

Franco Van de Velde

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

568
citations

623188

14
h-index

642321

23
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25
all docs

25
docs citations

25
times ranked

834
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Bioactive Compounds and Antioxidant Capacity of Camarosa and Selva Strawberries (Fragaria x Tj ETQq1 1 0.784314 rgBT /Overlock | 1.9 | 80 |
| 2 | Anti-inflammatory and wound healing properties of polyphenolic extracts from strawberry and blackberry fruits. Food Research International, 2019, 121, 453-462. | 2.9 | 70 |
| 3 | Quantitative comparison of phytochemical profile, antioxidant, and anti-inflammatory properties of blackberry fruits adapted to Argentina. Journal of Food Composition and Analysis, 2016, 47, 82-91. | 1.9 | 50 |
| 4 | Sous-Vide as a Technique for Preparing Healthy and High-Quality Vegetable and Seafood Products. Foods, 2020, 9, 1537. | 1.9 | 42 |
| 5 | Optimization and Validation of a UV-HPLC Method for Vitamin C Determination in Strawberries (Fragaria ananassa Duch.), Using Experimental Designs. Food Analytical Methods, 2012, 5, 1097-1104. | 1.3 | 37 |
| 6 | Bioaccessibility analysis of anthocyanins and ellagitannins from blackberry at simulated gastrointestinal and colonic levels. Journal of Food Composition and Analysis, 2018, 72, 22-31. | 1.9 | 37 |
| 7 | Determination of Phenolic Compounds in Strawberries (Fragaria ananassa Duch) by High Performance Liquid Chromatography with Diode Array Detection. Food Analytical Methods, 2013, 6, 227-237. | 1.3 | 33 |
| 8 | Extracts from strawberry by-products rich in phenolic compounds reduce the activity of apple polyphenol oxidase. LWT - Food Science and Technology, 2020, 133, 110097. | 2.5 | 26 |
| 9 | Optimization of strawberry disinfection by fogging of a mixture of peracetic acid and hydrogen peroxide based on microbial reduction, color and phytochemicals retention. Food Science and Technology International, 2016, 22, 485-495. | 1.1 | 22 |
| 10 | Gastrointestinal and colonic in vitro bioaccessibility of $\hat{3}$ -aminobutiric acid (GABA) and phenolic compounds from novel fermented sorghum food. LWT - Food Science and Technology, 2020, 130, 109664. | 2.5 | 21 |
| 11 | Impact of a new postharvest disinfection method based on peracetic acid fogging on the phenolic profile of strawberries. Postharvest Biology and Technology, 2016, 117, 197-205. | 2.9 | 20 |
| 12 | Optimisation of the peracetic acid washing disinfection of fresh-cut strawberries based on microbial load reduction and bioactive compounds retention. International Journal of Food Science and Technology, 2014, 49, 634-640. | 1.3 | 18 |
| 13 | Changes due to high oxygen and high carbon dioxide atmospheres on the general quality and the polyphenolic profile of strawberries. Postharvest Biology and Technology, 2019, 148, 49-57. | 2.9 | 18 |
| 14 | Modeling the Impact of the Type of Cutting and Storage Temperature on the Bioactive Compound Content, Phenylpropanoid Metabolism Enzymes and Quality Attributes of Fresh-Cut Strawberries. Food and Bioprocess Technology, 2018, 11, 96-109. | 2.6 | 15 |
| 15 | Effect of enriched O ₂ and CO ₂ atmospheres on the overall quality and the bioactive potential of fresh blackberries. Postharvest Biology and Technology, 2020, 164, 111166. | 2.9 | 15 |
| 16 | Strawberry agro-industrial by-products as a source of bioactive compounds: effect of cultivar on the phenolic profile and the antioxidant capacity. Bioresources and Bioprocessing, 2021, 8, . | 2.0 | 15 |
| 17 | Modelling changes in anthocyanins, total vitamin C and colour as a consequence of peracetic acid washing disinfection of two cultivars of strawberries for fresh-cut processing. International Journal of Food Science and Technology, 2013, 48, 954-961. | 1.3 | 12 |
| 18 | Changes in the bioactive properties of strawberries caused by the storage in oxygen- and carbon dioxide-enriched atmospheres. Food Science and Nutrition, 2019, 7, 2527-2536. | 1.5 | 9 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Extraction of phenolic compounds from the shells of pecan nuts with cytotoxic activity through apoptosis against the colon cancer cell line HTâ€29. <i>Journal of Food Science</i> , 2021, 86, 5409-5423. | 1.5 | 7 |
| 20 | Determination of Thiamine in Wheat Flours Using a Validated Isocratic HPLC-Fluorescence Method Previously Optimized by Boxâ€Behnken Design. <i>Food Analytical Methods</i> , 2014, 7, 828-835. | 1.3 | 5 |
| 21 | Kinetic modeling of the changes in bioactive compounds and quality attributes of fresh-cut strawberries stored in controlled atmospheres with high oxygen alone or with carbon dioxide. <i>Postharvest Biology and Technology</i> , 2022, 190, 111947. | 2.9 | 5 |
| 22 | Health Potential and Physicochemical Attributes after Minimal Processing and during Refrigerated Storage of Orange (<i>Citrus sinensis</i> L., Osbeck). <i>International Journal of Fruit Science</i> , 2013, 13, 285-298. | 1.2 | 3 |
| 23 | Intestinal and colonic bioaccessibility of phenolic compounds from fruit smoothies as affected by the thermal processing and the storage conditions. <i>Food Research International</i> , 2022, 155, 111086. | 2.9 | 3 |