

Jonathan Beauchamp

List of Publications by Year in descending order

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55
papers

2,005
citations

279487

23
h-index

243296

44
g-index

59
all docs

59
docs citations

59
times ranked

2243
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Breath Biomarkers in Diagnostic Applications. Molecules, 2021, 26, 5514.	1.7	29
3	The peppermint breath test benchmark for PTR-MS and SIFT-MS. Journal of Breath Research, 2021, 15, 046005.	1.5	15
4	Exposure Assessment of Toxicologically Relevant Volatile Organic Compounds Emitted from Polymer-Based Costume Masks. Chemical Research in Toxicology, 2021, 34, 132-143.	1.7	12
5	A special issue: Flow, pressure, volume and time as dependent variables in breath analysis. Journal of Breath Research, 2021, 15, 010201.	1.5	3
6	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. Journal of Agricultural and Food Chemistry, 2021, 69, 13255-13259.	2.4	0
7	Key Aroma Compounds in Two Bavarian Gins. Applied Sciences (Switzerland), 2020, 10, 7269.	1.3	11
8	A spate of bad breath: report from the International Conference on Oral Malodour 2019. Journal of Breath Research, 2020, 14, 040201.	1.5	6
9	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. Journal of Breath Research, 2020, 14, 030201.	1.5	18
10	A benchmarking protocol for breath analysis: the peppermint experiment. Journal of Breath Research, 2020, 14, 046008.	1.5	41
11	Breath research in times of a global pandemic and beyond: the game changer. Journal of Breath Research, 2020, 14, 040202.	1.5	6
12	Rapid Quantitation of Phenolic Compounds in Islay Single Malt Scotch Whiskies by Direct Injection Mass Spectrometry. ACS Symposium Series, 2019, , 117-124.	0.5	3
13	Advances in proton transfer reaction mass spectrometry (PTR-MS): applications in exhaled breath analysis, food science, and atmospheric chemistry. Journal of Breath Research, 2019, 13, 039002.	1.5	31
14	Interrelationship among myoglobin forms, lipid oxidation and protein carbonyls in minced pork packaged under modified atmosphere. Food Packaging and Shelf Life, 2019, 20, 100311.	3.3	26
15	A Masked Aversive Odor Cannot Be Discriminated From the Masking Odor but Can Be Identified Through Odor Quality Ratings and Neural Activation Patterns. Frontiers in Neuroscience, 2019, 13, 1219.	1.4	5
16	Evaluation of volatile organic compound release in modified atmosphere-packaged minced raw pork in relation to shelf-life. Food Packaging and Shelf Life, 2018, 18, 51-61.	3.3	22
17	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. Meat Science, 2018, 145, 31-39.	2.7	8
18	Development and Validation of a Food-Associated Olfactory Test (FAOT). Chemical Senses, 2017, 42, bjj099.	1.1	11

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19	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
20	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
21	Sodium Chloride and Its Influence on the Aroma Profile of Yeasted Bread. <i>Foods</i> , 2017, 6, 66.	1.9	9
22	Odorant Detection by On-line Chemical Ionization Mass Spectrometry. , 2017, , 49-50.		8
23	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
24	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
25	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
26	A Breath of Fresh Air for Clinical Diagnoses. <i>EBioMedicine</i> , 2015, 2, 1030-1031.	2.7	2
27	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
28	Towards standardization in the analysis of breath gas volatiles. <i>Journal of Breath Research</i> , 2014, 8, 037101.	1.5	59
29	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
30	Intranasal Odorant Concentrations in Relation to Sniff Behavior. <i>Chemistry and Biodiversity</i> , 2014, 11, 619-638.	1.0	15
31	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
32	Mass spectrometry for real-time quantitative breath analysis. <i>Journal of Breath Research</i> , 2014, 8, 027101.	1.5	147
33	Quantitative Validation of the n-Butanol Sniffin [™] Sticks Threshold Pens. <i>Chemosensory Perception</i> , 2014, 7, 91-101.	0.7	25
34	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
35	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
36	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

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37	Volatile release and structural stability of Î²-lactoglobulin primary and multilayer emulsions under simulated oral conditions. <i>Food Chemistry</i> , 2013, 140, 124-134.	4.2	33
38	Simply breath-taking? Developing a strategy for consistent breath sampling. <i>Journal of Breath Research</i> , 2013, 7, 042001.	1.5	38
39	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
40	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
41	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
42	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
43	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
44	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
45	Influence of polyols and bulking agents on flavour release from low-viscosity solutions. <i>Food Chemistry</i> , 2011, 129, 1462-1468.	4.2	26
46	Characterization of an olfactometer by proton-transfer-reaction mass spectrometry. <i>Measurement Science and Technology</i> , 2010, 21, 025801.	1.4	22
47	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
48	Chemical input " Sensory output: Diverse modes of physiology"flavour interaction. <i>Food Quality and Preference</i> , 2010, 21, 915-924.	2.3	90
49	Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008, 108, 374-383.	4.2	93
50	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
51	On the use of Tedlar® bags for breath-gas sampling and analysis. <i>Journal of Breath Research</i> , 2008, 2, 046001.	1.5	177
52	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
53	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
54	Products of Ozone-Initiated Chemistry in a Simulated Aircraft Environment. <i>Environmental Science & Technology</i> , 2005, 39, 4823-4832.	4.6	143

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55	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