Nigel Brunton

List of Publications by Year
in descending order

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200	12,309	22146	30920
papers	citations	59 h-index	102 g-index

237	237	237	12562
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of thermal processing on anthocyanin stability in foods; mechanisms and kinetics of degradation. Trends in Food Science and Technology, 2010, 21, 3-11.	15.1	903
2	Impact of high pressure processing on total antioxidant activity, phenolic, ascorbic acid, anthocyanin content and colour of strawberry and blackberry purÃ©es. Innovative Food Science and Emerging Technologies, 2009, 10, 308-313.	5.6	507
3	Effect of thermal and non thermal processing technologies on the bioactive content of exotic fruits and their products: Review of recent advances. Food Research International, 2011, 44, 1875-1887.	6.2	416
4	Characterization of Phenolic Composition in Lamiaceae Spices by LC-ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2010, 58, 10576-10581.	5.2	356
5	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purÃ©es. Innovative Food Science and Emerging Technologies, 2009, 10, 16-22.	5.6	270
6	Techniques to extract bioactive compounds from food by-products of plant origin. Food Research International, 2012, 46, 505-513.	6.2	248
7	Effect of ultrasound processing on anthocyanins and color of red grape juice. Ultrasonics Sonochemistry, 2010, 17, 598-604.	8.2	236
8	Optimization of ultrasound assisted extraction of antioxidant compounds from marjoram (Origanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	233
9	Bioactivities of Glycoalkaloids and Their Aglycones from Solanum Species. Journal of Agricultural and Food Chemistry, 2011, 59, 3454-3484.	5.2	227
10	Effect of drying method on the antioxidant capacity of six Lamiaceae herbs. Food Chemistry, 2010, 123, 85-91.	8.2	224
11	Effect of thermosonication on bioactive compounds in watermelon juice. Food Research International, 2011, 44, 1168-1173.	6.2	209
12	Fruit, vegetables, and mushrooms for the preparation of extracts with Î±-amylase and Î±-glucosidase inhibition properties: A review. Food Chemistry, 2021, 338, 128119.	8.2	186
13	Phenolic composition and in vitro antioxidant capacity of four commercial phytochemical products: Olive leaf extract (Olea europaea L.), lutein, sesamol and ellagic acid. Food Chemistry, 2011, 126, 948-955.	8.2	180
14	A comparison of solid-phase microextraction (SPME) fibres for measurement of hexanal and pentanal in cooked turkey. Food Chemistry, 2000, 68, 339-345.	8.2	170
15	Application of principal component and hierarchical cluster analysis to classify fruits and vegetables commonly consumed in Ireland based on in vitro antioxidant activity. Journal of Food Composition and Analysis, 2011, 24, 250-256.	3.9	149
16	Effect of ultrasound and blanching pretreatments on polyacetylene and carotenoid content of hot air and freeze dried carrot discs. Ultrasonics Sonochemistry, 2011, 18, 1172-1179.	8.2	149
17	Antioxidant properties and quantitative UPLC-MS analysis of phenolic compounds from extracts of fenugreek (Trigonella foenum-graecum) seeds and bitter melon (Momordica charantia) fruit. Food Chemistry, 2013, 141, 4295-4302.	8.2	149
18	Stability and Degradation Kinetics of Bioactive Compounds and Colour in Strawberry Jam during Storage. Food and Bioprocess Technology, 2011, 4, 1245-1252.	4.7	145

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19	A survey of Irish fruit and vegetable waste and by-products as a source of polyphenolic antioxidants. Food Chemistry, 2009, 116, 202-207.	8.2	141
20	Optimisation of accelerated solvent extraction of antioxidant compounds from rosemary (Rosmarinus officinalis L.), marjoram (Origanum majorana L.) and oregano (Origanum vulgare L.) using response surface methodology. Food Chemistry, 2011, 126, 339-346.	8.2	141
21	Profiling of the Molecular Weight and Structural Isomer Abundance of Macroalgae-Derived Phlorotannins. Marine Drugs, 2015, 13, 509-528.	4.6	131
22	Processing, Valorization and Application of Bio-Waste Derived Compounds from Potato, Tomato, Olive and Cereals: A Review. Sustainability, 2017, 9, 1492.	3.2	123
23	Recent Advances on Application of Ultrasound and Pulsed Electric Field Technologies in the Extraction of Bioactives from Agro-Industrial By-products. Food and Bioprocess Technology, 2018, 11, 223-241.	4.7	123
24	Effect of thermal and high hydrostatic pressure processing on antioxidant activity and colour of fruit smoothies. Innovative Food Science and Emerging Technologies, 2010, 11, 551-556.	5.6	121
25	A Review of Extraction and Analysis of Bioactives in Oat and Barley and Scope for Use of Novel Food Processing Technologies. Molecules, 2015, 20, 10884-10909.	3.8	121
26	Effect of ozone processing on anthocyanins and ascorbic acid degradation of strawberry juice. Food Chemistry, 2009, 113, 1119-1126.	8.2	119
27	Healthy processed meat products â€“ Regulatory, reformulation and consumer challenges. Trends in Food Science and Technology, 2014, 39, 4-17.	15.1	117
28	Ohmic processing: Electrical conductivities of pork cuts. Meat Science, 2004, 67, 507-514.	5.5	110
29	Stability of anthocyanins and ascorbic acid of high pressure processed blood orange juice during storage. Innovative Food Science and Emerging Technologies, 2011, 12, 93-97.	5.6	110
30	Effect of high hydrostatic pressure and thermal processing on the nutritional quality and enzyme activity of fruit smoothies. LWT - Food Science and Technology, 2012, 45, 50-57.	5.2	110
31	Oxymyoglobin Oxidation and Lipid Oxidation in Bovine Muscleâ€”Mechanistic Studies. Journal of Food Science, 2001, 66, 386-392.	3.1	108
32	Advances in radio frequency and ohmic heating of meats. Journal of Food Engineering, 2006, 77, 215-229.	5.2	106
33	The optimisation of solidâ€“liquid extraction of antioxidants from apple pomace by response surface methodology. Journal of Food Engineering, 2010, 96, 134-140.	5.2	104
34	Stability of anthocyanins and ascorbic acid in sonicated strawberry juice during storage. European Food Research and Technology, 2009, 228, 717-724.	3.3	97
35	The effect of pulsed electric field pre-treatments prior to deep-fat frying on quality aspects of potato fries. Innovative Food Science and Emerging Technologies, 2015, 29, 65-69.	5.6	94
36	Enrichment of polyphenol contents and antioxidant activities of Irish brown macroalgae using food-friendly techniques based on polarity and molecular size. Food Chemistry, 2013, 139, 753-761.	8.2	93

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37	Influence of pressurised liquid extraction and solidâ€“liquid extraction methods on the phenolic content and antioxidant activities of <scp>I</scp>rish macroalgae. International Journal of Food Science and Technology, 2013, 48, 860-869.	2.7	92
38	Ultrasonic extraction of steroidal alkaloids from potato peel waste. Ultrasonics Sonochemistry, 2014, 21, 1470-1476.	8.2	91
39	The Optimization of Extraction of Antioxidants from Apple Pomace by Pressurized Liquids. Journal of Agricultural and Food Chemistry, 2009, 57, 10625-10631.	5.2	90
40	Evaluation of fresh-cut apple slices enriched with probiotic bacteria. Innovative Food Science and Emerging Technologies, 2010, 11, 203-209.	5.6	80
41	The effects of temperature and pressure on the performance of Carboxen/PDMS fibres during solid phase microextraction (SPME) of headspace volatiles from cooked and raw turkey breast. Flavour and Fragrance Journal, 2001, 16, 294-302.	2.6	78
42	The use of dielectric properties and other physical analyses for assessing protein denaturation in beef biceps femoris muscle during cooking from 5 to 85Â°C. Meat Science, 2006, 72, 236-244.	5.5	78
43	A survey of the dielectric properties of meats and ingredients used in meat product manufacture. Meat Science, 2005, 69, 589-602.	5.5	77
44	A simplified approach to the determination of thiamine and riboflavin in meats using reverse phase HPLC. Journal of Food Composition and Analysis, 2006, 19, 831-837.	3.9	77
45	Investigating the potential of under-utilised plants from the Asteraceae family as a source of natural antimicrobial and antioxidant extracts. Food Chemistry, 2014, 161, 79-86.	8.2	75
46	Antioxidant-guided isolation and mass spectrometric identification of the major polyphenols in barley (Hordeum vulgare) grain. Food Chemistry, 2016, 210, 212-220.	8.2	75
47	Effect of ozone processing on the colour, rheological properties and phenolic content of apple juice. Food Chemistry, 2011, 124, 721-726.	8.2	72
48	Recovery of ergosterol and vitamin D2 from mushroom waste - Potential valorization by food and pharmaceutical industries. Trends in Food Science and Technology, 2020, 99, 351-366.	15.1	72
49	An assessment of the impact of pulsed electric fields processing factors on oxidation, color, texture, and sensory attributes of turkey breast meat. Poultry Science, 2015, 94, 1088-1095.	3.4	71
50	Ultrasoundâ€assisted extraction of polyphenols from potato peels: profiling and kinetic modelling. International Journal of Food Science and Technology, 2017, 52, 1432-1439.	2.7	70
51	Effect of radio frequency cooking on the texture, colour and sensory properties of a large diameter comminuted meat product. Meat Science, 2004, 68, 257-268.	5.5	69
52	Anthocyanins and color degradation in ozonated grape juice. Food and Chemical Toxicology, 2009, 47, 2824-2829.	3.6	69
53	The optimisation of extraction of antioxidants from potato peel by pressurised liquids. Food Chemistry, 2012, 133, 1123-1130.	8.2	69
54	Dielectric and thermophysical properties of meat batters over a temperature range of 5â€“85 Â°C. Meat Science, 2004, 68, 173-184.	5.5	68

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55	Application of principal component and hierarchical cluster analysis to classify different spices based on in vitro antioxidant activity and individual polyphenolic antioxidant compounds. Journal of Functional Foods, 2011, 3, 179-189.	3.4	67
56	The effect of fat, water and salt on the thermal and dielectric properties of meat batter and its temperature following microwave or radio frequency heating. Journal of Food Engineering, 2007, 80, 142-151.	5.2	66
57	Influence of blanching and low temperature preservation strategies on antioxidant activity and phytochemical content of carrots, green beans and broccoli. LWT - Food Science and Technology, 2011, 44, 299-306.	5.2	66
58	UPLC-MS profiling of low molecular weight phlorotannin polymers in Ascophyllum nodosum, Pelvetia canaliculata and Fucus spiralis. Metabolomics, 2014, 10, 524-535.	3.0	63
59	Anti-inflammatory properties of potato glycoalkaloids in stimulated Jurkat and Raw 264.7 mouse macrophages. Life Sciences, 2013, 92, 775-782.	4.3	61
60	Qualitative and Quantitative Analysis of Polyphenols in Lamiaceae Plantsâ€"A Review. Plants, 2018, 7, 25.	3.5	61
61	Effect of radio frequency (RF) heating on the texture, colour and sensory properties of a comminuted pork meat product. Food Research International, 2005, 38, 337-344.	6.2	60
62	Effect of pulsed electric field and pulsed light pre-treatment on the extraction of steroidal alkaloids from potato peels. Innovative Food Science and Emerging Technologies, 2015, 29, 9-14.	5.6	60
63	The effect of Pulsed Electric Field as a pre-treatment step in Ultrasound Assisted Extraction of phenolic compounds from fresh rosemary and thyme by-products. Innovative Food Science and Emerging Technologies, 2021, 69, 102644.	5.6	60
64	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. Food Chemistry, 2009, 114, 484-491.	8.2	57
65	Antioxidant activity and phenolic content of pressurised liquid and solidâ€"liquid extracts from four Irish origin macroalgae. International Journal of Food Science and Technology, 2014, 49, 1765-1772.	2.7	57
66	Phenolic content and antioxidant activity of fractions obtained from selected Irish macroalgae species (Laminaria digitata, Fucus serratus, Gracilaria gracilis and Codium fragile). Journal of Applied Phycology, 2015, 27, 519-530.	2.8	56
67	Texture, colour and sensory evaluation of a conventionally and ohmically cooked meat emulsion batter. Journal of the Science of Food and Agriculture, 2004, 84, 1861-1870.	3.5	54
68	Development of potentially synbiotic fresh-cut apple slices. Journal of Functional Foods, 2010, 2, 245-254.	3.4	54
69	Effect of organic, conventional and mixed cultivation practices on soil microbial community structure and nematode abundance in a cultivated onion crop. Journal of the Science of Food and Agriculture, 2013, 93, 3700-3709.	3.5	54
70	In silico and in vitro analyses of the angiotensin-I converting enzyme inhibitory activity of hydrolysates generated from crude barley (Hordeum vulgare) protein concentrates. Food Chemistry, 2016, 203, 367-374.	8.2	54
71	Volatile components associated with freshly cooked and oxidized off-flavours in turkey breast meat. Flavour and Fragrance Journal, 2002, 17, 327-334.	2.6	53
72	Impact of inclusion of flaxseed oil (pre-emulsified or encapsulated) on the physical characteristics of chicken sausages. Journal of Food Engineering, 2018, 230, 39-48.	5.2	52

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73	Effects of cold atmospheric plasma on mackerel lipid and protein oxidation during storage. LWT - Food Science and Technology, 2020, 118, 108697.	5.2	52
74	Comparison of extraction methods for selected carotenoids from macroalgae and the assessment of their seasonal/spatial variation. Innovative Food Science and Emerging Technologies, 2016, 37, 221-228.	5.6	51
75	Assessment of high intensity ultrasound for surface decontamination of salmon (S. salar), mackerel (S. scombrus), cod (G. morhua) and hake (M. merluccius) fillets, and its impact on fish quality. Innovative Food Science and Emerging Technologies, 2017, 41, 64-70.	5.6	51
76	The utilisation of barley middlings to add value and health benefits to white breads. Journal of Food Engineering, 2011, 105, 493-502.	5.2	50
77	Evaluation of thermal and high hydrostatic pressure processed apple purees enriched with prebiotic inclusions. Innovative Food Science and Emerging Technologies, 2011, 12, 261-268.	5.6	49
78	Application of Supercritical Carbon Dioxide to Fruit and Vegetables: Extraction, Processing, and Preservation. Food Reviews International, 2012, 28, 253-276.	8.4	49
79	Flavour profiling of fresh and processed fruit smoothies by instrumental and sensory analysis. Food Research International, 2012, 45, 17-25.	6.2	49
80	Efficacy of ultraviolet light (UV-C) and pulsed light (PL) for the microbiological decontamination of raw salmon (Salmo salar) and food contact surface materials. Innovative Food Science and Emerging Technologies, 2018, 50, 124-131.	5.6	48
81	The effect of radio frequency heating on chemical, physical and sensory aspects of quality in turkey breast rolls. Food Chemistry, 2005, 93, 1-7.	8.2	45
82	Fatty acid, volatile and sensory characteristics of beef as affected by grass silage or pasture in the bovine diet. Food Chemistry, 2017, 235, 86-97.	8.2	45
83	Effect of boiling and roasting on the polyacetylene and polyphenol content of fennel (Foeniculum) Tj ETQq1 1 0.784314 rgBT /Overlo	6.2	44
84	The effect of health claim information disclosure on the sensory characteristics of plant sterol-enriched turkey as assessed using the Check-All-That-Apply (CATA) methodology. Food Quality and Preference, 2017, 57, 69-78.	4.6	44
85	High pressure processing on microbial inactivation, quality parameters and nutritional quality indices of mackerel fillets. Innovative Food Science and Emerging Technologies, 2019, 55, 80-87.	5.6	44
86	Fundamental rheological and textural properties of doughs and breads produced from milled pearled barley flour. European Food Research and Technology, 2010, 231, 441-453.	3.3	43
87	The influence of salt taste threshold on acceptability and purchase intent of reformulated reduced sodium vegetable soups. Food Quality and Preference, 2013, 28, 356-360.	4.6	42
88	Taurine content of raw and processed fish fillets/portions. European Food Research and Technology, 2007, 225, 837-842.	3.3	40
89	Effect of Storage on the Content of Polyphenols of Minimally Processed Skin-On Apple Wedges from Ten Cultivars and Two Growing Seasons. Journal of Agricultural and Food Chemistry, 2010, 58, 1609-1614.	5.2	40
90	Impact of pulsed electric field pre-treatment on nutritional and polyphenolic contents and bioactivities of light and dark brewer's spent grains. Innovative Food Science and Emerging Technologies, 2019, 54, 200-210.	5.6	40

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91	Human health risk assessment of bisphenol A (BPA) through meat products. Environmental Research, 2022, 213, 113734.	7.5	39
92	Identification of Spoilage Marker Metabolites in Irish Chicken Breast Muscle Using HPLC, GCâ€“MS Coupled with SPME and Traditional Chemical Techniques. Food and Bioprocess Technology, 2012, 5, 1917-1923.	4.7	38
93	Degradation kinetics of tomato juice quality parameters by ozonation. International Journal of Food Science and Technology, 2009, 44, 1199-1205.	2.7	37
94	Effects of Thermal and High Hydrostatic Pressure Processing and Storage on the Content of Polyphenols and Some Quality Attributes of Fruit Smoothies. Journal of Agricultural and Food Chemistry, 2011, 59, 601-607.	5.2	37
95	Effect of sonication on the bioactive, quality and rheological characteristics of fruit smoothies. International Journal of Food Science and Technology, 2012, 47, 827-836.	2.7	37
96	Recovery of Steroidal Alkaloids from Potato Peels Using Pressurized Liquid Extraction. Molecules, 2015, 20, 8560-8573.	3.8	37
97	Chemical composition and microstructure of milled barley fractions. European Food Research and Technology, 2010, 230, 579-595.	3.3	36
98	Rapid microwave assisted preparation of fatty acid methyl esters for the analysis of fatty acid profiles in foods. Journal of Analytical Chemistry, 2015, 70, 1218-1224.	0.9	36
99	Impact of pulsed light on colour, carotenoid, polyacetylene and sugar content of carrot slices. Innovative Food Science and Emerging Technologies, 2017, 42, 49-55.	5.6	36
100	Volatile and non-volatile compounds of shiitake mushrooms treated with pulsed light after twenty-four hour storage at different conditions. Food Bioscience, 2020, 36, 100619.	4.4	36
101	Volatile Profile of Grilled Lamb as Affected by Castration and Age at Slaughter in Two Breeds. Journal of Food Science, 2018, 83, 2466-2477.	3.1	34
102	Spoilage indicator bacteria in farmed Atlantic salmon (Salmo salar) stored on ice for 10 days. Food Microbiology, 2019, 77, 38-42.	4.2	34
103	Water holding capacity, dielectric properties and light microscopy of conventionally and ohmically cooked meat emulsion batter. European Food Research and Technology, 2004, 219, 1-5.	3.3	32
104	Influence of Sous Vide and Water Immersion Processing on Polyacetylene Content and Instrumental Color of Parsnip (Pastinaca sativa) Disks. Journal of Agricultural and Food Chemistry, 2010, 58, 7740-7747.	5.2	32
105	Effect of finishing diet and duration on the sensory quality and volatile profile of lamb meat. Food Research International, 2019, 115, 54-64.	6.2	32
106	Pulsed electric fields pre-treatment of carrot purees to enhance their polyacetylene and sugar contents. Innovative Food Science and Emerging Technologies, 2014, 23, 79-86.	5.6	31
107	Characterisation of Antimicrobial Extracts from Dandelion Root (Taraxacum officinale) Using LCâ€SPEâ€NMR. Phytotherapy Research, 2015, 29, 526-532.	5.8	31
108	Bisphenol A and Metabolites in Meat and Meat Products: Occurrence, Toxicity, and Recent Development in Analytical Methods. Foods, 2021, 10, 714.	4.3	31

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109	CONDUCTIVITIES AND OHMIC HEATING OF MEAT EMULSION BATTERS. Journal of Muscle Foods, 2004, 15, 121-137.	0.5	30
110	Quality of radio frequency heated pork leg and shoulder ham. Journal of Food Engineering, 2006, 75, 275-287.	5.2	30
111	Modelling the effect of water immersion thermal processing on polyacetylene levels and instrumental colour of carrot disks. Food Chemistry, 2010, 121, 62-68.	8.2	29
112	Impact of salt reduction on the instrumental and sensory flavor profile of vegetable soup. Food Research International, 2011, 44, 1036-1043.	6.2	29
113	Variation in bioactive content in broccoli (Brassica oleraceavar.italica) grown under conventional and organic production systems. Journal of the Science of Food and Agriculture, 2015, 95, 1163-1171.	3.5	29
114	Comminuted meat productsâ€"consumption, composition, and approaches to healthier formulations. Food Reviews International, 2017, 33, 143-166.	8.4	29
115	4-Hydroxyphenylacetic acid derivatives of inositol from dandelion (Taraxacum officinale) root characterised using LCâ€"SPEâ€"NMR and LCâ€"MS techniques. Phytochemistry, 2014, 98, 197-203.	2.9	27
116	Use of the alditol acetate derivatisation for the analysis of reducing sugars in potato tubers. Food Chemistry, 2007, 104, 398-402.	8.2	26
117	Alginate Coating as Carrier of Oligofructose and Inulin and to Maintain the Quality of Freshâ€Cut Apples. Journal of Food Science, 2011, 76, H19-29.	3.1	26
118	Selecting apple cultivars for use in ready-to-eat desserts based on multivariate analyses of physico-chemical properties. LWT - Food Science and Technology, 2012, 48, 308-315.	5.2	25
119	Application of response surface methodology to optimize pressurized liquid extraction of antioxidant compounds from sage (Salvia officinalis L.), basil (Ocimum basilicum L.) and thyme (Thymus vulgaris L.). Food and Function, 2010, 1, 269.	4.6	24
120	Current salt reduction strategies and their effect on sensory acceptability: a study with reduced salt ready-meals. European Food Research and Technology, 2011, 232, 529-539.	3.3	24
121	Optimization of pulsed electric field preâ€treatments to enhance healthâ€promoting glucosinolates in broccoli flowers and stalk. Journal of the Science of Food and Agriculture, 2015, 95, 1868-1875.	3.5	24
122	Influence of unit operations on the levels of polyacetylenes in minimally processed carrots and parsnips: An industrial trial. Food Chemistry, 2012, 132, 1406-1412.	8.2	23
123	Human exposure modelling of quercetin in onions (Allium cepa L.) following thermal processing. Food Chemistry, 2015, 187, 135-139.	8.2	23
124	An assessment of the application of ultrasound in the processing of ready-to-eat whole brown crab (Cancer pagurus). Ultrasonics Sonochemistry, 2018, 40, 497-504.	8.2	23
125	Monitoring the effect of different microwave extraction parameters on the recovery of polyphenols from shiitake mushrooms: Comparison with hot-water and organic-solvent extractions. Biotechnology Reports (Amsterdam, Netherlands), 2020, 27, e00504.	4.4	23
126	Antioxidant properties and quantitative UPLC-MS/MS analysis of phenolic compounds in dandelion (Taraxacum officinale) root extracts. Free Radicals and Antioxidants, 2014, 4, 55-61.	0.3	22

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127	Impact of frozen storage on polyacetylene content, texture and colour in carrots disks. Journal of Food Engineering, 2012, 108, 563-569.	5.2	21
128	Observations on the water distribution and extractable sugar content in carrot slices after pulsed electric field treatment. Food Research International, 2014, 64, 18-24.	6.2	21
129	Optimisation and validation of ultra-high performance liquid chromatographic-tandem mass spectrometry method for qualitative and quantitative analysis of potato steroidal alkaloids. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 997, 110-115.	2.3	21
130	Anti-Inflammatory Effects of Wild Irish Mushroom Extracts in RAW264.7 Mouse Macrophage Cells. Journal of Medicinal Food, 2015, 18, 202-207.	1.5	21
131	Effect of castration and age at slaughter on sensory perception of lamb meat. Small Ruminant Research, 2017, 157, 65-74.	1.2	21
132	A survey of acrylamide precursors in Irish ware potatoes and acrylamide levels in French fries. LWT - Food Science and Technology, 2007, 40, 1601-1609.	5.2	20
133	Probabilistic methodology for assessing changes in the level and molecular weight of barley Î²-glucan during bread baking. Food Chemistry, 2011, 124, 1567-1576.	8.2	20
134	Profiling of Phytochemicals in Tissues from Sclerocarya birrea by HPLC-MS and Their Link with Antioxidant Activity. ISRN Chromatography, 2013, 2013, 1-11.	0.6	20
135	Optimisation of yield and molecular weight of Î²-glucan from barley flour using response surface methodology. Journal of Cereal Science, 2015, 62, 38-44.	3.7	20
136	An examination of factors affecting radio frequency heating of an encased meat emulsion. Meat Science, 2007, 75, 470-479.	5.5	19
137	A short synthesis of (+) and (â^')-falcarinol. Tetrahedron, 2010, 66, 9681-9687.	1.9	19
138	High pressureâ€“temperature degradation kinetics of polyacetylenes in carrots. Food Chemistry, 2012, 133, 15-20.	8.2	19
139	Effect of Cold Plasma on Meat Cholesterol and Lipid Oxidation. Foods, 2020, 9, 1786.	4.3	19
140	A methodology for evaluating the formation and human exposure to acrylamide through fried potato crisps. LWT - Food Science and Technology, 2008, 41, 854-867.	5.2	18
141	OPTIMIZATION OF THE SENSORY ACCEPTABILITY OF A REDUCED SALT MODEL READY MEAL. Journal of Sensory Studies, 2009, 24, 133-147.	1.6	18
142	Polyacetylene levels in carrot juice, effect of pH and thermal processing. Food Chemistry, 2014, 152, 370-377.	8.2	18
143	Evaluation of the impact of chlorophyll removal techniques on polyphenols in rosemary and thyme byâ€products. Journal of Food Biochemistry, 2020, 44, e13148.	2.9	18
144	Bio-based films prepared with apple pomace: Volatiles compound composition and mechanical, antioxidant and antibacterial properties. LWT - Food Science and Technology, 2021, 144, 111241.	5.2	18

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145	Characterisation of polyacetylenes isolated from carrot (Daucus carota) extracts by negative ion tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 2231-2239.	1.5	17
146	Potential of cultivar and crop management to affect phytochemical content in winter-grown sprouting broccoli (Brassica oleracea L. var. italica). Journal of the Science of Food and Agriculture, 2014, 94, 322-330.	3.5	17
147	Development of a biodegradable plastic film extruded with the addition of a Brazilian propolis by-product. LWT - Food Science and Technology, 2022, 157, 113124.	5.2	17
148	A Monte Carlo Risk Assessment Model for Acrylamide Formation in French Fries. Risk Analysis, 2009, 29, 1410-1426.	2.7	16
149	Stability of falcarinol type polyacetylenes during processing of Apiaceae vegetables. Trends in Food Science and Technology, 2013, 30, 133-141.	15.1	16
150	Quantitative <scp>UPLC</scp>â€<scp>MS</scp>/<scp>MS</scp> analysis of chlorogenic acid derivatives in antioxidant fractionates from dandelion (Taraxacum officinale) root. International Journal of Food Science and Technology, 2015, 50, 766-773.	2.7	16
151	Effect of mode of addition of flaxseed oil on the quality characteristics of chicken sausage containing vitamin E and omega 3 fatty acids at levels to support a health claim. Food and Function, 2017, 8, 3563-3575.	4.6	16
152	The effect of organic acid and sodium chloride dips on the shelf-life of refrigerated Irish brown crab (Cancer pagurus) meat. LWT - Food Science and Technology, 2018, 98, 141-147.	5.2	16
153	Cooking effect on fatty acid profile of pork breakfast sausages enriched in conjugated linoleic acid by dietary supplementation or direct addition. Food Chemistry, 2009, 117, 393-397.	8.2	15
154	EFFECT OF WATER IMMERSION AND SOUS-VIDE PROCESSING ON ANTIOXIDANT ACTIVITY, PHENOLIC, CAROTENOID CONTENT AND COLOR OF CARROT DISKS. Journal of Food Processing and Preservation, 2010, 34, 1009-1023.	2.0	15
155	Quality and antioxidant capacity of freshâ€cut apple wedges enriched with honey by vacuum impregnation. International Journal of Food Science and Technology, 2011, 46, 626-634.	2.7	14
156	A comparison of oat flour and oat branâ€based bread formulations. British Food Journal, 2013, 115, 300-313.	2.9	14
157	Effect of Drying Methods on the Steroidal Alkaloid Content of Potato Peels, Shoots and Berries. Molecules, 2016, 21, 403.	3.8	14
158	Statistical approaches to access the effect of Lactobacillus sakei culture and ultrasound frequency on fatty acid profile of beef jerky. Journal of Food Composition and Analysis, 2017, 57, 1-7.	3.9	13
159	Screening the effect of different extraction methods (ultrasound-assisted extraction and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 extraction conditions using chemometric tools. Food and Bioproducts Processing, 2020, 119, 277-286.	3.6	13
160	Quality attributes and retention of vitamin E in reduced salt chicken sausages fortified with vitamin E. Journal of Food Science and Technology, 2016, 53, 3948-3959.	2.8	12
161	Development of a Method for the Analysis of Sterols in Sterol-Enriched Deli-Style Turkey with GC-FID. Food Analytical Methods, 2016, 9, 724-728.	2.6	12
162	The Effect of Organic Acid, Trisodium Phosphate and Essential Oil Component Immersion Treatments on the Microbiology of Cod (Gadus morhua) during Chilled Storage. Foods, 2018, 7, 200.	4.3	11

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