Nikolai Kuhnert

List of Publications by Citations

182 papers	6,898 citations	41 h-index	78 g-index
207 ext. papers	7,733 ext. citations	4.7 avg, IF	6.19 L-index

#	Paper	IF	Citations
182	Hierarchical scheme for LC-MSn identification of chlorogenic acids. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2900-11	5.7	945
181	Discriminating between the six isomers of dicaffeoylquinic acid by LC-MS(n). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3821-32	5.7	523
180	Microwave-assisted reactions in organic synthesis--are there any nonthermal microwave effects?. *Angewandte Chemie - International Edition*, **2002**, 41, 1863-6	16.4	253
179	LC□MSn analysis of the cis isomers of chlorogenic acids. *Food Chemistry*, **2008**, 106, 379-385	8.5	189
178	Profiling the chlorogenic acids and other caffeic acid derivatives of herbal chrysanthemum by LC-MSn. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 929-36	5.7	185
177	Profiling and characterization by LC-MSn of the chlorogenic acids and hydroxycinnamoylshikimate esters in mat□(Ilex paraguariensis). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5471-84	5.7	168
176	Characterization by LC-MS(n) of four new classes of chlorogenic acids in green coffee beans: dimethoxycinnamoylquinic acids, diferuloylquinic acids, caffeoyl-dimethoxycinnamoylquinic acids, and feruloyl-dimethoxycinnamoylquinic acids. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1957-69	5.7	167
175	Characterization by LC-MS(n) of four new classes of p-coumaric acid-containing diacyl chlorogenic acids in green coffee beans. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4095-101	5.7	130
174	Profile and characterization of the chlorogenic acids in green Robusta coffee beans by LC-MS(n): identification of seven new classes of compounds. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8722-37	5.7	126
173	The chemistry of low molecular weight black tea polyphenols. *Natural Product Reports*, **2010**, 27, 417-62	15.1	119
172	Chemistry inside molecular containers in the gas phase. *Nature Chemistry*, **2013**, 5, 376-82	17.6	113
171	Absolute bioavailability and dose-dependent pharmacokinetic behaviour of dietary doses of the chemopreventive isothiocyanate sulforaphane in rat. *British Journal of Nutrition*, **2008**, 99, 559-64	3.6	113
170	Determination of the hydroxycinnamate profile of 12 members of the Asteraceae family. *Phytochemistry*, **2011**, 72, 781-90	4	110
169	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 3387-404	2.2	107
168	Identification and characterization of proanthocyanidins of 16 members of the Rhododendron genus (Ericaceae) by tandem LC-MS. *Journal of Mass Spectrometry*, **2012**, 47, 502-15	2.2	101
167	Unraveling the structure of the black tea thearubigins. *Archives of Biochemistry and Biophysics*, **2010**, 501, 37-51	4.1	97
166	Profiling the chlorogenic acids of aster by HPLC-MS(n). *Phytochemical Analysis*, **2006**, 17, 384-93	3.4	96

165	The synthesis of trianglimines: on the scope and limitations of the [3 + 3] cyclocondensation reaction between (1R,2R)-diaminocyclohexane and aromatic dicarboxaldehydes. *Organic and Biomolecular Chemistry*, **2003**, 1, 1157-70	3.9	93
164	Profiling and characterization by LC-MSn of the galloylquinic acids of green tea, tara tannin, and tannic acid. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2797-807	5.7	85
163	Understanding the fate of chlorogenic acids in coffee roasting using mass spectrometry based targeted and non-targeted analytical strategies. *Food and Function*, **2012**, 3, 976-84	6.1	81
162	Identification of phenolic compounds in plum fruits (Prunus salicina L. and Prunus domestica L.) by high-performance liquid chromatography/tandem mass spectrometry and characterization of varieties by quantitative phenolic fingerprints. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 12020-31	5.7	79
161	Identification and characterization of chlorogenic acids, chlorogenic acid glycosides and flavonoids from Lonicera henryi L. (Caprifoliaceae) leaves by LC-MSn. *Phytochemistry*, **2014**, 108, 252-63	4	78
160	The chlorogenic acids of Hemerocallis. *Food Chemistry*, **2006**, 95, 574-578	8.5	71
159	Modulation of hepatic cytochromes P450 and phase II enzymes by dietary doses of sulforaphane in rats: Implications for its chemopreventive activity. *International Journal of Cancer*, **2005**, 117, 356-62	7.5	71
158	Characterization and quantification of hydroxycinnamate derivatives in Stevia rebaudiana leaves by LC-MSn. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10143-50	5.7	65
157	Oxidative cascade reactions yielding polyhydroxy-theaflavins and theacitrins in the formation of black tea thearubigins: evidence by tandem LC-MS. *Food and Function*, **2010**, 1, 180-99	6.1	64
156	Origin-based polyphenolic fingerprinting of Theobroma cacao in unfermented and fermented beans. *Food Research International*, **2017**, 99, 550-559	7	58
155	Unraveling the chemical composition of caramel. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3266-74	5.7	58
154	Hierarchical scheme for liquid chromatography/multi-stage spectrometric identification of 3,4,5-triacyl chlorogenic acids in green Robusta coffee beans. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 2283-94	2.2	58
153	How to identify and discriminate between the methyl quinates of chlorogenic acids by liquid chromatography-tandem mass spectrometry. *Journal of Mass Spectrometry*, **2011**, 46, 269-81	2.2	55
152	Identification and characterization of five new classes of chlorogenic acids in burdock (Arctium lappa L.) roots by liquid chromatography/tandem mass spectrometry. *Food and Function*, **2011**, 2, 63-71	6.1	53
151	Synthesis of novel enantiomerically pure trianglimine and trianglamine macrocycles. *Tetrahedron: Asymmetry*, **2002**, 13, 123-128		53
150	Synthesis of novel chiral non-racemic substituted trianglimine and trianglamine macrocycles. *Tetrahedron Letters*, **2002**, 43, 3329-3332	2	52
149	How to distinguish between feruloyl quinic acids and isoferuloyl quinic acids by liquid chromatography/tandem mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 1575-82	2.2	51
148	Profiling the chlorogenic acids of Rudbeckia hirta, Helianthus tuberosus, Carlina acaulis and Symphyotrichum novae-angliae leaves by LC-MS(n). *Phytochemical Analysis*, **2011**, 22, 432-41	3.4	50

147	The synthesis and conformation of oxygenated trianglimine macrocycles. *Organic and Biomolecular Chemistry*, **2005**, 3, 524-37	3.9	50
146	The inhibition of the mammalian DNA methyltransferase 3a (Dnmt3a) by dietary black tea and coffee polyphenols. *BMC Biochemistry*, **2011**, 12, 16	4.8	49
145	Investigating the chemical changes of chlorogenic acids during coffee brewing: conjugate addition of water to the olefinic moiety of chlorogenic acids and their quinides. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12105-15	5.7	47
144	Bistrifluoromethanesulfonimide in the catalytic conjugate allylation of □unsaturated carbonyl compounds. *Tetrahedron Letters*, **1998**, 39, 3215-3216	2	44
143	Differentiation of black tea infusions according to origin, processing and botanical varieties using multivariate statistical analysis of LC-MS data. *Food Research International*, **2018**, 109, 387-402	7	42
142	Investigation of acyl migration in mono- and dicaffeoylquinic acids under aqueous basic, aqueous acidic, and dry roasting conditions. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9160-70	5.7	41
141	What is under the hump? Mass spectrometry based analysis of complex mixtures in processed food--lessons from the characterisation of black tea thearubigins, coffee melanoidines and caramel. *Food and Function*, **2013**, 4, 1130-47	6.1	40
140	Profiling and characterisation by liquid chromatography/multi-stage mass spectrometry of the chlorogenic acids in Gardeniae Fructus. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 3109-20	2.2	40
139	Identification of novel cocoa flavonoids from raw fermented cocoa beans by HPLC□MSn. *Food Research International*, **2014**, 63, 353-359	7	39
138	Degradation of cocoa proteins into oligopeptides during spontaneous fermentation of cocoa beans. *Food Research International*, **2018**, 109, 506-516	7	38
137	Tuning the size of macrocyclic cavities in trianglimine macrocycles. *Organic and Biomolecular Chemistry*, **2005**, 3, 1911-21	3.9	38
136	Scope and limitations of principal component analysis of high resolution LC-TOF-MS data: the analysis of the fraction in green coffee beans as a case study. *Analytical Methods*, **2011**, 3, 144-155	3.2	37
135	Synthesis of chiral nonracemic polyimine macrocycles from cyclocondensation reactions of biaryl and terphenyl aromatic dicarboxaldehydes and 1R,2R-diaminocyclohexane. *Tetrahedron Letters*, **2005**, 46, 7575-7579	2	35
134	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. *American Journal of Clinical Nutrition*, **2020**, 112, 1051-1068	7	35
133	Profiling and Quantification of Phenolics in Stevia rebaudiana Leaves. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9188-98	5.7	34
132	Chemistry of Pyrazolinones and their Applications. *Current Organic Chemistry*, **2012**, 16, 373-399	1.7	34
131	Diversity of Kale (Brassica oleracea var. sabellica): Glucosinolate Content and Phylogenetic Relationships. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3215-25	5.7	34
130	Origin and varietal based proteomic and peptidomic fingerprinting of Theobroma cacao in non-fermented and fermented cocoa beans. *Food Research International*, **2018**, 111, 137-147	7	34

129	Neuraminidase inhibition of Dietary chlorogenic acids and derivatives - potential antivirals from dietary sources. *Food and Function*, **2016**, 7, 2052-9	6.1	32
128	Changes in the fucoxanthin production and protein profiles in Cylindrotheca closterium in response to blue light-emitting diode light. *Microbial Cell Factories*, **2018**, 17, 110	6.4	31
127	Identification and characterization of two new derivatives of chlorogenic acids in Arnica (Arnica montana L.) flowers by high-performance liquid chromatography/tandem mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4033-9	5.7	31
126	How to distinguish between cinnamoylshikimate esters and chlorogenic acid lactones by liquid chromatography-tandem mass spectrometry. *Journal of Mass Spectrometry*, **2011**, 46, 933-42	2.2	31
125	LC-MSn identification and characterization of the phenolic compounds from the fruits of Flacourtia indica (Burm. F.) Merr. and Flacourtia inermis Roxb.. *Food Research International*, **2014**, 62, 388-396	7	30
124	Hierarchical key for the LC-MSn identification of all ten regio- and stereoisomers of caffeoylglucose. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9252-65	5.7	30
123	Does roasted coffee contain chlorogenic acid lactones or/and cinnamoylshikimate esters?. *Food Research International*, **2014**, 61, 214-227	7	30
122	Repeated oral administration modulates the pharmacokinetic behavior of the chemopreventive agent phenethyl isothiocyanate in rats. *Molecular Nutrition and Food Research*, **2010**, 54, 426-32	5.9	30
121	Highly diastereoselective synthesis of 1,3-oxazolidines under thermodynamic control using focused microwave irradiation under solvent-free conditions. *Green Chemistry*, **2001**, 3, 68-70	10	30
120	Biochemical fate of vicilin storage protein during fermentation and drying of cocoa beans. *Food Research International*, **2016**, 90, 53-65	7	29
119	Biological activities of Ficus carica latex for potential therapeutics in Human Papillomavirus (HPV) related cervical cancers. *Scientific Reports*, **2019**, 9, 1013	4.9	27
118	Identification and characterisation of the phenolics of Ilex glabra L. Gray (Aquifoliaceae) leaves by liquid chromatography tandem mass spectrometry. *Phytochemistry*, **2014**, 106, 141-155	4	27
117	Model system-based mechanistic studies of black tea thearubigin formation. *Food Chemistry*, **2015**, 180, 272-279	8.5	25
116	Aseptic artificial fermentation of cocoa beans can be fashioned to replicate the peptide profile of commercial cocoa bean fermentations. *Food Research International*, **2016**, 89, 764-772	7	25
115	Identification and characterization of the phenolic glycosides of Lagenaria siceraria Stand. (bottle gourd) fruit by liquid chromatography-tandem mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1261-71	5.7	25
114	Profiling, quantification and classification of cocoa beans based on chemometric analysis of carbohydrates using hydrophilic interaction liquid chromatography coupled to mass spectrometry. *Food Chemistry*, **2018**, 258, 284-294	8.5	24
113	UPLC-ESI-Q-TOF-MS/MS Characterization of Phenolics from Crataegus monogyna and Crataegus laevigata (Hawthorn) Leaves, Fruits and their Herbal Derived Drops (Crataegutt Tropfen) **2016**, 01,		23
112	Identification of novel homologous series of polyhydroxylated theasinensins and theanaphthoquinones in the SII fraction of black tea thearubigins using ESI/HPLC tandem mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9848-59	5.7	22

111	Synthesis of diastereomeric trianglamine-[cyclodextrin-[2]-catenanes. *Tetrahedron Letters*, **2006**, 47, 2985-2988	2	22
110	Investigation of isomeric flavanol structures in black tea thearubigins using ultraperformance liquid chromatography coupled to hybrid quadrupole/ion mobility/time of flight mass spectrometry. *Journal of Mass Spectrometry*, **2014**, 49, 1086-95	2.2	21
109	Investigation of the photochemical changes of chlorogenic acids induced by ultraviolet light in model systems and in agricultural practice with Stevia rebaudiana cultivation as an example. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3338-47	5.7	21
108	Analysis of impact of temperature and saltwater on Nannochloropsis salina bio-oil production by ultra high resolution APCI FT-ICR MS. *Algal Research*, **2015**, 9, 227-235	5	20
107	Identification, characterization, isolation and activity against Escherichia coli of quince (Cydonia oblonga) fruit polyphenols. *Food Research International*, **2014**, 65, 121-129	7	20
106	An Investigation of the Complexity of Maillard Reaction Product Profiles from the Thermal Reaction of Amino Acids with Sucrose Using High Resolution Mass Spectrometry. *Foods*, **2014**, 3, 461-475	4.9	20
105	Investigating the thermal decomposition of starch and cellulose in model systems and toasted bread using domino tandem mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 674-84	5.7	19
104	Differentiation of prototropic ions in regioisomeric caffeoyl quinic acids by electrospray ion mobility mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2015**, 29, 675-80	2.2	19
103	MALDI-TOF mass spectrometry: avoidance of artifacts and analysis of caffeine-precipitated SII thearubigins from 15 commercial black teas. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4514-25	5.7	19
102	The application of quasi-enantiomeric trianglamine macrocycles as chiral probes for anion recognition in ion trap ESI mass spectrometry. *Tetrahedron: Asymmetry*, **2007**, 18, 1648-1654		19
101	Herbal Drugs from Sudan: Traditional Uses and Phytoconstituents. *Pharmacognosy Reviews*, **2017**, 11, 83-103	2.4	19
100	Development of a novel direct-infusion atmospheric pressure chemical ionization mass spectrometry method for the analysis of heavy hydrocarbons in light shredder waste. *Analytical Methods*, **2012**, 4, 730	3.2	18
99	Characterisation of "caramel-type" thermal decomposition products of selected monosaccharides including fructose, mannose, galactose, arabinose and ribose by advanced electrospray ionization mass spectrometry methods. *Food and Function*, **2013**, 4, 1040-50	6.1	18
98	Boron trifluoride[etherate mediated synthesis of 3-desoxyanthocyanidins including a total synthesis of tricetanidin from black tea. *Tetrahedron Letters*, **2001**, 42, 9261-9263	2	18
97	Raman spectroscopic characterization of different regioisomers of monoacyl and diacyl chlorogenic acid. *Vibrational Spectroscopy*, **2012**, 61, 10-16	2.1	17
96	Fourier transform ion cyclotron resonance mass spectrometrical analysis of raw fermented cocoa beans of Cameroon and Ivory Coast origin. *Food Research International*, **2014**, 64, 958-961	7	17
95	Phenolic promiscuity in the cell nucleus--epigallocatechingallate (EGCG) and theaflavin-3,3[digallate from green and black tea bind to model cell nuclear structures including histone proteins, double stranded DNA and telomeric quadruplex DNA. *Food and Function*, **2013**, 4, 328-37	6.1	16
94	Synthesis of tri-substituted biaryl based trianglimines: formation of C3-symmetrical and non-symmetrical regioisomers. *Organic and Biomolecular Chemistry*, **2011**, 9, 3258-71	3.9	16

93	Synthesis and capsule formation of upper rim substituted tetra-acrylamido calix[4]arenes. *Organic and Biomolecular Chemistry*, **2005**, 3, 2175-82	3.9	16
92	Synthesis of 3-Chloro-2-formylpyrrole Derivatives. *Heterocycles*, **2000**, 53, 2415	0.8	16
91	Experimentally modelling cocoa bean fermentation reveals key factors and their influences. *Food Chemistry*, **2020**, 302, 125335	8.5	16
90	Metabolome Comparison of Bioactive and Inactive Rhododendron Extracts and Identification of an Antibacterial Cannabinoid(s) from Rhododendron collettianum. *Phytochemical Analysis*, **2017**, 28, 454-464	3.4	15
89	Identification and characterisation of phenolics from Ixora coccinea L. (Rubiaceae) by liquid chromatography multi-stage mass spectrometry. *Phytochemical Analysis*, **2014**, 25, 567-76	3.4	15
88	First diastereoselective synthesis of methyl caffeoyl- and feruloyl-muco-quinates. *Organic and Biomolecular Chemistry*, **2012**, 10, 5266-77	3.9	15
87	Determination of hydroxycinnamic acids present in Rhododendron species. *Phytochemistry*, **2017**, 144, 216-225	4	14
86	Comparative lipidomic studies of Scenedesmus sp. (Chlorophyceae) and Cylindrotheca closterium (Bacillariophyceae) reveal their differences in lipid production under nitrogen starvation. *Journal of Phycology*, **2019**, 55, 1246-1257	3	14
85	Thermally-induced formation of taste-active 2,5-diketopiperazines from short-chain peptide precursors in cocoa. *Food Research International*, **2019**, 121, 217-228	7	14
84	The synthesis of tetra-acrylamido-calix[4]arene capsules. *Chemical Communications*, **2003**, 2426-7	5.8	14
83	LC-MS/MS based molecular networking approach for the identification of cocoa phenolic metabolites in human urine. *Food Research International*, **2020**, 132, 109119	7	13
82	Which spectroscopic technique allows the best differentiation of coffee varieties: comparing principal component analysis using data derived from CD-, NMR- and IR-spectroscopies and LC-MS in the analysis of the chlorogenic acid fraction in green coffee beans. *Analytical Methods*, **2014**, 6, 3268	3.2	13
81	Identification of trimeric and tetrameric flavan-3-ol derivatives in the SII black tea thearubigin fraction of black tea using ESI-tandem and MALDI-TOF mass spectrometry. *Food Research International*, **2014**, 63, 317-327	7	13
80	Bioactivity in : A Systemic Analysis of Antimicrobial and Cytotoxic Activities and Their Phylogenetic and Phytochemical Origins. *Frontiers in Plant Science*, **2017**, 8, 551	6.2	13
79	A systematic study of carboxylic acids in negative ion mode electrospray ionisation mass spectrometry providing a structural model for ion suppression. *Rapid Communications in Mass Spectrometry*, **2007**, 21, 2014-8	2.2	13
78	Cationic Ruthenium-Sulfine Complexes: Synthesis and Dynamic Behaviour. *Zeitschrift Fur Naturforschung - Section B Journal of Chemical Sciences*, **2002**, 57, 259-274	1	13
77	Pilot-scale production of antibacterial substances by the marine diatom Phaeodactylum tricornutum Bohlin. *Algal Research*, **2018**, 32, 113-120	5	12
76	Comparison and quantification of chlorogenic acids for differentiation of green Robusta and Arabica coffee beans. *Food Research International*, **2019**, 126, 108544	7	12

75	High molecular weight non-polar hydrocarbons as pure model substances and in motor oil samples can be ionized without fragmentation by atmospheric pressure chemical ionization mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2012**, 26, 2365-71	2.2	12
74	Synthesis of enantiomerically pure functionalised trianglamine macrocycles by N-acylation and N-alkylation reactions. *Tetrahedron Letters*, **2006**, 47, 6915-6918	2	12
73	Synthesis of 14C-labelled sulforaphane. *Journal of Labelled Compounds and Radiopharmaceuticals*, **2001**, 44, 347-354	1.9	12
72	Characterization of triacylglycerols in unfermented cocoa beans by HPLC-ESI mass spectrometry. *Food Chemistry*, **2018**, 254, 232-240	8.5	11
71	Variation of triacylglycerol profiles in unfermented and dried fermented cocoa beans of different origins. *Food Research International*, **2018**, 111, 361-370	7	11
70	On the steric acceleration of ene reactions. *Journal of the Chemical Society, Perkin Transactions 1*, **2002**, 1999-2005		11
69	Synthesis, Structure, and Tandem Mass Spectrometric Characterization of the Diastereomers of Quinic Acid. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7298-306	5.7	11
68	Analysis of minor low molecular weight carbohydrates in cocoa beans by chromatographic techniques coupled to mass spectrometry. *Journal of Chromatography A*, **2019**, 1584, 135-143	4.5	11
67	Quantification of microbial uptake of quercetin and its derivatives using an UHPLC-ESI-QTOF mass spectrometry assay. *Food and Function*, **2016**, 7, 4082-4091	6.1	10
66	Probing the mechanism and dynamic reversibility of trianglimine formation using real-time electrospray ionization time-of-flight mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2012**, 26, 1070-80	2.2	10
65	Characterization of commercial green tea leaves by the analysis of low molecular weight carbohydrates and other quality indicators. *Food Chemistry*, **2019**, 290, 159-167	8.5	9
64	Comparison of the polyphenolic profile and antibacterial activity of the leaves, fruits and flowers of Rhododendron ambiguum and Rhododendron cinnabarinum. *BMC Research Notes*, **2017**, 10, 297	2.3	9
63	Tea and coffee time with bacteria - Investigation of uptake of key coffee and tea phenolics by wild type E. coli. *Food Research International*, **2018**, 108, 584-594	7	9
62	Probing the dynamic reversibility and generation of dynamic combinatorial libraries in the presence of bacterial model oligopeptides as templating guests of tetra-carbohydrazide macrocycles using electrospray mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2012**, 26, 2865-76	2.2	9
61	Synthesis of upper rim calix[4]arene carcerands. *Tetrahedron Letters*, **2008**, 49, 1274-1276	2	9
60	On the activation of valerolactam with triflic anhydride: the synthesis of omega-trifluorosulfonamido dipeptides using a transpeptidation reaction under mild conditions. *Organic and Biomolecular Chemistry*, **2005**, 3, 1694-701	3.9	9
59	An investigation into the use of Raman microscopy for the detection of labelled compounds in living human cells. *Journal of Labelled Compounds and Radiopharmaceuticals*, **2004**, 47, 493-500	1.9	9
58	Hundert Jahre Aspirin . *Chemie in Unserer Zeit*, **1999**, 33, 213-220	0.2	9

57	Classification of Brazilian roasted coffees from different geographical origins and farming practices based on chlorogenic acid profiles. *Food Research International*, **2020**, 134, 109218	7	8
56	The use of deep cavity tetraformyl calix[4]arenes in the synthesis of static and dynamic macrocyclic libraries. *Tetrahedron Letters*, **2005**, 46, 2059-2062	2	8
55	Leaves metabolomic profiling of Musa acuminata accessions using UPLC□QTOF□MS/MS and their antioxidant activity. *Journal of Food Measurement and Characterization*, **2018**, 12, 1093-1106	2.8	7
54	Profiling and Quantification of Regioisomeric Caffeoyl Glucoses in Berry Fruits. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1096-1104	5.7	7
53	One size does not fit all--bacterial cell death by antibiotics cannot be explained by the action of reactive oxygen species. *Angewandte Chemie - International Edition*, **2013**, 52, 10946-8	16.4	7
52	Monitoring Stepwise Proteolytic Degradation of Peptides by Supramolecular Domino Tandem Assays and Mass Spectrometry for Trypsin and Leucine Aminopeptidase. *Natural Product Communications*, **2012**, 7, 1934578X1200700	0.9	7
51	An efficient total synthesis of chrysophanol and the sennoside C aglycon. *Tetrahedron Letters*, **2005**, 46, 7571-7573	2	7
50	Kinetic and Thermodynamic Control in the Synthesis of Tetrahydro-Pyrans and -Furans from 1,4-Diols by Stereospecific Phenylsulfanyl (PhS) Migration: Competition Between exo and endo Transition States and between [1,2] and [1,4]Sulfanyl Participation. *Synlett*, **1999**, 1999, 1211-1214	2.2	7
49	Analysis of Chlorogenic Acids and Other Hydroxycinnamates in Food, Plants, and Pharmacokinetic Studies **2012**, 461-510		7
48	Identification of Products from Thermal Degradation of Tryptophan Containing Pentapeptides: Oxidation and Decarboxylation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7448-7454	5.7	6
47	Evaluation of carbohydrates and quality parameters in six types of commercial teas by targeted statistical analysis. *Food Research International*, **2020**, 133, 109122	7	6
46	Hill coefficients of dietary polyphenolic enzyme inhibitiors: can beneficial health effects of dietary polyphenols be explained by allosteric enzyme denaturing?. *Journal of Chemical Biology*, **2011**, 4, 109-16		6
45	Scope and limitations of the [1,2]-alkylsulfanyl (SMe, SEt and SCH2Ph) and sulfanyl (SH) migration in the stereospecific synthesis of substituted tetrahydrofurans. *Journal of the Chemical Society, Perkin Transactions 1*, **2001**, 138-143		6
44	Monitoring the changes in low molecular weight carbohydrates in cocoa beans during spontaneous fermentation: A chemometric and kinetic approach. *Food Research International*, **2020**, 128, 108865	7	6
43	Novel Amadori and Heyns compounds derived from short peptides found in dried cocoa beans. *Food Research International*, **2020**, 133, 109164	7	5
42	LC-MS study of the chemical transformations of hydroxycinnamates during yerba mat□(Ilex paraguariensis) tea brewing. *Food Research International*, **2016**, 90, 307-312	7	5
41	Assignment of Regio- and Stereochemistry of Natural Products Using Mass Spectrometry Chlorogenic Acids and Derivatives as a Case Study. *Studies in Natural Products Chemistry*, **2014**, 42, 305-339	1.5	5
40	[1,4]-SPh Shift Cyclisations or [1,2]-SPh-Cyclisations as Alternative Cascade Sequences for Stereocontrolled Synthesis of Substituted Tetrahydrofurans. *Synlett*, **1999**, 1999, 1215-1218	2.2	5

39	Investigating time dependent cocoa bean fermentation by ESI-FT-ICR mass spectrometry. *Food Research International*, **2020**, 133, 109209	7	4
38	Synthesis of novel enantiomerically pure tetra-carbohydrazide cyclophane macrocycles. *Organic and Biomolecular Chemistry*, **2012**, 10, 4381-9	3.9	4
37	Scope and limitation of [1,4]-Sbenzyl participation and debenzylation in the stereochemically controlled synthesis of substituted thiolanes. *Tetrahedron Letters*, **1998**, 39, 1247-1250	2	4
36	Stereochemically controlled synthesis of substituted 1,2-oxathianes. *Tetrahedron Letters*, **1998**, 39, 1251-1254	2	4
35	Synthesis, self-association and chiroselectivity of isotopically labeled trianglamine macrocycles in the ion trap mass spectrometer. *Journal of Labelled Compounds and Radiopharmaceuticals*, **2007**, 50, 1215-1223	1.9	4
34	Synthesis of 1, 1?, 2, 2?, 3, 3?, 4, 4? - octadeutero-sulforaphane. *Journal of Labelled Compounds and Radiopharmaceuticals*, **2004**, 47, 501-507	1.9	4
33	The scope and limitation of the [1,4]-Sbenzyl participation and debenzylation in the stereochemically controlled synthesis of substituted thiolanes. *Journal of the Chemical Society, Perkin Transactions 1*, **2001**, 1504-1510		4
32	Changes in low molecular weight carbohydrates in kale during development and acclimation to cold temperatures determined by chromatographic techniques coupled to mass spectrometry. *Food Research International*, **2020**, 127, 108727	7	4
31	Synthesis of novel chiral tetra-(hydrazinecarboxamide) cyclophane macrocycles. *Tetrahedron Letters*, **2013**, 54, 4139-4142	2	3
30	The Design and Synthesis of Acrylato and Imino Derivatives of Calix[4]arene for Applications in Static and Dynamic Combinatorial Libraries. *Journal of Chemical Research*, **2010**, 34, 61-67	0.6	3
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