

Thomas Hofmann

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342
papers

11,997
citations

58
h-index

92
g-index

489
ext. papers

14,267
ext. citations

6.2
avg, IF

6.75
L-index

#	Paper	IF	Citations
342	The human TAS2R16 receptor mediates bitter taste in response to beta-glucopyranosides. <i>Nature Genetics</i> , 2002 , 32, 397-401	36.3	355
341	Identification of the astringent taste compounds in black tea infusions by combining instrumental analysis and human bioresponse. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3498-508	5.7	307
340	Nature@ chemical signatures in human olfaction: a foodborne perspective for future biotechnology. <i>Angewandte Chemie - International Edition</i> , 2014 , 53, 7124-43	16.4	298
339	Bitter taste receptors for saccharin and acesulfame K. <i>Journal of Neuroscience</i> , 2004 , 24, 10260-5	6.6	281
338	Molecular definition of black tea taste by means of quantitative studies, taste reconstitution, and omission experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5377-84	5.7	277
337	Orosensory-directed identification of astringent mouthfeel and bitter-tasting compounds in red wine. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1376-86	5.7	225
336	Evaluation of the Key Odorants in a Thermally Treated Solution of Ribose and Cysteine by Aroma Extract Dilution Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2187-2194	5.7	178
335	Quantitative reconstruction of the nonvolatile sensometabolome of a red wine. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9190-9	5.7	169
334	Sensory-directed identification of taste-active ellagitannins in American (<i>Quercus alba</i> L.) and European oak wood (<i>Quercus robur</i> L.) and quantitative analysis in bourbon whiskey and oak-matured red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3380-90	5.7	166
333	G protein-coupled receptors in human fat taste perception. <i>Chemical Senses</i> , 2012 , 37, 123-39	4.8	164
332	Coffee constituents as modulators of Nrf2 nuclear translocation and ARE (EpRE)-dependent gene expression. <i>Journal of Nutritional Biochemistry</i> , 2011 , 22, 426-40	6.3	163
331	Molecular and sensory characterization of gamma-glutamyl peptides as key contributors to the kokumi taste of edible beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6712-9	5.7	163
330	A series of kokumi peptides impart the long-lasting mouthfulness of matured Gouda cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1440-8	5.7	160
329	Molecular and sensory studies on the umami taste of Japanese green tea. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2688-94	5.7	158
328	Structural and sensory characterization of compounds contributing to the bitter off-taste of carrots (<i>Daucus carota</i> L.) and carrot puree. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3865-73	5.7	150
327	Structural and functional characterization of pronyl-lysine, a novel protein modification in bread crust melanoidins showing in vitro antioxidative and phase I/II enzyme modulating activity. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6997-7006	5.7	147
326	Mass-spectrometry-based draft of the Arabidopsis proteome. <i>Nature</i> , 2020 , 579, 409-414	50.4	144

325	Human psychometric and taste receptor responses to steviol glycosides. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6782-93	5.7	122
324	Sweet and umami taste: natural products, their chemosensory targets, and beyond. <i>Angewandte Chemie - International Edition</i> , 2011 , 50, 2220-42	16.4	122
323	Sensomics mapping and identification of the key bitter metabolites in Gouda cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2795-804	5.7	119
322	Structures, sensory activity, and dose/response functions of 2,5-diketopiperazines in roasted cocoa nibs (<i>Theobroma cacao</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7222-31	5.7	115
321	Activity-guided identification of a chemopreventive compound in coffee beverage using in vitro and in vivo techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6861-9	5.7	110
320	Bioresponse-guided decomposition of roast coffee beverage and identification of key bitter taste compounds. <i>European Food Research and Technology</i> , 2006 , 222, 492-508	3.4	106
319	Quantitative studies, taste reconstitution, and omission experiments on the key taste compounds in morel mushrooms (<i>Morchella deliciosa</i> Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2705-11	5.7	103
318	Chemical interactions between odor-active thiols and melanoidins involved in the aroma staling of coffee beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 319-26	5.7	103
317	Sensory-guided decomposition of roasted cocoa nibs (<i>Theobroma cacao</i>) and structure determination of taste-active polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5407-18	5.7	102
316	Accurate determination of reference materials and natural isolates by means of quantitative (1)h NMR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2506-15	5.7	99
315	Identification of the taste enhancer alapyridaine in beef broth and evaluation of its sensory impact by taste reconstitution experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6791-6	5.7	96
314	Molecular definition of the taste of roasted cocoa nibs (<i>Theobroma cacao</i>) by means of quantitative studies and sensory experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5530-7	5.7	95
313	Quantitative studies and sensory analyses on the influence of cultivar, spatial tissue distribution, and industrial processing on the bitter off-taste of carrots (<i>Daucus carota</i> L.) and carrot products. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4508-14	5.7	94
312	Model studies on the influence of coffee melanoidins on flavor volatiles of coffee beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2382-6	5.7	93
311	Structure determination and sensory analysis of bitter-tasting 4-vinylcatechol oligomers and their identification in roasted coffee by means of LC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1945-54	5.7	91
310	Isolation, structure determination, synthesis, and sensory activity of N-phenylpropenoyl-L-amino acids from cocoa (<i>Theobroma cacao</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5419-28	5.7	89
309	2-Oxopropanal, Hydroxy-2-propanone, and 1-Pyrroline Important Intermediates in the Generation of the Roast-Smelling Food Flavor Compounds 2-Acetyl-1-pyrroline and 2-Acetyltetrahydropyridine. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2270-2277	5.7	88
308	Radical-assisted melanoidin formation during thermal processing of foods as well as under physiological conditions. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 391-6	5.7	87

307	Combinatorial interaction network of abscisic acid receptors and coreceptors from. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2017 , 114, 10280-10285	11.5	85
306	Reconstitution of the flavor signature of Dornfelder red wine on the basis of the natural concentrations of its key aroma and taste compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8866-74	5.7	81
305	Bacterial medium-chain 3-hydroxy fatty acid metabolites trigger immunity in plants. <i>Science</i> , 2019 , 364, 178-181	33.3	81
304	Quantitative investigation of trigonelline, nicotinic acid, and nicotinamide in foods, urine, and plasma by means of LC-MS/MS and stable isotope dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11114-21	5.7	80
303	Quantitative studies and taste re-engineering experiments toward the decoding of the nonvolatile sensometabolome of Gouda cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5299-307	5.7	76
302	Bioappearance and pharmacokinetics of bioactives upon coffee consumption. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 8487-503	4.4	75
301	Astringency is a trigeminal sensation that involves the activation of G protein-coupled signaling by phenolic compounds. <i>Chemical Senses</i> , 2014 , 39, 471-87	4.8	75
300	Synthesis and sensory characterization of novel umami-tasting glutamate glycoconjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5428-36	5.7	75
299	LC-MS/MS quantitation of hop-derived bitter compounds in beer using the ECHO technique. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1172-82	5.7	74
298	Urinary N-methylpyridinium and trigonelline as candidate dietary biomarkers of coffee consumption. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1613-23	5.9	73
297	Three TAS2R Bitter Taste Receptors Mediate the Psychophysical Responses to Bitter Compounds of Hops (<i>Humulus lupulus</i> L.) and Beer. <i>Chemosensory Perception</i> , 2009 , 2, 118-132	1.2	73
296	Is there a direct relationship between oral astringency and human salivary protein binding?. <i>European Food Research and Technology</i> , 2008 , 227, 1693-1698	3.4	69
295	Kokumi-active glutamyl peptides in cheeses and their biogenesis by <i>Penicillium roquefortii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3738-48	5.7	65
294	Sensory-directed identification of beta-alanyl dipeptides as contributors to the thick-sour and white-meaty orosensation induced by chicken broth. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9867-77	5.7	64
293	Amino acids and peptides activate at least five members of the human bitter taste receptor family. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 53-60	5.7	63
292	Structure determination and sensory evaluation of novel bitter compounds formed from α -acids of hop (<i>Humulus lupulus</i> L.) upon wort boiling. <i>Food Chemistry</i> , 2009 , 116, 71-81	8.5	62
291	Discovery and structure determination of a novel Maillard-derived sweetness enhancer by application of the comparative taste dilution analysis (cTDA). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1035-41	5.7	62
290	Secret of the major birch pollen allergen Bet v 1: identification of the physiological ligand. <i>Biochemical Journal</i> , 2014 , 457, 379-90	3.8	61

289	Coffees rich in chlorogenic acid or N-methylpyridinium induce chemopreventive phase II-enzymes via the Nrf2/ARE pathway in vitro and in vivo. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 798-802	5.9	61
288	Structures of storage-induced transformation products of the beer bitter principles, revealed by sophisticated NMR spectroscopic and LC-MS techniques. <i>Chemistry - A European Journal</i> , 2009 , 15, 13047-58	4.8	61
287	Significant amino acids in aroma compound profiling during yeast fermentation analyzed by PLS regression. <i>LWT - Food Science and Technology</i> , 2013 , 51, 423-432	5.4	59
286	Activity-guided identification of (S)-malic acid 1-O-D-glucopyranoside (morelid) and gamma-aminobutyric acid as contributors to umami taste and mouth-drying oral sensation of morel mushrooms (<i>Morchella deliciosa</i> Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4149-56	5.7	59
285	Attractive but Toxic: Emerging Roles of Glycosidically Bound Volatiles and Glycosyltransferases Involved in Their Formation. <i>Molecular Plant</i> , 2018 , 11, 1225-1236	14.4	58
284	Bioactive Polyacetylenes in Carrots (<i>Daucus carota</i> L.): Current Knowledge and Future Perspectives. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9211-22	5.7	56
283	Amino Acid Export in Developing Arabidopsis Seeds Depends on Umami Facilitators. <i>Current Biology</i> , 2015 , 25, 3126-31	6.3	56
282	Quantitative studies on the influence of the bean roasting parameters and hot water percolation on the concentrations of bitter compounds in coffee brew. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3720-8	5.7	56
281	Oat bran extract (<i>Avena sativa</i> L.) from food by-product streams as new natural emulsifier. <i>Food Hydrocolloids</i> , 2018 , 81, 253-262	10.6	55
280	Discovery of salt taste enhancing arginyl dipeptides in protein digests and fermented fish sauces by means of a sensomics approach. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12578-88	5.7	55
279	Quantitation of Key Tastants and Re-engineering the Taste of Parmesan Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1794-805	5.7	53
278	Sensory-guided decomposition of red currant juice (<i>Ribes rubrum</i>) and structure determination of key astringent compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1394-404	5.7	53
277	On the autoxidation of bitter-tasting iso-alpha-acids in beer. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5059-67	5.7	52
276	(+)-(S)-alapyridaine--a general taste enhancer?. <i>Chemical Senses</i> , 2003 , 28, 371-9	4.8	52
275	Flavor Contribution and Formation of the Intense Roast-Smelling Odorants 2-Propionyl-1-pyrroline and 2-Propionyltetrahydropyridine in Maillard-Type Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2721-2726	5.7	52
274	Comprehensive sensomics analysis of hop-derived bitter compounds during storage of beer. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1939-53	5.7	51
273	Characterization of natural "cooling" compounds formed from glucose and l-proline in dark malt by application of taste dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1336-44	5.7	50
272	The role of lipolysis in human orosensory fat perception. <i>Journal of Lipid Research</i> , 2014 , 55, 870-82	6.3	49

271	Sensomics analysis of taste compounds in balsamic vinegar and discovery of 5-acetoxymethyl-2-furaldehyde as a novel sweet taste modulator. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9974-90	5.7	49
270	Development of a hydrophilic liquid interaction chromatography-high-performance liquid chromatography-tandem mass spectrometry based stable isotope dilution analysis and pharmacokinetic studies on bioactive pyridines in human plasma and urine after coffee consumption. <i>Analytical Chemistry</i> , 2010 , 82, 1486-97	7.8	48
269	All-trans-configuration in Zanthoxylum alkylamides swaps the tingling with a numbing sensation and diminishes salivation. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2479-88	5.7	47
268	Quantitative sensomics profiling of hop-derived bitter compounds throughout a full-scale beer manufacturing process. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7930-9	5.7	47
267	Sensory-guided identification of N-(1-methyl-4-oxoimidazolidin-2-ylidene)-alpha-amino acids as contributors to the thick-sour and mouth-drying orosensation of stewed beef juice. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6341-50	5.7	47
266	Structural and sensory characterization of key pungent and tingling compounds from black pepper (<i>Piper nigrum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2884-95	5.7	46
265	Effect of coffee combining green coffee bean constituents with typical roasting products on the Nrf2/ARE pathway in vitro and in vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9631-41	5.7	46
264	Development of a stable isotope dilution analysis for the quantification of the <i>Bacillus cereus</i> toxin cereulide in foods. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1420-8	5.7	46
263	Bitter-tasting and kokumi-enhancing molecules in thermally processed avocado (<i>Persea americana</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 12906-15	5.7	46
262	Identification of bitter off-taste compounds in the stored cold pressed linseed oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7864-8	5.7	46
261	Discovery of N(2)-(1-carboxyethyl)guanosine 5'-monophosphate as an umami-enhancing maillard-modified nucleotide in yeast extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10614-22	5.7	45
260	Identification and RP-HPLC-ESI-MS/MS quantitation of bitter-tasting beta-acid transformation products in beer. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7480-9	5.7	45
259	Application of a molecular sensory science approach to alkalized cocoa (<i>Theobroma cacao</i>): structure determination and sensory activity of nonenzymatically C-glycosylated flavan-3-ols. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9510-21	5.7	44
258	Premature and ectopic anthocyanin formation by silencing of anthocyanidin reductase in strawberry (<i>Fragaria</i> lananassa). <i>New Phytologist</i> , 2014 , 201, 440-451	9.8	43
257	A Role of the Epithelial Sodium Channel in Human Salt Taste Transduction?. <i>Chemosensory Perception</i> , 2008 , 1, 78-90	1.2	43
256	Arabidopsis ENHANCED DISEASE SUSCEPTIBILITY1 promotes systemic acquired resistance via azelaic acid and its precursor 9-oxo nonanoic acid. <i>Journal of Experimental Botany</i> , 2014 , 65, 5919-31	7	42
255	Structure determination of 3-O-caffeoyl-epi-gamma-quinide, an orphan bitter lactone in roasted coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9581-5	5.7	42
254	Sensory-directed identification of creaminess-enhancing volatiles and semivolatiles in full-fat cream. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9634-45	5.7	42

253	Quantitative analysis of N-phenylpropenoyl-L-amino acids in roasted coffee and cocoa powder by means of a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2859-67	5-7	42
252	Sugar Beet Extract (<i>Beta vulgaris</i> L.) as a New Natural Emulsifier: Emulsion Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4153-4160	5-7	40
251	Saponins from European Licorice Roots (<i>Glycyrrhiza glabra</i>). <i>Journal of Natural Products</i> , 2018 , 81, 1734-1744	4-4	40
250	Structural and Sensory Characterization of Bitter Tasting Steroidal Saponins from Asparagus Spears (<i>Asparagus officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11889-900	5-7	40
249	Development of a stable isotope dilution analysis with liquid chromatography-tandem mass spectrometry detection for the quantitative analysis of di- and trihydroxybenzenes in foods and model systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5755-62	5-7	40
248	Chemodiversity of cereulide, the emetic toxin of <i>Bacillus cereus</i> . <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 2439-53	4-4	39
247	Dark roast coffee is more effective than light roast coffee in reducing body weight, and in restoring red blood cell vitamin E and glutathione concentrations in healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1582-6	5-9	39
246	Quantitative precursor studies on di- and trihydroxybenzene formation during coffee roasting using "in bean" model experiments and stable isotope dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 10086-91	5-7	39
245	Kinetics of sodium release from wheat bread crumb as affected by sodium distribution. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10659-69	5-7	38
244	Compositional and sensory characterization of red wine polymers. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2045-61	5-7	38
243	Structure determination of bisacetylenic oxylipins in carrots (<i>Daucus carota</i> L.) and enantioselective synthesis of falcarindiol. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11030-40	5-7	38
242	Sensomics analysis of key bitter compounds in the hard resin of hops (<i>Humulus lupulus</i> L.) and their contribution to the bitter profile of Pilsner-type beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3402-18	5-7	37
241	Mass spectrometric profiling of <i>Bacillus cereus</i> strains and quantitation of the emetic toxin cereulide by means of stable isotope dilution analysis and HEP-2 bioassay. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 191-201	4-4	37
240	Influence of texture on the perception of saltiness in wheat bread. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10649-58	5-7	35
239	Metabolic engineering in strawberry fruit uncovers a dormant biosynthetic pathway. <i>Metabolic Engineering</i> , 2011 , 13, 527-31	9-7	35
238	Identification of antioxidative flavonols and anthocyanins in <i>Sicana odorifera</i> fruit peel. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 975-83	5-7	35
237	Evaluation of the taste contribution of theaflavins in black tea infusions using the taste activity concept. <i>European Food Research and Technology</i> , 2004 , 218, 442-447	3-4	35
236	Label-free quantitative proteome analysis of the surface-bound salivary pellicle. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 152, 68-76	6	34

235	Expression of a functional jasmonic acid carboxyl methyltransferase is negatively correlated with strawberry fruit development. <i>Journal of Plant Physiology</i> , 2014 , 171, 1315-24	3.6	33
234	Identification of Sensory-Active Phytochemicals in Asparagus (<i>Asparagus officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11877-88	5.7	33
233	Analytical and sensory studies on the release of sodium from wheat bread crumb. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6485-94	5.7	33
232	New and Convenient Syntheses of the Important Roasty, Popcorn-like Smelling Food Aroma Compounds 2-Acetyl-1-pyrroline and 2-Acetyltetrahydropyridine from Their Corresponding Cyclic alpha-Amino Acids. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 616-619	5.7	33
231	Reinvestigation of the bitter compounds in carrots (<i>Daucus carota</i> L.) by using a molecular sensory science approach. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10252-60	5.7	32
230	Application of hydrophilic interaction liquid chromatography/comparative taste dilution analysis for identification of a bitter inhibitor by a combinatorial approach based on Maillard reaction chemistry. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9165-71	5.7	32
229	The Bitter Chemodiversity of Hops (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7789-7799	5.7	32
228	Early metabolic and transcriptional variations in fruit of natural white-fruited <i>Fragaria vesca</i> genotypes. <i>Scientific Reports</i> , 2017 , 7, 45113	4.9	31
227	Identification of (furan-2-yl)methylated benzene diols and triols as a novel class of bitter compounds in roasted coffee. <i>Food Chemistry</i> , 2011 , 126, 441-449	8.5	31
226	Four-week coffee consumption affects energy intake, satiety regulation, body fat, and protects DNA integrity. <i>Food Research International</i> , 2014 , 63, 420-427	7	30
225	Quantitative studies on roast kinetics for bioactives in coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12123-8	5.7	30
224	Measurement of the intracellular pH in human stomach cells: a novel approach to evaluate the gastric acid secretory potential of coffee beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1976-85	5.7	30
223	Quantitation of resveratrol in red wines by means of stable isotope dilution analysis-ultra-performance liquid chromatography-Quant-time-of-flight mass spectrometry and cross validation. <i>Analytical Chemistry</i> , 2011 , 83, 3398-405	7.8	30
222	Quantitative studies on the formation of phenol/2-furfurylthiol conjugates in coffee beverages toward the understanding of the molecular mechanisms of coffee aroma staling. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4095-102	5.7	30
221	Systematic studies on structure and physiological activity of cyclic alpha-keto enamines, a novel class of "cooling" compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5383-90	5.7	30
220	Formation of Kokumi-Enhancing γ -Glutamyl Dipeptides in Parmesan Cheese by Means of γ -Glutamyltransferase Activity and Stable Isotope Double-Labeling Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1784-93	5.7	29
219	Quantitation and bitter taste contribution of saponins in fresh and cooked white asparagus (<i>Asparagus officinalis</i> L.). <i>Food Chemistry</i> , 2014 , 145, 427-36	8.5	29
218	Antioxidative compounds from <i>Garcinia buchananii</i> stem bark. <i>Journal of Natural Products</i> , 2015 , 78, 234-40	4.9	29

217	Carbonic anhydrase IV mediates the fizz of carbonated beverages. <i>Angewandte Chemie - International Edition</i> , 2010 , 49, 2975-7	16.4	29
216	Racemic and enantiopure synthesis and physicochemical characterization of the novel taste enhancer N-(1-carboxyethyl)-6-(hydroxymethyl)pyridinium-3-ol inner salt. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4040-5	5.7	29
215	ORA1, a zebrafish olfactory receptor ancestral to all mammalian V1R genes, recognizes 4-hydroxyphenylacetic acid, a putative reproductive pheromone. <i>Journal of Biological Chemistry</i> , 2014 , 289, 19778-88	5.4	28
214	Orosensory stimulation effects on human saliva proteome. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10219-31	5.7	28
213	¹⁸ O stable isotope labeling, quantitative model experiments, and molecular dynamics simulation studies on the trans-specific degradation of the bitter tasting iso-alpha-acids of beer. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11014-23	5.7	28
212	Screening of raw coffee for thiol binding site precursors using "in bean" model roasting experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2623-9	5.7	28
211	Cationic astringents alter the tribological and rheological properties of human saliva and salivary mucin solutions. <i>Biotribology</i> , 2016 , 6, 12-20	2.3	28
210	Sensomics-Assisted Elucidation of the Tastant Code of Cooked Crustaceans and Taste Reconstruction Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1164-75	5.7	27
209	Spatial and Temporal Localization of Flavonoid Metabolites in Strawberry Fruit (<i>Fragaria × ananassa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3559-3568	5.7	26
208	Glucosylation of Smoke-Derived Volatiles in Grapevine (<i>Vitis vinifera</i>) is Catalyzed by a Promiscuous Resveratrol/Guaiacol Glucosyltransferase. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5681-5689	5.7	26
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