

# Sarah He Verkempinck

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

1,062  
citations

430442

18  
h-index

476904

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g-index

29  
all docs

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docs citations

29  
times ranked

866  
citing authors

#	ARTICLE	IF	CITATIONS
1	Towards understanding the modulation of in vitro gastrointestinal lipolysis kinetics through emulsions with mixed interfaces. <i>Food Hydrocolloids</i> , 2022, 124, 107240.	5.6	10
2	Understanding the impact of diverse structural properties of homogalacturonan rich citrus pectin-derived compounds on their emulsifying and emulsion stabilizing potential. <i>Food Hydrocolloids</i> , 2022, 125, 107343.	5.6	18
3	Impact of processing on the production of a carotenoid-rich <i>Cucurbita maxima</i> cv. Hokkaido pumpkin juice. <i>Food Chemistry</i> , 2022, 380, 132191.	4.2	12
4	In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics. <i>Food Hydrocolloids</i> , 2022, 128, 107576.	5.6	15
5	Gastric and small intestinal lipid digestion kinetics as affected by the gradual addition of lipases and bile salts. <i>Food Bioscience</i> , 2022, 46, 101595.	2.0	10
6	Digestion kinetics of lipids and proteins in plant-based shakes: Impact of processing conditions and resulting structural properties. <i>Food Chemistry</i> , 2022, 382, 132306.	4.2	17
7	Studying semi-dynamic digestion kinetics of food: Establishing a computer-controlled multireactor approach. <i>Food Research International</i> , 2022, 156, 111301.	2.9	5
8	Targeted modifications of citrus pectin to improve interfacial properties and the impact on emulsion stability. <i>Food Hydrocolloids</i> , 2022, 132, 107841.	5.6	23
9	Effect of manufacturing conditions on in vitro starch and protein digestibility of (cellular) lentil-based ingredients. <i>Food Research International</i> , 2022, 158, 111546.	2.9	9
10	Strategic choices for in vitro food digestion methodologies enabling food digestion design. <i>Trends in Food Science and Technology</i> , 2022, 126, 61-72.	7.8	10
11	Lipolysis products formation during in vitro gastric digestion is affected by the emulsion interfacial composition. <i>Food Hydrocolloids</i> , 2021, 110, 106163.	5.6	57
12	Structural and emulsion stabilizing properties of pectin rich extracts obtained from different botanical sources. <i>Food Research International</i> , 2021, 141, 110087.	2.9	33
13	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. <i>Journal of Functional Foods</i> , 2021, 82, 104497.	1.6	22
14	Investigating the role of the different molar mass fractions of a pectin rich extract from onion towards its emulsifying and emulsion stabilizing potential. <i>Food Hydrocolloids</i> , 2021, 117, 106735.	5.6	1
15	Development and validation of a rapid method to quantify neutral lipids by NP-HPLC-charged aerosol detector. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104022.	1.9	11
16	Mathematical modelling of food hydrolysis during in vitro digestion: From single nutrient to complex foods in static and dynamic conditions. <i>Trends in Food Science and Technology</i> , 2021, 116, 870-883.	7.8	20
17	Advanced insight into the emulsifying and emulsion stabilizing capacity of carrot pectin subdomains. <i>Food Hydrocolloids</i> , 2020, 102, 105594.	5.6	32
18	Processing as a tool to manage digestive barriers in plant-based foods: recent advances. <i>Current Opinion in Food Science</i> , 2020, 35, 1-9.	4.1	23

#	ARTICLE	IF	CITATIONS
19	Enzymatic and chemical conversions taking place during in vitro gastric lipid digestion: The effect of emulsion droplet size behavior. <i>Food Chemistry</i> , 2020, 326, 126895.	4.2	30
20	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.	5.6	47
21	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. <i>Journal of Food Engineering</i> , 2019, 260, 40-49.	2.7	19
22	Lipid nanoparticles with fats or oils containing $\beta$ -carotene: Storage stability and in vitro digestibility kinetics. <i>Food Chemistry</i> , 2019, 278, 396-405.	4.2	46
23	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.	1.6	91
24	Pectin influences the kinetics of in vitro lipid digestion in oil-in-water emulsions. <i>Food Chemistry</i> , 2018, 262, 150-161.	4.2	50
25	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. <i>Food Chemistry</i> , 2018, 246, 179-191.	4.2	87
26	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.	5.6	116
27	Lipid digestion, micelle formation and carotenoid bioaccessibility kinetics: Influence of emulsion droplet size. <i>Food Chemistry</i> , 2017, 229, 653-662.	4.2	168
28	<i>In vitro</i> $\beta$ -Carotene Bioaccessibility and Lipid Digestion in Emulsions: Influence of Pectin Type and Degree of Methyl Esterification. <i>Journal of Food Science</i> , 2016, 81, C2327-C2336.	1.5	32
29	The effect of pectin on <i>in vitro</i> $\beta$ -carotene bioaccessibility and lipid digestion in low fat emulsions. <i>Food Hydrocolloids</i> , 2015, 49, 73-81.	5.6	48