Imogen Foubert

List of Publications by Year
in descending order

111 papers	6,490 citations	66234 42 h-index	66788 78 g-index
112 all docs	112 docs citations	112 times ranked	5904 citing authors

#	Article	IF	Citations
1	Photo-Oxidative Stability of Aqueous Model Systems Enriched with Omega-3 Long-Chain Polyunsaturated Fatty Acid-Rich Microalgae as Compared to Autoxidative Stability. Journal of Agricultural and Food Chemistry, 2022, 70, 5691-5700.	2.4	3
2	The Potential of Phaeodactylum as a Natural Source of Antioxidants for Fish Oil Stabilization. Foods, 2022, 11, 1461.	1.9	4
3	Traditional and novel sources of long-chain omega-3 fatty acids. , 2021, , 3-23.		3
4	Normal-Phase HPLC-ELSD to Compare Lipid Profiles of Different Wheat Flours. Foods, 2021, 10, 428.	1.9	8
5	Oxidative stability of vegetable purees enriched with nâ€3â€•LC â€•PUFA microalgal biomass: impact of type of vegetable. International Journal of Food Science and Technology, 2020, 55, 751-759.	1.3	4
6	Cell disruption of Nannochloropsis sp. improves in vitro bioaccessibility of carotenoids and Ï‰3-LC-PUFA. Journal of Functional Foods, 2020, 65, 103770.	1.6	64
7	Phase Behavior and Polymorphism of Saturated and Unsaturated Phytosterol Esters. Molecules, 2020, 25, 5727.	1.7	2
8	The potential of microalgae and their biopolymers as structuring ingredients in food: A review. Biotechnology Advances, 2019, 37, 107419.	6.0	142
9	Evaluating microalgal cell disruption upon ultra high pressure homogenization. Algal Research, 2019, 42, 101616.	2.4	40
10	Inhibition of lipolytic reactions during wet storage of T-Isochrysis lutea biomass by heat treatment. Algal Research, 2019, 38, 101388.	2.4	4
11	Measuring Primary Lipid Oxidation in Food Products Enriched with Colored Microalgae. Food Analytical Methods, 2019, 12, 2150-2160.	1.3	10
12	Impact of microalgal species on the oxidative stability of n-3 LC-PUFA enriched tomato puree. Algal Research, 2019, 40, 101502.	2.4	20
13	Effect of Meat Type, Animal Fat Type, and Cooking Temperature on Microstructural and Macroscopic Properties of Cooked Sausages. Food and Bioprocess Technology, 2019, 12, 16-26.	2.6	24
14	Impact of Nannochloropsis sp. dosage form on the oxidative stability of n-3 LC-PUFA enriched tomato purees. Food Chemistry, 2019, 279, 389-400.	4.2	25
15	Comparison of microalgal biomasses as functional food ingredients: Focus on the composition of cell wall related polysaccharides. Algal Research, 2018, 32, 150-161.	2.4	152
16	Impact of different sequences of mechanical and thermal processing on the rheological properties ofPorphyridium cruentumandChlorella vulgarisas functional food ingredients. Food and Function, 2018, 9, 2433-2446.	2.1	19
17	Influence of High Pressure Homogenization on Free Fatty Acid Formation in Nannochloropsis sp.. European Journal of Lipid Science and Technology, 2018, 120, 1700436.	1.0	16
18	Influence of adding a commercial phytosterol ester mixture on the â€˜equilibriumâ€™ crystallization behavior of palm oil. Food Structure, 2018, 17, 1-8.	2.3	7

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19	Isothermal Crystallization Kinetics of Palm Oil as Influenced by Addition of a Commercial Phytosterol Ester Mixture. Journal of Agricultural and Food Chemistry, 2018, 66, 3910-3921.	2.4	5
20	Impact of harvesting method on total lipid content and extraction efficiency for Phaeodactylum tricornutum. Separation and Purification Technology, 2018, 194, 362-367.	3.9	28
21	Effect of Meat Type, Animal Fatty Acid Composition, and Isothermal Temperature on the Viscoelastic Properties of Meat Batters. Journal of Food Science, 2018, 83, 1596-1604.	1.5	12
22	Molecular and rheological characterization of different cell wall fractions of Porphyridium cruentum. Carbohydrate Polymers, 2018, 195, 542-550.	5.1	58
23	Impact of processing on n-3 LC-PUFA in model systems enriched with microalgae. Food Chemistry, 2018, 268, 441-450.	4.2	25
24	The transcription factor bZIP14 regulates the TCA cycle in the diatom Phaeodactylum tricornutum. EMBO Journal, 2017, 36, 1559-1576.	3.5	64
25	The effect of adding a commercial phytosterol ester mixture on the phase behavior of palm oil. Food Research International, 2017, 100, 841-849.	2.9	15
26	Microalgal biomass as a (multi)functional ingredient in food products: Rheological properties of microalgal suspensions as affected by mechanical and thermal processing. Algal Research, 2017, 25, 452-463.	2.4	45
27	Integrity of the microalgal cell plays a major role in the lipolytic stability during wet storage. Algal Research, 2017, 25, 516-524.	2.4	24
28	Microalgal Feed Supplementation to Enrich Eggs with Omega-3 Fatty Acids. , 2017, , 383-391.		4
29	Isothermal Crystallization Behavior of Cocoa Butter at 17 and 20 Â°C with and without Limonene. Journal of Agricultural and Food Chemistry, 2016, 64, 3405-3416.	2.4	16
30	Lipolysis in T-Isochrysis lutea during wet storage at different temperatures. Algal Research, 2016, 18, 281-287.	2.4	23
31	Bioflocculation as an innovative harvesting strategy for microalgae. Reviews in Environmental Science and Biotechnology, 2016, 15, 573-583.	3.9	132
32	Flocculation properties of several microalgae and a cyanobacterium species during ferric chloride, chitosan and alkaline flocculation. Bioresource Technology, 2016, 220, 464-470.	4.8	106
33	Insight in ultrasonic shear reflection parameters by studying temperature and limonene influence on cocoa butter crystallization. Innovative Food Science and Emerging Technologies, 2016, 33, 289-297.	2.7	5
34	The cell wall of autotrophic microalgae influences the enrichment of long chain omega-3 fatty acids in the egg. Algal Research, 2016, 16, 209-215.	2.4	11
35	Functional Properties of Pork Liver Protein Fractions. Food and Bioprocess Technology, 2016, 9, 970-980.	2.6	29
36	Inhibition of alkaline flocculation by algal organic matter for Chlorella vulgaris. Water Research, 2016, 88, 301-307.	5.3	47

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37	Lipid formulations, structuring, and crystallization. European Journal of Lipid Science and Technology, 2015, 117, 1681-1683.	1.0	0
38	Lecithin influences cocoa butter crystallization depending on concentration and matrix. European Journal of Lipid Science and Technology, 2015, 117, 1722-1732.	1.0	17
39	Monoglycerides, polyglycerol esters, lecithin, and their mixtures influence the onset of nonâ€isothermal fat crystallization in a concentration dependent manner. European Journal of Lipid Science and Technology, 2015, 117, 1745-1753.	1.0	8
40	Trade-Off between Growth and Carbohydrate Accumulation in Nutrient-Limited Arthrospira sp. PCC 8005 Studied by Integrating Transcriptomic and Proteomic Approaches. PLoS ONE, 2015, 10, e0132461.	1.1	47
41	Harvesting of Microalgae by Means of Flocculation. Biofuel and Biorefinery Technologies, 2015, , 251-273.	0.1	7
42	Dynamics of omega-3 long chain polyunsaturated fatty acid incorporation in egg yolk by autotrophic microalgal supplementation. European Journal of Lipid Science and Technology, 2015, 117, 1391-1397.	1.0	7
43	Stability of Valuable Components during Wet and Dry Storage. , 2015, , 81-91.		2
44	Isothermal crystallization behavior of lard at different temperatures studied by DSC and real-time XRD. Food Research International, 2015, 69, 49-56.	2.9	15
45	Harvesting carbohydrate-rich Arthrospira platensis by spontaneous settling. Bioresource Technology, 2015, 180, 16-21.	4.8	42
46	Development of an ultrasonic shear reflection technique to monitor the crystallization of cocoa butter. Food Research International, 2015, 75, 115-122.	2.9	7
47	Influence of culture medium recycling on the performance of Arthrospira platensis cultures. Algal Research, 2015, 10, 48-54.	2.4	74
48	Wastewater as a Source of Nutrients for Microalgae Biomass Production. Biofuel and Biorefinery Technologies, 2015, , 75-94.	0.1	10
49	Impact of different omega-3 polyunsaturated fatty acid (n-3 PUFA) sources (flaxseed, Isochrysis) Tj ETQq1 1 0.784314 rgBT /Overlock Functional Foods, 2015, 19, 821-827.	1.6	66
50	Optimization of a Nile Red method for rapid lipid determination in autotrophic, marine microalgae is species dependent. Journal of Microbiological Methods, 2015, 118, 152-158.	0.7	25
51	Alkaline flocculation of Phaeodactylum tricornutum induced by brucite and calcite. Bioresource Technology, 2015, 196, 656-661.	4.8	41
52	Reversible Flocculation of Microalgae using Magnesium Hydroxide. Bioenergy Research, 2015, 8, 716-725.	2.2	46
53	Echium oil is not protective against weight loss in head and neck cancer patients undergoing curative radio(chemo)therapy: a randomised-controlled trial. BMC Complementary and Alternative Medicine, 2014, 14, 382.	3.7	19
54	Omega-3 fatty acids: physiology, biological sources and potential applications in supportive cancer care. Phytochemistry Reviews, 2014, 13, 223-244.	3.1	27

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55	Effect of Salt and Liver/Fat Ratio on Viscoelastic Properties of Liver Paste and Its Intermediates. Food and Bioprocess Technology, 2014, 7, 496-505.	2.6	21
56	Effect of Salt and Liver/Fat Ratio on Microstructure, Emulsion Stability, Texture and Sensory Mouth Feel of Liver Paste. Food and Bioprocess Technology, 2014, 7, 2855-2864.	2.6	9
57	Influence of magnesium concentration, biomass concentration and pH on flocculation of Chlorella vulgaris. Algal Research, 2014, 3, 24-29.	2.4	62
58	Nutritional evaluation of microalgae oils rich in omega-3 long chain polyunsaturated fatty acids as an alternative for fish oil. Food Chemistry, 2014, 160, 393-400.	4.2	215
59	Floc characteristics of Chlorella vulgaris: Influence of flocculation mode and presence of organic matter. Bioresource Technology, 2014, 151, 383-387.	4.8	60
60	Influence of extraction solvent system on extractability of lipid components from different microalgae species. Algal Research, 2014, 3, 36-43.	2.4	81
61	Influence of extraction solvent system on the extractability of lipid components from the biomass of Nannochloropsis gaditana. Journal of Applied Phycology, 2014, 26, 1501-1510.	1.5	62
62	Effect of different microalgal nâ^'3 PUFA supplementation doses on yolk color and nâ^'3 LC-PUFA enrichment in the egg. Algal Research, 2014, 6, 119-123.	2.4	20
63	Impact of microalgal feed supplementation on omega-3 fatty acid enrichment of hen eggs. Journal of Functional Foods, 2013, 5, 897-904.	1.6	83
64	Stability of Omega-3 LC-PUFA-rich Photoautotrophic Microalgal Oils Compared to Commercially Available Omega-3 LC-PUFA Oils. Journal of Agricultural and Food Chemistry, 2013, 61, 10145-10155.	2.4	33
65	Decolorisation of piggery wastewater to stimulate the production of Arthrospira platensis. Bioresource Technology, 2013, 148, 366-372.	4.8	33
66	Influence of organic matter on flocculation of Chlorella vulgaris by calcium phosphate precipitation. Biomass and Bioenergy, 2013, 54, 107-114.	2.9	63
67	Flocculation as a low-cost method for harvesting microalgae for bulk biomass production. Trends in Biotechnology, 2013, 31, 233-239.	4.9	730
68	Impact of feed supplementation with different omega-3 rich microalgae species on enrichment of eggs of laying hens. Food Chemistry, 2013, 141, 4051-4059.	4.2	77
69	Omegaâ€3 longâ€chain polyunsaturated fatty acid enriched eggs by microalgal supplementation. Lipid Technology, 2013, 25, 204-206.	0.3	6
70	Ultrasonic wave propagation in cocoa butter during crystallization. , 2012, , .		0
71	Antioxidant potential of microalgae in relation to their phenolic and carotenoid content. Journal of Applied Phycology, 2012, 24, 1477-1486.	1.5	408
72	Dietary enrichment of eggs with omega-3 fatty acids: A review. Food Research International, 2012, 48, 961-969.	2.9	209

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73	Direct Role of Transparent Exopolymeric Particles (TEP) on Membrane Fouling of Microand Ultrafiltration. Procedia Engineering, 2012, 44, 537-538.	1.2	0
74	Simultaneous Cultivation and Pre-harvesting of Microalgae in a Lab-scale Membrane Photobioreactor (MPBR). Procedia Engineering, 2012, 44, 712-713.	1.2	0
75	Influence of organic matter generated by Chlorella vulgaris on five different modes of flocculation. Bioresource Technology, 2012, 124, 508-511.	4.8	127
76	Microalgae as an alternative source of omegaâ€3 long chain polyunsaturated fatty acids. Lipid Technology, 2012, 24, 128-130.	0.3	134
77	Flocculation of Chlorella vulgaris induced by high pH: Role of magnesium and calcium and practical implications. Bioresource Technology, 2012, 105, 114-119.	4.8	334
78	Optimization of an Analytical Procedure for Extraction of Lipids from Microalgae. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 189-198.	0.8	358
79	Influence of Drying and Storage on Lipid and Carotenoid Stability of the Microalga Phaeodactylum tricornutum. Journal of Agricultural and Food Chemistry, 2011, 59, 11063-11069.	2.4	102
80	Evaluation of electroâ€coagulationâ€“flocculation for harvesting marine and freshwater microalgae. Biotechnology and Bioengineering, 2011, 108, 2320-2329.	1.7	242
81	Flocculation of microalgae using cationic starch. Journal of Applied Phycology, 2010, 22, 525-530.	1.5	283
82	Crystallization of model fat blends containing symmetric and asymmetric monounsaturated triacylglycerols. European Journal of Lipid Science and Technology, 2010, 112, 233-245.	1.0	18
83	On the fractional crystallization of palm olein: Solid solutions and eutectic solidification. Food Research International, 2010, 43, 972-981.	2.9	21
84	Effect of SatSatSat and SatOSat on crystallization of model fat blends. European Journal of Lipid Science and Technology, 2009, 111, 243-258.	1.0	43
85	Fat structuring with partial acylglycerols: Effect on solid fat profiles. European Journal of Lipid Science and Technology, 2009, 111, 259-272.	1.0	23
86	Triacylglycerol Analysis of Fats and Oils by Evaporative Light Scattering Detection. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 19-25.	0.8	53
87	Comparing the crystallization and polymorphic behaviour of saturated and unsaturated monoglycerides. Food Research International, 2009, 42, 1415-1425.	2.9	85
88	Separation and analysis of acylglycerols by chromatographic methods. Lipid Technology, 2008, 20, 232-234.	0.3	8
89	Development of a rheological method to characterize palm oil crystallizing under shear. European Journal of Lipid Science and Technology, 2008, 110, 521-529.	1.0	35
90	Models for FFA-removal and changes in phase behavior of cocoa butter by packed column steam refining. Journal of Food Engineering, 2008, 89, 274-284.	2.7	12

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91	Stop-and-return DSC method to study fat crystallization. Thermochimica Acta, 2008, 471, 7-13.	1.2	54
92	Automated image analysis tool for migration fat bloom evaluation of chocolate coated food products. LWT - Food Science and Technology, 2008, 41, 1884-1891.	2.5	19
93	Influence of Monoglycerides on the Crystallization Behavior of Palm Oil. Crystal Growth and Design, 2008, 8, 1833-1839.	1.4	79
94	Crystallization Behavior and Texture of Trans-Containing and Trans-Free Palm Oil Based Confectionery Fats. Journal of Agricultural and Food Chemistry, 2007, 55, 10258-10265.	2.4	28
95	Relationship between Crystallization Behavior, Microstructure, and Macroscopic Properties in trans-Containing and trans-Free Filling Fats and Fillings. Journal of Agricultural and Food Chemistry, 2007, 55, 7793-7801.	2.4	22
96	Phase Composition During Palm Olein Fractionation and its Effect on Soft PMF and Superolein Quality. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 885-891.	0.8	18
97	Impacts of Bleaching and Packed Column Steam Refining on Cocoa Butter Properties. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 1069-1077.	0.8	10
98	Relationship between Crystallization Behavior, Microstructure, and Macroscopic Properties in Trans Containing and Trans Free Coating Fats and Coatings. Journal of Agricultural and Food Chemistry, 2006, 54, 7256-7262.	2.4	14
99	Modelling two-step isothermal fat crystallization. Journal of Food Engineering, 2006, 75, 551-559.	2.7	61
100	Rheological behavior of crystallizing palm oil. European Journal of Lipid Science and Technology, 2006, 108, 864-870.	1.0	43
101	Insight in model parameters by studying temperature influence on isothermal cocoa butter crystallization. European Journal of Lipid Science and Technology, 2005, 107, 660-672.	1.0	9
102	Prediction of migration fat bloom on chocolate. European Journal of Lipid Science and Technology, 2005, 107, 297-306.	1.0	16
103	Production of cocoa butter substitutes via two-stage static fractionation of palm kernel oil. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 783-789.	0.8	28
104	Temperature and concentration dependent effect of partial glycerides on milk fat crystallization. European Journal of Lipid Science and Technology, 2004, 106, 531-539.	1.0	58
105	Phase Behavior of Cocoa Butter in a Two-Step Isothermal Crystallization. Crystal Growth and Design, 2004, 4, 1295-1302.	1.4	47
106	Microbiological and physiological processes affecting odor quality of strawberries during storage. Communications in Agricultural and Applied Biological Sciences, 2004, 69, 227-30.	0.0	1
107	A differential scanning calorimetry method to determine the isothermal crystallization kinetics of cocoa butter. Thermochimica Acta, 2003, 400, 131-142.	1.2	52
108	Modelling of the crystallization kinetics of fats. Trends in Food Science and Technology, 2003, 14, 79-92.	7.8	82

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109	Dynamic mathematical model of the crystallization kinetics of fats. Food Research International, 2002, 35, 945-956.	2.9	74
110	The effect of phospholipids and water on the isothermal crystallisation of milk fat. European Journal of Lipid Science and Technology, 2002, 104, 490-495.	1.0	40
111	Effect of phospholipids on isothermal crystallisation and fractionation of milk fat. European Journal of Lipid Science and Technology, 2002, 104, 738-744.	1.0	25