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## Melanoidins produced by the Maillard reaction: Structure and biological activity

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422	Isolation of the intra-crystalline proteins and kinetic studies in <i>Struthio camelus</i> (ostrich) eggshell for amino acid geochronology. <b>2013</b> , 16, 110-128		32
421	Submerged nanofiltration of biologically treated molasses fermentation wastewater for the removal of melanoidins. <b>2013</b> , 223, 388-394		31

4 <sup>20</sup>	Activity of natural compounds from peanut skins on <i>Fusarium verticillioides</i> growth and fumonisin B1 production. <b>2013</b> , 47, 286-290		14
4 <sup>19</sup>	Emulsion stabilisation using polysaccharide-protein complexes. <b>2013</b> , 18, 272-282		249
4 <sup>18</sup>	Browning Reactions in Foods. <b>2013</b> , 245-289		3
4 <sup>17</sup>	Encapsulation efficiency and oxidative stability of flaxseed oil microencapsulated by spray drying using different combinations of wall materials. <b>2013</b> , 115, 443-451		549
4 <sup>16</sup>	An Investigation of the Complexity of Maillard Reaction Product Profiles from the Thermal Reaction of Amino Acids with Sucrose Using High Resolution Mass Spectrometry. <b>2014</b> , 3, 461-475		20
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4 <sup>14</sup>	Antioxidant Capacity of Soft Drinks. <b>2014</b> , 51-56		
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4 <sup>10</sup>	Further insights into the role of melanoidins on the antioxidant potential of barley malt. <i>Food Chemistry</i> , <b>2014</b> , 160, 127-33	8.5	35
4 <sup>09</sup>	Determination of Total Concentrations and Chemical and Physical Fractionation Forms of Manganese in Infusions of Ground Coffees. <b>2014</b> , 7, 676-682		5
4 <sup>08</sup>	Antioxidant activity of dried green olives ( <i>Carolea</i> cv.). <b>2014</b> , 58, 49-54		11
4 <sup>07</sup>	Influence of molecular weight on in vitro immunostimulatory properties of instant coffee. <i>Food Chemistry</i> , <b>2014</b> , 161, 60-6	8.5	21
4 <sup>06</sup>	Structure and antioxidant activity of whey protein isolate conjugated with glucose via the Maillard reaction under dry-heating conditions. <b>2014</b> , 1, 145-154		102
4 <sup>05</sup>	Antimicrobial colorants in molasses distillery wastewater and their removal technologies. <b>2014</b> , 87, 34-43		76
4 <sup>04</sup>	Roasting process affects differently the bioactive compounds and the antioxidant activity of arabica and robusta coffees. <b>2014</b> , 61, 279-285		110
4 <sup>03</sup>	Coffee components and cardiovascular risk: beneficial and detrimental effects. <b>2014</b> , 65, 925-36		106

402	Characterization of barley serpin Z7 that plays multiple roles in malt and beer. <b>2014</b> , 62, 5643-50	7
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393	Hydroxymethyl furfural in chinese herbal medicines: Its formation, presence, metabolism, bioactivities and implications. <b>2015</b> , 12, 43	7
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389	Influence of beer marinades on the reduction of carcinogenic heterocyclic aromatic amines in charcoal-grilled pork meat. <b>2015</b> , 32, 315-23	3
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384	The Maillard reaction of a shrimp by-product protein hydrolysate: chemical changes and inhibiting effects of reactive oxygen species in human HepG2 cells. <b>2015</b> , 6, 1919-27	23
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376	Microwave heating enhances antioxidant and emulsifying activities of ovalbumin glycated with glucose in solid-state. <b>2015</b> , 52, 1453-61	30
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356	Development of an instant coffee enriched with chlorogenic acids. <b>2016</b> , 53, 1380-8	28
355	Cocoa bean ( <i>Theobroma cacao</i> L.) phenolic extracts as PTP1B inhibitors, hepatic HepG2 and pancreatic $\beta$ TC3 cell cytoprotective agents and their influence on oxidative stress in rats. <b>2016</b> , 89, 946-957	23
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345	Maillard conjugation of lactulose with potentially bioactive peptides. <i>Food Chemistry</i> , <b>2016</b> , 192, 831-6	8.5	69
344	Maillard reaction products in bread: A novel semi-quantitative method for evaluating melanoidins in bread. <i>Food Chemistry</i> , <b>2016</b> , 190, 904-911	8.5	54
343	Hot Air Drying Induces Browning and Enhances Phenolic Content and Antioxidant Capacity in Mung Bean ( <i>Vigna radiata</i> L.) Sprouts. <b>2017</b> , 41, e12846		12
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340	The effect of organic nitrogenous compound content and different pretreatments on agricultural lignocellulosic biomass characterization methods. <b>2017</b> , 24, 1395-1406		8
339	Optimization and characterization of gelatin from kumakuma ( <i>Brachyplatystoma filamentosum</i> ) skin. <b>2017</b> , 15, 361-368		10
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336	Engineering Foods for Bioactives Stability and Delivery. <b>2017</b> ,		5
335	Chemical Stability: Browning and Oxidation. <b>2017</b> , 361-400		2
334	Development of high-performance supercapacitor electrode derived from sugar industry spent wash waste. <b>2017</b> , 340, 189-201		19
333	Pretreatment of a primary and secondary sludge blend at different thermal hydrolysis temperatures: Impacts on anaerobic digestion, dewatering and filtrate characteristics. <b>2017</b> , 122, 557-569		64
332	Effect of brewing process and sugar content on 5-hydroxymethylfurfural and related substances from Turkish coffee. <b>2017</b> , 20, 1866-1875		8
331	Green Technologies and Environmental Sustainability. <b>2017</b> ,		12

330	Food Processing Antioxidants. <b>2017</b> , 81, 31-64	17
329	Carotenoids stability in spray dried high solids emulsions using layer-by-layer (LBL) interfacial structure and trehalose-high DE maltodextrin as glass former. <b>2017</b> , 33, 32-39	16
328	Main anthraquinone components in Aloe vera and their inhibitory effects on the formation of advanced glycation end-products. <b>2017</b> , 41, e13160	8
327	Effects of ultrasonic pretreatment and glycosylation on functional properties of casein grafted with glucose. <b>2017</b> , 41, e13177	5
326	Adsorption of distillery spent wash on activated bagasse fly ash: Kinetics and thermodynamics. <b>2017</b> , 5, 5381-5388	27
325	Wet oxidation of the structural sludge fractions. <b>2017</b> , 168, 1163-1170	8
324	Microencapsulation of anthocyanin-rich black soybean coat extract by spray drying using maltodextrin, gum Arabic and skimmed milk powder. <b>2017</b> , 34, 475-487	23
323	Kinetic Study of High-Intensity Ultrasound-Assisted Maillard Reaction in a Model System of D-Glucose and L-Methionine. <b>2017</b> , 10, 1984-1996	18
322	Ultra thin hydro-films based on lactose-crosslinked fish gelatin for wound healing applications. <b>2017</b> , 530, 455-467	26
321	Impact of electro-activation on antioxidant properties of defatted whey. <b>2017</b> , 65, 28-37	16
320	The Substance Basis Research of Stir-Baking to Dark Brown Could Enhance the Promoting Effects of Areca Nut on Gastrointestinal Motility. <b>2017</b> , 41, e13103	2
319	Antioxidant Activities of Chicken Peptide-Maillard Reaction Products (CP-MRPS) Derived from Chicken Peptides and d-Glucose System. <b>2017</b> , 41, e13041	10
318	Composition analysis and antioxidant properties of black garlic extract. <b>2017</b> , 25, 340-349	59
317	Preparation of chemically modified canola protein isolate with gum Arabic by means of Maillard reaction under wet-heating conditions. <b>2017</b> , 155, 201-207	66
316	Mechanism of the self-condensation of GlcNH <sub>2</sub> : insights from in situ NMR spectroscopy and DFT study. <b>2017</b> , 202, 420-429	18
315	New degradation compounds from lignocellulosic biomass pretreatment: routes for formation of potent oligophenolic enzyme inhibitors. <b>2017</b> , 19, 464-473	38
314	Estimation of Melanoidin concentration in palm oil mill effluent ponding system and its treatment using Calcium Lactate. <b>2017</b> , 206, 012078	2
313	Bacterial Nanocellulose from Side-Streams of Kombucha Beverages Production: Preparation and Physical-Chemical Properties. <b>2017</b> , 9,	51

312	COD and colour removal from molasses spent wash using activated carbon produced from bagasse fly ash of Matahara sugar factory, Oromiya region, Ethiopia. <b>2017</b> , 43, 470		18
311	4-Hydroxy-5-Methyl-3(2H)-Furanone (HMFO) Contributes to Browning in the Xylose-Lysine Maillard Reaction System. <b>2017</b> , 23, 283-289		4
310	Functional Properties and Maillard Reaction Product Formation in Rye-Buckwheat Ginger Cakes Enhanced with Rutin. <b>2017</b> ,		
309	Characterisation of manganese peroxidase and laccase producing bacteria capable for degradation of sucrose glutamic acid-Maillard reaction products at different nutritional and environmental conditions. <b>2018</b> , 34, 32		54
308	Molecular-Weight-Fractionation Characteristics and Coagulation Behaviors of Biorecalcitrant Dissolved Organic Matter and Colorants in Cassava Distillery Wastewater. <b>2018</b> , 57, 4442-4451		4
307	Ultrafiltration and thermal processing effects on Maillard reaction products and biological properties of date palm sap syrups ( <i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , <b>2018</b> , 256, 397-404	8.5	16
306	Assessing the Influence of Roasting Process Parameters on Mepiquat and Chlormequat Formation in Dark Barley Malts. <b>2018</b> , 11, 1177-1187		9
305	Glycation of whey proteins: Technological and nutritional implications. <b>2018</b> , 112, 83-92		37
304	Integrated science-based approach to study quality changes of shelf-stable food products during storage: A proof of concept on orange and mango juices. <b>2018</b> , 73, 76-86		23
303	Glucose and D-Allulose contained medium to support the growth of lactic acid bacteria. <b>2018</b> , 102, 012058		0
302	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <b>2018</b> , 66, 1569-1575		52
301	Changes in the functional components and radical scavenging activity of maize under various roasting conditions. <b>2018</b> , 27, 837-845		4
300	Concentrating molasses distillery wastewater using biomimetic forward osmosis (FO) membranes. <b>2018</b> , 130, 271-280		63
299	Contribution of Histidine and Lysine to the Generation of Volatile Compounds in Jinhua Ham Exposed to Ripening Conditions Via Maillard Reaction. <b>2018</b> , 83, 46-52		17
298	In vitro membrane damage induced by half-fin anchovy hydrolysates/glucose Maillard reaction products and the effects on oxidative status in vivo. <b>2018</b> , 9, 785-796		6
297	Effects of thermal treatment on polysaccharide degradation during black garlic processing. <b>2018</b> , 95, 223-229		47
296	Bread characteristics and antioxidant activities of Maillard reaction products of white pan bread containing various sugars. <b>2018</b> , 95, 308-315		27
295	Design cocoa processing towards healthy cocoa products: The role of phenolics and melanoidins. <b>2018</b> , 45, 480-490		28

294	Evaluation of molasses-melanoidin decolourisation by potential bacterial consortium discharged in distillery effluent. <b>2018</b> , 8, 187		32
293	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of Xynisteri grape (Vitis vinifera) must. <b>2018</b> , 135, 114-122		9
292	Chemistry of Bulk Sweeteners. <b>2018</b> , 3-37		
291	Effect of roasting conditions on the composition and antioxidant properties of defatted walnut flour. <b>2018</b> , 98, 1813-1820		25
290	Chlorogenic acid oxidation-induced greening of sunflower butter cookies as a function of different sweeteners and storage conditions. <i>Food Chemistry</i> , <b>2018</b> , 241, 135-142	8.5	15
289	Antimicrobial and antioxidant capacity of glucosamine-zinc(II) complex via non-enzymatic browning reaction. <b>2018</b> , 27, 1-7		19
288	Environmental pollution and health hazards from distillery wastewater and treatment approaches to combat the environmental threats: A review. <b>2018</b> , 194, 229-246		173
287	Toxicological analysis of roast duck flavor components. <b>2018</b> , 119, 438-444		3
286	A comparative analysis of the antigenicity and the major components formed from the glucose/ovalbumin model system under microwave irradiation and conventional heating. <b>2018</b> , 42, e13818		2
285	Novel Maillard Pigment, Furpenthiazinate, Having Furan and Cyclopentathiazine Rings Formed by Acid Hydrolysis of Protein in the Presence of Xylose or by Reaction between Cysteine and Furfural under Strongly Acidic Conditions. <b>2018</b> , 66, 11414-11421		3
284	Biodegradable Contrast Agents for Photoacoustic Imaging. <b>2018</b> , 8, 1567		16
283	Antioxidant, Antimicrobial, and Fungicidal Properties of Chitosan Based Films (Review). <b>2018</b> , 54, 449-458		23
282	Comparative investigation between co-pyrolysis characteristics of protein and carbohydrate by TG-FTIR and Py-GC/MS. <b>2018</b> , 135, 209-218		45
281	Use of Concentrated Whey by Freeze Concentration Process to Obtain a Symbiotic Fermented Lactic Beverage. <b>2018</b> , 14, 56-68		5
280	Influence of removal of microbial inhibitors on PHA production from spent coffee grounds employing Halomonas halophila. <b>2018</b> , 6, 3495-3501		33
279	Biocompatible and Biodegradable Fe-Melanoidin Chelate as a Potentially Safe Contrast Agent for Liver MRI. <b>2018</b> , 29, 2426-2435		11
278	Microencapsulation of Bifidobacterium animalis subsp . lactis INL1 using whey proteins and dextrans conjugates as wall materials. <b>2018</b> , 85, 129-135		23
277	High and low esterification degree pectins decomposition by hydrolysis and modified Maillard reactions for furfural production. <b>2018</b> , 20, 1413-1422		2

276	New fluorescent compounds produced by femtosecond laser surgery in biological tissues: the mechanisms. <b>2018</b> , 9, 3373-3390	10
275	Application of the Products from the Maillard Reaction of Polyglutamic Acid and Glucose to Prepare Colored and Bioactive Silk. <b>2018</b> , 10,	3
274	Decreasing Carbon Tetrachloride Toxicity using Date-seed ( <i>Phoenix dactylifera</i> L.) Steeping in Rats. <b>2018</b> , 10, 139-145	6
273	Kinetic study of high-intensity ultrasound-assisted Maillard reaction in a model system of d-glucose and glycine. <i>Food Chemistry</i> , <b>2018</b> , 269, 628-637	8.5 32
272	Changes in oxidative stability and protein profile of flaxseeds resulting from thermal pre-treatment. <b>2018</b> , 98, 5459-5469	10
271	Straw Wine Melanoidins as Potential Multifunctional Agents: Insight into Antioxidant, Antibacterial, and Angiotensin-I-Converting Enzyme Inhibition Effects. <b>2018</b> , 6,	9
270	How does manganese dioxide affect humus formation during bio-composting of chicken manure and corn straw?. <b>2018</b> , 269, 169-178	29
269	Effect of coffee roasting on in vitro α-glucosidase activity: Inhibition and mechanism of action. <b>2018</b> , 111, 480-487	23
268	Effect of storage conditions on the physicochemical characteristics of edible films based on whey protein concentrate and liquid smoke. <b>2019</b> , 87, 221-228	19
267	Anti-Oxidant in China: A Thirty-Year Journey. <b>2019</b> , 47, 1005-1024	6
266	Simulated Sunlight Selectively Modifies Maillard Reaction Products in a Wide Array of Chemical Reactions. <b>2019</b> , 25, 13208-13217	8
265	Sugarcane biorefineries wastewater: bioremediation technologies for environmental sustainability. <b>2019</b> , 6,	30
264	Potential effects of rapeseed peptide Maillard reaction products on aging-related disorder attenuation and gut microbiota modulation in d-galactose induced aging mice. <b>2019</b> , 10, 4291-4303	16
263	Stability of Proteins During Processing and Storage. <b>2019</b> , 295-330	4
262	Conceptualization of a spent coffee grounds biorefinery: A review of existing valorisation approaches. <b>2019</b> , 118, 149-166	41
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259	Antioxidant potential and antimicrobial activity of chitosan-inulin conjugates obtained through the Maillard reaction. <b>2019</b> , 28, 1861-1869	16

258	Changes in the physicochemical properties and flavour compounds of beef bone hydrolysates after Maillard reaction. <b>2019</b> , 123, 642-649		14
257	Mixolab behavior, quality attributes and antioxidant capacity of breads incorporated with. <b>2019</b> , 56, 3921-3929		5
256	Identification of bioactive peptides from half-fin anchovy ( <i>Setipinna taty</i> ) hydrolysates and further modification using Maillard reaction to improve antibacterial activities. <b>2019</b> , 58, 161-170		4
255	Development of arrowroot flour and taro flour snack bar with banana bud flour supplementation as snack for diabetes patient. <b>2019</b> , 250, 012084		
254	Opportunities and challenges for functional and medicinal beverages: Current and future trends. <b>2019</b> , 88, 513-526		54
253	Cellular evaluation of the antioxidant activity of U.S. Pecans [ <i>Carya illinoensis</i> (Wangenh.) K. Koch]. <i>Food Chemistry</i> , <b>2019</b> , 293, 511-519	8.5	10
252	Impact of pulsed electric field pre-treatment on nutritional and polyphenolic contents and bioactivities of light and dark brewer's spent grains. <b>2019</b> , 54, 200-210		22
251	Influence of melanoidins on acidogenic fermentation of food waste to produce volatility fatty acids. <b>2019</b> , 284, 121-127		14
250	An Assessment of the Bioactivity of Coffee Silverskin Melanoidins. <b>2019</b> , 8,		16
249	Cocoa Bean Proteins-Characterization, Changes and Modifications due to Ripening and Post-Harvest Processing. <b>2019</b> , 11,		18
248	Effects of a Lysine-Involved Maillard Reaction on the Structure and In Vitro Activities of Polysaccharides from Longan Pulp. <b>2019</b> , 24,		4
247	Time effect on structural and functional properties of whey protein isolate-gum acacia conjugates prepared via Maillard reaction. <b>2019</b> , 99, 4801-4807		29
246	Maillard reaction derived from oil-tea camellia seed through roasting. <b>2019</b> , 99, 5000-5007		11
245	Effect of ultrasound assisted heating on structure and antioxidant activity of whey protein peptide grafted with galactose. <b>2019</b> , 109, 130-136		23
244	How Maillard Reaction Influences Sensorial Properties (Color, Flavor and Texture) of Food Products?. <b>2019</b> , 35, 707-725		63
243	The Role of Yeast and Lactic Acid Bacteria in the Formation of 2-Propanol from Acetone during Fermentation of Rye Mash Obtained Using Thermal-Pressure Method of Starch Liberation. <b>2019</b> , 24,		8
242	Characterization and functionality of fibre-rich pomaces from the tropical fruit pulp industry. <b>2019</b> , 122, 813-826		4
241	Conserving Bog Bodies: The Key Questions. <b>2019</b> , 19, 67-88		

240	In Vitro Antioxidant Activity and FTIR Characterization of High-Molecular Weight Melanoidin Fractions from Different Types of Cocoa Beans. <b>2019</b> , 8,		21
239	Isolation and Characterization of Melanoidins from Dulce de Leche, A Confectionary Dairy Product. <b>2019</b> , 24,		10
238	Contribution of aroma compounds to the antioxidant properties of roasted white yam (). <b>2019</b> , 13, 133		3
237	The Maillard reaction products as food-born antioxidant and antibrowning agents in model and real food systems. <i>Food Chemistry</i> , <b>2019</b> , 275, 644-660	8.5	96
236	Influence of the Maillard reaction on the properties of cold-set whey protein and maltodextrin binary gels. <b>2019</b> , 90, 79-87		12
235	Simultaneous roasting and extraction of green coffee beans by pressurized liquid extraction. <i>Food Chemistry</i> , <b>2019</b> , 281, 261-268	8.5	9
234	Glycated proteins in nutrition: Friend or foe?. <b>2019</b> , 117, 76-90		11
233	Effect of amino acids on Maillard reaction product formation and total antioxidant capacity in white pan bread. <b>2019</b> , 54, 1372-1380		12
232	Hydrothermal treatments enhance the solubility and antioxidant characteristics of dietary fiber from asparagus by-products. <b>2019</b> , 114, 175-184		11
231	Powder caking and cohesion behaviours of coffee powders as affected by roasting and particle sizes: Principal component analyses (PCA) for flow and bioactive properties. <b>2019</b> , 344, 222-232		11
230	Nonenzymatic Browning Reactions: Overview. <b>2019</b> , 233-244		3
229	Contributions of temperature and l-cysteine on the physicochemical properties and sensory characteristics of rapeseed flavor enhancer obtained from the rapeseed peptide and d-xylose Maillard reaction system. <b>2019</b> , 128, 455-463		13
228	Chitosan-glucose Maillard reaction products and their preservative effects on fresh grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during cold storage. <b>2019</b> , 99, 2158-2164		9
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224	Spectrophotometric Estimation of Total Phenolic Content and Antioxidant Capacity of Molasses and Vinasses Generated from the Sugarcane Industry. <b>2020</b> , 11, 3453-3463		9
223	Maillard conjugate-based delivery systems for the encapsulation, protection, and controlled release of nutraceuticals and food bioactive ingredients: A review. <b>2020</b> , 100, 105389		57

222	Reduced graphene oxide coating with high performance for the solid phase micro-extraction of furfural in espresso coffee. <b>2020</b> , 14, 314-321	2
221	Extruded meat alternatives made from Maillard-reacted beef bone hydrolysate and plant proteins: part I Effect of moisture content. <b>2020</b> , 55, 649-659	4
220	Effect of drying air temperature on drying kinetics, color, carotenoid content, antioxidant capacity and oxidation of fat for lotus pollen. <b>2020</b> , 38, 1151-1164	27
219	Effect of temperature on toxicity and biodegradability of dissolved organic nitrogen formed during hydrothermal liquefaction of biomass. <b>2020</b> , 238, 124573	16
218	Effects of glucose-glycine melanoidins on the digestive trypsin-like activity of the rainbow trout <i>Oncorhynchus mykiss</i> . <b>2020</b> , 516, 734513	1
217	Covalent conjugation of whey protein isolate hydrolysates and galactose through Maillard reaction to improve the functional properties and antioxidant activity. <b>2020</b> , 102, 104584	22
216	Potential prebiotic activities of soybean peptides Maillard reaction products on modulating gut microbiota to alleviate aging-related disorders in D-galactose-induced ICR mice. <b>2020</b> , 65, 103729	14
215	Interaction with the environment: Skin. <b>2020</b> , 29-147	1
214	Energy and Nutrient Recovery from Sewage Sludge and Manure via Anaerobic Digestion with Hydrothermal Pretreatment. <b>2020</b> , 54, 1147-1156	28
213	Oxidation and Reduction of Biological Material. <b>2020</b> , 55-97	
212	Nutrients and bioactive components from vinegar: A fermented and functional food. <b>2020</b> , 64, 103681	35
211	Puffing of Turmeric ( <i>L.</i> ) Enhances its Anti-Inflammatory Effects by Upregulating Macrophage Oxidative Phosphorylation. <b>2020</b> , 9,	3
210	Impact of Media Heat Treatment on Cell Morphology and Stability of <i>L. acidophilus</i> , <i>L. johnsonii</i> and <i>L. delbrueckii</i> subsp. <i>delbrueckii</i> during Fermentation and Processing. <b>2020</b> , 6, 94	
209	The Effect of Roasting on the Protein Profile and Antiradical Capacity of Flaxseed Meal. <b>2020</b> , 9,	3
208	Carbon Dots Derived from the Maillard Reaction for pH Sensors and Cr (VI) Detection. <b>2020</b> , 10,	5
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206	Bacterial degradation of distillery wastewater pollutants and their metabolites characterization and its toxicity evaluation by using <i>Caenorhabditis elegans</i> as terrestrial test models. <b>2020</b> , 261, 127689	11
205	Nanofiltration for Decolorization: Membrane Fabrication, Applications and Challenges. <b>2020</b> , 59, 19858-19875	20

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202	<i>Sargassum stenophyllum</i> (Fucales, Ochrophyta) responses to temperature short-term exposure: photosynthesis and chemical composition. <b>2020</b> , 43, 733-745	4
201	Carbohydrates Profile, Polyphenols Content and Antioxidative Properties of Beer Worts Produced with Different Dark Malts Varieties or Roasted Barley Grains. <b>2020</b> , 25,	14
200	Characterization of Beet Root Extract () Encapsulated with Maltodextrin and Inulin. <b>2020</b> , 25,	10
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196	Malt and beer-related by-products as potential antioxidant skin-lightening agents for cosmetics. <b>2020</b> , 17, 100282	6
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194	Simultaneous generation of acrylamide, $\beta$ -carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. <i>Food Chemistry</i> , <b>2020</b> , 332, 127387	8.5 6
193	Recalcitrant dissolved organic nitrogen formation in thermal hydrolysis pretreatment of municipal sludge. <b>2020</b> , 138, 105629	29
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191	Carotenoids degradation and precautions during processing. <b>2020</b> , 223-258	3
190	Preparation of melanoidin/TiO <sub>2</sub> composites with improved UV screening ability and suppressed photocatalytic activity for cosmetic application. <b>2020</b> , 86, 186-193	3
189	Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours. <b>2020</b> , 246, 1207-1218	8
188	Effects of Raw and Roasted Cocoa Bean Extracts Supplementation on Intestinal Enzyme Activity, Biochemical Parameters, and Antioxidant Status in Rats Fed a High-Fat Diet. <b>2020</b> , 12,	6
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185	Parchment browning and the Dead Sea Scrolls [Part I: Artificial aging. <b>2020</b> , 176, 109109	5
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183	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <b>2020</b> , 150, 326-335	28
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181	The effect of UHT processing and storage on milk proteins. <b>2020</b> , 385-421	3
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176	Coffee Melanoidin-Based Multipurpose Film Formation: Application to Single-Cell Nanoencapsulation. <b>2020</b> , 6, 379-385	13
175	Recent advances in photoacoustic contrast agents for in vivo imaging. <b>2020</b> , 12, e1618	48
174	Analysis on antibacterial activities and volatile compounds of Maillard reaction products derived from squid skin. <b>2020</b> , 145, 01028	2
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170	Impact of defined thermomechanical treatment on the structure and content of dietary fiber and the stability and bioaccessibility of polyphenols of chokeberry ( <i>Aronia melanocarpa</i> ) pomace. <b>2020</b> , 134, 109232	18
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164	Evaluation on the physicochemical and digestive properties of melanoidin from black garlic and their antioxidant activities in vitro. <i>Food Chemistry</i> , <b>2021</b> , 340, 127934	8.5	10
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162	Cocoa melanoidins reduce the formation of dietary advanced glycation end-products in dairy mimicking system. <i>Food Chemistry</i> , <b>2021</b> , 345, 128827	8.5	5
161	Phytoremediation of distillery effluent: current progress, challenges, and future opportunities. <b>2021</b> , 349-374		2
160	Cytotoxicity study of bakery product melanoidins on intestinal and endothelial cell lines. <i>Food Chemistry</i> , <b>2021</b> , 343, 128405	8.5	6
159	Optimizing food waste hydrothermal parameters to reduce Maillard reaction and increase volatile fatty acid production. <b>2021</b> , 103, 43-49		5
158	Sustainable upcycling of brewers' spent grain by thermo-mechanical treatment in twin-screw extruder. <b>2021</b> , 285, 124839		9
157	Browning and pigmentation in food through the Maillard reaction. <b>2021</b> , 38, 283-292		19
156	The significance of Maillard reaction for species-specific detection gelatine in food industry. <b>2021</b> , 1731, 012018		1
155	A systematic review on options for sustainable treatment and resource recovery of distillery sludge. <b>2021</b> , 263, 128225		4
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153	Understanding the formation of recalcitrant dissolved organic nitrogen as a result of thermal hydrolysis and anaerobic digestion of municipal sludge. <b>2021</b> , 7, 335-345		2
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151	Gamma irradiated date syrup for sucrose substitution in yogurt: effect on physicochemical properties, antioxidant capacity and sensory evaluation.. <b>2022</b> , 59, 192-201		3

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147	Preparation of soluble ferrous complex with high alkaline stability by reducing iron nanoparticle in Maillard reaction. <b>2021</b> , 75, 3227-3239	1
146	A review of bread qualities and current strategies for bread bioprotection: Flavor, sensory, rheological, and textural attributes. <b>2021</b> , 20, 1937-1981	13
145	Glycation of Plant Proteins Via Maillard Reaction: Reaction Chemistry, Technofunctional Properties, and Potential Food Application. <b>2021</b> , 10,	17
144	Coffee beyond the cup: analytical techniques used in chemical composition research – review. <b>2021</b> , 247, 749-775	6
143	Effects of thermal processing on antioxidant activities, amino acid composition and protein molecular weight distributions of jasmine rice bran protein hydrolysate. <b>2021</b> , 56, 3289-3298	4
142	Current trends and advances in analytical techniques for the characterization and quantification of biologically recalcitrant organic species in sludge and wastewater: A review. <b>2021</b> , 1152, 338284	5
141	The Relationship between the Browning Index, Total Phenolics, Color, and Antioxidant Activity of Polish-Originated Honey Samples. <b>2021</b> , 10,	7
140	Storage stability of spray dried curcumin encapsulate prepared using a blend of whey protein, maltodextrin, and gum Arabic. <b>2021</b> , 45, e15472	2
139	Protein Conjugated with Glucose via Maillard Reaction: Antioxidant and Techno-Functional Properties. <b>2021</b> , 2021, 5572554	3
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137	Effects of Anaerobic Fermentation on Black Garlic Extract by : Changes in Flavor and Functional Components. <b>2021</b> , 8, 645416	1
136	Microbial electrolysis enhanced bioconversion of waste sludge lysate for hydrogen production compared with anaerobic digestion. <b>2021</b> , 767, 144344	13
135	Current challenges, applications and future perspectives of SCOBY cellulose of Kombucha fermentation. <b>2021</b> , 295, 126454	20
134	Eco-dyeing with biocolorant from spent coffee ground on low molecular weight chitosan crosslinked cotton. <b>2021</b> , 20, 100389	5
133	Malt roasting quality control by mid-infrared spectroscopy. <b>2021</b> , 10, 1-16	1

132	Dissecting dietary melanoidins: formation mechanisms, gut interactions and functional properties. <b>2021</b> , 1-18		6
131	Effects of deglycosylation and the Maillard reaction on conformation and allergenicity of the egg ovomucoid. <b>2021</b> , 86, 3014-3022		0
130	Effect of Liquid Hot Water Pretreatment on Hydrolysates Composition and Methane Yield of Rice Processing Residue. <b>2021</b> , 14, 3254		3
129	Degradation Products of Tryptophan in Cell Culture Media: Contribution to Color and Toxicity. <b>2021</b> , 22,		1
128	Molecular characterization of sequence-driven peptide glycation. <b>2021</b> , 11, 13294		0
127	Astaxanthin-loaded emulsion gels stabilized by Maillard reaction products of whey protein and flaxseed gum: Physicochemical characterization and in vitro digestibility. <b>2021</b> , 144, 110321		9
126	Application of a novel microwave energy treatment on brewers' spent grain (BSG): Effect on its functionality and chemical characteristics. <i>Food Chemistry</i> , <b>2021</b> , 346, 128935	8.5	10
125	Comparative Study on Phenolic Content and Antioxidant Activity of Different Malt Types. <b>2021</b> , 10,		6
124	Quaternary ammonium-functionalized magnetic chitosan microspheres as an effective green adsorbent to remove high-molecular-weight invert sugar alkaline degradation products (HISADPs). <b>2021</b> , 416, 129084		8
123	Bacterial Cellulose: Multipurpose Biodegradable Robust Nanomaterial.		
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121	In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Spent Coffee Grounds-Enriched Cookies. <b>2021</b> , 10,		8
120	A Literature Review on Maillard Reaction Based on Milk Proteins and Carbohydrates in Food and Pharmaceutical Products: Advantages, Disadvantages, and Avoidance Strategies. <b>2021</b> , 10,		9
119	Maillard reaction product and its complexation with environmental pollutants: A comprehensive review of their synthesis and impact. <b>2021</b> , 15, 100779		4
118	Fish skin as a biomaterial for halal collagen and gelatin.. <b>2022</b> , 29, 1100-1110		8
117	Barley Melanoidins: Key Dietary Compounds With Potential Health Benefits. <b>2021</b> , 8, 708194		3
116	Reaction pathways and factors influencing nonenzymatic browning in shelf-stable fruit juices during storage. <b>2021</b> , 20, 5698-5721		5
115	Limited hydrolysis of glycosylated whey protein isolate ameliorates the oxidative and physical stabilities of conjugated linoleic acid oil-in-water emulsions. <i>Food Chemistry</i> , <b>2021</b> , 362, 130212	8.5	7

114	Dissecting grilled red and white meat flavor: Its characteristics, production mechanisms, influencing factors and chemical hazards. <i>Food Chemistry</i> , <b>2022</b> , 371, 131139	8.5	4
113	The Maillard reactions. <b>2021</b> , 215-263		1
112	Browning of Maillard reaction systems containing xylose and 4-hydroxy-5-methyl-3(2H)-furanone. <b>2021</b> , 85, 401-410		1
111	Changes in antioxidant activities and flavor patterns of <i>Coffea arabica</i> beans during roasting. <b>2014</b> , 21, 224-230		14
110	NON-AVIAN DINOSAUR EGG SHELL CALCITE CONTAINS ANCIENT, ENDOGENOUS AMINO ACIDS.		2
109	Stable radical content and anti-radical activity of roasted Arabica coffee: from in-tact bean to coffee brew. <b>2015</b> , 10, e0122834		12
108	Decolourisation of Beet Sugar Syrup Using Activated Carbon and Glucose Oxidase Enzyme. <b>2020</b> , 15, 54-61		1
107	Antioxidant Activity and Bioactive Compounds of Babassu ( <i>Orbignya phalerata</i> ) Virgin Oil Obtained by Different Methods of Extraction. <b>2019</b> , 11, 35-43		3
106	Hydrothermal pretreatment of oxytetracycline fermentation residue: Removal of oxytetracycline and increasing the potential for anaerobic digestion. <b>2021</b> , 26, 200258-0		3
105	Effect of hydroxyl on antioxidant properties of 2,3-dihydro-3,5-dihydroxy-6-methyl-4-pyran-4-one to scavenge free radicals.. <b>2021</b> , 11, 34456-34461		2
104	Digestive properties of half-fin anchovy hydrolysates/glucose Maillard reaction products and modulation effects on intestinal microbiota. <b>2021</b> ,		1
103	Interest of Coffee Melanoidins as Sustainable Healthier Food Ingredients. <b>2021</b> , 8, 730343		4
102	Evaluation of Roasting Conditions as an Attempt to Improve Bioactive Compounds and Antioxidant Activities of Pine Nut Shell and Skin. 1		
101	Changes in Antioxidant Properties and Amounts of Bioactive Compounds during Simulated In Vitro Digestion of Wheat Bread Enriched with Plant Extracts. <b>2021</b> , 26,		0
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99	Study on the Pyrolysis Kinetics of Corn and Qualification of Pyrolysis Products. 1-18		
98	Zeolite for Treatment of Distillery Wastewater in Fluidized Bed Systems. <b>2022</b> , 117-130		
97	Development of a time-temperature indicator based on Maillard reaction for visually monitoring the freshness of mackerel. <i>Food Chemistry</i> , <b>2021</b> , 373, 131448	8.5	6

96	Molecular mechanisms of interaction between enzymes and Maillard reaction products formed from thermal hydrolysis pretreatment of waste activated sludge. <b>2021</b> , 206, 117777	3
95	Nutritional and Toxicological Aspects of the Chemical Changes of Food Components and Nutrients During Freezing. <b>2015</b> , 867-896	
94	Nutritional and Toxicological Aspects of the Chemical Changes of Food Components and Nutrients During Freezing. <b>2015</b> , 1-23	
93	Introduction to the Maillard Reaction. <b>2015</b> , 3-20	
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91	Assessment of the antioxidant properties of the most common coffee brews available in the local markets of the western region of Saudi Arabia. <b>2017</b> , 5, 70-76	0
90	Reacciones químicas de los azúcares simples empleados en la industria alimentaria. <b>2019</b> , 123-136	
89	Von Dingen zu Ideologien. <b>2020</b> , 297-418	
88	Effects of sludge thermal hydrolysis pretreatment on anaerobic digestion and downstream processes: mechanism, challenges and solutions. <b>2022</b> , 344, 126248	4
87	Glycation of whey protein isolate and emulsions prepared by conjugates. <b>2022</b> , 316, 110852	2
86	Biorefinery strategies for microbial bioplastics production: Sustainable pathway towards Circular Bioeconomy. <b>2021</b> , 100875	5
85	Exploring polymerisation of 1,2-dicarbonyl compounds to decipher the formation of nitrogen-free substructures in melanoidins. <b>2021</b> , 161, 110859	0
84	Design and evaluation of non-conventional extraction for bioactive compounds recovery from spent coffee ( <i>Coffea arabica</i> L.) grounds. <b>2022</b> , 177, 418-430	2
83	Functional property of Maillard conjugate-based nano emulsion delivery system using whey protein: a mini review. <b>2021</b> , 2021, 79-85	0
82	Antimicrobial properties and volatile profile of bread and biscuits melanoidins. <i>Food Chemistry</i> , <b>2021</b> , 373, 131648	8.5 2
81	Protein Hydrolysis and Glycosylation as Strategies to Produce Bioactive Ingredients from Unmarketable Prawns. <b>2021</b> , 10,	
80	Whey protein isolate-gum Acacia Maillard conjugates as emulsifiers for nutraceutical emulsions: Impact of glycation methods on physicochemical stability and in vitro bioaccessibility of $\beta$ -carotene emulsions.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131706	8.5 2
79	Physicochemical properties and Strength analysis of vitreous encapsulated solids for the safe delivery of $\beta$ -Carotene.. <b>2022</b> , 151, 110877	1

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