Ilse Fraeye

List of Publications by Year
in descending order

63 papers	4,213 citations	156536 32 h-index	124990 64 g-index
64 all docs	64 docs citations	64 times ranked	5111 citing authors

#	Article	IF	Citations
1	Improving the Aromatic Profile of Plant-Based Meat Alternatives: Effect of Myoglobin Addition on Volatiles. Foods, 2022, 11, 1985.	1.9	10
2	Phosphate Elimination in Emulsified Meat Products: Impact of Protein-Based Ingredients on Quality Characteristics. Foods, 2021, 10, 882.	1.9	14
3	Comparison of the Technological Application Potential of Functional Ingredients for the Meat Industry Based upon a Novel Fast Screening Tool. Foods, 2021, 10, 2078.	1.9	2
4	Effect of stabiliser classes (animal proteins, vegetable proteins, starches, hydrocolloids and dietary) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Science and Technology, 2020, 55, 970-977.	1.3	5
5	Structure and physical stability of hybrid model systems containing pork meat and superworm (Zophobas morio larvae): The influence of heating regime and insect: meat ratio. Innovative Food Science and Emerging Technologies, 2020, 65, 102452.	2.7	10
6	Gelation of a combination of insect and pork proteins as affected by heating temperature and insect:meat ratio. Food Research International, 2020, 137, 109703.	2.9	14
7	Partial replacement of meat by superworm (Zophobas morio larvae) in cooked sausages: Effect of heating temperature and insect:Meat ratio on structure and physical stability. Innovative Food Science and Emerging Technologies, 2020, 66, 102535.	2.7	27
8	Valorisation of tainted boar meat in patties, frankfurter sausages and cooked ham by means of targeted dilution, cooking and smoking. Food Chemistry, 2020, 330, 126897.	4.2	6
9	Impact of raw ham quality and tumbling time on the technological properties of polyphosphate-free cooked ham. Meat Science, 2020, 164, 108093.	2.7	5
10	Sensorial and Nutritional Aspects of Cultured Meat in Comparison to Traditional Meat: Much to Be Inferred. Frontiers in Nutrition, 2020, 7, 35.	1.6	121
11	Combined effect of cold atmospheric plasma, intrinsic and extrinsic factors on the microbial behavior in/on (food) model systems during storage. Innovative Food Science and Emerging Technologies, 2019, 53, 3-17.	2.7	16
12	The effect of temperature on structure formation in three insect batters. Food Research International, 2019, 122, 411-418.	2.9	15
13	Application of non-invasive technologies in dry-cured ham: An overview. Trends in Food Science and Technology, 2019, 86, 360-374.	7.8	46
14	Effect of Meat Type, Animal Fat Type, and Cooking Temperature on Microstructural and Macroscopic Properties of Cooked Sausages. Food and Bioprocess Technology, 2019, 12, 16-26.	2.6	24
15	Development of fish-based model systems with various microstructures. Food Research International, 2018, 106, 1069-1076.	2.9	13
16	Influence of meat source, pH and production time on zinc protoporphyrin IX formation as natural colouring agent in nitrite-free dry fermented sausages. Meat Science, 2018, 135, 46-53.	2.7	21
17	Effect of Meat Type, Animal Fatty Acid Composition, and Isothermal Temperature on the Viscoelastic Properties of Meat Batters. Journal of Food Science, 2018, 83, 1596-1604.	1.5	12
18	Volatile<i>N</i>-nitrosamines in meat products: Potential precursors, influence of processing, and mitigation strategies. Critical Reviews in Food Science and Nutrition, 2017, 57, 2909-2923.	5.4	121

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19	In Vitro Zinc Protoporphyrin IX Formation in Different Meat Sources Related to Potentially Important Intrinsic Parameters. Food and Bioprocess Technology, 2017, 10, 131-142.	2.6	12
20	Isothermal gelation behavior of myofibrillar proteins from white and red chicken meat at different temperatures. Poultry Science, 2017, 96, 3785-3795.	1.5	11
21	Phosphate Reduction in Emulsified Meat Products: Impact of Phosphate Type and Dosage on Quality Characteristics. Food Technology and Biotechnology, 2017, 55, 390-397.	0.9	46
22	Thermal inactivation kinetics of surface contaminating Listeria monocytogenes on vacuum-packaged agar surface and ready-to-eat sliced ham and sausage. Food Research International, 2016, 89, 843-849.	2.9	8
23	Functional Properties of Pork Liver Protein Fractions. Food and Bioprocess Technology, 2016, 9, 970-980.	2.6	29
24	Formation of naturally occurring pigments during the production of nitrite-free dry fermented sausages. Meat Science, 2016, 114, 1-7.	2.7	20
25	Application of Near-Infrared Spectroscopy for the Classification of Fresh Pork Quality in Cooked Ham Production. Food and Bioprocess Technology, 2015, 8, 2383-2391.	2.6	12
26	Isothermal crystallization behavior of lard at different temperatures studied by DSC and real-time XRD. Food Research International, 2015, 69, 49-56.	2.9	15
27	DETERMINATION OF HEMIN, PROTOPORPHYRIN IX, AND ZINC(II) PROTOPORPHYRIN IX IN PARMA HAM USING THIN LAYER CHROMATOGRAPHY. Journal of Liquid Chromatography and Related Technologies, 2014, 37, 2971-2979.	0.5	9
28	APPLICATION OF ACCELERATED SOLVENT EXTRACTION (ASE) AND THIN LAYER CHROMATOGRAPHY (TLC) TO DETERMINATION OF PIPERINE IN COMMERCIAL SAMPLES OF PEPPER (PIPER NIGRUML.). Journal of Liquid Chromatography and Related Technologies, 2014, 37, 2980-2988.	0.5	11
29	Evaluation of N-Nitrosopiperidine Formation from Biogenic Amines During the Production of Dry Fermented Sausages. Food and Bioprocess Technology, 2014, 7, 1269-1280.	2.6	19
30	Effect of Salt and Liver/Fat Ratio on Viscoelastic Properties of Liver Paste and Its Intermediates. Food and Bioprocess Technology, 2014, 7, 496-505.	2.6	21
31	A Study of the Effects of pH and Water Activity on the N-Nitrosopiperidine Formation in a Protein-Based Liquid System. Food and Bioprocess Technology, 2014, 7, 2978-2985.	2.6	7
32	Effect of Salt and Liver/Fat Ratio on Microstructure, Emulsion Stability, Texture and Sensory Mouth Feel of Liver Paste. Food and Bioprocess Technology, 2014, 7, 2855-2864.	2.6	9
33	Assessment of the N-nitrosopiperidine formation risk from piperine and piperidine contained in spices used as meat product additives. European Food Research and Technology, 2014, 238, 477-484.	1.6	18
34	The occurrence of N-nitrosamines, residual nitrite and biogenic amines in commercial dry fermented sausages and evaluation of their occasional relation. Meat Science, 2014, 96, 821-828.	2.7	131
35	Floc characteristics of Chlorella vulgaris: Influence of flocculation mode and presence of organic matter. Bioresource Technology, 2014, 151, 383-387.	4.8	60
36	Impact of microalgal feed supplementation on omega-3 fatty acid enrichment of hen eggs. Journal of Functional Foods, 2013, 5, 897-904.	1.6	83

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37	Antioxidant potential of microalgae in relation to their phenolic and carotenoid content. Journal of Applied Phycology, 2012, 24, 1477-1486.	1.5	408
38	Dietary enrichment of eggs with omega-3 fatty acids: A review. Food Research International, 2012, 48, 961-969.	2.9	209
39	Pectin conversions under high pressure: Implications for the structure-related quality characteristics of plant-based foods. Trends in Food Science and Technology, 2012, 24, 103-118.	7.8	52
40	Influence of organic matter generated by Chlorella vulgaris on five different modes of flocculation. Bioresource Technology, 2012, 124, 508-511.	4.8	127
41	Rheological properties of Ca2+-gels of partially methylesterified polygalacturonic acid: Effect of â€œmixedâ€•patterns of methylesterification. Carbohydrate Polymers, 2012, 88, 37-45.	5.1	7
42	Stiffness of Ca2+-pectin gels: combined effects of degree and pattern of methylesterification for various Ca2+ concentrations. Carbohydrate Research, 2012, 348, 69-76.	1.1	68
43	Effect of de-methylesterification on network development and nature of Ca2+-pectin gels: Towards understanding structureâ€"function relations of pectin. Food Hydrocolloids, 2012, 26, 89-98.	5.6	89
44	Effect of debranching on the rheological properties of Ca2+â€"pectin gels. Food Hydrocolloids, 2012, 26, 44-53.	5.6	55
45	Flocculation of Chlorella vulgaris induced by high pH: Role of magnesium and calcium and practical implications. Bioresource Technology, 2012, 105, 114-119.	4.8	334
46	Anti-homogalacturonan antibodies: A way to explore the effect of processing on pectin in fruits and vegetables?. Food Research International, 2011, 44, 225-234.	2.9	43
47	Towards a better understanding of the pectin structureâ€"function relationship in broccoli during processing: Part Iâ€"macroscopic and molecular analyses. Food Research International, 2011, 44, 1604-1612.	2.9	42
48	Quantifying structural characteristics of partially de-esterified pectins. Food Hydrocolloids, 2011, 25, 434-443.	5.6	50
49	Comparative study of the cell wall composition of broccoli, carrot, and tomato: Structural characterization of the extractable pectins and hemicelluloses. Carbohydrate Research, 2011, 346, 1105-1111.	1.1	242
50	Enzyme infusion prior to thermal/high pressure processing of strawberries: Mechanistic insight into firmness evolution. Innovative Food Science and Emerging Technologies, 2010, 11, 23-31.	2.7	36
51	Influence of pectin structure on texture of pectinâ€"calcium gels. Innovative Food Science and Emerging Technologies, 2010, 11, 401-409.	2.7	85
52	Fine-tuning the properties of pectinâ€"calcium gels by control of pectin fine structure, gel composition and environmental conditions. Trends in Food Science and Technology, 2010, 21, 219-228.	7.8	193
53	Pectins in Processed Fruit and Vegetables: Part Iâ€"Stability and Catalytic Activity of Pectinases. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 75-85.	5.9	106
54	Pectins in Processed Fruits and Vegetables: Part IIâ€"Structureâ€"Function Relationships. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 86-104.	5.9	320

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55	Pectins in Processed Fruits and Vegetables: Part IIIâ€"Texture Engineering. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 105-117.	5.9	202
56	Influence of intrinsic and extrinsic factors on rheology of pectinâ€"calcium gels. Food Hydrocolloids, 2009, 23, 2069-2077.	5.6	125
57	Enzyme infusion and thermal processing of strawberries: Pectin conversions related to firmness evolution. Food Chemistry, 2009, 114, 1371-1379.	4.2	35
58	Effect of high-pressure/high-temperature processing on chemical pectin conversions in relation to fruit and vegetable texture. Food Chemistry, 2009, 115, 207-213.	4.2	86
59	Effect of Temperature and High Pressure on the Activity and Mode of Action of Fungal Pectin Methyl Esterase. Biotechnology Progress, 2008, 22, 1313-1320.	1.3	26
60	Comparison of enzymatic de-esterification of strawberry and apple pectin at elevated pressure by fungal pectinmethylesterase. Innovative Food Science and Emerging Technologies, 2007, 8, 93-101.	2.7	32
61	Influence of pectin properties and processing conditions on thermal pectin degradation. Food Chemistry, 2007, 105, 555-563.	4.2	146
62	Mode of De-esterification of Alkaline and Acidic Pectin Methyl Esterases at Different pH Conditions. Journal of Agricultural and Food Chemistry, 2006, 54, 7825-7831.	2.4	47
63	Effect of Pectinmethylesterase Infusion Methods and Processing Techniques on Strawberry Firmness. Journal of Food Science, 2005, 70, s383.	1.5	44