre-thawing of frozen potato strips on acrylamide level and quality of French fries. *Journal of Food Engineering*, **2010**, 97, 261-266	6	18
126	Development and experimental validation of a frying model to estimate acrylamide levels in French fries. *Journal of Food Science*, **2008**, 73, E109-14	3.4	18
125	LIQUID CHROMATOGRAPHIC METHOD FOR THE DETERMINATION OF CHLOROPHYLLS, CAROTENOIDS, AND THEIR DERIVATIVES IN FRESH AND PROCESSED VEGETABLES. *Journal of Liquid Chromatography and Related Technologies*, **2002**, 25, 1201-1213	1.3	18
124	Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids. *Food Chemistry*, **2018**, 240, 354-360	8.5	17
123	Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough. *European Food Research and Technology*, **2013**, 237, 1-8	3.4	17
122	Kinetics of furan formation from ascorbic acid during heating under reducing and oxidizing conditions. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10191-6	5.7	17
121	Investigation and kinetic evaluation of furan formation in tomato paste and pulp during heating. *Food Research International*, **2015**, 78, 224-230	7	17
120	Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing. *LWT - Food Science and Technology*, **2020**, 117, 108655	5.4	17
119	A study on interactions between the insoluble fractions of different coffee infusions and major cocoa free antioxidants and different coffee infusions and dark chocolate. *Food Chemistry*, **2018**, 255, 8-14	8.5	16
118	Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry. *Food Chemistry*, **2019**, 272, 347-353	8.5	16
117	Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food. *Food Research International*, **2017**, 101, 17-23	7	16
116	INFLUENCE OF CONVENTIONAL CLARIFICATION AND ULTRAFILTRATION ON THE PHENOLIC COMPOSITION OF GOLDEN DELICIOUS APPLE JUICE. *Journal of Food Quality*, **2003**, 26, 257-266	2.7	16
115	Formation of tyramine in yoghurt during fermentation - Interaction between yoghurt starter bacteria and Lactobacillus plantarum. *Food Research International*, **2017**, 97, 288-295	7	15
114	Kinetic evaluation of the reaction between methylglyoxal and certain scavenging compounds and determination of their in vitro dicarbonyl scavenging activity. *Food Research International*, **2019**, 121, 257-268	7	15
113	Effect of vacuum-combined baking of cookies on acrylamide content, texture and color. *European Food Research and Technology*, **2015**, 240, 243-249	3.4	15
112	Effect of microencapsulation on the reactivity of ascorbic acid, sodium chloride and vanillin during heating. *Journal of Food Engineering*, **2015**, 167, 204-209	6	15

111	Modelling thermal degradation of zearalenone in maize bread during baking. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2013**, 30, 528-33	3.2	15
110	Measurement of evaporated acrylamide during frying of potatoes: Effect of frying conditions and surface area-to-volume ratio. *Journal of Food Engineering*, **2009**, 93, 172-176	6	15
109	Effects of Ecarotene on soybean lipoxygenase activity: kinetic studies. *European Food Research and Technology*, **2007**, 224, 743-748	3.4	15
108	The effects of different technologies on Alicyclobacillus acidoterrestris during apple juice production. *European Food Research and Technology*, **2003**, 217, 249-252	3.4	15
107	An Investigation on the Relationship between Patulin and Fumaric Acid in Apple Juice Concentrates. *LWT - Food Science and Technology*, **1998**, 31, 480-483	5.4	15
106	Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems. *Food and Function*, **2016**, 7, 3431-6	6.1	15
105	Partial purification and characterization of polyphenoloxidase from durum wheat (Triticum durum L.). *Journal of Cereal Science*, **2012**, 55, 300-304	3.8	14
104	Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits. *Food Research International*, **2017**, 99, 308-314	7	14
103	Determination of effective mass transfer coefficient (kc) of patulin adsorption on activated carbon packed bed columns with recycling. *Journal of Food Engineering*, **1998**, 35, 259-266	6	14
102	Degradation of free tryptophan in a cookie model system and its application in commercial samples. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 6793-7	5.7	14
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