

Thomas Hofmann

List of Publications by Year in Descending Order

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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.

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 identification of microplastics based on vibrational spectroscopy data [A critical review of data analysis routines. <i>TrAC - Trends in Analytical Chemistry</i> , 2022 , 148, 116535	14.6	1
341	Critical Reviews Should Illuminate a Path toward Impactful and Fruitful Lines of Research. <i>ACS Food Science & Technology</i> , 2022 , 2, 435-436		
340	Offering Fiber-Enriched Foods Increases Fiber Intake in Adults With or Without Cardiometabolic Risk: A Randomized Controlled Trial.. <i>Frontiers in Nutrition</i> , 2022 , 9, 816299	6.2	1
339	High Resolution Quantitative Trait Locus Mapping and Whole Genome Sequencing Enable the Design of an -Specific Homoeo-Allelic Marker for Fruit Colour Improvement in Octoploid Strawberry (L.). <i>Frontiers in Plant Science</i> , 2022 , 13, 869655	6.2	1
338	Identification and Quantitation of Reaction Products from Chlorogenic Acid, Caffeic Acid, and Their Thermal Degradation Products with Odor-Active Thiols in Coffee Beverages.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	2
337	Key odorant melanoidin interactions in aroma staling of coffee beverages. <i>Food Chemistry</i> , 2022 , 392, 133291	8.5	
336	Quantitative Proton NMR Spectroscopy for Basic Taste Recombinant Reconstitution Using the Taste Recombinant Database. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14713-14721	5.7	0
335	Identification of Salicylates in Willow Bark (Cortex) for Targeting Peripheral Inflammation. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	1
334	Dietary Piperine is Transferred into the Milk of Nursing Mothers. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100508	5.9	2
333	Dietary Linalool is Transferred into the Milk of Nursing Mothers. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100507	5.9	1
332	Quantitative Mapping of Flavor and Pharmacologically Active Compounds in European Licorice Roots (L.) in Response to Growth Conditions and Arbuscular Mycorrhiza Symbiosis. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13173-13189	5.7	0
331	Impact of exogenous β -amylases on sugar formation in straight dough wheat bread. <i>European Food Research and Technology</i> , 2021 , 247, 695-706	3.4	3
330	Hochdurchsatz-Quantifizierung von geruchsaktiven 2-Acetyl Azaheterozyklen in Lebensmitteln mittels UHPLC-MS/MS. <i>Lebensmittelchemie</i> , 2021 , 75, S1-026	0	
329	Identifizierung geschmacksmodulierender Acetylenfettsäuren in Pfifferlingen (<i>Cantharellus cibarius</i> Fr.). <i>Lebensmittelchemie</i> , 2021 , 75, S1-027	0	
328	Impact of exogenous maltogenic β -amylase and maltotetraogenic amylase on sugar release in wheat bread. <i>European Food Research and Technology</i> , 2021 , 247, 1425-1436	3.4	1
327	From the Well to the Bottle: Identifying Sources of Microplastics in Mineral Water. <i>Water (Switzerland)</i> , 2021 , 13, 841	3	13
326	Identifizierung der fehlgeschmacksverursachenden Substanzen in Rapsprotein. <i>Lebensmittelchemie</i> , 2021 , 75, S1-028	0	

325	Down-regulation of Fra a 1.02 in strawberry fruits causes transcriptomic and metabolic changes compatible with an altered defense response. <i>Horticulture Research</i> , 2021 , 8, 58	7.7	1
324	Development of a Highly Sensitive Ultra-High-Performance Liquid Chromatography Coupled to Electrospray Ionization Tandem Mass Spectrometry Quantitation Method for Fecal Bile Acids and Application on Crohn® Disease Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5238-5251	5.7	2
323	Sensory-Guided Multidimensional Exploration of Antisweet Principles from (Retz) Schult. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5510-5527	5.7	1
322	Sensomics-Assisted Flavor Decoding of Dairy Model Systems and Flavor Reconstitution Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6588-6600	5.7	5
321	Distribution of the Emetic Toxin Cereulide in Cow Milk. <i>Toxins</i> , 2021 , 13,	4.9	3
320	Quantification and Bitter Taste Contribution of Lipids and Their Oxidation Products in Pea-Protein Isolates (L.). <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8768-8776	5.7	3
319	Influence of the Abiotic Stress Conditions, Waterlogging and Drought, on the Bitter Sensometabolome as Well as Agronomical Traits of Six Genotypes of. <i>Foods</i> , 2021 , 10,	4.9	2
318	High-Throughput Quantitation of Key Cocoa Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry and Application to a Global Sample Set. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8200-8212	5.7	3
317	Fatty Acid Esters of Hydroxy Fatty Acids (FAHFAs) Are Associated With Diet, BMI, and Age. <i>Frontiers in Nutrition</i> , 2021 , 8, 691401	6.2	1
316	Contrasting dynamics in abscisic acid metabolism in different <i>Fragaria</i> spp. during fruit ripening and identification of the enzymes involved. <i>Journal of Experimental Botany</i> , 2021 , 72, 1245-1259	7	4
315	Identification and Quantitation of Reaction Products from Quinic Acid, Quinic Acid Lactone, and Chlorogenic Acid with Strecker Aldehydes in Roasted Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1027-1038	5.7	6
314	Structure Revision of Isocereulide A, an Isoform of the Food Poisoning Emetic Toxin Cereulide. <i>Molecules</i> , 2021 , 26,	4.8	2
313	Analysis of microplastics in drinking water and other clean water samples with micro-Raman and micro-infrared spectroscopy: minimum requirements and best practice guidelines. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 413, 5969-5994	4.4	10
312	Mitigating Off-Flavors of Plant-Based Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9203-9207	5.7	1
311	Investigations into the Ability to Reduce Cinnamic Acid as Undesired Precursor of Toxicologically Relevant Styrene in Wort by Different Barley to Wheat Ratios (Grain Bill) during Mashing. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9443-9450	5.7	0
310	Kaempferol 3-O-(2E)-Sinapoyl-β-D-glucopyranoside als Schlüsselbitterstoff in Raspsproteinisolaten. <i>Lebensmittelchemie</i> , 2021 , 75, S132	0	
309	Targeted LC-MS/MS Profiling of Bile Acids in Various Animal Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10572-10580	5.7	1
308	Bacterial rhamnolipids and their 3-hydroxyalkanoate precursors activate innate immunity through two independent mechanisms. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2021 , 118,	11.5	3

307	Systematic Evaluation of Liquid Chromatography (LC) Column Combinations for Application in Two-Dimensional LC Metabolomic Studies. <i>Analytical Chemistry</i> , 2021 , 93, 12565-12573	7.8	0
306	A high throughput toolbox for comprehensive flavor compound mapping in mint. <i>Food Chemistry</i> , 2021 , 365, 130522	8.5	0
305	Comprehensive structure-activity-relationship studies of sensory active compounds in licorice (<i>Glycyrrhiza glabra</i>). <i>Food Chemistry</i> , 2021 , 364, 130420	8.5	8
304	Biosynthesis of Esculetin and Escogonin in potato leaves (<i>Solanum tuberosum</i> L.) - A CO study. <i>Food Chemistry</i> , 2021 , 365, 130461	8.5	0
303	Engineering of benzoxazinoid biosynthesis in <i>Arabidopsis thaliana</i> : Metabolic and physiological challenges. <i>Phytochemistry</i> , 2021 , 192, 112947	4	0
302	Rapid, High-Throughput Quantitation of Odor-Active 2-Acetyl Azaheterocycles in Food Products by UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1405-1412	5.7	2
301	NMR-Based Studies on Odorant-Melanoidin Interactions in Coffee Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	4
300	Fast and Sensitive LC-MS/MS Method for the Quantitation of Saponins in Various Sugar Beet Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 15027-15035	5.7	1
299	The wheat species profiling by non-targeted UPLC-ESI/MS analysis. <i>European Food Research and Technology</i> , 2020 , 246, 1617-1626	3.4	3
298	Metabolite Quantitative Trait Loci for Flavonoids Provide New Insights into the Genetic Architecture of Strawberry () Fruit Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6927-6939	5.7	15
297	Confronting Racism in Chemistry Journals. <i>ACS Applied Nano Materials</i> , 2020 , 3, 6131-6133	5.6	
296	Confronting Racism in Chemistry Journals. <i>ACS Applied Polymer Materials</i> , 2020 , 2, 2496-2498	4.3	
295	Confronting Racism in Chemistry Journals. <i>Organometallics</i> , 2020 , 39, 2331-2333	3.8	
294	Simple Generation of Suspensible Secondary Microplastic Reference Particles via Ultrasound Treatment. <i>Frontiers in Chemistry</i> , 2020 , 8, 169	5	15
293	Investigations into the Structure-Function Relationship of the Naturally-Derived Surfactant Glycyrrhizin: Emulsion Stability. <i>Food Biophysics</i> , 2020 , 15, 288-296	3.2	10
292	Mass-spectrometry-based draft of the <i>Arabidopsis</i> proteome. <i>Nature</i> , 2020 , 579, 409-414	50.4	144
291	Update to Our Reader, Reviewer, and Author Communities April 2020. <i>Energy & Fuels</i> , 2020 , 34, 5107-5108	4.1	
290	Targeted metabolomics of pellicle and saliva in children with different caries activity. <i>Scientific Reports</i> , 2020 , 10, 697	4.9	14

289	Investigation of Bitter Hop-Derived Compounds and Their Cognate Bitter Taste Receptors. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10414-10423	5.7	9
288	Key Odorants in Japanese Roasted Barley Tea (Mugi-Cha)-Differences between Roasted Barley Tea Prepared from Naked Barley and Roasted Barley Tea Prepared from Hulled Barley. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2728-2737	5.7	11
287	Effects of Extrinsic Wheat Fiber Supplementation on Fecal Weight; A Randomized Controlled Trial. <i>Nutrients</i> , 2020 , 12,	6.7	1
286	Ion-Mobility-Based Liquid Chromatography-Mass Spectrometry Quantitation of Taste-Enhancing Octadecadien-12-ynoic Acids in Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5741-5751	5.7	4
285	Quantitative Determination of Thiamine-Derived Taste Enhancers in Aqueous Model Systems, Natural Deep Eutectic Solvents, and Thermally Processed Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6181-6189	5.7	0
284	Enzymatic Synthesis of Modified Mycotoxins Using a Whole-Cell Biotransformation System. <i>Toxins</i> , 2020 , 12,	4.9	4
283	Update to Our Reader, Reviewer, and Author Communities April 2020. <i>Organometallics</i> , 2020 , 39, 1665-1666	1.6	6
282	Confronting Racism in Chemistry Journals. <i>Journal of Chemical Health and Safety</i> , 2020 , 27, 198-200	1.7	
281	Numerous Compounds Orchestrate Coffee's Bitterness. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6692-6700	5.7	5
280	gen. nov., sp. nov., a novel bacterium of the family isolated from raw milk and dairy products and reclassification of as comb. nov. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020 , 70, 2186-2193	2.2	5
279	Molecularization of Bitter Off-Taste Compounds in Pea-Protein Isolates (L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10374-10387	5.7	16
278	Characterization of Bitter-Tasting Oxylipins in Poppy Seeds (L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10361-10373	5.7	15
277	Comprehensive Analysis of the Alternaria Mycobolome Using Mass Spectrometry Based Metabolomics. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900558	5.9	14
276	Investigations into the structure-function relationship of plant-based surfactant glycyrrhizin: Interfacial behavior & emulsion formation. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108910	5.4	11
275	Investigation of Kokumi Substances and Bacteria in Thai Fermented Freshwater Fish (Pla-ra). <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10345-10351	5.7	11
274	Six Uridine-Diphosphate Glycosyltransferases Catalyze the Glycosylation of Bioactive C-Apocarotenols. <i>Plant Physiology</i> , 2020 , 184, 1744-1761	6.6	5
273	Studies on the odorant concentrations and their time dependencies during dry-hopping of alcohol-free beer. <i>Flavour and Fragrance Journal</i> , 2020 , 35, 703-712	2.5	
272	Dry-Hopping to Modify the Aroma of Alcohol-Free Beer on a Molecular Level-Loss and Transfer of Odor-Active Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8602-8612	5.7	8

271	The Role of Endogenous Enzymes during Malting of Barley and Wheat Varieties in the Mitigation of Styrene in Wheat Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13888-13896	5.7	4
270	Characterization of the UDP-glycosyltransferase UGT72 Family in Poplar and Identification of Genes Involved in the Glycosylation of Monolignols. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	5
269	Studies on the Impact of Malting and Mashing on the Free, Soluble Ester-Bound, and Insoluble Ester-Bound Forms of Desired and Undesired Phenolic Acids Aiming at Styrene Mitigation during Wheat Beer Brewing. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12421-12432	5.7	6
268	Hop-induced formation of ethyl esters in dry-hopped beer. <i>Food Production Processing and Nutrition</i> , 2020 , 2,	4.6	4
267	A new phytoecdysteroid from the stem bark of <i>Vitex cienkowskii</i> . <i>European Food Research and Technology</i> , 2020 , 246, 2485-2491	3.4	0
266	Integrated microbiota and metabolite profiles link Crohn's disease to sulfur metabolism. <i>Nature Communications</i> , 2020 , 11, 4322	17.4	25
265	Characterization of Bitter and Astringent Off-Taste Compounds in Potato Fibers. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11524-11534	5.7	4
264	Molecularization of Foam-Active Saponins from Sugar Beet Side Streams (ssp. var.). <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10962-10974	5.7	2
263	Quantitation and Taste Contribution of Sensory Active Molecules in Oat (L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10097-10108	5.7	4
262	Mapping Taste-Relevant Food Peptidomes by Means of Sequential Window Acquisition of All Theoretical Fragment Ion-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10287-10298	5.7	4
261	Characterization of Key Aroma Compounds in Pellets of Different Hop Varieties (L.) by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12044-12053	5.7	15
260	Antioxidative Maillard Reaction Products Generated in Processed Aged Garlic Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2190-2200	5.7	9
259	Glucosylation of the phytoalexin N-feruloyl tyramine modulates the levels of pathogen-responsive metabolites in <i>Nicotiana benthamiana</i> . <i>Plant Journal</i> , 2019 , 100, 20-37	6.9	9
258	Activity and distribution pattern of enzymes in the in-situ pellicle of children. <i>Archives of Oral Biology</i> , 2019 , 104, 24-32	2.8	6
257	Discovery of a Thiamine-Derived Taste Enhancer in Process Flavors. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5857-5865	5.7	7
256	Bioavailability and Biological Effects of 2-O- β -D-Glucopyranosyl-carboxyatractyligenin from Green Coffee in <i>Caenorhabditis elegans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4774-4781	5.7	3
255	Formation and Characterization of Polyphenol-Derived Red Chromophores. Enhancing the Color of Processed Cocoa Powders: Part 2. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4643-4651	5.7	6
254	Formation and Characterization of Polyphenol-Derived Red Chromophores. Enhancing the Color of Processed Cocoa Powders: Part 1. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4632-4642	5.7	8

253	Daily consumption of a dark-roast coffee for eight weeks improved plasma oxidized LDL and alpha-tocopherol status: A randomized, controlled human intervention study. <i>Journal of Functional Foods</i> , 2019 , 56, 40-48	5.1	4
252	Taste Modulating Peptides from Overfermented Cocoa Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4311-4320	5.7	8
251	Functional Metabolome Analysis of <i>Penicillium roqueforti</i> by Means of Differential Off-Line LC-NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5135-5146	5.7	8
250	A feasibility study on the pilot scale manufacture of fresh cheese from skim milk retentates without acid whey production: Effect of calcium content on bitterness and texture. <i>International Dairy Journal</i> , 2019 , 93, 72-80	3.5	10
249	Value addition of red beet (<i>Beta vulgaris</i> L.) by-products: Emulsion formation and stability. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 619-625	3.8	8
248	Novel biotechnological glucosylation of high-impact aroma chemicals, 3(2H)- and 2(5H)-furanones. <i>Scientific Reports</i> , 2019 , 9, 10943	4.9	8
247	Guidelines for unequivocal structural identification of compounds with biological activity of significance in food chemistry (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2019 , 91, 1417-1437 ^{2.1}		4
246	Tyrosine Induced Metabolome Alterations of and Quantitation of Secondary Key Metabolites in Blue-Mold Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8500-8509	5.7	2
245	Unified Flavor Quantitation: Toward High-Throughput Analysis of Key Food Odorants and Tastants by Means of Ultra-High-Performance Liquid Chromatography Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8599-8608	5.7	18
244	Novel Taste-Enhancing 4-Amino-2-methyl-5-heteroalkypyrimidines Formed from Thiamine by Maillard-Type Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13986-13997	5.7	6
243	Higher expression of the strawberry xyloglucan endotransglucosylase/hydrolase genes FvXTH9 and FvXTH6 accelerates fruit ripening. <i>Plant Journal</i> , 2019 , 100, 1237-1253	6.9	16
242	Bacterial medium-chain 3-hydroxy fatty acid metabolites trigger immunity in plants. <i>Science</i> , 2019 , 364, 178-181	33.3	81
241	Construction and Application of a Database for a Five-Dimensional Identification of Natural Compounds in <i>Garcinia</i> Species by Means of UPLC-ESI-TWIMS-TOF-MS: Introducing Gas Phase Polyphenol Conformer Drift Time Distribution Intensity Ratios. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 975-985	5.7	10
240	Impact of oral astringent stimuli on surface charge and morphology of the protein-rich pellicle at the tooth-saliva interphase. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 174, 451-458	6	14
239	Kaempferol 3- O-(2'- O-Sinapoyl-β-sophoroside) Causes the Undesired Bitter Taste of Canola/Rapeseed Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 372-378	5.7	25
238	Effects of bio-based coatings on the ripening and quality attributes of tomato (<i>Solanum lycopersicum</i>) fruits. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1842-1849	4.3	5
237	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
236	Production of the potential sweetener 5-ketofructose from fructose in fed-batch cultivation with <i>Gluconobacter oxydans</i> . <i>Bioresource Technology</i> , 2018 , 259, 164-172	11	14

235	New Taste-Active 3-(O-β-D-Glucosyl)-2-oxoindole-3-acetic Acids and Diarylheptanoids in Cimiciato-Infected Hazelnuts. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4660-4673	5.7	18
234	Detection of the formyl radical by EPR spin-trapping and mass spectrometry. <i>Free Radical Biology and Medicine</i> , 2018 , 116, 129-133	7.8	17
233	Quantitative proteomics and SWATH-MS to elucidate peri-receptor mechanisms in human salt taste sensitivity. <i>Food Chemistry</i> , 2018 , 254, 95-102	8.5	9
232	Structural and Functional Analysis of UGT92G6 Suggests an Evolutionary Link Between Mono- and Disaccharide Glycoside-Forming Transferases. <i>Plant and Cell Physiology</i> , 2018 , 59, 857-870	4.9	12
231	Decoding the Nonvolatile Sensometabolome of Orange Juice (Citrus sinensis). <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2354-2369	5.7	12
230	Degradation of brown adipocyte purine nucleotides regulates uncoupling protein 1 activity. <i>Molecular Metabolism</i> , 2018 , 8, 77-85	8.8	15
229	Activity-Guided Identification of in Vitro Antioxidants in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 720-731	5.7	22
228	Current Status and Future Perspectives in Flavor Research: Highlights of the 11th Wartburg Symposium on Flavor Chemistry & Biology. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2197-2203	5.7	20
227	The Odorant (R)-Citronellal Attenuates Caffeine Bitterness by Inhibiting the Bitter Receptors TAS2R43 and TAS2R46. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2301-2311	5.7	14
226	Salt Taste Enhancing l-Arginyl Dipeptides from Casein and Lysozyme Released by Peptidases of Basidiomycota. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2344-2353	5.7	12
225	Saponins from European Licorice Roots (Glycyrrhiza glabra). <i>Journal of Natural Products</i> , 2018 , 81, 1734-1744	4.744	40
224	Xanthohumol C, a minor bioactive hop compound: Production, purification strategies and antimicrobial test. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018 , 1095, 39-49	3.2	6
223	Food-Grade Synthesis of Maillard-Type Taste Enhancers Using Natural Deep Eutectic Solvents (NADES). <i>Molecules</i> , 2018 , 23,	4.8	18
222	Sensomics-Based Molecularization of the Taste of Pot-au-Feu, a Traditional Meat/Vegetable Broth. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 194-202	5.7	17
221	First Insights Into Within Host Translocation of the Toxin Cereulide Using a Porcine Model. <i>Frontiers in Microbiology</i> , 2018 , 9, 2652	5.7	21
220	Sensoproteomics: A New Approach for the Identification of Taste-Active Peptides in Fermented Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11092-11104	5.7	15
219	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
218	Answering biological questions by analysis of the strawberry metabolome. <i>Metabolomics</i> , 2018 , 14, 145	4.7	12

217	Constitutive Polyphenols in Blades and Veins of Grapevine (<i>Vitis vinifera</i> L.) Healthy Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10977-10990	5-7	15
216	Dynamic Proteome Alteration and Functional Modulation of Human Saliva Induced by Dietary Chemosensory Stimuli. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5621-5634	5-7	12
215	Targeted screening and quantitative analyses of antioxidant compounds in aged-garlic extract. <i>European Food Research and Technology</i> , 2018 , 244, 1803-1814	3-4	4
214	Chemosensate-Induced Modulation of the Salivary Proteome and Metabolome Alters the Sensory Perception of Salt Taste and Odor-Active Thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7740-7749	5-7	3
213	Discovery of taste modulating octadecadien-12-ynoic acids in golden chanterelles (<i>Cantharellus cibarius</i>). <i>Food Chemistry</i> , 2018 , 269, 53-62	8-5	13
212	Two new benzoyl glucuronosyl glycerols from the leaves of <i>Garcinia buchananii</i> Baker. <i>Phytochemistry Letters</i> , 2017 , 19, 187-190	1-9	5
211	Label-free quantitative proteome analysis of the surface-bound salivary pellicle. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 152, 68-76	6	34
210	Phytochemical Characterization of Low Molecular Weight Constituents from Marshmallow Roots (<i>Althaea officinalis</i>) and Inhibiting Effects of the Aqueous Extract on Human Hyaluronidase-1. <i>Journal of Natural Products</i> , 2017 , 80, 290-297	4-9	12
209	Effect of Astringent Stimuli on Salivary Protein Interactions Elucidated by Complementary Proteomics Approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2147-2154	5-7	18
208	High-Throughput Quantitation of Proline Betaine in Foods and Suitability as a Valid Biomarker for Citrus Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1613-1619	5-7	25
207	The Cyclic Diarylheptanoid Asadanin as the Main Contributor to the Bitter Off-Taste in Hazelnuts (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1677-1683	5-7	17
206	(2R,3S,2?R,3?R)-Manniflavanone Protects Proliferating Skeletal Muscle Cells against Oxidative Stress and Stimulates Myotube Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3636-3646	5-7	4
205	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
204	Integrating Nature, People, and Technology To Tackle the Global Agri-Food Challenge. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4007-4008	5-7	4
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