

Szilveszter Gergely

List of Publications by Year in descending order

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Version: 2024-02-01

43
papers

514
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623188

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713013

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43
all docs

43
docs citations

43
times ranked

558
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Validation of pressurized fractionated filtration microplastic sampling in controlled test environment. <i>Water Research</i> , 2021, 189, 116572. | 5.3 | 11 |
| 2 | Validation of microplastic sample preparation method for freshwater samples. <i>Water Research</i> , 2021, 202, 117409. | 5.3 | 16 |
| 3 | Effects of special additives in wheat dough system measured by Mixolab technique. <i>Czech Journal of Food Sciences</i> , 2021, 39, 460-468. | 0.6 | 1 |
| 4 | Machine learning methods to predict solubilities of rock samples. <i>Journal of Chemometrics</i> , 2020, 34, e3198. | 0.7 | 6 |
| 5 | Attenuated total reflection fourier transform infrared spectroscopy based methods for identification of chromatography media formulations used in downstream processes. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 180, 113060. | 1.4 | 2 |
| 6 | A novel approach to the characterization of old wheat (<i>Triticum aestivum</i> L.) varieties by complex rheological analysis. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4409-4417. | 1.7 | 6 |
| 7 | Mid-Infrared Imaging Is Able to Characterize and Separate Cancer Cell Lines. <i>Pathology and Oncology Research</i> , 2020, 26, 2401-2407. | 0.9 | 10 |
| 8 | Complex rheological characterization of normal, waxy and high-amylose wheat lines. <i>Journal of Cereal Science</i> , 2020, 93, 102982. | 1.8 | 7 |
| 9 | Near-infrared spectroscopy-based methods for quantitative determination of active pharmaceutical ingredient in transdermal gel formulations. <i>Spectroscopy Letters</i> , 2019, 52, 599-611. | 0.5 | 5 |
| 10 | On-line glucose monitoring by near infrared spectroscopy during the scale up steps of mammalian cell cultivation process development. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 921-932. | 1.7 | 16 |
| 11 | Measuring of food additives via polyethylene foils by NIR spectrophotometers using different optical arrangements. <i>Acta Alimentaria</i> , 2018, 47, 104-112. | 0.3 | 1 |
| 12 | 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. <i>Journal of Chemometrics</i> , 2018, 32, e3005. | 0.7 | 10 |
| 13 | Comparison of multivariate data analysis techniques to improve glucose concentration prediction in mammalian cell cultivations by Raman spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 158, 269-279. | 1.4 | 19 |
| 14 | Development and application of novel additives in bread-making. <i>Czech Journal of Food Sciences</i> , 2018, 36, 470-475. | 0.6 | 3 |
| 15 | Monitoring of heat-treated wheat milling fractions by near infrared spectroscopic method. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 93-102. | 1.8 | 4 |
| 16 | Off-line detection of milling processes of Pannon wheat classes by near infrared spectroscopic methods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 207-214. | 1.8 | 0 |
| 17 | Investigation of Differences in the Cultivation of <i>Nannochloropsis</i> and <i>Chlorella</i> species by Fourier-transform Infrared Spectroscopy. <i>Periodica Polytechnica: Chemical Engineering</i> , 2018, 62, . | 0.5 | 1 |
| 18 | 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. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 145, 346-355. | 1.4 | 28 |

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|----|---|-----|-----------|
| 19 | Investigation of Heat-Treated Cultivation Medium for Mammalian Cells with near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 373-380. | 0.8 | 2 |
| 20 | Sprouting of soybean: a natural process to produce unique quality food products and additives. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 519-538. | 1.8 | 7 |
| 21 | Comparison of Different Types of Near Infrared (NIR) Instruments in Ability to Measure Alkaloids in Capsule of Poppy (<i>P. somniferum</i>). <i>Periodica Polytechnica: Chemical Engineering</i> , 2015, 59, 277-282. | 0.5 | 5 |
| 22 | Synthesis of achiral and new chiral crown ethers containing a triphenylphosphane unit. <i>Arkivoc</i> , 2015, 2015, 20-33. | 0.3 | 2 |
| 23 | A Model System and Chemometrics to Develop near Infrared Spectroscopic Monitoring for Chinese Hamster Ovary Cell Cultivations. <i>Journal of Near Infrared Spectroscopy</i> , 2014, 22, 401-410. | 0.8 | 5 |
| 24 | Effects of microwave heating on native and resistant starches. <i>Acta Alimentaria</i> , 2012, 41, 233-247. | 0.3 | 13 |
| 25 | Developing new types of wheat with enhanced health benefits. <i>Trends in Food Science and Technology</i> , 2012, 25, 70-77. | 7.8 | 52 |
| 26 | Analysis of wheat grain development using NIR spectroscopy. <i>Journal of Cereal Science</i> , 2012, 56, 31-38. | 1.8 | 51 |
| 27 | BME = Bioprocesses, Measurement, Evaluation. <i>NIR News</i> , 2012, 23, 6-8. | 1.6 | 6 |
| 28 | In Vitro Digestibility of Native and Resistant Starches: Correlation to the Change of its Rheological Properties. <i>Food and Bioprocess Technology</i> , 2012, 5, 1038-1048. | 2.6 | 10 |
| 29 | Investigations of Native and Resistant Starches and Their Mixtures Using Near-Infrared Spectroscopy. <i>Food and Bioprocess Technology</i> , 2012, 5, 401-407. | 2.6 | 18 |
| 30 | Gluten formation from flour of kernels in developing wheat grain. <i>Cereal Research Communications</i> , 2010, 38, 90-100. | 0.8 | 2 |
| 31 | SCREENING FOR DIETARY FIBER CONSTITUENTS IN CEREALS BY NEAR INFRARED SPECTROSCOPY. , 2009, , 247-261. | | 0 |
| 32 | Comparison of Different Types of NIR Instruments in Ability to Measure Î²-D-Glucan Content in Naked Barley. <i>Cereal Chemistry</i> , 2009, 86, 398-404. | 1.1 | 26 |
| 33 | LIGNAN ANALYSIS OF CEREAL SAMPLES BY GC/MS. , 2009, , 53-57. | | 0 |
| 34 | Comparative study of native and resistant starches. <i>Acta Alimentaria</i> , 2008, 37, 255-270. | 0.3 | 26 |
| 35 | Changes in Protein Content during Wheat Maturationâ€”What is Measured by near Infrared Spectroscopy?. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 49-58. | 0.8 | 14 |
| 36 | Synthesis of Gluten-Forming Polypeptides. 1. Biosynthesis of Gliadins and Glutenin Subunits. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3655-3660. | 2.4 | 15 |

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|----|---|-----|-----------|
| 37 | 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 |
| 38 | Correlation Between NIR Spectra and RVA Parameters During Germination of Maize. Cereal Chemistry, 2007, 84, 97-101. | 1.1 | 3 |
| 39 | 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 |
| 40 | Relationship Between NIR Spectra and RVA Parameters During Wheat Germination. Cereal Chemistry, 2005, 82, 488-493. | 1.1 | 30 |
| 41 | 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 |
| 42 | Use of capillary electrophoresis to monitor wheat maturation. Chromatographia, 2002, 56, S127-S130. | 0.7 | 6 |
| 43 | Separation of the unique proteins of wheat protein fractions by capillary electrophoresis. Chromatographia, 2000, 51, S130-S134. | 0.7 | 13 |