Ann Van Loey

List of Publications by Year in descending order

307 papers	14,964 citations	13068 68 h-index	31759 101 g-index
310 all docs	310 docs citations	310 times ranked	8725 citing authors

#	Article	IF	Citations
1	Effect of high-pressure processing on colour, texture and flavour of fruit- and vegetable-based food products: a review. Trends in Food Science and Technology, 2008, 19, 320-328.	7.8	522
2	Pectins in Processed Fruits and Vegetables: Part IIâ€"Structureâ€"Function Relationships. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 86-104.	5.9	320
3	The Emulsifying and Emulsionâ€Stabilizing Properties of Pectin: A Review. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 705-718.	5.9	253
4	Does high pressure processing influence nutritional aspects of plant based food systems?. Trends in Food Science and Technology, 2008, 19, 300-308.	7.8	236
5	Effects of high electric field pulses on enzymes. Trends in Food Science and Technology, 2001, 12, 94-102.	7.8	217
6	Pectins in Processed Fruits and Vegetables: Part IIIâ€"Texture Engineering. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 105-117.	5.9	202
7	Fine-tuning the properties of pectinâ€"calcium gels by control of pectin fine structure, gel composition and environmental conditions. Trends in Food Science and Technology, 2010, 21, 219-228.	7.8	193
8	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (Capsicum annuum L.). Food Chemistry, 2008, 107, 1436-1449.	4.2	177
9	Effect of high pressure/high temperature processing on cell wall pectic substances in relation to firmness of carrot tissue. Food Chemistry, 2008, 107, 1225-1235.	4.2	165
10	Comparison of microalgal biomasses as functional food ingredients: Focus on the composition of cell wall related polysaccharides. Algal Research, 2018, 32, 150-161.	2.4	152
11	Influence of pectin properties and processing conditions on thermal pectin degradation. Food Chemistry, 2007, 105, 555-563.	4.2	146
12	Changes in Sulfhydryl Content of Egg White Proteins Due to Heat and Pressure Treatment. Journal of Agricultural and Food Chemistry, 2005, 53, 5726-5733.	2.4	144
13	Nonâ€enzymatic Depolymerization of Carrot Pectin: Toward a Better Understanding of Carrot Texture During Thermal Processing. Journal of Food Science, 2006, 71, E1.	1.5	139
14	Combined thermal and high pressure colour degradation of tomato puree and strawberry juice. Journal of Food Engineering, 2007, 79, 553-560.	2.7	134
15	Kinetic study on the thermal and pressure degradation of anthocyanins in strawberries. Food Chemistry, 2010, 123, 269-274.	4.2	134
16	Colour and carotenoid changes of pasteurised orange juice during storage. Food Chemistry, 2015, 171, 330-340.	4.2	129
17	Comparing equivalent thermal, high pressure and pulsed electric field processes for mild pasteurization of orange juice. Innovative Food Science and Emerging Technologies, 2011, 12, 466-477.	2.7	128
18	Carotenoid bioaccessibility in fruit- and vegetable-based food products as affected by product (micro)structural characteristics and the presence of lipids: A review. Trends in Food Science and Technology, 2014, 38, 125-135.	7.8	128

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19	Influence of intrinsic and extrinsic factors on rheology of pectinâ€“calcium gels. Food Hydrocolloids, 2009, 23, 2069-2077.	5.6	125
20	Changes in Î²-carotene bioaccessibility and concentration during processing of carrot puree. Food Chemistry, 2012, 133, 60-67.	4.2	124
21	Kinetics for IsobaricâIsothermal Degradation ofl-Ascorbic Acid. Journal of Agricultural and Food Chemistry, 1998, 46, 2001-2006.	2.4	123
22	High pressure homogenization followed by thermal processing of tomato pulp: Influence on microstructure and lycopene in vitro bioaccessibility. Food Research International, 2010, 43, 2193-2200.	2.9	123
23	Processâ€“Structureâ€“Function Relations of Pectin in Food. Critical Reviews in Food Science and Nutrition, 2016, 56, 1021-1042.	5.4	122
24	Effect of heat-treatment on the physico-chemical properties of egg white proteins: A kinetic study. Journal of Food Engineering, 2006, 75, 316-326.	2.7	120
25	Texture changes of processed fruits and vegetables: potential use of high-pressure processing. Trends in Food Science and Technology, 2008, 19, 309-319.	7.8	120
26	Quality changes of pasteurised orange juice during storage: A kinetic study of specific parameters and their relation to colour instability. Food Chemistry, 2015, 187, 140-151.	4.2	120
27	Effect of Thermal Processing on the Degradation, Isomerization, and Bioaccessibility of Lycopene in Tomato Pulp. Journal of Food Science, 2010, 75, C753-9.	1.5	119
28	Towards a better understanding of the relationship between the Î²-carotene in vitro bio-accessibility and pectin structural changes: A case study on carrots. Food Research International, 2009, 42, 1323-1330.	2.9	116
29	Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions. Food Hydrocolloids, 2018, 85, 144-157.	5.6	116
30	A modeling approach for evaluating process uniformity during batch high hydrostatic pressure processing: combination of a numerical heat transfer model and enzyme inactivation kinetics. Innovative Food Science and Emerging Technologies, 2000, 1, 5-19.	2.7	115
31	Foaming properties of egg white proteins affected by heat or high pressure treatment. Journal of Food Engineering, 2007, 78, 1410-1426.	2.7	115
32	In vitro approaches to estimate the effect of food processing on carotenoid bioavailability need thorough understanding of process induced microstructural changes. Trends in Food Science and Technology, 2010, 21, 607-618.	7.8	111
33	Thermal and Pressureâ"Temperature Degradation of Chlorophyll in Broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 18 5289-5294.	2.4	110
34	Quality change during high pressure processing and thermal processing of cloudy apple juice. LWT - Food Science and Technology, 2017, 75, 85-92.	2.5	108
35	Pectins in Processed Fruit and Vegetables: Part Iâ€"Stability and Catalytic Activity of Pectinases. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 75-85.	5.9	106
36	Thermal versus high pressure processing of carrots: A comparative pilot-scale study on equivalent basis. Innovative Food Science and Emerging Technologies, 2012, 15, 1-13.	2.7	100

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37	Influence of Pretreatment Conditions on the Texture and Cell Wall Components of Carrots During Thermal Processing. Journal of Food Science, 2005, 70, E85-E91.	1.5	98
38	Mild-Heat and High-Pressure Inactivation of Carrot Pectin Methylesterase: A Kinetic Study. Journal of Food Science, 2003, 68, 1377-1383.	1.5	96
39	Isolation and structural characterisation of papaya peel pectin. Food Research International, 2014, 55, 215-221.	2.9	96
40	Comparing the impact of high pressure, pulsed electric field and thermal pasteurization on quality attributes of cloudy apple juice using targeted and untargeted analyses. Innovative Food Science and Emerging Technologies, 2019, 54, 64-77.	2.7	96
41	Pectin Fraction Interconversions:â€‰ Insight into Understanding Texture Evolution of Thermally Processed Carrots. Journal of Agricultural and Food Chemistry, 2006, 54, 8471-8479.	2.4	93
42	Combined effect of high pressure and temperature on selected properties of egg white proteins. Innovative Food Science and Emerging Technologies, 2005, 6, 11-20.	2.7	92
43	Biochemical characterization and process stability of polyphenoloxidase extracted from Victoria grape (Vitis vinifera ssp. Sativa). Food Chemistry, 2006, 94, 253-261.	4.2	92
44	Inactivation of plant pectin methylesterase by thermal or high intensity pulsed electric field treatments. Innovative Food Science and Emerging Technologies, 2006, 7, 40-48.	2.7	91
45	Kinetic approach to study the relation between in vitro lipid digestion and carotenoid bioaccessibility in emulsions with different oil unsaturation degree. Journal of Functional Foods, 2018, 41, 135-147.	1.6	91
46	Thermal Stability of <scp>l</scp>â€Ascorbic Acid and Ascorbic Acid Oxidase in Broccoli (<i>Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.5	90
47	Effect of de-methylesterification on network development and nature of Ca2+-pectin gels: Towards understanding structureâ€“function relations of pectin. Food Hydrocolloids, 2012, 26, 89-98.	5.6	89
48	Influence of pressure/temperature treatments on glucosinolate conversion in broccoli (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	4.2	88
49	Lycopene degradation, isomerization and in vitro bioaccessibility in high pressure homogenized tomato puree containing oil: Effect of additional thermal and high pressure processing. Food Chemistry, 2012, 135, 1290-1297.	4.2	88
50	Kinetics of heat denaturation of proteins from farmed Atlantic cod (Gadus morhua). Journal of Food Engineering, 2008, 85, 51-58.	2.7	86
51	Effect of high-pressure/high-temperature processing on chemical pectin conversions in relation to fruit and vegetable texture. Food Chemistry, 2009, 115, 207-213.	4.2	86
52	Carrot Î²-Carotene Degradation and Isomerization Kinetics during Thermal Processing in the Presence of Oil. Journal of Agricultural and Food Chemistry, 2012, 60, 10312-10319.	2.4	86
53	Influence of pectin structure on texture of pectinâ€“calcium gels. Innovative Food Science and Emerging Technologies, 2010, 11, 401-409.	2.7	85
54	The type and quantity of lipids present during digestion influence the in vitro bioaccessibility of lycopene from raw tomato pulp. Food Research International, 2012, 45, 250-255.	2.9	82

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55	Pilot scale thermal and alternative pasteurization of tomato and watermelon juice: An energy comparison and life cycle assessment. Journal of Cleaner Production, 2017, 141, 514-525.	4.6	81
56	Carrot texture degradation kinetics and pectin changes during thermal versus high-pressure/high-temperature processing: A comparative study. Food Chemistry, 2010, 120, 1104-1112.	4.2	80
57	Effect of thermal and high pressure processes on structural and health-related properties of carrots (Daucus carota). Food Chemistry, 2011, 125, 903-912.	4.2	80
58	Modelling of Vitamin C Degradation during Thermal and High-Pressure Treatments of Red Fruit. Food and Bioprocess Technology, 2013, 6, 1015-1023.	2.6	80
59	The effect of pectin concentration and degree of methyl-esterification on the in vitro bioaccessibility of Î²-carotene-enriched emulsions. Food Research International, 2014, 57, 71-78.	2.9	79
60	Inactivation kinetics of polygalacturonase in tomato juice. Innovative Food Science and Emerging Technologies, 2003, 4, 135-142.	2.7	78
61	Combined thermal and high pressure effect on carrot pectinmethylesterase stability and catalytic activity. Journal of Food Engineering, 2007, 78, 755-764.	2.7	78
62	Microstructure and bioaccessibility of different carotenoid species as affected by high pressure homogenisation: A case study on differently coloured tomatoes. Food Chemistry, 2013, 141, 4094-4100.	4.2	78
63	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. Food Chemistry, 2017, 232, 124-134.	4.2	78
64	Temperature and pressure stability of mustard seed (Sinapis alba L.) myrosinase. Food Chemistry, 2006, 97, 263-271.	4.2	77
65	The effect of high pressure homogenization on pectin: Importance of pectin source and pH. Food Hydrocolloids, 2015, 43, 189-198.	5.6	77
66	Processing tomato pulp in the presence of lipids: The impact on lycopene bioaccessibility. Food Research International, 2013, 51, 32-38.	2.9	74
67	Pressure-Temperature Degradation of Green Color in Broccoli Juice. Journal of Food Science, 1999, 64, 504-508.	1.5	73
68	Thermal and high pressure stability of tomato lipoxygenase and hydroperoxide lyase. Journal of Food Engineering, 2007, 79, 423-429.	2.7	73
69	Kinetics of colour changes in pasteurised strawberry juice during storage. Journal of Food Engineering, 2018, 216, 42-51.	2.7	73
70	Functional properties of citric acid extracted mango peel pectin as related to its chemical structure. Food Hydrocolloids, 2015, 44, 424-434.	5.6	69
71	Stiffness of Ca2+-pectin gels: combined effects of degree and pattern of methylesterification for various Ca2+ concentrations. Carbohydrate Research, 2012, 348, 69-76.	1.1	68
72	Headspace fingerprinting as an untargeted approach to compare novel and traditional processing technologies: A case-study on orange juice pasteurisation. Food Chemistry, 2012, 134, 2303-2312.	4.2	68

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73	Thermal and high pressure high temperature processes result in distinctly different pectin non-enzymatic conversions. Food Hydrocolloids, 2014, 39, 251-263.	5.6	68
74	Intrinsic time temperature integrators for heat treatment of milk. Trends in Food Science and Technology, 2002, 13, 293-311.	7.8	67
75	CHARACTERIZATION AND INACTIVATION BY THERMAL AND PRESSURE PROCESSING OF STRAWBERRY (FRAGARIA ANANASSA) POLYPHENOL OXIDASE: A KINETIC STUDY. Journal of Food Biochemistry, 2006, 30, 56-76.	1.2	66
76	Headspace components that discriminate between thermal and high pressure high temperature treated green vegetables: Identification and linkage to possible process-induced chemical changes. Food Chemistry, 2013, 141, 1603-1613.	4.2	66
77	Comparing the impact of high pressure high temperature and thermal sterilization on the volatile fingerprint of onion, potato, pumpkin and red beet. Food Research International, 2014, 56, 218-225.	2.9	66
78	Anthocyanin degradation kinetics during thermal and high pressure treatments of raspberries. Journal of Food Engineering, 2011, 105, 513-521.	2.7	65
79	Novel targeted approach to better understand how natural structural barriers govern carotenoid in vitro bioaccessibility in vegetable-based systems. Food Chemistry, 2013, 141, 2036-2043.	4.2	65
80	Effect of preheating and calcium pre-treatment on pectin structure and thermal texture degradation: a case study on carrots. Journal of Food Engineering, 2005, 67, 419-425.	2.7	64
81	Quantitative evaluation of thermal processes using time-temperature integrators. Trends in Food Science and Technology, 1996, 7, 16-26.	7.8	63
82	Thermal and high-pressure stability of purified polygalacturonase and pectinmethylesterase from four different tomato processing varieties. Food Research International, 2006, 39, 440-448.	2.9	63
83	Effects of pressure/temperature treatments on stability and activity of endogenous broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overl 178-186.	2.7	61
84	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. Food Chemistry, 2014, 153, 340-352.	4.2	61
85	Heat-Induced Changes in the Susceptibility of Egg White Proteins to Enzymatic Hydrolysis: a Kinetic Study. Journal of Agricultural and Food Chemistry, 2003, 51, 3819-3823.	2.4	59
86	Thermal pretreatments of carrot pieces using different heating techniques: Effect on quality related aspects. Innovative Food Science and Emerging Technologies, 2009, 10, 522-529.	2.7	58
87	Effect of preheating on thermal degradation kinetics of carrot texture. Innovative Food Science and Emerging Technologies, 2004, 5, 37-44.	2.7	57
88	Thermal and high-pressure inactivation kinetics of carrot pectinmethylesterase: from model system to real foods. Innovative Food Science and Emerging Technologies, 2004, 5, 429-436.	2.7	57
89	The Effect of High Pressureâ˜High Temperature Processing Conditions on Acrylamide Formation and Other Maillard Reaction Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 11740-11748.	2.4	57
90	Relation Between Particle Properties and Rheological Characteristics of Carrot-derived Suspensions. Food and Bioprocess Technology, 2013, 6, 1127-1143.	2.6	56

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91	Effect of debranching on the rheological properties of Ca2+â€"pectin gels. Food Hydrocolloids, 2012, 26, 44-53.	5.6	55
92	Impact of pH on the Kinetics of Acrylamide Formation/Elimination Reactions in Model Systems. Journal of Agricultural and Food Chemistry, 2006, 54, 7847-7855.	2.4	53
93	Pectin conversions under high pressure: Implications for the structure-related quality characteristics of plant-based foods. Trends in Food Science and Technology, 2012, 24, 103-118.	7.8	52
94	The Effects of Process-Induced Pectin Changes on the Viscosity of Carrot and Tomato Sera. Food and Bioprocess Technology, 2013, 6, 2870-2883.	2.6	52
95	Study of chemical changes in pasteurised orange juice during shelf-life: A fingerprinting-kinetics evaluation of the volatile fraction. Food Research International, 2015, 75, 295-304.	2.9	52
96	Minimizing quality changes of cloudy apple juice: The use of kiwifruit puree and high pressure homogenization. Food Chemistry, 2018, 249, 202-212.	4.2	52
97	Purification, characterization, thermal and high-pressure inactivation of a pectin methylesterase from white grapefruit (Citrus paradisi). Innovative Food Science and Emerging Technologies, 2005, 6, 363-371.	2.7	51
98	From fingerprinting to kinetics in evaluating food quality changes. Trends in Biotechnology, 2014, 32, 125-131.	4.9	51
99	Quantifying structural characteristics of partially de-esterified pectins. Food Hydrocolloids, 2011, 25, 434-443.	5.6	50
100	(Bio)chemical reactions during high pressure/high temperature processing affect safety and quality of plant-based foods. Trends in Food Science and Technology, 2012, 23, 28-38.	7.8	50
101	Application of thermal inactivation of enzymes during vitamin C analysis to study the influence of acidification, crushing and blanching on vitamin C stability in Broccoli (Brassica oleracea L var.) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	49
102	Role of structural barriers for carotenoid bioaccessibility upon high pressure homogenization. Food Chemistry, 2016, 199, 423-432.	4.2	49
103	New semi-empirical approach to handle time-variable boundary conditions during sterilisation of non-conductive heating foods. Journal of Food Engineering, 1995, 24, 249-268.	2.7	48
104	Aspergillus aculeatus pectin methylesterase: study of the inactivation by temperature and pressure and the inhibition by pectin methylesterase inhibitor. Enzyme and Microbial Technology, 2005, 36, 385-390.	1.6	48
105	The effect of pectin on inÂvitro Î²-carotene bioaccessibility and lipid digestion in low fat emulsions. Food Hydrocolloids, 2015, 49, 73-81.	5.6	48
106	Mode of De-esterification of Alkaline and Acidic Pectin Methyl Esterases at Different pH Conditions. Journal of Agricultural and Food Chemistry, 2006, 54, 7825-7831.	2.4	47
107	Carrot pectin methylesterase and its inhibitor from kiwi fruit: Study of activity, stability and inhibition. Innovative Food Science and Emerging Technologies, 2009, 10, 601-609.	2.7	47
108	Evaluation of cation-facilitated pectin-gel properties: Cryo-SEM visualisation and rheological properties. Food Hydrocolloids, 2016, 61, 172-182.	5.6	47

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109	Comparative study on lipid digestion and carotenoid bioaccessibility of emulsions, nanoemulsions and vegetable-based in situ emulsions. Food Hydrocolloids, 2019, 87, 119-128.	5.6	47
110	Modeling Heat Transfer during High-Pressure Freezing and Thawing. Biotechnology Progress, 1997, 13, 416-423.	1.3	46
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127	Rheology of Concentrated Tomato-Derived Suspensions: Effects of Particle Characteristics. Food and Bioprocess Technology, 2014, 7, 248-264.	2.6	40
128	Carotene Degradation and Isomerization during Thermal Processing: A Review on the Kinetic Aspects. Critical Reviews in Food Science and Nutrition, 2016, 56, 1844-1855.	5.4	40
129	Evaluating microalgal cell disruption upon ultra high pressure homogenization. Algal Research, 2019, 42, 101616.	2.4	40
130	THERMAL AND HIGH-PRESSURE STABILITY OF PURIFIED PECTIN METHYLESTERASE FROM PLUMS (PRUNUS) Tj ETQq0 0 0 rgBT /Overlock	1.2	39
131	Rheological Properties of Tomato-based Products after Thermal and High-pressure Treatment. Journal of Food Science, 2006, 71, S243-S248.	1.5	39
132	High-pressure treatments induce folate polyglutamate profile changes in intact broccoli (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	38
133	Kinetics of Acrylamide Formation/Elimination Reactions as Affected by Water Activity. Biotechnology Progress, 2008, 23, 722-728.	1.3	38
134	Interactions between citrus pectin and Zn2+ or Ca2+ and associated inÂvitro Zn2+ bioaccessibility as affected by degree of methylesterification and blockiness. Food Hydrocolloids, 2018, 79, 319-330.	5.6	38
135	Effect of temperature and pressure on the activity of purified tomato polygalacturonase in the presence of pectins with different patterns of methyl esterification. Innovative Food Science and Emerging Technologies, 2005, 6, 293-303.	2.7	37
136	Inactivation of pepper (Capsicum annuum) pectin methylesterase by combined high-pressure and temperature treatments. Journal of Food Engineering, 2006, 75, 50-58.	2.7	37
137	Effect of Moisture Content during Dry-Heating on Selected Physicochemical and Functional Properties of Dried Egg White. Journal of Agricultural and Food Chemistry, 2007, 55, 127-135.	2.4	37
138	Kinetic study on the combined effect of high pressure and temperature on the physico-chemical properties of egg white proteins. Journal of Food Engineering, 2007, 78, 206-216.	2.7	37
139	Impact evaluation of high pressure treatment on foods: considerations on the development of pressureâ€"temperatureâ€"time integrators (pTTIs). Trends in Food Science and Technology, 2008, 19, 337-348.	7.8	37
140	Integrated science-based approach to study quality changes of shelf-stable food products during storage: A proof of concept on orange and mango juices. Trends in Food Science and Technology, 2018, 73, 76-86.	7.8	37
141	Thermal treatment of common beans (<i>Phaseolus vulgaris</i> L.): Factors determining cooking time and its consequences for sensory and nutritional quality. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3690-3718.	5.9	37
142	Enzyme infusion prior to thermal/high pressure processing of strawberries: Mechanistic insight into firmness evolution. Innovative Food Science and Emerging Technologies, 2010, 11, 23-31.	2.7	36
143	Development of an Enzymic Time Temperature Integrator for Sterilization Processes Based on Bacillus licheniformis Î±-amylase at Reduced Water Content. Journal of Food Science, 2002, 67, 285-291.	1.5	35
144	The kinetics of acrylamide formation/elimination in asparagineâ€"glucose systems at different initial reactant concentrations and ratios. Food Chemistry, 2008, 111, 719-729.	4.2	35

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145	Enzyme infusion and thermal processing of strawberries: Pectin conversions related to firmness evolution. Food Chemistry, 2009, 114, 1371-1379.	4.2	35
146	Towards a better understanding of the pectin structureâ€"function relationship in broccoli during processing: Part II â€" Analyses with anti-pectin antibodies. Food Research International, 2011, 44, 2896-2906.	2.9	35
147	Comparing the Effects of High Hydrostatic Pressure and Thermal Processing on Blanched and Unblanched Mango (Mangifera indica L.) Nectar: Using Headspace Fingerprinting as an Untargeted Approach. Food and Bioprocess Technology, 2014, 7, 3000-3011.	2.6	35
148	Evaluation of process value distribution with time temperature integrators. Food Research International, 1994, 27, 413-423.	2.9	34
149	Kinetic Study on the Changes in the Susceptibility of Egg White Proteins to Enzymatic Hydrolysis Induced by Heat and High Hydrostatic Pressure Pretreatment. Journal of Agricultural and Food Chemistry, 2004, 52, 5621-5626.	2.4	34
150	Quality changes of pasteurised mango juice during storage. Part II: Kinetic modelling of the shelf-life markers. Food Research International, 2015, 78, 410-423.	2.9	34
151	Influence of Low-temperature Blanching Combined with High-pressure Shift Freezing on the Texture of Frozen Carrots. Journal of Food Science, 2005, 70, S304-S308.	1.5	33
152	Influence of rotational speed on the statistical variability of heat penetration parameters and on the non-uniformity of lethality in retort processing. Journal of Food Engineering, 2000, 45, 93-102.	2.7	32
153	The in situ observation of the temperature and pressure stability of recombinant Aspergillus aculeatus pectin methylesterase with Fourier transform IR spectroscopy reveals an unusual pressure stability of Î²-helices. Biochemical Journal, 2005, 392, 565-571.	1.7	32
154	Comparison of enzymatic de-esterification of strawberry and apple pectin at elevated pressure by fungal pectinmethylesterase. Innovative Food Science and Emerging Technologies, 2007, 8, 93-101.	2.7	32
155	Role of precursors on the kinetics of acrylamide formation and elimination under low moisture conditions using a multiresponse approach â€" Part I: Effect of the type of sugar. Food Chemistry, 2009, 114, 116-126.	4.2	32
156	Lycopene and Î²-carotene transfer to oil and micellar phases during in vitro digestion of tomato and red carrot based-fractions. Food Research International, 2014, 64, 831-838.	2.9	32
157	Relation between in vitro lipid digestion and Î²-carotene bioaccessibility in Î²-carotene-enriched emulsions with different concentrations of l-Î±-phosphatidylcholine. Food Research International, 2015, 67, 60-66.	2.9	32
158	Kinetics of quality changes of green peas and white beans during thermal processing. Journal of Food Engineering, 1995, 24, 361-377.	2.7	30
159	Model based process design of the combined high pressure and mild heat treatment ensuring safety and quality of a carrot simulant system. Journal of Food Engineering, 2007, 78, 1010-1021.	2.7	30
160	Non-uniformity of lethality in retort processes based on heat distribution and heat penetration data. Journal of Food Engineering, 2000, 45, 103-110.	2.7	29
161	Investigation of the Influence of Different Moisture Levels on Acrylamide Formation/Elimination Reactions Using Multiresponse Analysis. Journal of Agricultural and Food Chemistry, 2008, 56, 6460-6470.	2.4	29
162	Thermal and High-Pressure Stability of Pectinmethylesterase, Polygalacturonase, Î²-Galactosidase and Î±-Arabinofuranosidase in a Tomato Matrix: Towards the Creation of Specific Endogenous Enzyme Populations Through Processing. Food and Bioprocess Technology, 2013, 6, 3368-3380.	2.6	29

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163	Comparing thermal and high pressure processing of carrots at different processing intensities by headspace fingerprinting. Innovative Food Science and Emerging Technologies, 2013, 18, 31-42.	2.7	29
164	A kinetic study of furan formation during storage of shelf-stable fruit juices. Journal of Food Engineering, 2015, 165, 74-81.	2.7	29
165	Investigating the potential of <i>Bacillus subtilis</i> Î±â€amylase as a pressureâ€temperatureâ€time indicator for high hydrostatic pressure pasteurization processes. Biotechnology Progress, 2009, 25, 1184-1193.	1.3	28
166	In situ pectin engineering as a tool to tailor the consistency and syneresis of carrot purÃ©e. Food Chemistry, 2012, 133, 146-155.	4.2	28
167	Modeling Lycopene Degradation and Isomerization in the Presence of Lipids. Food and Bioprocess Technology, 2013, 6, 909-918.	2.6	28
168	Investigating the role of pectin in carrot cell wall changes during thermal processing: A microscopic approach. Innovative Food Science and Emerging Technologies, 2014, 24, 113-120.	2.7	28
169	The effect of high pressure homogenization and endogenous pectin-related enzymes on tomato purÃ©e consistency and serum pectin structure. Innovative Food Science and Emerging Technologies, 2017, 43, 35-44.	2.7	28
170	Optimizing Thermal Process for Canned White Beans in Water Cascading Retorts. Journal of Food Science, 1994, 59, 828-832.	1.5	27
171	Effect of temperature and pressure on the combined action of purified tomato pectinmethylesterase and polygalacturonase in presence of pectin. Enzyme and Microbial Technology, 2007, 40, 1141-1146.	1.6	27
172	Protein-based indicator system for detection of temperature differences in high pressure high temperature processing. Food Research International, 2010, 43, 862-871.	2.9	27
173	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. Food Research International, 2015, 67, 264-271.	2.9	27
174	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. Food Research International, 2018, 109, 250-259.	2.9	27
175	Assessing the optimal experiment setup for first order kinetic studies by Monte Carlo analysis. Food Control, 2005, 16, 873-882.	2.8	26
176	Effect of Temperature and High Pressure on the Activity and Mode of Action of Fungal Pectin Methyl Esterase. Biotechnology Progress, 2008, 22, 1313-1320.	1.3	26
177	Modelling acrylamide changes in foods: from single-response empirical to multiresponse mechanistic approaches. Trends in Food Science and Technology, 2009, 20, 155-167.	7.8	26
178	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. Food Chemistry, 2015, 179, 94-102.	4.2	26
179	Pectin-interactions and inÂvitro bioaccessibility of calcium and iron in particulated tomato-based suspensions. Food Hydrocolloids, 2015, 49, 164-175.	5.6	26
180	Carotenoid transfer to oil upon high pressure homogenisation of tomato and carrot based matrices. Journal of Functional Foods, 2015, 19, 775-785.	1.6	26

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