

Susanne Huyskens-Keil

List of Publications by Year in descending order

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Version: 2024-02-01

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	The Role of Indigenous Vegetables to Improve Food and Nutrition Security: Experiences From the Project HORTINLEA in Kenya (2014–2018). <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	3.9	15
2	Phenolic compound abundance in Pak choi leaves is controlled by salinity and dependent on pH of the leaf apoplast. <i>Plant-Environment Interactions</i> , 2021, 2, 36-44.	1.5	1
3	Optimization of Short-Term Hot-Water Treatment of Apples for Fruit Salad Production by Non-Invasive Chlorophyll-Fluorescence Imaging. <i>Foods</i> , 2020, 9, 820.	4.3	4
4	Effects of Pre-Processing Hot-Water Treatment on Aroma Relevant VOCs of Fresh-Cut Apple Slices Stored in Sugar Syrup. <i>Foods</i> , 2020, 9, 78.	4.3	6
5	Effects of Pre-Processing Short-Term Hot-Water Treatments on Quality and Shelf Life of Fresh-Cut Apple Slices. <i>Foods</i> , 2019, 8, 653.	4.3	11
6	Effects of harvest techniques and drying methods on the stability of glucosinolates in <i>Moringa oleifera</i> leaves during post-harvest. <i>Scientia Horticulturae</i> , 2019, 246, 998-1004.	3.6	19
7	Bioavailability of Selected Micronutrients in Teff-based Complementary Infant Foods. <i>Current Nutrition and Food Science</i> , 2019, 15, 257-264.	0.6	0
8	Loss of African Indigenous Leafy Vegetables along the Supply Chain. <i>International Journal of Vegetable Science</i> , 2018, 24, 361-382.	1.3	19
9	Effects of acetic acid vapour on the microbial status of "Merchant" and "Oktavia" sweet cherries (<i>Prunus avium</i> L.). <i>Food Control</i> , 2018, 90, 422-428.	5.5	4
10	African Nightshade (<i>Solanum scabrum</i> Mill.): Impact of Cultivation and Plant Processing on Its Health Promoting Potential as Determined in a Human Liver Cell Model. <i>Nutrients</i> , 2018, 10, 1532.	4.1	17
11	Teff-Based Complementary Foods Fortified with Soybean and Orange-Fleshed Sweet Potato. <i>Journal of Food Research</i> , 2016, 6, 112.	0.3	9
12	Blueberry Phenolic Compounds. , 2015, , 173-180.		7
13	Impact of Ethanol Treatment on the Chemical Properties of Cell Walls and Their Influence on Toughness of White Asparagus (<i>Asparagus officinalis</i> L.) Spears. <i>Food and Bioprocess Technology</i> , 2015, 8, 1476-1484.	4.7	12
14	Effects of a special solar collector greenhouse on water balance, fruit quantity and fruit quality of tomatoes. <i>Agricultural Water Management</i> , 2014, 134, 14-23.	5.6	17
15	Impact of ethanol treatment on physiological and microbiological properties of fresh white asparagus (<i>Asparagus officinalis</i> L.) spears. <i>LWT - Food Science and Technology</i> , 2014, 57, 156-164.	5.2	18
16	Interactions between changing climate conditions in a semi-closed greenhouse and plant development, fruit yield, and health-promoting plant compounds of tomatoes. <i>Scientia Horticulturae</i> , 2012, 138, 235-243.	3.6	35
17	UV-B-mediated flavonoid synthesis in white asparagus (<i>Asparagus officinalis</i> L.). <i>Food Research International</i> , 2012, 48, 196-201.	6.2	62
18	Fruit Quality Changes of Salak "Pondoh" Fruits (<i>Salacca zalacca</i> (Gaertn.) Voss) during Maturation and Ripening. <i>Journal of Food Research</i> , 2012, 2, 204.	0.3	10

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19	Influence of intermittent-direct-electric-current (IDC) on phytochemical compounds in garden cress during growth. <i>Food Chemistry</i> , 2012, 131, 239-246.	8.2	23
20	The Effect of Light and Water Supply on Growth, Net CO ₂ Assimilation Rate and Mineral Content of Salak (<i>Salacca zalacca</i> (Gaertn.) Voss) Seedlings. <i>International Journal of Biology</i> , 2011, 3, .	0.2	2
21	Growth and Physiological Responses of Salak Cultivars (<i>Salacca zalacca</i> (Gaertn.) Voss) to Different Growing Media. <i>Journal of Agricultural Science</i> , 2011, 3, .	0.2	0
22	UV-B-induced changes of volatile metabolites and phenolic compounds in blueberries (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50	8.2	83
23	Effects of direct-electric-current on secondary plant compounds and antioxidant activity in harvested tomato fruits (<i>Solanum lycopersicon</i> L.). <i>Food Chemistry</i> , 2011, 126, 157-165.	8.2	30
24	Short-term and moderate UV-B radiation effects on secondary plant metabolism in different organs of nasturtium (<i>Tropaeolum majus</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 93-96.	5.6	84
25	Phenolic profile and antioxidant activity of highbush blueberry (<i>Vaccinium corymbosum</i> L.) during fruit maturation and ripening. <i>Food Chemistry</i> , 2008, 109, 564-572.	8.2	302
26	Phytochemicals in Fruit and Vegetables: Health Promotion and Postharvest Elicitors. <i>Critical Reviews in Plant Sciences</i> , 2006, 25, 267-278.	5.7	150