

Sonia Collin

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

122
papers

3,926
citations

38
h-index

57
g-index

124
ext. papers

4,299
ext. citations

4.5
avg, IF

5.36
L-index

| # | Paper | IF | Citations |
|-----|---|-----|-----------|
| 122 | Fate of Hop and Fermentation Odorants in Commercial Belgian Dry-Hopped Beers over 2 Years of Bottle Storage: Key-Role of Oxidation and Hop Esterases. <i>Journal of the American Society of Brewing Chemists</i> , 2021 , 79, 259-271 | 1.9 | 4 |
| 121 | Modulation of the Sulfanylalkyl Acetate/Alcohol Ratio and Free Thiol Release from Cysteinylated and/or Glutathionylated Sulfanylalkyl Alcohols in Beer under Different Fermentation Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6005-6012 | 5.7 | 7 |
| 120 | Ability of the Mandarina Bavaria hop variety to release free odorant polyfunctional thiols in late-hopped beers. <i>Journal of the Institute of Brewing</i> , 2021 , 127, 140-148 | 2 | 2 |
| 119 | Fate of Bitter Compounds through Dry-Hopped Beer Aging. Why cis-Humulonones Should be as Feared as trans-Isomulonones?. <i>Journal of the American Society of Brewing Chemists</i> , 2020 , 78, 103-113 | 1.9 | 5 |
| 118 | Occurrence of Ehrlich-Derived and Varietal Polyfunctional Thiols in Belgian White Wines Made from Chardonnay and Solaris Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10310-10317 | 5.7 | 5 |
| 117 | Why Craft Brewers Should Be Advised to Use Bottle Refermentation to Improve Late-Hopped Beer Stability. <i>Beverages</i> , 2019 , 5, 39 | 3.4 | 3 |
| 116 | First Evidence of the Cysteine and Glutathione Conjugates of 3-Sulfanylpentan-1-ol in Hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4002-4010 | 5.7 | 25 |
| 115 | Why Humulinones are Key Bitter Constituents Only After Dry Hopping: Comparison With Other Belgian Styles. <i>Journal of the American Society of Brewing Chemists</i> , 2018 , 76, 236-246 | 1.9 | 7 |
| 114 | Roasting conditions for preserving cocoa flavan-3-ol monomers and oligomers: interesting behaviour of Criollo clones. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4001-4008 | 4.3 | 8 |
| 113 | Procyanidin A2 and Its Degradation Products in Raw, Fermented, and Roasted Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1715-1723 | 5.7 | 21 |
| 112 | Investigation of 2-Sulfanylethyl Acetate Cysteine-S-Conjugate as a Potential Precursor of Free Thiols in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2017 , 75, 228-235 | 1.9 | 2 |
| 111 | Dry Hopping with the Dual-Purpose Varieties Amarillo, Citra, Hallertau Blanc, Mosaic, and Sorachi Ace: Minor Contribution of Hop Terpenol Glucosides to Beer Flavors. <i>Journal of the American Society of Brewing Chemists</i> , 2017 , 75, 122-129 | 1.9 | 18 |
| 110 | Occurrence and Antioxidant Activity of C1 Degradation Products in Cocoa. <i>Foods</i> , 2017 , 6, | 4.9 | 4 |
| 109 | Fate of Anthocyanins through Cocoa Fermentation. Emergence of New Polyphenolic Dimers. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8876-8885 | 5.7 | 18 |
| 108 | 3-Sulfanyl-4-methylpentan-1-ol in Dry-Hopped Beers: First Evidence of Glutathione S-Conjugates in Hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8572-8582 | 5.7 | 24 |
| 107 | Influence of acetic and lactic acids on cocoa flavan-3-ol degradation through fermentation-like incubations. <i>LWT - Food Science and Technology</i> , 2016 , 68, 514-522 | 5.4 | 23 |
| 106 | How sotolon can impart a Madeira off-flavor to aged beers. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2886-92 | 5.7 | 18 |

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| 105 | Quantitation of selected terpenoids and mercaptans in the dual-purpose hop varieties Amarillo, Citra, Hallertau Blanc, Mosaic, and Sorachi Ace. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3022-30 | 5.7 | 30 |
| 104 | Occurrence of Theaspirane and its Odorant Degradation Products in Hop and Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8247-53 | 5.7 | 1 |
| 103 | Polyfunctional Thiols in Fresh and Aged Belgian Special Beers: Fate of Hop S-Cysteine Conjugates. <i>Journal of the American Society of Brewing Chemists</i> , 2015 , 73, 61-70 | 1.9 | 10 |
| 102 | Degradation of (-)-epicatechin and procyanidin B2 in aqueous and lipidic model systems. first evidence of "chemical" flavan-3-ol oligomers in processed cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9002-16 | 5.7 | 28 |
| 101 | Guaiacol and 4-methylphenol as specific markers of torrefied malts. Fate of volatile phenols in special beers through aging. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9522-8 | 5.7 | 27 |
| 100 | Revue sur les étonnantes analogies et les différences relevées entre un cône de houblon et une baie de raisin. <i>Cerevisia</i> , 2014 , 38, 103-117 | | |
| 99 | Key Odorants of Jura Flor-Sherry Wines: Strong Analogy with Gueuze Beers 2014 , 331-336 | | 1 |
| 98 | Odorant Polyfunctional Thiols Issued from Bottle Beer Refermentation 2014 , 227-230 | | 1 |
| 97 | Revue sur les étonnantes analogies et les différences relevées entre un cône de houblon et une baie de raisin. <i>Cerevisia</i> , 2013 , 38, 61-70 | | 2 |
| 96 | Revue sur les étonnantes analogies et les différences relevées entre un cône de houblon et une baie de raisin Partie II: Les constituants majeurs. <i>Cerevisia</i> , 2013 , 38, 79-88 | | |
| 95 | Revue bibliographique sur les adduits cystéinés et glutathionés de la vigne en vue de leur investigation dans le houblon et la bière. <i>Cerevisia</i> , 2013 , 38, 3-14 | | 5 |
| 94 | Polyphenols and Beer Quality 2013 , 2333-2359 | | 9 |
| 93 | Occurrence of the ribes odorant 3-sulfanyl-3-methylbutyl formate in aged beers. <i>Flavour and Fragrance Journal</i> , 2013 , 28, 174-179 | 2.5 | 6 |
| 92 | Enzymatic release of odourant polyfunctional thiols from cysteine conjugates in hop. <i>Journal of the Institute of Brewing</i> , 2013 , 119, 221-227 | 2 | 18 |
| 91 | First Evidence of the Production of Odorant Polyfunctional Thiols by Bottle Refermentation. <i>Journal of the American Society of Brewing Chemists</i> , 2013 , 71, 15-22 | 1.9 | 12 |
| 90 | Occurrence of sotolon, abhexon and theaspirane-derived molecules in Gueuze beers. Chemical similarities with yellow wines <i>Journal of the Institute of Brewing</i> , 2012 , 118, 223-229 | 2 | 12 |
| 89 | Identification of a new light-struck off-flavour in light-stable beers. <i>Cerevisia</i> , 2012 , 37, 10-14 | | 11 |
| 88 | Le houblonnage d'œuvres des bières spéciales belges est bien plus qu'une simple dissolution des composés aromatiques du houblon. <i>Cerevisia</i> , 2012 , 36, 119-124 | | 13 |

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| 87 | Main odorants in Jura flor-sherry wines. Relative contributions of sotolon, abhexon, and theaspirane-derived compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 380-7 | 5.7 | 38 |
| 86 | Fate of 2-sulphanylethyl acetate and 3-sulphanylpropyl acetate through beer aging. <i>Journal of the Institute of Brewing</i> , 2012 , 118, 198-204 | 2 | 11 |
| 85 | Occurrence of odorant polyfunctional thiols in beers hopped with different cultivars. First evidence of an S-cysteine conjugate in hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7805-16 | 5.7 | 69 |
| 84 | Occurrence of polyfunctional thiols in sorghum beer [kigage]made with <i>Vernonia amygdalina</i> [mubirizi] <i>Flavour and Fragrance Journal</i> , 2012 , 27, 372-377 | 2.5 | 5 |
| 83 | Potentiality of red sorghum for producing stilbenoid-enriched beers with high antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4088-94 | 5.7 | 26 |
| 82 | Occurrence of odorant polyfunctional thiols in the Super Alpha Tomahawk hop cultivar. Comparison with the thiol-rich Nelson Sauvin bitter variety. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8853-65 | 5.7 | 60 |
| 81 | Stilbenic profile of cocoa liquors from different origins determined by RP-HPLC-APCI(+)-MS/MS. Detection of a new resveratrol hexoside. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7067-74 | 5.7 | 19 |
| 80 | Crystal and Molecular Structure Analysis of Benzamide Neuroleptics and Analogs (IX): 2,3-dimethoxy-N-[B-(Cyclohexyl Methyl)-8-Azabicyclo[3.2.1]oct-3-yl]-Benzamide. <i>Bulletin Des Sociétés Chimiques Belges</i> , 2010 , 95, 213-214 | | 2 |
| 79 | X-Ray Structure Determination of a Polymorphic form of [Tropapride] Well-Known Antidopaminergic Agent, C ₂₃ H ₂₈ N ₂ O ₃ .HCl. H ₂ O. <i>Bulletin Des Sociétés Chimiques Belges</i> , 2010 , 96, 337-338 | | 4 |
| 78 | Fate of key odorants in Sauternes wines through aging. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8557-63 | 5.7 | 58 |
| 77 | Structure, Organoleptic Properties, Quantification Methods, and Stability of Phenolic Compounds in Beer: A Review. <i>Food Reviews International</i> , 2009 , 26, 1-84 | 5.5 | 78 |
| 76 | Characterization of odor-active compounds in extracts obtained by simultaneous extraction/distillation from moroccan black olives. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3273-8 | 5.7 | 16 |
| 75 | Fate of resveratrol and piceid through different hop processings and storage times. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 584-90 | 5.7 | 19 |
| 74 | Use of RP-HPLC-ESI(+)MS/MS to Differentiate Various Proanthocyanidin Isomers in Lager Beer Extracts. <i>Journal of the American Society of Brewing Chemists</i> , 2008 , 66, 109-115 | 1.9 | 68 |
| 73 | Use of thiolysis hyphenated to RP-HPLC-ESI(-)-MS/MS for the analysis of flavanoids in fresh lager beers. <i>Food Chemistry</i> , 2008 , 110, 1012-8 | 8.5 | 19 |
| 72 | Comparison of Procedures for Resveratrol Analysis in Beer: Assessment of Stilbenoids Stability through Wort Fermentation and Beer Aging. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 143-149 | 2 | 15 |
| 71 | Identification of the Main Degradation Products of Patulin Generated Through Heat Detoxication Treatments. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 167-171 | 2 | 24 |
| 70 | Occurrence of resveratrol and piceid in American and European hop cones. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8754-8 | 5.7 | 33 |

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| 69 | Combinatorial synthesis, reversed-phase and normal-phase high-performance liquid chromatography elution data and liquid chromatography/positive atmospheric pressure chemical ionization tandem mass spectra of methoxylated and glycosylated resveratrol analogues. <i>Rapid Communications in Mass Spectrometry</i> , 2007 , 21, 2456-66 | 2.2 | 21 |
| 68 | Involvement of flavanoids in beer color instability during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9066-73 | 5.7 | 41 |
| 67 | Occurrence of mycotoxins (ochratoxin A, deoxynivalenol) and toxigenic fungi in Moroccan wheat grains: impact of ecological factors on the growth and ochratoxin A production. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 494-9 | 5.9 | 29 |
| 66 | Combinatorial synthesis and screening of novel odorants such as polyfunctional thiols. <i>Combinatorial Chemistry and High Throughput Screening</i> , 2006 , 9, 583-90 | 1.3 | 6 |
| 65 | Aroma extraction dilution analysis of Sauternes wines. Key role of polyfunctional thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7227-34 | 5.7 | 95 |
| 64 | Identification of a stale-beer-like odorant in extracts of naturally aged beer. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1409-13 | 5.7 | 45 |
| 63 | Occurrence of polyfunctional thiols in fresh lager beers. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5061-8 | 5.7 | 88 |
| 62 | Beer astringency assessed by timeIntensity and quantitative descriptive analysis: Influence of pH and accelerated aging. <i>Food Quality and Preference</i> , 2006 , 17, 445-452 | 5.8 | 31 |
| 61 | Occurrence of polyfunctional thiols in fresh and aged lager beers. <i>Developments in Food Science</i> , 2006 , 43, 245-248 | | 2 |
| 60 | Chocolate and cocoa: New sources of trans-resveratrol and trans-piceid. <i>Food Chemistry</i> , 2006 , 98, 649-687 | 5.7 | 133 |
| 59 | Hop as an interesting source of resveratrol for brewers: optimization of the extraction and quantitative study by liquid chromatography/atmospheric pressure chemical ionization tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 424-9 | 5.7 | 82 |
| 58 | Screening for key odorants in Moroccan green olives by gas chromatography-olfactometry/aroma extract dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1179-84 | 5.7 | 38 |
| 57 | Determination of stilbenes in hop pellets from different cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4202-6 | 5.7 | 38 |
| 56 | Sensorial Contribution and Formation Pathways of Thiols in Foods: A Review. <i>Food Reviews International</i> , 2005 , 21, 69-137 | 5.5 | 105 |
| 55 | Influence of pH and ageing on beer organoleptic properties. A sensory analysis based on AEDA data. <i>Food Quality and Preference</i> , 2005 , 16, 157-162 | 5.8 | 33 |
| 54 | Uptake of Amino Acids during Beer Production: The Concept of a Critical Time Value. <i>Journal of the American Society of Brewing Chemists</i> , 2005 , 63, 23-27 | 1.9 | 33 |
| 53 | Assessment of Added Glutathione in Yeast Propagations, Wort Fermentations, and Beer Storage. <i>Journal of the American Society of Brewing Chemists</i> , 2004 , 62, 97-102 | 1.9 | 6 |
| 52 | Relationship between procyanidin and flavor contents of cocoa liquors from different origins. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6243-9 | 5.7 | 110 |

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| 51 | Volatile Sulfur Compounds in Hops and Residual Concentrations in Beer: A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2003 , 61, 109-113 | 1.9 | 35 |
| 50 | Effect of the number of flavanol units on the antioxidant activity of procyanidin fractions isolated from chocolate. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6816-22 | 5.7 | 81 |
| 49 | Combinatorial synthesis and sensorial properties of mercapto primary alcohols and analogues. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3623-8 | 5.7 | 42 |
| 48 | Combinatorial synthesis and sensorial properties of 21 mercapto esters. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3618-22 | 5.7 | 31 |
| 47 | Effect of the Reducing Power of a Beer on Dimethyltrisulfide Production during Aging. <i>Journal of the American Society of Brewing Chemists</i> , 2002 , 60, 68-70 | 1.9 | 11 |
| 46 | Floral quality and discrimination of <i>Lavandula stoechas</i> , <i>Lavandula angustifolia</i> , and <i>Lavandula angustifolia latifolia</i> honeys. <i>Food Chemistry</i> , 2002 , 79, 453-459 | 8.5 | 45 |
| 45 | Release of deuterated (E)-2-nonenal during beer aging from labeled precursors synthesized before boiling. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 7634-8 | 5.7 | 44 |
| 44 | How low pH can intensify beta-damascenone and dimethyl trisulfide production through beer aging. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5612-6 | 5.7 | 76 |
| 43 | Synthesis and sensorial properties of mercaptoaldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5654-9 | 5.7 | 34 |
| 42 | Investigation of the beta-damascenone level in fresh and aged commercial beers. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3818-21 | 5.7 | 70 |
| 41 | Use of gas chromatography-olfactometry to identify key odorant compounds in dark chocolate. Comparison of samples before and after conching. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2385-91 | 5.7 | 135 |
| 40 | Reducing power of hop cultivars and beer ageing. <i>Food Chemistry</i> , 2001 , 72, 413-418 | 8.5 | 50 |
| 39 | Use of GC-olfactometry to identify the hop aromatic compounds in beer. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3867-74 | 5.7 | 100 |
| 38 | Combinatorial synthesis and sensorial properties of polyfunctional thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5445-9 | 5.7 | 32 |
| 37 | Varietal Discrimination of Hop Pellets. II. Comparison between Fresh and Aged Samples. <i>Journal of the American Society of Brewing Chemists</i> , 2001 , 59, 39-43 | 1.9 | 23 |
| 36 | Retention of sulfur flavours by food matrix and determination of sensorial data independent of the medium composition. <i>Food Chemistry</i> , 2000 , 69, 319-330 | 8.5 | 25 |
| 35 | 3-methylthiopropionaldehyde as precursor of dimethyl trisulfide in aged beers. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 6196-9 | 5.7 | 79 |
| 34 | Evidence of Strecker aldehyde excretion by yeast in cold contact fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2384-6 | 5.7 | 19 |

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| 33 | Optimized extraction procedure for quantifying norisoprenoids in honey and honey food products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5850-5 | 5.7 | 22 |
| 32 | Measuring antioxidant efficiency of wort, malt, and hops against the 2,2'-azobis(2-amidinopropane) dihydrochloride-induced oxidation of an aqueous dispersion of linoleic acid. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1129-34 | 5.7 | 162 |
| 31 | Yeast ADHI Disruption: A Way to Promote Carbonyl Compounds Reduction in Alcohol-Free Beer Production. <i>Journal of the American Society of Brewing Chemists</i> , 1999 , 57, 109-113 | 1.9 | 7 |
| 30 | Floral origin markers of heather honeys: <i>Calluna vulgaris</i> and <i>Erica arborea</i> . <i>Food Chemistry</i> , 1999 , 64, 3-11 | 8.5 | 90 |
| 29 | Fate of the warty flavours in a cold contact fermentation. <i>Food Chemistry</i> , 1999 , 66, 359-363 | 8.5 | 28 |
| 28 | Combinatorial approach to flavor analysis. 2. Olfactory investigation of a library of S-methyl thioesters and sensory evaluation of selected components. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3274-9 | 5.7 | 50 |
| 27 | Release of deuterated nonenal during beer aging from labeled precursors synthesized in the boiling kettle. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4323-6 | 5.7 | 45 |
| 26 | Contribution of 3-methylthiopropionaldehyde to the warty flavor of alcohol-free beers. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2374-8 | 5.7 | 55 |
| 25 | Combinatorial approach to flavor analysis. 1. Preparation and characterization of a S-methyl thioester library. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3269-73 | 5.7 | 18 |
| 24 | The use of Oxygen 18 in appraising the impact of oxidation process during beer storage. <i>Journal of the Institute of Brewing</i> , 1999 , 105, 269-274 | 2 | 24 |
| 23 | Determination of the lipophilicity of aroma compounds by RPHPLC. <i>Flavour and Fragrance Journal</i> , 1998 , 13, 400-408 | 2.5 | 16 |
| 22 | Floral Origin Markers of Chestnut and Lime Tree Honeys. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 625-633 | 5.7 | 94 |
| 21 | Pyrazine and Thiazole Structural Properties and Their Influence on the Recovery of Such Derivatives in Aroma Extraction Procedures. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1975-1980 | 5.7 | 14 |
| 20 | Varietal Discrimination of Hop Pellets by Essential Oil Analysis I. Comparison of Fresh Samples. <i>Journal of the American Society of Brewing Chemists</i> , 1998 , 56, 104-108 | 1.9 | 41 |
| 19 | Quantitative Analysis of Alcohol, Real Extract, Original Gravity, Nitrogen and Polyphenols in Beers Using NIR Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 1998 , 6, A363-A366 | 1.5 | 13 |
| 18 | Flavor and Free Amino Acid Composition of Lavender and Eucalyptus Honeys. <i>Journal of Food Science</i> , 1996 , 61, 683-687 | 3.4 | 87 |
| 17 | Affinities of nutty and green-smelling pyrazines and thiazoles to odorant-binding proteins, in relation with their lipophilicity. <i>Chemical Senses</i> , 1995 , 20, 601-8 | 4.8 | 50 |
| 16 | Heat Treatment of Pollens: Impact on Their Volatile Flavor Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 444-448 | 5.7 | 23 |

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|----|---|-----|----|
| 15 | Stereoelectronic requirements of benzamide 5HT3 antagonists. Comparison with D2 antidopaminergic analogues. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1995 , 77 | | 9 |
| 14 | Optimized Likens-Nickerson Methodology for Quantifying Honey Flavors. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 1890-1897 | 5.7 | 66 |
| 13 | Relationships between the chemical composition and sensory evaluation of lager beers. <i>Food Quality and Preference</i> , 1994 , 5, 145-149 | 5.8 | 9 |
| 12 | Investigation of volatile flavor compounds in fresh and ripened Domiati cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 1659-1663 | 5.7 | 69 |
| 11 | Characteristic aroma profiles of unifloral honeys obtained with a dynamic headspace GC-MS system. <i>Journal of Apicultural Research</i> , 1992 , 31, 96-109 | 2 | 59 |
| 10 | Contributions of crystal structures, molecular electrostatic potential maps, and lipophilicity data to structure-activity relationships of some conformationally restricted nortropane benzamide neuroleptics. <i>Journal of Crystallographic and Spectroscopic Research</i> , 1991 , 21, 431-443 | | 3 |
| 9 | Stereoelectronic study of zetidoline, a dopamine D2 receptor antagonist. <i>Journal of Medicinal Chemistry</i> , 1989 , 32, 38-42 | 8.3 | 19 |
| 8 | Structural requirements of Na ⁺ -dependent antidopaminergic agents: Tropicamide, Piquindone, Zetidoline, and Metoclopramide. Comparison with Na ⁺ -independent ligands. <i>Journal of Computer-Aided Molecular Design</i> , 1989 , 3, 39-53 | 4.2 | 4 |
| 7 | QSAR of nortropane-substituted benzamides: use of lipophilic (RP-HPLC) and electronic (¹ H NMR) parameters. <i>European Journal of Medicinal Chemistry</i> , 1989 , 24, 163-169 | 6.8 | 17 |
| 6 | Molecular structure analysis of benzamide neuroleptics. Part 13. A tropicamide sulphonamidic analogue C ₁₅ H ₂₂ N ₃ O ₃ SO ₂ . <i>Journal of the Chemical Society Perkin Transactions II</i> , 1989 , 407 | | 2 |
| 5 | Structure analyses of R48455 a potent D2 antagonist and its inactive isomer R49399. <i>European Journal of Medicinal Chemistry</i> , 1988 , 23, 69-76 | 6.8 | 3 |
| 4 | Crystal and molecular structure analysis of benzamide neuroleptics and analogs (VIII):endo-andexo-2,3-dimethoxy-N-[8-(phenylmethyl)-8-azabicyclo[3.2.1]oct-2-yl]-benzamide hydrochloride: C ₂₃ H ₂₈ N ₂ O ₃ ·HCl. <i>Journal of Crystallographic and Spectroscopic Research</i> , 1986 , 16, 255-269 | | 9 |
| 3 | Thiol S-Conjugate Profiles: A Comparative Investigation on Dual Hop and Grape Must with Focus on Sulfanylalkyl Aldehydes and Acetates Adducts. <i>Journal of the American Society of Brewing Chemists</i> , 1-10 | 1.9 | 1 |
| 2 | Ability of Exogenous or Wort Endogenous Enzymes to Release Free Thiols from Hop Cysteinylated and Glutathionylated S-Conjugates. <i>Journal of the American Society of Brewing Chemists</i> , 1-12 | 1.9 | 1 |
| 1 | Why Catechin and Epicatechin from Early Hopping Impact the Color of Aged Dry-Hopped Beers while Flavan-3-ol Oligomers from Late and Dry Hopping Increase Colloidal Instability. <i>Journal of the American Society of Brewing Chemists</i> , 1-10 | 1.9 | 1 |