

Leif H Skibsted

List of Publications by Year in Descending Order

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Version: 2024-04-26

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Strontium increasing calcium accessibility from calcium citrate. <i>Food Chemistry</i> , 2022 , 367, 130674	8.5	0
538	Temperature effects on calcium binding to caseins.. <i>Food Research International</i> , 2022 , 154, 110981	7	0
537	Peroxy radical induced membrane instability of giant unilamellar vesicles and anti-lipooxidation protection.. <i>Biophysical Chemistry</i> , 2022 , 285, 106807	3.5	0
536	Pressure denaturation of β lactoglobulin: volume changes for genetic A and B variants. <i>International Dairy Journal</i> , 2022 , 105416	3.5	0
535	Impact of pectin and whey minerals solubilized by lime juice on calcium bioaccessibility in yogurt based snacks. <i>Food Hydrocolloids</i> , 2022 , 131, 107817	10.6	0
534	Increasing calcium phosphate aqueous solubility and spontaneous supersaturation combining citrate and gluconate with perspectives for functional foods.. <i>Food Chemistry</i> , 2021 , 374, 131701	8.5	0
533	Effect of calcium-binding compounds in acid whey on calcium removal during electro dialysis. <i>Food and Bioproducts Processing</i> , 2021 , 131, 224-224	4.9	0
532	Functional properties of skim milk concentrates produced by reverse osmosis filtration and reconstituted commercial powders. <i>International Dairy Journal</i> , 2021 , 126, 105225	3.5	1
531	Clove Oil Protects β Carotene in Oil-in-Water Emulsion against Photodegradation. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2667	2.6	1
530	Effect of a Magnesium(II) Complex Containing Isovanillate Group on Lipid Oxidation of Porcine Muscles. <i>ACS Food Science & Technology</i> , 2021 , 1, 813-818		1
529	Calcium binding to lactose, inulin and their constituting monosaccharides and perspective for calcium bioaccessibility. <i>International Dairy Journal</i> , 2021 , 118, 105042	3.5	4
528	Temperature effects on spontaneous supersaturation of calcium citrate in presence of lactate. <i>International Dairy Journal</i> , 2021 , 118, 105023	3.5	0
527	Hydrates of calcium citrate and their interconversion in relation to calcium bioaccessibility. <i>Food Research International</i> , 2021 , 140, 109867	7	8
526	Combination of light and oxygen accelerates formation of covalent protein-polyphenol bonding during chill storage of meat added 4-methyl catechol. <i>Food Chemistry</i> , 2021 , 334, 127611	8.5	8
525	Binding of calcium to l-serine and o-phospho-l-serine as affected by temperature, pH and ionic strength under milk processing conditions. <i>International Dairy Journal</i> , 2021 , 112, 104875	3.5	6
524	ESR spin trapping for in situ detection of radicals involved in the early stages of lipid oxidation of dried microencapsulated oils. <i>Food Chemistry</i> , 2021 , 341, 128227	8.5	10
523	Control of viscosity by addition of calcium chloride and glucono- δ -lactone to heat treated skim milk concentrates produced by reverse osmosis filtration. <i>International Dairy Journal</i> , 2021 , 114, 104916	3.5	3

522	Promotion effects of flavonoids on browning induced by enzymatic oxidation of tyrosinase: structure-activity relationship.. <i>RSC Advances</i> , 2021 , 11, 13769-13779	3.7	3
521	Spatial effects of photosensitization on morphology of giant unilamellar vesicles. <i>Biophysical Chemistry</i> , 2021 , 275, 106624	3.5	2
520	Radical Scavenging Efficiency of Flavonoids Increased by Calcium(II) Binding: Structure-Activity Relationship. <i>ChemistrySelect</i> , 2021 , 6, 8462-8470	1.8	0
519	Primary reaction intermediates of Type-I photosensitized lipid oxidation as revealed by time-resolved optical spectroscopies. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2021 , 418, 113376	4.7	1
518	Enthalpy-entropy compensation in calcium binding to acid-base forms of glycine tyrosine dipeptides from hydrolysis of β -lactalbumin. <i>Food Research International</i> , 2021 , 149, 110714	7	0
517	Lime Juice Enhances Calcium Bioaccessibility from Yogurt Snacks Formulated with Whey Minerals and Proteins. <i>Foods</i> , 2020 , 9,	4.9	4
516	Generation of Aggregates of β -lactalbumin by UV-B Light Exposure. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6701-6714	5.7	9
515	Bioaccessibility of calcium in freeze-dried yogurt based snacks. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109527	5.4	6
514	Cleavage of Disulfide Bonds in Cystine by UV-B Illumination Mediated by Tryptophan or Tyrosine as Photosensitizers. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6900-6909	5.7	3
513	Calcium balance during direct acidification of milk for Mozzarella cheese production. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109677	5.4	8
512	Quantitation of Protein Cysteine-Phenol Adducts in Minced Beef Containing 4-Methyl Catechol. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2506-2515	5.7	8
511	Synthesis, Characterization, and Low-Toxicity Study of a Magnesium(II) Complex Containing an Isovanillate Group. <i>ACS Omega</i> , 2020 , 5, 3504-3512	3.9	2
510	Covalent Protein-Polyphenol Bonding as Initial Steps of Haze Formation in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2020 , 78, 153-164	1.9	6
509	Synergy between plant phenols and carotenoids in stabilizing lipid-bilayer membranes of giant unilamellar vesicles against oxidative destruction. <i>Soft Matter</i> , 2020 , 16, 1792-1800	3.6	4
508	Physical properties and storage stability of reverse osmosis skim milk concentrates: Effects of skim milk pasteurisation, solid content and thermal treatment. <i>Journal of Food Engineering</i> , 2020 , 278, 109922	6	7
507	Kinetic Studies on Radical Scavenging Activity of Kaempferol Decreased by Sn(II) Binding. <i>Molecules</i> , 2020 , 25,	4.8	8
506	Sensory and textural characterization of composite wheat-cassava bread as a function of lipase dose and storage time. <i>European Food Research and Technology</i> , 2020 , 246, 23-32	3.4	2
505	Copper(II) Coordination and Translocation in Luteolin and Effect on Radical Scavenging. <i>Journal of Physical Chemistry B</i> , 2020 , 124, 380-388	3.4	10

504	Plant derived ingredients rich in nitrates or phenolics for protection of pork against protein oxidation. <i>Food Research International</i> , 2020 , 129, 108789	7	17
503	Hydroxycarboxylate combinations for increasing solubility and robustness of supersaturated solutions of whey mineral residues. <i>Food Research International</i> , 2020 , 136, 109525	7	2
502	Slow lactate gluconate exchange in calcium complexes during precipitation from supersaturated aqueous solutions. <i>Food Research International</i> , 2020 , 137, 109539	7	2
501	Conjugation Length Dependence of Free Radical Scavenging Efficiency of Retinal and Retinylisoflavonoid Homologues. <i>ACS Omega</i> , 2020 , 5, 13770-13776	3.9	1
500	Calcium availability from whey mineral residues increased by hydrogen citrate. <i>Food Research International</i> , 2020 , 137, 109372	7	5
499	Characterisation of protein-polyphenol interactions in beer during forced aging. <i>Journal of the Institute of Brewing</i> , 2020 , 126, 371	2	2
498	Alkaline earth metal ion coordination increases the radical scavenging efficiency of kaempferol.. <i>RSC Advances</i> , 2020 , 10, 30035-30047	3.7	3
497	Antioxidant efficiency and mechanisms of green tea, rosemary or mate extracts in porcine Longissimus dorsi subjected to iron-induced oxidative stress. <i>Food Chemistry</i> , 2019 , 298, 125030	8.5	14
496	Optimising water activity for storage of high lipid and high protein infant formula milk powder using multivariate analysis. <i>International Dairy Journal</i> , 2019 , 93, 92-98	3.5	10
495	Increasing calcium solubility from whey mineral residues by combining gluconate and β -gluconolactone. <i>International Dairy Journal</i> , 2019 , 99, 104538	3.5	8
494	Light exposure accelerates oxidative protein polymerization in beef stored in high oxygen atmosphere. <i>Food Chemistry</i> , 2019 , 299, 125132	8.5	19
493	Mate extract is superior to green tea extract in the protection against chicken meat protein thiol oxidation. <i>Food Chemistry</i> , 2019 , 300, 125134	8.5	12
492	Interaction between calcium and casein hydrolysates: Stoichiometry, binding constant, binding sites and thermal stability of casein phosphopeptide complexes. <i>International Dairy Journal</i> , 2019 , 88, 25-33	3.5	15
491	Naturally occurring nanotube with surface modification as biocompatible, target-specific nanocarrier for cancer phototherapy. <i>Biomaterials</i> , 2019 , 190-191, 86-96	15.6	35
490	Anthocyanidins regenerating xanthophylls: a quantum mechanical approach to eye health. <i>Current Opinion in Food Science</i> , 2018 , 20, 24-29	9.8	6
489	Supersaturation of calcium citrate as a mechanism behind enhanced availability of calcium phosphates by presence of citrate. <i>Food Research International</i> , 2018 , 107, 195-205	7	18
488	Integrity of Membrane Structures in Giant Unilamellar Vesicles as Assay for Antioxidants and Prooxidants. <i>Analytical Chemistry</i> , 2018 , 90, 2126-2133	7.8	10
487	Temperature effect on formation of advanced glycation end products in infant formula milk powder. <i>International Dairy Journal</i> , 2018 , 77, 1-9	3.5	14

486	Protein Oxidation and Sensory Quality of Brine-Injected Pork Loins Added Ascorbate or Extracts of Green Tea or Maté during Chill-Storage in High-Oxygen Modified Atmosphere. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	3
485	Dose-Dependent Effects of Green Tea or Maté Extracts on Lipid and Protein Oxidation in Brine-Injected Retail-Packed Pork Chops. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	8
484	Effect of water activity on lipid oxidation and nonenzymatic browning in Brazil nut flour. <i>European Food Research and Technology</i> , 2018 , 244, 1657-1663	3.4	4
483	Dissolution of calcium hydrogen phosphate in aqueous D-glucuronolactone; long-lasting supersaturation increasing calcium availability. <i>International Dairy Journal</i> , 2018 , 84, 62-71	3.5	3
482	Tendency of lipid radical formation and volatiles in loose or vacuum-packed Brazil nuts stored at room temperature or under refrigeration. <i>Grasas Y Aceites</i> , 2018 , 69, 283	1.3	3
481	ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages 2018 , 1-14		2
480	ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages 2018 , 1781-1794		1
479	Kaempferol Binding to Zinc(II), Efficient Radical Scavenging through Increased Phenol Acidity. <i>Journal of Physical Chemistry B</i> , 2018 , 122, 10108-10117	3.4	13
478	Volatiles and Tendency of Radical Formation of Cold-Pressed Brazil Nut Oil During Ambient Storage. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 721-730	1.8	3
477	Combinations of isocitrate and citrate enhance calcium salt solubility and supersaturation robustness. <i>International Dairy Journal</i> , 2018 , 85, 225-236	3.5	9
476	Riboflavin and chlorophyll as photosensitizers in electroformed giant unilamellar vesicles as food models. <i>European Food Research and Technology</i> , 2017 , 243, 21-26	3.4	5
475	Regeneration of β -Carotene from Radical Cation by Eugenol, Isoeugenol, and Clove Oil in the Marcus Theory Inverted Region for Electron Transfer. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 908-912	5.7	8
474	Aqueous citric acid as a promising cleaning agent of whey evaporators. <i>International Dairy Journal</i> , 2017 , 69, 45-50	3.5	6
473	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	3.5	31
472	Spontaneous supersaturation of calcium citrate from simultaneous isothermal dissolution of sodium citrate and sparingly soluble calcium hydroxycarboxylates in water. <i>RSC Advances</i> , 2017 , 7, 3078-3088	3.7	20
471	Mate extract as feed additive for improvement of beef quality. <i>Food Research International</i> , 2017 , 99, 336-347	7	23
470	Effect of plant polyphenols on the formation of advanced glycation end products from β -lactoglobulin. <i>Food Science and Biotechnology</i> , 2017 , 26, 389-391	3	3
469	Proton-coupled electron transfer promotes the reduction of ferrylmyoglobin by uric acid under physiological conditions. <i>RSC Advances</i> , 2017 , 7, 17824-17831	3.7	2

468	Zinc Bioavailability from Phytate-Rich Foods and Zinc Supplements. Modeling the Effects of Food Components with Oxygen, Nitrogen, and Sulfur Donor Ligands. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8727-8743	5.7	10
467	Sequential Proton Loss Electron Transfer in Deactivation of Iron(IV) Binding Protein by Tyrosine Based Food Components. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6195-6210	5.7	2
466	Singlet Fission Reaction of Light-Exposed β -Carotene Bound to Bovine Serum Albumin. A Novel Mechanism in Protection of Light-Exposed Tissue by Dietary Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6058-6062	5.7	10
465	Angiotensin-I converting enzyme inhibitory and antioxidant activity of bioactive peptides produced by enzymatic hydrolysis of skin from grass carp (<i>Ctenopharyngodon idella</i>). <i>International Journal of Food Properties</i> , 2017 , 20, 1129-1144	3	14
464	Genistein Binding to Copper(II)-Solvent Dependence and Effects on Radical Scavenging. <i>Molecules</i> , 2017 , 22,	4.8	9
463	Calcium induced skim-milk gelation during heating as affected by pH. <i>Dairy Science and Technology</i> , 2016 , 96, 79-93		13
462	Antioxidative and prooxidative effects in food lipids and synergism with α -tocopherol of alfalfa extracts and grape rachis extracts. <i>Food Chemistry</i> , 2016 , 213, 440-449	8.5	36
461	Iron(II) Initiation of Lipid and Protein Oxidation in Pork: The Role of Oxymyoglobin. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4618-26	5.7	8
460	pH dependent antioxidant activity of lettuce (<i>L. sativa</i>) and synergism with added phenolic antioxidants. <i>Food Chemistry</i> , 2016 , 190, 25-32	8.5	42
459	Addition of enzymes to improve sensory quality of composite wheat/cassava bread. <i>European Food Research and Technology</i> , 2016 , 242, 1245-1252	3.4	11
458	Components of wheat flour as activator of commercial enzymes for bread improvement. <i>European Food Research and Technology</i> , 2016 , 242, 1647-1654	3.4	10
457	Aqueous solubility of calcium citrate and interconversion between the tetrahydrate and the hexahydrate as a balance between endothermic dissolution and exothermic complex formation. <i>International Dairy Journal</i> , 2016 , 57, 20-28	3.5	29
456	Effect of Skin Wine Pomace and Sulfite on Protein Oxidation in Beef Patties During High Oxygen Atmosphere Storage. <i>Food and Bioprocess Technology</i> , 2016 , 9, 532-542	5.1	19
455	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	8.2	54
454	Calcium d-Saccharate: Aqueous Solubility, Complex Formation, and Stabilization of Supersaturation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2352-60	5.7	13
453	Free radical formation by <i>Lactobacillus acidophilus</i> NCFM is enhanced by antioxidants and decreased by catalase. <i>Food Research International</i> , 2016 , 79, 81-87	7	11
452	Competitive kinetics as a tool to determine rate constants for reduction of ferrylmyoglobin by food components. <i>Food Chemistry</i> , 2016 , 199, 36-41	8.5	4
451	Limited proteolysis of myoglobin opens channel in ferrocyclase-globin complex for iron to zinc transmetallation. <i>Food Chemistry</i> , 2016 , 210, 491-9	8.5	12

450	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	7.8	71
449	Short-term effects of dietary advanced glycation end products in rats. <i>British Journal of Nutrition</i> , 2016 , 115, 629-36	3.6	20
448	Individual and combined effects of water addition with xylanases and laccase on the loaf quality of composite wheat-cassava bread. <i>European Food Research and Technology</i> , 2016 , 242, 1663-1672	3.4	4
447	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, 4376-89	5.7	41
446	Caffeine metabolites not caffeine protect against riboflavin photosensitized oxidative damage related to skin and eye health. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016 , 163, 277-83	6.7	6
445	Zinc bioavailability from whey. Enthalpy-entropy compensation in protein binding. <i>Food Research International</i> , 2016 , 89, 749-755	7	24
444	Binding to Bovine Serum Albumin Protects β -Carotene against Oxidative Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5951-7	5.7	23
443	Fatty acids and oxidative stability of meat from lambs fed carob-containing diets. <i>Food Chemistry</i> , 2015 , 182, 27-34	8.5	24
442	Quantification of radicals formed during heating of β -lactoglobulin with glucose in aqueous ethanol. <i>Food Chemistry</i> , 2015 , 167, 185-90	8.5	12
441	Catalase Expression Is Modulated by Vancomycin and Ciprofloxacin and Influences the Formation of Free Radicals in Staphylococcus aureus Cultures. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 6393-8	4.8	8
440	Isomerization of Cholecalciferol through Energy Transfer as a Protective Mechanism Against Flavin-Sensitized Photooxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4629-37	5.7	2
439	Characterisation of a whey protein hydrolysate as antioxidant. <i>International Dairy Journal</i> , 2015 , 47, 86-93	3.5	17
438	Dissociation and reduction of covalent β -lactoglobulin-quinone adducts by dithiothreitol, tris(2-carboxyethyl)phosphine, or sodium sulfite. <i>Analytical Biochemistry</i> , 2015 , 478, 40-8	3.1	13
437	Influence of colloidal calcium phosphate level on the microstructure and rheological properties of rennet-induced skim milk gels. <i>LWT - Food Science and Technology</i> , 2015 , 63, 654-659	5.4	7
436	Astaxanthin Protecting Membrane Integrity against Photosensitized Oxidation through Synergism with Other Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9124-30	5.7	11
435	Influence of the Oxidation States of 4-Methylcatechol and Catechin on the Oxidative Stability of β -Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8501-9	5.7	8
434	Astaxanthin diferulate as a bifunctional antioxidant. <i>Free Radical Research</i> , 2015 , 49, 102-11	4	10
433	Flavonoids protecting food and beverages against light. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 20-35	4.3	51

432	Addition of cassava flours in bread-making: Sensory and textural evaluation. <i>LWT - Food Science and Technology</i> , 2015 , 60, 292-299	5.4	42
431	Green tea extract impairs meat emulsion properties by disturbing protein disulfide cross-linking. <i>Meat Science</i> , 2015 , 100, 2-9	6.4	80
430	Long-time low-temperature cooking of beef: three dominant time-temperature behaviours of sensory properties. <i>Flavour</i> , 2015 , 4, 2		11
429	Inhibition of Cholesterol and Polyunsaturated Fatty Acids Oxidation through the Use of Annatto and Bixin in High-Pressure Processed Fish. <i>Journal of Food Science</i> , 2015 , 80, C1646-53	3.4	18
428	Regeneration of β Carotene from the Radical Cation by Tyrosine and Tryptophan. <i>Journal of Physical Chemistry B</i> , 2015 , 119, 6603-10	3.4	8
427	Synergism between soluble and dietary fiber bound antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2338-43	5.7	27
426	Calcium and phosphorus equilibria during acidification of skim milk at elevated temperature. <i>International Dairy Journal</i> , 2015 , 45, 1-7	3.5	13
425	The effect of pH on calcium and phosphorus distribution between micellar and serum phase after enrichment of skim milk with calcium D-lactobionate. <i>Dairy Science and Technology</i> , 2015 , 95, 63-74		11
424	Evaluation of physical integrity of lipid bilayer under oxidative stress: application of fluorescence microscopy and digital image processing. <i>Methods in Molecular Biology</i> , 2015 , 1208, 111-21	1.4	3
423	Outer-sphere oxidation of Fe(II) in nitrosylmyoglobin by ferricyanide. <i>Journal of Biological Inorganic Chemistry</i> , 2014 , 19, 805-12	3.7	1
422	Dietary citrus pulp improves protein stability in lamb meat stored under aerobic conditions. <i>Meat Science</i> , 2014 , 97, 231-6	6.4	27
421	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	8.2	43
420	Competitive reduction of perferrylmyoglobin radicals by protein thiols and plant phenols. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11279-88	5.7	19
419	β Carotene as a membrane antioxidant probed by cholesterol-anchored daidzein. <i>Journal of Food Science</i> , 2014 , 79, C1688-94	3.4	2
418	Spontaneous supersaturation of calcium D-gluconate during isothermal dissolution of calcium L-lactate in aqueous sodium D-gluconate. <i>Food and Function</i> , 2014 , 5, 85-91	6.1	18
417	Efficient scavenging of β carotene radical cations by antiinflammatory salicylates. <i>Food and Function</i> , 2014 , 5, 291-4	6.1	4
416	Nutritional aspects of β carotene and resveratrol antioxidant synergism in giant unilamellar vesicles. <i>Food and Function</i> , 2014 , 5, 1573-8	6.1	8
415	Electron transfer from plant phenolates to carotenoid radical cations. Antioxidant interaction entering the Marcus theory inverted region. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 942-9	5.7	12

414	Oxidation of carbon monoxide by perferrylmyoglobin. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1950-5	5.7	10
413	Riboflavin photosensitized oxidation of myoglobin. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1153-8	5.7	6
412	β-Carotene As a Lipophilic Scavenger of Nitric Oxide. <i>Journal of Physical Chemistry B</i> , 2014 , 118, 11659-66	3.4	4
411	Thermodynamics of dissolution of calcium hydroxycarboxylates in water. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5675-81	5.7	28
410	Proteolysis involvement in zinc protoporphyrin IX formation during Parma ham maturation. <i>Food Research International</i> , 2014 , 56, 252-259	7	29
409	Calcium nutrition. Bioavailability and fortification. <i>LWT - Food Science and Technology</i> , 2014 , 59, 1198-1204	4	52
408	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. <i>International Dairy Journal</i> , 2014 , 39, 28-40	3.5	54
407	Epicatechin and epigallocatechin gallate inhibit formation of intermediary radicals during heating of lysine and glucose. <i>Food Chemistry</i> , 2014 , 146, 48-55	8.5	34
406	Temperature effect on calcium and phosphorus equilibria in relation to gel formation during acidification of skim milk. <i>International Dairy Journal</i> , 2014 , 36, 65-73	3.5	36
405	Free Radical Processes in Non-enzymatic Browning of Glucose and Lysine: Influence of Temperature and Unsaturated Lipids. <i>Australian Journal of Chemistry</i> , 2014 , 67, 805	1.2	4
404	Reduction of ferrylmyoglobin by cysteine as affected by pH. <i>RSC Advances</i> , 2014 , 4, 60953-60958	3.7	6
403	Protein thiols undergo reversible and irreversible oxidation during chill storage of ground beef as detected by 4,4'-dithiodipyridine. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12008-14	5.7	33
402	Multivariate curve resolution of spectral data for the pH-dependent reduction of ferrylmyoglobin by cysteine. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013 , 122, 78-83	3.8	10
401	Palatability and chemical safety of apple juice fortified with pomegranate peel extract. <i>Food and Function</i> , 2013 , 4, 1468-73	6.1	10
400	Advanced glycation endproducts in food and their effects on health. <i>Food and Chemical Toxicology</i> , 2013 , 60, 10-37	4.7	408
399	Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract. <i>Food and Function</i> , 2013 , 4, 1647-53	6.1	24
398	Emulsifier-phenol bioconjugates as antioxidants. Molecular descriptors based on density functional theory in quantitative structure-activity relationships. <i>Food Research International</i> , 2013 , 54, 230-238	7	3
397	Antioxidant synergism between ethanolic <i>Centella asiatica</i> extracts and β-tocopherol in model systems. <i>Food Chemistry</i> , 2013 , 138, 1215-9	8.5	33

396	ESR spin trapping for characterization of radical formation in <i>Lactobacillus acidophilus</i> NCFM and <i>Listeria innocua</i> . <i>Journal of Microbiological Methods</i> , 2013 , 94, 205-12	2.8	7
395	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, 177-84	6.4	59
394	Photooxidation of other B-vitamins as sensitized by riboflavin. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7615-20	5.7	6
393	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> , 2013 , 61, 8207-14	5.7	42
392	Calcium hydroxy palmitate: possible precursor phase in calcium precipitation by palmitate. <i>Food Chemistry</i> , 2013 , 138, 2415-20	8.5	16
391	Formation of Advanced Glycation End Products (AGEs) are Influenced by Lipids in Milk Powders. <i>Australian Journal of Chemistry</i> , 2013 , 66, 1074	1.2	8
390	Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder. <i>Food and Function</i> , 2013 , 4, 722-7	6.1	46
389	Quercetin and daidzein Epo-14'-carotenoic acid esters as membrane antioxidants. <i>Free Radical Research</i> , 2013 , 47, 413-21	4	9
388	Calcium binding to dipeptides of aspartate and glutamate in comparison with orthophosphoserine. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5380-4	5.7	22
387	Effect of green tea or rosemary extract on protein oxidation in Bologna type sausages prepared from oxidatively stressed pork. <i>Meat Science</i> , 2013 , 93, 538-46	6.4	140
386	Reduction of ferrylmyoglobin by theanine and green tea catechins. Importance of specific Acid catalysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3159-66	5.7	11
385	Reduction of ferrylmyoglobin by hydrogen sulfide. Kinetics in relation to meat greening. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2883-8	5.7	17
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57	Crocetin photodegradation as influenced by water activity in homogeneous solution. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992 , 195, 555-558		6
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