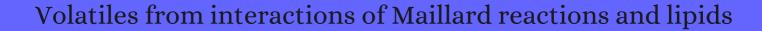
CITATION REPORT List of articles citing



DOI: 10.1080/10408399209527560 Critical Reviews in Food Science and Nutrition, 1992, 31, 1-58.

Source: https://exaly.com/paper-pdf/23605747/citation-report.pdf

Version: 2024-04-28

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
288	Effect of cysteine and ribose on the volatile thermal degradation products of a triglyceride and three phospholipids. 1992 , 60, 489-497		40
287	Volatile Flavor Components in Snow Crab Cooker Effluent and Effluent Concentrate. <i>Journal of Food Science</i> , 1993 , 58, 525-530	3.4	56
286	The true digestibility and biological value for rats of undegraded dietary nitrogen in feeds for ruminants. 1993 , 42, 209-221		29
285	Stability of polyunsaturated omega-3 fatty acids during deep fat frying of Atlantic mackerel (Scomber scombrus L.). <i>Food Research International</i> , 1993 , 26, 163-172	7	37
284	Whey protein concentrates and isolates: processing and functional properties. <i>Critical Reviews in Food Science and Nutrition</i> , 1993 , 33, 431-76	11.5	428
283	Volatile compounds of deep-oil fried, microwave-heated and oven-baked garlic slices. 1993 , 41, 800-80	5	67
282	Lipids in Food Flavors. <i>ACS Symposium Series</i> , 1994 , 2-14	0.4	28
281	Sulfur-Containing Furans in Commercial Meat Flavorings. 1994 , 42, 2254-2259		14
280	Instrumental and sensory evaluation of the flavour of dried French beans (Phaseolus vulgaris) influenced by storage conditions. 1995 , 69, 393-401		26
279	Volatile compounds of rehydrated French beans, bell peppers and leeks. Part II. Gas chromatography/sniffing port analysis and sensory evaluation. <i>Food Chemistry</i> , 1995 , 54, 1-7	8.5	40
278	Volatile compounds of rehydrated French beans, bell peppers and leeks. Part 1. Flavour release in the mouth and in three mouth model systems. <i>Food Chemistry</i> , 1995 , 53, 15-22	8.5	70
277	Degradation of lyophilized and reconstituted MACROSCINT (DTPA-IgG): precipitation vs. glucosylation. 1995 , 13, 1249-61		3
276	Amylolytic enzymes and products derived from starch: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 1995 , 35, 373-403	11.5	156
275	Maillard-Lipid Interactions in Nonaqueous Systems: Volatiles from the Reaction of Cysteine and Ribose with Phosphatidylcholine. 1995 , 43, 1302-1306		47
274	Lipid oxidation in meats of omega-3 fatty acid-enriched broiler chickens. <i>Food Research International</i> , 1995 , 28, 417-424	7	32
273	Volatile Constituents of Used Frying Oils. 1996 , 44, 654-660		64
272	Antioxidant Effect of Maillard Reaction Products: Application to a Butter Cookie of a Competition Kinetics Analysis. 1996 , 44, 692-695		55

271	EFFECTS OF FREE RADICALS ON PYRAZINE FORMATION IN THE MAILLARD REACTION. 1996 , 217-220		3
270	Interactions Between Lipids and the Maillard Reaction. ACS Symposium Series, 1996, 48-58	0.4	3
269	Fish flavor. Critical Reviews in Food Science and Nutrition, 1996 , 36, 257-98	11.5	138
268	Investigation of a Unique Commonality from a Wide Range of Natural Materials as Viewed from the Maillard Reaction Perspective. 1996 , 70, 405-412		8
267	Gas chromatography/sniffing port analysis evaluated for aroma release from rehydrated French beans (Phaseolus vulgaris). <i>Food Chemistry</i> , 1996 , 56, 343-346	8.5	31
266	Stabilization of olive oil by microwave heating. 1997 , 48, 365-371		8
265	Novel Thiazoles and 3-Thiazolines in Cooked Beef Aroma. 1997 , 45, 3603-3607		54
264	Modulation of cholestane-3 beta,5 alpha,6 beta-triol toxicity by butylated hydroxytoluene, alpha-tocopherol and beta-carotene in newborn rat kidney cells in vitro. 1997 , 78, 479-92		13
263	Formation of Sulfur-Containing Flavor Compounds from Reactions of Furaneol and Cysteine, Glutathione, Hydrogen Sulfide, and Alanine/Hydrogen Sulfide. 1997 , 45, 894-897		46
262	Key odourants of pressure-cooked hen meat. <i>Food Chemistry</i> , 1997 , 60, 617-621	8.5	33
262 261	Key odourants of pressure-cooked hen meat. <i>Food Chemistry</i> , 1997 , 60, 617-621 Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents. 1997 , 74, 117-124	8.5	33 8
	Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents.	8.5	
261	Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents. 1997, 74, 117-124 FORMATION OF PYRIDINES FROM THERMAL INTERACTION OF GLUTAMINE OR GLUTAMIC ACID	8.5	8
261	Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents. 1997, 74, 117-124 FORMATION OF PYRIDINES FROM THERMAL INTERACTION OF GLUTAMINE OR GLUTAMIC ACID WITH A MIXTURE OF ALKADIENALS IN AQUEOUS AND OIL MEDIA. 1998, 5, 173-182		8
261 260 259	Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents. 1997, 74, 117-124 FORMATION OF PYRIDINES FROM THERMAL INTERACTION OF GLUTAMINE OR GLUTAMIC ACID WITH A MIXTURE OF ALKADIENALS IN AQUEOUS AND OIL MEDIA. 1998, 5, 173-182 Flavour formation in meat and meat products: a review. Food Chemistry, 1998, 62, 415-424		8 7 794
261 260 259 258	Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents. 1997, 74, 117-124 FORMATION OF PYRIDINES FROM THERMAL INTERACTION OF GLUTAMINE OR GLUTAMIC ACID WITH A MIXTURE OF ALKADIENALS IN AQUEOUS AND OIL MEDIA. 1998, 5, 173-182 Flavour formation in meat and meat products: a review. Food Chemistry, 1998, 62, 415-424 Autoxidation in the Formation of Volatiles from Glucoseâllysine. 1998, 46, 2554-2559		8 7 794 13
261 260 259 258 257	Microwave roasting and phospholipids in soybeans (Glycine max. L.) at different moisture contents. 1997, 74, 117-124 FORMATION OF PYRIDINES FROM THERMAL INTERACTION OF GLUTAMINE OR GLUTAMIC ACID WITH A MIXTURE OF ALKADIENALS IN AQUEOUS AND OIL MEDIA. 1998, 5, 173-182 Flavour formation in meat and meat products: a review. Food Chemistry, 1998, 62, 415-424 Autoxidation in the Formation of Volatiles from Glucoseâllysine. 1998, 46, 2554-2559 Volatile compounds from potato-like model systems. 1999, 47, 2355-9 Interaction between Maillard reaction products and lipid oxidation in starch-based model systems.		8 7 794 13 18

253	The effects of diet and breed on the volatile compounds of cooked lamb. <i>Meat Science</i> , 2000 , 55, 149-5	96.4	118
252	Evaluation of the antioxidant activity and partial characterisation of extracts from browned yam flour diet. <i>Food Research International</i> , 2000 , 33, 493-499	7	66
251	Gas chromatography/sniffing port analysis of aroma compounds released under mouth conditions. 2000 , 52, 253-9		12
250	Progress of the Maillard reaction and antioxidant action of Maillard reaction products in preheated model systems during storage. 2000 , 48, 3555-9		86
249	Formation of 2-alkyl-(2H)-thiapyrans and 2-alkylthiophenes in cooked beef and lamb. 2000 , 48, 2420-4		31
248	Iterated reaction graphs: simulating complex Maillard reaction pathways. 2001, 41, 926-33		12
247	Comparison of volatile components in dried scallops (Chlamys farreri and Patinopecten yessoensis) prepared by boiling and steaming methods. 2001 , 49, 192-202		20
246	Aroma components of cooked tail meat of American lobster (Homarus americanus). 2001 , 49, 4324-32		60
245	Formation of Strecker aldehydes and pyrazines in a fried potato model system. 2001 , 49, 3885-92		69
244	Effects of olive, canola, and sunflower oils on the formation of volatiles from the Maillard reaction of lysine with xylose and glucose. 2001 , 49, 439-45		41
243	Flavors of Meat Products. 2001 ,		3
242	Volatile flavour compounds of cooked acha (Digitaria exilis Stapf). Food Chemistry, 2001 , 75, 333-337	8.5	14
241	Alternatives for enrichment of eggs and chicken meat with omega-3 fatty acids. 2001 , 81, 295-305		114
240	Flavour and aroma development in frying and fried food. 2001 , 266-336		8
239	Novel Sulfur Compounds from Lipid-Maillard Interactions in Cooked Meat. <i>ACS Symposium Series</i> , 2002 , 93-101	0.4	2
238	Effect of lipid composition on meat-like model systems containing cysteine, ribose, and polyunsaturated fatty acids. 2002 , 50, 1126-32		120
237	Effect of temperature and pH on the generation of flavor volatiles in extrusion cooking of wheat flour. 2002 , 50, 1118-25		53
236	Identification and origin of the character-impact compounds of raw oyster Crassostrea gigas. 2002 , 82, 1652-1660		40

(2005-2002)

235	Effect of Aging Time on Volatile Compounds, Odor, and Flavor of Cooked Beef from Pirenaica and Friesian Bulls and Heifers. <i>Journal of Food Science</i> , 2002 , 67, 916-922	72
234	Volatile Compounds of Raw Beef from 5 Local Spanish Cattle Breeds Stored Under Modified Atmosphere. <i>Journal of Food Science</i> , 2002 , 67, 1580-1589	47
233	Potential of acrylamide formation, sugars, and free asparagine in potatoes: a comparison of cultivars and farming systems. 2003 , 51, 5556-60	298
232	Pan-frying stability of NuSun oil, a mid-oleic sunflower oil. 2003 , 80, 479	26
231	Volatiles from sheep wool and the modification of wool odour. 2003 , 49, 115-124	16
230	Evaluation of three gas chromatography and two direct mass spectrometry techniques for aroma analysis of dried red bell peppers. 2003 , 223-224, 55-65	29
229	Comparison of two microalgal diets. 2. Influence on odorant composition and organoleptic qualities of raw oysters (Crassostrea gigas). 2003 , 51, 2011-8	19
228	Determining flavor and flavor variability in commercially produced liquid cheddar whey. 2003 , 86, 439-48	46
227	The Maillard reaction as a source of off-flavours. 2003 , 162-175	2
226	Factors affecting the Maillard reaction. 2004 , 111-127	
225	Factors affecting the concentration of acrylamide during deep-fat frying of potatoes. 2004, 106, 793-801	124
224	Effects of the type of frying with culinary fat and refrigerated storage on lipid oxidation and colour of fried pork loin chops. <i>Food Chemistry</i> , 2004 , 88, 85-94	24
223	Strecker-type degradation produced by the lipid oxidation products 4,5-epoxy-2-alkenals. 2004 , 52, 7126-31	99
222	Effects of culinary treatment (desalting and boiling) on chemical and lipid composition of dry-cured pork forelegs. <i>Meat Science</i> , 2004 , 68, 411-8	7
221	AROMA COMPOUNDS OF MALTED ACHA (DIGITARIA EXILIS, STAPF). 2004 , 27, 153-161	5
220	Aroma compounds in sweet whey powder. 2004 , 87, 4057-63	110
219	Changes in Food Flavor Due to Processing. 2005 , 103-137	Ο
218	The Maillard Reaction in Foods. 2005 , 11-19	6

217	The Interaction of Lipid-Derived Aldehydes with the Maillard Reaction in Meat Systems. 2005 , 198-203		1
216	Identification and olfactometry of French fries flavour extracted at mouth conditions. <i>Food Chemistry</i> , 2005 , 90, 417-425	8.5	34
215	Flavor Control in Baked Cereal Products. 2006 , 22, 335-379		80
214	Patterns in volatile components over heated fish powders. <i>Food Research International</i> , 2006 , 39, 190-20)7	12
213	Feasibility and application of solvent assisted flavour evaporation and standard addition method to quantify the aroma compounds in flavoured baked matrices. <i>Food Chemistry</i> , 2006 , 99, 416-423	8.5	30
212	Sugar and selected amino acid influences on the structure of pyrazines in microwave heat-treated formulations. 2006 , 86, 380-391		13
211	The formation of acrylamide in potato products. 2006 , 41-59		10
210	Chemical and sensory characterisation of pan-fried pork flavour: Interactions between raw meat quality, ageing and frying temperature. <i>Meat Science</i> , 2007 , 75, 229-42	6.4	70
209	Strecker degradation of phenylalanine initiated by 2,4-decadienal or methyl 13-oxooctadeca-9,11-dienoate in model systems. 2007 , 55, 1308-14		46
208	Conversion of phenylalanine into styrene by 2,4-decadienal in model systems. 2007 , 55, 4902-6		23
207	A study of volatile flavour substances in Dalmatian traditional smoked ham: Impact of dry-curing and frying. <i>Food Chemistry</i> , 2007 , 104, 1030-1039	8.5	36
206	Losses of taurine, creatine, glycine and alanine from cod (Gadus morhua L.) fillet during processing. 2007 , 20, 396-402		43
205	Effect of frying time on acrylamide content and quality aspects of French fries. 2008, 226, 555-560		33
204	The effect of free fatty acids on the odour of pork investigated by sensory profiling and GC-O-MS. 2008 , 226, 937-948		14
203	Potato: a comparative study of the effect of cultivars and cultivation conditions and genetic modification on the physico-chemical properties of potato tubers in conjunction with multivariate analysis towards authenticity. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 799-823	11.5	30
202	The Strecker Degradation of Amino Acids: Newer Avenues for Flavor Formation. 2008 , 24, 416-435		93
201	Acrylamide Formation During Frying. 2008 , 143-168		1
200	Flavour development in meat. 2009 , 111-146		7

(2011-2009)

199	Volatile compounds of experimental liver ptfrom pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. 2009 , 89, 2096-2106		O
198	Effect of substitution of soy protein isolate on aroma volatiles, chemical composition and sensory quality of wheat cookies. 2009 , 44, 1705-1712		51
197	EVALUATION OF ANTIOXIDANT ACTIVITY, PHENOLICS, SUGAR AND MINERAL CONTENTS IN DATE PALM FRUITS. <i>Journal of Food Biochemistry</i> , 2009 , 33, 390-403	3.3	32
196	The impact of agglomeration and storage on flavor and flavor stability of whey protein concentrate 80% and whey protein isolate. <i>Journal of Food Science</i> , 2009 , 74, S17-29	3.4	92
195	Formation and characterisation of melanoidin-like polycondensation products from amino acids and lipid oxidation products. <i>Food Chemistry</i> , 2009 , 115, 904-911	8.5	39
194	On-line dynamic HS-SPME for monitoring endogenous aroma compounds released during the baking of a model cake. <i>Food Chemistry</i> , 2009 , 112, 9-17	8.5	51
193	Degradation of asparagine to acrylamide by carbonyl-amine reactions initiated by alkadienals. <i>Food Chemistry</i> , 2009 , 116, 779-784	8.5	34
192	Basic Chemistry and Process Conditions for Reaction Flavours with Particular Focus on Maillard-Type Reactions. 51-88		14
191	Molecular gastronomy: a new emerging scientific discipline. 2010 , 110, 2313-65		130
190	Control of the Maillard Reaction during the Cooking of Food. ACS Symposium Series, 2010, 143-155	0.4	4
189	Amino acid catalysis of 2-alkylfuran formation from lipid oxidation-derived Hunsaturated aldehydes. 2011 , 59, 11058-62		71
188			
100	Heat-induced volatiles and odour-active compounds in a model cheese. 2011 , 21, 806-814		9
187	Heat-induced volatiles and odour-active compounds in a model cheese. 2011 , 21, 806-814 Omega-3 fatty acids affected human perception of ground beef negatively. <i>Meat Science</i> , 2011 , 89, 390)-95.4	9
)-Ø.4	
187	Omega-3 fatty acids affected human perception of ground beef negatively. <i>Meat Science</i> , 2011 , 89, 390 Model studies on the pattern of volatiles generated in mixtures of amino acids,)-9.4	18
187 186	Omega-3 fatty acids affected human perception of ground beef negatively. <i>Meat Science</i> , 2011 , 89, 390 Model studies on the pattern of volatiles generated in mixtures of amino acids, lipid-oxidation-derived aldehydes, and glucose. 2011 , 59, 1449-56 Changes in volatile flavour compounds in field pea cultivars as affected by storage conditions. 2011)-9 .4	18
187 186 185	Omega-3 fatty acids affected human perception of ground beef negatively. <i>Meat Science</i> , 2011 , 89, 390 Model studies on the pattern of volatiles generated in mixtures of amino acids, lipid-oxidation-derived aldehydes, and glucose. 2011 , 59, 1449-56 Changes in volatile flavour compounds in field pea cultivars as affected by storage conditions. 2011 , 46, 2408-2419		18 23 38

181	Quality evaluation of cold pressed sunflower oils by sensory and chemical analysis. 2011 , 113, 1375-138	4	30
180	Chemical, microbiological and sensory changes of dried Acetes chinensis during accelerated storage. <i>Food Chemistry</i> , 2011 , 127, 159-168	8.5	42
179	Characterization and modeling of the interactions between coffee storage proteins and phenolic compounds. 2012 , 60, 11601-8		30
178	The composition of carcass volatile profiles in relation to storage time and climate conditions. 2012 , 223, 64-71		42
177	Contribution of oxidized tallow to aroma characteristics of beeflike process flavour assessed by gas chromatography-mass spectrometry and partial least squares regression. 2012 , 1254, 115-24		28
176	From high milk protein powders to the rehydrated dispersions in variable ionic environments: A review. 2012 , 113, 486-503		22
175	The role of the Maillard reaction in the formation of flavour compounds in dairy productsnot only a deleterious reaction but also a rich source of flavour compounds. <i>Food and Function</i> , 2012 , 3, 1231-41	6.1	55
174	Literaturverzeichnis. 2012 , 847-878		
173	. 2012,		26
172	Lipid oxidation in baked products: impact of formula and process on the generation of volatile compounds. <i>Food Chemistry</i> , 2013 , 141, 3510-8	8.5	44
171	Odour quality of spray-dried hens' egg powders: the influence of composition, processing and storage conditions. <i>Food Chemistry</i> , 2013 , 138, 905-14	8.5	18
170	Sensory and consumer evaluation of pork loins from crossbreeds between Danish Landrace, Yorkshire, Duroc, Iberian and Mangalitza. <i>Meat Science</i> , 2013 , 95, 27-35	6.4	22
169	Browning Reactions in Foods. 2013 , 245-289		3
168	The development of aromas in ruminant meat. <i>Molecules</i> , 2013 , 18, 6748-81	4.8	103
167	Maintaining high moisture content of macadamia nuts-in-shell during storage induces brown centres in raw kernels. 2013 , 93, 2953-8		16
166	Flavour chemistry of chicken meat: a review. Asian-Australasian Journal of Animal Sciences, 2013 , 26, 732	2-24.2	131
165	Effect of Star Anise (Illicium verum) on the Volatile Compounds of Stewed Chicken. 2014 , 37, 131-145		35
164	Production of Low Calorie Bakery Product with Pleasant Flavour, Antioxidant and Antimicrobial Activities. 2014 , 64, 253-265		3

(2017-2014)

163	Effects of the applications of oil drip onto surface and of the use of a temperature of 35°C for 4 days on some physicochemical, microbiological and sensory characteristics of dry-cured ham. <i>Meat Science</i> , 2014 , 98, 81-7	6.4	4	
162	Volatile component profiles of conventional and lactose-hydrolyzed UHT milkâ dynamic headspace gas chromatography-mass spectrometry study. 2014 , 94, 311-325		22	
161	Diacetyl: occurrence, analysis, and toxicity. 2014 , 62, 4048-53		49	
160	Effect of frying conditions on the physico-chemical properties of rice bran oil and its blended oil. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1076-84	3.3	17	
159	Contribution to the aroma characteristics of mutton process flavor from oxidized suet evaluated by descriptive sensory analysis, gas chromatography, and electronic nose through partial least squares regression. 2014 , 116, 1522-1533		11	
158	Determination of optimum oven cooking procedures for lean beef products. <i>Food Science and Nutrition</i> , 2015 , 3, 475-85	3.2	2	
157	Utilisation of chitosan flocculation of residual lipids and microfiltration for the production of low fat, clear WPC80. 2015 , 68, 471-477		3	
156	Evaluation of aroma profile differences between su's sauted, and pan-fried onions using an innovative olfactometric approach. 2015 , 4,		11	
155	Edible coatings from sunflower head pectin to reduce lipid uptake in fried potato chips. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1220-1225	5.4	35	
154	Study of free and glycosidically bound volatile compounds in air-dried raisins from three seedless grape varieties using HS-SPME with GC-MS. <i>Food Chemistry</i> , 2015 , 177, 346-53	8.5	45	
153	An assessment of the impact of pulsed electric fields processing factors on oxidation, color, texture, and sensory attributes of turkey breast meat. 2015 , 94, 1088-95		47	
152	Volatile Chemicals from Thermal Degradation of Less Volatile Coffee Components. 2015 , 129-135		5	
151	Analysis and identification of the volatile compounds in melon-bitter leaf soup. 2016 , 10, 302-312		1	
150	Potato Flavor. 2016 , 339-368		4	
149	Peanut Composition, Flavor and Nutrition. 2016 , 289-345		22	
148	Effect of the cooking method (grilling, roasting, frying and sous-vide) on the oxidation of thiols, tryptophan, alkaline amino acids and protein cross-linking in jerky chicken. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3137-3146	3.3	29	
147	Mitigation strategies of acrylamide, furans, heterocyclic amines and browning during the Maillard reaction in foods. <i>Food Research International</i> , 2016 , 90, 154-176	7	103	
146	Free and glycosidically bound volatile compounds in sun-dried raisins made from different fragrance intensities grape varieties using a validated HS-SPME with GC-MS method. <i>Food Chemistry</i> 2017 228 125-135	8.5	36	

145	Meat flavour in pork and beef - From animal to meal. <i>Meat Science</i> , 2017 , 132, 112-117	6.4	93
144	Aroma profile and consumer liking of salted and dried chicken meat: Effects of desalting and cooking methods. <i>International Journal of Food Properties</i> , 2017 , 20, 2954-2965	3	7
143	In Situ Wrapping Si Nanoparticles with 2D Carbon Nanosheets as High-Areal-Capacity Anode for Lithium-Ion Batteries. 2017 , 9, 38159-38164		59
142	Changes provoked by boiling, steaming and sous-vide cooking in the lipid and volatile profile of European sea bass. <i>Food Research International</i> , 2017 , 99, 630-640	7	36
141	A facile and scalable method to prepare carbon nanotube-grafted-graphene for high performance Li-S battery. 2017 , 339, 20-26		47
140	Identification of predominant aroma components of raw, dry roasted and oil roasted almonds. <i>Food Chemistry</i> , 2017 , 217, 244-253	8.5	56
139	Nanoencapsulation of Flavors. 2017 , 261-296		4
138	Quality Control of Mutton by Using Volatile Compound Fingerprinting Techniques and Chemometric Methods. 2017 , 2017, 1-8		10
137	Effects of high-intensity ultrasound and oil type on the Maillard reaction of d-glucose and glycine in oil-in-water systems. 2018 , 2, 2		9
136	Flavor and Acceptance of Roasted California Almonds During Accelerated Storage. 2018 , 66, 1222-1232		17
135	Kinetic study of furan and furfural generation during baking of cake models. <i>Food Chemistry</i> , 2018 , 267, 329-336	8.5	22
134	A strategy to deposit nano metals in multi-layer graphene for scalable synthesis of high performance anode materials in lithium ion battery. 2018 , 731, 739-744		3
133	Effects of different cooking methods on the lipids and volatile components of farmed and wild European sea bass (Dicentrarchus labrax). <i>Food Research International</i> , 2018 , 103, 48-58	7	21
132	How ingredients influence furan and aroma generation in sponge cake. Food Chemistry, 2018, 245, 1025	-8. <u>9</u> 33	12
131	Lipid-Derived Flavours and Off-Flavours in Food. 2019 , 182-192		3
130	Cationic polymerization of waste palm cooking oil under microwave irradiation. 2019 , 509, 012083		1
129	Egg yolk phospholipids: a functional food material to generate deep-fat frying odorants. 2019 , 99, 6638	-6643	7
128	Effect of using cinnamon oil encapsulated in maltodextrin as exogenous flavouring on flavour quality and stability of biscuits. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4565-4574	3.3	10

127	Comparison of Potent Odorants in Raw and Ripened Pu-Erh Tea Infusions Based on Odor Activity Value Calculation and Multivariate Analysis: Understanding the Role of Pile Fermentation. 2019 , 67, 13	139-13	149
126	Relationship of Glucosinolate Thermal Degradation and Roasted Rapeseed Oil Volatile Odor. 2019 , 67, 11187-11197		9
125	Formation of Selected Heterocyclic Flavor Chemicals in Beverages. 2019 , 363-373		O
124	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (). <i>Journal of Food Science and Technology</i> , 2019 , 56, 3764-3776	3.3	10
123	A Protein Amylase Inhibitor from Withania Somnifera and its Role in Overall Quality and Nutritional Value Improvement of Potato Chips during Processing. 2019 , 12, 636-644		5
122	Mass spectrometry-based metabolomics of volatiles as a new tool for understanding aroma and flavour chemistry in processed food products. 2019 , 15, 41		58
121	Quality-driven design of sponge cake: Insights into reactivity, furan mitigation and consumer liking. <i>Food Chemistry</i> , 2019 , 285, 94-103	8.5	5
120	Use of egg yolk phospholipids to generate chicken meat odorants. Food Chemistry, 2019, 286, 71-77	8.5	30
119	Flavor Aspects of Whey Protein Ingredients. 2019 , 377-406		0
118	Effects of Ultrasonic Processing and Oil Type on Maillard Reaction of D-Glucose and L-Alanine in Oil-in-Water Systems. 2019 , 12, 325-337		14
117	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1496-1514	11.5	30
116	Factors influencing the sensory perception of reformulated baked confectionary products. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1160-1188	11.5	7
115	Valorization of snow crab (Chionoecetes opilio) cooking effluents for food applications. 2020 , 100, 384-	-393	13
114	Cake Perception, Texture and Aroma Profile as Affected by Wheat Flour and Cocoa Replacement with Carob Flour. <i>Foods</i> , 2020 , 9,	4.9	5
113	Drying methods differentially alter volatile profiles of edible locusts and silkworms. 2020 , 6, 405-415		9
112	Impact of Fermentation and Phytase Treatment of Pea-Oat Protein Blend on Physicochemical, Sensory, and Nutritional Properties of Extruded Meat Analogs. <i>Foods</i> , 2020 , 9,	4.9	17
111	Formulation of New Baking (+)-Catechin Based Leavening Agents: Effects on Rheology, Sensory and Antioxidant Features during Muffin Preparation. <i>Foods</i> , 2020 , 9,	4.9	3
110	Modeling the Effect of the Oxidation Status of the Ingredient Oil on Stability and Shelf Life of Low-Moisture Bakery Products: The Case Study of Crackers. <i>Foods</i> , 2020 , 9,	4.9	8

109 Pyrazines in Food. **2020**, 1-25

108	Impact of whey protein hydrolysates on the formation of 2,5-dimethylpyrazine in baked food products. <i>Food Research International</i> , 2020 , 132, 109089	7	5
107	Prospects and challenges for cell-cultured fat as a novel food ingredient. <i>Trends in Food Science and Technology</i> , 2020 , 98, 53-67	15.3	26
106	Discrimination of Cultivated Regions of Soybeans () Based on Multivariate Data Analysis of Volatile Metabolite Profiles. <i>Molecules</i> , 2020 , 25,	4.8	5
105	Formation, nutritional value, and enhancement of characteristic components in black garlic: A review for maximizing the goodness to humans. 2020 , 19, 801-834		27
104	Sensory Lexicons and Formation Pathways of Off-Aromas in Dairy Ingredients: A Review. <i>Molecules</i> , 2020 , 25,	4.8	5
103	Impact of Drying Method on the Evaluation of Fatty Acids and Their Derived Volatile Compounds in 'Thompson Seedless' Raisins. <i>Molecules</i> , 2020 , 25,	4.8	6
102	Influence of post-harvest moisture on roasted almond shelf life and consumer acceptance. 2021 , 101, 139-150		O
101	Effects of sous vide vs grilling methods on lamb meat colour and lipid stability during cooking and heated display. <i>Meat Science</i> , 2021 , 171, 108287	6.4	18
100	Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. 2021 , 39, 495-506		21
99	Effect of marinating and frying on the flavor of braised pigeon. 2021 , 45, e15219		2
98	Determination of Main Bitter Compounds in Soaked and Germinated Sesame Pastes. 2021 , 70, 31-38		1
97	Extraction, characterization, quantification, and application of volatile aromatic compounds from Asian rice cultivars. 2021 , 40, 272-292		1
96	Oxidation of lipids. 2021 , 125-170		1
95	A comparative study of volatile flavor components in four types of zaoyu using comprehensive two-dimensional gas chromatography in combination with time-of-flight mass spectrometry. 2021 , 45, e15230		1
94	Genetic characterization of an almond germplasm collection and volatilome profiling of raw and roasted kernels. 2021 , 8, 27		1
93	Characterization of freeze-dried, oven-dried and blanched house crickets (Acheta domesticus) and Jamaican field crickets (Gryllus assimilis) by means of their physicochemical properties and volatile compounds. 2021 , 247, 1291-1305		8
92	Drying Treatments Change the Composition of Aromatic Compounds from Fresh to Dried Centennial Seedless Grapes. <i>Foods</i> , 2021 , 10,	4.9	2

91 Sensorial Evaluation and Aroma of Vegetable Oils. **2021**, 245-278

90	Valorization of American lobster (Homarus americanus) cooking waters: Preparation and characterization of a food ingredient. 2021 , 45, e15665		1
89	Contribution of starch to the flavor of rice-based instant foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	О
88	Analysis of volatile compounds and flavor fingerprint in Jingyuan lamb of different ages using gas chromatography-ion mobility spectrometry (GC-IMS). <i>Meat Science</i> , 2021 , 175, 108449	6.4	18
87	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021 , 112, 795-807	15.3	14
86	Flavor profile of dried shrimp at different processing stages. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111403	5.4	7
85	The effects of soybean storage under controlled atmosphere at different temperatures on lipid oxidation and volatile compounds profile. <i>Food Research International</i> , 2021 , 147, 110483	7	1
84	Interaction of oxygen and moisture content on â B artonâland âllacksonâlþecan storage. <i>Postharvest</i> Biology and Technology, 2021 , 179, 111584	6.2	Ο
83	Oxidative stability parameters and sensory properties of in-shell "Stuart" pecans [Carya illinoinensis (Wangenh.) K.Koch] stored at different temperatures under non-accelerated conditions. <i>Postharvest Biology and Technology</i> , 2021 , 179, 111591	6.2	1
82	Effect of different cooking water on flavor characteristics of mutton soup. <i>Food Science and Nutrition</i> , 2021 , 9, 6047-6059	3.2	Ο
81	Effects of cooking conditions on the physicochemical and sensory characteristics of dry- and wet-aged beef. <i>Animal Bioscience</i> , 2021 , 34, 1705-1716	O	5
80	Influence of mixture of spices on phospholipid molecules during water-boiled salted duck processing based on shotgun lipidomics. <i>Food Research International</i> , 2021 , 149, 110651	7	2
79	Use of egg yolk to imitate meat aroma. Food Chemistry, 2022, 371, 131112	8.5	0
78	Pyrazines in Food. 2021 , 1823-1847		
77	Differences of characteristic aroma compounds in tea leaves with different roasting temperatures analyzed by switchable GC-O-MS and GC IGC-O-MS and sensory evaluation. <i>Food and Function</i> , 2021 , 12, 4797-4807	6.1	9
76	The Maillard reactions. 2021 , 215-263		1
75	Current Status of Meat Flavor. 1999 , 115-133		9
74	Meat. 2017 , 29-30		1

73	Storage and packaging. 2005 , 230-258		3
72	Sensory Descriptors. 2010 , 63-74		1
71	Thermal processing and food quality: analysis and control. 2001 , 138-159		9
70	Thermal processing and nutritional quality. 2002 , 265-292		8
69	The Effect of Algae or Insect Supplementation as Alternative Protein Sources on the Volatile Profile of Chicken Meat. <i>Foods</i> , 2020 , 9,	4.9	5
68	Formulation of Nutraceutical Biscuits Based on Dried Spent Coffee Grounds. <i>International Journal of Pharmacology</i> , 2018 , 14, 584-594	0.7	13
67	Chemical-nutritional parameters and volatile profile of eggs and cakes made with eggs from ISA Warren laying hens fed with a dietary supplementation of extruded linseed. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020 , 33, 1191-1201	2.4	3
66	Flavor characteristics of hanwoo beef in comparison with other korean foods. <i>Asian-Australasian Journal of Animal Sciences</i> , 2012 , 25, 435-46	2.4	11
65	Evaluation of the effect of marination in different seasoning recipes on the flavor profile of roasted beef meat via chemical and sensory analysis. <i>Journal of Food Biochemistry</i> , 2021 , e13962	3.3	3
64	Variation in Volatile Flavor Compounds of Cooked Mutton Meatballs during Storage. <i>Foods</i> , 2021 , 10,	4.9	1
63	The age-dependent variations for fatty acid composition and sensory quality of chicken meat and associations between gene expression patterns and meat quality. <i>Livestock Science</i> , 2021 , 254, 104736	1.7	2
62	Degradation Reactions. 2001 , 385-415		
61	Sensory Aspects of Cooked Meats. 2008 , 549-560		
60	Sensory Descriptors for Cooked Meat Products. 2008 , 399-421		
59	Flavor Compounds in Foods. 2009 , 291-312		
58	Identification of Flavor-Active Volatiles in Soy Protein Isolate via Gas Chromatography Olfactometry. <i>ACS Symposium Series</i> , 2010 , 389-400	0.4	1
57	Texture Analysis. 2010 , 135-144		
56	Absorption of maillard reaction volatiles by polymers. <i>Packaging Technology and Science</i> , 1996 , 9, 255-2	63 .3	

55	Flavour stability of sterilised chickpeas stored in pouches. Current Research in Food Science, 2021, 4, 77	3- ₹.8 3	1
54	Potential of Chickpea Flours with Different Microstructures as Multifunctional Ingredient in an Instant Soup Application. <i>Foods</i> , 2021 , 10,	4.9	
53	Effects of different thermal treatment temperatures on volatile flavour compounds of water-boiled salted duck after packaging. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112625	5.4	1
52	Recent innovations in functionality and shelf life enhancement of ghee, clarified butter fat. <i>Journal of Food Science and Technology</i> , 1	3.3	3
51	Investigation of the effect of polar components in cream on the flavor of heated cream based on NMR and GC-MS methods. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112940	5.4	0
50	Effect of frozen storage on the lipid oxidation, protein oxidation, and flavor profile of marinated raw beef meat <i>Food Chemistry</i> , 2021 , 376, 131881	8.5	9
49	Effect of the Post-Harvest Processing on Protein Modification in Green Coffee Beans by Phenolic Compounds <i>Foods</i> , 2022 , 11,	4.9	2
48	The effect of roasting on capsaicinoids, volatile compounds, and fatty acids in L. (red pepper) seeds <i>Food Science and Biotechnology</i> , 2022 , 31, 211-220	3	O
47	Effect of experimental flour preparation and thermal treatment on the volatile properties of aqueous chickpea flour suspensions. <i>LWT - Food Science and Technology</i> , 2022 , 113171	5.4	
46	Monitoring the Aroma Profile during the Production of a Pea Protein Isolate by Salt Solubilization Coupled with Membrane Filtration. <i>ACS Food Science & Technology</i> ,		O
45	Characterization of Taste Compounds and Sensory Evaluation of Soup Cooked with Sheep Tail Fat and Prickly Ash <i>Foods</i> , 2022 , 11,	4.9	0
44	Multiple Technologies Combined to Analyze the Changes of Odor and Taste in Daokou Braised Chicken during Processing <i>Foods</i> , 2022 , 11,	4.9	O
43	The potential application of vegetable oils in the D-xylose and L-cysteine Maillard reaction system for meaty aroma production <i>Food Research International</i> , 2022 , 155, 111081	7	O
42	Investigation of volatile flavor compounds and characterization of aroma-active compounds of water-boiled salted duck using GC-MS-O, GC-IMS, and E-nose <i>Food Chemistry</i> , 2022 , 386, 132728	8.5	5
41	Effect Of Different Sterilization Time On The Quality Properties and Sensory Acceptance Of Fishball Of Mackerel Fish (Rastrelliger Kanagurta) Packaged In Retort Pouch. <i>IOP Conference Series: Earth and Environmental Science</i> , 2022 , 995, 012019	0.3	
40	Effects of Time and Temperature on Stability of Bioactive Molecules, Color and Volatile Compounds during Storage of Grape Pomace Flour. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 3956	2.6	2
39	Bioactive Amylase Inhibitors: Sources, Mechanism of Action, Biochemical Characterization, and Applications. 2022 , 59-104		
38	Comparison of volatile compounds and fatty acids of jujubes (Ziziphus jujuba mill.) before and after blackening process. <i>International Journal of Food Properties</i> , 2022 , 25, 1079-1098	3	1

37	Study on Volatile Profiles, Polycyclic Aromatic Hydrocarbons, and Acrylamide Formed in Welsh Onion (L.) Fried in Vegetable Oils at Different Temperatures <i>Foods</i> , 2022 , 11,	4.9	1
36	Enrichment of taste and aroma perceptions in chicken meat stewed in braised soup used repeatedly <i>Journal of Food Science</i> , 2022 ,	3.4	O
35	Directed Accumulation of Nitrogen Metabolites through Processing Endows Wuyi Rock Tea with Singular Qualities. <i>Molecules</i> , 2022 , 27, 3264	4.8	O
34	Characterizing the Flavor Precursors and Liberation Mechanisms of Various Dry-Aging Methods in Cull Beef Loins Using Metabolomics and Microbiome Approaches. <i>Metabolites</i> , 2022 , 12, 472	5.6	1
33	Volatile organic compounds in beef and pork by gas chromatography-mass spectrometry: A review. <i>Separation Science Plus</i> ,	1.1	O
32	Improving the Aromatic Profile of Plant-Based Meat Alternatives: Effect of Myoglobin Addition on Volatiles. <i>Foods</i> , 2022 , 11, 1985	4.9	2
31	A Comparison of Different Tissues Identifies the Main Precursors of Volatile Substances in Chicken Meat. <i>Frontiers in Physiology</i> , 13,	4.6	
30	Characterisation of volatile flavour compounds in Chinese Chahua chicken meat using a spectroscopy-based non-targeted metabolomics approach. 2021 , 28, 763-779		
29	Study of the molecular-structural composition of alcoholic extracts of radio-induced potato tubers by mass spectrometry and EPR. <i>Food Chemistry</i> , 2022 , 133665	8.5	O
28	Influence of processing conditions on the aroma profile of Litopenaeus vannamei by SPME-GC-MS. <i>Flavour and Fragrance Journal</i> ,	2.5	O
27	Influence of curing on the metabolite profile of water-boiled salted duck. Food Chemistry, 2022, 13375	2 8.5	O
26	Metabolomics approach reveals high energy diet improves the quality and enhances the flavor of black Tibetan sheep meat by altering the composition of rumen microbiota. 9,		O
25	Role of Lipids in Food Flavor Generation. 2022 , 27, 5014		6
24	Relationship between rumen microbial differences and traits among Hu sheep, Tan sheep, and Dorper sheep.		
23	The flavour of edible insects: A comprehensive review on volatile compounds and their analytical assessment. 2022 , 127, 352-367		2
22	Ultrasonic-assisted stewing enhances the aroma intensity of chicken broth: A perspective of the aroma-binding behavior of fat. 2023 , 398, 133913		
21	Dynamic Changes in Volatile Flavor Compounds, Amino Acids, Organic Acids, and Soluble Sugars in Lemon Juice Vesicles during Freeze-Drying and Hot-Air Drying. 2022 , 11, 2862		2
20	Enrichment of taste and aroma compounds in braised soup during repeated stewing of chicken meat. 2022 , 168, 113926		O

19	Process Modelling and Simulation of Key Volatile Compounds of Maillard Reaction Products Derived from Beef Tallow Residue Hydrolysate Based on Proxy Models. 2022 , 11, 2962	0
18	Effect of Lipids in Yak Muscle under Different Feeding Systems on Meat Quality Based on Untargeted Lipidomics. 2022 , 12, 2814	O
17	Quality attributes of 'cookies enriched with functional protein isolate from red kidney beans. 2022 , 40, 367-374	O
16	Oxidative Stability and Sensory Properties of Pecan Nuts.	O
15	The identification of three phospholipid species roles on the aroma formation of hot-air-dried shrimp (Litopenaeus vannamei) by gas chromatographyâllon mobility spectrometry and gas chromatography- mass spectrometry. 2022 , 112191	0
14	Flavor formation analysis based on sensory profiles and lipidomics of unrinsed mixed sturgeon surimi gels. 2023 , 17, 100534	O
13	Effect of post-milling process on the oxidation on the rice bran.	0
12	Effect of Aliphatic Aldehydes on Flavor Formation in Glutathioneâ R ibose Maillard Reactions. 2023 , 12, 217	Ο
11	Interrogating Raisin Associated Unsaturated Fatty Acid Derived Volatile Compounds Using HSâBPME with GCâMS. 2023 , 12, 428	0
10	Integration of LC-MS-Based and GC-MS-Based Metabolic Profiling to Reveal the Effects of Domestication and Boiling on the Composition of Duck Egg Yolks. 2023 , 13, 135	Ο
9	Comparing the aromatic profile of seven unheated edible insect species. 2023, 164, 112389	O
8	Unraveling the Relationship between Key Aroma Components and Sensory Properties of Fragrant Peanut Oils Based on Flavoromics and Machine Learning.	Ο
7	Effect of post-milling process on the oxidation of the rice bran. 2023, 111, 103678	O
6	Aroma generation in sponge cakes: The influence of sucrose particle size and sucrose source. 2023 , 417, 135860	O
5	Maillard reaction precursors and arabica coffee (Coffea arabica L.) beverage quality. 2023, 1, 1-7	O
4	The Establishment of Evaluation Models for the Cooking Suitability of Different Pork Muscles. 2023 , 12, 742	O
3	Quality assessment of rose tea with different drying methods based on physicochemical properties, HSâBPMEâGCâMS, and GCâIMS. 2023 , 88, 1378-1391	1
2	Identification and analysis of characteristic flavor compounds in baked potato of different cultivars based on HS-GC-IMS.	Ο

Characterization of the Volatile Profiles of Insect Flours by (HS)-SPME/GC-MS: A Preliminary Study. **2023**, 28, 3075

О