

# Oliver Frank

## List of Publications by Year in descending order

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58  
papers

1,947  
citations

257450

24  
h-index

254184

43  
g-index

59  
all docs

59  
docs citations

59  
times ranked

1995  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bitter Taste Receptors for Saccharin and Acesulfame K. <i>Journal of Neuroscience</i> , 2004, 24, 10260-10265.	3.6	315
2	Activity-Guided Identification of a Chemopreventive Compound in Coffee Beverage Using in Vitro and in Vivo Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6861-6869.	5.2	130
3	Accurate Determination of Reference Materials and Natural Isolates by Means of Quantitative <sup>1</sup> H NMR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2506-2515.	5.2	129
4	Bioresponse-guided decomposition of roast coffee beverage and identification of key bitter taste compounds. <i>European Food Research and Technology</i> , 2006, 222, 492-508.	3.3	123
5	Structure Determination and Sensory Analysis of Bitter-Tasting 4-Vinylcatechol Oligomers and Their Identification in Roasted Coffee by Means of LC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1945-1954.	5.2	117
6	Structures of Storage-Induced Transformation Products of the Beer's Bitter Principles, Revealed by Sophisticated NMR Spectroscopic and LC-MS Techniques. <i>Chemistry - A European Journal</i> , 2009, 15, 13047-13058.	3.3	72
7	Quantitative Studies on the Influence of the Bean Roasting Parameters and Hot Water Percolation on the Concentrations of Bitter Compounds in Coffee Brew. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3720-3728.	5.2	70
8	RAGE-mediated MAPK activation by food-derived AGE and non-AGE products. <i>Biochemical and Biophysical Research Communications</i> , 2003, 300, 311-315.	2.1	69
9	Identification of Bitter Off-Taste Compounds in the Stored Cold Pressed Linseed Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7864-7868.	5.2	62
10	Structural and Sensory Characterization of Key Pungent and Tingling Compounds from Black Pepper ( <i>Piper nigrum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2884-2895.	5.2	54
11	Maillard Reaction Products Modulating the Growth of Human Tumor Cells in Vitro. <i>Chemical Research in Toxicology</i> , 2003, 16, 48-55.	3.3	49
12	Structure Determination of 3-O-Caffeoyl-epi- $\beta$ -quinide, an Orphan Bitter Lactone in Roasted Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9581-9585.	5.2	47
13	ORA1, a Zebrafish Olfactory Receptor Ancestral to All Mammalian V1R Genes, Recognizes 4-Hydroxyphenylacetic Acid, a Putative Reproductive Pheromone. <i>Journal of Biological Chemistry</i> , 2014, 289, 19778-19788.	3.4	44
14	Antioxidative Compounds from <i>Garcinia buchananii</i> Stem Bark. <i>Journal of Natural Products</i> , 2015, 78, 234-240.	3.0	38
15	Identification of (furan-2-yl)methylated benzene diols and triols as a novel class of bitter compounds in roasted coffee. <i>Food Chemistry</i> , 2011, 126, 441-449.	8.2	37
16	Measurement of the Intracellular pH in Human Stomach Cells: A Novel Approach To Evaluate the Gastric Acid Secretory Potential of Coffee Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1976-1985.	5.2	34
17	Sensory Activity, Chemical Structure, and Synthesis of Maillard Generated Bitter-Tasting 1-Oxo-2,3-dihydro-1H-indolizinium-6-olates. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2693-2699.	5.2	33
18	Quantitation of Sweet Steviol Glycosides by Means of a HILIC-MS/MS-SIDA Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11312-11320.	5.2	29

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19	UPLC-ESI-TOF MS-Based Metabolite Profiling of the Antioxidative Food Supplement <i>Garcinia buchananii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7169-7179.	5.2	27
20	Development of stable isotope dilution assays for ochratoxin A in blood samples. <i>Analytical Biochemistry</i> , 2011, 419, 88-94.	2.4	26
21	Comprehensive Analysis of the <i>Alternaria</i> Mycobiome Using Mass Spectrometry Based Metabolomics. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900558.	3.3	26
22	Characterization of Key Chromophores Formed by Nonenzymatic Browning of Hexoses and Alanine by Using the Color Activity Concept. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6303-6311.	5.2	25
23	Reinvestigation of the Chemical Structure of Bitter-Tasting Quinizolate and Homoquinizolate and Studies on Their Maillard-Type Formation Pathways Using Suitable <sup>13</sup> C-Labeling Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6027-6036.	5.2	25
24	Development of analytical methods for the determination of tenuazonic acid analogues in food commodities. <i>Journal of Chromatography A</i> , 2013, 1289, 27-36.	3.7	24
25	Differential Off-line LC-NMR (DOLC-NMR) Metabolomics To Monitor Tyrosine-Induced Metabolome Alterations in <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3230-3241.	5.2	24
26	Decoding the Nonvolatile Sensometabolome of Orange Juice ( <i>Citrus sinensis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2354-2369.	5.2	23
27	Label-free quantitative <sup>1</sup> H NMR spectroscopy to study low-affinity ligand-protein interactions in solution: A contribution to the mechanism of polyphenol-mediated astringency. <i>PLoS ONE</i> , 2017, 12, e0184487.	2.5	22
28	Identification and Quantitation of Reaction Products from Quinic Acid, Quinic Acid Lactone, and Chlorogenic Acid with Strecker Aldehydes in Roasted Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1027-1038.	5.2	22
29	Production of the potential sweetener 5-ketofructose from fructose in fed-batch cultivation with <i>Gluconobacter oxydans</i> . <i>Bioresource Technology</i> , 2018, 259, 164-172.	9.6	21
30	Systematic studies of structure and physiological activity of alapyridaine. A novel food-born taste enhancer. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 270-281.	3.3	17
31	Discovery of a Thiamine-Derived Taste Enhancer in Process Flavors. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5857-5865.	5.2	16
32	On the Influence of the Carbohydrate Moiety on Chromophore Formation during Food-Related Maillard Reactions of Pentoses, Hexoses, and Disaccharides. <i>Helvetica Chimica Acta</i> , 2000, 83, 3246-3261.	1.6	13
33	Xanthohumol C, a minor bioactive hop compound: Production, purification strategies and antimicrobial test. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1095, 39-49.	2.3	13
34	Activation Spectra of Human Bitter Taste Receptors Stimulated with Cyclolinopeptides Corresponding to Fresh and Aged Linseed Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4382-4390.	5.2	12
35	NMR-Based Studies on Odorant-Melanoidin Interactions in Coffee Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15334-15344.	5.2	12
36	Novel Taste-Enhancing 4-Amino-2-methyl-5-heteroalkylpyrimidines Formed from Thiamine by Maillard-Type Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13986-13997.	5.2	11

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37	Functional Metabolome Analysis of <i>Penicillium roqueforti</i> by Means of Differential Off-Line LC-NMR. Journal of Agricultural and Food Chemistry, 2019, 67, 5135-5146.	5.2	11
38	Steroidal Saponins—New Sources to Develop Potato ( <i>Solanum tuberosum</i> L.) Genotypes Resistant against Certain <i>Phytophthora infestans</i> Strains. Journal of Agricultural and Food Chemistry, 2022, 70, 7447-7459.	5.2	11
39	Chemical Synthesis of Deoxynivalenol-3- <sup>12</sup> -d-[ <sup>13</sup> C <sub>6</sub> ]-glucoside and Application in Stable Isotope Dilution Assays. Molecules, 2016, 21, 838.	3.8	10
40	Biosynthesis of $\pm$ -solanine and $\pm$ -chaconine in potato leaves ( <i>Solanum tuberosum</i> L.) – A <sup>13</sup> CO <sub>2</sub> study. Food Chemistry, 2021, 365, 130461.	8.2	9
41	Identification and Quantitation of Reaction Products from Chlorogenic Acid, Caffeic Acid, and Their Thermal Degradation Products with Odor-Active Thiols in Coffee Beverages. Journal of Agricultural and Food Chemistry, 2022, 70, 5427-5437.	5.2	9
42	Quantitative Determination of Thiamine-Derived Taste Enhancers in Aqueous Model Systems, Natural Deep Eutectic Solvents, and Thermally Processed Foods. Journal of Agricultural and Food Chemistry, 2020, 68, 6181-6189.	5.2	8
43	Separation of minor cannabinoids from hemp extract with trapping multiple dual mode liquid-liquid chromatography. Journal of Chromatography A, 2021, 1658, 462608.	3.7	8
44	Characterisation of novel 1 H, 4 H -quinolizinium-7-olate chromophores by application of colour dilution analysis and high-speed countercurrent chromatography on thermally browned pentose/ L -alanine solutions. European Food Research and Technology, 2001, 213, 1-7.	3.3	7
45	Quantitative Proton NMR Spectroscopy for Basic Taste Recombinant Reconstitution Using the Taste Recombinant Database. Journal of Agricultural and Food Chemistry, 2021, 69, 14713-14721.	5.2	7
46	Identification and Quantitation of Taste-Active Compounds in Dried Scallops by Combined Application of the Sensomics and a Quantitative NMR Approach. Journal of Agricultural and Food Chemistry, 2022, 70, 247-259.	5.2	7
47	Saccharin: Artificial Sweetener, Bitter Tastant, and Sweet Taste Inhibitor. ACS Symposium Series, 2008, , 230-240.	0.5	6
48	Key odorant melanoidin interactions in aroma staling of coffee beverages. Food Chemistry, 2022, 392, 133291.	8.2	6
49	The “colorful”-chemistry of nonenzymatic browning. International Congress Series, 2002, 1245, 37-41.	0.2	5
50	Development and Application of a Stable Isotope Dilution Analysis for the Quantitation of Advanced Glycation End Products of Creatinine in Biofluids of Type 2 Diabetic Patients and Healthy Volunteers. Analytical Chemistry, 2013, 85, 2961-2969.	6.5	5
51	A new NMR approach for structure determination of thermally unstable biflavones and application to phytochemicals from <i>Garcinia buchananii</i> . Magnetic Resonance in Chemistry, 2015, 53, 813-820.	1.9	5
52	Purification procedure for (2R,3S,2 <sup>3</sup> R,3 <sup>3</sup> R)-manniflavanone and its minor (2R,3S,2 <sup>3</sup> S,3 <sup>3</sup> S)-isomer from <i>Garcinia buchananii</i> stem bark. European Food Research and Technology, 2015, 240, 1075-1080.	3.3	5
53	Tyrosine Induced Metabolome Alterations of <i>Penicillium roqueforti</i> and Quantitation of Secondary Key Metabolites in Blue-Mold Cheese. Journal of Agricultural and Food Chemistry, 2019, 67, 8500-8509.	5.2	5
54	A high throughput toolbox for comprehensive flavor compound mapping in mint. Food Chemistry, 2021, 365, 130522.	8.2	4

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55	Synthesis of Human Phase I and Phase II Metabolites of Hop ( <i>Humulus lupulus</i> ) Prenylated Flavonoids. <i>Metabolites</i> , 2022, 12, 345.	2.9	4
56	The Taste Activity Concept: A Powerful Tool to Trace the Key Tastants in Foods. ACS Symposium Series, 2003, , 104-124.	0.5	2
57	Structural and Functional Characterization of a Multimodal Taste Enhancer in Beef Bouillon. ACS Symposium Series, 2005, , 173-188.	0.5	1
58	High-Throughput Flavor Analysis and Mapping of Flavor Alterations Induced by Different Genotypes of <i>Mentha</i> by Means of UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5668-5679.	5.2	1