

Tara Grauwet

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.

119
papers

3,124
citations

33
h-index

49
g-index

122
ext. papers

3,879
ext. citations

7.4
avg, IF

5.6
L-index

#	Paper	IF	Citations
119	Utilizing Hydrothermal Processing to Align Structure and In Vitro Digestion Kinetics between Three Different Pulse Types.. <i>Foods</i> , 2022 , 11,	4.9	2
118	Application of multivariate data analysis for food quality investigations: An example-based review.. <i>Food Research International</i> , 2022 , 151, 110878	7	4
117	Effect of experimental flour preparation and thermal treatment on the volatile properties of aqueous chickpea flour suspensions. <i>LWT - Food Science and Technology</i> , 2022 , 113171	5.4	
116	In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics. <i>Food Hydrocolloids</i> , 2022 , 107576	10.6	1
115	Towards understanding the modulation of in vitro gastrointestinal lipolysis kinetics through emulsions with mixed interfaces. <i>Food Hydrocolloids</i> , 2022 , 124, 107240	10.6	2
114	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> , 2022 , 314, 110781	6	1
113	Effect of processing and microstructural properties of chickpea-flours on in vitro digestion and appetite sensations. <i>Food Research International</i> , 2022 , 111245	7	1
112	Mechanical Disintegration and Particle Size Sieving of (Irish Moss) Gametophytes and Their Effect on Carrageenan and Phycoerythrin Extraction.. <i>Foods</i> , 2021 , 10,	4.9	1
111	Microscopic evidence for pectin changes in hard-to-cook development of common beans during storage. <i>Food Research International</i> , 2021 , 141, 110115	7	1
110	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> , 2021 , 69, 4708-4719	5.7	2
109	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> , 2021 , 20, 3690-3718	16.4	5
108	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. <i>Journal of Functional Foods</i> , 2021 , 82, 104497	5.1	10
107	Lipolysis products formation during in vitro gastric digestion is affected by the emulsion interfacial composition. <i>Food Hydrocolloids</i> , 2021 , 110, 106163	10.6	25
106	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> , 2021 , 12, 7787-7804	6.1	5
105	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> , 2021 , 20, 1524-1553	16.4	10
104	How postharvest variables in the pulse value chain affect nutrient digestibility and bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5067-5096	16.4	4
103	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> , 2021 , 102, 104022	4.1	5

102	Mathematical modelling of food hydrolysis during in vitro digestion: From single nutrient to complex foods in static and dynamic conditions. <i>Trends in Food Science and Technology</i> , 2021 , 116, 870-883	15.3	6
101	Reaction pathways and factors influencing nonenzymatic browning in shelf-stable fruit juices during storage. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5698-5721	16.4	5
100	Understanding the effect of time, temperature and salts on carrageenan extraction from <i>Chondrus crispus</i> . <i>Algal Research</i> , 2021 , 58, 102371	5	4
99	Ageing, dehulling and cooking of Bambara groundnuts: consequences for mineral retention and in vitro bioaccessibility. <i>Food and Function</i> , 2020 , 11, 2509-2521	6.1	16
98	Cell disruption of <i>Nannochloropsis</i> sp. improves in vitro bioaccessibility of carotenoids and B-LC-PUFA. <i>Journal of Functional Foods</i> , 2020 , 65, 103770	5.1	39
97	Processing as a tool to manage digestive barriers in plant-based foods: recent advances. <i>Current Opinion in Food Science</i> , 2020 , 35, 1-9	9.8	14
96	Pectin and phytic acid reduce mineral bioaccessibility in cooked common bean cotyledons regardless of cell wall integrity. <i>Food Research International</i> , 2020 , 137, 109685	7	8
95	In vitro starch and protein digestion kinetics of cooked Bambara groundnuts depend on processing intensity and hardness sorting. <i>Food Research International</i> , 2020 , 137, 109512	7	11
94	The impact of postharvest storage and cooking time on mineral bioaccessibility in common beans. <i>Food and Function</i> , 2020 , 11, 7584-7595	6.1	6
93	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> , 2020 , 60, 826-843	11.5	55
92	Simultaneous use of low methylesterified citrus pectin and EDTA as antioxidants in linseed/sunflower oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020 , 100, 105386	10.6	3
91	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> , 2019 , 58, 102213	6.8	5
90	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. <i>Journal of Food Engineering</i> , 2019 , 260, 40-49	6	12
89	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> , 2019 , 54, 64-77	6.8	53
88	Comparative study on lipid digestion and carotenoid bioaccessibility of emulsions, nanoemulsions and vegetable-based in situ emulsions. <i>Food Hydrocolloids</i> , 2019 , 87, 119-128	10.6	35
87	Cotyledon pectin molecular interconversions explain pectin solubilization during cooking of common beans (<i>Phaseolus vulgaris</i>). <i>Food Research International</i> , 2019 , 116, 462-470	7	24
86	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> , 2019 , 122, 388-399	3.6	25
85	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> , 2019 , 120, 1-11	7	26

84	Insight into the evolution of flavor compounds during cooking of common beans utilizing a headspace untargeted fingerprinting approach. <i>Food Chemistry</i> , 2019 , 275, 224-238	8.5	20
83	Zinc bioaccessibility is affected by the presence of calcium ions and degree of methylesterification in pectin-based model systems. <i>Food Hydrocolloids</i> , 2019 , 90, 206-215	10.6	7
82	Lipid nanoparticles with fats or oils containing β -carotene: Storage stability and in vitro digestibility kinetics. <i>Food Chemistry</i> , 2019 , 278, 396-405	8.5	29
81	Carotenoid profile and basic structural indicators of native Peruvian chili peppers. <i>European Food Research and Technology</i> , 2019 , 245, 717-732	3.4	3
80	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. <i>Food Research International</i> , 2018 , 109, 250-259	7	19
79	Iron deficiency after bariatric surgery: what is the real problem?. <i>Proceedings of the Nutrition Society</i> , 2018 , 77, 445-455	2.9	30
78	The potential of kiwifruit puree as a clean label ingredient to stabilize high pressure pasteurized cloudy apple juice during storage. <i>Food Chemistry</i> , 2018 , 255, 197-208	8.5	19
77	Mechanistic insight into softening of Canadian wonder common beans (<i>Phaseolus vulgaris</i>) during cooking. <i>Food Research International</i> , 2018 , 106, 522-531	7	50
76	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> , 2018 , 73, 76-86	15.3	23
75	In vitro digestibility kinetics of oil-in-water emulsions structured by water-soluble pectin-protein mixtures from vegetable purées. <i>Food Hydrocolloids</i> , 2018 , 80, 231-244	10.6	11
74	Temperature-pressure-time combinations for the generation of common bean microstructures with different starch susceptibilities to hydrolysis. <i>Food Research International</i> , 2018 , 106, 105-115	7	23
73	Minimizing quality changes of cloudy apple juice: The use of kiwifruit puree and high pressure homogenization. <i>Food Chemistry</i> , 2018 , 249, 202-212	8.5	39
72	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> , 2018 , 41, 135-147	5.1	63
71	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> , 2018 , 98, 3437-3445	4.3	5
70	Interactions between citrus pectin and Zn^{2+} or Ca^{2+} and associated in vitro Zn^{2+} bioaccessibility as affected by degree of methylesterification and blockiness. <i>Food Hydrocolloids</i> , 2018 , 79, 319-330	10.6	24
69	Pectin influences the kinetics of in vitro lipid digestion in oil-in-water emulsions. <i>Food Chemistry</i> , 2018 , 262, 150-161	8.5	33
68	Structurally modified pectin for targeted lipid antioxidant capacity in linseed/sunflower oil-in-water emulsions. <i>Food Chemistry</i> , 2018 , 241, 86-96	8.5	28
67	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> , 2018 , 113, 382-391	7	13

66	Headspace fingerprint as a potential multivariate intrinsic indicator to monitor temperature variation of thermal in-pack processes: A case-study on broccoli puree. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 48, 122-130	6.8	2
65	Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2018 , 85, 144-157	10.6	76
64	Molar mass influence on pectin-Ca ²⁺ adsorption capacity, interaction energy and associated functionality: Gel microstructure and stiffness. <i>Food Hydrocolloids</i> , 2018 , 85, 331-342	10.6	13
63	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. <i>Food Chemistry</i> , 2018 , 246, 179-191	8.5	61
62	Kinetics of colour changes in pasteurised strawberry juice during storage. <i>Journal of Food Engineering</i> , 2018 , 216, 42-51	6	52
61	Process-induced cell wall permeability modulates the in vitro starch digestion kinetics of common bean cotyledon cells. <i>Food and Function</i> , 2018 , 9, 6544-6554	6.1	42
60	Influence of Pectin Structural Properties on Interactions with Divalent Cations and Its Associated Functionalities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1576-1594	16.4	55
59	Impact of processing on odour-active compounds of a mixed tomato-onion puree. <i>Food Chemistry</i> , 2017 , 228, 14-25	8.5	15
58	Role of structural barriers in the in vitro bioaccessibility of anthocyanins in comparison with carotenoids. <i>Food Chemistry</i> , 2017 , 227, 271-279	8.5	27
57	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. <i>Food Chemistry</i> , 2017 , 232, 124-134	8.5	61
56	Lipid digestion, micelle formation and carotenoid bioaccessibility kinetics: Influence of emulsion droplet size. <i>Food Chemistry</i> , 2017 , 229, 653-662	8.5	109
55	Kinetics of Strecker aldehyde formation during thermal and high pressure high temperature processing of carrot puree. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 39, 88-93	6.8	10
54	Fe ²⁺ adsorption on citrus pectin is influenced by the degree and pattern of methylesterification. <i>Food Hydrocolloids</i> , 2017 , 73, 101-109	10.6	32
53	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> , 2017 , 62, 299-310	10.6	34
52	Quality change during high pressure processing and thermal processing of cloudy apple juice. <i>LWT - Food Science and Technology</i> , 2017 , 75, 85-92	5.4	73
51	Pilot scale thermal and alternative pasteurization of tomato and watermelon juice: An energy comparison and life cycle assessment. <i>Journal of Cleaner Production</i> , 2017 , 141, 514-525	10.3	63
50	Potential of different mechanical and thermal treatments to control off-flavour generation in broccoli puree. <i>Food Chemistry</i> , 2017 , 217, 531-541	8.5	16
49	Effect of different combined mechanical and thermal treatments on the volatile fingerprint of a mixed tomato-carrot system. <i>Journal of Food Engineering</i> , 2016 , 168, 137-147	6	9

48	Headspace fingerprinting and sensory evaluation to discriminate between traditional and alternative pasteurization of watermelon juice. <i>European Food Research and Technology</i> , 2016 , 242, 787-803	3.4	11
47	Effect of oxygen availability and pH on the furan concentration formed during thermal preservation of plant-based foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 612-22	3.2	4
46	High-Pressure Processing Uniformity. <i>Food Engineering Series</i> , 2016 , 253-268	0.5	3
45	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> , 2016 , 33, 193-206	3.2	1
44	A multivariate approach into physicochemical, biochemical and aromatic quality changes of puré based on Hayward kiwifruit during the final phase of ripening. <i>Postharvest Biology and Technology</i> , 2016 , 117, 206-216	6.2	29
43	Comparing the Impact of High-Pressure Processing and Thermal Processing on Quality of Hayward and Zintao Kiwifruit Puré: Untargeted Headspace Fingerprinting and Targeted Approaches. <i>Food and Bioprocess Technology</i> , 2016 , 9, 2059-2069	5.1	22
42	In vitro β -Carotene Bioaccessibility and Lipid Digestion in Emulsions: Influence of Pectin Type and Degree of Methyl-Esterification. <i>Journal of Food Science</i> , 2016 , 81, C2327-C2336	3.4	22
41	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> , 2015 , 240, 183-198	3.4	11
40	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A 'fingerprinting kinetics' approach. <i>Food Chemistry</i> , 2015 , 185, 119-26	8.5	11
39	Study of chemical changes in pasteurised orange juice during shelf-life: A fingerprinting-kinetics evaluation of the volatile fraction. <i>Food Research International</i> , 2015 , 75, 295-304	7	38
38	Furan formation during storage and reheating of sterilised vegetable purés. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 161-9	3.2	15
37	Furan formation as a function of pressure, temperature and time conditions in spinach puré. <i>LWT - Food Science and Technology</i> , 2015 , 64, 565-570	5.4	12
36	Quality changes of pasteurised orange juice during storage: A kinetic study of specific parameters and their relation to colour instability. <i>Food Chemistry</i> , 2015 , 187, 140-51	8.5	92
35	Quality changes of pasteurised mango juice during storage. Part II: Kinetic modelling of the shelf-life markers. <i>Food Research International</i> , 2015 , 78, 410-423	7	22
34	Quality changes of pasteurised mango juice during storage. Part I: Selecting shelf-life markers by integration of a targeted and untargeted multivariate approach. <i>Food Research International</i> , 2015 , 78, 396-409	7	10
33	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. <i>Food Research International</i> , 2015 , 67, 264-271	7	22
32	Colour and carotenoid changes of pasteurised orange juice during storage. <i>Food Chemistry</i> , 2015 , 171, 330-40	8.5	101
31	A kinetic study of furan formation during storage of shelf-stable fruit juices. <i>Journal of Food Engineering</i> , 2015 , 165, 74-81	6	26

30	Carvacrol suppresses high pressure high temperature inactivation of <i>Bacillus cereus</i> spores. <i>International Journal of Food Microbiology</i> , 2015 , 197, 45-52	5.8	15
29	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. <i>Food Chemistry</i> , 2015 , 179, 94-102	8.5	20
28	Influence of harvest maturity and fruit logistics on pineapple (<i>Ananas comosus</i> [L.] Merr.) volatiles assessed by headspace solid phase microextraction and gas chromatography-mass spectrometry (HS-SPME-GC/MS). <i>Food Chemistry</i> , 2014 , 150, 382-91	8.5	44
27	Comparing the Effects of High Hydrostatic Pressure and Thermal Processing on Blanched and Unblanched Mango (<i>Mangifera indica</i> L.) Nectar: Using Headspace Fingerprinting as an Untargeted Approach. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3000-3011	5.1	28
26	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> , 2014 , 56, 218-225	7	53
25	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. <i>Food Chemistry</i> , 2014 , 153, 340-52	8.5	49
24	Impact of different large scale pasteurisation technologies and refrigerated storage on the headspace fingerprint of tomato juice. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 431-444	6.8	22
23	Kinetic study of <i>Bacillus cereus</i> spore inactivation by high pressure high temperature treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 12-17	6.8	20
22	Reduction of Furan Formation by High-Pressure High-Temperature Treatment of Individual Vegetable Purées. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2679	5.1	23
21	From fingerprinting to kinetics in evaluating food quality changes. <i>Trends in Biotechnology</i> , 2014 , 32, 125-31	15.1	43
20	Comparing thermal and high pressure processing of carrots at different processing intensities by headspace fingerprinting. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 18, 31-42	6.8	24
19	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> , 2013 , 141, 1603-13	8.5	56
18	(Bio)chemical reactions during high pressure/high temperature processing affect safety and quality of plant-based foods. <i>Trends in Food Science and Technology</i> , 2012 , 23, 28-38	15.3	46
17	Potential and limitations of methods for temperature uniformity mapping in high pressure thermal processing. <i>Trends in Food Science and Technology</i> , 2012 , 23, 97-110	15.3	36
16	Thermal versus high pressure processing of carrots: A comparative pilot-scale study on equivalent basis. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 15, 1-13	6.8	85
15	Headspace fingerprinting as an untargeted approach to compare novel and traditional processing technologies: a case-study on orange juice pasteurisation. <i>Food Chemistry</i> , 2012 , 134, 2303-12	8.5	56
14	Xylanase B from the hyperthermophile <i>Thermotoga maritima</i> as an indicator for temperature gradients in high pressure high temperature processing. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 187-196	6.8	10
13	Can qualitatively similar temperature-histories be obtained in different pilot HP units?. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 226-234	6.8	4

12	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> , 2011 , 12, 466-477	6.8	105
11	Temperature uniformity mapping in a high pressure high temperature reactor using a temperature sensitive indicator. <i>Journal of Food Engineering</i> , 2011 , 105, 36-47	6	14
10	High-pressure treatment reduces the immunoreactivity of the major allergens in apple and celeriac. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1087-95	5.9	44
9	Protein-based indicator system for detection of temperature differences in high pressure high temperature processing. <i>Food Research International</i> , 2010 , 43, 862-871	7	24
8	Mapping temperature uniformity in industrial scale HP equipment using enzymatic pressure-temperature-time indicators. <i>Journal of Food Engineering</i> , 2010 , 98, 93-102	6	16
7	High pressure, thermal and pulsed electric-field-induced structural changes in selected food allergens. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1701-10	5.9	83
6	Solvent engineering as a tool in enzymatic indicator development for mild high pressure pasteurization processing. <i>Journal of Food Engineering</i> , 2010 , 97, 301-310	6	16
5	Investigating the potential of <i>Bacillus subtilis</i> alpha-amylase as a pressure-temperature-time indicator for high hydrostatic pressure pasteurization processes. <i>Biotechnology Progress</i> , 2009 , 25, 1184-93	2.8	25
4	Impact evaluation of high pressure treatment on foods: considerations on the development of pressure-temperature-time integrators (pTTIs). <i>Trends in Food Science and Technology</i> , 2008 , 19, 337-348	15.3	34
3	Structure/processing relation of vacuum infused strawberry tissue frozen under different conditions. <i>European Food Research and Technology</i> , 2008 , 226, 437-448	3.4	30
2	Use of pectinmethylesterase and calcium in osmotic dehydration and osmodehydrofreezing of strawberries. <i>European Food Research and Technology</i> , 2008 , 226, 1145-1154	3.4	18
1	Effect of high-pressure induced ice I/ice III-transition on the texture and microstructure of fresh and pretreated carrots and strawberries. <i>Food Research International</i> , 2007 , 40, 1276-1285	7	12