

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	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
2	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
3	Pulsed Electric Fields Application in Meat Processing. <i>Food Engineering Series</i> , 2022, , 399-438.	0.3	1
4	Application of Novel Thermal Technology in Foods Processing. <i>Foods</i> , 2022, 11, 125.	1.9	4
5	Methods and Protocols for Pulsed Electric Fields Treatment of Foods. , 2022, , 1-29.		1
6	Olfactory and Gustatory Supra-Threshold Sensitivities Are Linked to Ad Libitum Snack Choice. <i>Foods</i> , 2022, 11, 799.	1.9	9
7	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
8	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
9	Testing Links of Food-Related Olfactory Perception to Peripheral Ghrelin and Leptin Concentrations. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	10
10	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
11	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	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
20	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
21	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
22	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
23	Recent progress in understanding fundamental interactions and applications of zein. <i>Food Hydrocolloids</i> , 2021, 120, 106948.	5.6	40
24	The role of an individual's olfactory discriminability in influencing snacking and habitual energy intake. <i>Appetite</i> , 2021, 167, 105646.	1.8	12
25	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
26	Potential Vasculoprotective Effects of Blackcurrant (<i>Ribes nigrum</i>) Extract in Diabetic KK-Ay Mice. <i>Molecules</i> , 2021, 26, 6459.	1.7	3
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	Effect of High Hydrostatic Pressure Processing on the Chemical Characteristics of Different Lamb Cuts. <i>Foods</i> , 2020, 9, 1444.	1.9	14
35	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
36	Blackcurrant (<i>Ribes nigrum</i>) Extract Prevents Dyslipidemia and Hepatic Steatosis in Ovariectomized Rats. <i>Nutrients</i> , 2020, 12, 1541.	1.7	20

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37	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
38	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
39	Volatile Changes during Storage of Shelf Stable Apple Juice: Integrating GC-MS Fingerprinting and Chemometrics. <i>Foods</i> , 2020, 9, 165.	1.9	16
40	Textural Effects on Perceived Satiation and Ad Libitum Intake of Potato Chips in Males and Females. <i>Foods</i> , 2020, 9, 85.	1.9	7
41	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
42	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
43	Pulsed Electric Fields Processing of Plant-Based Foods: An Overview. , 2019, , 245-254.		0
44	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
45	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
46	Purification, characterization and thermal inactivation kinetics of β -galactosidase from <i>Lactobacillus leichmannii</i> 313. <i>LWT - Food Science and Technology</i> , 2019, 116, 108545.	2.5	12
47	Emerging Technologies of Meat Processing. , 2019, , 181-205.		5
48	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
49	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
50	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
51	Physicochemical and sensory properties of beef muscles after Pulsed Electric Field processing. <i>Food Research International</i> , 2019, 121, 1-11.	2.9	46
52	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
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	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
62	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
63	Bioactive peptides derived from egg proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2508-2530.	5.4	70
64	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
65	The effect of pulsed electric fields on the rheology and microstructure of chitosan-poly(vinyl) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	0.1	4
66	Impact of Pulsed Electric Fields on the Volatile Compounds Produced in Whole Onions (<i>Allium cepa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.9	13
67	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
68	Utilising Pulsed Electric Fields Processing to Modify the Characteristics of Plant-Based Foods. , 2018, ,		0
69	Utilising Pulsed Electric Fields Processing to Modify the Characteristics of Plant-Based Foods. , 2018, , 297-304.		0
70	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
71	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
72	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

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73	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. Food Chemistry, 2017, 231, 165-174.	4.2	21
74	Effect of pulsed electric fields on the structure and frying quality of sweet potato tubers. Innovative Food Science and Emerging Technologies, 2017, 39, 197-208.	2.7	64
75	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. Food Research International, 2017, 91, 161-170.	2.9	68
76	Instrumental and sensory properties of pea protein-fortified extruded rice snacks. Food Research International, 2017, 102, 658-665.	2.9	43
77	Determination of Pulsed Electric Fields Effects on the Structure of Potato Tubers. , 2017, , 1489-1507.		2
78	Investigating consumers' perception of apple juice as affected by novel and conventional processing technologies. International Journal of Food Science and Technology, 2017, 52, 2564-2571.	1.3	20
79	Measures of Food Quality. , 2017, , .		1
80	Effect of chilled and freezing pre-treatments prior to pulsed electric field processing on volatile profile and sensory attributes of cooked lamb meats. Innovative Food Science and Emerging Technologies, 2016, 37, 359-374.	2.7	46
81	Effect of pulsed electric field treatment on water distribution of freeze-dried apple tissue evaluated with DSC and TD-NMR techniques. Innovative Food Science and Emerging Technologies, 2016, 37, 352-358.	2.7	43
82	Determination of Pulsed Electric Fields Effects on the Structure of Potato Tubers. , 2016, , 1-19.		3
83	<i>Bacillus</i> Spores in the Food Industry: A Review on Resistance and Response to Novel Inactivation Technologies. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1139-1148.	5.9	129
84	Electropriming of wheatgrass seeds using pulsed electric fields enhances antioxidant metabolism and the bioprotective capacity of wheatgrass shoots. Scientific Reports, 2016, 6, 25306.	1.6	33
85	Thermal properties of milk fat, xanthine oxidase, caseins and whey proteins in pulsed electric field-treated bovine whole milk. Food Chemistry, 2016, 207, 34-42.	4.2	53
86	Evaluation of the anthocyanin release and health-promoting properties of Pinot Noir grape juices after pulsed electric fields. Food Chemistry, 2016, 196, 833-841.	4.2	84
87	Effect of information on Chinese consumers' acceptance of thermal and non-thermal treated apple juices: A study of young Chinese immigrants in New Zealand. Food Quality and Preference, 2016, 48, 118-129.	2.3	21
88	Pulsed electric field improves the bioprotective capacity of purines for different coloured carrot cultivars against H ₂ O ₂ -induced oxidative damage. Food Chemistry, 2016, 196, 654-664.	4.2	11
89	Effect of Combining Pulsed Electric Fields with Maceration Time on Merlot Grapes in Protecting Caco-2 Cells from Oxidative Stress. Food and Bioprocess Technology, 2016, 9, 147-160.	2.6	14
90	Interfacial properties and transmission electron microscopy revealing damage to the milk fat globule system after pulsed electric field treatment. Food Hydrocolloids, 2015, 47, 99-107.	5.6	34

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91	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
92	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
93	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
94	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
95	Formulation of oil-in-water β -carotene microemulsions: Effect of oil type and fatty acid chain length. <i>Food Chemistry</i> , 2015, 174, 270-278.	4.2	84
96	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
97	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
98	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
99	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
100	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
101	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
102	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
103	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
104	Effect of endogenous ascorbic acid oxidase activity and stability on vitamin C in carrots (<i>Daucus</i>)	4.2	47
105	Thermal Stability of Ascorbic Acid and Ascorbic Acid Oxidase in African Cowpea Leaves (<i>Vigna</i>)	2.45	25
106	Thermal Stability of Ascorbic Acid and Ascorbic Acid Oxidase in Broccoli (<i>Brassica</i>)	1.55	90
107	Towards a better understanding of the relationship between the β -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