

# Leif H Skibsted

## List of Publications by Citations

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539  
papers

17,684  
citations

67  
h-index

97  
g-index

555  
ext. papers

19,192  
ext. citations

5.4  
avg, IF

6.87  
L-index

#	Paper	IF	Citations
539	Advanced glycation endproducts in food and their effects on health. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 60, 10-37	4.7	408
538	High-oxygen packaging atmosphere influences protein oxidation and tenderness of porcine longissimus dorsi during chill storage. <i>Meat Science</i> , <b>2007</b> , 77, 295-303	6.4	298
537	The interaction of dietary carotenoids with radical species. <i>Archives of Biochemistry and Biophysics</i> , <b>2001</b> , 385, 13-9	4.1	214
536	Comparative mechanisms and rates of free radical scavenging by carotenoid antioxidants. <i>FEBS Letters</i> , <b>1997</b> , 418, 91-7	3.8	206
535	The combined effect of antioxidants and modified atmosphere packaging on protein and lipid oxidation in beef patties during chill storage. <i>Meat Science</i> , <b>2007</b> , 76, 226-33	6.4	191
534	Antioxidant evaluation protocols: Food quality or health effects. <i>European Food Research and Technology</i> , <b>2004</b> , 219, 561-571	3.4	188
533	Importance of Carotenoid Structure in Radical-Scavenging Reactions. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2970-2977	5.7	184
532	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. <i>European Food Research and Technology</i> , <b>2001</b> , 212, 319-328	3.4	178
531	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. <i>Food Chemistry</i> , <b>2004</b> , 85, 623-632	8.5	169
530	Nitric oxide and myoglobins. <i>Chemical Reviews</i> , <b>2002</b> , 102, 1167-78	68.1	167
529	Effect of heat treatment, water activity and storage temperature on the oxidative stability of whole milk powder. <i>International Dairy Journal</i> , <b>1997</b> , 7, 331-339	3.5	160
528	Riboflavin as a photosensitizer. Effects on human health and food quality. <i>Food and Function</i> , <b>2012</b> , 3, 487-502	6.1	159
527	Heme-iron in lipid oxidation. <i>Coordination Chemistry Reviews</i> , <b>2005</b> , 249, 485-498	23.2	146
526	Effect of green tea or rosemary extract on protein oxidation in Bologna type sausages prepared from oxidatively stressed pork. <i>Meat Science</i> , <b>2013</b> , 93, 538-46	6.4	140
525	The antioxidative activity of plant extracts in cooked pork patties as evaluated by descriptive sensory profiling and chemical analysis. <i>Meat Science</i> , <b>2004</b> , 68, 485-95	6.4	139
524	Molecular gastronomy: a new emerging scientific discipline. <i>Chemical Reviews</i> , <b>2010</b> , 110, 2313-65	68.1	130
523	Antioxidant synergy and regeneration effect of quercetin, (-)-epicatechin, and (+)-catechin on alpha-tocopherol in homogeneous solutions of peroxidating methyl linoleate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 7138-44	5.7	128

522	Two-electron electrochemical oxidation of quercetin and kaempferol changes only the flavonoid C-ring. <i>Free Radical Research</i> , <b>1998</b> , 29, 339-50	4	124
521	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> , <b>1996</b> , 57, 331-337	8.5	124
520	Effects of dietary tocopherol acetate supplementation on 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> , <b>1997</b> , 45, 491-500	6.4	123
519	Heat and light stability of three natural blue colorants for use in confectionery and beverages. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 261-266	3.4	120
518	Carotenoid scavenging of radicals. Effect of carotenoid structure and oxygen partial pressure on antioxidative activity. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 196, 423-9		120
517	Effect of white grape extract and modified atmosphere packaging on lipid and protein oxidation in chill stored beef patties. <i>Food Chemistry</i> , <b>2011</b> , 128, 276-83	8.5	116
516	Nitric oxide and quality and safety of muscle based foods. <i>Nitric Oxide - Biology and Chemistry</i> , <b>2011</b> , 24, 176-83	5	115
515	Interactions between iron, phenolic compounds, emulsifiers, and pH in omega-3-enriched oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 1740-50	5.7	112
514	Potential antioxidants in beer assessed by ESR spin trapping. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 3106-11	5.7	111
513	Comparison of flavonoids and isoflavonoids as antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 3780-5	5.7	108
512	Reaction dynamics of flavonoids and carotenoids as antioxidants. <i>Molecules</i> , <b>2012</b> , 17, 2140-60	4.8	104
511	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> , <b>2000</b> , 211, 99-104	3.4	102
510	Oxidation of myosin by haem proteins generates myosin radicals and protein cross-links. <i>Biochemical Journal</i> , <b>2008</b> , 410, 565-74	3.8	100
509	Lipid oxidation in fish oil enriched mayonnaise: calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1009-19	5.7	99
508	Dittany ( <i>Origanum dictamnus</i> ) as a source of water-extractable antioxidants. <i>Food Chemistry</i> , <b>1999</b> , 64, 215-219	8.5	99
507	Electron Spin Resonance Spin Trapping Identification of Radicals Formed during Aerobic Forced Aging of Beer. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 1272-1275	5.7	97
506	Impact of Water Activity, Temperature, and Physical State on the Storage Stability of <i>Lactobacillus paracasei</i> sp. <i>paracasei</i> Freeze-Dried in a Lactose Matrix. <i>Biotechnology Progress</i> , <b>2007</b> , 23, 794-800	2.8	97
505	Antioxidative capacity of rhizome extract and rhizome knot extract of edible lotus ( <i>Nelumbo nucifera</i> ). <i>Food Chemistry</i> , <b>2002</b> , 76, 327-333	8.5	96

504	Molecular mechanism of antioxidant synergism of tocotrienols and carotenoids in palm oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 3445-53	5.7	94
503	Calcium ion activity in physiological salt solutions: influence of anions substituted for chloride. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , <b>1975</b> , 52, 317-22		94
502	Relative stability of carotenoid radical cations and homologue tocopheroxyl radicals. A real time kinetic study of antioxidant hierarchy. <i>FEBS Letters</i> , <b>1997</b> , 417, 261-6	3.8	93
501	Effect of high hydrostatic pressure on the enzymic hydrolysis of beta-lactoglobulin B by trypsin, thermolysin and pepsin. <i>Journal of Dairy Research</i> , <b>1996</b> , 63, 111-8	1.6	92
500	Green tea extract as food antioxidant. Synergism and antagonism with $\alpha$ -tocopherol in vegetable oils and their colloidal systems. <i>Food Chemistry</i> , <b>2012</b> , 135, 2195-202	8.5	88
499	Kinetics and mechanism of thermal oxidation and photooxidation of nitrosylmyoglobin in aqueous solution. <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1741-1750	5.7	88
498	Flavonoid deactivation of ferrylmyoglobin in relation to ease of oxidation as determined by cyclic voltammetry. <i>Free Radical Research</i> , <b>1998</b> , 28, 335-51	4	87
497	Oxidative stability of chilled pork chops following long term freeze storage. <i>Meat Science</i> , <b>2004</b> , 68, 479-84	6.4	85
496	Kinetics and mechanism of the primary steps of degradation of carotenoids by acid in homogeneous solution. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 279-86	5.7	85
495	Carotenoids in antioxidant networks. Colorants or radical scavengers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2409-17	5.7	84
494	Regeneration of phenolic antioxidants from phenoxyl radicals: an ESR and electrochemical study of antioxidant hierarchy. <i>Free Radical Research</i> , <b>1999</b> , 30, 207-20	4	84
493	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> , <b>2001</b> , 49, 3034-40	5.7	83
492	Identification of free radical intermediates in oxidized wine using electron paramagnetic resonance spin trapping. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4359-65	5.7	82
491	Thiol-quinone adduct formation in myofibrillar proteins detected by LC-MS. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 6900-5	5.7	81
490	Potentials to differentiate milk composition by different feeding strategies. <i>Journal of Dairy Science</i> , <b>2009</b> , 92, 2057-66	4	81
489	Green tea extract impairs meat emulsion properties by disturbing protein disulfide cross-linking. <i>Meat Science</i> , <b>2015</b> , 100, 2-9	6.4	80
488	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> , <b>1998</b> , 207, 189-196		80
487	Acrylamide in bread. Effect of prooxidants and antioxidants. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 519-525	3.4	78

486	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> , <b>2003</b> , 77, 173-9	7	78
485	Influence of light and temperature on the colour and oxidative stability of processed cheese. <i>International Dairy Journal</i> , <b>2001</b> , 11, 837-843	3.5	78
484	Synergism and antagonism between quercetin and other chain-breaking antioxidants in lipid systems of increasing structural organisation. <i>Food Chemistry</i> , <b>2007</b> , 103, 1288-1296	8.5	77
483	Effect of residual oxygen on colour stability during chill storage of sliced, pasteurised ham packaged in modified atmosphere. <i>Meat Science</i> , <b>2000</b> , 54, 399-405	6.4	77
482	Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 337-344	3.4	75
481	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> , <b>1999</b> , 47, 3099-104	5.7	74
480	Puerarin and conjugate bases as radical scavengers and antioxidants: molecular mechanism and synergism with beta-carotene. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2384-91	5.7	73
479	Effect of pre-slaughter physiological conditions on the oxidative stability of colour and lipid during chill storage of pork. <i>Meat Science</i> , <b>2001</b> , 58, 347-57	6.4	72
478	Protection of dehydrated chicken meat by natural antioxidants as evaluated by electron spin resonance spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 5548-56	5.7	71
477	Quinone-induced protein modifications: Kinetic preference for reaction of 1,2-benzoquinones with thiol groups in proteins. <i>Free Radical Biology and Medicine</i> , <b>2016</b> , 97, 148-157	7.8	71
476	Influence of the oxidative quality of dietary oil on broiler meat storage stability. <i>Meat Science</i> , <b>1997</b> , 47, 211-22	6.4	69
475	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> , <b>2004</b> , 52, 6602-6	5.7	68
474	Light-induced oxidation in sliced Havarti cheese packaged in modified atmosphere. <i>International Dairy Journal</i> , <b>2000</b> , 10, 95-103	3.5	68
473	The antioxidative activity of summer savory ( <i>Satureja hortensis</i> L.) and rosemary ( <i>Rosmarinus officinalis</i> L.) in dressing stored exposed to light or in darkness. <i>Food Chemistry</i> , <b>1998</b> , 63, 173-180	8.5	67
472	High pressure effects on the structure of casein micelles in milk as studied by cryo-transmission electron microscopy. <i>Food Chemistry</i> , <b>2010</b> , 119, 202-208	8.5	66
471	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> , <b>2011</b> , 53, 259-268	3.8	65
470	Light-induced oxidation of tryptophan and histidine. Reactivity of aromatic N-heterocycles toward triplet-excited flavins. <i>Journal of the American Chemical Society</i> , <b>2009</b> , 131, 8049-60	16.4	64
469	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> , <b>1997</b> , 23, 754-61	7.8	64

468	Temperature effect on lactose crystallization, maillard reactions, and lipid oxidation in whole milk powder. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7082-90	5.7	62
467	Effect of high hydrostatic pressure on the conformation of $\beta$ -lactoglobulin A as assessed by proteolytic peptide profiling. <i>International Dairy Journal</i> , <b>2002</b> , 12, 791-803	3.5	62
466	Antioxidant activity of cichoric acid and alkamides from <i>Echinacea purpurea</i> , alone and in combination. <i>Food Chemistry</i> , <b>2007</b> , 101, 74-81	8.5	60
465	Optimisation of colour stability of cured ham during packaging and retail display by a multifactorial design. <i>Meat Science</i> , <b>2003</b> , 63, 169-75	6.4	60
464	Oxygen permeation through an oil-encapsulating glassy food matrix studied by ESR line broadening using a nitroxyl spin probe. <i>Food Chemistry</i> , <b>2000</b> , 70, 499-508	8.5	60
463	Hydroperoxide formation in rapeseed oil encapsulated in a glassy food model as influenced by hydrophilic and lipophilic radicals. <i>Food Chemistry</i> , <b>2000</b> , 68, 191-199	8.5	60
462	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> , <b>2013</b> , 95, 177-84	6.4	59
461	Kinetics of the formation of radicals in meat during high pressure processing. <i>Food Chemistry</i> , <b>2012</b> , 134, 2114-20	8.5	59
460	Oxidation in fish oil-enriched mayonnaise <sup>3</sup> . Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis. <i>European Food Research and Technology</i> , <b>2000</b> , 211, 86-98	3.4	59
459	4-methylcatechol inhibits protein oxidation in meat but not disulfide formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10329-35	5.7	58
458	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> , <b>2009</b> , 58, 175-80	2.7	58
457	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> , <b>2006</b> , 557, 211-220	6.6	57
456	High pressure treatment of dry-cured Iberian ham. Effect on radical formation, lipid oxidation and colour. <i>European Food Research and Technology</i> , <b>2004</b> , 219, 205	3.4	56
455	Kinetics of photobleaching of beta-carotene in chloroform and formation of transient carotenoid species absorbing in the near infrared. <i>Free Radical Research</i> , <b>1996</b> , 25, 355-68	4	56
454	Oxidative Stability of Frozen Pork Patties. Effect of Light and Added Salt. <i>Journal of Food Science</i> , <b>1991</b> , 56, 1182-1184	3.4	56
453	Effect of light and packaging conditions on the colour stability of sliced ham. <i>Meat Science</i> , <b>1988</b> , 22, 283-92	6.4	56
452	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> , <b>2016</b> , 7, 26-33	8.2	54
451	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. <i>International Dairy Journal</i> , <b>2014</b> , 39, 28-40	3.5	54



450	Monitoring chemical changes of dry-cured Parma ham during processing by surface autofluorescence spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1224-30	5.7	54
449	Reduction of ferrylmyoglobin by beta-lactoglobulin. <i>Free Radical Research</i> , <b>1996</b> , 24, 429-38	4	54
448	Studies on Gold Complexes. I. Robustness, Stability and Acid Dissociation of the Tetramminegold(III) Ion.. <i>Acta Chemica Scandinavica</i> , <b>1974</b> , 28a, 740-746		54
447	Antioxidant synergism between carotenoids in membranes. Astaxanthin as a radical transfer bridge. <i>Food Chemistry</i> , <b>2009</b> , 115, 1437-1442	8.5	53
446	Oxidation in pre-cooked minced pork as influenced by chill storage of raw muscle. <i>Meat Science</i> , <b>1997</b> , 46, 191-7	6.4	53
445	Electron spin resonance spin trapping for analysis of lipid oxidation in oils: inhibiting effect of the spin trap alpha-phenyl-N-tert-butyl nitron on lipid oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 1328-36	5.7	53
444	Singlet versus Triplet Reactivity in Photodegradation of C40 Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2106-2113	5.7	53
443	Calcium nutrition. Bioavailability and fortification. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 1198-1204	4	52
442	Heterometallic manganese/zinc-phytate complex as a model compound for metal storage in wheat grains. <i>Journal of Inorganic Biochemistry</i> , <b>2005</b> , 99, 1973-82	4.2	52
441	Flavonoids protecting food and beverages against light. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 20-35	4.3	51
440	Characterization of major radical scavenger species in bovine milk through size exclusion chromatography and functional assays. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 2912-9	5.7	51
439	Zn-porphyrin formation in cured meat products: Effect of added salt and nitrite. <i>Meat Science</i> , <b>2006</b> , 72, 672-9	6.4	51
438	Antioxidative and prooxidative effects of extracts made from cherry liqueur pomace. <i>Food Chemistry</i> , <b>2006</b> , 99, 6-14	8.5	51
437	Light-induced oxidative changes in a model dairy spread. Wavelength dependence of quantum yields. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 3090-4	5.7	50
436	Isolation and quantification of cholesterol oxides in dairy products by selected ion monitoring mass spectrometry. <i>Journal of Dairy Research</i> , <b>1995</b> , 62, 101-13	1.6	50
435	Protein and lipid oxidation in Parma ham during production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 9737-45	5.7	49
434	Water activity-temperature state diagrams of freeze-dried <i>Lactobacillus acidophilus</i> (La-5): influence of physical state on bacterial survival during storage. <i>Biotechnology Progress</i> , <b>2009</b> , 25, 265-70 <sup>2.8</sup>		49
433	Kinetics and Mechanism of Reduction of Ferrylmyoglobin by Ascorbate and Isoascorbate. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 668-676	5.7	49

432	Efficiency of natural phenolic compounds regenerating alpha-tocopherol from alpha-tocopheroxyl radical. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3661-6	5.7	49
431	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> , <b>2006</b> , 222, 486-491	4.4	49
430	Dynamics of casein micelles in skim milk during and after high pressure treatment. <i>Food Chemistry</i> , <b>2006</b> , 98, 513-521	8.5	49
429	Mechanism of nitrosylmyoglobin autoxidation: temperature and oxygen pressure effects on the two consecutive reactions. <i>Chemistry - A European Journal</i> , <b>2004</b> , 10, 2291-300	4.8	49
428	Reactivity of beta-carotene towards peroxy radicals studied by laser flash and steady-state photolysis. <i>FEBS Letters</i> , <b>1998</b> , 426, 392-6	3.8	48
427	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> , <b>2005</b> , 53, 1805-11	5.7	48
426	Transient absorption from the 1Bu+ state of all-trans-beta-carotene newly identified in the near-infrared region. <i>Photochemistry and Photobiology</i> , <b>2001</b> , 73, 219-22	3.6	48
425	Electron spin resonance spectroscopy for determination of the oxidative stability of food lipids. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2000</b> , 77, 725-730	1.8	48
424	Light-induced oxidation of unsaturated lipids as sensitized by flavins. <i>Journal of Physical Chemistry B</i> , <b>2010</b> , 114, 5583-93	3.4	47
423	Photooxidation of oxymyoglobin. Wavelength dependence of quantum yields in relation to light discoloration of meat. <i>Meat Science</i> , <b>1987</b> , 19, 243-51	6.4	47
422	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , <b>2013</b> , 4, 722-7	6.1	46
421	Kinetics of parallel electron transfer from beta-carotene to phenoxyl radical and adduct formation between phenoxyl radical and beta-carotene. <i>Free Radical Research</i> , <b>1996</b> , 25, 515-23	4	46
420	Supplementation of broiler diets with all-rac-alpha- or a mixture of natural source RRR-alpha-,gamma-,delta-tocopheryl acetate. 2. Effect on the oxidative stability of raw and precooked broiler meat products. <i>Poultry Science</i> , <b>1995</b> , 74, 2048-56	3.9	45
419	Effects of dietary soybean oil on lipid and protein oxidation in pork patties during chill storage. <i>Meat Science</i> , <b>2008</b> , 79, 727-33	6.4	44
418	The influence of the anticaking agent potassium ferrocyanide and salt on the oxidative stability of frozen minced pork meat. <i>Meat Science</i> , <b>1996</b> , 43, 135-44	6.4	44
417	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> , <b>2014</b> , 1, 38-48	8.2	43
416	Prooxidative Activity of Myoglobin Species in Linoleic Acid Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1704-1710	5.7	43
415	Calcium carbonate crystallization in the chitin matrix of the shell of pink shrimp, <i>Pandalus borealis</i> , during frozen storage. <i>Journal of Crystal Growth</i> , <b>1997</b> , 177, 125-134	1.6	43



4 <sup>14</sup>	Oxidation of porcine Myosin by hypervalent myoglobin: the role of thiol groups. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3297-304	5.7	43
4 <sup>13</sup>	Addition of cassava flours in bread-making: Sensory and textural evaluation. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 292-299	5.4	42
4 <sup>12</sup>	pH dependent antioxidant activity of lettuce ( <i>L. sativa</i> ) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , <b>2016</b> , 190, 25-32	8.5	42
4 <sup>11</sup>	Aqueous solubility of calcium L-lactate, calcium D-gluconate, and calcium D-lactobionate: importance of complex formation for solubility increase by hydroxycarboxylate mixtures. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8207-14	5.7	42
4 <sup>10</sup>	Caffeic acid as antioxidant in fish muscle: mechanism of synergism with endogenous ascorbic acid and alpha-tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 675-81	5.7	42
4 <sup>09</sup>	Oxidation in fish oil-enriched mayonnaise: 4. Effect of tocopherol concentration on oxidative deterioration. <i>European Food Research and Technology</i> , <b>2001</b> , 212, 308-318	3.4	42
4 <sup>08</sup>	Thiol Reactivity in Pressure-Unfolded beta-Lactoglobulin. Antioxidative Properties and Thermal Refolding. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 425-430	5.7	42
4 <sup>07</sup>	Antioxidant activity of lettuce extract ( <i>Lactuca sativa</i> ) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , <b>2009</b> , 115, 163-168	8.5	41
4 <sup>06</sup>	Early prediction of the shelf-life of medium-heat whole milk powders using stepwise multiple regression and principal component analysis. <i>International Dairy Journal</i> , <b>1997</b> , 7, 341-348	3.5	41
4 <sup>05</sup>	Flavin-induced photodecomposition of sulfur-containing amino acids is decisive in the formation of beer lightstruck flavor. <i>Photochemical and Photobiological Sciences</i> , <b>2006</b> , 5, 961-9	4.2	41
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8	Radical Scavenging Efficiency of Flavonoids Increased by Calcium(II) Binding: Structure-Activity Relationship. <i>ChemistrySelect</i> , <b>2021</b> , 6, 8462-8470	1.8	0
7	Enthalpy-entropy compensation in calcium binding to acid-base forms of glycine tyrosine dipeptides from hydrolysis of $\beta$ -lactalbumin. <i>Food Research International</i> , <b>2021</b> , 149, 110714	7	0
6	Strontium increasing calcium accessibility from calcium citrate. <i>Food Chemistry</i> , <b>2022</b> , 367, 130674	8.5	0
5	Temperature effects on calcium binding to caseins.. <i>Food Research International</i> , <b>2022</b> , 154, 110981	7	0
4	Pressure denaturation of $\beta$ -lactoglobulin: volume changes for genetic A and B variants. <i>International Dairy Journal</i> , <b>2022</b> , 105416	3.5	0
3	Impact of pectin and whey minerals solubilized by lime juice on calcium bioaccessibility in yogurt based snacks. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107817	10.6	0
2	Oxidative dimerisation of tyrosine by the hypervalent meat pigment ferrylmyoglobin. <i>European Food Research and Technology</i> , <b>2003</b> , 216, 23-27	3.4	
1	Peroxy radical induced membrane instability of giant unilamellar vesicles and anti-lipooxidation protection.. <i>Biophysical Chemistry</i> , <b>2022</b> , 285, 106807	3.5	

