

Sren Balling Engelsen

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275
papers

12,550
citations

56
h-index

100
g-index

290
ext. papers

14,067
ext. citations

5.7
avg, IF

6.52
L-index

#	Paper	IF	Citations
275	Review of the most common pre-processing techniques for near-infrared spectra. <i>TrAC - Trends in Analytical Chemistry</i> , 2009 , 28, 1201-1222	14.6	1407
274	Interval Partial Least-Squares Regression (iPLS): A Comparative Chemometric Study with an Example from Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2000 , 54, 413-419	3.1	983
273	icoshift: A versatile tool for the rapid alignment of 1D NMR spectra. <i>Journal of Magnetic Resonance</i> , 2010 , 202, 190-202	3	576
272	Light scattering and light absorbance separated by extended multiplicative signal correction. application to near-infrared transmission analysis of powder mixtures. <i>Analytical Chemistry</i> , 2003 , 75, 394-404	7.8	389
271	Multivariate autofluorescence of intact food systems. <i>Chemical Reviews</i> , 2006 , 106, 1979-94	68.1	212
270	Vibrational microspectroscopy of food. Raman vs. FT-IR. <i>Trends in Food Science and Technology</i> , 2003 , 14, 50-57	15.3	195
269	Starch phosphorylation: a new front line in starch research. <i>Trends in Plant Science</i> , 2002 , 7, 445-50	13.1	186
268	icoshift: An effective tool for the alignment of chromatographic data. <i>Journal of Chromatography A</i> , 2011 , 1218, 7832-40	4.5	177
267	Prediction of water-holding capacity and composition of porcine meat by comparative spectroscopy. <i>Meat Science</i> , 2000 , 55, 177-85	6.4	177
266	Chemometric Quantitation of the Active Substance (Containing C?N) in a Pharmaceutical Tablet Using Near-Infrared (NIR) Transmittance and NIR FT-Raman Spectra. <i>Applied Spectroscopy</i> , 2002 , 56, 579-585	3.1	158
265	A comparison and chemometric analysis of several molecular mechanics force fields and parameter sets applied to carbohydrates. <i>Carbohydrate Research</i> , 1998 , 314, 141-155	2.9	141
264	Chemometrics in food science— demonstration of the feasibility of a highly exploratory, inductive evaluation strategy of fundamental scientific significance. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1998 , 44, 31-60	3.8	129
263	Near-Infrared Absorption and Scattering Separated by Extended Inverted Signal Correction (EISC): Analysis of Near-Infrared Transmittance Spectra of Single Wheat Seeds. <i>Applied Spectroscopy</i> , 2002 , 56, 1206-1214	3.1	107
262	An exploratory chemometric study of 1H NMR spectra of table wines. <i>Journal of Chemometrics</i> , 2006 , 20, 198-208	1.6	105
261	Molecular relaxation of sucrose in aqueous solutions: how a nanosecond molecular dynamics simulation helps to reconcile NMR data. <i>The Journal of Physical Chemistry</i> , 1995 , 99, 13334-13351		105
260	Investigations of La Rioja terroir for wine production using 1H NMR metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3452-61	5.7	96
259	Zeta potential of pectin-stabilised casein aggregates in acidified milk drinks. <i>International Dairy Journal</i> , 2007 , 17, 302-307	3.5	90

258	NMR-baking and Multivariate Prediction of Instrumental Texture Parameters in Bread. <i>Journal of Cereal Science</i> , 2001 , 33, 59-69	3.8	90
257	Early prediction of water-holding capacity in meat by multivariate vibrational spectroscopy. <i>Meat Science</i> , 2003 , 65, 581-92	6.4	87
256	NMR-cooking: monitoring the changes in meat during cooking by low-field ¹ H-NMR. <i>Trends in Food Science and Technology</i> , 2002 , 13, 341-346	15.3	86
255	Application of chemometrics to low-field ¹ H NMR relaxation data of intact fish flesh. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 1793-1802	4.3	85
254	Helix-breaking news: fighting crystalline starch energy deposits in the cell. <i>Trends in Plant Science</i> , 2010 , 15, 236-40	13.1	84
253	First principles insight into the alpha-glucan structures of starch: their synthesis, conformation, and hydration. <i>Chemical Reviews</i> , 2010 , 110, 2049-80	68.1	80
252	The diluted aqueous solvation of carbohydrates as inferred from molecular dynamics simulations and NMR spectroscopy. <i>Biophysical Chemistry</i> , 2001 , 93, 103-27	3.5	80
251	High-throughput cereal metabolomics: Current analytical technologies, challenges and perspectives. <i>Journal of Cereal Science</i> , 2014 , 59, 393-418	3.8	79
250	Exploring the phenotypic expression of a regulatory proteome-altering gene by spectroscopy and chemometrics. <i>Analytica Chimica Acta</i> , 2001 , 446, 169-184	6.6	79
249	Effect of freezing temperature, thawing and cooking rate on water distribution in two pork qualities. <i>Meat Science</i> , 2006 , 72, 34-42	6.4	78
248	Comparative vibrational spectroscopy for determination of quality parameters in amidated pectins as evaluated by chemometrics. <i>Carbohydrate Polymers</i> , 1996 , 30, 9-24	10.3	78
247	A modification of canonical variates analysis to handle highly collinear multivariate data. <i>Journal of Chemometrics</i> , 2006 , 20, 425-435	1.6	77
246	Quantitative analysis of NMR spectra with chemometrics. <i>Journal of Magnetic Resonance</i> , 2008 , 190, 26-32	3	76
245	Multivariate near-infrared and Raman spectroscopic quantifications of the crystallinity of lactose in whey permeate powder. <i>International Dairy Journal</i> , 2005 , 15, 1261-1270	3.5	76
244	Water properties during cooking of pork studied by low-field NMR relaxation: effects of curing and the RN(-)-gene. <i>Meat Science</i> , 2004 , 66, 437-46	6.4	76
243	Identification and quantification of turkey meat adulteration in fresh, frozen-thawed and cooked minced beef by FT-NIR spectroscopy and chemometrics. <i>Meat Science</i> , 2016 , 121, 175-181	6.4	75
242	Process Analytical Technology in the food industry. <i>Trends in Food Science and Technology</i> , 2013 , 31, 27-35	35.3	74
241	Chemometric prediction of alginate monomer composition: A comparative spectroscopic study using IR, Raman, NIR and NMR. <i>Carbohydrate Polymers</i> , 2008 , 72, 730-739	10.3	73

240	A primer to nutritional metabolomics by NMR spectroscopy and chemometrics. <i>Food Research International</i> , 2013 , 54, 1131-1145	7	72
239	Towards rapid and unique curve resolution of low-field NMR relaxation data: trilinear SLICING versus two-dimensional curve fitting. <i>Journal of Magnetic Resonance</i> , 2002 , 157, 141-55	3	72
238	Starch molecular structure and phosphorylation investigated by a combined chromatographic and chemometric approach. <i>Carbohydrate Polymers</i> , 2000 , 41, 163-174	10.3	70
237	A NMR metabolomics study of the ripening process of the Fiore Sardo cheese produced with autochthonous adjunct cultures. <i>Food Chemistry</i> , 2013 , 141, 2137-47	8.5	69
236	Assessment of the effect of high or low protein diet on the human urine metabolome as measured by NMR. <i>Nutrients</i> , 2012 , 4, 112-31	6.7	68
235	Pre-rigor conditions in beef under varying temperature- and pH-falls studied with rigometer, NMR and NIR. <i>Food Chemistry</i> , 2000 , 69, 407-418	8.5	66
234	Chemometrics in foodomics: Handling data structures from multiple analytical platforms. <i>TrAC - Trends in Analytical Chemistry</i> , 2014 , 60, 71-79	14.6	65
233	Warmed-over flavour in porcine meat - a combined spectroscopic, sensory and chemometric study. <i>Meat Science</i> , 2000 , 54, 83-95	6.4	65
232	Pulsed Electric Field Assisted Extraction of Bioactive Compounds from Cocoa Bean Shell and Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2018 , 11, 818-835	5.1	64
231	Prediction of technological quality (cooking loss and Napole Yield) of pork based on fresh meat characteristics. <i>Meat Science</i> , 2003 , 65, 707-12	6.4	64
230	Explorative spectrometric evaluations of frying oil deterioration. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1997 , 74, 1495	1.8	63
229	Physico-chemical Characterization of Floridean Starch of Red Algae. <i>Starch/Staerke</i> , 2002 , 54, 66-74	2.3	63
228	Exploratory SAXS and HPAEC-PAD studies of starches from diverse plant genotypes. <i>Carbohydrate Polymers</i> , 2006 , 64, 433-443	10.3	61
227	A hydration study of (1-->4) and (1-->6) linked alpha-glucans by comparative 10 ns molecular dynamics simulations and 500-MHz NMR. <i>Journal of Computational Chemistry</i> , 2004 , 25, 573-86	3.5	61
226	Quantification of the degree of blockiness in pectins using 1H NMR spectroscopy and chemometrics. <i>Food Hydrocolloids</i> , 2007 , 21, 256-266	10.6	60
225	Prediction of Sensory Texture of Cooked Potatoes using Uniaxial Compression, Near Infrared Spectroscopy and Low Field 1H NMR Spectroscopy. <i>LWT - Food Science and Technology</i> , 2000 , 33, 103-111	5.4	60
224	Quantification of individual fatty acids in bovine milk by infrared spectroscopy and chemometrics: understanding predictions of highly collinear reference variables. <i>Journal of Dairy Science</i> , 2014 , 97, 7940-51	4.51	58
223	Unique Similarity of the Asymmetric Trehalose Solid-State Hydration and the Diluted Aqueous-Solution Hydration. <i>Journal of Physical Chemistry B</i> , 2000 , 104, 9301-9311	3.4	58

222	Standardization of factors that influence human urine metabolomics. <i>Metabolomics</i> , 2011 , 7, 71-83	4.7	57
221	Evaluation of quality changes in walnut kernels (<i>Juglans regia</i> L.) by Vis/NIR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5790-6	5.7	57
220	Metabolic profiling and aquaculture differentiation of gilthead sea bream by ¹ H NMR metabonomics. <i>Food Chemistry</i> , 2010 , 120, 907-914	8.5	56
219	Analysis of lipoproteins using 2D diffusion-edited NMR spectroscopy and multi-way chemometrics. <i>Analytica Chimica Acta</i> , 2005 , 531, 209-216	6.6	56
218	Modeling polysaccharides: present status and challenges. <i>Journal of Molecular Graphics</i> , 1996 , 14, 307-21, 361-2		56
217	Metabolomics as a powerful tool for molecular quality assessment of the fish <i>Sparus aurata</i> . <i>Nutrients</i> , 2011 , 3, 212-27	6.7	55
216	Determination of dry matter content in potato tubers by low-field nuclear magnetic resonance (LF-NMR). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10300-4	5.7	54
215	Comparative spectroscopic and rheological studies on crude and purified soluble barley and oat β-glucan preparations. <i>Food Research International</i> , 2010 , 43, 2417-2424	7	54
214	Gel texture and chain structure of amylopectin-modified starches compared to gelatin. <i>Food Hydrocolloids</i> , 2008 , 22, 1551-1566	10.6	54
213	Evaluation of carbohydrate molecular mechanical force fields by quantum mechanical calculations. <i>Carbohydrate Research</i> , 2004 , 339, 937-48	2.9	54
212	¹ H NMR-based metabonomics approach in a rat model of acute liver injury and regeneration induced by CCl ₄ administration. <i>Toxicology</i> , 2013 , 303, 115-24	4.4	53
211	Quantification of lipoprotein subclasses by proton nuclear magnetic resonance-based partial least-squares regression models. <i>Clinical Chemistry</i> , 2005 , 51, 1457-61	5.5	53
210	Recursive weighted partial least squares (rPLS): an efficient variable selection method using PLS. <i>Journal of Chemometrics</i> , 2014 , 28, 439-447	1.6	52
209	An exploratory NMR nutri-metabonomic investigation reveals dimethyl sulfone as a dietary biomarker for onion intake. <i>Analyst</i> , 2009 , 134, 2344-51	5	52
208	Flaxseed dietary fibers suppress postprandial lipemia and appetite sensation in young men. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013 , 23, 136-43	4.5	51
207	Trends in the application of chemometrics to foodomics studies. <i>Acta Alimentaria</i> , 2015 , 44, 4-31	1	48
206	Forecasting individual breast cancer risk using plasma metabolomics and biocontours. <i>Metabolomics</i> , 2015 , 11, 1376-1380	4.7	48
205	Cocoa Bean Shell-A By-Product with Nutritional Properties and Biofunctional Potential. <i>Nutrients</i> , 2020 , 12,	6.7	48

204	Alginate monomer composition studied by solution- and solid-state NMR A comparative chemometric study. <i>Food Hydrocolloids</i> , 2009 , 23, 1579-1586	10.6	48
203	Application of the NMR-MOUSE to food emulsions. <i>Journal of Magnetic Resonance</i> , 2003 , 165, 49-58	3	48
202	Depth profiling of porcine adipose tissue by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2012 , 43, 482-489	2.3	47
201	Direct quantification of M/G ratio from (13)C CP-MAS NMR spectra of alginate powders by multivariate curve resolution. <i>Carbohydrate Research</i> , 2009 , 344, 2014-22	2.9	47
200	LC/MS metabolomics top-down approach reveals new exposure and effect biomarkers of apple and apple-pectin intake. <i>Metabolomics</i> , 2012 , 8, 64-73	4.7	46
199	A molecular builder for carbohydrates: Application to polysaccharides and complex carbohydrates 1996 , 39, 417		46
198	Plant metabolomics: resolution and quantification of elusive peaks in liquid chromatography-mass spectrometry profiles of complex plant extracts using multi-way decomposition methods. <i>Journal of Chromatography A</i> , 2012 , 1266, 84-94	4.5	45
197	Residue specific hydration of primary cell wall potato pectin identified by solid-state 13C single-pulse MAS and CP/MAS NMR spectroscopy. <i>Biomacromolecules</i> , 2011 , 12, 1844-50	6.9	45
196	A comprehensive and comparative GC-MS metabolomics study of non-volatiles in Tanzanian grown mango, pineapple, jackfruit, baobab and tamarind fruits. <i>Food Chemistry</i> , 2016 , 213, 691-699	8.5	45
195	Molecular structure of large-scale extracted β -glucan from barley and oat: Identification of a significantly changed block structure in a high β -glucan barley mutant. <i>Food Chemistry</i> , 2013 , 136, 130-8	8.5	44
194	The hydration of sucrose. <i>Carbohydrate Research</i> , 1996 , 292, 21-38	2.9	44
193	The use of trimethylsilyl cyanide derivatization for robust and broad-spectrum high-throughput gas chromatography-mass spectrometry based metabolomics. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 9193-205	4.4	43
192	Calcium carbonate crystallization in the chitin matrix of the shell of pink shrimp, <i>Pandalus borealis</i> , during frozen storage. <i>Journal of Crystal Growth</i> , 1997 , 177, 125-134	1.6	43
191	Water mobility in acidified milk drinks studied by low-field 1H NMR. <i>International Dairy Journal</i> , 2007 , 17, 294-301	3.5	42
190	Structure function relationships of transgenic starches with engineered phosphate substitution and starch branching. <i>International Journal of Biological Macromolecules</i> , 2005 , 36, 159-68	7.9	42
189	The Effects of Amylose and Starch Phosphate on Starch Gel Retrogradation Studied by Low-field 1H NMR Relaxometry. <i>Starch/Staerke</i> , 2003 , 55, 241-249	2.3	41
188	New Nordic Diet versus Average Danish Diet: A Randomized Controlled Trial Revealed Healthy Long-Term Effects of the New Nordic Diet by GC-MS Blood Plasma Metabolomics. <i>Journal of Proteome Research</i> , 2016 , 15, 1939-54	5.6	41
187	Raman spectroscopic study of effect of the cooking temperature and time on meat proteins. <i>Food Research International</i> , 2014 , 66, 123-131	7	40

186	Travelling on the potential energy surfaces of carbohydrates: comparative application of an exhaustive systematic conformational search with an heuristic search. <i>Carbohydrate Research</i> , 1995 , 276, 1-29	2.9	40
185	Prediction of Sensory Texture Quality of Boiled Potatoes From Low-field ¹ H NMR of Raw Potatoes. The Role of Chemical Constituents. <i>LWT - Food Science and Technology</i> , 2001 , 34, 469-477	5.4	39
184	Cooking effects on water distribution in potatoes using nuclear magnetic resonance relaxation. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5976-81	5.7	38
183	Prediction of total fatty acid parameters and individual fatty acids in pork backfat using Raman spectroscopy and chemometrics: Understanding the cage of covariance between highly correlated fat parameters. <i>Meat Science</i> , 2016 , 111, 18-26	6.4	37
182	Comprehensive and Comparative Metabolomic Profiling of Wheat, Barley, Oat and Rye Using Gas Chromatography-Mass Spectrometry and Advanced Chemometrics. <i>Foods</i> , 2014 , 3, 569-585	4.9	37
181	Assessment of dietary exposure related to dietary GI and fibre intake in a nutritional metabolomic study of human urine. <i>Genes and Nutrition</i> , 2012 , 7, 281-93	4.3	37
180	Screening for dioxin contamination in fish oil by PARAFAC and N-PLSR analysis of fluorescence landscapes. <i>Journal of Chemometrics</i> , 2002 , 16, 451-460	1.6	37
179	Low-field ¹ H nuclear magnetic resonance and chemometrics combined for simultaneous determination of water, oil, and protein contents in oilseeds. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2000 , 77, 1069-1077	1.8	37
178	Prediction of the degradability and ash content of wheat straw from different cultivars using near infrared spectroscopy. <i>Industrial Crops and Products</i> , 2010 , 31, 321-326	5.9	36
177	Hydration of the amylopectin branch point. Evidence of restricted conformational diversity of the alpha-(1→6) linkage. <i>Journal of the American Chemical Society</i> , 2004 , 126, 13144-55	16.4	36
176	Effect of beta-O-glucosylation on L-Ser and L-Thr diamides: a bias toward alpha-helical conformations. <i>Chemistry - A European Journal</i> , 2006 , 12, 7864-71	4.8	35
175	Towards on-line monitoring of the composition of commercial carrageenan powders. <i>Carbohydrate Polymers</i> , 2004 , 57, 337-348	10.3	35
174	The mean hydration of carbohydrates as studied by normalized two-dimensional radial pair distributions. <i>Journal of Molecular Graphics and Modelling</i> , 1999 , 17, 101-5, 131-3	2.8	35
173	Real-time modeling of milk coagulation using in-line near infrared spectroscopy. <i>Journal of Food Engineering</i> , 2012 , 108, 345-352	6	34
172	Characterization of marama bean (<i>Tylosema esculentum</i>) by comparative spectroscopy: NMR, FT-Raman, FT-IR and NIR. <i>Food Research International</i> , 2011 , 44, 373-384	7	34
171	PowerSlicing. <i>Journal of Magnetic Resonance</i> , 2003 , 163, 192-7	3	34
170	The hydration of sucrose. <i>Carbohydrate Research</i> , 1996 , 292, 21-38	2.9	34
169	Metabolomics analysis of shucked mussels freshness. <i>Food Chemistry</i> , 2016 , 205, 58-65	8.5	33

168	POLYS 2.0: An open source software package for building three-dimensional structures of polysaccharides. <i>Biopolymers</i> , 2014 , 101, 733-43	2.2	33
167	Starch phosphorylation--maltosidic restrains upon 3R and 6R phosphorylation investigated by chemical synthesis, molecular dynamics and NMR spectroscopy. <i>Biopolymers</i> , 2009 , 91, 179-93	2.2	33
166	Quinoa seed coats as an expanding and sustainable source of bioactive compounds: An investigation of genotypic diversity in saponin profiles. <i>Industrial Crops and Products</i> , 2017 , 104, 156-163	5.9	32
165	The use of rapid spectroscopic screening methods to detect adulteration of food raw materials and ingredients. <i>Current Opinion in Food Science</i> , 2016 , 10, 45-51	9.8	32
164	Toward Reliable Lipoprotein Particle Predictions from NMR Spectra of Human Blood: An Interlaboratory Ring Test. <i>Analytical Chemistry</i> , 2017 , 89, 8004-8012	7.8	32
163	Exploratory multivariate spectroscopic study on human skin. <i>Skin Research and Technology</i> , 2003 , 9, 137-46	4.6	32
162	Presence and dehydration of ikaite, calcium carbonate hexahydrate, in frozen shrimp shell. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 911-7	5.7	32
161	Staling of white wheat bread crumb and effect of maltogenic α -amylases. Part 1: Spatial distribution and kinetic modeling of hardness and resilience. <i>Food Chemistry</i> , 2016 , 208, 318-25	8.5	31
160	Accurate determination of endpoint temperature of cooked meat after storage by Raman spectroscopy and chemometrics. <i>Food Control</i> , 2015 , 52, 119-125	6.2	31
159	A physiochemical theory on the applicability of soft mathematical models experimentally interpreted. <i>Journal of Chemometrics</i> , 2010 , 24, 481-495	1.6	31
158	Internal motions of carbohydrates as probed by comparative molecular modeling and nuclear magnetic resonance of ethyl β -lactoside. <i>Journal of Computational Chemistry</i> , 1995 , 16, 1096-1119	3.5	31
157	Rapid Spectroscopic Analysis of Marzipan Comparative Instrumentation. <i>Journal of Near Infrared Spectroscopy</i> , 2004 , 12, 63-75	1.5	30
156	Multivariate chemometric analysis of the metabolic response to toxins monitored by NMR. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2005 , 76, 79-89	3.8	30
155	Conformations of disaccharides by empirical force field calculations. Part V: Conformational maps of beta-gentiobiose in an optimized consistent force field. <i>International Journal of Biological Macromolecules</i> , 1993 , 15, 56-62	7.9	30
154	Extracted oat and barley β -glucans do not affect cholesterol metabolism in young healthy adults. <i>Journal of Nutrition</i> , 2013 , 143, 1579-85	4.1	29
153	Assessment of volatile fingerprint by HS-SPME/GC-qMS and E-nose for the classification of cocoa bean shells using chemometrics. <i>Food Research International</i> , 2019 , 123, 684-696	7	28
152	Counteracting Age-related Loss of Skeletal Muscle Mass: a clinical and ethnological trial on the role of protein supplementation and training load (CALM Intervention Study): study protocol for a randomized controlled trial. <i>Trials</i> , 2016 , 17, 397	2.8	28
151	Quantification of lipoprotein profiles by nuclear magnetic resonance spectroscopy and multivariate data analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 94, 210-219	14.6	28

150	Exploring genomes for glycosyltransferases. <i>Molecular BioSystems</i> , 2010 , 6, 1773-81		28
149	Mathematical chromatography solves the cocktail party effect in mixtures using 2D spectra and PARAFAC. <i>TrAC - Trends in Analytical Chemistry</i> , 2010 , 29, 281-284	14.6	28
148	Starch Granule Hydration A MAS NMR Investigation. <i>Food Biophysics</i> , 2008 , 3, 25-32	3.2	28
147	Noninvasive Assay for Cyanogenic Constituents in Plants by Raman Spectroscopy: Content and Distribution of Amygdalin in Bitter Almond (<i>Prunus Amygdalus</i>). <i>Applied Spectroscopy</i> , 2002 , 56, 1139-1146	3.1	28
146	Internal motions and hydration of sucrose in a diluted water solution. <i>Journal of Molecular Graphics and Modelling</i> , 1997 , 15, 122-31, 107	2.8	27
145	Effect of gel firmness at cutting time, pH, and temperature on rennet coagulation and syneresis: an in situ ¹ H NMR relaxation study. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 513-9	5.7	26
144	Comparative NMR relaxometry of gels of amylomaltase-modified starch and gelatin. <i>Food Hydrocolloids</i> , 2009 , 23, 2038-2048	10.6	26
143	An on-line near-infrared (NIR) transmission method for determining depth profiles of fatty acid composition and iodine value in porcine adipose fat tissue. <i>Applied Spectroscopy</i> , 2012 , 66, 218-26	3.1	26
142	Structure and hydration of the amylopectin trisaccharide building blocks--Synthesis, NMR, and molecular dynamics. <i>Biopolymers</i> , 2008 , 89, 1179-93	2.2	26
141	Cereal β-glucan immune modulating activity depends on the polymer fine structure. <i>Food Research International</i> , 2014 , 62, 829-836	7	25
140	High throughput prediction of chylomicron triglycerides in human plasma by nuclear magnetic resonance and chemometrics. <i>Nutrition and Metabolism</i> , 2010 , 7, 43	4.6	25
139	NMR and interval PLS as reliable methods for determination of cholesterol in rodent lipoprotein fractions. <i>Metabolomics</i> , 2010 , 6, 129-136	4.7	25
138	Lactose in the View of a CFF-Optimized Force Field. <i>Journal of Carbohydrate Chemistry</i> , 1997 , 16, 773-788	7	25
137	Comparative study of small linear and branched alpha-glucans using size exclusion chromatography and static and dynamic light scattering. <i>Biomacromolecules</i> , 2005 , 6, 143-51	6.9	25
136	The phosphorylation site in double helical amylopectin as investigated by a combined approach using chemical synthesis, crystallography and molecular modeling. <i>FEBS Letters</i> , 2003 , 541, 137-44	3.8	25
135	Use of NIR spectroscopy and chemometrics for on-line process monitoring of ammonia in Low Methoxylated Amidated pectin production. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2005 , 76, 149-161	3.8	25
134	GC-MS Metabolite Profiling of Extreme Southern Pinot noir Wines: Effects of Vintage, Barrel Maturation, and Fermentation Dominate over Vineyard Site and Clone Selection. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2342-51	5.7	24
133	Biomarkers of Individual Foods, and Separation of Diets Using Untargeted LC-MS-based Plasma Metabolomics in a Randomized Controlled Trial. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800213	5.9	24

132	Quantification of blockiness in pectins-A comparative study using vibrational spectroscopy and chemometrics. <i>Carbohydrate Research</i> , 2009 , 344, 1833-41	2.9	24
131	Raman spectroscopic analysis of cyanogenic glucosides in plants: development of a flow injection surface-enhanced Raman scatter (FI-SERS) method for determination of cyanide. <i>Applied Spectroscopy</i> , 2004 , 58, 212-7	3.1	24
130	Signature Mapping (SigMa): An efficient approach for processing complex human urine H NMR metabolomics data. <i>Analytica Chimica Acta</i> , 2020 , 1108, 142-151	6.6	23
129	Molecular interactions between barley and oat beta-glucans and phenolic derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2056-64	5.7	23
128	A novel improved method for analysis of 2D diffusion-relaxation data--2D PARAFAC-Laplace decomposition. <i>Journal of Magnetic Resonance</i> , 2007 , 188, 10-23	3	23
127	Screening for Triterpenoid Saponins in Plants Using Hyphenated Analytical Platforms. <i>Molecules</i> , 2016 , 21,	4.8	23
126	A combined nuclear magnetic resonance and molecular dynamics study of the two structural motifs for mixed-linkage beta-glucans: methyl beta-cellobioside and methyl beta-laminarabioside. <i>Carbohydrate Research</i> , 2010 , 345, 474-86	2.9	22
125	Raman microscopy and X-ray diffraction, a combined study of fibrillin-rich microfibrillar elasticity. <i>Journal of Biological Chemistry</i> , 2003 , 278, 41189-97	5.4	22
124	SERS detection of the biomarker hydrogen cyanide from <i>Pseudomonas aeruginosa</i> cultures isolated from cystic fibrosis patients. <i>Scientific Reports</i> , 2017 , 7, 45264	4.9	21
123	Authentication of cocoa bean shells by near- and mid-infrared spectroscopy and inductively coupled plasma-optical emission spectroscopy. <i>Food Chemistry</i> , 2019 , 292, 47-57	8.5	21
122	The Consistent Force Field. 5. PEF95SAC: Optimized Potential Energy Function for Alcohols and Carbohydrates. <i>Journal of Carbohydrate Chemistry</i> , 1997 , 16, 751-772	1.7	21
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