

**Georg-August-Universität Göttingen**  
**Department für Nutzpflanzenwissenschaften**  
**Abt. Qualität pflanzlicher Erzeugnisse**

**Verzeichnis der Veröffentlichungen**  
**(List of publications)**

**2008 – 2024**

**2024**

**Chea L, Alhussein M, Karlovsky P, Pawelzik E, Naumann M** (2024): Adaptation of potato cultivars to phosphorus variability and enhancement of phosphorus efficiency by *Bacillus subtilis*. *BMC Plant Biology* (2024) 24:1176. <https://doi.org/10.1186/s12870-024-05868-x>

**Hagenguth J, Kanski L, Kahle H, Becker HC, Horneburg B** (2024) Flavour improvement in early generations of fresh market tomatoes (*Solanum lycopersicum*): I. Identification of QTL for sensory attributes, physicochemical measurements and volatile compounds. *Plant Breed.* 143:334–349. <https://doi.org/10.1111/pbr.13168>

**Hagenguth J, Kanski L, Kahle H, Becker HC, Horneburg B** (2024) Flavour improvement in early generations of fresh market tomatoes (*Solanum lycopersicum*): II. Response to breeders' sensory and marker-assisted selection. *Plant Breed.* 143: 725-738. <https://doi.org/10.1111/pbr.13202>

**Munawar AA, Hizir, Erika C, Pawelzik E** (2024) Fast and simultaneous prediction of inner quality parameters on intact mangos by near infrared spectroscopy: Impact of spectra pre-processing on prediction accuracy. *Future Foods*, Volume 10, December 2024, 100463. <https://doi.org/10.1016/j.fufo.2024.100463>

**Naumann M, Pawelzik E** (2024) Kartoffelanbau und CO<sub>2</sub>: Wie sieht die Ökobilanz aus? *Kartoffelbau* 75:5, 42-45

**Pointke M, Pawelzik E** (2024) Plant-based milk alternatives. In: Boukid F, Rosell CM, Gasparre N (Ed.) *Handbook of Plant-Based Food and Drinks Design*. Elsevier 2024, p.133-153. <https://doi.org/10.1016/B978-0-443-16017-2.00013-9>

**Pongtip A, Thobunluepop P, Nakasathien S, Kongsil P, Sarobol E, Chitbanchong W, Pawelzik E** (2024) Growth and physiological responses of maize (*Zea mays* L.) under drought stress at different development stages. *Journal of Current Science and Technology*, 14(1), 1-10. Article 15. <https://doi.org/10.59796/jcst.V14N1.2024.15>

**Wibowo C, Smit I, Pawelzik E** (2024) Improvement of the color of potato chips from cold-stored tubers by pretreatment with ultrasonication. *J Sci Food Agric* 2024. <https://doi.org/10.1002/jsfa.14006>

**2023**

**Affonfere M, Chadare FJ, Madode YE, Fassinou FTK, Keding GB, Azokpota P** (2023) Consumption and mineral profile of *Cochlospermum* spp. root powder: A traditional food ingredient in Sudanian zone of Benin (West Africa). *Engineering Reports*, e12629. <https://doi.org/10.1002/eng2.12629>

**Mohammed AE, Pawelzik E, Nour MM, Alotaibi MO, Abdelgawad A, Saleh AM** (2023) Mycorrhized wheat and bean plants tolerate bismuth contaminated soil via improved metal detoxification and antioxidant defense systems. *Plant Physiology and Biochemistry* 205: 108148.

<https://doi.org/10.1016/j.plaphy.2023.108148>

**Keding GB, Sarfo J, Pawelzik E** (2023) Healthy Diets from Sustainable Food Systems: Calculating the WISH Scores for Women in Rural East Africa. *Nutrients* 15: 2699. <https://doi.org/10.3390/nu15122699>

**Sarfo J, Pawelzik E, Keding GB** (2023) Fruit and vegetable processing and consumption: Knowledge, attitude, and practices among rural women in East Africa. *Food Security* 15:5.

<https://doi.org/10.1007/s12571-022-01343-3>

**Chikpah SK, Korese JK, Hensel O, Sturm B, Pawelzik E** (2023) Influence of blend proportion and baking conditions on the quality attributes of wheat, orange-fleshed sweet potato and pumpkin composite flour dough and bread: optimization of processing factors. *Discover Food* 3:2 <https://doi.org/10.1007/s44187-023-00041-z>

**Meyer K, Pawelzik E, Naumann M** (2023) Reduzierte Stickstoffdüngung: Sorten reagieren unterschiedlich. *Kartoffelbau* 74: 11, 32-35

**Naumann M, Pawelzik E** (2023) Chapter 6 - Nutrient management in potato. In: Çalişkan ME, Bakhsh A, Jabran K (eds) *Potato Production Worldwide*. Academic Press, pp 101-120. <https://doi.org/10.1016/B978-0-12-822925-5.00018-9>

## 2022

**Aljabi HR, Pawelzik E** (2022): Influence of weather conditions on the activity and properties of alpha-amylase in maize grains. *Journal of Cereal Science* 103, 103403. <https://doi.org/10.1016/j.jcs.2021.103403>

**Erika C, Ulrich D, Naumann M, Smit I, Horneburg B, Pawelzik E** (2022): Flavor and Other Quality Traits of Tomato Cultivars Bred for Diverse Production Systems as Revealed in Organic Low-Input Management. *Frontiers in Nutrition* 9:916642. <https://doi.org/10.3389/fnut.2022.916642>

**Geburt K, Albrecht EH, Pointke M, Pawelzik E, Gerken M, Traulsen M** (2022): A Comparative Analysis of Plant-Based Milk Alternatives Part 2: Environmental Impacts. *Sustainability* 14, 8424. <https://doi.org/10.3390/su14148424>

**Hagenguth J, Kanski L, Kahle H, Naumann M, Pawelzik E, Becker HC, Horneburg B** (2022): Breeders' Sensory Test: A new tool for early selection in breeding for tomato (*Solanum lycopersicum*) flavour. *Plant Breeding* 141, 96–107. <https://doi.org/10.1111/pbr.12994>

**Munawar AA, Zulfahrizal, Meilina H, Pawelzik E** (2022): Near infrared spectroscopy as a fast and non-destructive technique for total acidity prediction of intact mango: Comparison among regression approaches. *Computers and Electronics in Agriculture* 193(2):106657. <https://doi.org/10.1016/j.compag.2021.106657>

**Pointke M, Pawelzik E** (2022): Plant-Based Alternative Products: Are They Healthy Alternatives? Micro- and Macronutrients and Nutritional Scoring. *Nutrients* 14, 601. <https://doi.org/10.3390/nu14030601>

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**Pointke M, Ohlau M, Risius A, Pawelzik E** (2022): Plant-Based Only: Investigating Consumers' Sensory Perception, Motivation, and Knowledge of Different Plant-Based Alternative Products on the Market. *Foods* 11, 2339. <https://doi.org/10.3390/foods11152339>

**Rivero AG, Keutgen AJ, Pawelzik E** (2022): Antioxidant Properties of Tomato Fruit (*Lycopersicon.esculentum* Mill.) as Affected by Cultivar and Processing Method. *Horticulturae* 8, 547. <https://doi.org/10.3390/horticulturae8060547>

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**Viebrock J, Chea L, Pawelzik E, Naumann M** (2022): Phosphat-Effizienz durch Mikroorganismen verbessern? *Kartoffelbau* 73 (7):12-15

**Wilmer L, Tränkner M, Pawelzik E, Naumann M** (2022): Sufficient potassium supply enhances tolerance of potato plants to PEG-induced osmotic stress. *Plant Stress* 5, 100102. <https://doi.org/10.1016/j.stress.2022.100102>

**Wilmer L, Pawelzik E, Naumann M** (2022): Comparison of the Effects of Potassium Sulphate and Potassium Chloride Fertilisation on Quality Parameters, Including Volatile Compounds, of Potato Tubers After Harvest and Storage. *Frontiers in Plant Science* 13,920212. <https://doi.org/10.3389/fpls.2022.920212>

## 2021

**Aljabi HR, Pawelzik E** (2021) Impact of Cultivar and Growing Conditions on Alpha-Amylase Properties in Wheat. *Starch - Stärke* 73 (3-4):2000032. <https://doi.org/10.1002/star.202000032>

**Chea L, Cut E, Naumann M, Smit I, Horneburg B, Pawelzik E** (2021): Morphological, Leaf Nutrient, and Fruit Quality Characteristics of Diverse Tomato Cultivars under Organic Low-Input Management. *Sustainability* 13(21), 12326; <https://doi.org/10.3390/su132112326>

**Chea L, Meijide A, Meinen C, Pawelzik E, Naumann M** (2021a) Cultivar-dependent responses in plant growth, leaf physiology, phosphorus use efficiency, and tuber quality of potatoes under limited phosphorus availability conditions. *Frontiers in Plant Science* 12 (1728). <https://doi.org/10.3389/fpls.2021.723862>

**Chea L, Pfeiffer B, Schneider D, Daniel R, Pawelzik E, Naumann M** (2021b) Morphological and metabolite responses of potatoes under various phosphorus levels and their amelioration by plant growth-promoting rhizobacteria. *International Journal of Molecular Sciences* 22 (10):5162. <https://doi.org/10.3390/ijms22105162>

**Chikpah SK, Korese JK, Hensel O, Sturm B, Pawelzik E** (2021) Rheological properties of dough and bread quality characteristics as influenced by the proportion of wheat flour substitution with orange-fleshed sweet potato flour and baking conditions. *LWT* 147: 111515. <https://doi.org/10.1016/j.lwt.2021.111515>

**Daoud B, Naumann M, Ulrich D, Pawelzik E, Smit I** (2021): Assessment of sensory profile and instrumental analyzed attributes influenced by different potassium fertilization levels in three tomato cultivars. *Journal of Applied Botany and Food Quality* 94, 182 - 191, <https://doi.org/10.5073/JABFQ.2021.094.022>

**Hassan AB, Pawelzik E, von Hoersten D** (2021) Effect of microwave heating on the physiochemical characteristics, colour and pasting properties of corn (*Zea mays* L.) grain. *LWT* 138:110703.

<https://doi.org/10.1016/j.lwt.2020.110703>

**Jordan I, Heil E, Keding GB** (2021) Coming to terms with terminology in agriculture-nutrition research projects: an interactive glossary. *Ernährungs Umschau* 2021; 68(10): 198–203.e9–76. The English version of this article is available online: [https://www.ernaehrungs-umschau.de/fileadmin/Ernaehrungs-Umschau/pdfs/pdf\\_2021/10\\_21/EU10\\_2021\\_PR\\_Jordan\\_en\\_neu.pdf](https://www.ernaehrungs-umschau.de/fileadmin/Ernaehrungs-Umschau/pdfs/pdf_2021/10_21/EU10_2021_PR_Jordan_en_neu.pdf) and [https://www.ernaehrungs-umschau.de/fileadmin/Ernaehrungs-Umschau/pdfs/pdf\\_2021/10\\_21/EU10\\_2021\\_PR\\_Jordan.pdf](https://www.ernaehrungs-umschau.de/fileadmin/Ernaehrungs-Umschau/pdfs/pdf_2021/10_21/EU10_2021_PR_Jordan.pdf) (Glossar: Online-Supplement)

**Jordan I, Keding GB, Stosius L, Hawrysz I, Janiszewska K and Heil EA** (2021) Changes in vegetable consumption in times of COVID-19 - first findings from an international civil science project. *Frontiers in Nutrition*, 8:686786. <https://doi.org/10.3389/fnut.2021.686786>

**Kanski L, Kahle H, Naumann M, Hagenguth J, Ulbrich A, Pawelzik E** (2021) Cultivation systems, light intensity, and their influence on yield and fruit quality parameters of tomatoes. *Agronomy* 11 (6):1203. <https://doi.org/10.3390/agronomy11061203>

**Keding GB, Gramzow A, Ochieng J, Laizer A, Muchoki C, Onyango C, Hanson P and Yang RY** (2021) Nutrition integrated agricultural extension – a case study in Western Kenya. *Health Promotion International*, daab142. <https://doi.org/10.1093/heapro/daab142>

**Koch MT, Pawelzik E, Kautz T** (2021) Chloride changes soil-plant water relations in potato (*Solanum tuberosum* L.). *Agronomy* 11 (4): 736. <https://doi.org/10.3390/agronomy11040736>

**Kriesemer SK, Keding GB, Huluka AT, Dürr J** (2021) Leafy Vegetables under Shade? Performance, Consumer Acceptance and Nutritional Contribution of Cowpea (*Vigna unguiculata* (L.) Walp.) Leaves in the Yayu Coffee Forest Biosphere Reserve in Southwest Ethiopia. *Sustainability*, 13:2218. <https://doi.org/10.3390/su13042218>

**Korese JK, Chikpah SK, Hensel O, Pawelzik E, Sturm B** (2021) Effect of orange-fleshed sweet potato flour particle size and degree of wheat flour substitution on physical, nutritional, textural and sensory properties of cookies. *European Food Research and Technology* 247 (4):889-905. <https://doi.org/10.1007/s00217-020-03672-z>

**Ndisya J, Gitau A, Mbuge D, Arefi A, Bădulescu L, Pawelzik E, Hensel O, Sturm B** (2021): Vis-NIR Hyperspectral Imaging for Online Quality Evaluation during Food Processing: A Case Study of Hot Air Drying of Purple-Speckled Cocoyam (*Colocasia esculenta* (L.) Schott). *Processes* 9, 1804. <https://doi.org/10.3390/pr9101804>

**Sarfo J, Pawelzik E, Keding GB** (2021) Dietary patterns as characterized by food processing levels and their association with the health outcomes of rural women in East Africa. *Nutrients* 13(8): 2866. <https://doi.org/10.3390/nu13082866>

**Tumpaun R, Thobunluepop P, Kongsil P, Onwimol D, Lertmongkol S, Sarobol E, Chitbanchong W, Pawelzik E** (2021): Comparison of Grain Processing Techniques on Saponin Content and Nutritional Value of Quinoa (*Chenopodium quinoa* Cv. Yellow Pang-da) Grain. *Pak. J. Biol. Sci.*, 24(7), 821-829. <https://doi.org/10.3923/pjbs.2021.821.829>

**Waswa LM, Jordan I, Krawinkel MB and Keding GB** (2021) Seasonal Variations in Dietary Diversity and Nutrient Intakes of Women and Their Children (6–23 Months) in Western Kenya. *Frontiers in Nutrition*, 8:636872. <https://doi.org/10.3389/fnut.2021.636872>

**Weinert CH, Sonntag F, Egert B, Pawelzik E, Kulling SE, Smit I** (2021) The effect of potassium fertilization on the metabolite profile of tomato fruit (*Solanum lycopersicum* L.). *Plant Physiology and Biochemistry* 159:89-99. <https://doi.org/10.1016/j.plaphy.2020.12.010>

**Xing S, Keding GB and Pawelzik E** (2021) Effects of processing on nutrient composition in guava and jackfruit based snacks. *African Journal of Food Science*, 15(6):236-253. <https://doi.org/10.5897/AJFS2021.2104>

## 2020

**Adnan A, Naumann M, Mörlein D, Pawelzik E** (2020) Reliable Discrimination of Green Coffee Beans Species: A Comparison of UV-Vis-Based Determination of Caffeine and Chlorogenic Acid with Non-Targeted Near-Infrared Spectroscopy. *Foods* 9 (6):788. <https://doi.org/10.3390/foods9060788>

**Chiveu J, Ubbenjans U, Kehlenbeck K, Pawelzik E, Naumann M** (2020) Partitioning of dry matter and minerals in Kenyan common guava under salt stress: implications for selection of adapted accessions for saline soils. *Forests, Trees and Livelihoods* 29 (2):99-118. <https://doi.org/10.1080/14728028.2020.1752312>

**Daoud B, Pawelzik E, Naumann M** (2020) Different potassium fertilization levels influence water-use efficiency, yield, and fruit quality attributes of cocktail tomato—A comparative study of deficient-to-excessive supply. *Scientia Horticulturae* 272:109562. <https://doi.org/10.1016/j.scienta.2020.109562>

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**Kanski L, Naumann M, Pawelzik E** (2020) Flavor-Related Quality Attributes of Ripe Tomatoes Are Not Significantly Affected Under Two Common Household Conditions. *Frontiers in Plant Science* 11 (472). <https://doi.org/10.3389/fpls.2020.00472>

**Koch M, Naumann M, Pawelzik E, Gransee A, Thiel H** (2020a) The Importance of Nutrient Management for Potato Production Part I: Plant Nutrition and Yield. *Potato Research* 63 (1):97-119. <https://doi.org/10.1007/s11540-019-09431-2>

**Koch M, Winkelmann MK, Hasler M, Pawelzik E, Naumann M** (2020b) Root growth in light of changing magnesium distribution and transport between source and sink tissues in potato (*Solanum tuberosum* L.). *Scientific Reports* 10 (1):8796. <https://doi.org/10.1038/s41598-020-65896-z>

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**Schulze J, Liese R, Ballesteros G, Casieri L, Salinas G, Cabeza RA** (2020) Ammonium acts systemically while nitrate exerts an additional local effect on *Medicago truncatula* nodules. *Plant Science* 292:110383. <https://doi.org/10.1016/j.plantsci.2019.110383>

**Shrestha L, Kulig B, Moscetti R, Massantini R, Pawelzik E, Hensel O, Sturm B** (2020) Optimisation of Physical and Chemical Treatments to Control Browning Development and Enzymatic Activity on Fresh-cut Apple Slices. *Foods* 9 (1):76. <https://doi.org/10.3390/foods9010076>

**Shrestha L, Kulig B, Moscetti R, Massantini R, Pawelzik E, Hensel O, Sturm B** (2020) Comparison between Hyperspectral Imaging and Chemical Analysis of Polyphenol Oxidase Activity on Fresh-Cut Apple Slices. *Journal of Spectroscopy* Article ID 7012525 <https://doi.org/10.1155/2020/7012525>

**Sonntag FEH, Bunzel D, Kulling S, Porath I, Pach F, Pawelzik E, Smit I, Naumann M** (2020) Effect of potassium fertilization on the contents of antioxidants in three cocktail tomato cultivars. *Journal of Applied Botany and Food Quality* 93:34-43. <https://doi.org/10.5073/JABFQ.2020.093.005>

**Wilmer L, Riek P, Pawelzik E, Naumann M** (2020) Bessere Frosttoleranz durch optimale Kaliumversorgung. *Kartoffelbau* 71 (4):42-45

**Wszelaczyńska E, Pobereźny J, Kozera W, Knapowski T, Pawelzik E, Sychaj-Fabisiak E** (2020) Effect of Magnesium Supply and Storage Time on Anti-Nutritive Compounds in Potato Tubers. *Agronomy* 10 (3):339. <https://doi.org/10.3390/agronomy10030339>

## 2019

**Chiveu JC, Mueller M, Krutovsky KV, Kehlenbeck K, Pawelzik E, Naumann M** (2019) Genetic diversity of common guava in Kenya: an underutilized naturalized fruit species. *Fruits* 74:236-248. <https://doi.org/10.17660/th2019/74.5.4>

**Chiveu JC, Naumann M, Kehlenbeck K, Pawelzik E** (2019) Variation in fruit chemical and mineral composition of Kenyan guava (*Psidium guajava* L.): Inferences from climatic conditions, and fruit morphological traits *Journal of Applied Botany and Food Quality* 92:151-159. <https://doi.org/10.5073/JABFQ.2019.092.021>

**Jamalian S, Truemper C, Pawelzik E** (2019): Jasmonic and Abscisic Acid Contribute to Metabolism Re-adjustment in Strawberry Leaves under NaCl Stress, *International Journal of Fruit Science*, <https://doi.org/10.1080/15538362.2019.1709112>

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**Mohammed AE, Smit I, Pawelzik E, Keutgen AJ, Horneburg B** (2019): Organically grown outdoor tomato: fruit mineral nutrients and plant infection by *Phytophthora infestans*. *Org. Agr.* <https://doi.org/10.1007/s13165-019-00253-7>

**Naumann M, Jansen G, Pawelzik E** (2019a) Nitrat in Kartoffeln und Kartoffelprodukten. *Kartoffelbau* 70:17-19

**Quehl HE, Naumann M, Tränkner M** (2019) Kann eine erhöhte Kaliumdüngung Trockenstress verringern? *Kartoffelbau* 70:36-39

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## 2018

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**Naumann M, Hubberten H-M, Watanabe M, Hänsch R, Schöttler MA, Hoefgen R** (2018) Sulfite Reductase Co-suppression in Tobacco Reveals Detoxification Mechanisms and Downstream Responses Comparable to Sulfate Starvation. *Front Plant Sci* 9. <https://doi.org/10.3389/fpls.2018.01423>

**Pohlmann M, Naumann M, van Bijsterveldt C** (2018) 40-Tage-Methode zur Reduktion von Kartoffelzystennematoden. *Kartoffelbau* 69:19-23

**Wietzke A, Westphal C, Gras P, Kraft M, Pfohl K, Karlovsky P, Pawelzik E, Tschardt T, Smit I** (2018) Insect pollination as a key factor for strawberry physiology and marketable fruit quality. *Agriculture, ecosystems & environment* 258:197-204. <https://doi.org/10.1016/j.agee.2018.01.036>

**Zanklan AS, Becker HC, Sørensen M, Pawelzik E, Grüneberg WJ** (2018) Genetic diversity in cultivated yam bean (*Pachyrhizus* spp.) evaluated through multivariate analysis of morphological and agronomic traits. *Genetic Resources and Crop Evolution* 65:811-843. <https://doi.org/10.1007/s10722-017-0582-5>

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**Niether W, Smit I, Armengot L, Schneider M, Gerold G, Pawelzik E** (2017) Environmental growing conditions in five production systems induce stress response and affect chemical composition of cocoa (*Theobroma cacao* L.) beans. *J AGR FOOD CHEM* 65: 10165-10173

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