

Current issues in dietary acrylamide: formation, mitigation

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Acrylamide in Food Products: A Review. <i>Journal of Food Processing &amp; Technology</i> , 2014, 05, .	0.2	42
2	The red flour beetle <i>Tribolium castaneum</i> allows for the convenient determination of fitness and survival as a measure of toxic effects of the food contaminant acrylamide. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 1826-1833.	2.3	1
3	Use of Coffee Silverskin and Stevia to Improve the Formulation of Biscuits. <i>Polish Journal of Food and Nutrition Sciences</i> , 2014, 64, 243-251.	1.7	61
4	Risk assessment, formation, and mitigation of dietary acrylamide: Current status and future prospects. <i>Food and Chemical Toxicology</i> , 2014, 69, 1-12.	3.6	103
5	Processing Treatments for Mitigating Acrylamide Formation in Sweetpotato French Fries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 310-316.	5.2	36
6	Effective Suppression of Acrylamide Neurotoxicity by Lithium in Mouse. <i>Neurochemical Research</i> , 2014, 39, 2170-2179.	3.3	7
7	Scientific Opinion on acrylamide in food. <i>EFSA Journal</i> , 2015, 13, 4104.	1.8	360
8	Having impact. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1-1.	3.5	0
9	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.	5.2	42
10	Simple analytical strategy for MALDI-TOF-MS and nanoUPLC-MS/MS: Quantitating curcumin in food condiments and dietary supplements and screening of acrylamide-induced ROS protein indicators reduced by curcumin. <i>Food Chemistry</i> , 2015, 174, 571-576.	8.2	34
11	Acrylamide: inhibition of formation in processed food and mitigation of toxicity in cells, animals, and humans. <i>Food and Function</i> , 2015, 6, 1752-1772.	4.6	107
12	Acrylamide levels in selected Colombian foods. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015, 8, 99-105.	2.8	47
13	2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) formation and fate: an example of the coordinate contribution of lipid oxidation and Maillard reaction to the production and elimination of processing-related food toxicants. <i>RSC Advances</i> , 2015, 5, 9709-9721.	3.6	36
14	Fried and Dehydrated Potato Products. , 2016, , 459-474.		8
15	The Aroma-Active Compound, Acrylamide and Ascorbic Acid Contents of Pan-Fried Potato Slices Cooked by Different Temperature and Time. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 183-191.	2.0	6
16	Hydrogen Bonding Structures and Energetics of Acrylamide Isomers, Tautomers, and Dimers: An <i>ab initio</i> Study and Spectral Analysis. <i>Journal of the Chinese Chemical Society</i> , 2016, 63, 968-976.	1.4	2
17	The use of asparaginase to reduce acrylamide levels in cooked food. <i>Food Chemistry</i> , 2016, 210, 163-171.	8.2	160
18	Acrylamide induces locomotor defects and degeneration of dopamine neurons in <i>Caenorhabditis elegans</i> . <i>Journal of Applied Toxicology</i> , 2016, 36, 60-67.	2.8	52

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19	Serum Metabolomics Analysis of Quercetin against Acrylamide-Induced Toxicity in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9237-9245.	5.2	36
20	Acrylamide in processed potato products: progress made and present status. <i>Acta Physiologiae Plantarum</i> , 2016, 38, 1.	2.1	17
21	Support vector regression-guided unravelling: antioxidant capacity and quantitative structure-activity relationship predict reduction and promotion effects of flavonoids on acrylamide formation. <i>Scientific Reports</i> , 2016, 6, 32368.	3.3	4
22	The effect of thermal processing in oil on the macromolecular integrity and acrylamide formation from starch of three potato cultivars organically fertilized. <i>Cogent Food and Agriculture</i> , 2016, 2, .	1.4	2
23	Association between CYP2E1 polymorphisms and risk of differentiated thyroid carcinoma. <i>Archives of Toxicology</i> , 2016, 90, 3099-3109.	4.2	9
24	Omega-3 Enriched Biscuits with Low Levels of Heat-Induced Toxicants: Effect of Formulation and Baking Conditions. <i>Food and Bioprocess Technology</i> , 2016, 9, 232-242.	4.7	9
25	Protective effect of wild raspberry ( <i>Rubus hirsutus</i> Thunb. ) extract against acrylamide-induced oxidative damage is potentiated after simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2016, 196, 943-952.	8.2	108
26	Experimental Data in Support of a Direct Displacement Mechanism for Type I/II I-Asparaginases. <i>Journal of Biological Chemistry</i> , 2016, 291, 5088-5100.	3.4	26
27	A colorimetric detection of acrylamide in potato chips based on nucleophile-initiated thiolâ€ene Michael addition. <i>Analyst</i> , The, 2016, 141, 1136-1143.	3.5	24
28	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. <i>Food and Function</i> , 2016, 7, 2516-2525.	4.6	39
29	Acrylamide in Fried Potato Products. , 2016, , 159-179.		6
30	Use of Nucleophilic Compounds, and Their Combination, for Acrylamide Removal. , 2016, , 297-307.		4
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34	Nutrient composition and starch characteristics of eight European potato cultivars cultivated in South Africa. <i>Journal of Food Composition and Analysis</i> , 2017, 55, 1-11.	3.9	32
35	Comparative study of physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. <i>European Food Research and Technology</i> , 2017, 243, 1619-1631.	3.3	16
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38	Glycidamide inhibits progesterone production through reactive oxygen species-induced apoptosis in R2C Rat Leydig Cells. <i>Food and Chemical Toxicology</i> , 2017, 108, 563-570.	3.6	32
39	Greens and Other Vegetable Foods. , 2017, , 59-137.		5
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49	Tara pod ( <i>Caesalpinia spinosa</i> ) extract mitigates neo-contaminant formation in Chilean bread preserving their sensory attributes. <i>LWT - Food Science and Technology</i> , 2018, 95, 116-122.	5.2	18
50	Analytical Methods for the Determination of Maillard Reaction Products in Foods. An Introduction. <i>Springer Briefs in Molecular Science</i> , 2018, , 1-14.	0.1	1
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75	Assessment of Healthy and Harmful Maillard Reaction Products in a Novel Coffee Cascara Beverage: Melanoidins and Acrylamide. <i>Foods</i> , 2020, 9, 620.	4.3	37
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124	ISOLASI, PURIFIKASI PARSIAL DAN KARAKTERISASI ENZIM L-ASPARAGINASE DARI BAWANG PUTIH (Allium) Tj ETQq0 0 0 rgBT /Overlock 1		
125	Dietary exposure to acrylamide of university students in Ningxia of Northwest China and the effect on their neurobehavioral performance and oxidative stress in serum. Food Science and Nutrition, 2023, 11, 661-667.	3.4	3
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132	Impact of Some Enzymatic Treatments on Acrylamide Content in Biscuits. Processes, 2023, 11, 1041.	2.8	3
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