

Jonathan Beauchamp

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

2,005
citations

279701

23
h-index

243529

44
g-index

59
all docs

59
docs citations

59
times ranked

2243
citing authors

#	ARTICLE	IF	CITATIONS
1	On the use of Tedlar® bags for breath-gas sampling and analysis. <i>Journal of Breath Research</i> , 2008, 2, 046001.	1.5	177
2	Ozone induced emissions of biogenic VOC from tobacco: relationships between ozone uptake and emission of LOX products. <i>Plant, Cell and Environment</i> , 2005, 28, 1334-1343.	2.8	164
3	Mass spectrometry for real-time quantitative breath analysis. <i>Journal of Breath Research</i> , 2014, 8, 027101.	1.5	147
4	Products of Ozone-Initiated Chemistry in a Simulated Aircraft Environment. <i>Environmental Science & Technology</i> , 2005, 39, 4823-4832.	4.6	143
5	Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008, 108, 374-383.	4.2	93
6	Chemical input – Sensory output: Diverse modes of physiology – flavour interaction. <i>Food Quality and Preference</i> , 2010, 21, 915-924.	2.3	90
7	Buffered end-tidal (BET) sampling – a novel method for real-time breath-gas analysis. <i>Journal of Breath Research</i> , 2008, 2, 037008.	1.5	82
8	Inhaled today, not gone tomorrow: pharmacokinetics and environmental exposure of volatiles in exhaled breath. <i>Journal of Breath Research</i> , 2011, 5, 037103.	1.5	81
9	Real-time breath gas analysis for pharmacokinetics: monitoring exhaled breath by on-line proton-transfer-reaction mass spectrometry after ingestion of eucalyptol-containing capsules. <i>Journal of Breath Research</i> , 2010, 4, 026006.	1.5	75
10	Time-dependent aroma changes in breast milk after oral intake of a pharmacological preparation containing 1,8-cineole. <i>Clinical Nutrition</i> , 2012, 31, 682-692.	2.3	63
11	Towards standardization in the analysis of breath gas volatiles. <i>Journal of Breath Research</i> , 2014, 8, 037101.	1.5	59
12	Long-term measurements of CO, NO, NO ₂ , benzene, toluene and PM ₁₀ at a motorway location in an Austrian valley. <i>Atmospheric Environment</i> , 2008, 42, 1012-1024.	1.9	52
13	Emulsifying Properties of Legume Proteins Compared to β -Lactoglobulin and Tween 20 and the Volatile Release from Oil-in-Water Emulsions. <i>Journal of Food Science</i> , 2014, 79, E2014-22.	1.5	50
14	On the performance of proton-transfer-reaction mass spectrometry for breath-relevant gas matrices. <i>Measurement Science and Technology</i> , 2013, 24, 125003.	1.4	41
15	A benchmarking protocol for breath analysis: the peppermint experiment. <i>Journal of Breath Research</i> , 2020, 14, 046008.	1.5	41
16	Simply breath-taking? Developing a strategy for consistent breath sampling. <i>Journal of Breath Research</i> , 2013, 7, 042001.	1.5	38
17	First observation of a potential non-invasive breath gas biomarker for kidney function. <i>Journal of Breath Research</i> , 2013, 7, 017110.	1.5	38
18	Volatile release and structural stability of β -lactoglobulin primary and multilayer emulsions under simulated oral conditions. <i>Food Chemistry</i> , 2013, 140, 124-134.	4.2	33

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19	Advances in proton transfer reaction mass spectrometry (PTR-MS): applications in exhaled breath analysis, food science, and atmospheric chemistry. <i>Journal of Breath Research</i> , 2019, 13, 039002.	1.5	31
20	Breath Biomarkers in Diagnostic Applications. <i>Molecules</i> , 2021, 26, 5514.	1.7	29
21	Real-Time Detection of Volatiles Released During Meat Spoilage: a Case Study of Modified Atmosphere-Packaged Chicken Breast Fillets Inoculated with <i>Br. thermosphacta</i> . <i>Food Analytical Methods</i> , 2017, 10, 310-319.	1.3	28
22	Influence of polyols and bulking agents on flavour release from low-viscosity solutions. <i>Food Chemistry</i> , 2011, 129, 1462-1468.	4.2	26
23	Interrelationship among myoglobin forms, lipid oxidation and protein carbonyls in minced pork packaged under modified atmosphere. <i>Food Packaging and Shelf Life</i> , 2019, 20, 100311.	3.3	26
24	Short-term measurements of CO, NO, NO ₂ , organic compounds and PM ₁₀ at a motorway location in an Austrian valley. <i>Atmospheric Environment</i> , 2004, 38, 2511-2522.	1.9	25
25	Quantitative Validation of the n-Butanol Sniffin [®] Sticks Threshold Pens. <i>Chemosensory Perception</i> , 2014, 7, 91-101.	0.7	25
26	Performance assessment of proton-transfer-reaction time-of-flight mass spectrometry (PTR-TOF-MS) for analysis of isobaric compounds in food-flavour applications. <i>LWT - Food Science and Technology</i> , 2014, 56, 153-160.	2.5	25
27	Characterization of an olfactometer by proton-transfer-reaction mass spectrometry. <i>Measurement Science and Technology</i> , 2010, 21, 025801.	1.4	22
28	Evaluation of volatile organic compound release in modified atmosphere-packaged minced raw pork in relation to shelf-life. <i>Food Packaging and Shelf Life</i> , 2018, 18, 51-61.	3.3	22
29	Current sampling and analysis techniques in breath research—results of a task force poll. <i>Journal of Breath Research</i> , 2015, 9, 047107.	1.5	20
30	Monitoring photooxidation-induced dynamic changes in the volatile composition of extended shelf life bovine milk by PTR-MS. <i>Journal of Mass Spectrometry</i> , 2014, 49, 952-958.	0.7	19
31	The scientific rationale for the use of simple masks or improvised facial coverings to trap exhaled aerosols and possibly reduce the breathborne spread of COVID-19. <i>Journal of Breath Research</i> , 2020, 14, 030201.	1.5	18
32	Tongue Pressure and Oral Conditions Affect Volatile Release from Liquid Systems in a Model Mouth. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9918-9927.	2.4	16
33	Intranasal Odorant Concentrations in Relation to Sniff Behavior. <i>Chemistry and Biodiversity</i> , 2014, 11, 619-638.	1.0	15
34	Dynamic changes in the volatiles and sensory properties of chilled milk during exposure to light. <i>International Dairy Journal</i> , 2016, 62, 35-38.	1.5	15
35	Flavor release from sugar-containing and sugar-free confectionary egg albumen foams. <i>LWT - Food Science and Technology</i> , 2016, 69, 538-545.	2.5	15
36	The peppermint breath test benchmark for PTR-MS and SIFT-MS. <i>Journal of Breath Research</i> , 2021, 15, 046005.	1.5	15

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37	Mixture design approach as a tool to study in vitro flavor release and viscosity interactions in sugar-free polyol and bulking agent solutions. <i>Food Research International</i> , 2011, 44, 3202-3211.	2.9	13
38	Characterisation of flavour–texture interactions in sugar-free and sugar-containing pectin gels. <i>Food Research International</i> , 2014, 55, 336-346.	2.9	12
39	Exposure Assessment of Toxicologically Relevant Volatile Organic Compounds Emitted from Polymer-Based Costume Masks. <i>Chemical Research in Toxicology</i> , 2021, 34, 132-143.	1.7	12
40	Development and Validation of a Food-Associated Olfactory Test (FAOT). <i>Chemical Senses</i> , 2017, 42, bjw099.	1.1	11
41	Key Aroma Compounds in Two Bavarian Gins. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7269.	1.3	11
42	Sodium Chloride and Its Influence on the Aroma Profile of Yeasted Bread. <i>Foods</i> , 2017, 6, 66.	1.9	9
43	Adapting biomarker technologies to adverse outcome pathways (AOPs) research: current thoughts on using in vivo discovery for developing in vitro target methods. <i>Journal of Breath Research</i> , 2015, 9, 039001.	1.5	8
44	Development of a novel sample reuse approach to measure the impact of lean meat, bone and adipose tissue on the development of volatiles in vacuum-packed chilled lamb stored at 2°C for 15 days. <i>Meat Science</i> , 2018, 145, 31-39.	2.7	8
45	Odorant Detection by On-line Chemical Ionization Mass Spectrometry. , 2017, , 49-50.		8
46	Cellular respiration, metabolomics and the search for illicit drug biomarkers in breath: report from PittCon 2017. <i>Journal of Breath Research</i> , 2017, 11, 039001.	1.5	6
47	A spate of bad breath: report from the International Conference on Oral Malodour 2019. <i>Journal of Breath Research</i> , 2020, 14, 040201.	1.5	6
48	Breath research in times of a global pandemic and beyond: the game changer. <i>Journal of Breath Research</i> , 2020, 14, 040202.	1.5	6
49	A Masked Aversive Odor Cannot Be Discriminated From the Masking Odor but Can Be Identified Through Odor Quality Ratings and Neural Activation Patterns. <i>Frontiers in Neuroscience</i> , 2019, 13, 1219.	1.4	5
50	Rapid Quantitation of Phenolic Compounds in Islay Single Malt Scotch Whiskies by Direct Injection Mass Spectrometry. <i>ACS Symposium Series</i> , 2019, , 117-124.	0.5	3
51	A special issue: Flow, pressure, volume and time as dependent variables in breath analysis. <i>Journal of Breath Research</i> , 2021, 15, 010201.	1.5	3
52	A Breath of Fresh Air for Clinical Diagnoses. <i>EBioMedicine</i> , 2015, 2, 1030-1031.	2.7	2
53	A recognition of David Smith's unique contributions to the field of breath analysis. <i>Journal of Breath Research</i> , 2014, 8, 030201.	1.5	0
54	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13255-13259.	2.4	0

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55	Macromolecular Chemistry: The Second Century. An Introduction to the Agricultural and Food Chemistry Technical Program at the 261st American Chemical Society Spring Virtual Meeting & Expo. ACS Food Science & Technology, 2022, 2, 378-381.	1.3	0