

Publications / Schriftenverzeichnis

1. Peer-reviewed articles / Publikationen in referierten Journalen

2015

1. J. Niebler, A. Buettner. Pyrolysis-GC–MS–Olfactometry: A new approach to identify thermally generated odorants in frankincense. *J. Anal. Appl. Pyrol.* 2015, 113, 690-700, doi: 10.1016/j.jaap.2015.04.018.
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3. J. Niebler, A. Buettner. Identification of odorants in frankincense (*Boswellia sacra* Flueck.) by aroma extract dilution analysis and two-dimensional gas chromatography-mass spectrometry/olfactometry. *Phytochem.* 109, 2015, 66-75, 10.1016/j.phytochem.2014.10.030.

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13. C. Siefarth, T.B.T. Thao, P. Mittermaier, T. Pfeiffer, A. Buettner. Effect of Radio Frequency Heating on Yoghurt – I. Technological Applicability, Shelf-life and Sensorial Quality. *Foods* 2014, 3, 318-335; doi: 10.3390/foods3020318
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2. Proceedings (peer-reviewed)

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