

Kathy Elst

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

2,138
citations

489802

18
h-index

536525

29
g-index

34
all docs

34
docs citations

34
times ranked

3129
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Interlaboratory exercise for the analysis of carotenoids and related compounds in dried mango fruit (<i>Mangifera indica</i> L.). <i>Journal of Food Composition and Analysis</i> , 2022, 111, 104616. | 1.9 | 0 |
| 2 | Valorization of byproducts from tropical fruits: A review, Part 2: Applications, economic, and environmental aspects of biorefinery via supercritical fluid extraction. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2305-2331. | 5.9 | 15 |
| 3 | Strategies for the Removal of Polysaccharides from Biorefinery Lignins: Process Optimization and Techno Economic Evaluation. <i>Molecules</i> , 2021, 26, 3324. | 1.7 | 5 |
| 4 | Supercritical CO ₂ Extraction of Bioactive Compounds from Mango (<i>Mangifera indica</i> L.) Peel and Pulp. <i>Foods</i> , 2021, 10, 2201. | 1.9 | 14 |
| 5 | Techno-economic evaluation of squalene recovery from oil deodorizer distillates. <i>Chemical Engineering Research and Design</i> , 2020, 154, 122-134. | 2.7 | 9 |
| 6 | Reactive extraction for in-situ carboxylate recovery from mixed culture fermentation. <i>Biochemical Engineering Journal</i> , 2020, 160, 107641. | 1.8 | 16 |
| 7 | Valorization of byproducts from tropical fruits: Extraction methodologies, applications, environmental, and economic assessment: A review (Part 1: General overview of the byproducts,) <i>Trends in Food Science and Food Safety</i> , 2020, 19, 405-447. | 5.9 | 75 |
| 8 | Food wastes from agrifood industry as possible sources of proteins: A detailed molecular view on the composition of the nitrogen fraction, amino acid profile and racemisation degree of 39 food waste streams. <i>Food Chemistry</i> , 2019, 286, 567-575. | 4.2 | 69 |
| 9 | Towards the development of a biobased economy in Europe and India. <i>Critical Reviews in Biotechnology</i> , 2019, 39, 779-799. | 5.1 | 46 |
| 10 | Disruption of microalgae with a novel continuous explosive decompression device. <i>Algal Research</i> , 2019, 39, 101376. | 2.4 | 11 |
| 11 | Pectin oligosaccharides from sugar beet pulp: molecular characterization and potential prebiotic activity. <i>Food and Function</i> , 2018, 9, 1557-1569. | 2.1 | 72 |
| 12 | Novel Intensified Back Extraction Process for Itaconic Acid: Toward in Situ Product Recovery for Itaconic Acid Fermentation. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 7403-7411. | 3.2 | 18 |
| 13 | Continuous production of pectic oligosaccharides from onion skins with an enzyme membrane reactor. <i>Food Chemistry</i> , 2018, 267, 101-110. | 4.2 | 36 |
| 14 | Supercritical CO ₂ Extraction of <i>Nannochloropsis</i> sp.: A Lipidomic Study on the Influence of Pretreatment on Yield and Composition. <i>Molecules</i> , 2018, 23, 1854. | 1.7 | 24 |
| 15 | Continuous production of pectic oligosaccharides from sugar beet pulp in a cross flow continuous enzyme membrane reactor. <i>Bioprocess and Biosystems Engineering</i> , 2018, 41, 1717-1729. | 1.7 | 13 |
| 16 | Flow cytometry to estimate the cell disruption yield and biomass release of <i>Chlorella</i> sp. during bead milling. <i>Algal Research</i> , 2017, 25, 25-31. | 2.4 | 15 |
| 17 | Enzymatic pectic oligosaccharides (POS) production from sugar beet pulp using response surface methodology. <i>Journal of Food Science and Technology</i> , 2017, 54, 3707-3715. | 1.4 | 28 |
| 18 | Cell disruption technologies. , 2017, , 133-154. | | 42 |

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|----|--|-----|-----------|
| 19 | Biorefinery of algae. , 2017, , 327-345. | | 20 |
| 20 | Enzymatic production of pectic oligosaccharides from onion skins. Carbohydrate Polymers, 2016, 146, 245-252. | 5.1 | 44 |
| 21 | Influence of nitrogen depletion in the growth of <i>N. oleoabundans</i> on the release of cellular components after beadmilling. Bioresource Technology, 2016, 214, 89-95. | 4.8 | 32 |
| 22 | Pectic oligosaccharides from agricultural by-products: production, characterization and health benefits. Critical Reviews in Biotechnology, 2016, 36, 594-606. | 5.1 | 121 |
| 23 | Effect of Extraction Conditions on the Saccharide (Neutral and Acidic) Composition of the Crude Pectic Extract from Various Agro-Industrial Residues. Journal of Agricultural and Food Chemistry, 2016, 64, 268-276. | 2.4 | 28 |
| 24 | Pectin content and composition from different food waste streams. Food Chemistry, 2016, 201, 37-45. | 4.2 | 200 |
| 25 | Cell disruption for microalgae biorefineries. Biotechnology Advances, 2015, 33, 243-260. | 6.0 | 564 |
| 26 | Polar Lipid Profile of <i>Nannochloropsis oculata</i> Determined Using a Variety of Lipid Extraction Procedures. Journal of Agricultural and Food Chemistry, 2015, 63, 3931-3941. | 2.4 | 27 |
| 27 | Development of reactive extraction systems for itaconic acid: a step towards in situ product recovery for itaconic acid fermentation. RSC Advances, 2014, 4, 45029-45039. | 1.7 | 42 |
| 28 | Simple and Validated Quantitative ¹ H NMR Method for the Determination of Methylation, Acetylation, and Feruloylation Degree of Pectin. Journal of Agricultural and Food Chemistry, 2014, 62, 9081-9087. | 2.4 | 74 |
| 29 | High pressure carbon dioxide inactivation of microorganisms in foods: The past, the present and the future. International Journal of Food Microbiology, 2007, 117, 1-28. | 2.1 | 465 |
| 30 | Boron outdiffusion from poly- and monocrystalline CoSi ₂ . Applied Surface Science, 1991, 53, 171-179. | 3.1 | 8 |