

# Henrik JÃ,rgen Andersen

## List of Publications by Year in descending order

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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	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
2	Does Oxidation Affect the Water Functionality of Myofibrillar Proteins?. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2342-2348.	5.2	62
3	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
4	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
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	Water properties during cooking of pork studied by low-field NMR relaxation: effects of curing and the RN <sup>+</sup> -gene. <i>Meat Science</i> , 2004, 66, 437-446.	5.5	86
7	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
8	Combined High-Field <sup>13</sup> 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
9	Early prediction of water-holding capacity in meat by multivariate vibrational spectroscopy. <i>Meat Science</i> , 2003, 65, 581-592.	5.5	101
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	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
12	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
13	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
14	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
15	Origin of Multiexponential T2 Relaxation in Muscle Myowater. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3092-3100.	5.2	218