

Peter Schieberle

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.

151
papers

8,824
citations

54
h-index

90
g-index

152
ext. papers

9,781
ext. citations

4.7
avg. IF

6.58
L-index

| # | Paper | IF | Citations |
|-----|--|-----|-----------|
| 151 | The sensomics approach: A useful tool to unravel the genuine aroma blueprint of foods and aroma changes during food processing. <i>Comprehensive Analytical Chemistry</i> , 2022 , | 1.9 | 1 |
| 150 | Characterization of the Key Aroma Compounds in Fresh Leaves of Garden Sage (L.) by Means of the Sensomics Approach: Influence of Drying and Storage and Comparison with Commercial Dried Sage. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5113-5124 | 5.7 | 3 |
| 149 | Characterization of the Key Aroma Compounds in a Commercial Fino and a Commercial Pedro Ximénez Sherry Wine by Application of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5125-5133 | 5.7 | 2 |
| 148 | Changes in the key aroma compounds of matsutake mushroom (<i>Tricholoma matsutake</i> Sing.) from Canada during pan-frying elucidated by application of the sensomics approach. <i>European Food Research and Technology</i> , 2021 , 247, 51-65 | 3.4 | 5 |
| 147 | Characterization of the Key Aroma Compounds in a Freshly Prepared Oat (L.) Pastry by Application of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1578-1588 | 5.7 | 5 |
| 146 | Changes in the Concentrations of Key Aroma Compounds in Oat () Flour during Manufacturing of Oat Pastry. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1589-1597 | 5.7 | 3 |
| 145 | Characterization of the Key Odorants Causing the Musty and Fusty/Muddy Sediment Off-Flavors in Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , | 5.7 | 2 |
| 144 | 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> , 2020 , 68, 15292-15300 | 5.7 | 5 |
| 143 | Quantitation of Key Aroma Compounds in Fresh, Raw Ginger (Roscoe) from China and Roasted Ginger by Stable Isotope Dilution Assays and Aroma Profiling by Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 15284-15291 | 5.7 | 3 |
| 142 | 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> , 2020 , 68, 4493-4506 | 5.7 | 21 |
| 141 | Model studies on benzene formation from benzaldehyde. <i>European Food Research and Technology</i> , 2020 , 246, 901-908 | 3.4 | 1 |
| 140 | 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> , 2020 , 68, 5168-5179 | 5.7 | 29 |
| 139 | Effect of texture modification by ascorbic acid and monoglycerides on the release of aroma compounds from fresh and aged wheat dumplings. <i>European Food Research and Technology</i> , 2020 , 246, 1-11 | 3.4 | 3 |
| 138 | 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> , 2020 , 68, 12086-12095 | 5.7 | 6 |
| 137 | Untersuchungen zur Bildung von Benzol aus Benzaldehyd. <i>Chemie in Unserer Zeit</i> , 2020 , 54, 397-401 | 0.2 | |
| 136 | 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> , 2020 , 246, 2411-2425 | 3.4 | 9 |
| 135 | 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> , 2020 , 68, 5927-5937 | 5.7 | 22 |

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| 134 | Quantitative Analyses of Key Odorants and Their Precursors Reveal Differences in the Aroma of Gluten-Free Rice Bread and Wheat Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11179-11186 | 5.7 | 4 |
| 133 | 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> , 2019 , 67, 7110-7119 | 5.7 | 18 |
| 132 | Key aroma compounds in fermented Forastero cocoa beans and changes induced by roasting. <i>European Food Research and Technology</i> , 2019 , 245, 1907-1915 | 3.4 | 21 |
| 131 | Characterization of the Key Aroma Compounds in Yeast Dumplings by Means of the Sensomics Concept. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2973-2979 | 5.7 | 11 |
| 130 | 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> , 2019 , 245, 1605-1610 | 3.4 | 5 |
| 129 | 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> , 2019 , 67, 4011-4022 | 5.7 | 26 |
| 128 | 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> , 2019 , 67, 4553-4559 | 5.7 | 18 |
| 127 | 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} | 7.1 | 4 |
| 126 | Identification of the Key Aroma Compounds in Gluten-Free Rice Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2963-2972 | 5.7 | 14 |
| 125 | Structure/Odor Activity Studies on Aromatic Mercaptans and Their Cyclohexane Analogues Synthesized by Changing the Structural Motifs of Naturally Occurring Phenyl Alkanethiols. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2598-2606 | 5.7 | 7 |
| 124 | Food sources and biomolecular targets of tyramine. <i>Nutrition Reviews</i> , 2019 , 77, 107-115 | 6.4 | 14 |
| 123 | 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> , 2018 , 66, 4189-4199 | 5.7 | 14 |
| 122 | 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> , 2018 , 66, 3038-3045 | 5.7 | 14 |
| 121 | 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 |
| 120 | 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> , 2018 , 66, 7428-7440 | 5.7 | 30 |
| 119 | New Degradation Pathways of the Key Aroma Compound 1-Penten-3-one during Storage of Not-from-Concentrate Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11083-11091 | 5.7 | 8 |
| 118 | Identification and Quantitation of Four New 2-Alkylthiazolidine-4-carboxylic Acids Formed in Orange Juice by a Reaction of Saturated Aldehydes with Cysteine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11073-11082 | 5.7 | 3 |
| 117 | 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> , 2017 , 243, 69-79 | 3.4 | 11 |

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| 116 | Characterization of Aroma-Active Compounds in Italian Tomatoes with Emphasis on New Odorants. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5198-5208 | 5-7 | 18 |
| 115 | Structure-Odor Correlations in Homologous Series of Mercaptoalkanols. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4329-4340 | 5-7 | 20 |
| 114 | Evaluation of Key Aroma Compounds in Processed Prawns (Whiteleg Shrimp) by Quantitation and Aroma Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2776-2783 | 5-7 | 31 |
| 113 | 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> , 2017 , 42, 195-210 | 4-8 | 32 |
| 112 | Characterization of the Key Aroma Compounds in White Alba Truffle (<i>Tuber magnatum pico</i>) and Burgundy Truffle (<i>Tuber uncinatum</i>) by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9287-9296 | 5-7 | 38 |
| 111 | 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> , 2017 , 65, 10501-10511 | 5-7 | 17 |
| 110 | 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> , 2017 , 65, 132-138 | 5-7 | 14 |
| 109 | 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> , 2016 , 64, 8388-8396 | 5-7 | 29 |
| 108 | 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> , 2016 , 64, 9041-9053 | 5-7 | 32 |
| 107 | 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> , 2016 , 64, 646-52 | 5-7 | 27 |
| 106 | Characterization of the Key Aroma Compounds in Two Commercial Rums by Means of the Sensomics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 637-45 | 5-7 | 42 |
| 105 | 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> , 2016 , 64, 627-36 | 5-7 | 31 |
| 104 | Determination of Aroma Compound Partition Coefficients in Aqueous, Polysaccharide, and Dairy Matrices Using the Phase Ratio Variation Method: A Review and Modeling Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4450-70 | 5-7 | 5 |
| 103 | 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> , 2016 , 64, 3849-61 | 5-7 | 30 |
| 102 | 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> , 2016 , 64, 6433-42 | 5-7 | 10 |
| 101 | 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> , 2015 , 63, 4761-70 | 5-7 | 20 |
| 100 | Model Study on Changes in Key Aroma Compounds of Dornfelder Red Wine Induced by Treatment with Toasted French Oak Chips (<i>Q. robur</i>). <i>ACS Symposium Series</i> , 2015 , 123-130 | 0-4 | |
| 99 | 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> , 2015 , 63, 1419-32 | 5-7 | 27 |

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| 98 | 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> , 2015 , 63, 1948-56 | 5.7 | 36 |
| 97 | Comprehensive two-dimensional gas chromatography and food sensory properties: potential and challenges. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 169-91 | 4.4 | 72 |
| 96 | Nature's chemical signatures in human olfaction: a foodborne perspective for future biotechnology. <i>Angewandte Chemie - International Edition</i> , 2014 , 53, 7124-43 | 16.4 | 298 |
| 95 | Genuine Geruchssignaturen der Natur [Perspektiven aus der Lebensmittelchemie fñdie Biotechnologie. <i>Angewandte Chemie</i> , 2014 , 126, 7250-7271 | 3.6 | 10 |
| 94 | Key aroma volatile compounds of gulupa (<i>Passiflora edulis Sims fo edulis</i>) fruit. <i>European Food Research and Technology</i> , 2013 , 236, 1085-1091 | 3.4 | 8 |
| 93 | 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> , 2013 , 61, 11303-11 | 5.7 | 69 |
| 92 | Characterization of the key odorants in pan-fried white mushrooms (<i>Agaricus bisporus L.</i>) by means of molecular sensory science: comparison with the raw mushroom tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3804-13 | 5.7 | 51 |
| 91 | Sensomics analysis of key hazelnut odorants (<i>Corylus avellana L.</i> 'Tonda Gentile') using comprehensive two-dimensional gas chromatography in combination with time-of-flight mass spectrometry (GC/MS-TOF-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5226-35 | 5.7 | 72 |
| 90 | New insights into the formation of aroma-active strecker aldehydes from 3-oxazolines as transient intermediates. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6312-22 | 5.7 | 46 |
| 89 | Characterization of the key odorants in raw Italian hazelnuts (<i>Corylus avellana L. var. Tonda Romana</i>) and roasted hazelnut paste by means of molecular sensory science. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5057-64 | 5.7 | 43 |
| 88 | Comparative Studies on the Generation of Acrolein as Well as of Aroma-Active Compounds during Deep-Frying with Different Edible Vegetable Fats and Oils. <i>ACS Symposium Series</i> , 2012 , 129-136 | 0.4 | 1 |
| 87 | 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> , 2012 , 1243, 81-90 | 4.5 | 44 |
| 86 | 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> , 2011 , 59, 10211-8 | 5.7 | 18 |
| 85 | 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> , 2011 , 59, 13122-30 | 5.7 | 28 |
| 84 | Correlation between the Concentrations of Two Oak Derived Key Odorants and the Intensity of a Woody-Barrique-Type[Ddor Note in Different Red Wines. <i>ACS Symposium Series</i> , 2011 , 165-173 | 0.4 | 3 |
| 83 | 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> , 2011 , 232, 129-142 | 3.4 | 33 |
| 82 | 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> , 2011 , 232, 995-1005 | 3.4 | 13 |
| 81 | Reconstitution of the flavor signature of Dornfelder red wine on the basis of the natural concentrations of its key aroma and taste compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8866-74 | 5.7 | 81 |

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| 80 | Identification of novel aroma-active thiols in pan-roasted white sesame seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7368-75 | 5-7 | 29 |
| 79 | 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> , 2010 , 58, 6351-9 | 5-7 | 61 |
| 78 | 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> , 2010 , 58, 11018-26 | 5-7 | 69 |
| 77 | Influence of water on the generation of Strecker aldehydes from dry processed foods. <i>European Food Research and Technology</i> , 2010 , 230, 375-381 | 3-4 | 18 |
| 76 | 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> , 2010 , 230, 859-864 | 3-4 | 17 |
| 75 | 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>Coryllus avellana</i> L.) from different origins. <i>Journal of Chromatography A</i> , 2010 , 1217, 53-60 | 4-5 | 88 |
| 74 | Characterisation of the key aroma compounds in the peel oil of Pontianak oranges (<i>Citrus nobilis</i> Lour. var. microcarpa Hassk.) by aroma reconstitution experiments. <i>European Food Research and Technology</i> , 2009 , 229, 319-328 | 3-4 | 16 |
| 73 | Decoding the key aroma compounds of a Hungarian-type salami by molecular sensory science approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4319-27 | 5-7 | 55 |
| 72 | 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> , 2009 , 57, 2882-8 | 5-7 | 102 |
| 71 | Characterization of the key aroma compounds in beef and pork vegetable gravies [a chef by application of the aroma extract dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9114-22 | 5-7 | 39 |
| 70 | 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> , 2009 , 57, 9091-6 | 5-7 | 38 |
| 69 | 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> , 2008 , 56, 4120-7 | 5-7 | 74 |
| 68 | 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> , 2008 , 56, 5820-6 | 5-7 | 125 |
| 67 | Changes in key aroma compounds of Criollo cocoa beans during roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10244-51 | 5-7 | 156 |
| 66 | 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> , 2008 , 56, 10237-43 | 5-7 | 38 |
| 65 | Characterisation of the most odour-active compounds in a peel oil extract from Pontianak oranges (<i>Citrus nobilis</i> var. Lour. microcarpa Hassk.). <i>European Food Research and Technology</i> , 2008 , 227, 735-744 | 3-4 | 36 |
| 64 | 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> , 2008 , 228, 265-273 | 3-4 | 384 |
| 63 | Characterization of the key aroma compounds in soy sauce using approaches of molecular sensory science. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6262-9 | 5-7 | 176 |

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|----|--|-----|-----|
| 62 | Sensory-directed identification of creaminess-enhancing volatiles and semivolatiles in full-fat cream. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9634-45 | 5.7 | 42 |
| 61 | 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> , 2007 , 55, 5221-8 | 5.7 | 100 |
| 60 | Influence of the polyethylene packaging on the adsorption of odour-active compounds from UHT-milk. <i>European Food Research and Technology</i> , 2007 , 225, 215-223 | 3.4 | 23 |
| 59 | Quantification of 3-aminopropionamide in cocoa, coffee and cereal products. <i>European Food Research and Technology</i> , 2007 , 225, 857-863 | 3.4 | 33 |
| 58 | 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> , 2007 , 226, 45-55 | 3.4 | 76 |
| 57 | Compound identification: a <i>Journal of Agricultural and Food Chemistry</i> perspective. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4625-9 | 5.7 | 88 |
| 56 | New results on the formation of important maillard aroma compounds. <i>Special Publication - Royal Society of Chemistry</i> , 2007 , 163-177 | 0.1 | 4 |
| 55 | 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> , 2006 , 54, 1730-9 | 5.7 | 94 |
| 54 | 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> , 2006 , 54, 916-24 | 5.7 | 261 |
| 53 | Thermally generated 3-aminopropionamide as a transient intermediate in the formation of acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5933-8 | 5.7 | 143 |
| 52 | Identification of the key aroma compounds in cocoa powder based on molecular sensory correlations. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5521-9 | 5.7 | 140 |
| 51 | Labelling studies on pathways of amino acid related odorant generation by <i>Saccharomyces cerevisiae</i> in wheat bread dough. <i>Developments in Food Science</i> , 2006 , 43, 89-92 | | 4 |
| 50 | 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> , 2005 , 53, 8699-705 | 5.7 | 43 |
| 49 | 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> , 2005 , 53, 6049-55 | 5.7 | 39 |
| 48 | 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> , 2005 , 53, 6056-60 | 5.7 | 19 |
| 47 | 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> , 2005 , 53, 7544-51 | 5.7 | 135 |
| 46 | Influence of High Hydrostatic Pressure on Aroma Compound Formation in Thermally Processed Proline-Glucose Mixtures. <i>ACS Symposium Series</i> , 2005 , 136-145 | 0.4 | 2 |
| 45 | New aspects on the formation and analysis of acrylamide. <i>Advances in Experimental Medicine and Biology</i> , 2005 , 561, 205-22 | 3.6 | 25 |

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| 44 | Quantitation of 3-aminopropionamide in potatoes-a minor but potent precursor in acrylamide formation. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4751-7 | 5.7 | 140 |
| 43 | 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> , 2004 , 52, 2797-802 | 5.7 | 41 |
| 42 | 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> , 2003 , 216, 11-14 | 3.4 | 49 |
| 41 | Die molekulare Welt des Lebensmittelgenusses: Auf den Geschmack gekommen. <i>Chemie in Unserer Zeit</i> , 2003 , 37, 388-401 | 0.2 | 12 |
| 40 | 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> , 2003 , 51, 7100-5 | 5.7 | 107 |
| 39 | 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> , 2003 , 51, 7866-71 | 5.7 | 72 |
| 38 | Tin oxide sensor element for the detection of organic compounds with hydroxy groups. <i>Physical Chemistry Chemical Physics</i> , 2003 , 5, 5203-5206 | 3.6 | 8 |
| 37 | Flavor Contribution and Formation of Heterocyclic Oxygen-Containing Key Aroma Compounds in Thermally Processed Foods. <i>ACS Symposium Series</i> , 2002 , 207-226 | 0.4 | 9 |
| 36 | Comparison of key aroma compounds in cooked brown rice varieties based on aroma extract dilution analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 1101-5 | 5.7 | 144 |
| 35 | Physiological and analytical studies on flavor perception dynamics as induced by the eating and swallowing process. <i>Food Quality and Preference</i> , 2002 , 13, 497-504 | 5.8 | 97 |
| 34 | 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> , 2001 , 49, 2387-94 | 5.7 | 183 |
| 33 | 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> , 2001 , 49, 4304-11 | 5.7 | 83 |
| 32 | Quantitative model studies on the formation of aroma-active aldehydes and acids by strecker-type reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 434-40 | 5.7 | 111 |
| 31 | 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> , 2000 , 48, 1776-83 | 5.7 | 105 |
| 30 | 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> , 1999 , 47, 5189-93 | 5.7 | 139 |
| 29 | 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> , 1998 , 13, 49-55 | 2.5 | 117 |
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| 23 | Flavor of Cereal Products—A Review. <i>Cereal Chemistry</i> , 1997 , 74, 91-97 | 2.4 | 107 |
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| 14 | Analysis of the seasoning-like flavour substances of a commercial lovage extract (<i>Levisticum officinale</i> Koch.). <i>Flavour and Fragrance Journal</i> , 1993 , 8, 191-195 | 2.5 | 47 |
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