

# 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	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
2	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
3	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
4	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
5	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
6	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
7	<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
8	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
9	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
10	Antioxidant and anti-glycation potential of green pepper ( <i>Piper nigrum</i> ): Optimization of $\beta$ -cyclodextrin-based extraction by response surface methodology. <i>Food Chemistry</i> , 2020, 316, 126280.	8.2	43
11	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
12	Kefir: The Champagne of Fermented Beverages. , 2019, , 473-527.		10
13	Metabolites of <i>Propionibacterium</i> : Techno- and Biofunctional Ingredients. , 2018, , 205-260.		0
14	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
15	Antioxidant activity of Maillard reaction products (MRPs) in a lipid-rich model system. <i>Food Chemistry</i> , 2016, 208, 301-308.	8.2	75
16	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
17	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
18	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

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19	A rapid HPLC method for the extraction and quantification of vitamin B <sub>12</sub> in dairy products and cultures of <i>Propionibacterium freudenreichii</i> . Dairy Science and Technology, 2010, 90, 509-520.	2.2	24