

Fred van de Velde

List of Publications by Year in descending order

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51
papers

4,231
citations

81839

39
h-index

189801

50
g-index

53
all docs

53
docs citations

53
times ranked

3552
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of selected seaweed polysaccharides (phycocolloids) by vibrational spectroscopy (FTIR-ATR and FT-Raman). <i>Food Hydrocolloids</i> , 2009, 23, 1903-1909.	5.6	375
2	Flavor Aspects of Pulse Ingredients. <i>Cereal Chemistry</i> , 2017, 94, 58-65.	1.1	239
3	Charge density of polysaccharide controls microstructure and large deformation properties of mixed gels. <i>Food Hydrocolloids</i> , 2007, 21, 1172-1187.	5.6	191
4	Microstructure, texture and oral processing: New ways to reduce sugar and salt in foods. <i>Current Opinion in Colloid and Interface Science</i> , 2013, 18, 334-348.	3.4	141
5	Improved operational stability of peroxidases by coimmobilization with glucose oxidase. <i>Biotechnology and Bioengineering</i> , 2000, 69, 286-291.	1.7	136
6	The gap between food gel structure, texture and perception. <i>Food Hydrocolloids</i> , 2006, 20, 423-431.	5.6	135
7	The revised NMR chemical shift data of carrageenans. <i>Carbohydrate Research</i> , 2004, 339, 2309-2313.	1.1	129
8	Structure and function of hybrid carrageenans. <i>Food Hydrocolloids</i> , 2008, 22, 727-734.	5.6	124
9	Visualisation of starch granule morphologies using confocal scanning laser microscopy (CSLM). <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1528-1536.	1.7	123
10	Confocal scanning light microscopy (CSLM) on mixtures of gelatine and polysaccharides. <i>Food Research International</i> , 2001, 34, 931-938.	2.9	119
11	EFFECT OF DROPLET-MATRIX INTERACTIONS ON LARGE DEFORMATION PROPERTIES OF EMULSION-FILLED GELS. <i>Journal of Texture Studies</i> , 2007, 38, 511-535.	1.1	117
12	The mechanism behind microstructure formation in mixed whey protein-polysaccharide cold-set gels. <i>Food Hydrocolloids</i> , 2009, 23, 755-764.	5.6	114
13	Evidence for ball-bearing mechanism of microparticulated whey protein as fat replacer in liquid and semi-solid multi-component model foods. <i>Food Hydrocolloids</i> , 2016, 52, 403-414.	5.6	114
14	Biocatalytic and biomimetic oxidations with vanadium. <i>Journal of Inorganic Biochemistry</i> , 2000, 80, 81-89.	1.5	113
15	On the structure of β -D-glucopyranosyl-1-hybrid carrageenans. <i>Carbohydrate Research</i> , 2001, 331, 271-283.	1.1	112
16	Improving the catalytic performance of peroxidases in organic synthesis. <i>Trends in Biotechnology</i> , 2001, 19, 73-80.	4.9	111
17	Deformation and fracture of emulsion-filled gels: Effect of oil content and deformation speed. <i>Food Hydrocolloids</i> , 2009, 23, 1381-1393.	5.6	106
18	Fat droplet characteristics affect rheological, tribological and sensory properties of food gels. <i>Food Hydrocolloids</i> , 2015, 44, 244-259.	5.6	105

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19	The structure of α / β -hybrid carrageenans II. Coil-helix transition as a function of chain composition. <i>Carbohydrate Research</i> , 2005, 340, 1113-1129.	1.1	100
20	Visualisation of biopolymer mixtures using confocal scanning laser microscopy (CSLM) and covalent labelling techniques. <i>Colloids and Surfaces B: Biointerfaces</i> , 2003, 31, 159-168.	2.5	94
21	Microstructural features of composite whey protein/polysaccharide gels characterized at different length scales. <i>Food Hydrocolloids</i> , 2009, 23, 1288-1298.	5.6	91
22	Enantioselective sulfoxidation mediated by vanadium-incorporated phytase: a hydrolase acting as a peroxidase. <i>Chemical Communications</i> , 1998, , 1891-1892.	2.2	90
23	Portuguese carrageenophytes: Carrageenan composition and geographic distribution of eight species (Gigartinales, Rhodophyta). <i>Carbohydrate Polymers</i> , 2011, 84, 614-623.	5.1	89
24	Matrix properties affect the sensory perception of emulsion-filled gels. <i>Food Hydrocolloids</i> , 2008, 22, 353-363.	5.6	83
25	Protein-Polysaccharide Interactions to Alter Texture. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 371-388.	5.1	83
26	Enhancement of sweetness intensity in gels by inhomogeneous distribution of sucrose. <i>Food Quality and Preference</i> , 2010, 21, 837-842.	2.3	77
27	Deformation and fracture of emulsion-filled gels: Effect of gelling agent concentration and oil droplet size. <i>Food Hydrocolloids</i> , 2009, 23, 1853-1863.	5.6	74
28	Coil-helix transition of β -carrageenan as a function of chain regularity. <i>Biopolymers</i> , 2002, 65, 299-312.	1.2	68
29	Improved creaminess of low-fat yoghurt: The impact of amyloamylase-treated starch domains. <i>Food Hydrocolloids</i> , 2009, 23, 980-987.	5.6	67
30	The interactions between oil droplets and gel matrix affect the lubrication properties of sheared emulsion-filled gels. <i>Food Hydrocolloids</i> , 2009, 23, 1038-1046.	5.6	59
31	The rational design of semisynthetic peroxidases. <i>Biotechnology and Bioengineering</i> , 2000, 67, 87-96.	1.7	58
32	Effect of gel texture and sucrose spatial distribution on sweetness perception. <i>LWT - Food Science and Technology</i> , 2012, 46, 183-188.	2.5	54
33	Dynamic texture perception, oral processing behaviour and bolus properties of emulsion-filled gels with and without contrasting mechanical properties. <i>Food Hydrocolloids</i> , 2016, 52, 648-660.	5.6	51
34	Inhomogeneous distribution of fat enhances the perception of fat-related sensory attributes in gelled foods. <i>Food Hydrocolloids</i> , 2012, 27, 448-455.	5.6	50
35	Moving from molecules, to structure, to texture perception. <i>Food Hydrocolloids</i> , 2017, 68, 31-42.	5.6	46
36	Physical Properties Giving the Sensory Perception of Whey Proteins/Polysaccharide Gels. <i>Food Biophysics</i> , 2008, 3, 198-206.	1.4	43

#	ARTICLE	IF	CITATIONS
37	Chloroperoxidase-catalyzed enantioselective oxidations in hydrophobic organic media. <i>Biotechnology and Bioengineering</i> , 2001, 72, 523-529.	1.7	41
38	Title is missing!. <i>Topics in Catalysis</i> , 2000, 13, 259-265.	1.3	40
39	Serum release boosts sweetness intensity in gels. <i>Food Hydrocolloids</i> , 2010, 24, 494-501.	5.6	39
40	Emulsion filled polysaccharide gels: Filler particle effects on material properties, oral processing, and sensory texture. <i>Food Hydrocolloids</i> , 2019, 94, 311-325.	5.6	37
41	Highly efficient immobilization of glycosylated enzymes into polyurethane foams. <i>Biotechnology and Bioengineering</i> , 2000, 70, 342-348.	1.7	33
42	Tribological properties of rice starch in liquid and semi-solid food model systems. <i>Food Hydrocolloids</i> , 2016, 58, 184-193.	5.6	30
43	Uncoupling the Impact of Fracture Properties and Composition on Sensory Perception of Emulsion-Filled Gels. <i>Journal of Texture Studies</i> , 2016, 47, 92-111.	1.1	29
44	A comparison of the lubrication behavior of whey protein model foods using tribology in linear and elliptical movement. <i>Journal of Texture Studies</i> , 2017, 48, 335-341.	1.1	23
45	Formation, Clearance and Mouthfeel Perception of Oral Coatings Formed by Emulsion-Filled Gels. <i>Journal of Texture Studies</i> , 2015, 46, 399-410.	1.1	18
46	Oral Parameters Affecting Ex-vivo Tribology. <i>Biotribology</i> , 2017, 11, 84-91.	0.9	12
47	Investigation of oral gels breakdown using image analysis. <i>Food Hydrocolloids</i> , 2017, 63, 67-76.	5.6	8
48	Discussion session on solid food materials. <i>Food Hydrocolloids</i> , 2006, 20, 432-437.	5.6	7
49	Carrageenan: A Food-Grade and Biocompatible Support for Immobilization Techniques. <i>ChemInform</i> , 2003, 34, no.	0.1	2
50	The rational design of semisynthetic peroxidases. , 2000, 67, 87.		1
51	Improved operational stability of peroxidases by coimmobilization with glucose oxidase. <i>Biotechnology and Bioengineering</i> , 2000, 69, 286-291.	1.7	1