

# Mogens L Andersen

## List of Publications by Year in descending order

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149  
papers

4,520  
citations

81743

39  
h-index

143772

57  
g-index

152  
all docs

152  
docs citations

152  
times ranked

4921  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Wheat Gluten Peptides Enhance Ethanol Stress Tolerance by Regulating the Membrane Lipid Composition in Yeast. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5057-5065.   | 2.4 | 13        |
| 2  | Effect of dry hopping on the oxidative stability of beer. <i>Food Chemistry</i> , 2022, 394, 133480.   | 4.2 | 1         |
| 3  | Retention of Iron and Copper during Mashing of Roasted Malts. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 138-144.  | 0.8 | 8         |
| 4  | ESR spin trapping for in situ detection of radicals involved in the early stages of lipid oxidation of dried microencapsulated oils. <i>Food Chemistry</i> , 2021, 341, 128227.  | 4.2 | 17        |
| 5  | Lipid oxidation studied by electron paramagnetic resonance (EPR)., 2021, , 201-213.  |     | 0         |
| 6  | Measurement of hydrogen peroxide vapor in powders with potassium titanium oxide oxalate loaded cellulose pellets as probes. <i>MethodsX</i> , 2021, 8, 101405.   | 0.7 | 4         |
| 7  | Optimization of Beer Brewing by Monitoring $\alpha$ -Amylase and $\beta$ -Amylase Activities during Mashing. <i>Beverages</i> , 2021, 7, 13.   | 1.3 | 7         |
| 8  | Copper Binding in Sweet Worts Made from Specialty Malts. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6613-6622.  | 2.4 | 1         |
| 9  | Reactivity of anatase and rutile titanium dioxide powder with hydrogen peroxide vapour: Implication for reactive coating systems for laundry enzymes. <i>Powder Technology</i> , 2021, 391, 353-361.                                 | 2.1 | 0         |
| 10 | Physical State of $\beta$ -Carotene at High Concentrations in a Solid Triglyceride Matrix. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900250.   | 1.0 | 2         |
| 11 | Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 101, 105529.   | 5.6 | 45        |
| 12 | Multiresponse Kinetic Modeling of Heat-Induced Equilibrium of $\beta$ -Carotene cis $\rightarrow$ trans Isomerization in Medium-Chain Triglyceride Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 845-855.       | 2.4 | 2         |
| 13 | Characterisation of protein-polyphenol interactions in beer during forced aging. <i>Journal of the Institute of Brewing</i> , 2020, 126, 371.  | 0.8 | 4         |
| 14 | Modulation of gastrointestinal digestion of $\beta$ -lactoglobulin and micellar casein following binding by ( $\alpha$ -)-epigallocatechin-3-gallate (EGCG) and green tea flavanols. <i>Food and Function</i> , 2020, 11, 6038-6053. | 2.1 | 17        |
| 15 | Trapping of Carbonyl Compounds by Epicatechin: Reaction Kinetics and Identification of Epicatechin Adducts in Stored UHT Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7718-7726.                              | 2.4 | 24        |
| 16 | Quantitation of Protein Cysteine $\rightarrow$ Phenol Adducts in Minced Beef Containing 4-Methyl Catechol. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2506-2515.  | 2.4 | 15        |
| 17 | The effect of molecular structure of polyphenols on the kinetics of the trapping reactions with methylglyoxal. <i>Food Chemistry</i> , 2020, 319, 126500.  | 4.2 | 19        |
| 18 | Effects of humidity on cellulose pellets loaded with potassium titanium oxide oxalate for detection of hydrogen peroxide vapor in powders. <i>Powder Technology</i> , 2020, 366, 348-357.  | 2.1 | 9         |

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|----|--|-----|-----------|
| 19 | Covalent Protein-Polyphenol Bonding as Initial Steps of Haze Formation in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 153-164.  | 0.8 | 9         |
| 20 | Identification of emulsifier potato peptides by bioinformatics: application to omega-3 delivery emulsions and release from potato industry side streams. <i>Scientific Reports</i> , 2020, 10, 690.  | 1.6 | 41        |
| 21 | Effect of pH on the reaction between naringenin and methylglyoxal: A kinetic study. <i>Food Chemistry</i> , 2019, 298, 125086.   | 4.2 | 34        |
| 22 | Morphology and Structure of Solid Lipid Nanoparticles Loaded with High Concentrations of $\beta$ -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12273-12282.   | 2.4 | 20        |
| 23 | Laccase Induced Lignin Radical Formation Kinetics Evaluated by Electron Paramagnetic Resonance Spectroscopy. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 10425-10434.  | 3.2 | 16        |
| 24 | Oxygen permeability and oxidative stability of fish oil-loaded electrosprayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. <i>Food Chemistry</i> , 2019, 287, 287-294. | 4.2 | 28        |
| 25 | Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media. <i>Food Chemistry</i> , 2019, 278, 294-304.  | 4.2 | 11        |
| 26 | Characterization and reactivity of soot from fast pyrolysis of lignocellulosic compounds and monolignols. <i>Applied Energy</i> , 2018, 212, 1489-1500.  | 5.1 | 41        |
| 27 | Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment. <i>Food Research International</i> , 2018, 108, 286-294.  | 2.9 | 10        |
| 28 | Influence of mediators on laccase catalyzed radical formation in lignin. <i>Enzyme and Microbial Technology</i> , 2018, 116, 48-56.  | 1.6 | 41        |
| 29 | The Nature of Stable Char Radicals: An ESR and DFT Study of Structural and Hydrogen Bonding Requirements. <i>ChemPlusChem</i> , 2018, 83, 780-786.   | 1.3 | 5         |
| 30 | ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages. , 2018, , 1781-1794.  |     | 1         |
| 31 | ESR Spectroscopy for the Study of Oxidative Processes in Food and Beverages. , 2018, , 1-14.   |     | 3         |
| 32 | Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach. <i>Food Chemistry</i> , 2017, 237, 989-996.  | 4.2 | 8         |
| 33 | Direct rate assessment of laccase catalysed radical formation in lignin by electron paramagnetic resonance spectroscopy. <i>Enzyme and Microbial Technology</i> , 2017, 106, 88-96.  | 1.6 | 35        |
| 34 | Kinetic Models for the Role of Protein Thiols during Oxidation in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10820-10828.   | 2.4 | 13        |
| 35 | Quinone-induced protein modifications: Kinetic preference for reaction of 1,2-benzoquinones with thiol groups in proteins. <i>Free Radical Biology and Medicine</i> , 2016, 97, 148-157.   | 1.3 | 100       |
| 36 | Characterization of free radicals by electron spin resonance spectroscopy in biochars from pyrolysis at high heating rates and at high temperatures. <i>Biomass and Bioenergy</i> , 2016, 94, 117-129.                                       | 2.9 | 64        |

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|----|--|-----|-----------|
| 37 | Implications of Xanthohumol Enrichment on the Oxidative Stability of Pale and Dark Beers. <i>Journal of the American Society of Brewing Chemists</i> , 2016, 74, 24-29.  | 0.8 | 3         |
| 38 | Localized lipid autoxidation initiated by two-photon irradiation within single oil droplets in oil-in-water emulsions. <i>Food Chemistry</i> , 2016, 199, 760-767.   | 4.2 | 19        |
| 39 | High molecular weight compounds generated by roasting barley malt are pro-oxidants in metal-catalyzed oxidations. <i>European Food Research and Technology</i> , 2016, 242, 1545-1553.   | 1.6 | 21        |
| 40 | Free radical formation by <i>Lactobacillus acidophilus</i> NCFM is enhanced by antioxidants and decreased by catalase. <i>Food Research International</i> , 2016, 79, 81-87.   | 2.9 | 14        |
| 41 | Liquid-core nanocellulose-shell capsules with tunable oxygen permeability. <i>Carbohydrate Polymers</i> , 2016, 136, 292-299.  | 5.1 | 39        |
| 42 | Enzymatic cellulose oxidation is linked to lignin by long-range electron transfer. <i>Scientific Reports</i> , 2015, 5, 18561.   | 1.6 | 180       |
| 43 | Effect of Protease Treatment during Mashing on Protein-Derived Thiol Content and Flavor Stability of Beer during Storage. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 287-295.  | 0.8 | 11        |
| 44 | Fatty acids and oxidative stability of meat from lambs fed carob-containing diets. <i>Food Chemistry</i> , 2015, 182, 27-34.   | 4.2 | 30        |
| 45 | Partial coalescence in emulsions: The impact of solid fat content and fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1627-1635.  | 1.0 | 24        |
| 46 | Catalase Expression Is Modulated by Vancomycin and Ciprofloxacin and Influences the Formation of Free Radicals in <i>Staphylococcus aureus</i> Cultures. <i>Applied and Environmental Microbiology</i> , 2015, 81, 6393-6398.  | 1.4 | 13        |
| 47 | Characterisation of a whey protein hydrolysate as antioxidant. <i>International Dairy Journal</i> , 2015, 47, 86-93.   | 1.5 | 26        |
| 48 | Antioxidative Mechanisms of Sulfite and Protein-Derived Thiols during Early Stages of Metal Induced Oxidative Reactions in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8254-8261.  | 2.4 | 20        |
| 49 | Quality of pilsner malt and roasted malt during storage. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.  | 0.8 | 4         |
| 50 | Evidence for Transfer of Radicals between Oil-in-Water Emulsion Droplets as Detected by the Probe (<i>E</i>,<i>E</i>)-3,5-Bis(4-phenyl-1,3-butadienyl)-4,4-difluoro-4-bora-3a,4a-diaza-<i>s</i>-indacene, BODIPY<sup>665/676</sup>. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12428-12435. | 2.4 | 15        |
| 51 | Mechanisms of radical formation in beef and chicken meat during high pressure processing evaluated by electron spin resonance detection and the addition of antioxidants. <i>Food Chemistry</i> , 2014, 150, 422-428.  | 4.2 | 44        |
| 52 | Dietary citrus pulp improves protein stability in lamb meat stored under aerobic conditions. <i>Meat Science</i> , 2014, 97, 231-236.  | 2.7 | 31        |
| 53 | Detection of radicals in single droplets of oil-in-water emulsions with the lipophilic fluorescent probe BODIPY665/676 and confocal laser scanning microscopy. <i>Free Radical Biology and Medicine</i> , 2014, 70, 233-240.   | 1.3 | 19        |
| 54 | Competitive Displacement of Sodium Caseinate by Low-Molecular-Weight Emulsifiers and the Effects on Emulsion Texture and Rheology. <i>Langmuir</i> , 2014, 30, 8687-8696.  | 1.6 | 56        |

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|----|---|-----|-----------|
| 55 | The effects of low-molecular-weight emulsifiers in O/W-emulsions on microviscosity of non-solidified oil in fat globules and the mobility of emulsifiers at the globule surfaces. <i>Journal of Colloid and Interface Science</i> , 2014, 419, 134-141. | 5.0 | 29        |
| 56 | Modulating the structural properties of $\beta$ -D-glucan degradation products by alternative reaction pathways. <i>Carbohydrate Polymers</i> , 2014, 99, 679-686.  | 5.1 | 29        |
| 57 | Oxidative stabilization of mixed mayonnaises made with linseed oil and saturated medium-chain triglyceride oil. <i>Food Chemistry</i> , 2014, 152, 378-385.   | 4.2 | 21        |
| 58 | Epicatechin and epigallocatechin gallate inhibit formation of intermediary radicals during heating of lysine and glucose. <i>Food Chemistry</i> , 2014, 146, 48-55.   | 4.2 | 47        |
| 59 | ESR spin trapping for characterization of radical formation in <i>Lactobacillus acidophilus</i> NCFM and <i>Listeria innocua</i> . <i>Journal of Microbiological Methods</i> , 2013, 94, 205-212.   | 0.7 | 8         |
| 60 | Thiol oxidation and protein cross-link formation during chill storage of pork patties added essential oil of oregano, rosemary, or garlic. <i>Meat Science</i> , 2013, 95, 177-184.   | 2.7 | 67        |
| 61 | Beer Thiol-Containing Compounds and Redox Stability: Kinetic Study of 1-Hydroxyethyl Radical Scavenging Ability. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9444-9452.   | 2.4 | 27        |
| 62 | Radical mediated degradation of cereal $\beta$ -glucan. <i>Free Radical Biology and Medicine</i> , 2013, 65, S16-S17.   | 1.3 | 1         |
| 63 | Stability of whippable oil-in-water emulsions: Effect of monoglycerides on crystallization of palm kernel oil. <i>Food Research International</i> , 2013, 54, 1738-1745.  | 2.9 | 46        |
| 64 | Quantification of protein thiols using ThioGlo <sup>1</sup> fluorescent derivatives and HPLC separation. <i>Analyst</i> , 2013, 138, 2096.  | 1.7 | 20        |
| 65 | Reduction of Ferrylmyoglobin by Theanine and Green Tea Catechins. Importance of Specific Acid Catalysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3159-3166.   | 2.4 | 11        |
| 66 | Formation of radicals during heating lysine and glucose in solution with an intermediate water activity. <i>Free Radical Research</i> , 2013, 47, 643-650.  | 1.5 | 11        |
| 67 | Influence of Barley Varieties on Wort Quality and Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1968-1976.   | 2.4 | 13        |
| 68 | Storage stability of pasteurized non-filtered beer. <i>Journal of the Institute of Brewing</i> , 2013, 119, n/a-n/a.  | 0.8 | 9         |
| 69 | Determination of Sulfite in Beer Based on Fluorescent Derivatives and Liquid Chromatographic Separation. <i>Journal of the American Society of Brewing Chemists</i> , 2012, 70, 296-302.  | 0.8 | 18        |
| 70 | Effect of Pasteurization on the Protein Composition and Oxidative Stability of Beer during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12362-12370.  | 2.4 | 12        |
| 71 | Radical formation during heating of solutions of lysine and glucose. <i>Free Radical Biology and Medicine</i> , 2012, 53, S143.   | 1.3 | 0         |
| 72 | Influence of Malt Roasting on the Oxidative Stability of Sweet Wort. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5652-5659.   | 2.4 | 35        |

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|----|---|-----|-----------|
| 73 | Green tea extract as food antioxidant. Synergism and antagonism with $\hat{\alpha}$ -tocopherol in vegetable oils and their colloidal systems. Food Chemistry, 2012, 135, 2195-2202.  | 4.2 | 99        |
| 74 | Ascorbic acid induced degradation of beta-glucan: Hydroxyl radicals as intermediates studied by spin trapping and electron spin resonance spectroscopy. Carbohydrate Polymers, 2012, 87, 2160-2168.                               | 5.1 | 42        |
| 75 | Formation of oxidising species and their role in the viscosity loss of cereal beta-glucan extracts. Food Chemistry, 2012, 132, 2007-2013.   | 4.2 | 10        |
| 76 | Oxidative stability of whole wheat bread during storage. LWT - Food Science and Technology, 2011, 44, 637-642.  | 2.5 | 40        |
| 77 | Heat induced formation of free radicals in wheat flour. Journal of Cereal Science, 2011, 54, 494-498.   | 1.8 | 8         |
| 78 | Detection of Thiol Groups in Beer and Their Correlation with Oxidative Stability. Journal of the American Society of Brewing Chemists, 2011, 69, 163-169.   | 0.8 | 24        |
| 79 | Textural and biochemical changes during ripening of old-fashioned salted herrings. Journal of the Science of Food and Agriculture, 2011, 91, 330-336.   | 1.7 | 17        |
| 80 | Characterisation of a stable radical from dark roasted malt in wort and beer. Food Chemistry, 2011, 125, 380-387.   | 4.2 | 16        |
| 81 | Interactions between tocopherols, tocotrienols and carotenoids during autoxidation of mixed palm olein and fish oil. Food Chemistry, 2011, 127, 1792-1797.  | 4.2 | 43        |
| 82 | Antioxidant active packaging for chicken meat processed by high pressure treatment. Food Chemistry, 2011, 129, 1406-1412.   | 4.2 | 124       |
| 83 | The role of phenolic compounds during formation of turbidity in an aromatic bitter. Food Chemistry, 2010, 123, 1035-1039.   | 4.2 | 6         |
| 84 | A role for taurine in mitochondrial function. Journal of Biomedical Science, 2010, 17, S23.   | 2.6 | 124       |
| 85 | Light-induced quality changes in food and beverages. , 2010, , 113-139.   |     | 7         |
| 86 | Chemical deterioration and physical instability of food and beverages. , 2010, , .  |     | 16        |
| 87 | Beer and ESR Spin Trapping. , 2009, , 1043-1053.  |     | 2         |
| 88 | Modifications of amino acids during ferulic acid-mediated, laccase-catalysed cross-linking of peptides. Free Radical Research, 2009, 43, 1167-1178.   | 1.5 | 6         |
| 89 | Galloylated Polyphenols Efficiently Reduce $\hat{\alpha}$ -Tocopherol Radicals in a Phospholipid Model System Composed of Sodium Dodecyl Sulfate (SDS) Micelles. Journal of Agricultural and Food Chemistry, 2009, 57, 5042-5048. | 2.4 | 23        |
| 90 | Caffeic Acid as Antioxidant in Fish Muscle: Mechanism of Synergism with Endogenous Ascorbic Acid and $\hat{\alpha}$ -Tocopherol. Journal of Agricultural and Food Chemistry, 2009, 57, 675-681.                                   | 2.4 | 51        |

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|-----|---|-----|-----------|
| 91  | Efficiency of Hemoglobin from Rainbow Trout, Cod, and Herring in Promotion of Hydroperoxide-Derived Free Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8661-8667.   | 2.4 | 3         |
| 92  | Identification of Free Radical Intermediates in Oxidized Wine Using Electron Paramagnetic Resonance Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4359-4365.   | 2.4 | 93        |
| 93  | Antioxidant synergism between fruit juice and Î±-tocopherol. A comparison between high phenolic black chokeberry ( <i>Aronia melanocarpa</i> ) and high ascorbic blackcurrant ( <i>Ribes nigrum</i> ). <i>European Food Research and Technology</i> , 2008, 226, 737-743. | 1.6 | 40        |
| 94  | Extracts of plant cell cultures of <i>Lavandula vera</i> and <i>Rosa damascena</i> as sources of phenolic antioxidants for use in foods. <i>European Food Research and Technology</i> , 2008, 227, 1243-1249.   | 1.6 | 31        |
| 95  | Cross-Linking Proteins by Laccase-Catalyzed Oxidation: Importance Relative to Other Modifications. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 12002-12010.   | 2.4 | 64        |
| 96  | Heme-Mediated Production of Free Radicals via Preformed Lipid Hydroperoxide Fragmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11478-11484.   | 2.4 | 23        |
| 97  | Oxidation of Porcine Myosin by Hypervalent Myoglobin: The Role of Thiol Groups. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3297-3304.  | 2.4 | 50        |
| 98  | Oxidative Reactions during Early Stages of Beer Brewing Studied by Electron Spin Resonance and Spin Trapping. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8514-8520.  | 2.4 | 36        |
| 99  | In Vivo ESR Spin Trapping Detection of Carbon-Centered Î±-Farnesene Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4333-4339.  | 2.4 | 5         |
| 100 | Effects of Maillard and Caramelization Products on Oxidative Reactions in Lager Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2007, 65, 15-20.   | 0.8 | 26        |
| 101 | Efficiency of Natural Phenolic Compounds Regenerating Î±-Tocopherol from Î±-Tocopheroxyl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3661-3666.  | 2.4 | 50        |
| 102 | Characterization of Oxidative Changes in Salted Herring ( <i>Clupea harengus</i> ) During Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9545-9553.  | 2.4 | 48        |
| 103 | Puerarin and Conjugate Bases as Radical Scavengers and Antioxidants: A Molecular Mechanism and Synergism with Î²-Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2384-2391.   | 2.4 | 79        |
| 104 | Antioxidative effects of leaves from <i>Azadirachta</i> species of different provenience. <i>Food Chemistry</i> , 2007, 104, 1539-1549.   | 4.2 | 12        |
| 105 | Lipid Oxidation, Antioxidants, and Spin Trapping. <i>ACS Symposium Series</i> , 2007, , 106-117.  | 0.5 | 5         |
| 106 | Flavin-induced photodecomposition of sulfur-containing amino acids is decisive in the formation of beer lightstruck flavor. <i>Photochemical and Photobiological Sciences</i> , 2006, 5, 961.   | 1.6 | 44        |
| 107 | Oxidation of bovine serum albumin initiated by the Fenton reaction: effect of EDTA, tert-butylhydroperoxide and tetrahydrofuran. <i>Free Radical Research</i> , 2006, 40, 409-417.  | 1.5 | 30        |
| 108 | Amino Acid and Protein Scavenging of Radicals Generated by Iron/Hydroperoxide System: An Electron Spin Resonance Spin Trapping Study. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10215-10221.  | 2.4 | 39        |

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|-----|--|-----|-----------|
| 109 | Volatile Monoterpenes in Black Currant ( <i>Ribes nigrum</i> L.) Juice: Effects of Heating and Enzymatic Treatment by $\beta$ -Glucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2298-2302.   | 2.4 | 24        |
| 110 | Antioxidative and prooxidative effects of extracts made from cherry liqueur pomace. <i>Food Chemistry</i> , 2006, 99, 6-14.  | 4.2 | 54        |
| 111 | The Important Role of Taurine in Oxidative Metabolism. , 2006, 583, 129-135.   |     | 79        |
| 112 | Identification and quantification of phenolics in aromatic bitter and cherry liqueur by HPLC with electrochemical detection. <i>European Food Research and Technology</i> , 2006, 223, 663-668.  | 1.6 | 19        |
| 113 | Glycosidically bound alcohols of blackcurrant juice. <i>Developments in Food Science</i> , 2006, 43, 477-480.  | 0.0 | 1         |
| 114 | Storage stabilities of pork scratchings, peanuts, oatmeal and muesli: Comparison of ESR spectroscopy, headspace-GC and sensory evaluation for detection of oxidation in dry foods. <i>Food Chemistry</i> , 2005, 91, 25-38.  | 4.2 | 44        |
| 115 | Detection of radical development by ESR spectroscopy techniques for assessment of oxidative susceptibility of fish oils. <i>European Food Research and Technology</i> , 2005, 221, 667-674.  | 1.6 | 20        |
| 116 | Heterometallic manganese/zinc-phytate complex as a model compound for metal storage in wheat grains. <i>Journal of Inorganic Biochemistry</i> , 2005, 99, 1973-1982.   | 1.5 | 59        |
| 117 | Electron Spin Resonance Spin Trapping for Analysis of Lipid Oxidation in Oils: Inhibiting Effect of the Spin Trap $\beta$ -Phenyl-N-tert-butyl nitron on Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1328-1336.                   | 2.4 | 60        |
| 118 | Photooxidative Degradation of Beer Bittering Principles: A Key Step on the Route to Lightstruck Flavor Formation in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1489-1494.   | 2.4 | 42        |
| 119 | Mechanism of Oxymyoglobin Oxidation in the Presence of Oxidizing Lipids in Bovine Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5734-5738.   | 2.4 | 36        |
| 120 | Evaluation of oxidative stability of vegetable oils by monitoring the tendency to radical formation. A comparison of electron spin resonance spectroscopy with the Rancimat method and differential scanning calorimetry. <i>Food Chemistry</i> , 2004, 85, 623-632. | 4.2 | 204       |
| 121 | Riboflavin-sensitized photooxidation of isohumulones and derivatives. <i>Photochemical and Photobiological Sciences</i> , 2004, 3, 337.  | 1.6 | 32        |
| 122 | Reactivity of Bovine Whey Proteins, Peptides, and Amino Acids toward Triplet Riboflavin as Studied by Laser Flash Photolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6602-6606.   | 2.4 | 76        |
| 123 | Influence of Thermal Treatment on Black Currant ( <i>Ribes nigrum</i> L.) Juice Aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7628-7636.  | 2.4 | 46        |
| 124 | Effect of Temperature and Glassy States on the Molecular Mobility of Solutes in Frozen Tuna Muscle As Studied by Electron Spin Resonance Spectroscopy with Spin Probe Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2269-2276.            | 2.4 | 15        |
| 125 | Oxidative stability of frozen pork patties: Effect of fluctuating temperature on lipid oxidation. <i>Meat Science</i> , 2004, 68, 185-191.   | 2.7 | 44        |
| 126 | The Question of High- or Low-Temperature Glass Transition in Frozen Fish. Construction of the Supplemented State Diagram for Tuna Muscle by Differential Scanning Calorimetry. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 211-217.                | 2.4 | 35        |



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|-----|---|-----|-----------|
| 127 | Radicaloid-Type Oxidative Decomposition Of Beer Bittering Agents Revealed. Chemistry - A European Journal, 2003, 9, 4693-4699.  | 1.7 | 36        |
| 128 | The effect of pH on the oxidation of bovine serum albumin by hypervalent myoglobin species. Archives of Biochemistry and Biophysics, 2003, 416, 202-208.  | 1.4 | 19        |
| 129 | Mobility of solutes in frozen pork studied by electron spin resonance spectroscopy. Meat Science, 2003, 63, 63-67.  | 2.7 | 8         |
| 130 | Optimising the use of phenolic compounds in foods. , 2003, , 315-346.   |     | 20        |
| 131 | Pseudoperoxidase Activity of Myoglobin: Pigment Catalyzed Formation of Radicals in Meat Systems. ACS Symposium Series, 2002, , 138-150.   | 0.5 | 3         |
| 132 | Detection of early events in lipid oxidation by electron spin resonance spectroscopy. European Journal of Lipid Science and Technology, 2002, 104, 65-68.   | 1.0 | 45        |
| 133 | Phenols and metals in sugar-cane spirits. Quantitative analysis and effect on radical formation and radical scavenging. European Food Research and Technology, 2002, 215, 169-175.  | 1.6 | 30        |
| 134 | Modification of the Levels of Polyphenols in Wort and Beer by Addition of Hexamethylenetetramine or Sulfite during Mashing. Journal of Agricultural and Food Chemistry, 2001, 49, 5232-5237.  | 2.4 | 29        |
| 135 | Oxidative stability of processed pork. Assay based on ESR-detection of radicals. European Food Research and Technology, 2001, 213, 170-173.   | 1.6 | 32        |
| 136 | Oxygen permeation through an oil-encapsulating glassy food matrix studied by ESR line broadening using a nitroxyl spin probe. Food Chemistry, 2000, 70, 499-508.  | 4.2 | 66        |
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