

Nigel Brunton

List of Publications by Citations

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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.

229 papers	9,514 citations	52 h-index	90 g-index
237 ext. papers	10,920 ext. citations	5.4 avg, IF	6.41 L-index

#	Paper	IF	Citations
229	Effect of thermal processing on anthocyanin stability in foods; mechanisms and kinetics of degradation. <i>Trends in Food Science and Technology</i> , 2010 , 21, 3-11	15.3	717
228	Impact of high pressure processing on total antioxidant activity, phenolic, ascorbic acid, anthocyanin content and colour of strawberry and blackberry purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 308-313	6.8	445
227	Effect of thermal and non thermal processing technologies on the bioactive content of exotic fruits and their products: Review of recent advances. <i>Food Research International</i> , 2011 , 44, 1875-1887	7	338
226	Characterization of phenolic composition in Lamiaceae spices by LC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10576-81	5.7	275
225	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 16-22	6.8	221
224	Techniques to extract bioactive compounds from food by-products of plant origin. <i>Food Research International</i> , 2012 , 46, 505-513	7	205
223	Effect of ultrasound processing on anthocyanins and color of red grape juice. <i>Ultrasonics Sonochemistry</i> , 2010 , 17, 598-604	8.9	198
222	Optimization of ultrasound assisted extraction of antioxidant compounds from marjoram (<i>Origanum majorana</i> L.) using response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 582-90	8.9	193
221	Effect of drying method on the antioxidant capacity of six Lamiaceae herbs. <i>Food Chemistry</i> , 2010 , 123, 85-91	8.5	179
220	Effect of thermosonication on bioactive compounds in watermelon juice. <i>Food Research International</i> , 2011 , 44, 1168-1173	7	166
219	Bioactivities of glycoalkaloids and their aglycones from <i>Solanum</i> species. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3454-84	5.7	156
218	A comparison of solid-phase microextraction (SPME) fibres for measurement of hexanal and pentanal in cooked turkey. <i>Food Chemistry</i> , 2000 , 68, 339-345	8.5	142
217	Phenolic composition and in vitro antioxidant capacity of four commercial phytochemical products: Olive leaf extract (<i>Olea europaea</i> L.), lutein, sesamol and ellagic acid. <i>Food Chemistry</i> , 2011 , 126, 948-955	8.5	141
216	Antioxidant properties and quantitative UPLC-MS analysis of phenolic compounds from extracts of fenugreek (<i>Trigonella foenum-graecum</i>) seeds and bitter melon (<i>Momordica charantia</i>) fruit. <i>Food Chemistry</i> , 2013 , 141, 4295-302	8.5	126
215	Application of principal component and hierarchical cluster analysis to classify fruits and vegetables commonly consumed in Ireland based on in vitro antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 250-256	4.1	126
214	Optimisation of accelerated solvent extraction of antioxidant compounds from rosemary (<i>Rosmarinus officinalis</i> L.), marjoram (<i>Origanum majorana</i> L.) and oregano (<i>Origanum vulgare</i> L.) using response surface methodology. <i>Food Chemistry</i> , 2011 , 126, 339-346	8.5	125
213	Effect of ultrasound and blanching pretreatments on polyacetylene and carotenoid content of hot air and freeze dried carrot discs. <i>Ultrasonics Sonochemistry</i> , 2011 , 18, 1172-9	8.9	124

212	A survey of Irish fruit and vegetable waste and by-products as a source of polyphenolic antioxidants. <i>Food Chemistry</i> , 2009 , 116, 202-207	8.5	121
211	Stability and Degradation Kinetics of Bioactive Compounds and Colour in Strawberry Jam during Storage. <i>Food and Bioprocess Technology</i> , 2011 , 4, 1245-1252	5.1	119
210	Effect of thermal and high hydrostatic pressure processing on antioxidant activity and colour of fruit smoothies. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 551-556	6.8	109
209	Profiling of the molecular weight and structural isomer abundance of macroalgae-derived phlorotannins. <i>Marine Drugs</i> , 2015 , 13, 509-28	6	105
208	Effect of ozone processing on anthocyanins and ascorbic acid degradation of strawberry juice. <i>Food Chemistry</i> , 2009 , 113, 1119-1126	8.5	105
207	Oxymyoglobin Oxidation and Lipid Oxidation in Bovine Muscle Mechanistic Studies. <i>Journal of Food Science</i> , 2001 , 66, 386-392	3.4	99
206	Stability of anthocyanins and ascorbic acid of high pressure processed blood orange juice during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 93-97	6.8	98
205	Effect of high hydrostatic pressure and thermal processing on the nutritional quality and enzyme activity of fruit smoothies. <i>LWT - Food Science and Technology</i> , 2012 , 45, 50-57	5.4	97
204	Healthy processed meat products [Regulatory, reformulation and consumer challenges. <i>Trends in Food Science and Technology</i> , 2014 , 39, 4-17	15.3	95
203	Ohmic processing: Electrical conductivities of pork cuts. <i>Meat Science</i> , 2004 , 67, 507-14	6.4	93
202	Advances in radio frequency and ohmic heating of meats. <i>Journal of Food Engineering</i> , 2006 , 77, 215-229	6	88
201	A Review of Extraction and Analysis of Bioactives in Oat and Barley and Scope for Use of Novel Food Processing Technologies. <i>Molecules</i> , 2015 , 20, 10884-909	4.8	85
200	Processing, Valorization and Application of Bio-Waste Derived Compounds from Potato, Tomato, Olive and Cereals: A Review. <i>Sustainability</i> , 2017 , 9, 1492	3.6	82
199	The optimisation of solid-liquid extraction of antioxidants from apple pomace by response surface methodology. <i>Journal of Food Engineering</i> , 2010 , 96, 134-140	6	81
198	Stability of anthocyanins and ascorbic acid in sonicated strawberry juice during storage. <i>European Food Research and Technology</i> , 2009 , 228, 717-724	3.4	79
197	Recent Advances on Application of Ultrasound and Pulsed Electric Field Technologies in the Extraction of Bioactives from Agro-Industrial By-products. <i>Food and Bioprocess Technology</i> , 2018 , 11, 223-241	5.1	77
196	The optimization of extraction of antioxidants from apple pomace by pressurized liquids. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10625-31	5.7	77
195	The effect of pulsed electric field pre-treatments prior to deep-fat frying on quality aspects of potato fries. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 65-69	6.8	76

194	Enrichment of polyphenol contents and antioxidant activities of Irish brown macroalgae using food-friendly techniques based on polarity and molecular size. <i>Food Chemistry</i> , 2013 , 139, 753-61	8.5	74
193	Fruit, vegetables, and mushrooms for the preparation of extracts with α -amylase and α -glucosidase inhibition properties: A review. <i>Food Chemistry</i> , 2021 , 338, 128119	8.5	72
192	Influence of pressurised liquid extraction and solid-liquid extraction methods on the phenolic content and antioxidant activities of Irish macroalgae. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 860-869	3.8	71
191	The use of dielectric properties and other physical analyses for assessing protein denaturation in beef biceps femoris muscle during cooking from 5 to 85°C. <i>Meat Science</i> , 2006 , 72, 236-44	6.4	67
190	A survey of the dielectric properties of meats and ingredients used in meat product manufacture. <i>Meat Science</i> , 2005 , 69, 589-602	6.4	66
189	Ultrasonic extraction of steroidal alkaloids from potato peel waste. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 1470-6	8.9	65
188	A simplified approach to the determination of thiamine and riboflavin in meats using reverse phase HPLC. <i>Journal of Food Composition and Analysis</i> , 2006 , 19, 831-837	4.1	63
187	Evaluation of fresh-cut apple slices enriched with probiotic bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 203-209	6.8	61
186	Dielectric and thermophysical properties of meat batters over a temperature range of 5-85 °C. <i>Meat Science</i> , 2004 , 68, 173-84	6.4	61
185	Effect of radio frequency cooking on the texture, colour and sensory properties of a large diameter comminuted meat product. <i>Meat Science</i> , 2004 , 68, 257-68	6.4	61
184	Effect of ozone processing on the colour, rheological properties and phenolic content of apple juice. <i>Food Chemistry</i> , 2011 , 124, 721-726	8.5	60
183	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. <i>Journal of Food Engineering</i> , 2007 , 80, 142-151	6	60
182	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. <i>Flavour and Fragrance Journal</i> , 2001 , 16, 294-302	2.5	60
181	The optimisation of extraction of antioxidants from potato peel by pressurised liquids. <i>Food Chemistry</i> , 2012 , 133, 1123-1130	8.5	57
180	Anthocyanins and color degradation in ozonated grape juice. <i>Food and Chemical Toxicology</i> , 2009 , 47, 2824-9	4.7	56
179	Antioxidant-guided isolation and mass spectrometric identification of the major polyphenols in barley (<i>Hordeum vulgare</i>) grain. <i>Food Chemistry</i> , 2016 , 210, 212-20	8.5	55
178	Application of principal component and hierarchical cluster analysis to classify different spices based on in vitro antioxidant activity and individual polyphenolic antioxidant compounds. <i>Journal of Functional Foods</i> , 2011 , 3, 179-189	5.1	52
177	Influence of blanching and low temperature preservation strategies on antioxidant activity and phytochemical content of carrots, green beans and broccoli. <i>LWT - Food Science and Technology</i> , 2011 , 44, 299-306	5.4	51

176	Investigating the potential of under-utilised plants from the Asteraceae family as a source of natural antimicrobial and antioxidant extracts. <i>Food Chemistry</i> , 2014 , 161, 79-86	8.5	50
175	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. <i>Food Chemistry</i> , 2009 , 114, 484-491	8.5	49
174	Texture, colour and sensory evaluation of a conventionally and ohmically cooked meat emulsion batter. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1861-1870	4.3	49
173	Effect of radio frequency (RF) heating on the texture, colour and sensory properties of a comminuted pork meat product. <i>Food Research International</i> , 2005 , 38, 337-344	7	48
172	An assessment of the impact of pulsed electric fields processing factors on oxidation, color, texture, and sensory attributes of turkey breast meat. <i>Poultry Science</i> , 2015 , 94, 1088-95	3.9	47
171	Volatile components associated with freshly cooked and oxidized off-flavours in turkey breast meat. <i>Flavour and Fragrance Journal</i> , 2002 , 17, 327-334	2.5	47
170	UPLC-MS profiling of low molecular weight phlorotannin polymers in <i>Ascophyllum nodosum</i> , <i>Pelvetia canaliculata</i> and <i>Fucus spiralis</i> . <i>Metabolomics</i> , 2014 , 10, 524-535	4.7	46
169	Ultrasound-assisted extraction of polyphenols from potato peels: profiling and kinetic modelling. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1432-1439	3.8	45
168	Effect of pulsed electric field and pulsed light pre-treatment on the extraction of steroidal alkaloids from potato peels. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 9-14	6.8	45
167	Phenolic content and antioxidant activity of fractions obtained from selected Irish macroalgae species (<i>Laminaria digitata</i> , <i>Fucus serratus</i> , <i>Gracilaria gracilis</i> and <i>Codium fragile</i>). <i>Journal of Applied Phycology</i> , 2015 , 27, 519-530	3.2	45
166	Anti-inflammatory properties of potato glycoalkaloids in stimulated Jurkat and Raw 264.7 mouse macrophages. <i>Life Sciences</i> , 2013 , 92, 775-82	6.8	45
165	Antioxidant activity and phenolic content of pressurised liquid and solid-liquid extracts from four Irish origin macroalgae. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1765-1772	3.8	44
164	Application of Supercritical Carbon Dioxide to Fruit and Vegetables: Extraction, Processing, and Preservation. <i>Food Reviews International</i> , 2012 , 28, 253-276	5.5	43
163	Development of potentially synbiotic fresh-cut apple slices. <i>Journal of Functional Foods</i> , 2010 , 2, 245-254	5.1	43
162	Evaluation of thermal and high hydrostatic pressure processed apple purees enriched with prebiotic inclusions. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 261-268	6.8	41
161	In silico and in vitro analyses of the angiotensin-I converting enzyme inhibitory activity of hydrolysates generated from crude barley (<i>Hordeum vulgare</i>) protein concentrates. <i>Food Chemistry</i> , 2016 , 203, 367-374	8.5	40
160	The effect of radio frequency heating on chemical, physical and sensory aspects of quality in turkey breast rolls. <i>Food Chemistry</i> , 2005 , 93, 1-7	8.5	40
159	Flavour profiling of fresh and processed fruit smoothies by instrumental and sensory analysis. <i>Food Research International</i> , 2012 , 45, 17-25	7	38

158	Assessment of high intensity ultrasound for surface decontamination of salmon (<i>S. salar</i>), mackerel (<i>S. scombrus</i>), cod (<i>G. morhua</i>) and hake (<i>M. merluccius</i>) fillets, and its impact on fish quality. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 64-70	6.8	37
157	Effect of storage on the content of polyphenols of minimally processed skin-on apple wedges from ten cultivars and two growing seasons. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1609-14	5.7	37
156	Impact of inclusion of flaxseed oil (pre-emulsified or encapsulated) on the physical characteristics of chicken sausages. <i>Journal of Food Engineering</i> , 2018 , 230, 39-48	6	36
155	Effect of boiling and roasting on the polyacetylene and polyphenol content of fennel (<i>Foeniculum vulgare</i>) bulb. <i>Food Research International</i> , 2013 , 50, 513-518	7	36
154	Recovery of ergosterol and vitamin D2 from mushroom waste - Potential valorization by food and pharmaceutical industries. <i>Trends in Food Science and Technology</i> , 2020 , 99, 351-366	15.3	35
153	Qualitative and Quantitative Analysis of Polyphenols in Lamiaceae Plants-A Review. <i>Plants</i> , 2018 , 7,	4.5	35
152	The utilisation of barley middlings to add value and health benefits to white breads. <i>Journal of Food Engineering</i> , 2011 , 105, 493-502	6	35
151	Efficacy of ultraviolet light (UV-C) and pulsed light (PL) for the microbiological decontamination of raw salmon (<i>Salmo salar</i>) and food contact surface materials. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 50, 124-131	6.8	35
150	The influence of salt taste threshold on acceptability and purchase intent of reformulated reduced sodium vegetable soups. <i>Food Quality and Preference</i> , 2013 , 28, 356-360	5.8	34
149	Taurine content of raw and processed fish fillets/portions. <i>European Food Research and Technology</i> , 2007 , 225, 837-842	3.4	34
148	Fundamental rheological and textural properties of doughs and breads produced from milled pearled barley flour. <i>European Food Research and Technology</i> , 2010 , 231, 441-453	3.4	33
147	Effects of thermal and high hydrostatic pressure processing and storage on the content of polyphenols and some quality attributes of fruit smoothies. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 601-7	5.7	32
146	Comparison of extraction methods for selected carotenoids from macroalgae and the assessment of their seasonal/spatial variation. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 221-228	6.8	31
145	Identification of Spoilage Marker Metabolites in Irish Chicken Breast Muscle Using HPLC, GC/MS Coupled with SPME and Traditional Chemical Techniques. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1917-1923	5.1	31
144	Effect of sonication on the bioactive, quality and rheological characteristics of fruit smoothies. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 827-836	3.8	31
143	Chemical composition and microstructure of milled barley fractions. <i>European Food Research and Technology</i> , 2010 , 230, 579-595	3.4	31
142	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. <i>Food Quality and Preference</i> , 2017 , 57, 69-78	5.8	30
141	Degradation kinetics of tomato juice quality parameters by ozonation. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1199-1205	3.8	29

140	Water holding capacity, dielectric properties and light microscopy of conventionally and ohmically cooked meat emulsion batter. <i>European Food Research and Technology</i> , 2004 , 219, 1-5	3.4	29
139	Rapid microwave assisted preparation of fatty acid methyl esters for the analysis of fatty acid profiles in foods. <i>Journal of Analytical Chemistry</i> , 2015 , 70, 1218-1224	1.1	27
138	Volatile and non-volatile compounds of shiitake mushrooms treated with pulsed light after twenty-four hour storage at different conditions. <i>Food Bioscience</i> , 2020 , 36, 100619	4.9	27
137	Effect of organic, conventional and mixed cultivation practices on soil microbial community structure and nematode abundance in a cultivated onion crop. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3700-9	4.3	27
136	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. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 69, 102644	6.8	27
135	Effects of cold atmospheric plasma on mackerel lipid and protein oxidation during storage. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108697	5.4	27
134	Modelling the effect of water immersion thermal processing on polyacetylene levels and instrumental colour of carrot disks. <i>Food Chemistry</i> , 2010 , 121, 62-68	8.5	26
133	Recovery of steroidal alkaloids from potato peels using pressurized liquid extraction. <i>Molecules</i> , 2015 , 20, 8560-73	4.8	25
132	Influence of Sous Vide and water immersion processing on polyacetylene content and instrumental color of parsnip (<i>Pastinaca sativa</i>) disks. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7740-7	5.7	25
131	Quality of radio frequency heated pork leg and shoulder ham. <i>Journal of Food Engineering</i> , 2006 , 75, 275-287	6	25
130	Fatty acid, volatile and sensory characteristics of beef as affected by grass silage or pasture in the bovine diet. <i>Food Chemistry</i> , 2017 , 235, 86-97	8.5	24
129	Impact of pulsed light on colour, carotenoid, polyacetylene and sugar content of carrot slices. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 42, 49-55	6.8	24
128	Impact of salt reduction on the instrumental and sensory flavor profile of vegetable soup. <i>Food Research International</i> , 2011 , 44, 1036-1043	7	24
127	CONDUCTIVITIES AND OHMIC HEATING OF MEAT EMULSION BATTERS. <i>Journal of Muscle Foods</i> , 2004 , 15, 121-137		24
126	Alginate coating as carrier of oligofructose and inulin and to maintain the quality of fresh-cut apples. <i>Journal of Food Science</i> , 2011 , 76, H19-29	3.4	23
125	Use of the alditol acetate derivatisation for the analysis of reducing sugars in potato tubers. <i>Food Chemistry</i> , 2007 , 104, 398-402	8.5	23
124	Impact of pulsed electric field pre-treatment on nutritional and polyphenolic contents and bioactivities of light and dark brewer's spent grains. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 54, 200-210	6.8	22
123	Spoilage indicator bacteria in farmed Atlantic salmon (<i>Salmo salar</i>) stored on ice for 10 days. <i>Food Microbiology</i> , 2019 , 77, 38-42	6	22

122	Pulsed electric fields pre-treatment of carrot purees to enhance their polyacetylene and sugar contents. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 23, 79-86	6.8	22
121	4-hydroxyphenylacetic acid derivatives of inositol from dandelion (<i>Taraxacum officinale</i>) root characterised using LC-SPE-NMR and LC-MS techniques. <i>Phytochemistry</i> , 2014 , 98, 197-203	4	22
120	Comminuted meat products—consumption, composition, and approaches to healthier formulations. <i>Food Reviews International</i> , 2017 , 33, 143-166	5.5	20
119	Variation in bioactive content in broccoli (<i>Brassica oleracea</i> var. <i>italica</i>) grown under conventional and organic production systems. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1163-71	4.3	20
118	Influence of unit operations on the levels of polyacetylenes in minimally processed carrots and parsnips: An industrial trial. <i>Food Chemistry</i> , 2012 , 132, 1406-1412	8.5	20
117	Application of response surface methodology to optimize pressurized liquid extraction of antioxidant compounds from sage (<i>Salvia officinalis</i> L.), basil (<i>Ocimum basilicum</i> L.) and thyme (<i>Thymus vulgaris</i> L.). <i>Food and Function</i> , 2010 , 1, 269-77	6.1	20
116	Human exposure modelling of quercetin in onions (<i>Allium cepa</i> L.) following thermal processing. <i>Food Chemistry</i> , 2015 , 187, 135-9	8.5	19
115	Impact of frozen storage on polyacetylene content, texture and colour in carrots disks. <i>Journal of Food Engineering</i> , 2012 , 108, 563-569	6	19
114	Current salt reduction strategies and their effect on sensory acceptability: a study with reduced salt ready-meals. <i>European Food Research and Technology</i> , 2011 , 232, 529-539	3.4	19
113	Volatile Profile of Grilled Lamb as Affected by Castration and Age at Slaughter in Two Breeds. <i>Journal of Food Science</i> , 2018 , 83, 2466-2477	3.4	19
112	Optimisation and validation of ultra-high performance liquid chromatographic-tandem mass spectrometry method for qualitative and quantitative analysis of potato steroidal alkaloids. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015 , 997, 110-5	3.2	18
111	Optimization of pulsed electric field pre-treatments to enhance health-promoting glucosinolates in broccoli flowers and stalk. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1868-75	4.3	18
110	Observations on the water distribution and extractable sugar content in carrot slices after pulsed electric field treatment. <i>Food Research International</i> , 2014 , 64, 18-24	7	18
109	Selecting apple cultivars for use in ready-to-eat desserts based on multivariate analyses of physico-chemical properties. <i>LWT - Food Science and Technology</i> , 2012 , 48, 308-315	5.4	18
108	OPTIMIZATION OF THE SENSORY ACCEPTABILITY OF A REDUCED SALT MODEL READY MEAL. <i>Journal of Sensory Studies</i> , 2009 , 24, 133-147	2.2	18
107	A survey of acrylamide precursors in Irish ware potatoes and acrylamide levels in French fries. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1601-1609	5.4	18
106	An examination of factors affecting radio frequency heating of an encased meat emulsion. <i>Meat Science</i> , 2007 , 75, 470-9	6.4	18
105	High pressure processing on microbial inactivation, quality parameters and nutritional quality indices of mackerel fillets. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 55, 80-87	6.8	17

104	Chemistry and classification of phytochemicals 2013 , 5-48		17
103	Characterisation of antimicrobial extracts from dandelion root (<i>Taraxacum officinale</i>) using LC-SPE-NMR. <i>Phytotherapy Research</i> , 2015 , 29, 526-32	6.7	17
102	Probabilistic methodology for assessing changes in the level and molecular weight of barley β -glucan during bread baking. <i>Food Chemistry</i> , 2011 , 124, 1567-1576	8.5	17
101	An assessment of the application of ultrasound in the processing of ready-to-eat whole brown crab (<i>Cancer pagurus</i>). <i>Ultrasonics Sonochemistry</i> , 2018 , 40, 497-504	8.9	17
100	Effect of finishing diet and duration on the sensory quality and volatile profile of lamb meat. <i>Food Research International</i> , 2019 , 115, 54-64	7	16
99	High pressure-temperature degradation kinetics of polyacetylenes in carrots. <i>Food Chemistry</i> , 2012 , 133, 15-20	8.5	16
98	A methodology for evaluating the formation and human exposure to acrylamide through fried potato crisps. <i>LWT - Food Science and Technology</i> , 2008 , 41, 854-867	5.4	16
97	Antioxidant properties and quantitative UPLC-MS/MS analysis of phenolic compounds in dandelion (<i>Taraxacum officinale</i>) root extracts. <i>Free Radicals and Antioxidants</i> , 2014 , 4, 55-61	1.7	16
96	Stability of falcarinol type polyacetylenes during processing of Apiaceae vegetables. <i>Trends in Food Science and Technology</i> , 2013 , 30, 133-141	15.3	15
95	Effect of castration and age at slaughter on sensory perception of lamb meat. <i>Small Ruminant Research</i> , 2017 , 157, 65-74	1.7	15
94	Optimisation of yield and molecular weight of β -glucan from barley flour using response surface methodology. <i>Journal of Cereal Science</i> , 2015 , 62, 38-44	3.8	15
93	A short synthesis of (+) and (–) falcarinol. <i>Tetrahedron</i> , 2010 , 66, 9681-9687	2.4	15
92	Potential of cultivar and crop management to affect phytochemical content in winter-grown sprouting broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>). <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 322-30	4.3	14
91	Characterisation of polyacetylenes isolated from carrot (<i>Daucus carota</i>) extracts by negative ion tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011 , 25, 2231-9	2.2	14
90	Anti-inflammatory effects of wild Irish mushroom extracts in RAW264.7 mouse macrophage cells. <i>Journal of Medicinal Food</i> , 2015 , 18, 202-7	2.8	13
89	Polyacetylene levels in carrot juice, effect of pH and thermal processing. <i>Food Chemistry</i> , 2014 , 152, 370-8	8.5	13
88	EFFECT OF WATER IMMERSION AND SOUS-VIDE PROCESSING ON ANTIOXIDANT ACTIVITY, PHENOLIC, CAROTENOID CONTENT AND COLOR OF CARROT DISKS. <i>Journal of Food Processing and Preservation</i> , 2010 , 34, 1009-1023	2.1	13
87	A Monte Carlo risk assessment model for acrylamide formation in French fries. <i>Risk Analysis</i> , 2009 , 29, 1410-26	3.9	13

86	The effect of organic acid and sodium chloride dips on the shelf-life of refrigerated Irish brown crab (<i>Cancer pagurus</i>) meat. <i>LWT - Food Science and Technology</i> , 2018 , 98, 141-147	5.4	12
85	Profiling of Phytochemicals in Tissues from <i>Sclerocarya birrea</i> by HPLC-MS and Their Link with Antioxidant Activity. <i>ISRN Chromatography</i> , 2013 , 2013, 1-11		12
84	Cooking effect on fatty acid profile of pork breakfast sausages enriched in conjugated linoleic acid by dietary supplementation or direct addition. <i>Food Chemistry</i> , 2009 , 117, 393-397	8.5	12
83	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. <i>Food and Function</i> , 2017 , 8, 3563-3575	6.1	11
82	Quality attributes and retention of vitamin E in reduced salt chicken sausages fortified with vitamin E. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3948-3959	3.3	11
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