

Henrik JÃ,rgen Andersen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11749133/publications.pdf>

Version: 2024-02-01

15
papers

1,513
citations

623734

14
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

1177
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Relationship between Meat Structure, Water Mobility, and Distribution: A Low-Field Nuclear Magnetic Resonance Study. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 824-829. | 5.2 | 238 |
| 2 | Origin of Multiexponential T2 Relaxation in Muscle Myowater. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3092-3100. | 5.2 | 218 |
| 3 | Aging-induced changes in microstructure and water distribution in fresh and cooked pork in relation to water-holding capacity and cooking loss – A combined confocal laser scanning microscopy (CLSM) and low-field nuclear magnetic resonance relaxation study. <i>Meat Science</i> , 2007, 75, 687-695. | 5.5 | 176 |
| 4 | Continuous distribution analysis of T2 relaxation in meat – an approach in the determination of water-holding capacity. <i>Meat Science</i> , 2002, 60, 279-285. | 5.5 | 164 |
| 5 | Functionality of myofibrillar proteins as affected by pH, ionic strength and heat treatment – a low-field NMR study. <i>Meat Science</i> , 2004, 68, 249-256. | 5.5 | 104 |
| 6 | Early prediction of water-holding capacity in meat by multivariate vibrational spectroscopy. <i>Meat Science</i> , 2003, 65, 581-592. | 5.5 | 101 |
| 7 | Effect of freezing temperature, thawing and cooking rate on water distribution in two pork qualities. <i>Meat Science</i> , 2006, 72, 34-42. | 5.5 | 93 |
| 8 | Water properties during cooking of pork studied by low-field NMR relaxation: effects of curing and the RN-gene. <i>Meat Science</i> , 2004, 66, 437-446. | 5.5 | 86 |
| 9 | Physical changes of significance for early post mortem water distribution in porcine M. longissimus. <i>Meat Science</i> , 2004, 66, 915-924. | 5.5 | 85 |
| 10 | Prediction of technological quality (cooking loss and Napole Yield) of pork based on fresh meat characteristics. <i>Meat Science</i> , 2003, 65, 707-712. | 5.5 | 79 |
| 11 | Does Oxidation Affect the Water Functionality of Myofibrillar Proteins?. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2342-2348. | 5.2 | 62 |
| 12 | The significance of cooling rate on water dynamics in porcine muscle from heterozygote carriers and non-carriers of the halothane gene – a low-field NMR relaxation study. <i>Meat Science</i> , 2003, 65, 1281-1291. | 5.5 | 53 |
| 13 | Changes in Porcine Muscle Water Characteristics during Growth – An in Vitro Low-Field NMR Relaxation Study. <i>Journal of Magnetic Resonance</i> , 2002, 157, 267-276. | 2.1 | 24 |
| 14 | Early post-mortem discrimination of water-holding capacity in pig longissimus muscle using new ultrasound method. <i>LWT - Food Science and Technology</i> , 2005, 38, 437-445. | 5.2 | 22 |
| 15 | Combined High-Field ¹³ C CP MAS NMR and Low-Field NMR Relaxation Measurements on Post Mortem Porcine Muscles. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3159-3164. | 5.2 | 8 |