Jens Christian Sørensen

List of Publications by Year in descending order

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28 papers 846 citations

471509 17 h-index 27 g-index

28 all docs 28 docs citations

28 times ranked 995 citing authors

#	Article	IF	CITATIONS
1	Comparison of Faba Bean Protein Ingredients Produced Using Dry Fractionation and Isoelectric Precipitation: Techno-Functional, Nutritional and Environmental Performance. Foods, 2020, 9, 322.	4.3	116
2	Effects of Intact Glucosinolates and Products Produced from Glucosinolates in Myrosinase-Catalyzed Hydrolysis on the Potato Cyst Nematode (Globodera rostochiensisCv. Woll). Journal of Agricultural and Food Chemistry, 2002, 50, 690-695.	5.2	108
3	Influence of pressure/temperature treatments on glucosinolate conversion in broccoli (Brassica) Tj ETQq1 1 0.784	314 rgBT 8.2	/Qyerlock 10
4	Supercritical fluid chromatography as a method of analysis for the determination of 4-hydroxybenzylglucosinolate degradation products. Journal of Proteomics, 2000, 43, 157-174.	2.4	53
5	The impact of newly produced protein and dietary fiber rich fractions of yellow pea (Pisum sativum L.) on the structure and mechanical properties of pasta-like sheets. Food Research International, 2018, 106, 607-618.	6.2	46
6	DEGRADATION KINETICS OF GLUCOSINOLATES IN SOIL. Environmental Toxicology and Chemistry, 2006, 25, 2038.	4.3	44
7	Genetic Variation and Metabolism of Glucosinolates. Advances in Botanical Research, 2007, 45, 369-415.	1.1	41
8	Determination of vitamins in food based on supercritical fluid extraction prior to micellar electrokinetic capillary chromatographic analyses of individual vitamins. Journal of Chromatography A, 1998, 802, 233-241.	3.7	40
9	Determination of Ascorbigens in Autolysates of VariousBrassicaSpecies Using Supercritical Fluid Chromatography. Journal of Agricultural and Food Chemistry, 2000, 48, 2693-2701.	5. 2	35
10	Metabolic effects in rapeseed (Brassica napus L.) seedlings after root exposure to glyphosate. Pesticide Biochemistry and Physiology, 2007, 89, 220-229.	3.6	32
11	Nutritional and anti-nutritional properties of lentil (Lens culinaris) protein isolates prepared by pilot-scale processing. Food Chemistry: X, 2021, 9, 100112.	4.3	32
12	Ingestion of Broccoli Sprouts Does Not Improve Endothelial Function in Humans with Hypertension. PLoS ONE, 2010, 5, e12461.	2.5	29
13	A fast and gentle method for the isolation of myrosinase complexes from Brassicaceous seeds. Journal of Proteomics, 2008, 70, 918-925.	2.4	25
14	Host plant-dependent metabolism of 4-hydroxybenzylglucosinolate in Pieris rapae: Substrate specificity and effects of genetic modification and plant nitrile hydratase. Insect Biochemistry and Molecular Biology, 2007, 37, 1119-1130.	2.7	24
15	In Vitro Digestibility of Rapeseed and Bovine Whey Protein Mixtures. Journal of Agricultural and Food Chemistry, 2018, 66, 711-719.	5.2	23
16	Improved in vitro digestibility of rapeseed napin proteins in mixtures with bovine beta-lactoglobulin. Food Research International, 2019, 123, 346-354.	6.2	23
17	Bioavailability and in vivo metabolism of intact glucosinolates. Journal of Functional Foods, 2016, 24, 450-460.	3.4	20
18	Inheritance of progoitrin and total aliphatic glucosinolates in oilseed rape (Brassica napusL). Euphytica, 2003, 134, 179-187.	1.2	15

#	Article	IF	CITATIONS
19	Determination of shikimate in crude plant extracts by micellar electrokinetic capillary chromatography. Journal of Chromatography A, 2006, 1130, 253-258.	3.7	14
20	Micellar electrokinetic capillary chromatography of thiocarbamoyl derivatives produced in reactions between isothiocyanates and amino acids. Journal of Chromatography A, 1999, 836, 115-127.	3.7	12
21	Solubility of a cruciferinâ€rich protein product purified from rapeseed pressed cake (<i>Brassica) Tj ETQq1 1 0.78 2017, 52, 1653-1659.</i>	34314 rgBT 2.7	/Overlock 1 9
22	Food, Nutrition, and Health in Denmark (Including Greenland and Faroe Islands). , 2018, , 99-125.		5
23	Optimization of hapten-protein conjugation by high-performance capillary electrophoresis. Journal of Chromatography A, 1995, 717, 75-81.	3.7	3
24	Activity-guided separation of Chromolaena odorata leaf extract reveals fractions with rice disease-reducing properties. European Journal of Plant Pathology, 2015, 143, 331-341.	1.7	3
25	Piglet performance and physiological effects linked to reduced glucosinolate transformations in feed products based on rapeseed pressed cakes. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 822-835.	2.2	2
26	Glutamine as an Ammonia Donor in Catabolism of the Glucosinolate, Sinalbin, in Biosynthesis of 4-Hydroxybenzylamine. Journal of Natural Products, 2020, 83, 179-184.	3.0	2
27	University-Industry Relationships in the Bioeconomy Innovation System of Denmark. Economic Complexity and Evolution, 2017, , 161-175.	0.1	1
28	Targeted inactivation of soybean proteinase inhibitors using zinc. Food Chemistry, 2021, 349, 129049.	8.2	1