

Elise F. Talsma

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5283818/publications.pdf>

Version: 2024-02-01

17
papers

480
citations

840776

11
h-index

996975

15
g-index

18
all docs

18
docs citations

18
times ranked

595
citing authors

#	ARTICLE	IF	CITATIONS
1	Circularity in animal production requires a change in the EAT-Lancet diet in Europe. <i>Nature Food</i> , 2022, 3, 66-73.	14.0	44
2	Integrating Nutrition Actions in Service Delivery: The Practices of Frontline Workers in Uganda. <i>International Journal of Health Policy and Management</i> , 2022, , .	0.9	1
3	Assessing factors influencing adolescents'™ dietary behaviours in urban Ethiopia using participatory photography. <i>Public Health Nutrition</i> , 2021, 24, 3615-3623.	2.2	30
4	Factors influencing obesogenic behaviours of adolescent girls and women in low- and middle-income countries: A qualitative evidence synthesis. <i>Obesity Reviews</i> , 2021, 22, e13163.	6.5	25
5	Diets, Food Choices and Environmental Impacts across an Urban-Rural Interface in Northern Vietnam. <i>Agriculture (Switzerland)</i> , 2021, 11, 137.	3.1	8
6	Effect of maize processing methods on the retention of minerals, phytic acid and amino acids when using high kernel-zinc maize. <i>Current Research in Food Science</i> , 2021, 4, 279-286.	5.8	12
7	Method for the Development of WISH, a Globally Applicable Index for Healthy Diets from Sustainable Food Systems. <i>Nutrients</i> , 2021, 13, 93.	4.1	27
8	Reverse thinking: taking a healthy diet perspective towards food systems transformations. <i>Food Security</i> , 2021, 13, 1497-1523.	5.3	30
9	Global Vegetable Intake and Supply Compared to Recommendations: A Systematic Review. <i>Nutrients</i> , 2020, 12, 1558.	4.1	85
10	Iron, Zinc and Phytic Acid Retention of Biofortified, Low Phytic Acid, and Conventional Bean Varieties When Preparing Common Household Recipes. <i>Nutrients</i> , 2020, 12, 658.	4.1	40
11	Nutritional Composition and Microbial Communities of Two Non-alcoholic Traditional Fermented Beverages from Zambia: A Study of Mabisi and Munkoyo. <i>Nutrients</i> , 2020, 12, 1628.	4.1	23
12	The acceptance of zinc biofortified rice in Latin America: A consumer sensory study and grain quality characterization. <i>PLoS ONE</i> , 2020, 15, e0242202.	2.5	9
13	A comparison study of five different methods to measure carotenoids in biofortified yellow cassava (<i>Manihot esculenta</i>). <i>PLoS ONE</i> , 2018, 13, e0209702.	2.5	21
14	Scaling up biofortified beans high in iron and zinc through the school feeding program: A sensory acceptance study with schoolchildren from two departments in southwest Colombia. <i>Food Science and Nutrition</i> , 2018, 6, 1138-1145.	3.4	15
15	Zinc Absorption from Milk Is Affected by Dilution but Not by Thermal Processing, and Milk Enhances Absorption of Zinc from High-Phytate Rice in Young Dutch Women. <i>Journal of Nutrition</i> , 2017, 147, 1086-1093.	2.9	9
16	Reply to SA Tanumihardjo et al.. <i>American Journal of Clinical Nutrition</i> , 2016, 104, 236-237.	4.7	0
17	Biofortified yellow cassava and vitamin A status of Kenyan children: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2016, 103, 258-267.	4.7	101