

Carolien BuvÃ©

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

395
citations

759233

12
h-index

794594

19
g-index

22
all docs

22
docs citations

22
times ranked

423
citing authors

#	ARTICLE	IF	CITATIONS
1	Kinetics of colour changes in pasteurised strawberry juice during storage. <i>Journal of Food Engineering</i> , 2018, 216, 42-51.	5.2	73
2	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.	15.1	37
3	Role of structural barriers in the in vitro bioaccessibility of anthocyanins in comparison with carotenoids. <i>Food Chemistry</i> , 2017, 227, 271-279.	8.2	33
4	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.	8.2	26
5	Influence of pH and Composition on Nonenzymatic Browning of Shelf-Stable Orange Juice during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5402-5411.	5.2	25
6	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.	6.2	22
7	Impact of processing and storage conditions on color stability of strawberry puree: The role of PPO reactions revisited. <i>Journal of Food Engineering</i> , 2021, 294, 110402.	5.2	22
8	Application of multivariate data analysis for food quality investigations: An example-based review. <i>Food Research International</i> , 2022, 151, 110878.	6.2	22
9	Furan formation during storage and reheating of sterilised vegetable purÃ©es. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 161-169.	2.3	19
10	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> , 2019, 67, 12854-12862.	5.2	18
11	The Impact of Drying and Rehydration on the Structural Properties and Quality Attributes of Pre-Cooked Dried Beans. <i>Foods</i> , 2021, 10, 1665.	4.3	17
12	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.	11.7	16
13	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.	3.5	10
14	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> , 2021, 145, 111270.	5.2	10
15	Antinutrient to mineral molar ratios of raw common beans and their rapid prediction using near-infrared spectroscopy. <i>Food Chemistry</i> , 2022, 368, 130773.	8.2	10
16	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> , 2020, 100, 3765-3775.	3.5	9
17	Impact of Processing and Storage Conditions on the Volatile Profile of Whole Chickpeas (<i>Cicer) Tj ETQq1 1 0.784314 rgBT ₉ /Overlock 2.7	2.7	9
18	Potential of 1H NMR fingerprinting and a model system approach to study non-enzymatic browning in shelf-stable orange juice during storage. <i>Food Research International</i> , 2021, 140, 110062.	6.2	8

#	ARTICLE	IF	CITATIONS
19	Effect of cultivar, pasteurization and storage on the volatile and taste compounds of strawberry puree. LWT - Food Science and Technology, 2021, 150, 112007.	5.2	5
20	Acidification of Strawberry Puree Affects Color and Volatile Characteristics during Storage. ACS Food Science & Technology, 2021, 1, 1897-1908.	2.7	2
21	Relative importance and interactions of furan precursors in sterilised, vegetable-based food systems. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 33, 1-14.	2.3	1
22	Effect of experimental flour preparation and thermal treatment on the volatile properties of aqueous chickpea flour suspensions. LWT - Food Science and Technology, 2022, 160, 113171.	5.2	1