

Kathrine Holmgaard Bak

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

594
citations

758635

12
h-index

839053

18
g-index

20
all docs

20
docs citations

20
times ranked

493
citing authors

#	ARTICLE	IF	CITATIONS
1	High pressure processing of meat: Molecular impacts and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 332-368.	5.9	82
2	Maillard reaction of food-derived peptides as a potential route to generate meat flavor compounds: A review. <i>Food Research International</i> , 2022, 151, 110823.	2.9	78
3	Insights into formation, detection and removal of the beany flavor in soybean protein. <i>Trends in Food Science and Technology</i> , 2021, 112, 336-347.	7.8	76
4	Effect of high pressure, temperature, and storage on the color of porcine longissimus dorsi. <i>Meat Science</i> , 2012, 92, 374-381.	2.7	61
5	Effect of high pressure treatment on the color of fresh and processed meats: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 228-252.	5.4	55
6	Valorisation of protein hydrolysates from animal by-products: perspectives on bitter taste and debittering methods: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 978-986.	1.3	49
7	High pressure effect on the color of minced cured restructured ham at different levels of drying, pH, and NaCl. <i>Meat Science</i> , 2012, 90, 690-696.	2.7	34
8	Protein hydrolysates of porcine hemoglobin and blood: Peptide characteristics in relation to taste attributes and formation of volatile compounds. <i>Food Research International</i> , 2019, 121, 28-38.	2.9	32
9	Maillard-reacted peptides from glucosamine-induced glycation exhibit a pronounced salt taste-enhancing effect. <i>Food Chemistry</i> , 2022, 374, 131776.	4.2	29
10	Development of Volatile Compounds during Hydrolysis of Porcine Hemoglobin with Papain. <i>Molecules</i> , 2018, 23, 357.	1.7	17
11	The effect of high pressure and residual oxygen on the color stability of minced cured restructured ham at different levels of drying, pH, and NaCl. <i>Meat Science</i> , 2013, 95, 433-443.	2.7	15
12	Application of biopreservatives in meat preservation: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6124-6141.	1.3	13
13	Hexanal as a marker of oxidation flavour in sliced and uncured deli turkey with and without phosphates using rosemary extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3104-3110.	1.3	11
14	Off-flavour compounds in collagen peptides from fish: Formation, detection and removal. <i>International Journal of Food Science and Technology</i> , 2023, 58, 1543-1563.	1.3	10
15	Spectroscopic studies on the effect of high pressure treatment on the soluble protein fraction of porcine longissimus dorsi. <i>Food Chemistry</i> , 2014, 148, 120-123.	4.2	9
16	Hexanal as a Predictor of Development of Oxidation Flavor in Cured and Uncured Deli Meat Products as Affected by Natural Antioxidants. <i>Foods</i> , 2021, 10, 152.	1.9	7
17	Applications in nutrition: Peptides as taste enhancers. , 2021, , 569-580.		5
18	Flavor Characterization of Animal Hydrolysates and Potential of Glucosamine in Flavor Modulation. <i>Foods</i> , 2021, 10, 3008.	1.9	4

#	ARTICLE	IF	CITATIONS
19	Nitrogen Accumulation in Oyster (<i>Crassostrea gigas</i>) Slurry Exposed to Virucidal Cold Atmospheric Plasma Treatment. <i>Life</i> , 2021, 11, 1333.	1.1	4
20	High-pressure processing (HPP) of meat products: Impact on quality and applications. , 2020, , 221-244.		3