

# Lucie G Moens

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5975479/publications.pdf>

Version: 2024-02-01

5  
papers

48  
citations

2492102

3  
h-index

2266119

5  
g-index

5  
all docs

5  
docs citations

5  
times ranked

27  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal inactivation of pectin methylesterase from different potato cultivars ( <i>Solanum tuberosum</i> ) Tj ETQq1 1 0.784314 rgBJ /Overlo	2.5	7
2	Effect of pulsed electric field and mild thermal processing on texture-related pectin properties to better understand carrot ( <i>Daucus carota</i> ) texture changes during subsequent cooking. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102700.	2.7	15
3	Effect of pulsed electric field, mild thermal pretreatment and calcium on texture changes of potato ( <i>Solanum tuberosum</i> L.) during subsequent cooking. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102830.	2.7	1
4	Effect of postharvest storage on potato ( <i>Solanum tuberosum</i> L.) texture after pulsed electric field and thermal treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102826.	2.7	4
5	Pulsed electric field and mild thermal processing affect the cooking behaviour of carrot tissues ( <i>Daucus carota</i> ) and the degree of methylesterification of carrot pectin. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102483.	2.7	21