Davy Van de Walle

List of Publications by Year in descending order

47 papers	1,581 citations	279701 23 h-index	315616 38 g-index
49 all docs	49 docs citations	49 times ranked	1538 citing authors

#	Article	IF	Citations
1	Evaluating the Oilâ€Gelling Properties of Natural Waxes in Rice Bran Oil: Rheological, Thermal, and Microstructural Study. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 801-811.	0.8	154
2	KIRA1 and ORESARA1 terminate flower receptivity by promoting cell death in the stigma of Arabidopsis. Nature Plants, 2018, 4, 365-375.	4.7	88
3	Sequential crystallization of high and low melting waxes to improve oil structuring in wax-based oleogels. RSC Advances, 2017, 7, 12113-12125.	1.7	85
4	The feasibility of waxâ€based oleogel as a potential coâ€structurant with palm oil in lowâ€saturated fat confectionery fillings. European Journal of Lipid Science and Technology, 2016, 118, 1903-1914.	1.0	77
5	Phytosterols-induced viscoelasticity of oleogels prepared by using monoglycerides. Food Research International, 2017, 100, 832-840.	2.9	73
6	Crystallization and Gelation Behavior of Low- and High Melting Waxes in Rice Bran Oil: a Case-Study on Berry Wax and Sunflower Wax. Food Biophysics, 2017, 12, 97-108.	1.4	67
7	Interaction between natural antioxidants derived from cinnamon and cocoa in binary and complex mixtures. Food Chemistry, 2017, 231, 356-364.	4.2	64
8	Quality attributes of dark chocolates formulated with palm sap-based sugar as nutritious and natural alternative sweetener. European Food Research and Technology, 2017, 243, 177-191.	1.6	64
9	Assessing cocoa aroma quality by multiple analytical approaches. Food Research International, 2015, 77, 657-669.	2.9	61
10	Assessing the influence of pod storage on sugar and free amino acid profiles and the implications on some Maillard reaction related flavor volatiles in Forastero cocoa beans. Food Research International, 2018, 111, 607-620.	2.9	59
11	Physicochemical properties and antioxidant activities of chocolates enriched with engineered cinnamon nanoparticles. European Food Research and Technology, 2018, 244, 1185-1202.	1.6	55
12	Mixed surfactant systems of sucrose esters and lecithin as a synergistic approach for oil structuring. Journal of Colloid and Interface Science, 2017, 504, 387-396.	5.0	50
13	Relationship between chocolate microstructure, oil migration, and fat bloom in filled chocolates. European Journal of Lipid Science and Technology, 2016, 118, 1800-1826.	1.0	43
14	Impact of Thermal Treatment on Physicochemical, Antioxidative and Rheological Properties of White-Flesh and Red-Flesh Dragon Fruit (Hylocereus spp.) Purees. Food and Bioprocess Technology, 2013, 6, 416-430.	2.6	39
15	Improvement of Antioxidant Activity and Physical Stability of Chocolate Beverage Using Colloidal Cinnamon Nanoparticles. Food and Bioprocess Technology, 2019, 12, 976-989.	2.6	39
16	Investigating the rheological, microstructural and textural properties of chocolates sweetened with palm sap-based sugar by partial replacement. European Food Research and Technology, 2017, 243, 1729-1738.	1.6	34
17	Sideâ€byâ€side comparison of composition and structural properties of wheat, rye, oat, and maize bran and their impact on in vitro fermentability. Cereal Chemistry, 2020, 97, 20-33.	1.1	32
18	Feasibility of a small-scale production system approach for palm sugar sweetened dark chocolate. European Food Research and Technology, 2017, 243, 955-967.	1.6	31

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19	Palm Sap Sugar: A Review. Sugar Tech, 2019, 21, 862-867.	0.9	31
20	Trans-Î±-glucosylation of stevioside by the mutant glucansucrase enzyme Gtf180-Î”N-Q1140E improves its taste profile. Food Chemistry, 2019, 272, 653-662.	4.2	30
21	Glucansucrase (mutant) enzymes from Lactobacillus reuteri 180 efficiently transglucosylate Stevia component rebaudioside A, resulting in a superior taste. Scientific Reports, 2018, 8, 1516.	1.6	27
22	Mapping the Chemical Variability of Vegetable Lecithins. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1093-1101.	0.8	26
23	Functionality of cocoa butter equivalents in chocolate products. European Food Research and Technology, 2017, 243, 309-321.	1.6	26
24	Constraints for future cocoa production in Ghana. Agroforestry Systems, 2018, 92, 1373-1385.	0.9	24
25	Effect of Meat Type, Animal Fat Type, and Cooking Temperature on Microstructural and Macroscopic Properties of Cooked Sausages. Food and Bioprocess Technology, 2019, 12, 16-26.	2.6	24
26	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (Triticum aestivum L.) bran. Food Chemistry, 2020, 305, 125436.	4.2	24
27	Arabinoxylan, Î²â€glucan and pectin in barley and malt endosperm cell walls: a microstructure study using CLSM and cryoâ€SEM. Plant Journal, 2020, 103, 1477-1489.	2.8	22
28	Roasting-induced changes in cocoa beans with respect to the mood pyramid. Food Chemistry, 2020, 332, 127467.	4.2	21
29	Pod storage with roasting: A tool to diversifying the flavor profiles of dark chocolates produced from â€˜bulkâ€™ cocoa beans? (part I: aroma profiling of chocolates). Food Research International, 2019, 119, 84-98.	2.9	20
30	Encapsulation of Lactobacillus in Low-Methoxyl Pectin-Based Microcapsules Stimulates Biofilm Formation: Enhanced Resistances to Heat Shock and Simulated Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 6281-6290.	2.4	20
31	Tuning the aroma profiles of FORASTERO cocoa liquors by varying pod storage and bean roasting temperature. Food Research International, 2019, 125, 108550.	2.9	17
32	Impact of phenolic compound as activators or inhibitors on the enzymatic hydrolysis of cellulose. International Journal of Biological Macromolecules, 2021, 186, 174-180.	3.6	17
33	The effect of temperature on structure formation in three insect batters. Food Research International, 2019, 122, 411-418.	2.9	15
34	Pod storage with roasting: A tool to diversifying the flavor profiles of dark chocolates produced from â€˜bulkâ€™ cocoa beans? (Part II: Quality and sensory profiling of chocolates). Food Research International, 2020, 132, 109116.	2.9	14
35	Influence of the polarity of the water phase on the mesomorphic behaviour and the Î±-gel stability of a commercial distilled monoglyceride. Food Research International, 2008, 41, 1020-1025.	2.9	12
36	Nanofibrillar Hydrogels by Temperature Driven Selfâ€Assembly: New Structures for Cell Growth and Their Biological and Medical Implications. Advanced Materials Interfaces, 2021, 8, 2002202.	1.9	12

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37	The effect of cocoa alkalization on the non-volatile and volatile mood-enhancing compounds. Food Chemistry, 2022, 381, 132082.	4.2	11
38	Influence of Brazilian Geographic Region and Organic Agriculture on the Composition and Crystallization Properties of Cocoa Butter. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1579-1592.	0.8	10
39	CLAâ€Rich Chocolate Bar and Chocolate Paste Production and Characterization. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1633-1642.	0.8	10
40	Influence of cooling rate on partial coalescence in natural dairy cream. Food Research International, 2019, 120, 819-828.	2.9	10
41	Assessing the flavor of cocoa liquor and chocolate through instrumental and sensory analysis: a critical review. Critical Reviews in Food Science and Nutrition, 2022, 62, 5523-5539.	5.4	10
42	Isolation of wheat bran-colonizing and metabolizing species from the human fecal microbiota. PeerJ, 2019, 7, e6293.	0.9	9
43	CLAâ€Rich Soy Oil Margarine Production and Characterization. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 309-316.	0.8	7
44	Modulating the crystallization of phytosterols with monoglycerides in the binary mixture systems: mixing behavior and eutectic formation. Chemistry and Physics of Lipids, 2020, 230, 104912.	1.5	7
45	Long-term stability of waxy maize starch/xanthan gum mixtures prepared at a temperature within the gelatinization range. Food Research International, 2014, 55, 229-238.	2.9	3
46	Meshesâ€toâ€Fibrils Transition of Gellan Gum Hydrogel Architecture by Thermal Annealing. Macromolecular Materials and Engineering, 2020, 305, 2000308.	1.7	3
47	Nanofibrillar Hydrogels by Temperature Driven Selfâ€Assembly: New Structures for Cell Growth and Their Biological and Medical Implications (Adv. Mater. Interfaces 15/2021). Advanced Materials Interfaces, 2021, 8, 2170085.	1.9	0