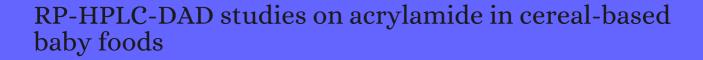
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DOI: 10.1016/j.jfca.2013.08.006 Journal of Food Composition and Analysis, 2013, 32, 68-73.

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#	Paper	IF	Citations
40	A new derivatization approach with D-cysteine for the sensitive and simple analysis of acrylamide in foods by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2014 , 1361, 117-24	4.5	28
39	Scientific Opinion on acrylamide in food. <i>EFSA Journal</i> , 2015 , 13, 4104	2.3	250
38	Cysteine alone or in combination with glycine simultaneously reduced the contents of acrylamide and hydroxymethylfurfural. <i>LWT - Food Science and Technology</i> , 2015 , 63, 275-280	5.4	30
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33	Preliminary study of acrylamide monomer decomposition during methane fermentation of dairy waste sludge. <i>Journal of Environmental Sciences</i> , 2016 , 45, 108-14	6.4	3
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23	Dietary Acrylamide and the Risks of Developing Cancer: Facts to Ponder. <i>Frontiers in Nutrition</i> , 2018 , 5, 14	6.2	47
22	The Effect of Transglutaminase to Improve the Quality of Either Traditional or Pectin-Coated Falafel (Fried Middle Eastern Food). <i>Coatings</i> , 2019 , 9, 331	2.9	6
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4	Acrylamide Exposure of Infants and Toddlers through Baby Foods and Current Progress on Regulations. <i>Current Opinion in Food Science</i> , 2022 , 46, 100849	9.8	3	
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2	Strategies to Reduce Acrylamide Formation During Food Processing Focusing on Cereals, Children and Toddler Consumption: A Review. 1-27		Ο	
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