

# Marc E G Hendrickx

## 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.

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	Utilizing Hydrothermal Processing to Align Structure and In Vitro Digestion Kinetics between Three Different Pulse Types.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
555	Application of multivariate data analysis for food quality investigations: An example-based review.. <i>Food Research International</i> , <b>2022</b> , 151, 110878	7	4
554	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
553	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
552	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
551	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
550	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
549	Understanding the impact of diverse structural properties of homogalacturonan rich citrus pectin-derived compounds on their emulsifying and emulsion stabilizing potential. <i>Food Hydrocolloids</i> , <b>2022</b> , 125, 107343	10.6	5
548	Towards understanding the modulation of in vitro gastrointestinal lipolysis kinetics through emulsions with mixed interfaces. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107240	10.6	2
547	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
546	Production and molecular characterization of tailored citrus pectin-derived compounds. <i>Food Chemistry</i> , <b>2022</b> , 367, 130635	8.5	4
545	Antinutrient to mineral molar ratios of raw common beans and their rapid prediction using near-infrared spectroscopy. <i>Food Chemistry</i> , <b>2022</b> , 368, 130773	8.5	2
544	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
543	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
542	Targeted pectin depletion enhances the potential of high-pressure homogenization to increase the network forming potential of tomato cell wall material. <i>Food Hydrocolloids</i> , <b>2022</b> , 130, 107688	10.6	
541	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
540	Calcium transport and phytate hydrolysis during chemical hardening of common bean seeds. <i>Food Research International</i> , <b>2022</b> , 156, 111315	7	0

539	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
538	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
537	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
536	Microstructural and Texturizing Properties of Partially Pectin-Depleted Cell Wall Material: The Role of Botanical Origin and High-Pressure Homogenization. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
535	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
534	Kinetic Modeling of Small Intestinal Lipid Digestion as Affected by the Emulsion Interfacial Composition and Gastric Prelipolysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4708-4719	5.7	2
533	Impact of processing on the functionalization of pumpkin pomace as a food texturizing ingredient. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 69, 102669	6.8	5
532	The Structure and Composition of Extracted Pectin and Residual Cell Wall Material from Processing Tomato: The Role of a Stepwise Approach versus High-Pressure Homogenization-Facilitated Acid Extraction. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
531	Thermal treatment of common beans ( <i>Phaseolus vulgaris</i> L.): Factors determining cooking time and its consequences for sensory and nutritional quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3690-3718	16.4	5
530	Impact of Processing and Storage Conditions on the Volatile Profile of Whole Chickpeas ( <i>Cicer arietinum</i> L.). <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 1095-1108		4
529	The effect of thermal processing and storage on the color stability of strawberry puree originating from different cultivars. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 145, 111270	5.4	5
528	Prediction of cooking times of freshly harvested common beans and their susceptibility to develop the hard-to-cook defect using near infrared spectroscopy. <i>Journal of Food Engineering</i> , <b>2021</b> , 298, 110495	6	4
527	Effect of pulsed electric field and mild thermal processing on texture-related pectin properties to better understand carrot ( <i>Daucus carota</i> ) texture changes during subsequent cooking. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 70, 102700	6.8	7
526	Impact of cell intactness and starch state on the thickening potential of chickpea flours in water-flour systems. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111409	5.4	6
525	Modified Rhamnogalacturonan-Rich Apple Pectin-Derived Structures: The Relation between Their Structural Characteristics and Emulsifying and Emulsion-Stabilizing Properties. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
524	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
523	Lipolysis products formation during in vitro gastric digestion is affected by the emulsion interfacial composition. <i>Food Hydrocolloids</i> , <b>2021</b> , 110, 106163	10.6	25
522	Impact of processing and storage conditions on color stability of strawberry puree: The role of PPO reactions revisited. <i>Journal of Food Engineering</i> , <b>2021</b> , 294, 110402	6	10

521	Thermal inactivation of pectin methylesterase from different potato cultivars ( <i>Solanum tuberosum</i> L.). <i>LWT - Food Science and Technology</i> , <b>2021</b> , 138, 110600	5.4	3
520	Evaluation of storage stability of low moisture whole common beans and their fractions through the use of state diagrams. <i>Food Research International</i> , <b>2021</b> , 140, 109794	7	8
519	In vitro protein and starch digestion kinetics of individual chickpea cells: from static to more complex in vitro digestion approaches. <i>Food and Function</i> , <b>2021</b> , 12, 7787-7804	6.1	5
518	Pulse seeds as promising and sustainable source of ingredients with naturally bioencapsulated nutrients: Literature review and outlook. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 1524-1553	16.4	10
517	Potential of H NMR fingerprinting and a model system approach to study non-enzymatic browning in shelf-stable orange juice during storage. <i>Food Research International</i> , <b>2021</b> , 140, 110062	7	4
516	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
515	How postharvest variables in the pulse value chain affect nutrient digestibility and bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5067-5096	16.4	4
514	Development and validation of a rapid method to quantify neutral lipids by NP-HPLC-charged aerosol detector. <i>Journal of Food Composition and Analysis</i> , <b>2021</b> , 102, 104022	4.1	5
513	Reaction pathways and factors influencing nonenzymatic browning in shelf-stable fruit juices during storage. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5698-5721	16.4	5
512	Understanding the effect of time, temperature and salts on carrageenan extraction from <i>Chondrus crispus</i> . <i>Algal Research</i> , <b>2021</b> , 58, 102371	5	4
511	Effect of cultivar, pasteurization and storage on the volatile and taste compounds of strawberry puree. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 112007	5.4	2
510	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
509	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
508	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
507	Pulsed electric field and mild thermal processing affect the cooking behaviour of carrot tissues ( <i>Daucus carota</i> ) and the degree of methylesterification of carrot pectin. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 66, 102483	6.8	11
506	Towards improved understanding of the viscoelastic properties of functionalized lemon peel fibers in suspension based on microstructure, hydration value and swelling volume. <i>Journal of Food Engineering</i> , <b>2020</b> , 278, 109950	6	6
505	Ageing, dehulling and cooking of Bambara groundnuts: consequences for mineral retention and in vitro bioaccessibility. <i>Food and Function</i> , <b>2020</b> , 11, 2509-2521	6.1	16
504	Insight into non-enzymatic browning of shelf-stable orange juice during storage: A fractionation and kinetic approach. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 3765-3775	4.3	5

503	Advanced insight into the emulsifying and emulsion stabilizing capacity of carrot pectin subdomains. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105594	10.6	20
502	Processing as a tool to manage digestive barriers in plant-based foods: recent advances. <i>Current Opinion in Food Science</i> , <b>2020</b> , 35, 1-9	9.8	14
501	Pectin and phytic acid reduce mineral bioaccessibility in cooked common bean cotyledons regardless of cell wall integrity. <i>Food Research International</i> , <b>2020</b> , 137, 109685	7	8
500	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
499	The impact of postharvest storage and cooking time on mineral bioaccessibility in common beans. <i>Food and Function</i> , <b>2020</b> , 11, 7584-7595	6.1	6
498	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
497	Simultaneous use of low methylesterified citrus pectin and EDTA as antioxidants in linseed/sunflower oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105386	10.6	3
496	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
495	Influence of pH and Composition on Nonenzymatic Browning of Shelf-Stable Orange Juice during Storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5402-5411	5.7	9
494	Application of near-infrared spectroscopy to predict the cooking times of aged common beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Food Engineering</i> , <b>2020</b> , 284, 110056	6	10
493	Thermal processing of kale purée: The impact of process intensity and storage on different quality related aspects. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 58, 102213	6.8	5
492	Understanding the Relations Among the Storage, Soaking, and Cooking Behavior of Pulses: A Scientific Basis for Innovations in Sustainable Foods for the Future. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1135-1165	16.4	19
491	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. <i>Journal of Food Engineering</i> , <b>2019</b> , 260, 40-49	6	12
490	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
489	Complexation of pectins varying in overall charge with lysozyme in aqueous buffered solutions. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 268-278	10.6	9
488	Comparative study on lipid digestion and carotenoid bioaccessibility of emulsions, nanoemulsions and vegetable-based in situ emulsions. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 119-128	10.6	35
487	Cotyledon pectin molecular interconversions explain pectin solubilization during cooking of common beans ( <i>Phaseolus vulgaris</i> ). <i>Food Research International</i> , <b>2019</b> , 116, 462-470	7	24
486	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

485	Evaluating microalgal cell disruption upon ultra high pressure homogenization. <i>Algal Research</i> , <b>2019</b> , 42, 101616	5	26
484	Effect of process-induced common bean hardness on structural properties of generated boluses and consequences for starch digestion kinetics. <i>British Journal of Nutrition</i> , <b>2019</b> , 122, 388-399	3.6	25
483	Changes in the Soluble and Insoluble Compounds of Shelf-Stable Orange Juice in Relation to Non-Enzymatic Browning during Storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12854-12862	5.7	10
482	Texture and interlinked post-process microstructures determine the in vitro starch digestibility of Bambara groundnuts with distinct hard-to-cook levels. <i>Food Research International</i> , <b>2019</b> , 120, 1-11	7	26
481	Insight into the evolution of flavor compounds during cooking of common beans utilizing a headspace untargeted fingerprinting approach. <i>Food Chemistry</i> , <b>2019</b> , 275, 224-238	8.5	20
480	Zinc bioaccessibility is affected by the presence of calcium ions and degree of methylesterification in pectin-based model systems. <i>Food Hydrocolloids</i> , <b>2019</b> , 90, 206-215	10.6	7
479	Lipid nanoparticles with fats or oils containing $\beta$ -carotene: Storage stability and in vitro digestibility kinetics. <i>Food Chemistry</i> , <b>2019</b> , 278, 396-405	8.5	29
478	Carotenoid profile and basic structural indicators of native Peruvian chili peppers. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 717-732	3.4	3
477	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
476	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
475	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. <i>Food Research International</i> , <b>2018</b> , 109, 250-259	7	19
474	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
473	Effect of pH and salts on microstructure and viscoelastic properties of lemon peel acid insoluble fiber suspensions upon high pressure homogenization. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 144-154	10.6	13
472	Impact of different sequences of mechanical and thermal processing on the rheological properties of <i>Porphyridium cruentum</i> and <i>Chlorella vulgaris</i> as functional food ingredients. <i>Food and Function</i> , <b>2018</b> , 9, 2433-2446	6.1	12
471	The potential of kiwifruit puree as a clean label ingredient to stabilize high pressure pasteurized cloudy apple juice during storage. <i>Food Chemistry</i> , <b>2018</b> , 255, 197-208	8.5	19
470	Mechanistic insight into softening of Canadian wonder common beans ( <i>Phaseolus vulgaris</i> ) during cooking. <i>Food Research International</i> , <b>2018</b> , 106, 522-531	7	50
469	Kinetics of drosoplerin release as indicator pigment for heat-induced color changes of brown shrimp ( <i>Crangon crangon</i> ). <i>Food Chemistry</i> , <b>2018</b> , 254, 359-366	8.5	4
468	Integrated science-based approach to study quality changes of shelf-stable food products during storage: A proof of concept on orange and mango juices. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 73, 76-86	15.3	23

467	In vitro digestibility kinetics of oil-in-water emulsions structured by water-soluble pectin-protein mixtures from vegetable purBs. <i>Food Hydrocolloids</i> , <b>2018</b> , 80, 231-244	10.6	11
466	Temperature-pressure-time combinations for the generation of common bean microstructures with different starch susceptibilities to hydrolysis. <i>Food Research International</i> , <b>2018</b> , 106, 105-115	7	23
465	Minimizing quality changes of cloudy apple juice: The use of kiwifruit puree and high pressure homogenization. <i>Food Chemistry</i> , <b>2018</b> , 249, 202-212	8.5	39
464	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
463	Shelf-life dating of shelf-stable strawberry juice based on survival analysis of consumer acceptance information. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3437-3445	4.3	5
462	Interactions between citrus pectin and Zn <sup>2+</sup> or Ca <sup>2+</sup> and associated in vitro Zn <sup>2+</sup> bioaccessibility as affected by degree of methylesterification and blockiness. <i>Food Hydrocolloids</i> , <b>2018</b> , 79, 319-330	10.6	24
461	Pectin influences the kinetics of in vitro lipid digestion in oil-in-water emulsions. <i>Food Chemistry</i> , <b>2018</b> , 262, 150-161	8.5	33
460	Structurally modified pectin for targeted lipid antioxidant capacity in linseed/sunflower oil-in-water emulsions. <i>Food Chemistry</i> , <b>2018</b> , 241, 86-96	8.5	28
459	Combining untargeted, targeted and sensory data to investigate the impact of storage on food volatiles: A case study on strawberry juice. <i>Food Research International</i> , <b>2018</b> , 113, 382-391	7	13
458	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
457	Molar mass influence on pectin-Ca <sup>2+</sup> adsorption capacity, interaction energy and associated functionality: Gel microstructure and stiffness. <i>Food Hydrocolloids</i> , <b>2018</b> , 85, 331-342	10.6	13
456	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. <i>Food Chemistry</i> , <b>2018</b> , 246, 179-191	8.5	61
455	Unravelling the structure of serum pectin originating from thermally and mechanically processed carrot-based suspensions. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 482-493	10.6	13
454	Kinetics of colour changes in pasteurised strawberry juice during storage. <i>Journal of Food Engineering</i> , <b>2018</b> , 216, 42-51	6	52
453	Process-induced cell wall permeability modulates the in vitro starch digestion kinetics of common bean cotyledon cells. <i>Food and Function</i> , <b>2018</b> , 9, 6544-6554	6.1	42
452	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
451	Molecular and rheological characterization of different cell wall fractions of <i>Porphyridium cruentum</i> . <i>Carbohydrate Polymers</i> , <b>2018</b> , 195, 542-550	10.3	41
450	Isothermal titration calorimetry to study the influence of citrus pectin degree and pattern of methylesterification on Zn interaction. <i>Carbohydrate Polymers</i> , <b>2018</b> , 197, 460-468	10.3	15

449	Role of structural barriers in the in vitro bioaccessibility of anthocyanins in comparison with carotenoids. <i>Food Chemistry</i> , <b>2017</b> , 227, 271-279	8.5	27
448	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
447	Antioxidant Capacity of Beetroot: Traditional vs Novel Approaches. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 266-273	3.9	23
446	Physico-chemical and viscoelastic properties of high pressure homogenized lemon peel fiber fraction suspensions obtained after sequential pectin extraction. <i>Food Hydrocolloids</i> , <b>2017</b> , 72, 358-371	10.6	30
445	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. <i>Food Chemistry</i> , <b>2017</b> , 232, 124-134	8.5	61
444	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
443	Carotenoid stability and lipid oxidation during storage of low-fat carrot and tomato based systems. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 470-478	5.4	9
442	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
441	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
440	The effect of high pressure homogenization and endogenous pectin-related enzymes on tomato puree consistency and serum pectin structure. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 43, 35-44	6.8	24
439	Fe 2+ adsorption on citrus pectin is influenced by the degree and pattern of methylesterification. <i>Food Hydrocolloids</i> , <b>2017</b> , 73, 101-109	10.6	32
438	Microalgal biomass as a (multi)functional ingredient in food products: Rheological properties of microalgal suspensions as affected by mechanical and thermal processing. <i>Algal Research</i> , <b>2017</b> , 25, 452-463	5.63	31
437	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
436	Pectin nanostructure influences pectin-cation interactions and in vitro -bioaccessibility of Ca 2+, Zn 2+, Fe 2+ and Mg 2+ -ions in model systems. <i>Food Hydrocolloids</i> , <b>2017</b> , 62, 299-310	10.6	34
435	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
434	Quantifying the Effects of Postharvest Storage and Soaking Pretreatments on the Cooking Quality of Common Beans ( <i>Phaseolus vulgaris</i> ). <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13036	2.1	7
433	Carotene Degradation and Isomerization during Thermal Processing: A Review on the Kinetic Aspects. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56, 1844-55	11.5	30
432	Carotenoid transfer to oil during thermal processing of low fat carrot and tomato particle based suspensions. <i>Food Research International</i> , <b>2016</b> , 86, 64-73	7	9



431	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
430	Enzymatic cell wall degradation of high-pressure-homogenized tomato puree and its effect on lycopene bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 254-61	4.3	19
429	Thermal inactivation kinetics of proteases and polyphenoloxidase in brown shrimp (Crangon crangon). <i>Food Chemistry</i> , <b>2016</b> , 197, 641-7	8.5	15
428	The effect of exogenous enzymes and mechanical treatment on mango purē: Microscopic, mesoscopic, and macroscopic evaluation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 33, 438-449	6.8	5
427	The evolution of quality characteristics of mango piece after pasteurization and during shelf life in a mango juice drink. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 703-712	3.4	11
426	Kinetics of Thermal Inactivation of Peroxidase and Color Degradation of African Cowpea ( <i>Vigna unguiculata</i> ) Leaves. <i>Journal of Food Science</i> , <b>2016</b> , 81, E56-64	3.4	8
425	Headspace fingerprinting and sensory evaluation to discriminate between traditional and alternative pasteurization of watermelon juice. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 787-803	3.4	11
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422	High-Pressure Processing Uniformity. <i>Food Engineering Series</i> , <b>2016</b> , 253-268	0.5	3
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420	Deliberate processing of carrot purēs entails tailored serum pectin structures. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 33, 515-523	6.8	12
419	Expression analysis of candidate cell wall-related genes associated with changes in pectin biochemistry during postharvest apple softening. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 112, 176-185	6.2	42
418	Relative importance and interactions of furan precursors in sterilised, vegetable-based food systems. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2016</b> , 33, 193-206	3.2	1
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416	A multivariate approach into physicochemical, biochemical and aromatic quality changes of purē based on Hayward kiwifruit during the final phase of ripening. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 117, 206-216	6.2	29
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411	Kinetics of heat induced muscle protein denaturation of brown shrimp ( Crangon crangon ). <i>Journal of Food Engineering</i> , <b>2016</b> , 191, 88-94	6	10
410	Effect of Enzyme Homogenization on the Physical Properties of Carrot Cell Wall Suspensions. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1377-1385	5.1	13
409	Evaluating the potential of high pressure high temperature and thermal processing on volatile compounds, nutritional and structural properties of orange and yellow carrots. <i>European Food Research and Technology</i> , <b>2015</b> , 240, 183-198	3.4	11
408	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A 'fingerprinting kinetics' approach. <i>Food Chemistry</i> , <b>2015</b> , 185, 119-26	8.5	11
407	Study of chemical changes in pasteurised orange juice during shelf-life: A fingerprinting-kinetics evaluation of the volatile fraction. <i>Food Research International</i> , <b>2015</b> , 75, 295-304	7	38
406	Recovery of genipin from genipap fruit by high pressure processing. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 1347-1350	5.4	8
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402	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
401	Recombinant kiwi pectin methylesterase inhibitor: Purification and characterization of the interaction with plant pectin methylesterase during thermal and high-pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 29, 295-301	6.8	2
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394	Changes in $\beta$ -Carotene During Processing of Carrots <b>2015</b> , 11-16		4
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391	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. <i>Food Research International</i> , <b>2015</b> , 67, 264-271	7	22
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389	Enhanced electrostatic interactions in tomato cell suspensions. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 442-450	10.6	5
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380	Influence of high-pressure homogenization on functional properties of orange pulp. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 30, 51-60	6.8	35
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18	Evaluation of process value distribution with time temperature integrators. <i>Food Research International</i> , <b>1994</b> , 27, 413-423	7	32

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15	Convenience of immobilized <i>Bacillus licheniformis</i> alpha-amylase as time-temperature-integrator (TTI). <i>Journal of Chemical Technology and Biotechnology</i> , <b>1994</b> , 59, 193-9	3.5	4
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