

Ann Van Loey

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

305
papers

12,341
citations

63
h-index

90
g-index

310
ext. papers

13,604
ext. citations

6.8
avg, IF

6.38
L-index

#	Paper	IF	Citations
305	Utilizing Hydrothermal Processing to Align Structure and In Vitro Digestion Kinetics between Three Different Pulse Types.. <i>Foods</i> , 2022 , 11,	4.9	2
304	Application of multivariate data analysis for food quality investigations: An example-based review.. <i>Food Research International</i> , 2022 , 151, 110878	7	4
303	Impact of processing on the production of a carotenoid-rich Cucurbita maxima cv. Hokkaido pumpkin juice.. <i>Food Chemistry</i> , 2022 , 380, 132191	8.5	0
302	Heat and Light Stability of Pumpkin-Based Carotenoids in a Photosensitive Food: A Carotenoid-Coloured Beverage.. <i>Foods</i> , 2022 , 11,	4.9	1
301	The moisture plasticizing effect on enzyme-catalyzed reactions in model and real systems in view of legume ageing and their hard to cook development. <i>Journal of Food Engineering</i> , 2022 , 314, 110781	6	1
300	Effect of processing and microstructural properties of chickpea-flours on in vitro digestion and appetite sensations. <i>Food Research International</i> , 2022 , 111245	7	1
299	The rehydration attributes and quality characteristics of Quick-cooking Dehydrated beans: Implications of glass transition on storage stability. <i>Food Research International</i> , 2022 , 111377	7	0
298	The Potential of Phaeodactylum as a Natural Source of Antioxidants for Fish Oil Stabilization. <i>Foods</i> , 2022 , 11, 1461	4.9	1
297	Microstructural and Texturizing Properties of Partially Pectin-Depleted Cell Wall Material: The Role of Botanical Origin and High-Pressure Homogenization. <i>Foods</i> , 2021 , 10,	4.9	2
296	Microscopic evidence for pectin changes in hard-to-cook development of common beans during storage. <i>Food Research International</i> , 2021 , 141, 110115	7	1
295	Impact of processing on the functionalization of pumpkin pomace as a food texturizing ingredient. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 69, 102669	6.8	5
294	Thermal treatment of common beans (<i>Phaseolus vulgaris</i> L.): Factors determining cooking time and its consequences for sensory and nutritional quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3690-3718	16.4	5
293	The effect of thermal processing and storage on the color stability of strawberry puree originating from different cultivars. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111270	5.4	5
292	The Impact of Drying and Rehydration on the Structural Properties and Quality Attributes of Pre-Cooked Dried Beans. <i>Foods</i> , 2021 , 10,	4.9	3
291	Impact of processing and storage conditions on color stability of strawberry puree: The role of PPO reactions revisited. <i>Journal of Food Engineering</i> , 2021 , 294, 110402	6	10
290	In vitro protein and starch digestion kinetics of individual chickpea cells: from static to more complex in vitro digestion approaches. <i>Food and Function</i> , 2021 , 12, 7787-7804	6.1	5
289	Reaction pathways and factors influencing nonenzymatic browning in shelf-stable fruit juices during storage. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5698-5721	16.4	5

288	Effect of cultivar, pasteurization and storage on the volatile and taste compounds of strawberry puree. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112007	5.4	2
287	Insight into non-enzymatic browning of shelf-stable orange juice during storage: A fractionation and kinetic approach. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3765-3775	4.3	5
286	Oxidative stability of vegetable purees enriched with n-3-LC-PUFA microalgal biomass: impact of type of vegetable. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 751-759	3.8	2
285	Thermal processing of kale purée: The impact of process intensity and storage on different quality related aspects. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 58, 102213	6.8	5
284	Effect of sugar reduction on flavour release and sensory perception in an orange juice soft drink model. <i>Food Chemistry</i> , 2019 , 284, 125-132	8.5	10
283	Measuring Primary Lipid Oxidation in Food Products Enriched with Colored Microalgae. <i>Food Analytical Methods</i> , 2019 , 12, 2150-2160	3.4	2
282	Impact of microalgal species on the oxidative stability of n-3 LC-PUFA enriched tomato puree. <i>Algal Research</i> , 2019 , 40, 101502	5	9
281	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
280	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
279	Evaluating microalgal cell disruption upon ultra high pressure homogenization. <i>Algal Research</i> , 2019 , 42, 101616	5	26
278	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
277	Carotenoid profile and basic structural indicators of native Peruvian chili peppers. <i>European Food Research and Technology</i> , 2019 , 245, 717-732	3.4	3
276	Impact of Nannochloropsis sp. dosage form on the oxidative stability of n-3 LC-PUFA enriched tomato purees. <i>Food Chemistry</i> , 2019 , 279, 389-400	8.5	17
275	Process-induced water-soluble biopolymers from broccoli and tomato purées: Their molecular structure in relation to their emulsion stabilizing capacity. <i>Food Hydrocolloids</i> , 2018 , 81, 312-327	10.6	9
274	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. <i>Food Research International</i> , 2018 , 109, 250-259	7	19
273	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
272	The potential of kiwifruit puree as a clean label ingredient to stabilize high pressure pasteurized cloudy apple juice during storage. <i>Food Chemistry</i> , 2018 , 255, 197-208	8.5	19
271	Integrated science-based approach to study quality changes of shelf-stable food products during storage: A proof of concept on orange and mango juices. <i>Trends in Food Science and Technology</i> , 2018 , 73, 76-86	15.3	23

270	In vitro digestibility kinetics of oil-in-water emulsions structured by water-soluble pectin-protein mixtures from vegetable purées. <i>Food Hydrocolloids</i> , 2018 , 80, 231-244	10.6	11
269	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
268	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
267	Shelf-life dating of shelf-stable strawberry juice based on survival analysis of consumer acceptance information. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3437-3445	4.3	5
266	Interactions between citrus pectin and Zn ²⁺ or Ca ²⁺ and associated in vitro Zn ²⁺ bioaccessibility as affected by degree of methylesterification and blockiness. <i>Food Hydrocolloids</i> , 2018 , 79, 319-330	10.6	24
265	Combining untargeted, targeted and sensory data to investigate the impact of storage on food volatiles: A case study on strawberry juice. <i>Food Research International</i> , 2018 , 113, 382-391	7	13
264	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
263	Molar mass influence on pectin-Ca ²⁺ adsorption capacity, interaction energy and associated functionality: Gel microstructure and stiffness. <i>Food Hydrocolloids</i> , 2018 , 85, 331-342	10.6	13
262	Unravelling the structure of serum pectin originating from thermally and mechanically processed carrot-based suspensions. <i>Food Hydrocolloids</i> , 2018 , 77, 482-493	10.6	13
261	Kinetics of colour changes in pasteurised strawberry juice during storage. <i>Journal of Food Engineering</i> , 2018 , 216, 42-51	6	52
260	Impact of processing on n-3 LC-PUFA in model systems enriched with microalgae. <i>Food Chemistry</i> , 2018 , 268, 441-450	8.5	20
259	Impact of processing on odour-active compounds of a mixed tomato-onion puree. <i>Food Chemistry</i> , 2017 , 228, 14-25	8.5	15
258	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. <i>Food Chemistry</i> , 2017 , 232, 124-134	8.5	61
257	Membrane fatty acid composition as a determinant of <i>Listeria monocytogenes</i> sensitivity to trans-cinnamaldehyde. <i>Research in Microbiology</i> , 2017 , 168, 536-546	4	16
256	Carotenoid stability and lipid oxidation during storage of low-fat carrot and tomato based systems. <i>LWT - Food Science and Technology</i> , 2017 , 80, 470-478	5.4	9
255	Kinetics of Strecker aldehyde formation during thermal and high pressure high temperature processing of carrot puree. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 39, 88-93	6.8	10
254	The effect of high pressure homogenization and endogenous pectin-related enzymes on tomato purée consistency and serum pectin structure. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 35-44	6.8	24
253	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

252	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	5.4	31
251	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
250	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
249	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
248	Potential of different mechanical and thermal treatments to control off-flavour generation in broccoli puree. <i>Food Chemistry</i> , 2017 , 217, 531-541	8.5	16
247	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
246	Carotenoid transfer to oil during thermal processing of low fat carrot and tomato particle based suspensions. <i>Food Research International</i> , 2016 , 86, 64-73	7	9
245	Process-Structure-Function Relations of Pectin in Food. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1021-42	11.5	78
244	Enzymatic cell wall degradation of high-pressure-homogenized tomato puree and its effect on lycopene bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 254-61	4.3	19
243	The effect of exogenous enzymes and mechanical treatment on mango puree: Microscopic, mesoscopic, and macroscopic evaluation. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 438-449	6.8	5
242	The evolution of quality characteristics of mango piece after pasteurization and during shelf life in a mango juice drink. <i>European Food Research and Technology</i> , 2016 , 242, 703-712	3.4	11
241	Headspace fingerprinting and sensory evaluation to discriminate between traditional and alternative pasteurization of watermelon juice. <i>European Food Research and Technology</i> , 2016 , 242, 787-803	3.4	11
240	Effect of oxygen availability and pH on the furan concentration formed during thermal preservation of plant-based foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 612-22	3.2	4
239	Role of structural barriers for carotenoid bioaccessibility upon high pressure homogenization. <i>Food Chemistry</i> , 2016 , 199, 423-32	8.5	42
238	High-Pressure Processing Uniformity. <i>Food Engineering Series</i> , 2016 , 253-268	0.5	3
237	Deliberate processing of carrot purees entails tailored serum pectin structures. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 515-523	6.8	12
236	Relative importance and interactions of furan precursors in sterilised, vegetable-based food systems. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 193-206	3.2	1
235	A multivariate approach into physicochemical, biochemical and aromatic quality changes of puree based on Hayward kiwifruit during the final phase of ripening. <i>Postharvest Biology and Technology</i> , 2016 , 117, 206-216	6.2	29

234	Evaluation of cation-facilitated pectin-gel properties: Cryo-SEM visualisation and rheological properties. <i>Food Hydrocolloids</i> , 2016 , 61, 172-182	10.6	34
233	Comparing the Impact of High-Pressure Processing and Thermal Processing on Quality of Hayward and Zintao Kiwifruit Puré: Untargeted Headspace Fingerprinting and Targeted Approaches. <i>Food and Bioprocess Technology</i> , 2016 , 9, 2059-2069	5.1	22
232	Effect of Enzyme Homogenization on the Physical Properties of Carrot Cell Wall Suspensions. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1377-1385	5.1	13
231	Evaluating the potential of high pressure high temperature and thermal processing on volatile compounds, nutritional and structural properties of orange and yellow carrots. <i>European Food Research and Technology</i> , 2015 , 240, 183-198	3.4	11
230	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A 'fingerprinting kinetics' approach. <i>Food Chemistry</i> , 2015 , 185, 119-26	8.5	11
229	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
228	Furan formation during storage and reheating of sterilised vegetable purés. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 161-9	3.2	15
227	Furan formation as a function of pressure, temperature and time conditions in spinach puré. <i>LWT - Food Science and Technology</i> , 2015 , 64, 565-570	5.4	12
226	Pectin-interactions and in vitro bioaccessibility of calcium and iron in particulated tomato-based suspensions. <i>Food Hydrocolloids</i> , 2015 , 49, 164-175	10.6	20
225	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
224	Recombinant kiwi pectin methylesterase inhibitor: Purification and characterization of the interaction with plant pectin methylesterase during thermal and high-pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 295-301	6.8	2
223	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
222	Quality changes of pasteurised mango juice during storage. Part II: Kinetic modelling of the shelf-life markers. <i>Food Research International</i> , 2015 , 78, 410-423	7	22
221	Quality changes of pasteurised mango juice during storage. Part I: Selecting shelf-life markers by integration of a targeted and untargeted multivariate approach. <i>Food Research International</i> , 2015 , 78, 396-409	7	10
220	Carotenoid transfer to oil upon high pressure homogenisation of tomato and carrot based matrices. <i>Journal of Functional Foods</i> , 2015 , 19, 775-785	5.1	22
219	Changes in β -Carotene During Processing of Carrots 2015 , 11-16		4
218	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
217	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

216	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. <i>Food Research International</i> , 2015 , 67, 264-271	7	22
215	Enhanced electrostatic interactions in tomato cell suspensions. <i>Food Hydrocolloids</i> , 2015 , 43, 442-450	10.6	5
214	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
213	Colour and carotenoid changes of pasteurised orange juice during storage. <i>Food Chemistry</i> , 2015 , 171, 330-40	8.5	101
212	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
211	The effect of exogenous enzymes and mechanical treatment on mango purée: Effect on the molecular properties of pectic substances. <i>Food Hydrocolloids</i> , 2015 , 50, 193-202	10.6	4
210	A kinetic study of furan formation during storage of shelf-stable fruit juices. <i>Journal of Food Engineering</i> , 2015 , 165, 74-81	6	26
209	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
208	Effect of Enzymes on Serum and Particle Properties of Carrot Cell Suspensions. <i>Food Biophysics</i> , 2015 , 10, 428-438	3.2	
207	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. <i>Food Chemistry</i> , 2015 , 179, 94-102	8.5	20
206	The Effect of Endogenous Pectinases on the Consistency of Tomato/Carrot Purée Mixes. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2570-2580	5.1	10
205	Comparing the Effects of High Hydrostatic Pressure and Thermal Processing on Blanched and Unblanched Mango (<i>Mangifera indica</i> L.) Nectar: Using Headspace Fingerprinting as an Untargeted Approach. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3000-3011	5.1	28
204	Thermal and High-Pressure Stability of Pectin-Converting Enzymes in Broccoli and Carrot Purée: Towards the Creation of Specific Endogenous Enzyme Populations Through Processing. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1713-1724	5.1	17
203	Effect of calcium ions and pH on the structure and rheology of carrot-derived suspensions. <i>Food Hydrocolloids</i> , 2014 , 36, 382-391	10.6	6
202	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
201	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
200	Role of carotenoid type on the effect of thermal processing on bioaccessibility. <i>Food Chemistry</i> , 2014 , 157, 275-82	8.5	42
199	Investigating the role of pectin in carrot cell wall changes during thermal processing: A microscopic approach. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 24, 113-120	6.8	17

198	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
197	Impact of different large scale pasteurisation technologies and refrigerated storage on the headspace fingerprint of tomato juice. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 431-444	6.8	22
196	Lycopene and β -carotene transfer to oil and micellar phases during in vitro digestion of tomato and red carrot based-fractions. <i>Food Research International</i> , 2014 , 64, 831-838	7	26
195	Reduction of Furan Formation by High-Pressure High-Temperature Treatment of Individual Vegetable PurBs. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2679	5.1	23
194	Isolation and structural characterisation of papaya peel pectin. <i>Food Research International</i> , 2014 , 55, 215-221	7	79
193	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
192	From fingerprinting to kinetics in evaluating food quality changes. <i>Trends in Biotechnology</i> , 2014 , 32, 125-31	15.1	43
191	Role of mechanical forces in the stomach phase on the in vitro bioaccessibility of β -carotene. <i>Food Research International</i> , 2014 , 55, 271-280	7	12
190	Kinetics of thermal and high-pressure inactivation of avocado polygalacturonase. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 51-58	6.8	8
189	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
188	Rheology of Concentrated Tomato-Derived Suspensions: Effects of Particle Characteristics. <i>Food and Bioprocess Technology</i> , 2014 , 7, 248-264	5.1	35
187	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
186	Thermal and High-Pressure Stability of Pectinmethylesterase, Polygalacturonase, β -Galactosidase and β -Arabinofuranosidase in a Tomato Matrix: Towards the Creation of Specific Endogenous Enzyme Populations Through Processing. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3368-3380	5.1	26
185	Relation Between Particle Properties and Rheological Characteristics of Carrot-derived Suspensions. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1127-1143	5.1	53
184	Modeling Lycopene Degradation and Isomerization in the Presence of Lipids. <i>Food and Bioprocess Technology</i> , 2013 , 6, 909-918	5.1	26
183	Comparing thermal and high pressure processing of carrots at different processing intensities by headspace fingerprinting. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 18, 31-42	6.8	24
182	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
181	Influence of pilot scale in pack pasteurization and sterilization treatments on nutritional and textural characteristics of carrot pieces. <i>Food Research International</i> , 2013 , 50, 526-533	7	16

180	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
179	Isomerisation of carrot β -carotene in presence of oil during thermal and combined thermal/high pressure processing. <i>Food Chemistry</i> , 2013 , 138, 1515-20	8.5	13
178	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
177	Processing tomato pulp in the presence of lipids: The impact on lycopene bioaccessibility. <i>Food Research International</i> , 2013 , 51, 32-38	7	63
176	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
175	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
174	(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
173	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
172	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
171	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
170	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
169	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
168	Immunological toolbox available for in situ exploration of pectic homogalacturonan and its modifying enzymes in fruits and vegetables and their derived food products. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 15, 72-80	6.8	1
167	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
166	Characterisation and screening of the process stability of bioactive compounds in red fruit paste and red fruit juice. <i>European Food Research and Technology</i> , 2012 , 234, 593-605	3.4	18
165	Rheological properties of Ca ²⁺ -gels of partially methylesterified polygalacturonic acid: Effect of mixed patterns of methylesterification. <i>Carbohydrate Polymers</i> , 2012 , 88, 37-45	10.3	7
164	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
163	Changes in β -carotene bioaccessibility and concentration during processing of carrot puree. <i>Food Chemistry</i> , 2012 , 133, 60-67	8.5	102

162	In situ pectin engineering as a tool to tailor the consistency and syneresis of carrot pulp. <i>Food Chemistry</i> , 2012 , 133, 146-155	8.5	26
161	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
160	Effect of de-methylesterification on network development and nature of Ca ²⁺ -pectin gels: Towards understanding structure-function relations of pectin. <i>Food Hydrocolloids</i> , 2012 , 26, 89-98	10.6	70
159	Effect of debranching on the rheological properties of Ca ²⁺ -pectin gels. <i>Food Hydrocolloids</i> , 2012 , 26, 44-53	10.6	42
158	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
157	Development of an immunological toolbox to detect endogenous and exogenous pectin methylesterase in plant-based food products. <i>Food Research International</i> , 2011 , 44, 931-939	7	3
156	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
155	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
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5	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
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