Jens Christian SÃ¸rensen

List of Publications by Year
in descending order

28 papers	846 citations	471509 17 h-index	526287 27 g-index
28 all docs	28 docs citations	28 times ranked	995 citing authors

#	Article	IF	Citations
1	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
2	Targeted inactivation of soybean proteinase inhibitors using zinc. Food Chemistry, 2021, 349, 129049.	8.2	1
3	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
4	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
5	Improved in vitro digestibility of rapeseed napin proteins in mixtures with bovine beta-lactoglobulin. Food Research International, 2019, 123, 346-354.	6.2	23
6	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
7	In Vitro Digestibility of Rapeseed and Bovine Whey Protein Mixtures. Journal of Agricultural and Food Chemistry, 2018, 66, 711-719.	5.2	23
8	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
9	Food, Nutrition, and Health in Denmark (Including Greenland and Faroe Islands). , 2018, , 99-125.		5
10	Solubility of a cruciferinâ€rich protein product purified from rapeseed pressed cake (<i>Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 2017, 52, 1653-1659.	2.7	9
11	University-Industry Relationships in the Bioeconomy Innovation System of Denmark. Economic Complexity and Evolution, 2017, , 161-175.	0.1	1
12	Bioavailability and in vivo metabolism of intact glucosinolates. Journal of Functional Foods, 2016, 24, 450-460.	3.4	20
13	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
14	Ingestion of Broccoli Sprouts Does Not Improve Endothelial Function in Humans with Hypertension. PLoS ONE, 2010, 5, e12461.	2.5	29
15	Influence of pressure/temperature treatments on glucosinolate conversion in broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	88
16	A fast and gentle method for the isolation of myrosinase complexes from Brassicaceous seeds. Journal of Proteomics, 2008, 70, 918-925.	2.4	25
17	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
18	Genetic Variation and Metabolism of Glucosinolates. Advances in Botanical Research, 2007, 45, 369-415.	1.1	41

#	Article	IF	Citations
19	Metabolic effects in rapeseed (Brassica napus L.) seedlings after root exposure to glyphosate. Pesticide Biochemistry and Physiology, 2007, 89, 220-229.	3.6	32
20	Determination of shikimate in crude plant extracts by micellar electrokinetic capillary chromatography. Journal of Chromatography A, 2006, 1130, 253-258.	3.7	14
21	DEGRADATION KINETICS OF GLUCOSINOLATES IN SOIL. Environmental Toxicology and Chemistry, 2006, 25, 2038.	4.3	44
22	Inheritance of progoitrin and total aliphatic glucosinolates in oilseed rape (Brassica napusL). Euphytica, 2003, 134, 179-187.	1.2	15
23	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
24	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
25	Determination of Ascorbigens in Autolysates of VariousBrassicaSpecies Using Supercritical Fluid Chromatography. Journal of Agricultural and Food Chemistry, 2000, 48, 2693-2701.	5.2	35
26	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
27	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
28	Optimization of hapten-protein conjugation by high-performance capillary electrophoresis. Journal of Chromatography A, 1995, 717, 75-81.	3.7	3