

Sren Balling Engelsen

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.

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	Non-volatile molecular composition and discrimination of single grape white of chardonnay, riesling, sauvignon blanc and silvaner using untargeted GC-MS analysis. <i>Food Chemistry</i> , 2022 , 369, 130878	8.5	1
274	Urinary and plasma metabolome of farm mink () after an intervention with raw or cooked poultry offal: a H NMR investigation.. <i>Archives of Animal Nutrition</i> , 2022 , 1-18	2.7	
273	NIR Data Exploration and Regression by Chemometrics A Primer 2021 , 127-189		2
272	Physiological Genetics Reformed: Bridging the Genome-to-Phenome Gap by Coherent Chemical Fingerprints - the Global Coordinator. <i>Trends in Plant Science</i> , 2021 , 26, 324-337	13.1	1
271	The plasma metabolome of Atlantic salmon as studied by H NMR spectroscopy using standard operating procedures: effect of aquaculture location and growth stage. <i>Metabolomics</i> , 2021 , 17, 50	4.7	4
270	Influence of Age, Sex, and Diet on the Human Fecal Metabolome Investigated by H NMR Spectroscopy. <i>Journal of Proteome Research</i> , 2021 , 20, 3642-3653	5.6	3
269	Cage of covariance in calibration modeling: Regressing multiple and strongly correlated response variables onto a low rank subspace of explanatory variables. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021 , 213, 104311	3.8	6
268	Prediction of Lactalbumin and Lactoglobulin Composition of Aqueous Whey Solutions Using Fourier Transform Mid-Infrared Spectroscopy and Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2021 , 75, 718-727	3.1	4
267	The effect of daily protein supplementation, with or without resistance training for 1 year, on muscle size, strength, and function in healthy older adults: A randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2021 , 113, 790-800	7	11
266	Diagnosing indirect relationships in multivariate calibration models. <i>Journal of Chemometrics</i> , 2021 , 35, e3366	1.6	2
265	WHEY - The waste-stream that became more valuable than the food product. <i>Trends in Food Science and Technology</i> , 2021 , 118, 230-230	15.3	5
264	Staling of white wheat bread crumb and effect of maltogenic Amylases. Part 3: Spatial evolution of bread staling with time by near infrared hyperspectral imaging. <i>Food Chemistry</i> , 2021 , 353, 129478	8.5	7
263	Human Blood Lipoprotein Predictions from H NMR Spectra: Protocol, Model Performances, and Cage of Covariance.. <i>Analytical Chemistry</i> , 2021 ,	7.8	3
262	First-principles identification of C-methyl-scylo-inositol (mytilitol) - A new species-specific metabolite indicator of geographic origin for marine bivalve molluscs (<i>Mytilus</i> and <i>Ruditapes</i> spp.). <i>Food Chemistry</i> , 2020 , 328, 126959	8.5	4
261	Human Faecal H NMR Metabolomics: Evaluation of Solvent and Sample Processing on Coverage and Reproducibility of Signature Metabolites. <i>Analytical Chemistry</i> , 2020 , 92, 9546-9555	7.8	10
260	In Vitro Bioaccessibility and Functional Properties of Phenolic Compounds from Enriched Beverages Based on Cocoa Bean Shell. <i>Foods</i> , 2020 , 9,	4.9	10
259	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

258	Physical fitness in community-dwelling older adults is linked to dietary intake, gut microbiota, and metabolomic signatures. <i>Aging Cell</i> , 2020 , 19, e13105	9.9	16
257	Cocoa Bean Shell-A By-Product with Nutritional Properties and Biofunctional Potential. <i>Nutrients</i> , 2020 , 12,	6.7	48
256	IDDF2020-ABS-0174 Onset of hypertriglyceridemia in relation to dietary intake, gut microbiome and metabolomics signatures among home dwelling elderly 2020 ,		2
255	Human urine H NMR metabolomics reveals alterations of protein and carbohydrate metabolism when comparing habitual Average Danish diet vs. healthy New Nordic diet. <i>Nutrition</i> , 2020 , 79-80, 110867	4.8	4
254	Structurally different mixed linkage β -glucan supplements differentially increase secondary bile acid excretion in hypercholesterolaemic rat faeces. <i>Food and Function</i> , 2020 , 11, 514-523	6.1	3
253	An NMR Metabolomics Approach to Investigate Factors Affecting the Yoghurt Fermentation Process and Quality. <i>Metabolites</i> , 2020 , 10,	5.6	9
252	Three different Fourier-transform mid-infrared sampling techniques to characterize bio-organic samples. <i>Journal of Environmental Quality</i> , 2020 , 49, 1310-1321	3.4	3
251	A Dietary Mixture of Oxysterols Induces In Vitro Intestinal Inflammation through TLR2/4 Activation: The Protective Effect of Cocoa Bean Shells. <i>Antioxidants</i> , 2019 , 8,	7.1	14
250	A comparative study of mango solar drying methods by visible and near-infrared spectroscopy coupled with ANOVA-simultaneous component analysis (ASCA). <i>LWT - Food Science and Technology</i> , 2019 , 112, 108214	5.4	12
249	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
248	Staling of white wheat bread crumb and effect of maltogenic α -amylases. Part 2: Monitoring the staling process by using near infrared spectroscopy and chemometrics. <i>Food Chemistry</i> , 2019 , 297, 124946	8.5	7
247	Quantifying crystalline β -lactose monohydrate in amorphous lactose using terahertz time domain spectroscopy and near infrared spectroscopy. <i>Vibrational Spectroscopy</i> , 2019 , 102, 39-46	2.1	11
246	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
245	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
244	Investigation of Variations in the Human Urine Metabolome amongst European Populations: An Exploratory Search for Biomarkers of People at Risk-of-Poverty. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800216	5.9	7
243	Ancient Danish Apple Cultivars-A Comprehensive Metabolite and Sensory Profiling of Apple Juices. <i>Metabolites</i> , 2019 , 9,	5.6	7
242	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. <i>Journal of Food Engineering</i> , 2019 , 263, 311-319	6	20
241	Repeatability and reproducibility of lipoprotein particle profile measurements in plasma samples by ultracentrifugation. <i>Clinical Chemistry and Laboratory Medicine</i> , 2019 , 58, 103-115	5.9	4

240	The foodome of bivalve molluscs: From hedonic eating to healthy diet. <i>Journal of Food Composition and Analysis</i> , 2018 , 69, 13-19	4.1	10
239	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
238	Simultaneous classification of multiple classes in NMR metabolomics and vibrational spectroscopy using interval-based classification methods: iECVA vs iPLS-DA. <i>Analytica Chimica Acta</i> , 2018 , 1021, 20-27	6.6	5
237	Cool-Climate Red Wines-Chemical Composition and Comparison of Two Protocols for ¹ H-NMR Analysis. <i>Molecules</i> , 2018 , 23,	4.8	9
236	Chemometric Analysis of NMR Spectra 2018 , 1649-1668		3
235	Quantitative Analysis of Time Domain NMR Relaxation Data 2018 , 1669-1686		
234	Biogenic amines: a key freshness parameter of animal protein products in the coming circular economy. <i>Current Opinion in Food Science</i> , 2018 , 22, 167-173	9.8	9
233	Consumption of regular-fat vs reduced-fat cheese reveals gender-specific changes in LDL particle size - a randomized controlled trial. <i>Nutrition and Metabolism</i> , 2018 , 15, 61	4.6	6
232	Gum Arabic authentication and mixture quantification by near infrared spectroscopy. <i>Food Control</i> , 2017 , 78, 144-149	6.2	14
231	Predicting the ethanol potential of wheat straw using near-infrared spectroscopy and chemometrics: The challenge of inherently intercorrelated response functions. <i>Analytica Chimica Acta</i> , 2017 , 962, 15-23	6.6	11
230	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
229	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
228	Monitoring the staling of wheat bread using 2D MIR-NIR correlation spectroscopy. <i>Journal of Cereal Science</i> , 2017 , 75, 92-99	3.8	16
227	SERS spectroscopy for detection of hydrogen cyanide in breath from children colonised with <i>P. aeruginosa</i> . <i>Analytical Methods</i> , 2017 , 9, 5757-5762	3.2	3
226	Untargeted GC-MS Metabolomics Reveals Changes in the Metabolite Dynamics of Industrial Scale Batch Fermentations of <i>Streptococcus thermophilus</i> Broth. <i>Biotechnology Journal</i> , 2017 , 12, 1700400	5.6	5
225	Spectroscopy for Process Analytical Technology (PAT) 2017 , 188-197		0
224	Vibrational Spectroscopy in Food Processing 2017 , 582-589		3
223	Identification of weak and gender specific effects in a short 3 weeks intervention study using barley and oat mixed linkage βglucan dietary supplements: a human fecal metabolome study by GC-MS. <i>Metabolomics</i> , 2017 , 13, 108	4.7	9

222	From metabolome to phenotype: GC-MS metabolomics of developing mutant barley seeds reveals effects of growth, temperature and genotype. <i>Scientific Reports</i> , 2017 , 7, 8195	4.9	16
221	Resveratrol in the foodomics era: 1:25,000. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1403, 48-58	5.8	5
220	Antibiotic Treatment Preventing Necrotising Enterocolitis Alters Urinary and Plasma Metabolomes in Preterm Pigs. <i>Journal of Proteome Research</i> , 2017 , 16, 3547-3557	5.6	13
219	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
218	Long wavelength near-infrared transmission spectroscopy of barley seeds using a supercontinuum laser: Prediction of mixed-linkage beta-glucan content. <i>Analytica Chimica Acta</i> , 2017 , 986, 101-108	6.6	7
217	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
216	The spatial composition of porcine adipose tissue investigated by multivariate curve resolution of near infrared spectra: Relationships between fat, the degree of unsaturation and water. <i>Journal of Near Infrared Spectroscopy</i> , 2017 , 25, 45-53	1.5	6
215	The Effect of Season on the Metabolic Profile of the European Clam <i>Ruditapes decussatus</i> as Studied by ¹ H-NMR Spectroscopy. <i>Metabolites</i> , 2017 , 7,	5.6	5
214	Chemometric Analysis of NMR Spectra 2017 , 1-20		4
213	Quantitative Analysis of Time Domain NMR Relaxation Data 2017 , 1-19		1
212	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
211	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
210	Metabolic changes of genetically engineered grapes (<i>Vitis vinifera</i> L.) studied by ¹ H-NMR, metabolite heatmaps and iPLS. <i>Metabolomics</i> , 2016 , 12, 1	4.7	4
209	Lepidopteran defence droplets - a composite physical and chemical weapon against potential predators. <i>Scientific Reports</i> , 2016 , 6, 22407	4.9	16
208	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
207	Near Infrared Spectroscopy: A Unique Window of Opportunities. <i>NIR News</i> , 2016 , 27, 14-17	0.8	9
206	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
205	Real-time metabolomic analysis of lactic acid bacteria as monitored by in vitro NMR and chemometrics. <i>Metabolomics</i> , 2016 , 12, 1	4.7	16

204	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
203	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
202	Metabolomics analysis of shucked mussels' freshness. <i>Food Chemistry</i> , 2016 , 205, 58-65	8.5	33
201	The Shining Future of near Infrared Spectroscopy in Plant Phenomics, Crop Sorting and Biofuel Production. <i>NIR News</i> , 2016 , 27, 20-23	0.8	5
200	Screening for Triterpenoid Saponins in Plants Using Hyphenated Analytical Platforms. <i>Molecules</i> , 2016 , 21,	4.8	23
199	Development of an Optimized Protocol for NMR Metabolomics Studies of Human Colon Cancer Cell Lines and First Insight from Testing of the Protocol Using DNA G-Quadruplex Ligands as Novel Anti-Cancer Drugs. <i>Metabolites</i> , 2016 , 6,	5.6	14
198	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
197	Data on the changes of the mussels' metabolic profile under different cold storage conditions. <i>Data in Brief</i> , 2016 , 7, 951-7	1.2	4
196	Metabolic responses of clams, <i>Ruditapes decussatus</i> and <i>Ruditapes philippinarum</i> , to short-term exposure to lead and zinc. <i>Marine Pollution Bulletin</i> , 2016 , 107, 292-299	6.7	8
195	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
194	Near-Infrared Spectroscopy Using a Supercontinuum Laser: Application to Long Wavelength Transmission Spectra of Barley Endosperm and Oil. <i>Applied Spectroscopy</i> , 2016 , 70, 1176-85	3.1	11
193	Trends in the application of chemometrics to foodomics studies. <i>Acta Alimentaria</i> , 2015 , 44, 4-31	1	48
192	Quantitative determination of mold growth and inhibition by multispectral imaging. <i>Food Control</i> , 2015 , 55, 82-89	6.2	8
191	Protein residual fouling identification on UF membranes using ATR-FT-IR and multivariate curve resolution. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015 , 144, 39-47	3.8	6
190	Forecasting individual breast cancer risk using plasma metabolomics and biocontours. <i>Metabolomics</i> , 2015 , 11, 1376-1380	4.7	48
189	Investigation of UF and MF Membrane Residual Fouling in Full-Scale Dairy Production Using FT-IR to Quantify Protein and Fat. <i>International Journal of Food Engineering</i> , 2015 , 11, 1-15	1.9	4
188	Simultaneous quantification of the boar-taint compounds skatole and androstenone by surface-enhanced Raman scattering (SERS) and multivariate data analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 7787-95	4.4	10
187	Characterization of Alginates by Nuclear Magnetic Resonance (NMR) and Vibrational Spectroscopy (IR, NIR, Raman) in Combination with Chemometrics. <i>Methods in Molecular Biology</i> , 2015 , 1308, 347-63	1.4	14

186	Fluorescence spectroscopy in process analytical technology (PAT): simultaneous quantification of two active pharmaceutical ingredients in a tablet formulation. <i>Applied Spectroscopy</i> , 2015 , 69, 323-31	3.1	6
185	Insight into the Functionality of Microbial Exopolysaccharides by NMR Spectroscopy and Molecular Modeling. <i>Frontiers in Microbiology</i> , 2015 , 6, 1374	5.7	8
184	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
183	Moving from recipe-driven to measurement-based cleaning procedures: Monitoring the Cleaning-In-Place process of whey filtration units by ultraviolet spectroscopy and chemometrics. <i>Journal of Food Engineering</i> , 2014 , 126, 82-88	6	13
182	High-throughput cereal metabolomics: Current analytical technologies, challenges and perspectives. <i>Journal of Cereal Science</i> , 2014 , 59, 393-418	3.8	79
181	Chemometrics in Foodomics: Handling data structures from multiple analytical platforms. <i>TrAC - Trends in Analytical Chemistry</i> , 2014 , 60, 71-79	14.6	65
180	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
179	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
178	Measurement of boar taint in porcine fat using a high-throughput gas chromatography-mass spectrometry protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9420-7	5.7	10
177	New insights from a β -glucan human intervention study using NMR metabolomics. <i>Food Research International</i> , 2014 , 63, 210-217	7	10
176	Cleaning up NMR spectra with reference deconvolution for improving multivariate analysis of complex mixture spectra. <i>Journal of Chemometrics</i> , 2014 , 28, 656-662	1.6	17
175	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
174	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
173	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
172	Cereal β -glucan immune modulating activity depends on the polymer fine structure. <i>Food Research International</i> , 2014 , 62, 829-836	7	25
171	Process Analytical Technology in the food industry. <i>Trends in Food Science and Technology</i> , 2013 , 31, 27-35	5.3	74
170	Chemometric Exploration of Quantitative NMR Data 2013 ,		5
169	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

168	1H 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
167	Molecular structure of large-scale extracted βglucan from barley and oat: Identification of a significantly changed block structure in a high βglucan barley mutant. <i>Food Chemistry</i> , 2013 , 136, 130-8	8.5	44
166	Chemometrics, Mass Spectrometry, and Foodomics 2013 , 507-538		
165	Measurement of active content in escitalopram tablets by a near-infrared transmission spectroscopy model that encompasses batch variability. <i>Journal of Pharmaceutical Sciences</i> , 2013 , 102, 1268-80	3.9	7
164	A primer to nutritional metabolomics by NMR spectroscopy and chemometrics. <i>Food Research International</i> , 2013 , 54, 1131-1145	7	72
163	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
162	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
161	Extracted oat and barley βglucans do not affect cholesterol metabolism in young healthy adults. <i>Journal of Nutrition</i> , 2013 , 143, 1579-85	4.1	29
160	Interval-Based Chemometric Methods in NMR Foodomics. <i>Data Handling in Science and Technology</i> , 2013 , 28, 449-486	2.7	8
159	Three-Dimensional Images of Porcine Carcass Fat Quality Using Spatially Resolved near Infrared Spectroscopy. <i>NIR News</i> , 2013 , 24, 9-11	0.8	4
158	Real-time modeling of milk coagulation using in-line near infrared spectroscopy. <i>Journal of Food Engineering</i> , 2012 , 108, 345-352	6	34
157	LCMS 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
156	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
155	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
154	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
153	Depth profiling of porcine adipose tissue by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2012 , 43, 482-489	2.3	47
152	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
151	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

150	Residue specific hydration of primary cell wall potato pectin identified by solid-state ¹³ C single-pulse MAS and CP/MAS NMR spectroscopy. <i>Biomacromolecules</i> , 2011 , 12, 1844-50	6.9	45
149	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
148	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
147	Lipid composition and deposition during grain filling in intact barley (<i>Hordeum vulgare</i>) mutant grains as studied by ¹ H HR MAS NMR. <i>Journal of Cereal Science</i> , 2011 , 54, 442-449	3.8	14
146	icoshift: An effective tool for the alignment of chromatographic data. <i>Journal of Chromatography A</i> , 2011 , 1218, 7832-40	4.5	177
145	Standardization of factors that influence human urine metabolomics. <i>Metabolomics</i> , 2011 , 7, 71-83	4.7	57
144	Characterisation of the arabinose-rich carbohydrate composition of immature and mature marama beans (<i>Tylosema esculentum</i>). <i>Phytochemistry</i> , 2011 , 72, 1466-72	4	12
143	Exploratory Study of Potato Cultivar Differences in Sensory and Hedonistic Applicability Tests. <i>Potato Research</i> , 2011 , 54, 13-28	3.2	4
142	Spectroscopy for Process Analytical Technology (PAT) 2010 , 2651-2661		8
141	Exploring genomes for glycosyltransferases. <i>Molecular BioSystems</i> , 2010 , 6, 1773-81		28
140	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
139	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
138	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
137	Metabolic profiling of lymph from pigs fed with β-glucan by high-resolution ¹ H NMR spectroscopy. <i>Livestock Science</i> , 2010 , 133, 38-41	1.7	5
136	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
135	Helix-breaking news: fighting crystalline starch energy deposits in the cell. <i>Trends in Plant Science</i> , 2010 , 15, 236-40	13.1	84
134	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
133	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

132	How the energy evaluation method used in the geometry optimization step affect the quality of the subsequent QSAR/QSPR models. <i>Journal of Computer-Aided Molecular Design</i> , 2010 , 24, 17-22	4.2	8
131	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
130	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
129	A physiochemical theory on the applicability of soft mathematical models experimentally interpreted. <i>Journal of Chemometrics</i> , 2010 , 24, 481-495	1.6	31
128	icoshift: A versatile tool for the rapid alignment of 1D NMR spectra. <i>Journal of Magnetic Resonance</i> , 2010 , 202, 190-202	3	576
127	Metabolic profiling and aquaculture differentiation of gilthead sea bream by 1H NMR metabonomics. <i>Food Chemistry</i> , 2010 , 120, 907-914	8.5	56
126	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
125	Detecting variation in ultrafiltrated milk permeates infrared spectroscopy signatures and external factor orthogonalization. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2010 , 104, 243-248	3.8	11
124	Data Pre-processing 2009 , 29-50		17
123	Accumulation of mixed linkage (1->3) (1->4)-D-glucan during grain filling in barley: A vibrational spectroscopy study. <i>Journal of Cereal Science</i> , 2009 , 49, 24-31	3.8	17
122	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
121	Comparative NMR relaxometry of gels of amyloamylase-modified starch and gelatin. <i>Food Hydrocolloids</i> , 2009 , 23, 2038-2048	10.6	26
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