

# Peter Schieberle

## List of Publications by Citations

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151  
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90  
g-index

152  
ext. papers

9,781  
ext. citations

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6.58  
L-index

#	Paper	IF	Citations
151	Re-investigation on odour thresholds of key food aroma compounds and development of an aroma language based on odour qualities of defined aqueous odorant solutions. <i>European Food Research and Technology</i> , <b>2008</b> , 228, 265-273	3.4	384
150	Nature's chemical signatures in human olfaction: a foodborne perspective for future biotechnology. <i>Angewandte Chemie - International Edition</i> , <b>2014</b> , 53, 7124-43	16.4	298
149	Characterization of the key aroma compounds in the beverage prepared from Darjeeling black tea: quantitative differences between tea leaves and infusion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 916-24	5.7	261
148	Quantitative analysis of aroma compounds in wheat and rye bread crusts using a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>1987</b> , 35, 252-257	5.7	227
147	Primary odorants in popcorn. <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 1141-1144	5.7	215
146	Potent odorants of the wheat bread crumb Differences to the crust and effect of a longer dough fermentation. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1991</b> , 192, 130-135		198
145	Evaluation of the flavour of wheat and rye bread crusts by aroma extract dilution analysis. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1987</b> , 185, 111-113		185
144	Evaluation of aroma differences between hand-squeezed juices from Valencia late and Navel oranges by quantitation of key odorants and flavor reconstitution experiments. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 2387-94	5.7	183
143	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> , <b>1995</b> , 43, 2187-2194	5.7	178
142	Characterization of the key aroma compounds in soy sauce using approaches of molecular sensory science. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 6262-9	5.7	176
141	New Developments in Methods for Analysis of Volatile Flavor Compounds and their Precursors <b>1995</b> , 403-431		167
140	Quantitative determination of .beta.-damascenone in foods using a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 757-759	5.7	163
139	Evaluation of Key Odorants in Milk Chocolate and Cocoa Mass by Aroma Extract Dilution Analyses. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 867-872	5.7	161
138	Changes in key aroma compounds of Criollo cocoa beans during roasting. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 10244-51	5.7	156
137	Comparison of key aroma compounds in cooked brown rice varieties based on aroma extract dilution analyses. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 1101-5	5.7	144
136	Thermally generated 3-aminopropionamide as a transient intermediate in the formation of acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5933-8	5.7	143
135	Identification of the key aroma compounds in cocoa powder based on molecular sensory correlations. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5521-9	5.7	140

134	Quantitation of 3-aminopropionamide in potatoes-a minor but potent precursor in acrylamide formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4751-7	5.7	140
133	Characterization of the most odor-active volatiles in fresh, hand-squeezed juice of grapefruit ( <i>Citrus paradisi</i> Macfayden). <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 5189-93	5.7	139
132	Identification of potent flavor compounds formed in an aqueous lemon oil/citric acid emulsion. <i>Journal of Agricultural and Food Chemistry</i> , <b>1988</b> , 36, 797-800	5.7	136
131	Identification based on quantitative measurements and aroma recombination of the character impact odorants in a Bavarian Pilsner-type beer. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7544-51	5.7	135
130	Characterization of the key aroma compounds in an american bourbon whisky by quantitative measurements, aroma recombination, and omission studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 5820-6	5.7	125
129	Primary odorants of pale lager beer. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1991</b> , 193, 558-565		121
128	Identification of the most odour-active volatiles in fresh, hand-extracted juice of Valencia late oranges by odour dilution techniques. <i>Flavour and Fragrance Journal</i> , <b>1998</b> , 13, 49-55	2.5	117
127	Quantitative model studies on the formation of aroma-active aldehydes and acids by strecker-type reactions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 434-40	5.7	111
126	Flavor of Cereal ProductsA Review. <i>Cereal Chemistry</i> , <b>1997</b> , 74, 91-97	2.4	107
125	Quantitation of (R)- and (S)-linalool in beer using solid phase microextraction (SPME) in combination with a stable isotope dilution assay (SIDA). <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7100-5	5.7	107
124	Comparison of the most odor-active compounds in fresh and dried hop cones ( <i>Humulus lupulus</i> L. variety spalter select) based on GC-olfactometry and odor dilution techniques. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1776-83	5.7	105
123	Quantitation of Important Roast-Smelling Odorants in Popcorn by Stable Isotope Dilution Assays and Model Studies on Flavor Formation during Popping. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 2442-2448	5.7	105
122	Characterization of the key aroma compounds in pink guava ( <i>Psidium guajava</i> L.) by means of aroma re-engineering experiments and omission tests. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 2882-8	5.7	102
121	The role of free amino acids present in yeast as precursors of the odorants 2-acetyl-1-pyrroline and 2-acetyltetrahydropyridine in wheat bread crust. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1990</b> , 191, 206-209		102
120	Characterization of the key aroma compounds in apricots ( <i>Prunus armeniaca</i> ) by application of the molecular sensory science concept. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5221-8	5.7	100
119	Physiological and analytical studies on flavor perception dynamics as induced by the eating and swallowing process. <i>Food Quality and Preference</i> , <b>2002</b> , 13, 497-504	5.8	97
118	Identification of Potent Aroma Compounds in Thermally Treated Mixtures of Glucose/Cysteine and Rhamnose/Cysteine Using Aroma Extract Dilution Techniques. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 898-906	5.7	96
117	Formation of amines and aldehydes from parent amino acids during thermal processing of cocoa and model systems: new insights into pathways of the strecker reaction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 1730-9	5.7	94

116	Potent aromatic compounds in the crumb of wheat bread (French-type) Influence of pre-ferments and studies on the formation of key odorants during dough processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1995</b> , 201, 241-248		89
115	Profiling food volatiles by comprehensive two-dimensional gas chromatography coupled with mass spectrometry: advanced fingerprinting approaches for comparative analysis of the volatile fraction of roasted hazelnuts ( <i>Corylus avellana</i> L.) from different origins. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 5848-58	4.5	88
114	Compound identification: a Journal of Agricultural and Food Chemistry perspective. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 4625-9	5.7	88
113	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> , <b>1998</b> , 46, 2270-2277	5.7	88
112	Determination of key aroma compounds in the crumb of a three-stage sourdough rye bread by stable isotope dilution assays and sensory studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 4304-11	5.7	83
111	Potent odorants of rye bread crust-differences from the crumb and from wheat bread crust. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1994</b> , 198, 292-296		82
110	Identification of the volatile flavour compounds of wheat bread crust Comparison with rye bread crust. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1985</b> , 180, 474-478		82
109	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> , <b>2011</b> , 59, 8866-74	5.7	81
108	Comparison of Key Odorants Generated by Thermal Treatment of Commercial and Self-Prepared Yeast Extracts: Influence of the Amino Acid Composition on Odorant Formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1338-1344	5.7	80
107	Comparison of the most odour-active volatiles in different hop varieties by application of a comparative aroma extract dilution analysis. <i>European Food Research and Technology</i> , <b>2007</b> , 226, 45-55	3.4	76
106	Characterization of the aroma-active compounds in pink guava ( <i>Psidium guajava</i> , L.) by application of the aroma extract dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4120-7	5.7	74
105	Comprehensive two-dimensional gas chromatography and food sensory properties: potential and challenges. <i>Analytical and Bioanalytical Chemistry</i> , <b>2015</b> , 407, 169-91	4.4	72
104	Sensomics analysis of key hazelnut odorants ( <i>Corylus avellana</i> L. 'Tonda Gentile') using comprehensive two-dimensional gas chromatography in combination with time-of-flight mass spectrometry (GC/MS). <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5226-35	5.7	72
103	A new LC/MS-method for the quantitation of acrylamide based on a stable isotope dilution assay and derivatization with 2-mercaptobenzoic acid. Comparison with two GC/MS methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7866-71	5.7	72
102	Characterization of the key aroma compounds in two bavarian wheat beers by means of the sensomics approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 11303-11	5.7	69
101	Quantitation of key peanut aroma compounds in raw peanuts and pan-roasted peanut meal. Aroma reconstitution and comparison with commercial peanut products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 11018-26	5.7	69
100	Quantitative Studies on the Formation of Key Odorants in Thermally Treated Yeast Extracts Using Stable Isotope Dilution Assays. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4695-4701	5.7	62
99	Changes in the key odorants of Italian Hazelnuts ( <i>Coryllus avellana</i> L. Var. Tonda Romana) induced by roasting. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6351-9	5.7	61

98	Decoding the key aroma compounds of a Hungarian-type salami by molecular sensory science approaches. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4319-27	5-7	55
97	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> , <b>1998</b> , 46, 2721-2726	5-7	52
96	Characterization of the key odorants in pan-fried white mushrooms ( <i>Agaricus bisporus</i> L.) by means of molecular sensory science: comparison with the raw mushroom tissue. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 3804-13	5-7	51
95	Evaluation of the most odour-active compounds in the peel oil of clementines ( <i>Citrus reticulata</i> blanco cv. clementine). <i>European Food Research and Technology</i> , <b>2003</b> , 216, 11-14	3-4	49
94	Analysis of the seasoning-like flavour substances of a commercial lovage extract ( <i>Levisticum officinale</i> Koch.). <i>Flavour and Fragrance Journal</i> , <b>1993</b> , 8, 191-195	2-5	47
93	New insights into the formation of aroma-active strecker aldehydes from 3-oxazolines as transient intermediates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 6312-22	5-7	46
92	Performance evaluation of non-targeted peak-based cross-sample analysis for comprehensive two-dimensional gas chromatography-mass spectrometry data and application to processed hazelnut profiling. <i>Journal of Chromatography A</i> , <b>2012</b> , 1243, 81-90	4-5	44
91	Characterization of the key odorants in raw Italian hazelnuts ( <i>Corylus avellana</i> L. var. Tonda Romana) and roasted hazelnut paste by means of molecular sensory science. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 5057-64	5-7	43
90	Characterization of (E,E,Z)-2,4,6-nonatrienal as a character impact aroma compound of oat flakes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 8699-705	5-7	43
89	Studies on the Formation and Stability of the Roast-Flavor Compound 2-Acetyl-2-thiazoline. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 2946-2950	5-7	43
88	Characterization of the Key Aroma Compounds in Two Commercial Rums by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 637-45	5-7	42
87	Sensory-directed identification of creaminess-enhancing volatiles and semivolatiles in full-fat cream. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 9634-45	5-7	42
86	Quantitation of the intense aroma compound 3-mercapto-2-methylpentan-1-ol in raw and processed onions ( <i>Allium cepa</i> ) of different origins and in other <i>Allium</i> varieties using a stable isotope dilution assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 2797-802	5-7	41
85	Characterization of the key aroma compounds in beef and pork vegetable gravies <i>à la chef</i> by application of the aroma extract dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9114-22	5-7	39
84	Characterization of odorants causing an atypical aroma in white pepper powder ( <i>Piper nigrum</i> L.) based on quantitative measurements and orthonasal breakthrough thresholds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6049-55	5-7	39
83	Characterization of the Key Aroma Compounds in White Alba Truffle ( <i>Tuber magnatum</i> pico) and Burgundy Truffle ( <i>Tuber uncinatum</i> ) by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 9287-9296	5-7	38
82	Quantitation of S-methylmethionine in raw vegetables and green malt by a stable isotope dilution assay using LC-MS/MS: comparison with dimethyl sulfide formation after heat treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9091-6	5-7	38
81	Comparison of the key aroma compounds in organically grown, raw West-African peanuts ( <i>Arachis hypogaea</i> ) and in ground, pan-roasted meal produced thereof. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 10237-43	5-7	38

80	Decoding the combinatorial aroma code of a commercial Cognac by application of the sensomics concept and first insights into differences from a German brandy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1948-56	5-7	36
79	Characterisation of the most odour-active compounds in a peel oil extract from Pontianak oranges ( <i>Citrus nobilis</i> var. <i>Lour. microcarpa</i> Hassk.). <i>European Food Research and Technology</i> , <b>2008</b> , 227, 735-744 <sup>3-4</sup>	3-4	36
78	Formation of Furaneol in Heat-Processed Foods. <i>ACS Symposium Series</i> , <b>1992</b> , 164-174	0-4	36
77	Influence of different storage conditions on changes in the key aroma compounds of orange juice reconstituted from concentrate. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 129-142	3-4	33
76	Quantification of 3-aminopropionamide in cocoa, coffee and cereal products. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 857-863	3-4	33
75	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> , <b>1998</b> , 46, 616-619	5-7	33
74	OR2M3: A Highly Specific and Narrowly Tuned Human Odorant Receptor for the Sensitive Detection of Onion Key Food Odorant 3-Mercapto-2-methylpentan-1-ol. <i>Chemical Senses</i> , <b>2017</b> , 42, 195-210 <sup>4-8</sup>	4-8	32
73	Influence of the Production Process on the Key Aroma Compounds of Rum: From Molasses to the Spirit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 9041-9053	5-7	32
72	Evaluation of Key Aroma Compounds in Processed Prawns (Whiteleg Shrimp) by Quantitation and Aroma Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 2776-2783	5-7	31
71	Characterization of the Key Odorants in Commercial Cold-Pressed Oils from Unpeeled and Peeled Rapeseeds by the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 627-36	5-7	31
70	Changes in the Key Odorants and Aroma Profiles of Hamlin and Valencia Orange Juices Not from Concentrate (NFC) during Chilled Storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7428-7440 <sup>5-7</sup>	5-7	30
69	Structure-Odor Activity Studies on Monoterpenoid Mercaptans Synthesized by Changing the Structural Motifs of the Key Food Odorant 1-p-Menthene-8-thiol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 3849-61	5-7	30
68	Characterization of the Key Odorants in a High-Grade Chinese Green Tea Beverage () by Means of the Sensomics Approach and Elucidation of Odorant Changes in Tea Leaves Caused by the Tea Manufacturing Process. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5168-5179	5-7	29
67	Characterization of the Key Aroma Compounds in Raw Licorice ( <i>Glycyrrhiza glabra</i> L.) by Means of Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 8388-8396	5-7	29
66	Identification of novel aroma-active thiols in pan-roasted white sesame seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 7368-75	5-7	29
65	Evaluation of the key aroma compounds in beef and pork vegetable gravies a la chef by stable isotope dilution assays and aroma recombination experiments. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 13122-30	5-7	28
64	Quantitation and Enantiomeric Ratios of Aroma Compounds Formed by an Ehrlich Degradation of l-Isoleucine in Fermented Foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 646-52	5-7	27
63	Structure-odor correlations in homologous series of alkanethiols and attempts to predict odor thresholds by 3D-QSAR studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1419-32	5-7	27

62	Potent odorants resulting from the peroxidation of lemon oil. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1989</b> , 189, 26-31		27
61	Characterization of Key Aroma Compounds in a Commercial Rum and an Australian Red Wine by Means of a New Sensomics-Based Expert System (SEBES)-An Approach To Use Artificial Intelligence in Determining Food Odor Codes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4011-4022	5.7	26
60	New aspects on the formation and analysis of acrylamide. <i>Advances in Experimental Medicine and Biology</i> , <b>2005</b> , 561, 205-22	3.6	25
59	Influence of the polyethylene packaging on the adsorption of odour-active compounds from UHT-milk. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 215-223	3.4	23
58	Characterization of the Key Odorants in High-Quality Extra Virgin Olive Oils and Certified Off-Flavor Oils to Elucidate Aroma Compounds Causing a Rancid Off-Flavor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5927-5937	5.7	22
57	Key aroma compounds in fermented Forastero cocoa beans and changes induced by roasting. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 1907-1915	3.4	21
56	Changes in the Key Aroma Compounds of Raw Shiitake Mushrooms () Induced by Pan-Frying As Well As by Rehydration of Dry Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4493-4506	5.7	21
55	Structure-Odor Correlations in Homologous Series of Mercaptoalkanols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4329-4340	5.7	20
54	Characterization of the key aroma compounds in a commercial Amontillado sherry wine by means of the sensomics approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4761-70	5.7	20
53	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> , <b>2018</b> , 66, 2197-2203	5.7	20
52	Role of the fermentation process in off-odorant formation in white pepper: on-site trial in Thailand. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6056-60	5.7	19
51	Characterization of Aroma-Active Compounds in Italian Tomatoes with Emphasis on New Odorants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5198-5208	5.7	18
50	Characterization of the Key Aroma Compounds in the Crust of Soft Pretzels by Application of the Sensomics Concept. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7110-7119	5.7	18
49	Screening for Novel Mercaptans in 26 Fruits and 20 Wines Using a Thiol-Selective Isolation Procedure in Combination with Three Detection Methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4553-4559	5.7	18
48	Assessment of the aroma impact of major odor-active thiols in pan-roasted white sesame seeds by calculation of odor activity values. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10211-8	5.7	18
47	Influence of water on the generation of Strecker aldehydes from dry processed foods. <i>European Food Research and Technology</i> , <b>2010</b> , 230, 375-381	3.4	18
46	Quantitation of Nine Lactones in Dairy Cream by Stable Isotope Dilution Assays Based on Novel Syntheses of Carbon-13-Labeled Lactones and Deuterium-Labeled Lactones in Combination with Comprehensive Two-Dimensional Gas Chromatography with Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 10534-10541	5.7	17
45	Changes in odour-active compounds of two varieties of Colombian guava ( <i>Psidium guajava</i> L.) during ripening. <i>European Food Research and Technology</i> , <b>2010</b> , 230, 859-864	3.4	17

44	Characterisation of the key aroma compounds in the peel oil of Pontianak oranges ( <i>Citrus nobilis</i> Lour. var. <i>microcarpa</i> Hassk.) by aroma reconstitution experiments. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 319-328	3.4	16
43	Structure-Odor Correlations in Homologous Series of Mercapto Furans and Mercapto Thiophenes Synthesized by Changing the Structural Motifs of the Key Coffee Odorant Furan-2-ylmethanethiol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 4189-4199	5.7	14
42	Differentiation of Rums Produced from Sugar Cane Juice (Rhum Agricole) from Rums Manufactured from Sugar Cane Molasses by a Metabolomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3038-3045	5.7	14
41	Characterization of the Key Aroma Compounds in Heat-Processed Licorice ( <i>Succus Liquiritiae</i> ) by Means of Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 132-138	5.7	14
40	Identification of the Key Aroma Compounds in Gluten-Free Rice Bread. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 2963-2972	5.7	14
39	Food sources and biomolecular targets of tyramine. <i>Nutrition Reviews</i> , <b>2019</b> , 77, 107-115	6.4	14
38	Comparison of the key aroma compounds in hand-squeezed and unpasteurised, commercial NFC juices prepared from Brazilian Pera Rio oranges. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 995-1005	3.4	13
37	Formation of 2-Acetyl-L-pyrroline and Other Important Flavor Compounds in Wheat Bread Crust. <i>ACS Symposium Series</i> , <b>1989</b> , 268-275	0.4	13
36	Die molekulare Welt des Lebensmittelgenusses: Auf den Geschmack gekommen. <i>Chemie in Unserer Zeit</i> , <b>2003</b> , 37, 388-401	0.2	12
35	Development of stable isotope dilution assays for the quantitation of the food odorants hydrogen sulphide, methanethiol, ethanethiol, and propane-1-thiol and application to durian ( <i>Durio zibethinus</i> L.) pulp. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 69-79	3.4	11
34	Characterization of the Key Aroma Compounds in Yeast Dumplings by Means of the Sensomics Concept. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 2973-2979	5.7	11
33	Genuine Geruchssignaturen der Natur [Perspektiven aus der Lebensmittelchemie für die Biotechnologie. <i>Angewandte Chemie</i> , <b>2014</b> , 126, 7250-7271	3.6	10
32	Characterization of Key Aroma Compounds in Raw and Thermally Processed Prawns and Thermally Processed Lobsters by Application of Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 6433-42	5.7	10
31	Flavor Contribution and Formation of Heterocyclic Oxygen-Containing Key Aroma Compounds in Thermally Processed Foods. <i>ACS Symposium Series</i> , <b>2002</b> , 207-226	0.4	9
30	Bread Flavor. <i>ACS Symposium Series</i> , <b>1989</b> , 258-267	0.4	9
29	Characterisation of the key aroma compounds in a Longjing green tea infusion ( <i>Camellia sinensis</i> ) by the sensomics approach and their quantitative changes during processing of the tea leaves. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 2411-2425	3.4	9
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24	Characterization of the Key Aroma Compounds in a Commercial Milk Chocolate by Application of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12086-12095	5-7	6
23	Quantitation of benzene in flavourings and liquid foods containing added cherry-type flavour by a careful work-up procedure followed by a stable isotope dilution assay. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 1605-1610	3-4	5
22	Comparison of the Key Aroma Compounds in Fresh, Raw Ginger (Roscoe) from China and Roasted Ginger by Application of Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 15292-15300	5-7	5
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15	New results on the formation of important maillard aroma compounds. <i>Special Publication - Royal Society of Chemistry</i> , <b>2007</b> , 163-177	0.1	4
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