

Martinus Ajs Van Boekel

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

47
papers

4,858
citations

33
h-index

47
g-index

47
ext. papers

5,474
ext. citations

7.2
avg, IF

5.91
L-index

#	Paper	IF	Citations
47	Kinetics of N-(γ -carboxymethyl)lysine formation in aqueous model systems of sugars and casein. <i>Food Chemistry</i> , 2016 , 192, 125-33	8.5	42
46	Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: Part I: Effects of sugar type. <i>Food Chemistry</i> , 2016 , 192, 575-85	8.5	75
45	Occurrence of <i>Aspergillus</i> section <i>Flavi</i> and section <i>Nigri</i> and aflatoxins in raw cashew kernels (<i>Anacardium occidentale</i> L.) from Benin. <i>LWT - Food Science and Technology</i> , 2016 , 70, 71-77	5.4	9
44	Effect of extraction pH on heat-induced aggregation, gelation and microstructure of protein isolate from quinoa (<i>Chenopodium quinoa</i> Willd). <i>Food Chemistry</i> , 2016 , 209, 203-10	8.5	79
43	Denaturation and in Vitro Gastric Digestion of Heat-Treated Quinoa Protein Isolates Obtained at Various Extraction pH. <i>Food Biophysics</i> , 2016 , 11, 184-197	3.2	44
42	High-Pressure-High-Temperature Processing Reduces Maillard Reaction and Viscosity in Whey Protein-Sugar Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7208-15	5.7	19
41	Health-promoting compounds in cape gooseberry (<i>Physalis peruviana</i> L.): Review from a supply chain perspective. <i>Trends in Food Science and Technology</i> , 2016 , 57, 83-92	15.3	47
40	Exploring the influence of context on food safety management: Case studies of leafy greens production in Europe. <i>Food Policy</i> , 2015 , 51, 158-170	5	29
39	Taste enhancement in food gels: Effect of fracture properties on oral breakdown, bolus formation and sweetness intensity. <i>Food Hydrocolloids</i> , 2015 , 43, 794-802	10.6	40
38	Towards strategies to adapt to pressures on safety of fresh produce due to climate change. <i>Food Research International</i> , 2015 , 68, 94-107	7	23
37	Factors affecting the status of food safety management systems in the global fresh produce chain. <i>Food Control</i> , 2015 , 52, 85-97	6.2	49
36	Effect of Physical Damage and Storage of Pineapple Fruits on their Suitability for Juice Production. <i>Journal of Food Quality</i> , 2014 , 37, 268-273	2.7	6
35	Comparison of the degradation and leaching kinetics of glucosinolates during processing of four Brassicaceae (broccoli, red cabbage, white cabbage, Brussels sprouts). <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 25, 58-66	6.8	21
34	Effect of successive stimuli on sweetness intensity of gels and custards. <i>Food Quality and Preference</i> , 2014 , 31, 10-18	5.8	6
33	Insect lipid profile: aqueous versus organic solvent-based extraction methods. <i>Food Research International</i> , 2014 , 62, 1087-1094	7	151
32	Extraction and characterisation of protein fractions from five insect species. <i>Food Chemistry</i> , 2013 , 141, 3341-8	8.5	288
31	The future supply of animal-derived protein for human consumption. <i>Trends in Food Science and Technology</i> , 2013 , 29, 62-73	15.3	281

30	Enhancing the digestibility of cowpea (<i>Vigna unguiculata</i>) by traditional processing and fermentation. <i>LWT - Food Science and Technology</i> , 2013 , 54, 186-193	5.4	17
29	Assessment of Food Safety Management Systems in the global fresh produce chain. <i>Food Research International</i> , 2013 , 52, 230-242	7	64
28	Exploring meat substitutes: consumer experiences and contextual factors. <i>British Food Journal</i> , 2013 , 115, 700-710	2.8	77
27	Nutrients, technological properties and genetic relationships among twenty cowpea landraces cultivated in West Africa. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2636-2647	3.8	11
26	Effect of gel texture and sucrose spatial distribution on sweetness perception. <i>LWT - Food Science and Technology</i> , 2012 , 46, 183-188	5.4	46
25	Consumer acceptance and appropriateness of meat substitutes in a meal context. <i>Food Quality and Preference</i> , 2011 , 22, 233-240	5.8	150
24	Identification of new food alternatives: How do consumers categorize meat and meat substitutes?. <i>Food Quality and Preference</i> , 2011 , 22, 371-383	5.8	62
23	Enhancement of sweetness intensity in gels by inhomogeneous distribution of sucrose. <i>Food Quality and Preference</i> , 2010 , 21, 837-842	5.8	67
22	A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1215-47	5.9	285
21	Unravelling the kinetics of the formation of acrylamide in the Maillard reaction of fructose and asparagine by multiresponse modelling. <i>Food Chemistry</i> , 2010 , 120, 1047-1057	8.5	42
20	Microstructural features of composite whey protein/polysaccharide gels characterized at different length scales. <i>Food Hydrocolloids</i> , 2009 , 23, 1288-1298	10.6	78
19	Kinetic modelling: A tool to predict the formation of acrylamide in potato crisps. <i>Food Chemistry</i> , 2009 , 113, 103-109	8.5	24
18	Managing quality heterogeneity in the mango supply chain: evidence from Costa Rica. <i>Trends in Food Science and Technology</i> , 2009 , 20, 168-179	15.3	16
17	Kinetic Modeling of Food Quality: A Critical Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008 , 7, 144-158	16.4	351
16	Formation of pyrazines and a novel pyrrole in Maillard model systems of 1,3-dihydroxyacetone and 2-oxopropanal. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2147-53	5.7	62
15	Quantification of a 3D structural evolution of food composites under large deformations using microrheology. <i>Food Hydrocolloids</i> , 2008 , 22, 1574-1583	10.6	11
14	Impact of sorghum processing on phytate, phenolic compounds and in vitro solubility of iron and zinc in thick porridges. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 832-838	4.3	19
13	Consumer-driven food product development. <i>Trends in Food Science and Technology</i> , 2006 , 17, 184-190	15.3	69

12	A kinetic model for the glucose/glycine Maillard reaction pathways. <i>Food Chemistry</i> , 2005 , 90, 257-269	8.5	189
11	Kinetics of the glucose/glycine Maillard reaction pathways: influences of pH and reactant initial concentrations. <i>Food Chemistry</i> , 2005 , 92, 437-448	8.5	95
10	Gelation Behavior of Protein Isolates Extracted from 5 Cultivars of <i>Pisum sativum</i> L.. <i>Journal of Food Science</i> , 2005 , 70, C132-C137	3.4	76
9	Kinetic modelling of Amadori N-(1-deoxy-D-fructos-1-yl)-glycine degradation pathways. Part I--reaction mechanism. <i>Carbohydrate Research</i> , 2003 , 338, 1651-63	2.9	74
8	Kinetic modelling of Amadori N-(1-deoxy-D-fructos-1-yl)-glycine degradation pathways. Part II--kinetic analysis. <i>Carbohydrate Research</i> , 2003 , 338, 1665-78	2.9	33
7	Kinetic modelling of reactions in heated disaccharideasein systems. <i>Food Chemistry</i> , 2003 , 83, 13-26	8.5	51
6	Melanoidins extinction coefficient in the glucose/glycine Maillard reaction. <i>Food Chemistry</i> , 2003 , 83, 135-142	8.5	94
5	On the use of the Weibull model to describe thermal inactivation of microbial vegetative cells. <i>International Journal of Food Microbiology</i> , 2002 , 74, 139-59	5.8	694
4	A review of Maillard reaction in food and implications to kinetic modelling. <i>Trends in Food Science and Technology</i> , 2000 , 11, 364-373	15.3	790
3	Heat-induced deamidation, dephosphorylation and breakdown of caseinate. <i>International Dairy Journal</i> , 1999 , 9, 237-241	3.5	45
2	Heat inactivation of bovine plasmin. <i>International Dairy Journal</i> , 1998 , 8, 47-56	3.5	49
1	Impact of digestion on the antimutagenic activity of the milk protein casein. <i>Nutrition Research</i> , 1997 , 17, 1363-1379	4	8