Fred van de Velde

List of Publications by Year
in descending order

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	Emulsion filled polysaccharide gels: Filler particle effects on material properties, oral processing, and sensory texture. Food Hydrocolloids, 2019, 94, 311-325.	5.6	37
2	Oral Parameters Affecting Ex-vivo Tribology. Biotribology, 2017, 11, 84-91.	0.9	12
3	A comparison of the lubrication behavior of whey protein model foods using tribology in linear and elliptical movement. Journal of Texture Studies, 2017, 48, 335-341.	1.1	23
4	Moving from molecules, to structure, to texture perception. Food Hydrocolloids, 2017, 68, 31-42.	5.6	46
5	Investigation of oral gels breakdown using image analysis. Food Hydrocolloids, 2017, 63, 67-76.	5.6	8
6	Flavor Aspects of Pulse Ingredients. Cereal Chemistry, 2017, 94, 58-65.	1.1	239
7	Uncoupling the Impact of Fracture Properties and Composition on Sensory Perception of Emulsionâ€Filled Gels. Journal of Texture Studies, 2016, 47, 92-111.	1.1	29
8	Tribological properties of rice starch in liquid and semi-solid food model systems. Food Hydrocolloids, 2016, 58, 184-193.	5.6	30
9	Evidence for ball-bearing mechanism of microparticulated whey protein as fat replacer in liquid and semi-solid multi-component model foods. Food Hydrocolloids, 2016, 52, 403-414.	5.6	114
10	Dynamic texture perception, oral processing behaviour and bolus properties of emulsion-filled gels with and without contrasting mechanical properties. Food Hydrocolloids, 2016, 52, 648-660.	5.6	51
11	Formation, Clearance and Mouthfeel Perception of Oral Coatings Formed by Emulsionâ€Filled Gels. Journal of Texture Studies, 2015, 46, 399-410.	1.1	18
12	Protein-Polysaccharide Interactions to Alter Texture. Annual Review of Food Science and Technology, 2015, 6, 371-388.	5.1	83
13	Fat droplet characteristics affect rheological, tribological and sensory properties of food gels. Food Hydrocolloids, 2015, 44, 244-259.	5.6	105
14	Microstructure, texture and oral processing: New ways to reduce sugar and salt in foods. Current Opinion in Colloid and Interface Science, 2013, 18, 334-348.	3.4	141
15	Effect of gel texture and sucrose spatial distribution on sweetness perception. LWT - Food Science and Technology, 2012, 46, 183-188.	2.5	54
16	Inhomogeneous distribution of fat enhances the perception of fat-related sensory attributes in gelled foods. Food Hydrocolloids, 2012, 27, 448-455.	5.6	50
17	Portuguese carrageenophytes: Carrageenan composition and geographic distribution of eight species (Gigartinales, Rhodophyta). Carbohydrate Polymers, 2011, 84, 614-623.	5.1	89
18	Serum release boosts sweetness intensity in gels. Food Hydrocolloids, 2010, 24, 494-501.	5.6	39

#	Article	IF	Citations
19	Enhancement of sweetness intensity in gels by inhomogeneous distribution of sucrose. Food Quality and Preference, 2010, 21, 837-842.	2.3	77
20	The mechanism behind microstructure formation in mixed whey proteinâ€“polysaccharide cold-set gels. Food Hydrocolloids, 2009, 23, 755-764.	5.6	114
21	Improved creaminess of low-fat yoghurt: The impact of amylomaltase-treated starch domains. Food Hydrocolloids, 2009, 23, 980-987.	5.6	67
22	The interactions between oil droplets and gel matrix affect the lubrication properties of sheared emulsion-filled gels. Food Hydrocolloids, 2009, 23, 1038-1046.	5.6	59
23	Microstructural features of composite whey protein/polysaccharide gels characterized at different length scales. Food Hydrocolloids, 2009, 23, 1288-1298.	5.6	91
24	Identification of selected seaweed polysaccharides (phycocolloids) by vibrational spectroscopy (FTIR-ATR and FT-Raman). Food Hydrocolloids, 2009, 23, 1903-1909.	5.6	375
25	Deformation and fracture of emulsion-filled gels: Effect of oil content and deformation speed. Food Hydrocolloids, 2009, 23, 1381-1393.	5.6	106
26	Deformation and fracture of emulsion-filled gels: Effect of gelling agent concentration and oil droplet size. Food Hydrocolloids, 2009, 23, 1853-1863.	5.6	74
27	Physical Properties Giving the Sensory Perception of Whey Proteins/Polysaccharide Gels. Food Biophysics, 2008, 3, 198-206.	1.4	43
28	Matrix properties affect the sensory perception of emulsion-filled gels. Food Hydrocolloids, 2008, 22, 353-363.	5.6	83
29	Structure and function of hybrid carrageenans. Food Hydrocolloids, 2008, 22, 727-734.	5.6	124
30	EFFECT OF DROPLETâ€“MATRIX INTERACTIONS ON LARGE DEFORMATION PROPERTIES OF EMULSIONâ€FILLED GELS. Journal of Texture Studies, 2007, 38, 511-535.	1.1	117
31	Charge density of polysaccharide controls microstructure and large deformation properties of mixed gels. Food Hydrocolloids, 2007, 21, 1172-1187.	5.6	191
32	Discussion session on solid food materials. Food Hydrocolloids, 2006, 20, 432-437.	5.6	7
33	The gap between food gel structure, texture and perception. Food Hydrocolloids, 2006, 20, 423-431.	5.6	135
34	The structure of Îº/Î¹-hybrid carrageenans II. Coilâ€“helix transition as a function of chain composition. Carbohydrate Research, 2005, 340, 1113-1129.	1.1	100
35	The revised NMR chemical shift data of carrageenans. Carbohydrate Research, 2004, 339, 2309-2313.	1.1	129
36	Carrageenan: A Food-Grade and Biocompatible Support for Immobilization Techniques. ChemInform, 2003, 34, no.	0.1	2

#	ARTICLE	IF	CITATIONS
37	Visualisation of biopolymer mixtures using confocal scanning laser microscopy (CSLM) and covalent labelling techniques. Colloids and Surfaces B: Biointerfaces, 2003, 31, 159-168.	2.5	94
38	Visualisation of starch granule morphologies using confocal scanning laser microscopy (CSLM). Journal of the Science of Food and Agriculture, 2002, 82, 1528-1536.	1.7	123
39	Coil-helix transition of ?-carrageenan as a function of chain regularity. Biopolymers, 2002, 65, 299-312.	1.2	68
40	Confocal scanning light microscopy (CSLM) on mixtures of gelatine and polysaccharides. Food Research International, 2001, 34, 931-938.	2.9	119
41	Chloroperoxidase-catalyzed enantioselective oxidations in hydrophobic organic media. Biotechnology and Bioengineering, 2001, 72, 523-529.	1.7	41
42	On the structure of Îº/Î¹-hybrid carrageenans. Carbohydrate Research, 2001, 331, 271-283.	1.1	112
43	Improving the catalytic performance of peroxidases in organic synthesis. Trends in Biotechnology, 2001, 19, 73-80.	4.9	111
44	The rational design of semisynthetic peroxidases. Biotechnology and Bioengineering, 2000, 67, 87-96.	1.7	58
45	Improved operational stability of peroxidases by coimmobilization with glucose oxidase. Biotechnology and Bioengineering, 2000, 69, 286-291.	1.7	136
46	Highly efficient immobilization of glycosylated enzymes into polyurethane foams. Biotechnology and Bioengineering, 2000, 70, 342-348.	1.7	33
47	Biocatalytic and biomimetic oxidations with vanadium. Journal of Inorganic Biochemistry, 2000, 80, 81-89.	1.5	113
48	Title is missing!. Topics in Catalysis, 2000, 13, 259-265.	1.3	40
49	The rational design of semisynthetic peroxidases. , 2000, 67, 87.		1
50	Improved operational stability of peroxidases by coimmobilization with glucose oxidase. Biotechnology and Bioengineering, 2000, 69, 286-291.	1.7	1
51	Enantioselective sulfoxidation mediated by vanadium-incorporated phytase: a hydrolase acting as a peroxidase. Chemical Communications, 1998, , 1891-1892.	2.2	90