

# Indrawati Oey

## List of Publications by Year in descending order

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107  
papers

3,087  
citations

126858

33  
h-index

189801

50  
g-index

109  
all docs

109  
docs citations

109  
times ranked

3219  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of processing on anthocyanins, carotenoids and vitamin C in summer fruits and vegetables. <i>Food Chemistry</i> , 2012, 133, 1577-1587.	4.2	208
2	<i>Bacillus</i> Spores in the Food Industry: A Review on Resistance and Response to Novel Inactivation Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 1139-1148.	5.9	129
3	Towards a better understanding of the relationship between the $\beta$ -carotene in vitro bio-accessibility and pectin structural changes: A case study on carrots. <i>Food Research International</i> , 2009, 42, 1323-1330.	2.9	116
4	Feasibility of using pulsed electric fields to modify biomacromolecules: A review. <i>Trends in Food Science and Technology</i> , 2018, 72, 91-113.	7.8	109
5	Effect of freezing as pre-treatment prior to pulsed electric field processing on quality traits of beef muscles. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 31-40.	2.7	91
6	Thermal Stability of Ascorbic Acid and Ascorbic Acid Oxidase in Broccoli ( <i>Brassica</i> )	1.5	90
7	Formulation of oil-in-water $\beta$ -carotene microemulsions: Effect of oil type and fatty acid chain length. <i>Food Chemistry</i> , 2015, 174, 270-278.	4.2	84
8	Evaluation of the anthocyanin release and health-promoting properties of Pinot Noir grape juices after pulsed electric fields. <i>Food Chemistry</i> , 2016, 196, 833-841.	4.2	84
9	Bioactive peptides derived from egg proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2508-2530.	5.4	70
10	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. <i>Food Research International</i> , 2017, 91, 161-170.	2.9	68
11	Effect of pulsed electric fields on the structure and frying quality of sweet potato tubers. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 197-208.	2.7	64
12	Impact of protein content on physical and microstructural properties of extruded rice starch-pea protein snacks. <i>Journal of Food Engineering</i> , 2017, 212, 165-173.	2.7	63
13	Reduction of bacterial counts and inactivation of enzymes in bovine whole milk using pulsed electric fields. <i>International Dairy Journal</i> , 2014, 39, 146-156.	1.5	61
14	Innovative approach to determine the effect of pulsed electric fields on the microstructure of whole potato tubers: Use of cell viability, microscopic images and ionic leakage measurements. <i>Food Research International</i> , 2015, 77, 556-564.	2.9	60
15	Effect of pulsed electric field processing on the functional properties of bovine milk. <i>Trends in Food Science and Technology</i> , 2014, 35, 87-101.	7.8	57
16	Impact of pulsed electric fields and post-mortem vacuum ageing on beef <i>longissimus thoracis</i> muscles. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2339-2347.	1.3	53
17	Thermal properties of milk fat, xanthine oxidase, caseins and whey proteins in pulsed electric field-treated bovine whole milk. <i>Food Chemistry</i> , 2016, 207, 34-42.	4.2	53
18	Solvent strength and biopolymer blending effects on physicochemical properties of zein-chitosan-polyvinyl alcohol composite films. <i>Food Hydrocolloids</i> , 2019, 87, 270-286.	5.6	53

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19	The role of personal values in Chinese consumers'™ food consumption decisions. A case study of healthy drinks. <i>Appetite</i> , 2014, 73, 95-104.	1.8	50
20	Effect of kafirin-based films incorporating citral and quercetin on storage of fresh chicken fillets. <i>Food Control</i> , 2017, 80, 37-44.	2.8	50
21	Modulating effect of cotyledon cell microstructure on in vitro digestion of starch in legumes. <i>Food Hydrocolloids</i> , 2019, 96, 112-122.	5.6	50
22	Effect of Pulsed Electric Fields (PEF) on the ultrastructure and in vitro protein digestibility of bovine longissimus thoracis. <i>LWT - Food Science and Technology</i> , 2019, 103, 253-259.	2.5	48
23	Effect of endogenous ascorbic acid oxidase activity and stability on vitamin C in carrots ( <i>Daucus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1	4.2	47
24	Effect of chilled and freezing pre-treatments prior to pulsed electric field processing on volatile profile and sensory attributes of cooked lamb meats. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 359-374.	2.7	46
25	Physicochemical and sensory properties of beef muscles after Pulsed Electric Field processing. <i>Food Research International</i> , 2019, 121, 1-11.	2.9	46
26	Effect of pulsed electric field treatment on water distribution of freeze-dried apple tissue evaluated with DSC and TD-NMR techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 352-358.	2.7	43
27	Instrumental and sensory properties of pea protein-fortified extruded rice snacks. <i>Food Research International</i> , 2017, 102, 658-665.	2.9	43
28	Recent progress in understanding fundamental interactions and applications of zein. <i>Food Hydrocolloids</i> , 2021, 120, 106948.	5.6	40
29	Feasibility of using pulsed electric field processing to inactivate enzymes and reduce the cutting force of carrot ( <i>Daucus carota</i> var. Nantes). <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 159-167.	2.7	39
30	Effect of pulsed electric field treatment on enzyme kinetics and thermostability of endogenous ascorbic acid oxidase in carrots ( <i>Daucus carota</i> cv. Nantes). <i>Food Chemistry</i> , 2014, 146, 538-547.	4.2	38
31	Proteolytic pattern, protein breakdown and peptide production of ovomucin-depleted egg white processed with heat or pulsed electric fields at different pH. <i>Food Research International</i> , 2018, 108, 465-474.	2.9	37
32	Understanding the impact of Pulsed Electric Fields treatment on the thermal and pasting properties of raw and thermally processed oat flours. <i>Food Research International</i> , 2020, 129, 108839.	2.9	35
33	Interfacial properties and transmission electron microscopy revealing damage to the milk fat globule system after pulsed electric field treatment. <i>Food Hydrocolloids</i> , 2015, 47, 99-107.	5.6	34
34	Effect of information on Chinese consumers'™ perceptions and purchase intention for beverages processed by High Pressure Processing, Pulsed-Electric Field and Heat Treatment. <i>Food Quality and Preference</i> , 2015, 40, 16-23.	2.3	34
35	Microbiological and enzymatic activity of bovine whole milk treated by pulsed electric fields. <i>International Journal of Dairy Technology</i> , 2018, 71, 10-19.	1.3	34
36	Electropriming of wheatgrass seeds using pulsed electric fields enhances antioxidant metabolism and the bioprotective capacity of wheatgrass shoots. <i>Scientific Reports</i> , 2016, 6, 25306.	1.6	33

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37	The relationship between the anthocyanin and vitamin C contents of red-fleshed sweet cherries and the ability of fruit digests to reduce hydrogen peroxide-induced oxidative stress in Caco-2 cells. <i>Food Chemistry</i> , 2017, 227, 404-412.	4.2	30
38	Modifying the Functional Properties of Egg Proteins Using Novel Processing Techniques: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 986-1002.	5.9	27
39	Understanding the Properties of Starch in Potatoes ( <i>Solanum tuberosum</i> var. Agria) after Being Treated with Pulsed Electric Field Processing. <i>Foods</i> , 2019, 8, 159.	1.9	27
40	Wholegrain Particle Size Influences Postprandial Glycemia in Type 2 Diabetes: A Randomized Crossover Study Comparing Four Wholegrain Breads. <i>Diabetes Care</i> , 2020, 43, 476-479.	4.3	26
41	Thermal Stability of Ascorbic Acid and Ascorbic Acid Oxidase in African Cowpea Leaves ( <i>Vigna</i> ) Tj ETQq1 1 0.784314 1.48 BT / Overlock 107	2.4	25
42	Understanding the Frying Process of Plant-Based Foods Pretreated with Pulsed Electric Fields Using Frying Models. <i>Foods</i> , 2020, 9, 949.	1.9	25
43	Impact of temperature, nutrients, pH and cold storage on the germination, growth and resistance of <i>Bacillus cereus</i> spores in egg white. <i>Food Research International</i> , 2018, 106, 394-403.	2.9	22
44	Effect of information on Chinese consumers' acceptance of thermal and non-thermal treated apple juices: A study of young Chinese immigrants in New Zealand. <i>Food Quality and Preference</i> , 2016, 48, 118-129.	2.3	21
45	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. <i>Food Chemistry</i> , 2017, 231, 165-174.	4.2	21
46	Pulsed Electric Fields enhances calcium infusion for improving the hardness of blanched carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 46-55.	2.7	21
47	Investigating consumers' perception of apple juice as affected by novel and conventional processing technologies. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2564-2571.	1.3	20
48	Physicochemical changes in New Zealand abalone ( <i>Haliotis iris</i> ) with pulsed electric field (PEF) processing and heat treatments. <i>LWT - Food Science and Technology</i> , 2019, 115, 108438.	2.5	20
49	Blackcurrant ( <i>Ribes nigrum</i> ) Extract Prevents Dyslipidemia and Hepatic Steatosis in Ovariectomized Rats. <i>Nutrients</i> , 2020, 12, 1541.	1.7	20
50	A Chemometrics Approach Comparing Volatile Changes during the Shelf Life of Apple Juice Processed by Pulsed Electric Fields, High Pressure and Thermal Pasteurization. <i>Foods</i> , 2018, 7, 169.	1.9	19
51	A Novel Strategy Using Pulsed Electric Fields to Modify the Thermostability of Ascorbic Acid Oxidase in Different Carrot Cultivars. <i>Food and Bioprocess Technology</i> , 2015, 8, 811-823.	2.6	18
52	Influence of Pulsed Electric Fields processing at high-intensity electric field strength on the relationship between anthocyanins composition and colour intensity of Merlot ( <i>Vitis vinifera</i> L.) musts during cold maceration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102243.	2.7	18
53	Effects of Pulsed Electric Field Processing and Sous Vide Cooking on Muscle Structure and In Vitro Protein Digestibility of Beef Brisket. <i>Foods</i> , 2021, 10, 512.	1.9	18
54	Pulsed electric field processing reduces the oxalate content of oca ( <i>Oxalis tuberosa</i> ) tubers while retaining starch grains and the general structural integrity of tubers. <i>Food Chemistry</i> , 2018, 245, 890-898.	4.2	16

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55	Process optimisation of pulsed electric fields pre-treatment to reduce the sous vide processing time of beef briskets. <i>International Journal of Food Science and Technology</i> , 2019, 54, 823-834.	1.3	16
56	Volatile Changes during Storage of Shelf Stable Apple Juice: Integrating GC-MS Fingerprinting and Chemometrics. <i>Foods</i> , 2020, 9, 165.	1.9	16
57	An attribute prioritization-based segmentation of the Chinese consumer market for fruit juice. <i>Food Quality and Preference</i> , 2015, 46, 1-8.	2.3	15
58	Changes in the physicochemical properties of chilled and frozen-thawed lamb cuts subjected to pulsed electric field processing. <i>Food Research International</i> , 2021, 141, 110092.	2.9	15
59	Effect of Combining Pulsed Electric Fields with Maceration Time on Merlot Grapes in Protecting Caco-2 Cells from Oxidative Stress. <i>Food and Bioprocess Technology</i> , 2016, 9, 147-160.	2.6	14
60	Effect of High Hydrostatic Pressure Processing on the Chemical Characteristics of Different Lamb Cuts. <i>Foods</i> , 2020, 9, 1444.	1.9	14
61	Understanding the relationship between rheological characteristics of pulsed electric fields treated chitosan-zein-poly(vinyl alcohol)-polyethylene glycol composite dispersions and the structure-function of their resulting thin-films. <i>Food Hydrocolloids</i> , 2021, 113, 106452.	5.6	14
62	Impact of Pulsed Electric Fields on the Volatile Compounds Produced in Whole Onions ( <i>Allium cepa</i> )	1.9	13
63	Understanding the effect of Pulsed Electric Fields on multilayered solid plant foods: Bunching onions ( <i>Allium fistulosum</i> ) as a model system. <i>Food Research International</i> , 2019, 120, 560-567.	2.9	13
64	Pulsed Electric Field (PEF) Processing of Chilled and Frozen-Thawed Lamb Meat Cuts: Relationships between Sensory Characteristics and Chemical Composition of Meat. <i>Foods</i> , 2021, 10, 1148.	1.9	13
65	Purification, characterization and thermal inactivation kinetics of $\beta$ -galactosidase from <i>Lactobacillus leichmannii</i> 313. <i>LWT - Food Science and Technology</i> , 2019, 116, 108545.	2.5	12
66	In-vitro degradation and toxicological assessment of pulsed electric fields crosslinked zein-chitosan-poly(vinyl alcohol) biopolymeric films. <i>Food and Chemical Toxicology</i> , 2020, 135, 111048.	1.8	12
67	Effects of Hydrothermal Processing Duration on the Texture, Starch and Protein In Vitro Digestibility of Cowpeas, Chickpeas and Kidney Beans. <i>Foods</i> , 2021, 10, 1415.	1.9	12
68	The role of an individual's olfactory discriminability in influencing snacking and habitual energy intake. <i>Appetite</i> , 2021, 167, 105646.	1.8	12
69	Pulsed electric field improves the bioprotective capacity of purpures for different coloured carrot cultivars against H <sub>2</sub> O <sub>2</sub> -induced oxidative damage. <i>Food Chemistry</i> , 2016, 196, 654-664.	4.2	11
70	Pulsed electric fields treatment at different pH enhances the antioxidant and anti-inflammatory activity of ovomucin-depleted egg white. <i>Food Chemistry</i> , 2019, 276, 164-173.	4.2	11
71	Optimisation of pulsed electric fields processing parameters for developing biodegradable films using zein, chitosan and poly(vinyl alcohol). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 60, 102287.	2.7	11
72	Evolution of Volatile and Phenolic Compounds during Bottle Storage of Merlot Wines Vinified Using Pulsed Electric Fields-Treated Grapes. <i>Foods</i> , 2020, 9, 443.	1.9	11

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73	Gelatinisation and milling whole-wheat increases postprandial blood glucose: randomised crossover study of adults with type 2 diabetes. <i>Diabetologia</i> , 2021, 64, 1385-1388.	2.9	11
74	Effect of industrial processing on the volatiles, enzymes and lipids of wholegrain and rolled oats. <i>Food Research International</i> , 2022, 157, 111243.	2.9	11
75	Modifications in the physicochemical properties of flour "fractions" after Pulsed Electric Fields treatment of thermally processed oat. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102406.	2.7	10
76	Testing Links of Food-Related Olfactory Perception to Peripheral Ghrelin and Leptin Concentrations. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	10
77	Effect of pulsed electric field with moderate heat (80°C) on inactivation, thermal resistance and differential gene expression in <i>B. cereus</i> spores. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14503.	0.9	9
78	Heat and Mass Transfer Modeling to Predict Temperature Distribution during Potato Frying after Pre-Treatment with Pulsed Electric Field. <i>Foods</i> , 2021, 10, 1679.	1.9	9
79	Influence of pulsed electric fields (PEF) with calcium addition on the texture profile of cooked black beans ( <i>Phaseolus vulgaris</i> ) and their particle breakdown during in vivo oral processing. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102892.	2.7	9
80	Olfactory and Gustatory Supra-Threshold Sensitivities Are Linked to Ad Libitum Snack Choice. <i>Foods</i> , 2022, 11, 799.	1.9	9
81	Differential gene expression for investigation of the effect of germinants and heat activation to induce germination in <i>Bacillus cereus</i> spores. <i>Food Research International</i> , 2019, 119, 462-468.	2.9	8
82	Combined Effects of Calcium Addition and Thermal Processing on the Texture and In Vitro Digestibility of Starch and Protein of Black Beans ( <i>Phaseolus vulgaris</i> ). <i>Foods</i> , 2021, 10, 1368.	1.9	8
83	Feasibility of using integrated fingerprinting, profiling and chemometrics approach to understand (bio) chemical changes throughout commercial red winemaking: A case study on Merlot. <i>Food Research International</i> , 2020, 127, 108767.	2.9	7
84	The Impact of High-Pressure Processing on Physicochemical Properties and Sensory Characteristics of Three Different Lamb Meat Cuts. <i>Molecules</i> , 2020, 25, 2665.	1.7	7
85	Textural Effects on Perceived Satiating and Ad Libitum Intake of Potato Chips in Males and Females. <i>Foods</i> , 2020, 9, 85.	1.9	7
86	Blackcurrant ( <i>Ribes nigrum</i> L.) Extract Exerts Potential Vasculoprotective Effects in Ovariectomized Rats, Including Prevention of Elastin Degradation and Pathological Vascular Remodeling. <i>Nutrients</i> , 2021, 13, 560.	1.7	7
87	Elucidating the pH influence on pulsed electric fields-induced self-assembly of chitosan-zein-poly(vinyl alcohol)-polyethylene glycol nanostructured composites. <i>Journal of Colloid and Interface Science</i> , 2021, 588, 531-546.	5.0	7
88	Kinetics of Colour Development during Frying of Potato Pre-Treated with Pulsed Electric Fields and Blanching: Effect of Cultivar. <i>Foods</i> , 2021, 10, 2307.	1.9	7
89	Understanding In Vivo Mastication Behaviour and In Vitro Starch and Protein Digestibility of Pulsed Electric Field-Treated Black Beans after Cooking. <i>Foods</i> , 2021, 10, 2540.	1.9	7
90	Searching for individual multi-sensory fingerprints and their links with adiposity " New insights from meta-analyses and empirical data. <i>Food Quality and Preference</i> , 2022, 99, 104574.	2.3	7

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91	Sensory specific satiety or appetite? Investigating effects of retronasally-introduced aroma and taste cues on subsequent real-life snack intake. <i>Food Quality and Preference</i> , 2022, 100, 104612.	2.3	6
92	Emerging Technologies of Meat Processing. , 2019, , 181-205.		5
93	An empirical evaluation of supra-threshold sensitivity measures for decremental and incremental stimulus intensity: Data from gustatory and olfactory performance. <i>Food Quality and Preference</i> , 2022, 97, 104457.	2.3	5
94	The effect of pulsed electric fields on the rheology and microstructure of chitosan-poly(vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	0.1	4
95	Effect of cold storage and different ions on the thermal resistance of <i>B. cereus</i> NZAS01 spores-analysis of differential gene expression and ion exchange. <i>Food Research International</i> , 2019, 116, 578-585.	2.9	4
96	Application of Novel Thermal Technology in Foods Processing. <i>Foods</i> , 2022, 11, 125.	1.9	4
97	Determination of Pulsed Electric Fields Effects on the Structure of Potato Tubers. , 2016, , 1-19.		3
98	Potential Vasculoprotective Effects of Blackcurrant ( <i>Ribes nigrum</i> ) Extract in Diabetic KK-Ay Mice. <i>Molecules</i> , 2021, 26, 6459.	1.7	3
99	Determination of Pulsed Electric Fields Effects on the Structure of Potato Tubers. , 2017, , 1489-1507.		2
100	Structural Changes Induced by Pulsed Electric Fields Increase the Concentration of Volatiles Released in Red Onion ( <i>Allium cepa</i> L. var. Red Pearl) Bulbs. <i>Foods</i> , 2019, 8, 368.	1.9	2
101	Effect of Wholegrain Flour Particle Size in Bread on Glycaemic and Insulinaemic Response among People with Risk Factors for Type 2 Diabetes: A Randomised Crossover Trial. <i>Nutrients</i> , 2021, 13, 2579.	1.7	2
102	Measures of Food Quality. , 2017, , .		1
103	Pulsed Electric Fields Application in Meat Processing. <i>Food Engineering Series</i> , 2022, , 399-438.	0.3	1
104	Methods and Protocols for Pulsed Electric Fields Treatment of Foods. , 2022, , 1-29.		1
105	Utilising Pulsed Electric Fields Processing to Modify the Characteristics of Plant-Based Foods. , 2018, , .		0
106	Pulsed Electric Fields Processing of Plant-Based Foods: An Overview. , 2019, , 245-254.		0
107	Utilising Pulsed Electric Fields Processing to Modify the Characteristics of Plant-Based Foods. , 2018, , 297-304.		0