

Schriftenverzeichnis/Publications

Researcher ID Buettner: E-2510-2011, <http://orcid.org/0000-0002-6205-5125>
H-Index (Google Scholar): 26

1. Publikationen in referierten Journalen/Peer-reviewed articles

1. Schalk P, Kohl M, Herrmann H, Schwappacher R, Rimmele M, Buettner A, Siebler J, Neurath M, Zopf Y. Influence of cancer and acute inflammatory disease on taste perception: a clinical pilot study. *Support Care Cancer* 2017 Sep 25. doi: 10.1007/s00520-017-3898-y. IF 2.698
 2. A. Pinar, D. Rauhut, E. Ruehl, A. Buettner. Quantification of the changes in potent wine odorants as induced by bunch rot (*Botrytis cinerea*) and powdery mildew (*Erysiphe necator*). *Frontiers in Chemistry, Food Chem. section* 2017, doi: 10.3389/fchem.2017.00057. ^(c) IF 3.994
 3. P. Denk, C. Velasco-Schön, A. Buettner. Resolving the chemical structures of off-odorants and potentially harmful substances in toys – example of children swords. *Anal. Bioanal. Chem.* 2017, 409, 5249-5258, doi: 10.1007/s00216-017-0469-5. IF 3.125
 4. S. Milanos, S. Elsharif, D. Janzen, A. Buettner, Carmen Villmann. Metabolic products of linalool and modulation of GABAA receptors. *Frontiers in Chemistry, Food Chem. section* 2017, doi: 10.3389/fchem.2017.00046. IF 3.994
 5. M. Denzer-Lippmann, S. Bachlechner, J. Wielopolski, M. Fischer, A. Buettner, A. Doerfler, C. Schöfl, G. Muench, J. Kornhuber, N. Thuerauf. The effects of a normal rate versus a slow intervalled rate of oral nutrient intake and intravenous low rate macronutrient application on psychophysical function – two pilot studies. *Frontiers in Psychology, section Percept. Sci.* 2017, 8, 1031, doi: 10.3389/fpsyg.2017.01031. IF 2.323
 6. P. Denk, A. Buettner. Sensory characterization and identification of odorous constituents in acrylic adhesives. *Int. J. Adhesion Adhesives* 2017, doi: 10.1016/j.ijadhadh.2017.06.020. ^(c) IF 2.199
 7. C. Wiedmer, C. Velasco-Schön, A. Buettner. Characterization of off-odours and potentially harmful substances in a fancy dress accessory handbag for children. *Sci. Reports* 2017, 7, Article number: 1807, doi: 10.1038/s41598-017-01720-5. ^(c) IF 5.525
 8. M Schranz, K. Lorber, K. Klos, J. Kerschbaumer, A. Buettner. Influence of the chemical structure on the odor qualities and odor thresholds of guaiacol-derived odorants, Part 1: alkylated, alkenylated and methoxylated derivatives. *Food Chem.* 2017, 232, 808-819, doi: 10.1016/j.foodchem.2017.04.070. ^(c) IF 4.232
 9. S. Elsharif, A. Buettner. Influence of the Chemical Structure on the Odor Characters of β -Citronellol and its Oxygenated Derivatives. *Food Chem.* 2017, 232, 704–711, doi: 10.1016/j.foodchem.2017.04.053. ^(c) IF 4.232
 10. E. Kroener, A. Buettner. Unravelling important odorants in horseradish (*Armoracia rusticana*). *Food Chem.* 2017, 232, 455-465, doi: 10.1016/j.foodchem.2017.04.042. ^(c) IF 4.232
 11. C. Wiedmer, C. Velasco-Schön, A. Buettner. Characterization of odorants in inflatable aquatic toys and swimming learning devices – which substances are causative for the characteristic odour and potentially harmful? *Anal. Bioanal. Chem.* 2017, doi: 10.1007/s00216-017-0330-x, paper in forefront. ^(c) IF 3.125
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12. L. Schreiner, H. Loos, A. Buettner. Identification of odorants in wood of *Calocedrus decurrens* (Torr.) Florin by aroma extract dilution analysis and two-dimensional gas chromatography-mass spectrometry/olfactometry. *Anal. Bioanal. Chem.* 2017, doi: 10.1007/s00216-017-0314-x, paper in forefront. ^(c) IF 3.125
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 14. M. Strangl, T. Fell, M. Schlummer, A. Maeurer, A. Buettner. Characterization of odorous contaminants in post-consumer plastic packaging waste using multi-dimensional gas chromatographic separation coupled with olfactometric resolution. *J. Sep. Sci.* 2017, 40, 7, 1500-1507, doi: 10.1002/jssc.201601077. ^(c) IF 2.741
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 16. H. Loos, S. Doucet, F. Védrines, C. Sharapa, R. Soussignan, K. Durand, P. Sagot, A. Buettner, B. Schaal. Responses of human neonates to highly diluted odorants from sweat. *J. Chem. Ecol.* 2017, 43, 106-117. doi: 10.1007/s10886-016-0804-x. IF 3.151.
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