

Karin Struijs

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11168418/publications.pdf>

Version: 2024-02-01

12
papers

530
citations

840776

11
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

799
citing authors

#	ARTICLE	IF	CITATIONS
1	Role of processing on bioaccessibility of minerals: Influence of localization of minerals and anti-nutritional factors in the plant. <i>Trends in Food Science and Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4806-4812.	5.2	76
3	Ultra(high)-pressure liquid chromatographyâ€“electrospray ionization-time-of-flight-ion mobility-high definition mass spectrometry for the rapid identification and structural characterization of flavonoid glycosides from cauliflower waste. <i>Journal of Chromatography A</i> , 2014, 1323, 39-48.	3.7	74
4	The flavonoid herbacetin diglucoside as a constituent of the lignan macromolecule from flaxseed hulls. <i>Phytochemistry</i> , 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. <i>Phytochemistry</i> , 2009, 70, 262-269.	2.9	54
6	Hydroxycinnamic acids are ester-linked directly to glucosyl moieties within the lignan macromolecule from flaxseed hulls. <i>Phytochemistry</i> , 2008, 69, 1250-1260.	2.9	47
7	Metabolism of ferulic acid during growth of <i>Lactobacillus plantarum</i> and <i>Lactobacillus collinoides</i> . <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2291-2296.	3.5	25
8	Dimer formation during the thermo-oxidation of stigmaterol. <i>European Food Research and Technology</i> , 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. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3615-3623.	1.5	18
10	The role of acyl moiety in the formation and reactions of steryl ester hydroperoxides. <i>European Food Research and Technology</i> , 2011, 233, 51-61.	3.3	12
11	The effects of acyl moiety and temperature on the polymerization of sterols. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 677-686.	1.5	11
12	Influence of microbial conversion and change in pH on ironâ€“gallic acid complexation during lactobacillus fermentation. <i>LWT - Food Science and Technology</i> , 2014, 55, 335-340.	5.2	7