

# Marc E G Hendrickx

## List of Publications by Citations

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556  
papers

20,576  
citations

73  
h-index

103  
g-index

565  
ext. papers

22,766  
ext. citations

6.3  
avg, IF

6.93  
L-index

#	Paper	IF	Citations
556	Effect of high-pressure processing on colour, texture and flavour of fruit- and vegetable-based food products: a review. <i>Trends in Food Science and Technology</i> , <b>2008</b> , 19, 320-328	15.3	452
555	Effects of high pressure on enzymes related to food quality. <i>Trends in Food Science and Technology</i> , <b>1998</b> , 9, 197-203	15.3	387
554	Pectins in Processed Fruits and Vegetables: Part II Structure-Function Relationships. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2009</b> , 8, 86-104	16.4	270
553	Does high pressure processing influence nutritional aspects of plant based food systems?. <i>Trends in Food Science and Technology</i> , <b>2008</b> , 19, 300-308	15.3	210
552	Pectin methylesterase and its proteinaceous inhibitor: a review. <i>Carbohydrate Research</i> , <b>2010</b> , 345, 2583-2595	15.3	193
551	Comparative study of the cell wall composition of broccoli, carrot, and tomato: structural characterization of the extractable pectins and hemicelluloses. <i>Carbohydrate Research</i> , <b>2011</b> , 346, 1105-1119	15.3	189
550	Effects of high electric field pulses on enzymes. <i>Trends in Food Science and Technology</i> , <b>2001</b> , 12, 94-102	15.3	189
549	Pectins in Processed Fruits and Vegetables: Part III Texture Engineering. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2009</b> , 8, 105-117	16.4	179
548	The Emulsifying and Emulsion-Stabilizing Properties of Pectin: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 705-718	16.4	163
547	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits ( <i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , <b>2008</b> , 107, 1436-1449	8.5	155
546	Fine-tuning the properties of pectin-calcium gels by control of pectin fine structure, gel composition and environmental conditions. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 219-228	15.3	154
545	Biotechnology under high pressure: applications and implications. <i>Trends in Biotechnology</i> , <b>2009</b> , 27, 434-441	15.1	149
544	FT-IR spectroscopy, a reliable method for routine analysis of the degree of methylesterification of pectin in different fruit- and vegetable-based matrices. <i>Food Chemistry</i> , <b>2015</b> , 176, 82-90	8.5	144
543	Effect of high pressure/high temperature processing on cell wall pectic substances in relation to firmness of carrot tissue. <i>Food Chemistry</i> , <b>2008</b> , 107, 1225-1235	8.5	140
542	Kinetics of chlorophyll degradation and color loss in heated broccoli juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 2404-9	5.7	136
541	Influence of pectin properties and processing conditions on thermal pectin degradation. <i>Food Chemistry</i> , <b>2007</b> , 105, 555-563	8.5	119
540	Non-enzymatic Depolymerization of Carrot Pectin: Toward a Better Understanding of Carrot Texture During Thermal Processing. <i>Journal of Food Science</i> , <b>2006</b> , 71, E1-E9	3.4	117

539	Changes in sulfhydryl content of egg white proteins due to heat and pressure treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 5726-33	5.7	116
538	Combined thermal and high pressure colour degradation of tomato puree and strawberry juice. <i>Journal of Food Engineering</i> , <b>2007</b> , 79, 553-560	6	114
537	Kinetic study on the thermal and pressure degradation of anthocyanins in strawberries. <i>Food Chemistry</i> , <b>2010</b> , 123, 269-274	8.5	113
536	Inactivation of orange pectinesterase by combined high-pressure and -temperature treatments: a kinetic study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1960-70	5.7	113
535	Kinetics for Isobaric Isothermal Degradation of L-Ascorbic Acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 2001-2006	5.7	112
534	High pressure homogenization followed by thermal processing of tomato pulp: Influence on microstructure and lycopene in vitro bioaccessibility. <i>Food Research International</i> , <b>2010</b> , 43, 2193-2200	7	110
533	Lipid digestion, micelle formation and carotenoid bioaccessibility kinetics: Influence of emulsion droplet size. <i>Food Chemistry</i> , <b>2017</b> , 229, 653-662	8.5	109
532	Carotenoid bioaccessibility in fruit- and vegetable-based food products as affected by product (micro)structural characteristics and the presence of lipids: A review. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 38, 125-135	15.3	108
531	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> , <b>2009</b> , 42, 1323-1330	7	108
530	Kinetics of the stability of broccoli ( <i>Brassica oleracea</i> Cv. <i>Italica</i> ) myrosinase and isothiocyanates in broccoli juice during pressure/temperature treatments. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2163-70	5.7	106
529	Comparing equivalent thermal, high pressure and pulsed electric field processes for mild pasteurization of orange juice: Part II: Impact on specific chemical and biochemical quality parameters. <i>Innovative Food Science and Emerging Technologies</i> , <b>2011</b> , 12, 466-477	6.8	105
528	PUFAs in Fish: Extraction, Fractionation, Importance in Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2009</b> , 8, 59-74	16.4	105
527	Kinetics of combined pressure-temperature inactivation of avocado polyphenoloxidase. <i>Biotechnology and Bioengineering</i> , <b>1998</b> , 60, 292-300	4.9	103
526	Texture changes of processed fruits and vegetables: potential use of high-pressure processing. <i>Trends in Food Science and Technology</i> , <b>2008</b> , 19, 309-319	15.3	103
525	Understanding texture changes of high pressure processed fresh carrots: A microstructural and biochemical approach. <i>Journal of Food Engineering</i> , <b>2007</b> , 80, 873-884	6	103
524	Changes in $\beta$ -carotene bioaccessibility and concentration during processing of carrot puree. <i>Food Chemistry</i> , <b>2012</b> , 133, 60-67	8.5	102
523	Influence of intrinsic and extrinsic factors on rheology of pectin-calcium gels. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 2069-2077	10.6	102
522	Colour and carotenoid changes of pasteurised orange juice during storage. <i>Food Chemistry</i> , <b>2015</b> , 171, 330-40	8.5	101

521	Pectin modifications and the role of pectin-degrading enzymes during postharvest softening of Jonagold apples. <i>Food Chemistry</i> , <b>2014</b> , 158, 283-91	8.5	101
520	Effect of thermal processing on the degradation, isomerization, and bioaccessibility of lycopene in tomato pulp. <i>Journal of Food Science</i> , <b>2010</b> , 75, C753-9	3.4	100
519	In vitro approaches to estimate the effect of food processing on carotenoid bioavailability need thorough understanding of process induced microstructural changes. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 607-618	15.3	100
518	Effects of combined pressure and temperature on enzymes related to quality of fruits and vegetables: from kinetic information to process engineering aspects. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2003</b> , 43, 527-86	11.5	99
517	A modeling approach for evaluating process uniformity during batch high hydrostatic pressure processing: combination of a numerical heat transfer model and enzyme inactivation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , <b>2000</b> , 1, 5-19	6.8	98
516	Thermal and Pressure-Temperature Degradation of Chlorophyll in Broccoli ( <i>Brassica oleracea</i> L.italica) Juice: A Kinetic Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 5289-5294	5.7	98
515	Particle size reduction leading to cell wall rupture is more important for the $\beta$ -carotene bioaccessibility of raw compared to thermally processed carrots. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 12769-76	5.7	96
514	Effect of heat-treatment on the physico-chemical properties of egg white proteins: A kinetic study. <i>Journal of Food Engineering</i> , <b>2006</b> , 75, 316-326	6	96
513	Comparison of microalgal biomasses as functional food ingredients: Focus on the composition of cell wall related polysaccharides. <i>Algal Research</i> , <b>2018</b> , 32, 150-161	5	95
512	Comparing equivalent thermal, high pressure and pulsed electric field processes for mild pasteurization of orange juice. Part I: Impact on overall quality attributes. <i>Innovative Food Science and Emerging Technologies</i> , <b>2011</b> , 12, 235-243	6.8	95
511	Pectins in Processed Fruit and Vegetables: Part I Stability and Catalytic Activity of Pectinases. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2009</b> , 8, 75-85	16.4	95
510	Foaming properties of egg white proteins affected by heat or high pressure treatment. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 1410-1426	6	95
509	Quality changes of pasteurised orange juice during storage: A kinetic study of specific parameters and their relation to colour instability. <i>Food Chemistry</i> , <b>2015</b> , 187, 140-51	8.5	92
508	Activity, Electrophoretic Characteristics and Heat Inactivation of Polyphenoloxidases from Apples, Avocados, Grapes, Pears and Plums. <i>LWT - Food Science and Technology</i> , <b>1998</b> , 31, 44-49	5.4	92
507	High Pressure Inactivation of Polyphenoloxidases. <i>Journal of Food Science</i> , <b>1998</b> , 63, 873-877	3.4	91
506	Mild-Heat and High-Pressure Inactivation of Carrot Pectin Methyltransferase: A Kinetic Study. <i>Journal of Food Science</i> , <b>2003</b> , 68, 1377-1383	3.4	91
505	Pectin based food-ink formulations for 3-D printing of customizable porous food simulants. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 42, 138-150	6.8	88
504	Influence of Pretreatment Conditions on the Texture and Cell Wall Components of Carrots During Thermal Processing. <i>Journal of Food Science</i> , <b>2005</b> , 70, E85-E91	3.4	87

503	Thermal versus high pressure processing of carrots: A comparative pilot-scale study on equivalent basis. <i>Innovative Food Science and Emerging Technologies</i> , <b>2012</b> , 15, 1-13	6.8	85
502	Effect of pH on Pressure and Thermal Inactivation of Avocado Polyphenol Oxidase: A Kinetic Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 2785-2792	5.7	84
501	High pressure, thermal and pulsed electric-field-induced structural changes in selected food allergens. <i>Molecular Nutrition and Food Research</i> , <b>2010</b> , 54, 1701-10	5.9	83
500	Kinetics of acrylamide formation and elimination during heating of an asparagine-sugar model system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9999-10005	5.7	83
499	Kinetic analysis and modelling of combined high-pressure-temperature inactivation of the yeast <i>Zygosaccharomyces bailii</i> . <i>International Journal of Food Microbiology</i> , <b>2000</b> , 56, 199-210	5.8	82
498	Influence of pressure/temperature treatments on glucosinolate conversion in broccoli ( <i>Brassica oleracea</i> L. cv <i>Italica</i> ) heads. <i>Food Chemistry</i> , <b>2009</b> , 112, 646-653	8.5	81
497	Inactivation of plant pectin methylesterase by thermal or high intensity pulsed electric field treatments. <i>Innovative Food Science and Emerging Technologies</i> , <b>2006</b> , 7, 40-48	6.8	81
496	Biochemical characterization and process stability of polyphenoloxidase extracted from Victoria grape ( <i>Vitis vinifera</i> ssp. <i>Sativa</i> ). <i>Food Chemistry</i> , <b>2006</b> , 94, 253-261	8.5	81
495	Quantifying the formation of carcinogens during food processing: acrylamide. <i>Trends in Food Science and Technology</i> , <b>2005</b> , 16, 181-193	15.3	80
494	Pectin fraction interconversions: Insight into understanding texture evolution of thermally processed carrots. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 8471-9	5.7	80
493	Isolation and structural characterisation of papaya peel pectin. <i>Food Research International</i> , <b>2014</b> , 55, 215-221	7	79
492	Process-Structure-Function Relations of Pectin in Food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56, 1021-42	11.5	78
491	Combined effect of high pressure and temperature on selected properties of egg white proteins. <i>Innovative Food Science and Emerging Technologies</i> , <b>2005</b> , 6, 11-20	6.8	78
490	Temperature and pressure stability of l-ascorbic acid and/or [6s] 5-methyltetrahydrofolic acid: A kinetic study. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 71-77	3.4	77
489	Partial purification, characterization, and thermal and high-pressure inactivation of pectin methylesterase from carrots ( <i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 5437-44	5.7	77
488	Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2018</b> , 85, 144-157	10.6	76
487	Kinetics of heat denaturation of proteins from farmed Atlantic cod ( <i>Gadus morhua</i> ). <i>Journal of Food Engineering</i> , <b>2008</b> , 85, 51-58	6	76
486	Effect of amino acids on acrylamide formation and elimination kinetics. <i>Biotechnology Progress</i> , <b>2005</b> , 21, 1525-30	2.8	75

485	Lycopene degradation, isomerization and in vitro bioaccessibility in high pressure homogenized tomato puree containing oil: effect of additional thermal and high pressure processing. <i>Food Chemistry</i> , <b>2012</b> , 135, 1290-7	8.5	74
484	Combined thermal and high pressure effect on carrot pectinmethylesterase stability and catalytic activity. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 755-764	6	74
483	Quality change during high pressure processing and thermal processing of cloudy apple juice. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 75, 85-92	5.4	73
482	The type and quantity of lipids present during digestion influence the in vitro bioaccessibility of lycopene from raw tomato pulp. <i>Food Research International</i> , <b>2012</b> , 45, 250-255	7	73
481	Effect of high-pressure/high-temperature processing on chemical pectin conversions in relation to fruit and vegetable texture. <i>Food Chemistry</i> , <b>2009</b> , 115, 207-213	8.5	73
480	Thermal stability of L-ascorbic acid and ascorbic acid oxidase in broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ). <i>Journal of Food Science</i> , <b>2010</b> , 75, C336-40	3.4	72
479	Carrot texture degradation kinetics and pectin changes during thermal versus high-pressure/high-temperature processing: A comparative study. <i>Food Chemistry</i> , <b>2010</b> , 120, 1104-1112	8.5	72
478	Carrot $\beta$ -carotene degradation and isomerization kinetics during thermal processing in the presence of oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 10312-9	5.7	70
477	Effect of de-methylesterification on network development and nature of Ca <sup>2+</sup> -pectin gels: Towards understanding structure-function relations of pectin. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 89-98	10.6	70
476	Temperature and pressure stability of mustard seed ( <i>Sinapis alba</i> L.) myrosinase. <i>Food Chemistry</i> , <b>2006</b> , 97, 263-271	8.5	70
475	Comparative study on pressure and temperature stability of 5-methyltetrahydrofolic acid in model systems and in food products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 485-92	5.7	70
474	The potential of microalgae and their biopolymers as structuring ingredients in food: A review. <i>Biotechnology Advances</i> , <b>2019</b> , 37, 107419	17.8	69
473	Impact of pretreatment and freezing conditions on the microstructure of frozen carrots: Quantification and relation to texture loss. <i>European Food Research and Technology</i> , <b>2006</b> , 222, 543-553	3.4	67
472	The effect of pectin concentration and degree of methyl-esterification on the in vitro bioaccessibility of $\beta$ -carotene-enriched emulsions. <i>Food Research International</i> , <b>2014</b> , 57, 71-78	7	66
471	Modelling of Vitamin C Degradation during Thermal and High-Pressure Treatments of Red Fruit. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1015-1023	5.1	66
470	Microstructure and bioaccessibility of different carotenoid species as affected by high pressure homogenisation: a case study on differently coloured tomatoes. <i>Food Chemistry</i> , <b>2013</b> , 141, 4094-100	8.5	66
469	Effect of thermal and high pressure processes on structural and health-related properties of carrots ( <i>Daucus carota</i> ). <i>Food Chemistry</i> , <b>2011</b> , 125, 903-912	8.5	66
468	Influence of pectin structure on texture of pectin/calcium gels. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 401-409	6.8	66



467	Inactivation kinetics of polygalacturonase in tomato juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2003</b> , 4, 135-142	6.8	66
466	Effect of temperature and/or pressure on tomato pectinesterase activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 551-8	5.7	66
465	Relation between particle size and carotenoid bioaccessibility in carrot- and tomato-derived suspensions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11995-2003	5.7	65
464	Purification, characterization, thermal, and high-pressure inactivation of pectin methylesterase from bananas (cv Cavendish). <i>Biotechnology and Bioengineering</i> , <b>2002</b> , 78, 683-91	4.9	65
463	Kinetic approach to study the relation between in vitro lipid digestion and carotenoid bioaccessibility in emulsions with different oil unsaturation degree. <i>Journal of Functional Foods</i> , <b>2018</b> , 41, 135-147	5.1	63
462	Effect of household and industrial processing on levels of five pesticide residues and two degradation products in spinach. <i>Food Control</i> , <b>2012</b> , 25, 397-406	6.2	63
461	Processing tomato pulp in the presence of lipids: The impact on lycopene bioaccessibility. <i>Food Research International</i> , <b>2013</b> , 51, 32-38	7	63
460	CHARACTERIZATION AND INACTIVATION BY THERMAL AND PRESSURE PROCESSING OF STRAWBERRY (FRAGARIA ANANASSA) POLYPHENOL OXIDASE: A KINETIC STUDY. <i>Journal of Food Biochemistry</i> , <b>2006</b> , 30, 56-76	3.3	63
459	Comparative study of the inactivation kinetics of pectinmethylesterase in tomato juice and purified form. <i>Biotechnology Progress</i> , <b>2002</b> , 18, 739-44	2.8	63
458	Effect of preheating and calcium pre-treatment on pectin structure and thermal texture degradation: a case study on carrots. <i>Journal of Food Engineering</i> , <b>2005</b> , 67, 419-425	6	63
457	Influence of pH, benzoic acid, EDTA, and glutathione on the pressure and/or temperature inactivation kinetics of mushroom polyphenoloxidase. <i>Biotechnology Progress</i> , <b>1997</b> , 13, 25-32	2.8	62
456	Minimizing texture loss of frozen strawberries: effect of infusion with pectinmethylesterase and calcium combined with different freezing conditions and effect of subsequent storage/thawing conditions. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 395-404	3.4	62
455	Model studies on the stability of folic acid and 5-methyltetrahydrofolic acid degradation during thermal treatment in combination with high hydrostatic pressure. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 3352-7	5.7	62
454	Intrinsic time temperature integrators for heat treatment of milk. <i>Trends in Food Science and Technology</i> , <b>2002</b> , 13, 293-311	15.3	62
453	Immobilized Peroxidase: A Potential Bioindicator for Evaluation of Thermal Processes. <i>Journal of Food Science</i> , <b>1991</b> , 56, 567-570	3.4	62
452	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. <i>Food Chemistry</i> , <b>2017</b> , 232, 124-134	8.5	61
451	Functional properties of citric acid extracted mango peel pectin as related to its chemical structure. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 424-434	10.6	61
450	A Review on the Relationships between Processing, Food Structure, and Rheological Properties of Plant-Tissue-Based Food Suspensions. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 241-260	16.4	61

449	Pressure-Temperature Degradation of Green Color in Broccoli Juice. <i>Journal of Food Science</i> , <b>1999</b> , 64, 504-508	3.4	61
448	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. <i>Food Chemistry</i> , <b>2018</b> , 246, 179-191	8.5	61
447	Lycopene degradation and isomerization kinetics during thermal processing of an olive oil/tomato emulsion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 12784-9	5.7	60
446	Thermal and high pressure stability of tomato lipoxygenase and hydroperoxide lyase. <i>Journal of Food Engineering</i> , <b>2007</b> , 79, 423-429	6	60
445	Thermal and high pressure high temperature processes result in distinctly different pectin non-enzymatic conversions. <i>Food Hydrocolloids</i> , <b>2014</b> , 39, 251-263	10.6	59
444	The effect of high pressure homogenization on pectin: Importance of pectin source and pH. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 189-198	10.6	58
443	Effects of pressure/temperature treatments on stability and activity of endogenous broccoli (Brassica oleracea L. cv. Italica) myrosinase and on cell permeability. <i>Journal of Food Engineering</i> , <b>2008</b> , 89, 178-186	6	58
442	Lipoxygenase inactivation in green beans ( <i>Phaseolus vulgaris</i> L.) due to high pressure treatment at subzero and elevated temperatures. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1850-9	5.7	58
441	Quantitative evaluation of thermal processes using time-temperature integrators. <i>Trends in Food Science and Technology</i> , <b>1996</b> , 7, 16-26	15.3	58
440	Anthocyanin degradation kinetics during thermal and high pressure treatments of raspberries. <i>Journal of Food Engineering</i> , <b>2011</b> , 105, 513-521	6	57
439	Effect of Combined Pressure and Temperature on Soybean Lipoxygenase. 1. Influence of Extrinsic and Intrinsic Factors on Isobaric Isothermal Inactivation Kinetics. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4074-4080	5.7	57
438	A method for characterising cook loss and water holding capacity in heat treated cod ( <i>Gadus morhua</i> ) muscle. <i>Journal of Food Engineering</i> , <b>2007</b> , 80, 1078-1085	6	57
437	Thermal and high-pressure stability of purified polygalacturonase and pectinmethylesterase from four different tomato processing varieties. <i>Food Research International</i> , <b>2006</b> , 39, 440-448	7	57
436	Thermal and High-Pressure Inactivation of Tomato Polygalacturonase: A Kinetic Study. <i>Journal of Food Science</i> , <b>2002</b> , 67, 1610-1615	3.4	57
435	Modeling conductive heat transfer and process uniformity during batch high-pressure processing of foods. <i>Biotechnology Progress</i> , <b>2000</b> , 16, 92-101	2.8	57
434	Headspace components that discriminate between thermal and high pressure high temperature treated green vegetables: identification and linkage to possible process-induced chemical changes. <i>Food Chemistry</i> , <b>2013</b> , 141, 1603-13	8.5	56
433	Headspace fingerprinting as an untargeted approach to compare novel and traditional processing technologies: a case-study on orange juice pasteurisation. <i>Food Chemistry</i> , <b>2012</b> , 134, 2303-12	8.5	56
432	Temperature Sensitivity and Pressure Resistance of Mushroom Polyphenoloxidase. <i>Journal of Food Science</i> , <b>1997</b> , 62, 261-266	3.4	55



431	Effect of Combined Pressure and Temperature on Soybean Lipoxygenase. 2. Modeling Inactivation Kinetics under Static and Dynamic Conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4081-4086	5.7	55
430	Modelling the influence of temperature and carbon dioxide upon the growth of <i>Pseudomonas fluorescens</i> . <i>Food Microbiology</i> , <b>1993</b> , 10, 159-173	6	55
429	Barriers impairing mineral bioaccessibility and bioavailability in plant-based foods and the perspectives for food processing. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 826-843	11.5	55
428	Influence of Pectin Structural Properties on Interactions with Divalent Cations and Its Associated Functionalities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 1576-1594	16.4	55
427	Novel targeted approach to better understand how natural structural barriers govern carotenoid in vitro bioaccessibility in vegetable-based systems. <i>Food Chemistry</i> , <b>2013</b> , 141, 2036-43	8.5	54
426	Stiffness of Ca(2+)-pectin gels: combined effects of degree and pattern of methylesterification for various Ca(2+) concentrations. <i>Carbohydrate Research</i> , <b>2012</b> , 348, 69-76	2.9	54
425	Effect of preheating on thermal degradation kinetics of carrot texture. <i>Innovative Food Science and Emerging Technologies</i> , <b>2004</b> , 5, 37-44	6.8	54
424	Measurement of the Thermal Conductivity of Foods at High Pressure. <i>Journal of Food Science</i> , <b>1999</b> , 64, 709-713	3.4	54
423	Comparing the impact of high pressure, pulsed electric field and thermal pasteurization on quality attributes of cloudy apple juice using targeted and untargeted analyses. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 54, 64-77	6.8	53
422	Comparing the impact of high pressure high temperature and thermal sterilization on the volatile fingerprint of onion, potato, pumpkin and red beet. <i>Food Research International</i> , <b>2014</b> , 56, 218-225	7	53
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411	The effect of high pressure-high temperature processing conditions on acrylamide formation and other Maillard reaction compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 11740-8	5.7	48
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143	>Kinetics for heat and pressure-temperature inactivation of bacillus subtilis $\alpha$ -amylase. <i>Food Biotechnology</i> , <b>1996</b> , 10, 105-129	2.2	11
142	In vitro starch and protein digestion kinetics of cooked Bambara groundnuts depend on processing intensity and hardness sorting. <i>Food Research International</i> , <b>2020</b> , 137, 109512	7	11
141	Instability of common beans during storage causes hardening: The role of glass transition phenomena. <i>Food Research International</i> , <b>2019</b> , 121, 506-513	7	11
140	A transcriptomics-based kinetic model for enzyme-induced pectin degradation in apple ( <i>Malus domestica</i> ) fruit. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 130, 64-74	6.2	10
139	Kinetics of Strecker aldehyde formation during thermal and high pressure high temperature processing of carrot puree. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 39, 88-93	6.8	10
138	Characterization and Degradation of Pectic Polysaccharides in Cocoa Pulp. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 9726-9734	5.7	10
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122	Process-induced water-soluble biopolymers from broccoli and tomato purées: Their molecular structure in relation to their emulsion stabilizing capacity. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 312-327	10.6	9
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83	Generality and specificity of the binding behaviour of lysozyme with pectin varying in local charge density and overall charge. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105345	10.6	6
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81	Enhanced electrostatic interactions in tomato cell suspensions. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 442-450	10.6	5
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67	Changes in $\beta$ -Carotene During Processing of Carrots <b>2015</b> , 11-16		4
66	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
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43	The Impact of Drying and Rehydration on the Structural Properties and Quality Attributes of Pre-Cooked Dried Beans. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
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37	Effects of High Pressure on Water-Ice Transitions in Foods. <i>Food Engineering Series</i> , <b>2001</b> , 215-248	0.5	2
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30	Can Food Processing Enhance Cancer Protection?. <i>Nutrition Today</i> , <b>2014</b> , 49, 230-234	1.6	1
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26	The effect of pressure processing on food quality related enzymes: from kinetic information to process engineering. <i>Progress in Biotechnology</i> , <b>2002</b> , 19, 517-524		1
25	Enzyme stability under high pressure and temperature. <i>Progress in Biotechnology</i> , <b>1996</b> , 203-208		1
24	In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics. <i>Food Hydrocolloids</i> , <b>2022</b> , 107576	10.6	1
23	Heat and Light Stability of Pumpkin-Based Carotenoids in a Photosensitive Food: A Carotenoid-Coloured Beverage.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
22	Mechanical Disintegration and Particle Size Sieving of (Irish Moss) Gametophytes and Their Effect on Carrageenan and Phycoerythrin Extraction.. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
21	Microscopic evidence for pectin changes in hard-to-cook development of common beans during storage. <i>Food Research International</i> , <b>2021</b> , 141, 110115	7	1
20	Effect of overall charge and local charge density of pectin on the structure and thermal stability of lysozyme. <i>Journal of Thermal Analysis and Calorimetry</i> ,1	4.1	1
19	Investigating the role of the different molar mass fractions of a pectin rich extract from onion towards its emulsifying and emulsion stabilizing potential. <i>Food Hydrocolloids</i> , <b>2021</b> , 117, 106735	10.6	1
18	The moisture plasticizing effect on enzyme-catalyzed reactions in model and real systems in view of legume ageing and their hard to cook development. <i>Journal of Food Engineering</i> , <b>2022</b> , 314, 110781	6	1

17	Effect of processing and microstructural properties of chickpea-flours on in vitro digestion and appetite sensations. <i>Food Research International</i> , <b>2022</b> , 111245	7	1
16	Targeted modifications of citrus pectin to improve interfacial properties and the impact on emulsion stability. <i>Food Hydrocolloids</i> , <b>2022</b> , 107841	10.6	1
15	Insight into pectin-cation-phytate theory of hardening in common bean varieties with different sensitivities to hard-to-cook.. <i>Food Research International</i> , <b>2022</b> , 151, 110862	7	0
14	Impact of processing on the production of a carotenoid-rich Cucurbita maxima cv. Hokkaido pumpkin juice.. <i>Food Chemistry</i> , <b>2022</b> , 380, 132191	8.5	0
13	An integrated kinetic and polymer science approach to investigate the textural stability of red kidney beans during post-harvest storage and subsequent cooking.. <i>Food Research International</i> , <b>2022</b> , 154, 110988	7	0
12	Effect of pulsed electric field, mild thermal pretreatment and calcium on texture changes of potato ( <i>Solanum tuberosum</i> L.) during subsequent cooking. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 74, 102830	6.8	0
11	Effect of postharvest storage on potato ( <i>Solanum tuberosum</i> L.) texture after pulsed electric field and thermal treatments. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 74, 102826	6.8	0
10	The role of mechanical collapse by cryogenic ball milling on the effect of high-pressure homogenization on the microstructural and texturizing properties of partially pectin-depleted tomato cell wall material.. <i>Food Research International</i> , <b>2022</b> , 155, 111033	7	0
9	Functionalization of pectin-depleted residue from different citrus by-products by high pressure homogenization. <i>Food Hydrocolloids</i> , <b>2022</b> , 129, 107638	10.6	0
8	Calcium transport and phytate hydrolysis during chemical hardening of common bean seeds. <i>Food Research International</i> , <b>2022</b> , 156, 111315	7	0
7	The rehydration attributes and quality characteristics of Quick-cooking Dehydrated beans: Implications of glass transition on storage stability. <i>Food Research International</i> , <b>2022</b> , 111377	7	0
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4	Time-Temperature Integrators (TTIs): Kinetic <b>2010</b> , 1726-1730		
3	Kinetics of lipoxygenase inactivation in soybean and green beans. <i>Progress in Biotechnology</i> , <b>2002</b> , 199-204		
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