Szilveszter Gergely

List of Publications by Year
in descending order

43 papers	514 citations	623188 14 h-index	713013 21 g-index
43 all docs	43 docs citations	43 times ranked	558 citing authors

#	Article	IF	Citations
1	Developing new types of wheat with enhanced health benefits. Trends in Food Science and Technology, 2012, 25, 70-77.	7.8	52
2	Analysis of wheat grain development using NIR spectroscopy. Journal of Cereal Science, 2012, 56, 31-38.	1.8	51
3	Relationship Between NIR Spectra and RVA Parameters During Wheat Germination. Cereal Chemistry, 2005, 82, 488-493.	1.1	30
4	On-line prediction of the glucose concentration of CHO cell cultivations by NIR and Raman spectroscopy: Comparative scalability test with a shake flask model system. Journal of Pharmaceutical and Biomedical Analysis, 2017, 145, 346-355.	1.4	28
5	Changes in Moisture Content during Wheat Maturationâ€"What is Measured by near Infrared Spectroscopy?. Journal of Near Infrared Spectroscopy, 2003, 11, 17-26.	0.8	26
6	Comparative study of native and resistant starches. Acta Alimentaria, 2008, 37, 255-270.	0.3	26
7	Comparison of Different Types of NIR Instruments in Ability to Measure Î²â€‘Glucan Content in Naked Barley. Cereal Chemistry, 2009, 86, 398-404.	1.1	26
8	Changes in Carbohydrate Content during Wheat Maturationâ€"What is Measured by near Infrared Spectroscopy?. Journal of Near Infrared Spectroscopy, 2005, 13, 9-17.	0.8	25
9	Comparison of multivariate data analysis techniques to improve glucose concentration prediction in mammalian cell cultivations by Raman spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2018, 158, 269-279.	1.4	19
10	Investigations of Native and Resistant Starches and Their Mixtures Using Near-Infrared Spectroscopy. Food and Bioprocess Technology, 2012, 5, 401-407.	2.6	18
11	On-line glucose monitoring by near infrared spectroscopy during the scale up steps of mammalian cell cultivation process development. Bioprocess and Biosystems Engineering, 2019, 42, 921-932.	1.7	16
12	Validation of microplastic sample preparation method for freshwater samples. Water Research, 2021, 202, 117409.	5.3	16
13	Synthesis of Gluten-Forming Polypeptides. 1. Biosynthesis of Gliadins and Glutenin Subunits. Journal of Agricultural and Food Chemistry, 2007, 55, 3655-3660.	2.4	15
14	Changes in Protein Content during Wheat Maturationâ€"What is Measured by near Infrared Spectroscopy?. Journal of Near Infrared Spectroscopy, 2007, 15, 49-58.	0.8	14
15	Separation of the unique proteins of wheat protein fractions by capillary electrophoresis. Chromatographia, 2000, 51, S130-S134.	0.7	13
16	Effects of microwave heating on native and resistant starches. Acta Alimentaria, 2012, 41, 233-247.	0.3	13
17	Possibilities of using near infrared reflectance/transmittance spectroscopy for determination of polymeric protein in wheat. Journal of the Science of Food and Agriculture, 2007, 87, 1523-1532.	1.7	11
18	Validation of pressurized fractionated filtration microplastic sampling in controlled test environment. Water Research, 2021, 189, 116572.	5.3	11

#	Article	IF	Citations
19	In Vitro Digestibility of Native and Resistant Starches: Correlation to the Change of its Rheological Properties. Food and Bioprocess Technology, 2012, 5, 1038-1048.	2.6	10
20	Linear discriminant analysis, partial least squares discriminant analysis, and soft independent modeling of class analogy of experimental and simulated near‐infrared spectra of a cultivation medium for mammalian cells. Journal of Chemometrics, 2018, 32, e3005.	0.7	10
21	Mid-Infrared Imaging Is Able to Characterize and Separate Cancer Cell Lines. Pathology and Oncology Research, 2020, 26, 2401-2407.	0.9	10
22	Sprouting of soybean: a natural process to produce unique quality food products and additives. Quality Assurance and Safety of Crops and Foods, 2016, 8, 519-538.	1.8	7
23	Complex rheological characterization of normal, waxy and high-amylose wheat lines. Journal of Cereal Science, 2020, 93, 102982.	1.8	7
24	Use of capillary electrophoresis to monitor wheat maturation. Chromatographia, 2002, 56, S127-S130.	0.7	6
25	BME = Bioprocesses, Measurement, Evaluation. NIR News, 2012, 23, 6-8.	1.6	6
26	Machine learning methods to predict solubilities of rock samples. Journal of Chemometrics, 2020, 34, e3198.	0.7	6
27	A novel approach to the characterization of old wheat (<scp><i>Triticum aestivum</i></scp> L.) varieties by complex rheological analysis. Journal of the Science of Food and Agriculture, 2020, 100, 4409-4417.	1.7	6
28	A Model System and Chemometrics to Develop near Infrared Spectroscopic Monitoring for Chinese Hamster Ovary Cell Cultivations. Journal of Near Infrared Spectroscopy, 2014, 22, 401-410.	0.8	5
29	Comparison of Different Types of Near Infrared (NIR) Instruments in Ability to Measure Alkaloids in Capsule of Poppy (P. somniferum). Periodica Polytechnica: Chemical Engineering, 2015, 59, 277-282.	0.5	5
30	Near-infrared spectroscopy-based methods for quantitative determination of active pharmaceutical ingredient in transdermal gel formulations. Spectroscopy Letters, 2019, 52, 599-611.	0.5	5
31	Monitoring of heat-treated wheat milling fractions by near infrared spectroscopic method. Quality Assurance and Safety of Crops and Foods, 2018, 10, 93-102.	1.8	4
32	Correlation Between NIR Spectra and RVA Parameters During Germination of Maize. Cereal Chemistry, 2007, 84, 97-101.	1.1	3
33	Development and application of novel additives in bread-making. Czech Journal of Food Sciences, 2018, 36, 470-475.	0.6	3
34	Gluten formation from flour of kernels in developing wheat grain. Cereal Research Communications, 2010, 38, 90-100.	0.8	2
35	Investigation of Heat-Treated Cultivation Medium for Mammalian Cells with near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2016, 24, 373-380.	0.8	2
36	Attenuated total reflection fourier transform infrared spectroscopy based methods for identification of chromatography media formulations used in downstream processes. Journal of Pharmaceutical and Biomedical Analysis, 2020, 180, 113060.	1.4	2

#	Article	IF	Citations
37	Synthesis of achiral and new chiral crown ethers containing a triphenylphosphane unit. Arkivoc, 2015, 2015, 20-33.	0.3	2
38	Measuring of food additives via polyethylene foils by NIR spectrophotometers using different optical arrangements. Acta Alimentaria, 2018, 47, 104-112.	0.3	1
39	Investigation of Differences in the Cultivation of Nannochloropsis and Chlorella species by Fourier-transform Infrared Spectroscopy. Periodica Polytechnica: Chemical Engineering, 2018, 62, .	0.5	1
40	Effects of special additives in wheat dough system measured by Mixolab technique. Czech Journal of Food Sciences, 2021, 39, 460-468.	0.6	1
41	SCREENING FOR DIETARY FIBER CONSTITUENTS IN CEREALS BY NEAR INFRARED SPECTROSCOPY. , 2009, , 247-261.		0
42	LIGNAN ANALYSIS OF CEREAL SAMPLES BY GC/MS. , 2009, , 53-57.		0
43	Off-line detection of milling processes of Pannon wheat classes by near infrared spectroscopic methods. Quality Assurance and Safety of Crops and Foods, 2018, 10, 207-214.	1.8	0