

Low acrylamide French fries and potato chips

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Biotech paper watch. <i>Biotechnology Journal</i> , 2008, 3, 1343-1347.	3.5	0
3	Relevance of genetically modified crops in light of future environmental and legislative challenges to the agriâ€environment. <i>Annals of Applied Biology</i> , 2009, 154, 323-340.	2.5	17
4	New Research Developments on Acrylamide: Analytical Chemistry, Formation Mechanism, and Mitigation Recipes. <i>Chemical Reviews</i> , 2009, 109, 4375-4397.	47.7	104
5	Variation in acrylamide producing potential in potato: Segregation of the trait in a breeding population. <i>Food Chemistry</i> , 2010, 123, 568-573.	8.2	51
6	Effect of Cooking Method (Baking Compared with Frying) on Acrylamide Level of Potato Chips. <i>Journal of Food Science</i> , 2010, 75, E25-9.	3.1	47
7	Suppression of the Vacuolar Invertase Gene Prevents Cold-Induced Sweetening in Potato Â Â Â. <i>Plant Physiology</i> , 2010, 154, 939-948.	4.8	165
8	Root and Tuber Crops. , 2010, , .		45
9	Selection and Screening Strategies. , 2010, , 85-143.		1
10	Silencing as a Tool for Transgenic Crop Improvement. , 2010, , 187-199.		0
11	Precise Breeding Through All-Native DNA Transformation. <i>Biotechnology in Agriculture and Forestry</i> , 2010, , 61-77.	0.2	2
12	Gene Silencing in Plants: Transgenes as Targets and Effectors. <i>Biotechnology in Agriculture and Forestry</i> , 2010, , 79-101.	0.2	4
13	Potatoes. , 2010, , 1-52.		17
14	Tuber-Specific Silencing of the Acid Invertase Gene Substantially Lowers the Acrylamide-Forming Potential of Potato. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12162-12167.	5.2	41
15	The Effects of Storage on the Formation of Aroma and Acrylamide in Heated Potato. <i>ACS Symposium Series</i> , 2010, , 95-109.	0.5	9
17	A two-year investigation towards an effective quality control of incoming potatoes as an acrylamide mitigation strategy in french fries. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 29, 1-9.	2.3	5
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19	The acrylamide problem: a plant and agronomic science issue. <i>Journal of Experimental Botany</i> , 2012, 63, 2841-2851.	4.8	101
20	Acrylamide formation in fried potato products â€ Present and future, a critical review on mitigation strategies. <i>Food Chemistry</i> , 2012, 133, 1138-1154.	8.2	206

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21	Tuber-specific silencing of <i>asparagine synthetase</i> reduces the acrylamide-forming potential of potatoes grown in the field without affecting tuber shape and yield. <i>Plant Biotechnology Journal</i> , 2012, 10, 913-924.	8.3	90
22	Post-translational regulation of acid invertase activity by vacuolar invertase inhibitor affects resistance to cold-induced sweetening of potato tubers. <i>Plant, Cell and Environment</i> , 2013, 36, 176-185.	5.7	76
23	Acrylamide in Processed Potato Products. <i>American Journal of Potato Research</i> , 2013, 90, 403-424.	0.9	57
24	Reduction of acrylamide formation by vanadium salt in potato French fries and chips. <i>Food Chemistry</i> , 2013, 138, 644-649.	8.2	36
25	Role of polyphenols in acrylamide formation in the fried products of potato tubers with colored flesh. <i>Food Research International</i> , 2013, 54, 753-759.	6.2	34
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28	Cisgenesis and Intragenesis: New tools For Improving Crops. <i>Biological Research</i> , 2013, 46, 323-331.	3.4	59
29	Similarities and Differences in Physiological Responses to <i>Candidatus Liberibacter solanacearum</i> Infection Among Different Potato Cultivars. <i>Phytopathology</i> , 2014, 104, 126-133.	2.2	31
30	Photosynthetic assimilation of ¹⁴ C into amino acids in potato (<i>Solanum tuberosum</i>) and asparagine in the tubers. <i>Planta</i> , 2014, 239, 161-170.	3.2	24
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32	Effect of combining conventional frying with radio-frequency post-drying on acrylamide level and quality attributes of potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2002-2008.	3.5	22
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34	Safety assessment of genetically modified plants with deliberately altered composition. <i>Plant Biotechnology Journal</i> , 2014, 12, 651-654.	8.3	7
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39	Acrylamide "Still a matter of concern for fried potato food?*. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 675-687.	1.5	34

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43	Effective treatment for suppression of acrylamide formation in fried potato chips using L-asparaginase from <i>Bacillus subtilis</i> . <i>3 Biotech</i> , 2015, 5, 783-789.	2.2	35
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45	Effects of Water Availability on Free Amino Acids, Sugars, and Acrylamide-Forming Potential in Potato. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2566-2575.	5.2	37
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55	Cisgenesis and genome editing: combining concepts and efforts for a smarter use of genetic resources in crop breeding. <i>Plant Breeding</i> , 2016, 135, 139-147.	1.9	80
56	Crop biotechnology: a pivotal moment for global acceptance. <i>Food and Energy Security</i> , 2016, 5, 3-17.	4.3	16
57	Reducing the Acrylamide-Forming Potential of Wheat, Rye and Potato: A Review. <i>ACS Symposium Series</i> , 2016, , 35-53.	0.5	1

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59	Silencing of vacuolar invertase and asparagine synthetase genes and its impact on acrylamide formation of fried potato products. <i>Plant Biotechnology Journal</i> , 2016, 14, 709-718.	8.3	50
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97	Reducing the Acrylamide-Forming Potential of Crop Plants. Concepts and Strategies in Plant Sciences, 2019, , 377-399.	0.5	1
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