Frans Wj Van Den Berg

List of Publications by Year
in descending order

104 papers	**8,160** citations	117625 **34** h-index	48315 **88** g-index
107 all docs	**107** docs citations	**107** times ranked	**11789** citing authors

#	Article	IF	Citations
1	Differences in physicochemical properties of high-moisture extrudates prepared from soy and pea protein isolates. Food Hydrocolloids, 2022, 128, 107540.	10.7	31
2	Water mobility and microstructure of acidified milk model gels with added whey protein ingredients. Food Hydrocolloids, 2022, 127, 107548.	10.7	6
3	UV spectroscopy as a quantitative monitoring tool in a dairy side-stream fractionation process. Chemometrics and Intelligent Laboratory Systems, 2022, 225, 104561.	3.5	2
4	A generalized image analytical algorithm for investigating tablet disintegration. International Journal of Pharmaceutics, 2022, 623, 121847.	5.2	2
5	NIR Data Exploration and Regression by Chemometricsâ€"A Primer. , 2021, , 127-189.		4
6	Estimating the structure of sarcoplasmic proteins extracted from pork tenderloin thawed by a high-voltage electrostatic field. Journal of Food Science and Technology, 2020, 57, 1574-1578.	2.8	3
7	Bacterial Flow Cytometry and Imaging as Potential Process Monitoring Tools for Industrial Biotechnology. Fermentation, 2020, 6, 10.	3.0	14
8	Mid-Infrared Spectroscopy and Multivariate Analysis to Characterize <i>Lactobacillus acidophilus</i> Fermentation Processes. Applied Spectroscopy, 2019, 73, 1087-1098.	2.2	4
9	Quantifying crystalline Î±-lactose monohydrate in amorphous lactose using terahertz time domain spectroscopy and near infrared spectroscopy. Vibrational Spectroscopy, 2019, 102, 39-46.	2.2	17
10	Chemical characterization by gas chromatography-mass spectrometry and inductively coupled plasma-optical emission spectroscopy of membrane permeates from an industrial dairy ingredient production used as process water. Journal of Dairy Science, 2018, 101, 135-146.	3.4	11
11	BIOPRO World Talent Campus: A week of real world challenge for biotechnology post-graduate students. Education for Chemical Engineers, 2018, 25, 1-8.	4.8	3
12	Biofouling on RO-membranes used for water recovery in the dairy industry. Journal of Water Process Engineering, 2018, 24, 1-10.	5.6	35
13	CoMiniGutâ€"a small volume<i>in vitro</i>colon model for the screening of gut microbial fermentation processes. PeerJ, 2018, 6, e4268.	2.0	60
14	Comparison of spectroscopy technologies for improved monitoring of cell culture processes in miniature bioreactors. Biotechnology Progress, 2017, 33, 337-346.	2.6	36
15	Tutorial â€" applying extreme value theory to characterize foodâ€processing systems. Journal of Chemometrics, 2017, 31, e2896.	1.3	4
16	A statistical strategy to assess cleaning level of surfaces using fluorescence spectroscopy and Wilksâ€™ ratio. Chemometrics and Intelligent Laboratory Systems, 2017, 165, 11-21.	3.5	2
17	Monitoring Process Water Quality Using Near Infrared Spectroscopy and Partial Least Squares Regression with Prediction Uncertainty Estimation. Applied Spectroscopy, 2017, 71, 410-421.	2.2	20
18	Inline UV-Vis spectroscopy to monitor and optimize cleaning-in-place (CIP) of whey filtration plants. LWT - Food Science and Technology, 2017, 75, 164-170.	5.2	11

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19	Vibrational Spectroscopy in Food Processing. , 2017, , 582-589.		4
20	The role of exopolysaccharide-producing cultures and whey protein ingredients in yoghurt. LWT - Food Science and Technology, 2016, 72, 189-198.	5.2	37
21	Multilevel Modeling for Data Mining of Downstream Bio-Industrial Processes. Chemometrics and Intelligent Laboratory Systems, 2016, 154, 62-71.	3.5	5
22	Modeling of the Flux Decline in a Continuous Ultrafiltration System with Multiblock Partial Least Squares. Industrial & Engineering Chemistry Research, 2016, 55, 10690-10698.	3.7	4
23	Weighted PARAFAC and Nonlinear Regression for Handling Intensity Changes in Fluorescence Spectroscopy Caused by pH Fluctuations. Applied Spectroscopy, 2016, 70, 1739-1750.	2.2	1
24	Exploring Process Dynamics by near Infrared Spectroscopy in Lactic Fermentations. Journal of Near Infrared Spectroscopy, 2016, 24, 443-451.	1.5	10
25	Confidence limits for contribution plots in multivariate statistical process control using bootstrap estimates. Analytica Chimica Acta, 2016, 908, 75-84.	5.4	7
26	Prediction of total fatty acid parameters and individual fatty acids in pork backfat using Raman spectroscopy and chemometrics: Understanding the cage of covariance between highly correlated fat parameters. Meat Science, 2016, 111, 18-26.	5.5	53
27	Detecting Blending End-Point Using Mean Squares Successive Difference Test and Near-Infrared Spectroscopy. Journal of Pharmaceutical Sciences, 2015, 104, 2541-2549.	3.3	7
28	Monitoring fermentation processes using inâ€process measurements of different orders. Journal of Chemical Technology and Biotechnology, 2015, 90, 244-254.	3.2	12
29	Quality assessment of boar semen by multivariate analysis of flow cytometric data. Chemometrics and Intelligent Laboratory Systems, 2015, 142, 219-230.	3.5	5
30	Quantitative determination of mold growth and inhibition by multispectral imaging. Food Control, 2015, 55, 82-89.	5.5	15
31	Protein residual fouling identification on UF membranes using ATR-FT-IR and multivariate curve resolution. Chemometrics and Intelligent Laboratory Systems, 2015, 144, 39-47.	3.5	8
32	Investigation of UF and MF Membrane Residual Fouling in Full-Scale Dairy Production Using FT-IR to Quantify Protein and Fat. International Journal of Food Engineering, 2015, 11, 1-15.	1.5	6
33	Influence of Reduced Cleaning-In-Place on Aged Membranes during Ultrafiltration of Whey. International Journal of Food Engineering, 2015, 11, 447-455.	1.5	1
34	Moving from recipe-driven to measurement-based cleaning procedures: Monitoring the Cleaning-In-Place process of whey filtration units by ultraviolet spectroscopy and chemometrics. Journal of Food Engineering, 2014, 126, 82-88.	5.2	14
35	A process analytical approach for quality control of dapivirine in HIV preventive vaginal rings by Raman spectroscopy. Journal of Raman Spectroscopy, 2014, 45, 149-156.	2.5	14
36	Monitoring an enzyme purification process using on-line and in-line NIR measurements. Chemometrics and Intelligent Laboratory Systems, 2014, 132, 30-38.	3.5	7

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37	Fast and robust discrimination of almonds (Prunus amygdalus) with respect to their bitterness by using near infrared and partial least squares-discriminant analysis. Food Chemistry, 2014, 153, 15-19.	8.2	44
38	Chemical imaging and solid state analysis at compact surfaces using UV imaging. International Journal of Pharmaceutics, 2014, 477, 527-535.	5.2	16
39	Competitive Displacement of Sodium Caseinate by Low-Molecular-Weight Emulsifiers and the Effects on Emulsion Texture and Rheology. Langmuir, 2014, 30, 8687-8696.	3.5	56
40	Investigation of Consecutive Fouling and Cleaning Cycles of Ultrafiltration Membranes Used for Whey Processing. International Journal of Food Engineering, 2014, 10, 367-381.	1.5	12
41	Current Advances and Future Trends in Characterizing Poorly Water-soluble Drugs Using Spectroscopic, Imaging and Data Analytical Techniques. Current Pharmaceutical Design, 2014, 20, 436-453.	1.9	11
42	Process Analytical Technology in the food industry. Trends in Food Science and Technology, 2013, 31, 27-35.	15.1	90
43	Expansion profiles of wheat doughs fermented by seven commercial baker's yeasts. Journal of Cereal Science, 2013, 58, 318-323.	3.7	10
44	Relationship between meat toughness and properties of connective tissue from cows and young bulls heat treated at low temperatures for prolonged times. Meat Science, 2013, 93, 787-795.	5.5	95
45	Comparison of bootstrap and asymptotic confidence limits for control charts in batch MSPC strategies. Chemometrics and Intelligent Laboratory Systems, 2013, 127, 102-111.	3.5	5
46	Bootstrap based confidence limits in principal component analysis â€" A case study. Chemometrics and Intelligent Laboratory Systems, 2013, 120, 97-105.	3.5	64
47	Towards Better Process Understanding: Chemometrics and Multivariate Measurements in Manufacturing of Solid Dosage Forms. Journal of Pharmaceutical Sciences, 2013, 102, 1385-1403.	3.3	38
48	Quantification of paracetamol through tablet blister packages by Raman spectroscopy and multivariate curve resolution-alternating least squares. Chemometrics and Intelligent Laboratory Systems, 2013, 125, 58-66.	3.5	50
49	Quantitatively Different, yet Qualitatively Alike: A Meta-Analysis of the Mouse Core Gut Microbiome with a View towards the Human Gut Microbiome. PLoS ONE, 2013, 8, e62578.	2.5	182
50	Fast-track to A Solid Dispersion Formulation Using Multi-way Analysis of Complex Interactions. Journal of Pharmaceutical Sciences, 2013, 102, 904-914.	3.3	5
51	Depth profiling of porcine adipose tissue by Raman spectroscopy. Journal of Raman Spectroscopy, 2012, 43, 482-489.	2.5	55
52	Subspace methods for dynamic model estimation in PAT applications. Journal of Chemometrics, 2012, 26, 435-441.	1.3	2
53	Achieving bilinearity in non-bilinear augmented first order kinetic data applying calibration transfer. Chemometrics and Intelligent Laboratory Systems, 2012, 115, 1-8.	3.5	6
54	Initial adhesion of Listeria monocytogenes to solid surfaces under liquid flow. International Journal of Food Microbiology, 2012, 152, 181-188.	4.7	29

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55	A novel image analysis methodology for online monitoring of nucleation and crystal growth during solid state phase transformations. International Journal of Pharmaceutics, 2012, 433, 60-70.	5.2	20
56	Real-time modeling of milk coagulation using in-line near infrared spectroscopy. Journal of Food Engineering, 2012, 108, 345-352.	5.2	41
57	Internal and External Validation Strategies for the Evaluation of Long-Term Effects in NIR Calibration Models. Journal of Agricultural and Food Chemistry, 2011, 59, 1541-1547.	5.2	20
58	Calibration transfer for excitation–emission fluorescence measurements. Analytica Chimica Acta, 2011, 705, 81-87.	5.4	13
59	Image analysis for maintenance of coating quality in nickel electroplating baths – Real time control. Analytica Chimica Acta, 2011, 706, 1-7.	5.4	19
60	Dynamic visualization and microstructure of syneresis of cheese curd during mechanical treatment. International Dairy Journal, 2011, 21, 711-717.	3.0	15
61	Particle size dependence of polymorphism in spray-dried mannitol. European Journal of Pharmaceutical Sciences, 2011, 44, 41-48.	4.0	51
62	Influence of solvent evaporation rate and formulation factors on solid dispersion physical stability. European Journal of Pharmaceutical Sciences, 2011, 44, 610-620.	4.0	68
63	Determination of an acceptable level of spectral data compression by Discrete Wavelet Transforms. Analytica Chimica Acta, 2010, 668, 137-142.	5.4	10
64	Evaluation of a new local modelling approach for large and heterogeneous NIRS data sets. Chemometrics and Intelligent Laboratory Systems, 2010, 101, 87-94.	3.5	19
65	Detecting variation in ultrafiltrated milk permeates – Infrared spectroscopy signatures and external factor orthogonalization. Chemometrics and Intelligent Laboratory Systems, 2010, 104, 243-248.	3.5	11
66	Gut Microbiota in Human Adults with Type 2 Diabetes Differs from Non-Diabetic Adults. PLoS ONE, 2010, 5, e9085.	2.5	2,309
67	Determination of Dry Matter Content in Potato Tubers by Low-Field Nuclear Magnetic Resonance (LF-NMR). Journal of Agricultural and Food Chemistry, 2010, 58, 10300-10304.	5.2	68
68	Effect of Gel Firmness at Cutting Time, pH, and Temperature on Rennet Coagulation and Syneresis: An in situ ^{1}H NMR Relaxation Study. Journal of Agricultural and Food Chemistry, 2010, 58, 513-519.	5.2	32
69	Multi-way based calibration transfer between two Raman spectrometers. Analyst, The, 2010, 135, 1382.	3.5	14
70	Data Pre-processing. , 2009, , 29-50.		34
71	Calibration Transfer Methods. , 2009, , 105-118.		2
72	Review of the most common pre-processing techniques for near-infrared spectra. TrAC - Trends in Analytical Chemistry, 2009, 28, 1201-1222.	11.4	1,894

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73	Evidence of vintage effects on grape wines using 1H NMR-based metabolomic study. Analytica Chimica Acta, 2009, 648, 71-76.	5.4	81
74	^{1}H NMR-Based Metabolomic Approach for Understanding the Fermentation Behaviors of Wine Yeast Strains. Analytical Chemistry, 2009, 81, 1137-1145.	6.5	84
75	Metabolomic Insight into Soy Sauce through ^{1}H NMR Spectroscopy. Journal of Agricultural and Food Chemistry, 2009, 57, 6862-6870.	5.2	67
76	Metabolomic Studies on Geographical Grapes and Their Wines Using ^{1}H NMR Analysis Coupled with Multivariate Statistics. Journal of Agricultural and Food Chemistry, 2009, 57, 1481-1490.	5.2	191
77	Solvent Diversity in Polymorph Screening. Journal of Pharmaceutical Sciences, 2008, 97, 2145-2159.	3.3	51
78	PARAFASCA: ASCA combined with PARAFAC for the analysis of metabolic fingerprinting data. Journal of Chemometrics, 2008, 22, 114-121.	1.3	52
79	Solvent subset selection for polymorph screening. Journal of Chemometrics, 2008, 22, 621-631.	1.3	15
80	Investigating the fermentation of cocoa by correlating Denaturing Gradient Gel Electrophoresis profiles and Near Infrared spectra. International Journal of Food Microbiology, 2008, 125, 133-140.	4.7	24
81	Near-Infrared Spectroscopy for Cocrystal Screening. A Comparative Study with Raman Spectroscopy. Analytical Chemistry, 2008, 80, 7755-7764.	6.5	56
82	Changes occurring in potatoes during cooking and reheating as affected by salting and cool or frozen storage â€" a LF-NMR study. LWT - Food Science and Technology, 2008, 41, 1710-1719.	5.2	20
83	[1]H Nuclear Magnetic Resonance-Based Metabolomic Characterization of Wines by Grape Varieties and Production Areas. Journal of Agricultural and Food Chemistry, 2008, 56, 8007-8016.	5.2	148
84	Water mobility in the endosperm of high beta-glucan barley mutants as studied by nuclear magnetic resonance imaging. Magnetic Resonance Imaging, 2007, 25, 425-432.	1.8	16
85	Pixelâ€based analysis of multiple images for the identification of changes: A novel approach applied to unravel proteome patters of 2â€D electrophoresis gel images. Proteomics, 2007, 7, 3450-3461.	2.2	38
86	NMR relaxometry and differential scanning calorimetry during meat cooking. Meat Science, 2006, 74, 684-689.	5.5	93
87	Comparison of PARAFAC2 and MCR-ALS for resolution of an analytical liquid dilution system. Chemometrics and Intelligent Laboratory Systems, 2006, 83, 13-25.	3.5	38
88	Temperature-induced variation for NIR tensor-based calibration. Chemometrics and Intelligent Laboratory Systems, 2006, 83, 75-82.	3.5	33
89	Multi-way analysis for investigation of industrial pectin using an analytical liquid dilution system. Chemometrics and Intelligent Laboratory Systems, 2006, 84, 9-20.	3.5	6
90	Automated alignment of chromatographic data. Journal of Chemometrics, 2006, 20, 484-497.	1.3	246

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91	An exploratory chemometric study of1H NMR spectra of table wines. Journal of Chemometrics, 2006, 20, 198-208.	1.3	112
92	Use of NIR spectroscopy and chemometrics for on-line process monitoring of ammonia in Low Methoxylated Amidated pectin production. Chemometrics and Intelligent Laboratory Systems, 2005, 76, 149-161.	3.5	28
93	Monitoring oxidative quality of pork scratchings, peanuts, oatmeal and muesli by sensor array. Journal of the Science of Food and Agriculture, 2005, 85, 206-212.	3.5	6
94	Warping: Investigation of NMR Pre-processing and Correction. Special Publication - Royal Society of Chemistry, 2005, , 131-138.	0.0	3
95	Correlation optimized warping and dynamic time warping as preprocessing methods for chromatographic data. Journal of Chemometrics, 2004, 18, 231-241.	1.3	595
96	Flavor Release Measurement from Gum Model System. Journal of Agricultural and Food Chemistry, 2004, 52, 8119-8126.	5.2	16
97	Optimizing colour quality of modified atmosphere packed sliced meat products by control of critical packaging parameters. Meat Science, 2004, 68, 577-585.	5.5	32
98	Direct decomposition of NMR relaxation profiles and prediction of sensory attributes of potato samples. LWT - Food Science and Technology, 2003, 36, 423-432.	5.2	29
99	Peer Reviewed: How to Choose the Right Process Analyzer. Analytical Chemistry, 2002, 74, 368 A-373 A.	6.5	8
100	Selection of Optimal Process Analyzers for Plant-Wide Monitoring. Analytical Chemistry, 2002, 74, 3105-3111.	6.5	17
101	Multivariate data analysis as a tool in advanced quality monitoring in the food production chain. Trends in Food Science and Technology, 2002, 13, 235-244.	15.1	67
102	FULL UNIAXIAL COMPRESSION CURVES FOR PREDICTING SENSORY TEXTURE QUALITY OF COOKED POTATOES. Journal of Texture Studies, 2002, 33, 119-134.	2.5	17
103	Process analyzer location and performance assessment for optimal process monitoring. AICHE Journal, 2001, 47, 2503-2514.	3.6	5
104	Selection of optimal sensor position in a tubular reactor using robust degree of observability criteria. Chemical Engineering Science, 2000, 55, 827-837.	3.8	76