

Ann Van Loey

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90
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310
ext. papers

13,604
ext. citations

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L-index

#	Paper	IF	Citations
305	Effect of high-pressure processing on colour, texture and flavour of fruit- and vegetable-based food products: a review. <i>Trends in Food Science and Technology</i> , 2008 , 19, 320-328	15.3	452
304	Pectins in Processed Fruits and Vegetables: Part II Structure-Function Relationships. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 86-104	16.4	270
303	Does high pressure processing influence nutritional aspects of plant based food systems?. <i>Trends in Food Science and Technology</i> , 2008 , 19, 300-308	15.3	210
302	Effects of high electric field pulses on enzymes. <i>Trends in Food Science and Technology</i> , 2001 , 12, 94-102	15.3	189
301	Pectins in Processed Fruits and Vegetables: Part III Texture Engineering. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 105-117	16.4	179
300	The Emulsifying and Emulsion-Stabilizing Properties of Pectin: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 705-718	16.4	163
299	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (<i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , 2008 , 107, 1436-1449	8.5	155
298	Fine-tuning the properties of pectin-calcium gels by control of pectin fine structure, gel composition and environmental conditions. <i>Trends in Food Science and Technology</i> , 2010 , 21, 219-228	15.3	154
297	Effect of high pressure/high temperature processing on cell wall pectic substances in relation to firmness of carrot tissue. <i>Food Chemistry</i> , 2008 , 107, 1225-1235	8.5	140
296	Influence of pectin properties and processing conditions on thermal pectin degradation. <i>Food Chemistry</i> , 2007 , 105, 555-563	8.5	119
295	Non-enzymatic Depolymerization of Carrot Pectin: Toward a Better Understanding of Carrot Texture During Thermal Processing. <i>Journal of Food Science</i> , 2006 , 71, E1-E9	3.4	117
294	Changes in sulfhydryl content of egg white proteins due to heat and pressure treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5726-33	5.7	116
293	Combined thermal and high pressure colour degradation of tomato puree and strawberry juice. <i>Journal of Food Engineering</i> , 2007 , 79, 553-560	6	114
292	Kinetic study on the thermal and pressure degradation of anthocyanins in strawberries. <i>Food Chemistry</i> , 2010 , 123, 269-274	8.5	113
291	Kinetics for Isobaric-Isothermal Degradation of L-Ascorbic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2001-2006	5.7	112
290	High pressure homogenization followed by thermal processing of tomato pulp: Influence on microstructure and lycopene in vitro bioaccessibility. <i>Food Research International</i> , 2010 , 43, 2193-2200	7	110
289	Carotenoid bioaccessibility in fruit- and vegetable-based food products as affected by product (micro)structural characteristics and the presence of lipids: A review. <i>Trends in Food Science and Technology</i> , 2014 , 38, 125-135	15.3	108

288	Towards a better understanding of the relationship between the β -carotene in vitro bio-accessibility and pectin structural changes: A case study on carrots. <i>Food Research International</i> , 2009 , 42, 1323-1330	7	108
287	Comparing equivalent thermal, high pressure and pulsed electric field processes for mild pasteurization of orange juice: Part II: Impact on specific chemical and biochemical quality parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 466-477	6.8	105
286	Texture changes of processed fruits and vegetables: potential use of high-pressure processing. <i>Trends in Food Science and Technology</i> , 2008 , 19, 309-319	15.3	103
285	Changes in β -carotene bioaccessibility and concentration during processing of carrot puree. <i>Food Chemistry</i> , 2012 , 133, 60-67	8.5	102
284	Influence of intrinsic and extrinsic factors on rheology of pectin-calcium gels. <i>Food Hydrocolloids</i> , 2009 , 23, 2069-2077	10.6	102
283	Colour and carotenoid changes of pasteurised orange juice during storage. <i>Food Chemistry</i> , 2015 , 171, 330-40	8.5	101
282	Effect of thermal processing on the degradation, isomerization, and bioaccessibility of lycopene in tomato pulp. <i>Journal of Food Science</i> , 2010 , 75, C753-9	3.4	100
281	In vitro approaches to estimate the effect of food processing on carotenoid bioavailability need thorough understanding of process induced microstructural changes. <i>Trends in Food Science and Technology</i> , 2010 , 21, 607-618	15.3	100
280	A modeling approach for evaluating process uniformity during batch high hydrostatic pressure processing: combination of a numerical heat transfer model and enzyme inactivation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , 2000 , 1, 5-19	6.8	98
279	Thermal and Pressure-Temperature Degradation of Chlorophyll in Broccoli (<i>Brassica oleracea</i> L.italica) Juice: A Kinetic Study. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5289-5294	5.7	98
278	Effect of heat-treatment on the physico-chemical properties of egg white proteins: A kinetic study. <i>Journal of Food Engineering</i> , 2006 , 75, 316-326	6	96
277	Comparison of microalgal biomasses as functional food ingredients: Focus on the composition of cell wall related polysaccharides. <i>Algal Research</i> , 2018 , 32, 150-161	5	95
276	Pectins in Processed Fruit and Vegetables: Part I Stability and Catalytic Activity of Pectinases. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 75-85	16.4	95
275	Foaming properties of egg white proteins affected by heat or high pressure treatment. <i>Journal of Food Engineering</i> , 2007 , 78, 1410-1426	6	95
274	Quality changes of pasteurised orange juice during storage: A kinetic study of specific parameters and their relation to colour instability. <i>Food Chemistry</i> , 2015 , 187, 140-51	8.5	92
273	Mild-Heat and High-Pressure Inactivation of Carrot Pectin Methyltransferase: A Kinetic Study. <i>Journal of Food Science</i> , 2003 , 68, 1377-1383	3.4	91
272	Influence of Pretreatment Conditions on the Texture and Cell Wall Components of Carrots During Thermal Processing. <i>Journal of Food Science</i> , 2005 , 70, E85-E91	3.4	87
271	Thermal versus high pressure processing of carrots: A comparative pilot-scale study on equivalent basis. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 15, 1-13	6.8	85

270	Influence of pressure/temperature treatments on glucosinolate conversion in broccoli (<i>Brassica oleracea</i> L. cv <i>Italica</i>) heads. <i>Food Chemistry</i> , 2009 , 112, 646-653	8.5	81
269	Inactivation of plant pectin methylesterase by thermal or high intensity pulsed electric field treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 40-48	6.8	81
268	Biochemical characterization and process stability of polyphenoloxidase extracted from Victoria grape (<i>Vitis vinifera</i> ssp. <i>Sativa</i>). <i>Food Chemistry</i> , 2006 , 94, 253-261	8.5	81
267	Pectin fraction interconversions: Insight into understanding texture evolution of thermally processed carrots. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8471-9	5.7	80
266	Isolation and structural characterisation of papaya peel pectin. <i>Food Research International</i> , 2014 , 55, 215-221	7	79
265	Process-Structure-Function Relations of Pectin in Food. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1021-42	11.5	78
264	Combined effect of high pressure and temperature on selected properties of egg white proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 11-20	6.8	78
263	Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2018 , 85, 144-157	10.6	76
262	Kinetics of heat denaturation of proteins from farmed Atlantic cod (<i>Gadus morhua</i>). <i>Journal of Food Engineering</i> , 2008 , 85, 51-58	6	76
261	Lycopene degradation, isomerization and in vitro bioaccessibility in high pressure homogenized tomato puree containing oil: effect of additional thermal and high pressure processing. <i>Food Chemistry</i> , 2012 , 135, 1290-7	8.5	74
260	Combined thermal and high pressure effect on carrot pectinmethylesterase stability and catalytic activity. <i>Journal of Food Engineering</i> , 2007 , 78, 755-764	6	74
259	Quality change during high pressure processing and thermal processing of cloudy apple juice. <i>LWT - Food Science and Technology</i> , 2017 , 75, 85-92	5.4	73
258	The type and quantity of lipids present during digestion influence the in vitro bioaccessibility of lycopene from raw tomato pulp. <i>Food Research International</i> , 2012 , 45, 250-255	7	73
257	Effect of high-pressure/high-temperature processing on chemical pectin conversions in relation to fruit and vegetable texture. <i>Food Chemistry</i> , 2009 , 115, 207-213	8.5	73
256	Thermal stability of L-ascorbic acid and ascorbic acid oxidase in broccoli (<i>Brassica oleracea</i> var. <i>italica</i>). <i>Journal of Food Science</i> , 2010 , 75, C336-40	3.4	72
255	Carrot texture degradation kinetics and pectin changes during thermal versus high-pressure/high-temperature processing: A comparative study. <i>Food Chemistry</i> , 2010 , 120, 1104-1112	8.5	72
254	Carrot β -carotene degradation and isomerization kinetics during thermal processing in the presence of oil. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10312-9	5.7	70
253	Effect of de-methylesterification on network development and nature of Ca ²⁺ -pectin gels: Towards understanding structurefunction relations of pectin. <i>Food Hydrocolloids</i> , 2012 , 26, 89-98	10.6	70

252	Temperature and pressure stability of mustard seed (<i>Sinapis alba</i> L.) myrosinase. <i>Food Chemistry</i> , 2006 , 97, 263-271	8.5	70
251	The effect of pectin concentration and degree of methyl-esterification on the in vitro bioaccessibility of β -carotene-enriched emulsions. <i>Food Research International</i> , 2014 , 57, 71-78	7	66
250	Modelling of Vitamin C Degradation during Thermal and High-Pressure Treatments of Red Fruit. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1015-1023	5.1	66
249	Microstructure and bioaccessibility of different carotenoid species as affected by high pressure homogenisation: a case study on differently coloured tomatoes. <i>Food Chemistry</i> , 2013 , 141, 4094-100	8.5	66
248	Effect of thermal and high pressure processes on structural and health-related properties of carrots (<i>Daucus carota</i>). <i>Food Chemistry</i> , 2011 , 125, 903-912	8.5	66
247	Influence of pectin structure on texture of pectin-calcium gels. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 401-409	6.8	66
246	Inactivation kinetics of polygalacturonase in tomato juice. <i>Innovative Food Science and Emerging Technologies</i> , 2003 , 4, 135-142	6.8	66
245	Kinetic approach to study the relation between in vitro lipid digestion and carotenoid bioaccessibility in emulsions with different oil unsaturation degree. <i>Journal of Functional Foods</i> , 2018 , 41, 135-147	5.1	63
244	Pilot scale thermal and alternative pasteurization of tomato and watermelon juice: An energy comparison and life cycle assessment. <i>Journal of Cleaner Production</i> , 2017 , 141, 514-525	10.3	63
243	Processing tomato pulp in the presence of lipids: The impact on lycopene bioaccessibility. <i>Food Research International</i> , 2013 , 51, 32-38	7	63
242	CHARACTERIZATION AND INACTIVATION BY THERMAL AND PRESSURE PROCESSING OF STRAWBERRY (<i>FRAGARIA ANANASSA</i>) POLYPHENOL OXIDASE: A KINETIC STUDY. <i>Journal of Food Biochemistry</i> , 2006 , 30, 56-76	3.3	63
241	Effect of preheating and calcium pre-treatment on pectin structure and thermal texture degradation: a case study on carrots. <i>Journal of Food Engineering</i> , 2005 , 67, 419-425	6	63
240	Intrinsic time temperature integrators for heat treatment of milk. <i>Trends in Food Science and Technology</i> , 2002 , 13, 293-311	15.3	62
239	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. <i>Food Chemistry</i> , 2017 , 232, 124-134	8.5	61
238	Functional properties of citric acid extracted mango peel pectin as related to its chemical structure. <i>Food Hydrocolloids</i> , 2015 , 44, 424-434	10.6	61
237	Pressure-Temperature Degradation of Green Color in Broccoli Juice. <i>Journal of Food Science</i> , 1999 , 64, 504-508	3.4	61
236	Thermal and high pressure stability of tomato lipoxygenase and hydroperoxide lyase. <i>Journal of Food Engineering</i> , 2007 , 79, 423-429	6	60
235	Thermal and high pressure high temperature processes result in distinctly different pectin non-enzymatic conversions. <i>Food Hydrocolloids</i> , 2014 , 39, 251-263	10.6	59

234	The effect of high pressure homogenization on pectin: Importance of pectin source and pH. <i>Food Hydrocolloids</i> , 2015 , 43, 189-198	10.6	58
233	Effects of pressure/temperature treatments on stability and activity of endogenous broccoli (<i>Brassica oleracea</i> L. cv. <i>Italica</i>) myrosinase and on cell permeability. <i>Journal of Food Engineering</i> , 2008 , 89, 178-186	6	58
232	Quantitative evaluation of thermal processes using time-temperature integrators. <i>Trends in Food Science and Technology</i> , 1996 , 7, 16-26	15.3	58
231	Anthocyanin degradation kinetics during thermal and high pressure treatments of raspberries. <i>Journal of Food Engineering</i> , 2011 , 105, 513-521	6	57
230	Thermal and high-pressure stability of purified polygalacturonase and pectinmethylesterase from four different tomato processing varieties. <i>Food Research International</i> , 2006 , 39, 440-448	7	57
229	Headspace components that discriminate between thermal and high pressure high temperature treated green vegetables: identification and linkage to possible process-induced chemical changes. <i>Food Chemistry</i> , 2013 , 141, 1603-13	8.5	56
228	Headspace fingerprinting as an untargeted approach to compare novel and traditional processing technologies: a case-study on orange juice pasteurisation. <i>Food Chemistry</i> , 2012 , 134, 2303-12	8.5	56
227	Novel targeted approach to better understand how natural structural barriers govern carotenoid in vitro bioaccessibility in vegetable-based systems. <i>Food Chemistry</i> , 2013 , 141, 2036-43	8.5	54
226	Stiffness of Ca(2+)-pectin gels: combined effects of degree and pattern of methylesterification for various Ca(2+) concentrations. <i>Carbohydrate Research</i> , 2012 , 348, 69-76	2.9	54
225	Effect of preheating on thermal degradation kinetics of carrot texture. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 37-44	6.8	54
224	Comparing the impact of high pressure, pulsed electric field and thermal pasteurization on quality attributes of cloudy apple juice using targeted and untargeted analyses. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 54, 64-77	6.8	53
223	Comparing the impact of high pressure high temperature and thermal sterilization on the volatile fingerprint of onion, potato, pumpkin and red beet. <i>Food Research International</i> , 2014 , 56, 218-225	7	53
222	Relation Between Particle Properties and Rheological Characteristics of Carrot-derived Suspensions. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1127-1143	5.1	53
221	Kinetics of colour changes in pasteurised strawberry juice during storage. <i>Journal of Food Engineering</i> , 2018 , 216, 42-51	6	52
220	Thermal pretreatments of carrot pieces using different heating techniques: Effect on quality related aspects. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 522-529	6.8	51
219	Thermal and high-pressure inactivation kinetics of carrot pectinmethylesterase: from model system to real foods. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 429-436	6.8	51
218	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. <i>Food Chemistry</i> , 2014 , 153, 340-52	8.5	49
217	The effect of high pressure-high temperature processing conditions on acrylamide formation and other Maillard reaction compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11740-8	5.7	48

216	Heat-induced changes in the susceptibility of egg white proteins to enzymatic hydrolysis: a kinetic study. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3819-23	5.7	48
215	Quantifying structural characteristics of partially de-esterified pectins. <i>Food Hydrocolloids</i> , 2011 , 25, 434-443	10.6	47
214	Purification, characterization, thermal and high-pressure inactivation of a pectin methylesterase from white grapefruit (<i>Citrus paradisi</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 363-371	6.8	47
213	(Bio)chemical reactions during high pressure/high temperature processing affect safety and quality of plant-based foods. <i>Trends in Food Science and Technology</i> , 2012 , 23, 28-38	15.3	46
212	The Effects of Process-Induced Pectin Changes on the Viscosity of Carrot and Tomato Sera. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2870-2883	5.1	45
211	<i>Aspergillus aculeatus</i> pectin methylesterase: study of the inactivation by temperature and pressure and the inhibition by pectin methylesterase inhibitor. <i>Enzyme and Microbial Technology</i> , 2005 , 36, 385-390	3.8	45
210	Impact of pH on the kinetics of acrylamide formation/elimination reactions in model systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7847-55	5.7	44
209	New semi-empirical approach to handle time-variable boundary conditions during sterilisation of non-conductive heating foods. <i>Journal of Food Engineering</i> , 1995 , 24, 249-268	6	44
208	From fingerprinting to kinetics in evaluating food quality changes. <i>Trends in Biotechnology</i> , 2014 , 32, 125-31	15.1	43
207	Mode of de-esterification of alkaline and acidic pectin methyl esterases at different pH conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7825-31	5.7	43
206	Changes in purified tomato pectinmethylesterase activity during thermal and high pressure treatment. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1839-1847	4.3	43
205	The effect of pectin on in vitro β -carotene bioaccessibility and lipid digestion in low fat emulsions. <i>Food Hydrocolloids</i> , 2015 , 49, 73-81	10.6	42
204	Role of structural barriers for carotenoid bioaccessibility upon high pressure homogenization. <i>Food Chemistry</i> , 2016 , 199, 423-32	8.5	42
203	Role of carotenoid type on the effect of thermal processing on bioaccessibility. <i>Food Chemistry</i> , 2014 , 157, 275-82	8.5	42
202	Effect of debranching on the rheological properties of Ca^{2+} -pectin gels. <i>Food Hydrocolloids</i> , 2012 , 26, 44-53	10.6	42
201	Carrot pectin methylesterase and its inhibitor from kiwi fruit: Study of activity, stability and inhibition. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 601-609	6.8	42
200	Pressure-Temperature Inactivation of Lipoyxygenase in Green Peas ((<i>Pisum sativum</i>): A Kinetic Study. <i>Journal of Food Science</i> , 2001 , 66, 686-693	3.4	42
199	Pectin conversions under high pressure: Implications for the structure-related quality characteristics of plant-based foods. <i>Trends in Food Science and Technology</i> , 2012 , 24, 103-118	15.3	41

198	Towards a better understanding of the pectin structure-function relationship in broccoli during processing: Part I Macroscopic and molecular analyses. <i>Food Research International</i> , 2011 , 44, 1604-1612	7	40
197	Thermal and high-pressure inactivation kinetics of polyphenol oxidase in Victoria grape must. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2988-94	5.7	40
196	Minimizing quality changes of cloudy apple juice: The use of kiwifruit puree and high pressure homogenization. <i>Food Chemistry</i> , 2018 , 249, 202-212	8.5	39
195	Anti-homogalacturonan antibodies: A way to explore the effect of processing on pectin in fruits and vegetables?. <i>Food Research International</i> , 2011 , 44, 225-234	7	39
194	Study of chemical changes in pasteurised orange juice during shelf-life: A fingerprinting-kinetics evaluation of the volatile fraction. <i>Food Research International</i> , 2015 , 75, 295-304	7	38
193	Influence of processing on the pectin structure-function relationship in broccoli purée. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 15, 57-65	6.8	38
192	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 (<i>Brassica oleracea</i> L var. <i>italica</i>). <i>Food Chemistry</i> , 2010 , 120, 591-598	8.5	38
191	Modeling Heat Transfer during High-Pressure Freezing and Thawing. <i>Biotechnology Progress</i> , 1997 , 13, 416-423	2.8	38
190	High-pressure treatments induce folate polyglutamate profile changes in intact broccoli (<i>Brassica oleracea</i> L. cv. <i>Italica</i>) tissue. <i>Food Chemistry</i> , 2008 , 111, 220-229	8.5	38
189	Effect of Pectinmethylesterase Infusion Methods and Processing Techniques on Strawberry Firmness. <i>Journal of Food Science</i> , 2006 , 70, s383-s388	3.4	37
188	Covalent enzyme immobilization on paramagnetic polyacrolein beads. <i>Biosensors and Bioelectronics</i> , 1996 , 11, 443-8	11.8	37
187	Potential and limitations of methods for temperature uniformity mapping in high pressure thermal processing. <i>Trends in Food Science and Technology</i> , 2012 , 23, 97-110	15.3	36
186	THERMAL AND HIGH-PRESSURE STABILITY OF PURIFIED PECTIN METHYLESTERASE FROM PLUMS (<i>PRUNUS DOMESTICA</i>). <i>Journal of Food Biochemistry</i> , 2006 , 30, 138-154	3.3	36
185	Comparative study on lipid digestion and carotenoid bioaccessibility of emulsions, nanoemulsions and vegetable-based in situ emulsions. <i>Food Hydrocolloids</i> , 2019 , 87, 119-128	10.6	35
184	Rheology of Concentrated Tomato-Derived Suspensions: Effects of Particle Characteristics. <i>Food and Bioprocess Technology</i> , 2014 , 7, 248-264	5.1	35
183	Influence of high-pressure homogenization on functional properties of orange pulp. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 30, 51-60	6.8	35
182	Enzyme infusion and thermal processing of strawberries: Pectin conversions related to firmness evolution. <i>Food Chemistry</i> , 2009 , 114, 1371-1379	8.5	35
181	Inactivation of pepper (<i>Capsicum annuum</i>) pectin methylesterase by combined high-pressure and temperature treatments. <i>Journal of Food Engineering</i> , 2006 , 75, 50-58	6	35

180	Rheological Properties of Tomato-based Products after Thermal and High-pressure Treatment. <i>Journal of Food Science</i> , 2006 , 71, S243-S248	3.4	35
179	Pectin nanostructure influences pectin-cation interactions and in vitro -bioaccessibility of Ca ²⁺ , Zn ²⁺ , Fe ²⁺ and Mg ²⁺ -ions in model systems. <i>Food Hydrocolloids</i> , 2017 , 62, 299-310	10.6	34
178	Towards a better understanding of the pectin structure-function relationship in broccoli during processing: Part II Analyses with anti-pectin antibodies. <i>Food Research International</i> , 2011 , 44, 2896-2906	7	34
177	Impact evaluation of high pressure treatment on foods: considerations on the development of pressure-temperature-time integrators (pTTIs). <i>Trends in Food Science and Technology</i> , 2008 , 19, 337-348	15.3	34
176	Evaluation of cation-facilitated pectin-gel properties: Cryo-SEM visualisation and rheological properties. <i>Food Hydrocolloids</i> , 2016 , 61, 172-182	10.6	34
175	Fe ²⁺ adsorption on citrus pectin is influenced by the degree and pattern of methylesterification. <i>Food Hydrocolloids</i> , 2017 , 73, 101-109	10.6	32
174	Enzyme infusion prior to thermal/high pressure processing of strawberries: Mechanistic insight into firmness evolution. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 23-31	6.8	32
173	Effect of moisture content during dry-heating on selected physicochemical and functional properties of dried egg white. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 127-35	5.7	32
172	Evaluation of process value distribution with time temperature integrators. <i>Food Research International</i> , 1994 , 27, 413-423	7	32
171	Microalgal biomass as a (multi)functional ingredient in food products: Rheological properties of microalgal suspensions as affected by mechanical and thermal processing. <i>Algal Research</i> , 2017 , 25, 452-463	5.63	31
170	Kinetic study on the changes in the susceptibility of egg white proteins to enzymatic hydrolysis induced by heat and high hydrostatic pressure pretreatment. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5621-6	5.7	31
169	Development of an Enzymic Time Temperature Integrator for Sterilization Processes Based on <i>Bacillus licheniformis</i> α-amylase at Reduced Water Content. <i>Journal of Food Science</i> , 2002 , 67, 285-291	3.4	31
168	Carotene Degradation and Isomerization during Thermal Processing: A Review on the Kinetic Aspects. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1844-55	11.5	30
167	Relation between in vitro lipid digestion and β-carotene bioaccessibility in β-carotene-enriched emulsions with different concentrations of L-α-phosphatidylcholine. <i>Food Research International</i> , 2015 , 67, 60-66	7	30
166	Kinetics of acrylamide formation/elimination reactions as affected by water activity. <i>Biotechnology Progress</i> , 2007 , 23, 722-8	2.8	30
165	The kinetics of acrylamide formation/elimination in asparagine-glucose systems at different initial reactant concentrations and ratios. <i>Food Chemistry</i> , 2008 , 111, 719-729	8.5	30
164	Effect of temperature and pressure on the activity of purified tomato polygalacturonase in the presence of pectins with different patterns of methyl esterification. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 293-303	6.8	30
163	The in situ observation of the temperature and pressure stability of recombinant <i>Aspergillus aculeatus</i> pectin methylesterase with Fourier transform IR spectroscopy reveals an unusual pressure stability of beta-helices. <i>Biochemical Journal</i> , 2005 , 392, 565-71	3.8	30

162	Model based process design of the combined high pressure and mild heat treatment ensuring safety and quality of a carrot simulant system. <i>Journal of Food Engineering</i> , 2007 , 78, 1010-1021	6	29
161	Kinetics of quality changes of green peas and white beans during thermal processing. <i>Journal of Food Engineering</i> , 1995 , 24, 361-377	6	29
160	A multivariate approach into physicochemical, biochemical and aromatic quality changes of purée based on Hayward kiwifruit during the final phase of ripening. <i>Postharvest Biology and Technology</i> , 2016 , 117, 206-216	6.2	29
159	Lipid nanoparticles with fats or oils containing β -carotene: Storage stability and in vitro digestibility kinetics. <i>Food Chemistry</i> , 2019 , 278, 396-405	8.5	29
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157	Role of precursors on the kinetics of acrylamide formation and elimination under low moisture conditions using a multiresponse approach [Part I: Effect of the type of sugar. <i>Food Chemistry</i> , 2009 , 114, 116-126	8.5	28
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