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RP-HPLC-DAD studies on acrylamide in cereal-based baby foods

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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
37	Effect of residual monomer from polyacrylamide on head lettuce grown in peat substrate. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 2113-9	3.2	2
36	Isotope Internal Standard Method for Determination of Four Acrylamide Compounds in Food Contact Paper Products and Food Simulants by Ultra-High Performance Liquid Chromatography Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2016 , 9, 1895-1903	3.4	7
35	Investigation of a rapid and sensitive non-aqueous reaction system for the determination of acrylamide in processed foods by gas chromatography-mass spectrometry. <i>Analytical Methods</i> , 2016 , 8, 5970-5977	3.2	3
34	Effect of Storage on Acrylamide and 5-hydroxymethylfurfural Contents in Selected Processed Plant Products with Long Shelf-life. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 115-22	3.9	20
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
32	Acrylamide in thermal-processed carbohydrate-rich foods from Chinese market. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017 , 10, 228-232	3.3	19
31	Effect of different home-cooking methods on acrylamide formation in pre-prepared croquettes. <i>Journal of Food Composition and Analysis</i> , 2017 , 56, 134-139	4.1	19
30	Mitigation of Acrylamide in Foods: An African Perspective. 2017 ,		3
29	Fluorescence quenching biosensor for acrylamide detection in food products based on double-stranded DNA and gold nanoparticles. <i>Sensors and Actuators B: Chemical</i> , 2018 , 265, 339-345	8.5	32
28	Extraction and reliable determination of acrylamide from thermally processed foods using ionic liquid-based ultrasound-assisted selective microextraction combined with spectrophotometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 222-232	3.2	12
27	Acrylamide occurrence in Keribo: Ethiopian traditional fermented beverage. <i>Food Control</i> , 2018 , 86, 77-82	2.2	8
26	Levels of acrylamide in foods included in the first French total diet study on infants and toddlers. <i>Food Chemistry</i> , 2018 , 240, 997-1004	8.5	28
25	Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries. <i>Coatings</i> , 2018 , 8, 147	2.9	25
24	Direct and simultaneous determination of methionine sulfoxide and pyroglutamic acid impurities in Compound Amino Acid Injection-18 AA by ion-pair reversed-phase HPLC. <i>Separation Science Plus</i> , 2018 , 1, 483-489	1.1	4

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
21	Classical and emerging non-destructive technologies for safety and quality evaluation of cereals: A review of recent applications. <i>Trends in Food Science and Technology</i> , 2019 , 91, 598-608	15.3	25
20	Comparative Study of Four Analytical Methods for the Routine Determination of Acrylamide in Black Ripe Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12633-12641	5.7	8
19	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removal-Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5017-5025	5.7	20
18	Investigation and determination of acrylamide in the main group of cereal products using advanced microextraction method coupled with gas chromatography-mass spectrometry. <i>Journal of Cereal Science</i> , 2019 , 87, 157-164	3.8	29
17	Acrylamide and Thermal-Processing Indexes in Market-Purchased Food. <i>International Journal of Environmental Research and Public Health</i> , 2019 , 16,	4.6	11
16	Interaction of acrylamide with micelles in French fry aqueous extracts. <i>Food Control</i> , 2020 , 110, 106974	6.2	3
15	The Concentration of Acrylamide in Different Food Products: A Global Systematic Review, Meta-Analysis, and Meta-Regression. <i>Food Reviews International</i> , 2020 , 1-19	5.5	25
14	Effect of Microwave Heating on the Acrylamide Formation in Foods. <i>Molecules</i> , 2020 , 25,	4.8	12
13	Hydrocolloid-Based Coatings with Nanoparticles and Transglutaminase Crosslinker as Innovative Strategy to Produce Healthier Fried Kobbah. <i>Foods</i> , 2020 , 9,	4.9	5
12	Investigation and determination of acrylamide in 24 types of roasted nuts and seeds using microextraction method coupled with gas chromatography-mass spectrometry: central composite design. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1249-1260	2.8	8
11	Hydrocolloid effects on N-E-carboxymethyllysine and acrylamide of deep-fried fish nuggets. <i>Food Bioscience</i> , 2021 , 39, 100797	4.9	5
10	Risk Evaluation of Acrylamide in Powder Infant Formula Based on Ingredient and Formulation in Three Critical Age Groups of Children Below 2 Years Old: Efficient Microextraction Followed by GC/MS Analysis Based on CCD. <i>Food Analytical Methods</i> , 1	3.4	1
9	Determination of acrylamide in food products based on the fluorescence enhancement induced by distance increase between functionalized carbon quantum dots. <i>Talanta</i> , 2020 , 218, 121152	6.2	13
8	CHAPTER 2. Formation, Analysis, Occurrence and Mitigation of Acrylamide Content in Foods. <i>Food Chemistry, Function and Analysis</i> , 2019 , 17-44	0.6	
7	Çocuklarda Akrilamid Oluşum Mekanizmaları, Çocuklar İçin Akrilamid Bir Öve Salınımına Etkileri. <i>Akademik Gıda</i> , 232-242	1	1
6	Acrylamide in Baby Foods: A Probabilistic Exposure Assessment.. <i>Foods</i> , 2021 , 10,	4.9	6

5	Formation of acrylamide in microwave-roasted sorghum and associated dietary risk. <i>International Journal of Food Science and Technology</i> ,	3.8	0
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
3	Determination of acrylamide in commercial baby foods by LC-QqQ-MS/MS: a simple method for routine analyses.		0
2	Strategies to Reduce Acrylamide Formation During Food Processing Focusing on Cereals, Children and Toddler Consumption: A Review. 1-27		0
1	Assessment of external calibration, internal standard calibration and quadruple isotope dilution strategies for the determination of acrylamide in wastewater samples after LC-MS/MS quantification. 2023 , 190, 108741		0