

Julie-Anne Fenger

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4265644/publications.pdf>

Version: 2024-02-01

6
papers

325
citations

1478505

6
h-index

1872680

6
g-index

6
all docs

6
docs citations

6
times ranked

423
citing authors

#	ARTICLE	IF	CITATIONS
1	The Chemical Reactivity of Anthocyanins and Its Consequences in Food Science and Nutrition. <i>Molecules</i> , 2018, 23, 1970.	3.8	186
2	The influence of acylation, metal binding and natural antioxidants on the thermal stability of red cabbage anthocyanins in neutral solution. <i>Food and Function</i> , 2019, 10, 6740-6751.	4.6	51
3	Discovery of a natural cyan blue: A unique food-sourced anthocyanin could replace synthetic brilliant blue. <i>Science Advances</i> , 2021, 7, .	10.3	34
4	The fate of acylated anthocyanins in mildly heated neutral solution. <i>Dyes and Pigments</i> , 2020, 178, 108326.	3.7	27
5	The influence of phenolic acyl groups on the color of purple sweet potato anthocyanins and their metal complexes. <i>Dyes and Pigments</i> , 2021, 185, 108792.	3.7	17
6	Acylated Anthocyanins from Red Cabbage and Purple Sweet Potato Can Bind Metal Ions and Produce Stable Blue Colors. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4551.	4.1	10