

# Matthijs Dekker

## 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.

128  
papers

5,055  
citations

36  
h-index

68  
g-index

129  
ext. papers

5,611  
ext. citations

6.7  
avg, IF

5.67  
L-index

#	Paper	IF	Citations
128	Micelle separation conditions based on particle size strongly affect carotenoid bioaccessibility assessment from juices after in vitro digestion.. <i>Food Research International</i> , <b>2022</b> , 151, 110891	7	1
127	Modelling and optimization of high-pressure homogenization of not-from-concentrate juice: Achieving better juice quality using sustainable production. <i>Food Chemistry</i> , <b>2022</b> , 370, 131058	8.5	2
126	Physiologically Based Modeling of Food Digestion and Intestinal Microbiota: State of the Art and Future Challenges. An INFOGEST Review. <i>Annual Review of Food Science and Technology</i> , <b>2021</b> , 12, 149-167	14.7	10
125	Differences in moisture sorption characteristics and browning of lesser mealworm ( <i>Alphitobius diaperinus</i> ) ingredients. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 142, 110989	5.4	3
124	Surface color distribution analysis by computer vision compared to sensory testing: Vacuum fried fruits as a case study. <i>Food Research International</i> , <b>2021</b> , 143, 110230	7	3
123	Modelling the effect of food composition on antimicrobial compound absorption and degradation in an active packaging. <i>Journal of Food Engineering</i> , <b>2021</b> , 300, 110539	6	3
122	Multiresponse kinetic modelling of the formation, release, and degradation of allyl isothiocyanate from ground mustard seeds to improve active packaging. <i>Journal of Food Engineering</i> , <b>2021</b> , 292, 110370	6	5
121	Consumption of fresh <i>Centella asiatica</i> improves short term alertness and contentedness in healthy females. <i>Journal of Functional Foods</i> , <b>2021</b> , 77, 104337	5.1	1
120	What does it take to go global? The role of quality alignment and complexity in designing international food supply chains. <i>Supply Chain Management</i> , <b>2021</b> , 26, 467-480	10	1
119	The effect of pore size on the diffusion of volatile antimicrobials is a key factor to preserve gelled foods. <i>Food Chemistry</i> , <b>2021</b> , 351, 129316	8.5	1
118	Development of a moisture-activated antimicrobial film containing ground mustard seeds and its application on meat in active packaging system. <i>Food Packaging and Shelf Life</i> , <b>2021</b> , 30, 100753	8.2	7
117	Volatile antimicrobial absorption in food gel depends on the food matrix characteristics. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105933	10.6	5
116	Carvacrol release from PLA to a model food emulsion: Impact of oil droplet size. <i>Food Control</i> , <b>2020</b> , 114, 107247	6.2	4
115	Packaging Design Using Mustard Seeds as a Natural Antimicrobial: A Study on Inhibition of in Liquid Medium. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
114	Modelling the kinetics of osmotic dehydration of mango: Optimizing process conditions and pre-treatment for health aspects. <i>Journal of Food Engineering</i> , <b>2020</b> , 280, 109985	6	9
113	Fat content and storage conditions are key factors on the partitioning and activity of carvacrol in antimicrobial packaging. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 24, 100500	8.2	17
112	Thermal Effect, Diffusion, and Leaching of Health-Promoting Phytochemicals in Commercial Canning Process of Mango ( L.) and Pineapple ( L.). <i>Foods</i> , <b>2020</b> , 10,	4.9	5

111	The pivotal role of moisture content in the kinetic modelling of the quality attributes of vacuum fried chips. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 59, 102251	6.8	7
110	Consumer preference for dried mango attributes: A conjoint study among Dutch, Chinese, and Indonesian consumers. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3527-3535	3.4	6
109	Impacts of thermal and non-thermal processing on structure and functionality of pectin in fruit- and vegetable- based products: A review. <i>Carbohydrate Polymers</i> , <b>2020</b> , 250, 116890	10.3	26
108	Nutritional and Physicochemical Quality of Vacuum-Fried Mango Chips Is Affected by Ripening Stage, Frying Temperature, and Time. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 95	6.2	6
107	Using particle size and fat content to control the release of Allyl isothiocyanate from ground mustard seeds for its application in antimicrobial packaging. <i>Food Chemistry</i> , <b>2020</b> , 308, 125573	8.5	12
106	Bulk storage of mango ( <i>Mangifera indica</i> L.) and pineapple ( <i>Ananas comosus</i> L.) pulp: effect of pulping and storage temperature on phytochemicals and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 5157-5167	4.3	10
105	Exploring consumers' health perception across cultures in the early stages of new product development. <i>British Food Journal</i> , <b>2019</b> , 121, 2116-2131	2.8	7
104	Leaching and degradation kinetics of glucosinolates during boiling of Brassica oleracea vegetables and the formation of their breakdown products. <i>Food Chemistry</i> , <b>2018</b> , 263, 240-250	8.5	35
103	Effect of Vacuum Frying on Quality Attributes of Fruits. <i>Food Engineering Reviews</i> , <b>2018</b> , 10, 154-164	6.5	17
102	Bioavailability of Isothiocyanates From Broccoli Sprouts in Protein, Lipid, and Fiber Gels. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1700837	5.9	12
101	The effect of chewing on oral glucoraphanin hydrolysis in raw and steamed broccoli. <i>Journal of Functional Foods</i> , <b>2018</b> , 45, 306-312	5.1	5
100	Osmotic dehydration of mango: Effect of vacuum impregnation, high pressure, pectin methylesterase and ripeness on quality. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 179-186	5.4	24
99	Reply to "Dietary glucosinolates and risk of type 2 diabetes in 3 prospective cohort studies". <i>American Journal of Clinical Nutrition</i> , <b>2018</b> , 108, 425	7	6
98	Isothiocyanates from Brassica Vegetables-Effects of Processing, Cooking, Mastication, and Digestion. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1701069	5.9	45
97	Optimizing isothiocyanate formation during enzymatic glucosinolate breakdown by adjusting pH value, temperature and dilution in Brassica vegetables and <i>Arabidopsis thaliana</i> . <i>Scientific Reports</i> , <b>2017</b> , 7, 40807	4.9	58
96	Dietary phytochemical PEITC restricts tumor development via modulation of epigenetic writers and erasers. <i>Scientific Reports</i> , <b>2017</b> , 7, 40569	4.9	21
95	Thermal stability of phytochemicals, HMF and antioxidant activity in cape gooseberry ( <i>Physalis peruviana</i> L.). <i>Journal of Functional Foods</i> , <b>2017</b> , 32, 46-57	5.1	22
94	An intervention study on the effect of matcha tea, in drink and snack bar formats, on mood and cognitive performance. <i>Food Research International</i> , <b>2017</b> , 99, 72-83	7	36

93	Options for reducing food waste by quality-controlled logistics using intelligent packaging along the supply chain. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2017</b> , 34, 1672-1680	3.2	22
92	Evaluating the effect of storage conditions on the shelf life of cape gooseberry ( <i>Physalis peruviana</i> L.). <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 523-530	5.4	15
91	Effect of Green Tea Phytochemicals on Mood and Cognition. <i>Current Pharmaceutical Design</i> , <b>2017</b> , 23, 2876-2905	3.3	22
90	Stir-Frying of Chinese Cabbage and Pakchoi Retains Health-Promoting Glucosinolates. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 439-444	3.9	15
89	Sulforaphane formation and bioaccessibility are more affected by steaming time than meal composition during in vitro digestion of broccoli. <i>Food Chemistry</i> , <b>2017</b> , 214, 580-586	8.5	34
88	Food as Pharma? The Case of Glucosinolates. <i>Current Pharmaceutical Design</i> , <b>2017</b> , 23, 2697-2721	3.3	28
87	Processing and Preparation of Brassica Vegetables and the Fate of Glucosinolates. <i>Reference Series in Phytochemistry</i> , <b>2017</b> , 407-429	0.7	2
86	Sandwich-Architected Poly(lactic acid)-Graphene Composite Food Packaging Films. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2016</b> , 8, 9994-10004	9.5	105
85	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> , <b>2016</b> , 57, 83-92	15.3	47
84	Processing and Preparation of Brassica Vegetables and the Fate of Glucosinolates <b>2016</b> , 1-23		
83	Practices and health perception of preparation of Brassica vegetables: translating survey data to technological and nutritional implications. <i>International Journal of Food Sciences and Nutrition</i> , <b>2015</b> , 66, 633-41	3.7	4
82	A mechanistic perspective on process-induced changes in glucosinolate content in Brassica vegetables: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 823-38	11.5	68
81	Retention of glucosinolates during fermentation of Brassica juncea: a case study on production of sayur asin. <i>European Food Research and Technology</i> , <b>2015</b> , 240, 559-565	3.4	10
80	Simulations on the prediction of cod ( <i>Gadus morhua</i> ) freshness from an intelligent packaging sensor concept. <i>Food Packaging and Shelf Life</i> , <b>2015</b> , 3, 47-55	8.2	19
79	Consumer behaviour towards vegetables: a study on domestic processing of broccoli and carrots by Dutch households. <i>Journal of Human Nutrition and Dietetics</i> , <b>2015</b> , 28, 219-25	3.1	8
78	Evaluation of research methods to study domestic food preparation. <i>British Food Journal</i> , <b>2015</b> , 117, 7-21	2.8	2
77	A metabolomics approach to identify factors influencing glucosinolate thermal degradation rates in Brassica vegetables. <i>Food Chemistry</i> , <b>2014</b> , 155, 287-97	8.5	23
76	In vivo formation and bioavailability of isothiocyanates from glucosinolates in broccoli as affected by processing conditions. <i>Molecular Nutrition and Food Research</i> , <b>2014</b> , 58, 1447-56	5.9	37

75	Sensory and health properties of steamed and boiled carrots ( <i>Daucus carota</i> ssp. <i>sativus</i> ). <i>International Journal of Food Sciences and Nutrition</i> , <b>2014</b> , 65, 809-15	3.7	11
74	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> , <b>2014</b> , 25, 58-66	6.8	21
73	Evaluation of different cooking conditions on broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ) to improve the nutritional value and consumer acceptance. <i>Plant Foods for Human Nutrition</i> , <b>2014</b> , 69, 228-34	3.9	55
72	Effect of water content and temperature on inactivation kinetics of myrosinase in broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ). <i>Food Chemistry</i> , <b>2014</b> , 163, 197-201	8.5	31
71	Mathematical models for the trimethylamine (TMA) formation on packed cod fish fillets at different temperatures. <i>Food Research International</i> , <b>2014</b> , 56, 272-278	7	20
70	Predictive modelling of vegetable firmness after thermal pre-treatments and steaming. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 25, 14-18	6.8	6
69	Food science meets plant science: A case study on improved nutritional quality by breeding for glucosinolate retention during food processing. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 35, 61-68	15.3	8
68	Improving internal communication between marketing and technology functions for successful new food product development. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 37, 106-114	15.3	26
67	Monitoring the quality of perishable foods: opportunities for intelligent packaging. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2014</b> , 54, 645-54	11.5	75
66	A review of the proximate composition and nutritional value of Marula ( <i>Sclerocarya birrea</i> subsp. <i>caffra</i> ). <i>Phytochemistry Reviews</i> , <b>2014</b> , 13, 881-892	7.7	9
65	Non-destructive sensing of the freshness of packed cod fish using conductivity and pH electrodes. <i>Journal of Food Engineering</i> , <b>2014</b> , 124, 80-85	6	24
64	Quantitative trait loci analysis of non-enzymatic glucosinolate degradation rates in <i>Brassica oleracea</i> during food processing. <i>Theoretical and Applied Genetics</i> , <b>2013</b> , 126, 2323-34	6	12
63	Studying consumer behaviour related to the quality of food: A case on vegetable preparation affecting sensory and health attributes. <i>Trends in Food Science and Technology</i> , <b>2013</b> , 33, 139-145	15.3	19
62	Glucosinolate content of blanched cabbage ( <i>Brassica oleracea</i> var. <i>capitata</i> ) fermented by the probiotic strain <i>Lactobacillus paracasei</i> LMG-P22043. <i>Food Research International</i> , <b>2013</b> , 54, 706-710	7	25
61	The effect of temperature and time on the quality of naturally fermented marula ( <i>Sclerocarya birrea</i> subsp. <i>Caffra</i> ) juice. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 53, 70-75	5.4	7
60	A research approach for quality based design of healthy foods: Dried broccoli as a case study. <i>Trends in Food Science and Technology</i> , <b>2013</b> , 30, 178-184	15.3	10
59	REDUCTION OF GLUCOSINOLATES CONTENT DURING SAYUR ASIN FERMENTATION. <i>Jurnal Teknologi Dan Industri Pangan</i> , <b>2013</b> , 24, 235-239	0.3	3
58	A non-destructive ammonium detection method as indicator for freshness for packed fish: Application on cod. <i>Journal of Food Engineering</i> , <b>2012</b> , 110, 254-261	6	45

57	Rapid estimation of glucosinolate thermal degradation rate constants in leaves of Chinese kale and broccoli ( <i>Brassica oleracea</i> ) in two seasons. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7859-65	5.7	26
56	On the use of Bayesian networks to combine raw data from related studies on sensory satiation. <i>Food Quality and Preference</i> , <b>2012</b> , 26, 119-127	5.8	4
55	Kinetics of thermal degradation of vitamin C in marula fruit ( <i>Sclerocarya birrea</i> subsp. <i>caffra</i> ) as compared to other selected tropical fruits. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 188-191	5.4	24
54	Modelling the fate of glucosinolates during thermal processing of Brassica vegetables. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 178-183	5.4	30
53	Effect of water content and temperature on glucosinolate degradation kinetics in broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ). <i>Food Chemistry</i> , <b>2012</b> , 132, 2037-2045	8.5	48
52	Pitfalls in the desulphation of glucosinolates in a high-throughput assay. <i>Food Chemistry</i> , <b>2012</b> , 134, 2355-61	5.6	13
51	Bayesian networks to explain the effect of label information on product perception. <i>Procedia Food Science</i> , <b>2011</b> , 1, 1084-1090		
50	Glucosinolates in Brassica vegetables: the influence of the food supply chain on intake, bioavailability and human health. <i>Molecular Nutrition and Food Research</i> , <b>2009</b> , 53 Suppl 2, S219	5.9	419
49	Differences in Thermal Stability of Glucosinolates in Five Brassica Vegetables. <i>Czech Journal of Food Sciences</i> , <b>2009</b> , 27, S85-S88	1.3	44
48	Kinetics of changes in glucosinolate concentrations during long-term cooking of white cabbage ( <i>Brassica oleracea</i> L. ssp. <i>capitata</i> f. <i>alba</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2068-73	5.7	29
47	MEASUREMENT OF FIRMNESS OF FRESH-CUT SLICED TOMATO USING PUNCTURE TESTS STUDIES ON SAMPLE SIZE, PROBE SIZE AND DIRECTION OF PUNCTURE. <i>Journal of Texture Studies</i> , <b>2007</b> , 38, 601-618	3.6	12
46	To cook or not to cook: A means-end study of motives for choice of meal solutions. <i>Food Quality and Preference</i> , <b>2007</b> , 18, 77-88	5.8	155
45	Thermal degradation of glucosinolates in red cabbage. <i>Food Chemistry</i> , <b>2006</b> , 95, 19-29	8.5	184
44	Activity and concentration of polyphenolic antioxidants in apple juice. 3. Stability during storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 1073-80	5.7	88
43	Feasibility study for the development of certified reference materials for specific migration testing. Part 2: estimation of diffusion parameters and comparison of experimental and predicted data. <i>Food Additives and Contaminants</i> , <b>2005</b> , 22, 173-84		31
42	Stochastic modelling of migration from polyolefins. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 909-916	4.3	9
41	Modelling of simultaneous two-sided migration into water and olive oil from nylon food packaging. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 156-162	3.4	17
40	Re: Fruit and vegetable intake and risk of major chronic disease. <i>Journal of the National Cancer Institute</i> , <b>2005</b> , 97, 607-8; author reply 608-9	9.7	2



39	Activity and concentration of polyphenolic antioxidants in apple juice. 2. Effect of novel production methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 2840-8	5.7	30
38	Glucosinolates and myrosinase activity in red cabbage ( <i>Brassica oleracea</i> L. var. <i>Capitata</i> f. <i>rubra</i> DC.) after various microwave treatments. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 7318-23	5.7	145
37	An overview of means-end theory: potential application in consumer-oriented food product design. <i>Trends in Food Science and Technology</i> , <b>2004</b> , 15, 403-415	15.3	96
36	Dealing with variability in food production chains: a tool to enhance the sensitivity of epidemiological studies on phytochemicals. <i>European Journal of Nutrition</i> , <b>2003</b> , 42, 67-72	5.2	49
35	Additive diffusion from LDPE slabs into contacting solvents as a function of solvent absorption. <i>Journal of Applied Polymer Science</i> , <b>2003</b> , 90, 1609-1617	2.9	14
34	Concentration of aqueous extracts of defatted soy flour by ultrafiltration. <i>Journal of Food Engineering</i> , <b>2003</b> , 58, 135-141	6	18
33	Exploring the use of consumer collages in product design. <i>Trends in Food Science and Technology</i> , <b>2003</b> , 14, 17-31	15.3	35
32	Alternative fatty food simulants and diffusion kinetics of nylon 12 food packaging. <i>Food Additives and Contaminants</i> , <b>2003</b> , 20, 949-59		7
31	Direct measurement of additive migration from low-density polyethylene as a function of space and time. <i>Journal of Applied Polymer Science</i> , <b>2002</b> , 86, 3185-3190	2.9	12
30	Application of fluidised particles as turbulence promoters in ultrafiltration: Improvement of flux and rejection. <i>Journal of Membrane Science</i> , <b>2002</b> , 208, 157-169	9.6	19
29	Influence of solvent absorption on the migration of Irganox 1076 from LDPE. <i>Food Additives and Contaminants</i> , <b>2002</b> , 19, 176-83		48
28	Predictive modelling of migration from packaging materials into food products for regulatory purposes. <i>Trends in Food Science and Technology</i> , <b>2002</b> , 13, 102-109	15.3	95
27	Activity and concentration of polyphenolic antioxidants in apple juice. 1. Effect of existing production methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 7211-9	5.7	193
26	Post-harvest increase of indolyl glucosinolates in response to chopping and storage of Brassica vegetables. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 953-958	4.3	150
25	Formation of flavonoids and chlorogenic acid in apples as affected by crop load. <i>Scientia Horticulturae</i> , <b>2001</b> , 91, 227-237	4.1	26
24	A consumer-oriented classification system for home meal replacements. <i>Food Quality and Preference</i> , <b>2001</b> , 12, 229-242	5.8	99
23	Activity and concentration of polyphenolic antioxidants in apple: effect of cultivar, harvest year, and storage conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 3606-13	5.7	263
22	The nutritional significance, biosynthesis and bioavailability of glucosinolates in human foods <b>2000</b> , 80, 967-984		326

21	Predictive modelling of health aspects in the food production chain: a case study on glucosinolates in cabbage. <i>Trends in Food Science and Technology</i> , <b>2000</b> , 11, 174-181	15.3	86
20	Quality function deployment in the food industry: a review. <i>Trends in Food Science and Technology</i> , <b>2000</b> , 11, 306-314	15.3	67
19	An improved, rapid in vitro method to measure antioxidant activity. Application On selected flavonoids and apple juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 4116-22	5.7	29
18	Analysing the antioxidant activity of food products: processing and matrix effects. <i>Toxicology in Vitro</i> , <b>1999</b> , 13, 797-9	3.6	14
17	PROCESSING OF FOODS CONTAINING FLAVONOIDS AND GLUCOSINOLATES; EFFECTS ON COMPOSITION AND BIOACTIVITY <b>1999</b> , 303-308		
16	Flavonoids as bioactive components in apple products. <i>Cancer Letters</i> , <b>1997</b> , 114, 107-8	9.9	37
15	A RP-HPLC method for the determination of tea catechins. <i>Cancer Letters</i> , <b>1997</b> , 114, 171-2	9.9	84
14	Effects of processing conditions on glucosinolates in cruciferous vegetables. <i>Cancer Letters</i> , <b>1997</b> , 114, 193-4	9.9	42
13	Improving membrane filtration processes. <i>Trends in Biotechnology</i> , <b>1995</b> , 13, 129-131	15.1	6
12	Protein extration from an aqueous phase into a reversed micellar phase: Effect of water content and reversed micellar composition. <i>Biotechnology and Bioengineering</i> , <b>1995</b> , 46, 375-87	4.9	16
11	Reversed Micelles for Protein Purification <b>1993</b> , 533-544		2
10	Protein extraction using reversed micelles. <i>Pure and Applied Chemistry</i> , <b>1992</b> , 64, 1765-1770	2.1	26
9	Effect of temperature on the reversed micellar extraction of enzymes. <i>The Chemical Engineering Journal</i> , <b>1991</b> , 46, B69-B74		55
8	Mass transfer rate of protein extraction with reversed micelles. <i>Chemical Engineering Science</i> , <b>1990</b> , 45, 2949-2957	4.4	82
7	Protein transfer from an aqueous phase into reversed micelles. The effect of protein size and charge distribution. <i>FEBS Journal</i> , <b>1989</b> , 184, 627-33		96
6	Modeling and optimization of the reversed micellar extraction of $\alpha$ -amylase. <i>AIChE Journal</i> , <b>1989</b> , 35, 321-324	3.6	58
5	Isolating enzymes by reversed micelles. <i>Analytical Biochemistry</i> , <b>1989</b> , 178, 217-26	3.1	122
4	Enzyme recovery by liquid-liquid extraction using reversed micelles. <i>The Chemical Engineering Journal</i> , <b>1986</b> , 33, B27-B33		131



3	Detection of T-DNA transfer to plant cells by <i>A. tumefaciens</i> virulence mutants using agroinfection. <i>Molecular Genetics and Genomics</i> , <b>1986</b> , 205, 411-416		15
2	Application of hydrogenase in biotechnological conversions. <i>Biochimie</i> , <b>1986</b> , 68, 201-9	4.6	16
1	Glucosinolates31-51		4