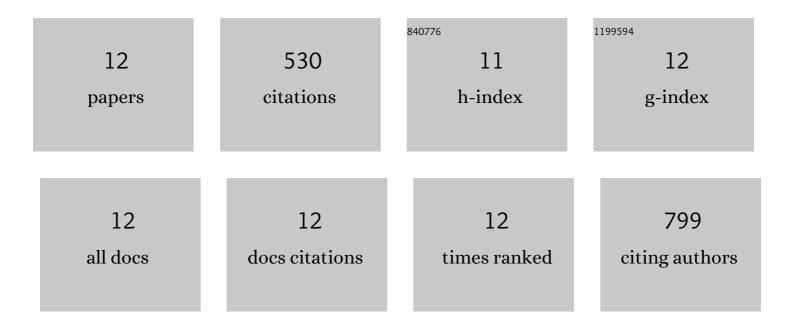
## Karin Struijs

List of Publications by Year in descending order

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KADINI STDIIIIS

#	Article	IF	CITATIONS
1	Role of processing on bioaccessibility of minerals: Influence of localization of minerals and anti-nutritional factors in the plant. Trends in Food Science and Technology, 2014, 37, 32-41.	15.1	120
2	Metabolism of the Lignan Macromolecule into Enterolignans in the Gastrointestinal Lumen As Determined in the Simulator of the Human Intestinal Microbial Ecosystem. Journal of Agricultural and Food Chemistry, 2008, 56, 4806-4812.	5.2	76
3	Ultra(high)-pressure liquid chromatography–electrospray ionization-time-of-flight-ion mobility-high definition mass spectrometry for the rapid identification and structural characterization of flavonoid glycosides from cauliflower waste. Journal of Chromatography A, 2014, 1323, 39-48.	3.7	74
4	The flavonoid herbacetin diglucoside as a constituent of the lignan macromolecule from flaxseed hulls. Phytochemistry, 2007, 68, 1227-1235.	2.9	67
5	The chain length of lignan macromolecule from flaxseed hulls is determined by the incorporation of coumaric acid glucosides and ferulic acid glucosides. Phytochemistry, 2009, 70, 262-269.	2.9	54
6	Hydroxycinnamic acids are ester-linked directly to glucosyl moieties within the lignan macromolecule from flaxseed hulls. Phytochemistry, 2008, 69, 1250-1260.	2.9	47
7	Metabolism of ferulic acid during growth of <i>Lactobacillus plantarum</i> and <i>Lactobacillus collinoides</i> . Journal of the Science of Food and Agriculture, 2012, 92, 2291-2296.	3.5	25
8	Dimer formation during the thermo-oxidation of stigmasterol. European Food Research and Technology, 2010, 231, 853-863.	3.3	19
9	Comparison of atmospheric pressure chemical ionization and electrospray ionization mass spectrometry for the detection of lignans from sesame seeds. Rapid Communications in Mass Spectrometry, 2008, 22, 3615-3623.	1.5	18
10	The role of acyl moiety in the formation and reactions of steryl ester hydroperoxides. European Food Research and Technology, 2011, 233, 51-61.	3.3	12
11	The effects of acyl moiety and temperature on the polymerization of sterols. European Journal of Lipid Science and Technology, 2012, 114, 677-686.	1.5	11
12	Influence of microbial conversion and change in pH on iron–gallic acid complexation during lactobacillus fermentation. LWT - Food Science and Technology, 2014, 55, 335-340.	5.2	7