

Jessy Van Wyk

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

492
citations

933447

10
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

710
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of Maillard reaction products (MRPs) derived from fructose-lysine and ribose-lysine model systems. <i>Food Chemistry</i> , 2013, 137, 92-98.	8.2	142
2	Antioxidant activity of Maillard reaction products (MRPs) in a lipid-rich model system. <i>Food Chemistry</i> , 2016, 208, 301-308.	8.2	75
3	Characterisation of commercial and natural <i>Torulaspora delbrueckii</i> wine yeast strains. <i>International Journal of Food Microbiology</i> , 2013, 163, 80-88.	4.7	56
4	Antioxidant and anti-glycation potential of green pepper (<i>Piper nigrum</i>): Optimization of β -cyclodextrin-based extraction by response surface methodology. <i>Food Chemistry</i> , 2020, 316, 126280.	8.2	43
5	Optimisation of vitamin B12 and folate production by <i>Propionibacterium freudenreichii</i> strains in kefir. <i>International Dairy Journal</i> , 2011, 21, 69-74.	3.0	30
6	Characterisation of the flavonoid composition and total antioxidant capacity of juice from different citrus varieties from the Western Cape region. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 115-125.	3.9	29
7	A rapid HPLC method for the extraction and quantification of vitamin B ₁₂ in dairy products and cultures of <i>Propionibacterium freudenreichii</i> . <i>Dairy Science and Technology</i> , 2010, 90, 509-520.	2.2	24
8	Nutritional, Techno-Functional and Structural Properties of Black Soldier Fly (<i>Hermetia illucens</i>) Larvae Flours and Protein Concentrates. <i>Foods</i> , 2022, 11, 724.	4.3	18
9	The Nutritional Quality and Structural Analysis of Black Soldier Fly Larvae Flour before and after Defatting. <i>Insects</i> , 2022, 13, 168.	2.2	16
10	<i>Hermetia illucens</i> Protein Conjugated with Glucose via Maillard Reaction: Antioxidant and Techno-Functional Properties. <i>International Journal of Food Science</i> , 2021, 2021, 1-15.	2.0	11
11	Kefir: The Champagne of Fermented Beverages. , 2019, , 473-527.		10
12	Heated plant extracts as natural inhibitors of enzymatic browning: A case of the Maillard reaction. <i>Journal of Food Biochemistry</i> , 2021, 45, e13611.	2.9	7
13	Structural properties of native and conjugated black soldier fly (<i>Hermetia illucens</i>) larvae protein via Maillard reaction and classification by SIMCA. <i>Heliyon</i> , 2021, 7, e07242.	3.2	7
14	Phenolic composition and total antioxidant capacity of South African frozen concentrated orange juice as affected by varietal, seasonal and regional differences. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1029-1037.	3.5	6
15	The complex dependence of non-enzymatic browning development on processing conditions in maize snacks. <i>LWT - Food Science and Technology</i> , 2021, 147, 111636.	5.2	6
16	The antioxidant and antiglycation activities of selected spices and other edible plant materials and their decay in sugar-protein systems under thermal stress. <i>Food Chemistry</i> , 2022, 371, 131199.	8.2	5
17	Characterisation of black soldier fly larva protein before and after conjugation by the Maillard reaction. <i>Journal of Insects As Food and Feed</i> , 2022, 8, 169-183.	3.9	4
18	Optimising the Polyphenolic Content and Antioxidant Activity of Green Rooibos (<i>Aspalathus linearis</i>) Using Beta-Cyclodextrin Assisted Extraction. <i>Molecules</i> , 2022, 27, 3556.	3.8	3

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19	Metabolites of Propionibacterium : Techno- and Biofunctional Ingredients. , 2018, , 205-260.		0