

# Leif H Skibsted

## List of Publications by Year in descending order

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547  
papers

21,148  
citations

9775

73  
h-index

25770

108  
g-index

557  
all docs

557  
docs citations

557  
times ranked

15937  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Advanced glycation endproducts in food and their effects on health. Food and Chemical Toxicology, 2013, 60, 10-37.   | 1.8  | 567       |
| 2  | High-oxygen packaging atmosphere influences protein oxidation and tenderness of porcine longissimus dorsi during chill storage. Meat Science, 2007, 77, 295-303.   | 2.7  | 350       |
| 3  | Comparative mechanisms and rates of free radical scavenging by carotenoid antioxidants. FEBS Letters, 1997, 418, 91-97.  | 1.3  | 249       |
| 4  | The Interaction of Dietary Carotenoids with Radical Species. Archives of Biochemistry and Biophysics, 2001, 385, 13-19.  | 1.4  | 249       |
| 5  | Antioxidant evaluation protocols: Food quality or health effects. European Food Research and Technology, 2004, 219, 561-571.   | 1.6  | 235       |
| 6  | Riboflavin as a photosensitizer. Effects on human health and food quality. Food and Function, 2012, 3, 487.  | 2.1  | 222       |
| 7  | The combined effect of antioxidants and modified atmosphere packaging on protein and lipid oxidation in beef patties during chill storage. Meat Science, 2007, 76, 226-233.  | 2.7  | 213       |
| 8  | Investigation of plant extracts for the protection of processed foods against lipid oxidation. Comparison of antioxidant assays based on radical scavenging, lipid oxidation and analysis of the principal antioxidant compounds. European Food Research and Technology, 2001, 212, 319-328. | 1.6  | 211       |
| 9  | Evaluation of oxidative stability of vegetable oils by monitoring the tendency to radical formation. A comparison of electron spin resonance spectroscopy with the Rancimat method and differential scanning calorimetry. Food Chemistry, 2004, 85, 623-632.                                 | 4.2  | 204       |
| 10 | Nitric Oxide and Myoglobins. Chemical Reviews, 2002, 102, 1167-1178.   | 23.0 | 202       |
| 11 | Importance of Carotenoid Structure in Radical-Scavenging Reactions. Journal of Agricultural and Food Chemistry, 1997, 45, 2970-2977.   | 2.4  | 199       |
| 12 | Heme-iron in lipid oxidation. Coordination Chemistry Reviews, 2005, 249, 485-498.  | 9.5  | 189       |
| 13 | Effect of green tea or rosemary extract on protein oxidation in Bologna type sausages prepared from oxidatively stressed pork. Meat Science, 2013, 93, 538-546.  | 2.7  | 184       |
| 14 | Effect of heat treatment, water activity and storage temperature on the oxidative stability of whole milk powder. International Dairy Journal, 1997, 7, 331-339.   | 1.5  | 183       |
| 15 | Heat and light stability of three natural blue colorants for use in confectionery and beverages. European Food Research and Technology, 2005, 220, 261-266.  | 1.6  | 172       |
| 16 | The antioxidative activity of plant extracts in cooked pork patties as evaluated by descriptive sensory profiling and chemical analysis. Meat Science, 2004, 68, 485-495.  | 2.7  | 159       |
| 17 | Molecular Gastronomy: A New Emerging Scientific Discipline. Chemical Reviews, 2010, 110, 2313-2365.  | 23.0 | 158       |
| 18 | Nitric oxide and quality and safety of muscle based foods. Nitric Oxide - Biology and Chemistry, 2011, 24, 176-183.  | 1.2  | 147       |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | Effect of white grape extract and modified atmosphere packaging on lipid and protein oxidation in chill stored beef patties. <i>Food Chemistry</i> , 2011, 128, 276-283.  | 4.2 | 146       |
| 20 | Reaction Dynamics of Flavonoids and Carotenoids as Antioxidants. <i>Molecules</i> , 2012, 17, 2140-2160.  | 1.7 | 143       |
| 21 | Two-electron electrochemical oxidation of quercetin and kaempferol changes only the flavonoid C-ring. <i>Free Radical Research</i> , 1998, 29, 339-350.   | 1.5 | 142       |
| 22 | Carotenoid scavenging of radicals. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 423-429.  | 0.7 | 141       |
| 23 | Antioxidant Synergy and Regeneration Effect of Quercetin, (âˆ™)-Epicatechin, and (+)-Catechin on Î±-Tocopherol in Homogeneous Solutions of Peroxidating Methyl Linoleate. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7138-7144.        | 2.4 | 140       |
| 24 | Screening of antioxidative activity of spices. A comparison between assays based on ESR spin trapping and electrochemical measurement of oxygen consumption. <i>Food Chemistry</i> , 1996, 57, 331-337.   | 4.2 | 139       |
| 25 | Effects of dietary Î±-tocopheryl acetate supplementation on Î±-tocopherol deposition in porcine m. psoas major and m. longissimus dorsi and on drip loss, colour stability and oxidative stability of pork meat. <i>Meat Science</i> , 1997, 45, 491-500. | 2.7 | 138       |
| 26 | Potential Antioxidants in Beer Assessed by ESR Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3106-3111.  | 2.4 | 125       |
| 27 | Comparison of Flavonoids and Isoflavonoids as Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3780-3785.  | 2.4 | 124       |
| 28 | Interactions between Iron, Phenolic Compounds, Emulsifiers, and pH in Omega-3-Enriched Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1740-1750.   | 2.4 | 121       |
| 29 | Dittany ( <i>Origanum dictamnus</i> ) as a source of water-extractable antioxidants. <i>Food Chemistry</i> , 1999, 64, 215-219.   | 4.2 | 118       |
| 30 | Electron Spin Resonance Spin Trapping Identification of Radicals Formed during Aerobic Forced Aging of Beer. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1272-1275.   | 2.4 | 115       |
| 31 | Antioxidative capacity of rhizome extract and rhizome knot extract of edible lotus ( <i>Nelumbo</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10   | 4.2 | 115       |
| 32 | Molecular Mechanism of Antioxidant Synergism of Tocotrienols and Carotenoids in Palm Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3445-3453.  | 2.4 | 113       |
| 33 | Impact of Water Activity, Temperature, and Physical State on the Storage Stability of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> Freeze-Dried in a Lactose Matrix. <i>Biotechnology Progress</i> , 2007, 23, 794-800.                           | 1.3 | 113       |
| 34 | Lipid Oxidation in Fish Oil Enriched Mayonnaise:Â Calcium Disodium Ethylenediaminetetraacetate, but Not Gallic Acid, Strongly Inhibited Oxidative Deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1009-1019.                 | 2.4 | 112       |
| 35 | Lipid oxidation in high-pressure processed chicken breast muscle during chill storage: critical working pressure in relation to oxidation mechanism. <i>European Food Research and Technology</i> , 2000, 211, 99-104.                                    | 1.6 | 111       |
| 36 | Oxidation of myosin by haem proteins generates myosin radicals and protein cross-links. <i>Biochemical Journal</i> , 2008, 410, 565-574.  | 1.7 | 109       |

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|----|---|-----|-----------|
| 37 | Green tea extract impairs meat emulsion properties by disturbing protein disulfide cross-linking. <i>Meat Science</i> , 2015, 100, 2-9.   | 2.7 | 108       |
| 38 | Relative stability of carotenoid radical cations and homologue tocopheroxyl radicals. A real time kinetic study of antioxidant hierarchy. <i>FEBS Letters</i> , 1997, 417, 261-266.   | 1.3 | 107       |
| 39 | Regeneration of phenolic antioxidants from phenoxyl radicals: An ESR and electrochemical study of antioxidant hierarchy. <i>Free Radical Research</i> , 1999, 30, 207-220.  | 1.5 | 105       |
| 40 | Calcium ion activity in physiological salt solutions: Influence of anions substituted for chloride. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , 1975, 52, 317-322.   | 0.7 | 103       |
| 41 | Quinone-induced protein modifications: Kinetic preference for reaction of 1,2-benzoquinones with thiol groups in proteins. <i>Free Radical Biology and Medicine</i> , 2016, 97, 148-157.  | 1.3 | 100       |
| 42 | Carotenoids in Antioxidant Networks. Colorants or Radical Scavengers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2409-2417.  | 2.4 | 99        |
| 43 | Green tea extract as food antioxidant. Synergism and antagonism with $\hat{\alpha}$ -tocopherol in vegetable oils and their colloidal systems. <i>Food Chemistry</i> , 2012, 135, 2195-2202.  | 4.2 | 99        |
| 44 | Effect of high hydrostatic pressure on the enzymic hydrolysis of $\hat{\beta}$ -lactoglobulin B by trypsin, thermolysin and pepsin. <i>Journal of Dairy Research</i> , 1996, 63, 111-118.   | 0.7 | 98        |
| 45 | Oxidative stability of chilled pork chops following long term freeze storage. <i>Meat Science</i> , 2004, 68, 479-484.  | 2.7 | 98        |
| 46 | Kinetics and mechanism of thermal oxidation and photooxidation of nitrosylmyoglobin in aqueous solution. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1741-1750.   | 2.4 | 97        |
| 47 | Flavonoid Deactivation of Ferrylmyoglobin in Relation to Ease of Oxidation as Determined by Cyclic Voltammetry. <i>Free Radical Research</i> , 1998, 28, 335-351.   | 1.5 | 96        |
| 48 | Potentials to differentiate milk composition by different feeding strategies. <i>Journal of Dairy Science</i> , 2009, 92, 2057-2066.  | 1.4 | 95        |
| 49 | Thiol-Quinone Adduct Formation in Myofibrillar Proteins Detected by LC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6900-6905.   | 2.4 | 95        |
| 50 | Kinetics and Mechanism of the Primary Steps of Degradation of Carotenoids by Acid in Homogeneous Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 279-286.   | 2.4 | 94        |
| 51 | Acrylamide in bread. Effect of prooxidants and antioxidants. <i>European Food Research and Technology</i> , 2008, 227, 519-525.   | 1.6 | 94        |
| 52 | Antioxidant Mechanism of Flavonoids. Solvent Effect on Rate Constant for Chain-Breaking Reaction of Quercetin and Epicatechin in Autoxidation of Methyl Linoleate. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3034-3040. | 2.4 | 93        |
| 53 | Identification of Free Radical Intermediates in Oxidized Wine Using Electron Paramagnetic Resonance Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4359-4365.   | 2.4 | 93        |
| 54 | Nonheme-iron absorption from a phytate-rich meal is increased by the addition of small amounts of pork meat. <i>American Journal of Clinical Nutrition</i> , 2003, 77, 173-179.   | 2.2 | 91        |

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|----|--|-----|-----------|
| 55 | Influence of light and temperature on the colour and oxidative stability of processed cheese. <i>International Dairy Journal</i> , 2001, 11, 837-843.  | 1.5 | 90        |
| 56 | Effect of dietary levels of fat, $\alpha$ -tocopherol and astaxanthin on colour and lipid oxidation during storage of frozen rainbow trout ( <i>Oncorhynchus mykiss</i> ) and during chill storage of smoked trout. <i>European Food Research and Technology</i> , 1998, 207, 189-196. | 0.6 | 89        |
| 57 | Comparison of Three Methods Based on Electron Spin Resonance Spectrometry for Evaluation of Oxidative Stability of Processed Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3099-3104.  | 2.4 | 86        |
| 58 | Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. <i>European Food Research and Technology</i> , 2008, 227, 337-344.   | 1.6 | 86        |
| 59 | Influence of the oxidative quality of dietary oil on broiler meat storage stability. <i>Meat Science</i> , 1997, 47, 211-222.  | 2.7 | 85        |
| 60 | Effect of residual oxygen on colour stability during chill storage of sliced, pasteurised ham packaged in modified atmosphere. <i>Meat Science</i> , 2000, 54, 399-405.  | 2.7 | 85        |
| 61 | Synergism and antagonism between quercetin and other chain-breaking antioxidants in lipid systems of increasing structural organisation. <i>Food Chemistry</i> , 2007, 103, 1288-1296.   | 4.2 | 85        |
| 62 | Effect of pre-slaughter physiological conditions on the oxidative stability of colour and lipid during chill storage of pork. <i>Meat Science</i> , 2001, 58, 347-357.   | 2.7 | 84        |
| 63 | Antioxidant activity of cichoric acid and alkalamides from <i>Echinacea purpurea</i> , alone and in combination. <i>Food Chemistry</i> , 2007, 101, 74-81.   | 4.2 | 84        |
| 64 | Protection of Dehydrated Chicken Meat by Natural Antioxidants as Evaluated by Electron Spin Resonance Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5548-5556.   | 2.4 | 82        |
| 65 | Puerarin and Conjugate Bases as Radical Scavengers and Antioxidants: A Molecular Mechanism and Synergism with $\beta$ -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2384-2391.  | 2.4 | 79        |
| 66 | Chemical changes in wheat pan bread during storage and how it affects the sensory perception of aroma, flavour, and taste. <i>Journal of Cereal Science</i> , 2011, 53, 259-268.   | 1.8 | 79        |
| 67 | The antioxidative activity of summer savory ( <i>Satureja hortensis</i> L.) and rosemary ( <i>Rosmarinus</i> ) TJ ETQq1 1 0.784314 rBT /Overlock 10  | 4.2 | 78        |
| 68 | Light-induced oxidation in sliced Havarti cheese packaged in modified atmosphere. <i>International Dairy Journal</i> , 2000, 10, 95-103.   | 1.5 | 78        |
| 69 | Light-Induced Oxidation of Tryptophan and Histidine. Reactivity of Aromatic <i>N</i> -Heterocycles toward Triplet-Excited Flavins. <i>Journal of the American Chemical Society</i> , 2009, 131, 8049-8060.   | 6.6 | 77        |
| 70 | High pressure effects on the structure of casein micelles in milk as studied by cryo-transmission electron microscopy. <i>Food Chemistry</i> , 2010, 119, 202-208.   | 4.2 | 77        |
| 71 | Reactivity of Bovine Whey Proteins, Peptides, and Amino Acids toward Triplet Riboflavin as Studied by Laser Flash Photolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6602-6606.   | 2.4 | 76        |
| 72 | Temperature Effect on Lactose Crystallization, Maillard Reactions, and Lipid Oxidation in Whole Milk Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7082-7090.  | 2.4 | 76        |

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|----|---|-----|-----------|
| 73 | Calcium nutrition. Bioavailability and fortification. <i>LWT - Food Science and Technology</i> , 2014, 59, 1198-1204.   | 2.5 | 76        |
| 74 | Effect of high hydrostatic pressure on the conformation of $\beta$ -lactoglobulin A as assessed by proteolytic peptide profiling. <i>International Dairy Journal</i> , 2002, 12, 791-803.   | 1.5 | 73        |
| 75 | Calcium Binding to Amino Acids and Small Glycine Peptides in Aqueous Solution: Toward Peptide Design for Better Calcium Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4376-4389.                         | 2.4 | 72        |
| 76 | Hydroperoxide formation in rapeseed oil encapsulated in a glassy food model as influenced by hydrophilic and lipophilic radicals. <i>Food Chemistry</i> , 2000, 68, 191-199.  | 4.2 | 71        |
| 77 | Storage stability of freeze-dried <i>Lactobacillus acidophilus</i> (La-5) in relation to water activity and presence of oxygen and ascorbate. <i>Cryobiology</i> , 2009, 58, 175-180.   | 0.3 | 70        |
| 78 | Rosemary and oxygen scavenger in active packaging for prevention of high-pressure induced lipid oxidation in pork patties. <i>Food Packaging and Shelf Life</i> , 2016, 7, 26-33.   | 3.3 | 70        |
| 79 | Antioxidant synergism between carotenoids in membranes. Astaxanthin as a radical transfer bridge. <i>Food Chemistry</i> , 2009, 115, 1437-1442.   | 4.2 | 69        |
| 80 | Formation of Long-Lived Protein Radicals in the Reaction Between H <sub>2</sub> O <sub>2</sub> -Activated Metmyoglobin and Other Proteins. <i>Free Radical Biology and Medicine</i> , 1997, 23, 754-761.                                  | 1.3 | 68        |
| 81 | Optimisation of colour stability of cured ham during packaging and retail display by a multifactorial design. <i>Meat Science</i> , 2003, 63, 169-175.  | 2.7 | 68        |
| 82 | Zn-porphyrin formation in cured meat products: Effect of added salt and nitrite. <i>Meat Science</i> , 2006, 72, 672-679.   | 2.7 | 68        |
| 83 | Kinetics of the formation of radicals in meat during high pressure processing. <i>Food Chemistry</i> , 2012, 134, 2114-2120.  | 4.2 | 68        |
| 84 | 4-Methylcatechol Inhibits Protein Oxidation in Meat but Not Disulfide Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10329-10335.   | 2.4 | 67        |
| 85 | Thiol oxidation and protein cross-link formation during chill storage of pork patties added essential oil of oregano, rosemary, or garlic. <i>Meat Science</i> , 2013, 95, 177-184.   | 2.7 | 67        |
| 86 | Oxygen permeation through an oil-encapsulating glassy food matrix studied by ESR line broadening using a nitroxyl spin probe. <i>Food Chemistry</i> , 2000, 70, 499-508.  | 4.2 | 66        |
| 87 | Oxidation in fish oil-enriched mayonnaise. Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. <i>European Food Research and Technology</i> , 2000, 211, 86-98. | 1.6 | 66        |
| 88 | pH dependent antioxidant activity of lettuce ( <i>L. sativa</i> ) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , 2016, 190, 25-32.   | 4.2 | 66        |
| 89 | Characterization of Major Radical Scavenger Species in Bovine Milk through Size Exclusion Chromatography and Functional Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2912-2919.                                  | 2.4 | 65        |
| 90 | Flavonoids protecting food and beverages against light. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 20-35.  | 1.7 | 65        |

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|-----|--|-----|-----------|
| 91  | Effect of light and packaging conditions on the colour stability of sliced ham. <i>Meat Science</i> , 1988, 22, 283-292.   | 2.7 | 64        |
| 92  | Oxidative Stability of Frozen Pork Patties. Effect of Light and Added Salt. <i>Journal of Food Science</i> , 1991, 56, 1182-1184.  | 1.5 | 63        |
| 93  | High pressure treatment of dry-cured Iberian ham. Effect on radical formation, lipid oxidation and colour. <i>European Food Research and Technology</i> , 2004, 219, 205.  | 1.6 | 63        |
| 94  | Studies on Gold Complexes. I. Robustness, Stability and Acid Dissociation of the Tetramminegold(III) Ion. <i>Acta Chemica Scandinavica</i> , 1974, 28a, 740-746.   | 0.7 | 63        |
| 95  | A liquid chromatography – tandem mass spectrometry method for simultaneous analysis of acrylamide and the precursors, asparagine and reducing sugars in bread. <i>Analytica Chimica Acta</i> , 2006, 557, 211-220.                                 | 2.6 | 62        |
| 96  | Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. <i>International Dairy Journal</i> , 2014, 39, 28-40.  | 1.5 | 62        |
| 97  | Singlet versus Triplet Reactivity in Photodegradation of C40 Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2106-2113.   | 2.4 | 60        |
| 98  | Kinetics of Photobleaching of $\beta$ -Carotene in Chloroform and Formation of Transient Carotenoid Species Absorbing in the Near Infrared. <i>Free Radical Research</i> , 1996, 25, 355-368.  | 1.5 | 60        |
| 99  | Electron Spin Resonance Spin Trapping for Analysis of Lipid Oxidation in Oils: Inhibiting Effect of the Spin Trap 1 $\pm$ -Phenyl-N-tert-butyl nitron on Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1328-1336. | 2.4 | 60        |
| 100 | Dynamics of casein micelles in skim milk during and after high pressure treatment. <i>Food Chemistry</i> , 2006, 98, 513-521.  | 4.2 | 60        |
| 101 | Heterometallic manganese/zinc-phytate complex as a model compound for metal storage in wheat grains. <i>Journal of Inorganic Biochemistry</i> , 2005, 99, 1973-1982.   | 1.5 | 59        |
| 102 | Protein and Lipid Oxidation in Parma Ham during Production. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9737-9745.   | 2.4 | 59        |
| 103 | Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , 2013, 4, 722.   | 2.1 | 59        |
| 104 | Reactivity of $\beta$ -carotene towards peroxy radicals studied by laser flash and steady-state photolysis. <i>FEBS Letters</i> , 1998, 426, 392-396.  | 1.3 | 58        |
| 105 | Water activity – temperature state diagrams of freeze-dried <i>Lactobacillus acidophilus</i> (La5): Influence of physical state on bacterial survival during storage. <i>Biotechnology Progress</i> , 2009, 25, 265-270.                           | 1.3 | 58        |
| 106 | Effect of high-oxygen atmosphere packaging on oxidative stability and sensory quality of two chicken muscles during chill storage. <i>Food Packaging and Shelf Life</i> , 2014, 1, 38-48.  | 3.3 | 58        |
| 107 | Monitoring Chemical Changes of Dry-Cured Parma Ham during Processing by Surface Autofluorescence Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1224-1230.  | 2.4 | 57        |
| 108 | Two Types of Radicals in Whole Milk Powder. Effect of Lactose Crystallization, Lipid Oxidation, and Browning Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1805-1811.   | 2.4 | 57        |

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|-----|--|-----|-----------|
| 109 | High-pressure treatment of dry-cured Iberian ham. Effect on colour and oxidative stability during chill storage packed in modified atmosphere. <i>European Food Research and Technology</i> , 2006, 222, 486-491.  | 1.6 | 57        |
| 110 | Naturally occurring nanotube with surface modification as biocompatible, target-specific nanocarrier for cancer phototherapy. <i>Biomaterials</i> , 2019, 190-191, 86-96.  | 5.7 | 57        |
| 111 | Reduction of Ferrylmyoglobin by $\hat{I}^2$ -Lactoglobulin. <i>Free Radical Research</i> , 1996, 24, 429-438.  | 1.5 | 56        |
| 112 | Photooxidation of oxymyoglobin. Wavelength dependence of quantum yields in relation to light discoloration of meat. <i>Meat Science</i> , 1987, 19, 243-251.   | 2.7 | 54        |
| 113 | Isolation and quantification of cholesterol oxides in dairy products by selected ion monitoring mass spectrometry. <i>Journal of Dairy Research</i> , 1995, 62, 101-113.   | 0.7 | 54        |
| 114 | Electron spin resonance spectroscopy for determination of the oxidative stability of food lipids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 725-730.   | 0.8 | 54        |
| 115 | Antioxidative and prooxidative effects of extracts made from cherry liqueur pomace. <i>Food Chemistry</i> , 2006, 99, 6-14.  | 4.2 | 54        |
| 116 | Addition of cassava flours in bread-making: Sensory and textural evaluation. <i>LWT - Food Science and Technology</i> , 2015, 60, 292-299.   | 2.5 | 54        |
| 117 | Kinetics and Mechanism of Reduction of Ferrylmyoglobin by Ascorbate and Isoascorbate. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 668-676.   | 2.4 | 53        |
| 118 | Oxidation in pre-cooked minced pork as influenced by chill storage of raw muscle. <i>Meat Science</i> , 1997, 46, 191-197.   | 2.7 | 53        |
| 119 | Transient Absorption from the $1Bu^+$ State of All-trans- $\hat{I}^2$ -carotene Newly Identified in the Near-infrared Region. <i>Photochemistry and Photobiology</i> , 2001, 73, 219.  | 1.3 | 53        |
| 120 | Antioxidative and prooxidative effects in food lipids and synergism with $\hat{I}^{\pm}$ -tocopherol of a seed extracts and grape rachis extracts. <i>Food Chemistry</i> , 2016, 213, 440-449.   | 4.2 | 53        |
| 121 | Light-Induced Oxidative Changes in a Model Dairy Spread. Wavelength Dependence of Quantum Yields. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3090-3094.   | 2.4 | 52        |
| 122 | Microbial formation of nitrite-cured pigment, nitrosylmyoglobin, from metmyoglobin in model systems and smoked fermented sausages by <i>Lactobacillus fermentum</i> strains and a commercial starter culture. <i>European Food Research and Technology</i> , 2003, 216, 463-469. | 1.6 | 52        |
| 123 | Mechanism of Nitrosylmyoglobin Autoxidation: Temperature and Oxygen Pressure Effects on the Two Consecutive Reactions. <i>Chemistry - A European Journal</i> , 2004, 10, 2291-2300.  | 1.7 | 52        |
| 124 | Effects of dietary soybean oil on lipid and protein oxidation in pork patties during chill storage. <i>Meat Science</i> , 2008, 79, 727-733.   | 2.7 | 52        |
| 125 | Caffeic Acid as Antioxidant in Fish Muscle: Mechanism of Synergism with Endogenous Ascorbic Acid and $\hat{I}^{\pm}$ -Tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 675-681.   | 2.4 | 51        |
| 126 | Light-Induced Oxidation of Unsaturated Lipids as Sensitized by Flavins. <i>Journal of Physical Chemistry B</i> , 2010, 114, 5583-5593.   | 1.2 | 51        |

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|-----|--|-----|-----------|
| 127 | Aqueous Solubility of Calcium Lactate, Calcium Gluconate, and Calcium Lactobionate: Importance of Complex Formation for Solubility Increase by Hydroxycarboxylate Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8207-8214. | 2.4 | 51        |
| 128 | High temperature storage of infant formula milk powder for prediction of storage stability at ambient conditions. <i>International Dairy Journal</i> , 2017, 73, 166-174.  | 1.5 | 51        |
| 129 | Efficiency of Natural Phenolic Compounds Regenerating $\alpha$ -Tocopherol from $\alpha$ -Tocopheryl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3661-3666.   | 2.4 | 50        |
| 130 | Oxidation of Porcine Myosin by Hypervalent Myoglobin: The Role of Thiol Groups. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3297-3304.   | 2.4 | 50        |
| 131 | Supplementation of Broiler Diets with all- <i>rac</i> - $\alpha$ - or a Mixture of Natural Source RRR- $\alpha$ - or $\alpha$ - <sup>3</sup> - $\alpha$ -Tocopheryl Acetate.. <i>Poultry Science</i> , 1995, 74, 2048-2056.                          | 1.5 | 49        |
| 132 | Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. <i>European Food Research and Technology</i> , 2001, 212, 308-318.  | 1.6 | 48        |
| 133 | Daidzein as an Antioxidant of Lipid: Effects of the Microenvironment in Relation to Chemical Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10376-10383.   | 2.4 | 48        |
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