

Davy Van de Walle

List of Publications by Year in descending order

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Version: 2024-02-01

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	Assessing the flavor of cocoa liquor and chocolate through instrumental and sensory analysis: a critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5523-5539.	5.4	10
2	The effect of cocoa alkalization on the non-volatile and volatile mood-enhancing compounds. <i>Food Chemistry</i> , 2022, 381, 132082.	4.2	11
3	Encapsulation of <i>Lactobacillus</i> in Low-Methoxyl Pectin-Based Microcapsules Stimulates Biofilm Formation: Enhanced Resistances to Heat Shock and Simulated Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6281-6290.	2.4	20
4	Nanofibrillar Hydrogels by Temperature Driven Self-Assembly: New Structures for Cell Growth and Their Biological and Medical Implications. <i>Advanced Materials Interfaces</i> , 2021, 8, 2002202.	1.9	12
5	Nanofibrillar Hydrogels by Temperature Driven Self-Assembly: New Structures for Cell Growth and Their Biological and Medical Implications (<i>Adv. Mater. Interfaces</i> 15/2021). <i>Advanced Materials Interfaces</i> , 2021, 8, 2170085.	1.9	0
6	Impact of phenolic compound as activators or inhibitors on the enzymatic hydrolysis of cellulose. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 174-180.	3.6	17
7	Study into the effect of microfluidisation processing parameters on the physicochemical properties of wheat (<i>Triticum aestivum</i> L.) bran. <i>Food Chemistry</i> , 2020, 305, 125436.	4.2	24
8	Side-by-side comparison of composition and structural properties of wheat, rye, oat, and maize bran and their impact on in vitro fermentability. <i>Cereal Chemistry</i> , 2020, 97, 20-33.	1.1	32
9	Arabinoxylan, β -glucan and pectin in barley and malt endosperm cell walls: a microstructure study using CLSM and cryo-SEM. <i>Plant Journal</i> , 2020, 103, 1477-1489.	2.8	22
10	Modulating the crystallization of phytosterols with monoglycerides in the binary mixture systems: mixing behavior and eutectic formation. <i>Chemistry and Physics of Lipids</i> , 2020, 230, 104912.	1.5	7
11	Roasting-induced changes in cocoa beans with respect to the mood pyramid. <i>Food Chemistry</i> , 2020, 332, 127467.	4.2	21
12	Pod storage with roasting: A tool to diversifying the flavor profiles of dark chocolates produced from "bulk" cocoa beans? (Part II: Quality and sensory profiling of chocolates). <i>Food Research International</i> , 2020, 132, 109116.	2.9	14
13	Meshes-to-Fibrils Transition of Gellan Gum Hydrogel Architecture by Thermal Annealing. <i>Macromolecular Materials and Engineering</i> , 2020, 305, 2000308.	1.7	3
14	Trans- β -glucosylation of stevioside by the mutant glucansucrase enzyme Gtf180 ^N -Q1140E improves its taste profile. <i>Food Chemistry</i> , 2019, 272, 653-662.	4.2	30
15	Tuning the aroma profiles of FORASTERO cocoa liquors by varying pod storage and bean roasting temperature. <i>Food Research International</i> , 2019, 125, 108550.	2.9	17
16	Pod storage with roasting: A tool to diversifying the flavor profiles of dark chocolates produced from "bulk" cocoa beans? (part I: aroma profiling of chocolates). <i>Food Research International</i> , 2019, 119, 84-98.	2.9	20
17	Palm Sap Sugar: A Review. <i>Sugar Tech</i> , 2019, 21, 862-867.	0.9	31
18	The effect of temperature on structure formation in three insect batters. <i>Food Research International</i> , 2019, 122, 411-418.	2.9	15

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19	Improvement of Antioxidant Activity and Physical Stability of Chocolate Beverage Using Colloidal Cinnamon Nanoparticles. <i>Food and Bioprocess Technology</i> , 2019, 12, 976-989.	2.6	39
20	Effect of Meat Type, Animal Fat Type, and Cooking Temperature on Microstructural and Macroscopic Properties of Cooked Sausages. <i>Food and Bioprocess Technology</i> , 2019, 12, 16-26.	2.6	24
21	Influence of cooling rate on partial coalescence in natural dairy cream. <i>Food Research International</i> , 2019, 120, 819-828.	2.9	10
22	Isolation of wheat bran-colonizing and metabolizing species from the human fecal microbiota. <i>PeerJ</i> , 2019, 7, e6293.	0.9	9
23	Glucansucrase (mutant) enzymes from <i>Lactobacillus reuteri</i> 180 efficiently transglucosylate Stevia component rebaudioside A, resulting in a superior taste. <i>Scientific Reports</i> , 2018, 8, 1516.	1.6	27
24	Physicochemical properties and antioxidant activities of chocolates enriched with engineered cinnamon nanoparticles. <i>European Food Research and Technology</i> , 2018, 244, 1185-1202.	1.6	55
25	Constraints for future cocoa production in Ghana. <i>Agroforestry Systems</i> , 2018, 92, 1373-1385.	0.9	24
26	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. <i>Food Research International</i> , 2018, 111, 607-620.	2.9	59
27	KIRA1 and ORESARA1 terminate flower receptivity by promoting cell death in the stigma of Arabidopsis. <i>Nature Plants</i> , 2018, 4, 365-375.	4.7	88
28	Sequential crystallization of high and low melting waxes to improve oil structuring in wax-based oleogels. <i>RSC Advances</i> , 2017, 7, 12113-12125.	1.7	85
29	Investigating the rheological, microstructural and textural properties of chocolates sweetened with palm sap-based sugar by partial replacement. <i>European Food Research and Technology</i> , 2017, 243, 1729-1738.	1.6	34
30	Interaction between natural antioxidants derived from cinnamon and cocoa in binary and complex mixtures. <i>Food Chemistry</i> , 2017, 231, 356-364.	4.2	64
31	Crystallization and Gelation Behavior of Low- and High Melting Waxes in Rice Bran Oil: a Case-Study on Berry Wax and Sunflower Wax. <i>Food Biophysics</i> , 2017, 12, 97-108.	1.4	67
32	Feasibility of a small-scale production system approach for palm sugar sweetened dark chocolate. <i>European Food Research and Technology</i> , 2017, 243, 955-967.	1.6	31
33	Phytosterols-induced viscoelasticity of oleogels prepared by using monoglycerides. <i>Food Research International</i> , 2017, 100, 832-840.	2.9	73
34	Functionality of cocoa butter equivalents in chocolate products. <i>European Food Research and Technology</i> , 2017, 243, 309-321.	1.6	26
35	Quality attributes of dark chocolates formulated with palm sap-based sugar as nutritious and natural alternative sweetener. <i>European Food Research and Technology</i> , 2017, 243, 177-191.	1.6	64
36	Mixed surfactant systems of sucrose esters and lecithin as a synergistic approach for oil structuring. <i>Journal of Colloid and Interface Science</i> , 2017, 504, 387-396.	5.0	50

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37	Relationship between chocolate microstructure, oil migration, and fat bloom in filled chocolates. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1800-1826.	1.0	43
38	The feasibility of wax-based oleogel as a potential co-structuring with palm oil in low-saturated fat confectionery fillings. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1903-1914.	1.0	77
39	Influence of Brazilian Geographic Region and Organic Agriculture on the Composition and Crystallization Properties of Cocoa Butter. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1579-1592.	0.8	10
40	CLA-Rich Chocolate Bar and Chocolate Paste Production and Characterization. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1633-1642.	0.8	10
41	Evaluating the Oil-Gelling Properties of Natural Waxes in Rice Bran Oil: Rheological, Thermal, and Microstructural Study. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 801-811.	0.8	154
42	Assessing cocoa aroma quality by multiple analytical approaches. <i>Food Research International</i> , 2015, 77, 657-669.	2.9	61
43	Mapping the Chemical Variability of Vegetable Lecithins. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1093-1101.	0.8	26
44	CLA-Rich Soy Oil Margarine Production and Characterization. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 309-316.	0.8	7
45	Long-term stability of waxy maize starch/xanthan gum mixtures prepared at a temperature within the gelatinization range. <i>Food Research International</i> , 2014, 55, 229-238.	2.9	3
46	Impact of Thermal Treatment on Physicochemical, Antioxidative and Rheological Properties of White-Flesh and Red-Flesh Dragon Fruit (<i>Hylocereus</i> spp.) Purees. <i>Food and Bioprocess Technology</i> , 2013, 6, 416-430.	2.6	39
47	Influence of the polarity of the water phase on the mesomorphic behaviour and the $\hat{\pm}$ -gel stability of a commercial distilled monoglyceride. <i>Food Research International</i> , 2008, 41, 1020-1025.	2.9	12