Susanne Huyskens-Keil

List of Publications by Year
in descending order

26 papers	942 citations	687363 13 h-index	610901 24 g-index
27 all docs	27 docs citations	27 times ranked	1310 citing authors

#	Article	IF	Citations
1	Phenolic profile and antioxidant activity of highbush blueberry (Vaccinium corymbosum L.) during fruit maturation and ripening. Food Chemistry, 2008, 109, 564-572.	8.2	302
2	Phytochemicals in Fruit and Vegetables: Health Promotion and Postharvest Elicitors. Critical Reviews in Plant Sciences, 2006, 25, 267-278.	5.7	150
3	Short-term and moderate UV-B radiation effects on secondary plant metabolism in different organs of nasturtium (Tropaeolum majus L.). Innovative Food Science and Emerging Technologies, 2009, 10, 93-96.	5.6	84
4	UV-B-induced changes of volatile metabolites and phenolic compounds in blueberries (Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	83
5	UV-B-mediated flavonoid synthesis in white asparagus (Asparagus officinalis L.). Food Research International, 2012, 48, 196-201.	6.2	62
6	Interactions between changing climate conditions in a semi-closed greenhouse and plant development, fruit yield, and health-promoting plant compounds of tomatoes. Scientia Horticulturae, 2012, 138, 235-243.	3.6	35
7	Effects of direct-electric-current on secondary plant compounds and antioxidant activity in harvested tomato fruits (Solanum lycopersicon L.). Food Chemistry, 2011, 126, 157-165.	8.2	30
8	Influence of intermittent-direct-electric-current (IDC) on phytochemical compounds in garden cress during growth. Food Chemistry, 2012, 131, 239-246.	8.2	23
9	Loss of African Indigenous Leafy Vegetables along the Supply Chain. International Journal of Vegetable Science, 2018, 24, 361-382.	1.3	19
10	Effects of harvest techniques and drying methods on the stability of glucosinolates in Moringa oleifera leaves during post-harvest. Scientia Horticulturae, 2019, 246, 998-1004.	3.6	19
11	Impact of ethanol treatment on physiological and microbiological properties of fresh white asparagus (Asparagus officinalis L.) spears. LWT - Food Science and Technology, 2014, 57, 156-164.	5.2	18
12	Effects of a special solar collector greenhouse on water balance, fruit quantity and fruit quality of tomatoes. Agricultural Water Management, 2014, 134, 14-23.	5.6	17
13	African Nightshade (Solanum scabrum Mill.): Impact of Cultivation and Plant Processing on Its Health Promoting Potential as Determined in a Human Liver Cell Model. Nutrients, 2018, 10, 1532.	4.1	17
14	The Role of Indigenous Vegetables to Improve Food and Nutrition Security: Experiences From the Project HORTINLEA in Kenya (2014â€“2018). Frontiers in Sustainable Food Systems, 2022, 6, .	3.9	15
15	Impact of Ethanol Treatment on the Chemical Properties of Cell Walls and Their Influence on Toughness of White Asparagus (Asparagus officinalis L.) Spears. Food and Bioprocess Technology, 2015, 8, 1476-1484.	4.7	12
16	Effects of Pre-Processing Short-Term Hot-Water Treatments on Quality and Shelf Life of Fresh-Cut Apple Slices. Foods, 2019, 8, 653.	4.3	11
17	Fruit Quality Changes of Salak â€œPondohâ€•Fruits (Salacca zalacca (Gaertn.) Voss) during Maturation and Ripening. Journal of Food Research, 2012, 2, 204.	0.3	10
18	Teff-Based Complementary Foods Fortified with Soybean and Orange-Fleshed Sweet Potato. Journal of Food Research, 2016, 6, 112.	0.3	9

#	Article	IF	Citations
19	Blueberry Phenolic Compounds. , 2015, , 173-180.		7
20	Effects of Pre-Processing Hot-Water Treatment on Aroma Relevant VOCs of Fresh-Cut Apple Slices Stored in Sugar Syrup. Foods, 2020, 9, 78.	4.3	6
21	Effects of acetic acid vapour on the microbial status of â€˜Merchantâ€™ and â€˜Oktaviaâ€™ sweet cherries (Prunus avium L.). Food Control, 2018, 90, 422-428.	5.5	4
22	Optimization of Short-Term Hot-Water Treatment of Apples for Fruit Salad Production by Non-Invasive Chlorophyll-Fluorescence Imaging. Foods, 2020, 9, 820.	4.3	4
23	The Effect of Light and Water Supply on Growth, Net CO2 Assimilation Rate and Mineral Content of Salak (Salacca zalacca (Gaertn.) Voss) Seedlings. International Journal of Biology, 2011, 3, .	0.2	2
24	Phenolic compound abundance in Pak choi leaves is controlled by salinity and dependent on pH of the leaf apoplast. Plant-Environment Interactions, 2021, 2, 36-44.	1.5	1
25	Growth and Physiological Responses of Salak Cultivars (Salacca zalacca (Gaertn.) Voss) to Different Growing Media. Journal of Agricultural Science, 2011, 3, .	0.2	0
26	Bioavailability of Selected Micronutrients in Teff-based Complementary Infant Foods. Current Nutrition and Food Science, 2019, 15, 257-264.	0.6	0