

Gunnar B Bengtsson

List of Publications by Year in descending order

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51
papers

2,031
citations

318942

23
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274796

44
g-index

51
all docs

51
docs citations

51
times ranked

2447
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of high latitude light conditions on sensory quality and contents of health and sensory-related compounds in swede roots (<i>Brassica napus</i> L. ssp. <i>rapifera</i> Metzg.). Journal of the Science of Food and Agriculture, 2018, 98, 1117-1123.	1.7	7
2	Temperature and light conditions at different latitudes affect sensory quality of broccoli florets (<i>Brassica oleracea</i> L. var. <i>italica</i>). Journal of the Science of Food and Agriculture, 2017, 97, 3500-3508.	1.7	15
3	Impact of pre-harvest light spectral properties on health and sensory-related compounds in broccoli florets. Journal of the Science of Food and Agriculture, 2016, 96, 1974-1981.	1.7	16
4	Flavonols in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) flower buds as affected by postharvest temperature and radiation treatments. Postharvest Biology and Technology, 2016, 116, 105-114.	2.9	19
5	Glucosinolates in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) as affected by postharvest temperature and radiation treatments. Postharvest Biology and Technology, 2016, 116, 16-25.	2.9	51
6	Storage of fresh-cut swede and turnip: Effect of temperature, including sub-zero temperature, and packaging material on sensory attributes, sugars and glucosinolates. Postharvest Biology and Technology, 2016, 111, 370-379.	2.9	18
7	Storage of fresh-cut swede and turnip in modified atmosphere: effects on vitamin C, sugars, glucosinolates and sensory attributes. Postharvest Biology and Technology, 2016, 111, 150-160.	2.9	22
8	Growth temperature affects sensory quality and contents of glucosinolates, vitamin C and sugars in swede roots (<i>Brassica napus</i> L. ssp. <i>rapifera</i> Metzg.). Food Chemistry, 2016, 196, 228-235.	4.2	27
9	Effects of Organic and Waste-Derived Fertilizers on Yield, Nitrogen and Glucosinolate Contents, and Sensory Quality of Broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>). Journal of Agricultural and Food Chemistry, 2015, 63, 10757-10767.	2.4	23
10	Effects of temperature and photoperiod on sensory quality and contents of glucosinolates, flavonols and vitamin C in broccoli florets. Food Chemistry, 2015, 172, 47-55.	4.2	61
11	Vitamin C in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) flower buds as affected by postharvest light, UV-B irradiation and temperature. Postharvest Biology and Technology, 2014, 98, 82-89.	2.9	39
12	The impact of meal composition on the release of fatty acids from salmon during in vitro gastrointestinal digestion. Food and Function, 2013, 4, 1819.	2.1	7
13	Influence of Field Attack by Carrot Psyllid (<i>Trioza apicalis</i> FÅrster) on Sensory Quality, Antioxidant Capacity and Content of Terpenes, Falcarindiol and 6-Methoxymellein of Carrots (<i>Daucus carota</i> L.). Journal of Agricultural and Food Chemistry, 2013, 61, 2831-2838.	2.4	25
14	Influence of Day Length and Temperature on the Content of Health-Related Compounds in Broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>). Journal of Agricultural and Food Chemistry, 2013, 61, 10779-10786.	2.4	34
15	Diurnal and light regulation of sulphur assimilation and glucosinolate biosynthesis in <i>Arabidopsis</i> . Journal of Experimental Botany, 2013, 64, 1039-1048.	2.4	152
16	Effects of genotype, soil type, year and fertilisation on sensory and morphological attributes of carrots (<i>Daucus carota</i> L.). Journal of the Science of Food and Agriculture, 2012, 92, 1786-1799.	1.7	20
17	Influence of pre-harvest UV-B irradiation and normal or controlled atmosphere storage on flavonoid and hydroxycinnamic acid contents of pak choi (<i>Brassica campestris</i> L. ssp. <i>chinensis</i> var. <i>communis</i>). Postharvest Biology and Technology, 2010, 56, 202-208.	2.9	42
18	Effect of cold storage and harvest date on bioactive compounds in curly kale (<i>Brassica oleracea</i> L.)	2.9	86

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19	Glucosinolates, l-ascorbic acid, total phenols, anthocyanins, antioxidant capacities and colour in cauliflower (<i>Brassica oleracea</i> L. ssp. <i>botrytis</i>); effects of long-term freezer storage. <i>Food Chemistry</i> , 2009, 112, 967-976.	4.2	125
20	Processing (blanching, boiling, steaming) effects on the content of glucosinolates and antioxidant-related parameters in cauliflower (<i>Brassica oleracea</i> L. ssp. <i>botrytis</i>). <i>LWT - Food Science and Technology</i> , 2009, 42, 63-73.	2.5	102
21	Drying Kinetics and Allicin Potential in Garlic Slices during Different Methods of Drying. <i>Drying Technology</i> , 2009, 27, 467-477.	1.7	41
22	Effect of thermal treatment on glucosinolates and antioxidant-related parameters in red cabbage (<i>Brassica oleracea</i> L. ssp. <i>capitata</i> f. <i>rubra</i>). <i>Food Chemistry</i> , 2008, 109, 595-605.	4.2	175
23	Phenolic contents and other health and sensory related properties of apple fruit (<i>Malus domestica</i>) Tj ETQq1 1 0.784314 rgBT /Overl 45, 1-10.	2.9	164
24	Chlorophyll fluorescence for non-destructive measurement of flavonoids in broccoli. <i>Postharvest Biology and Technology</i> , 2006, 39, 291-298.	2.9	24
25	Chlorophyll fluorescence as a tool for non-destructive estimation of anthocyanins and total flavonoids in apples. <i>Postharvest Biology and Technology</i> , 2006, 41, 156-163.	2.9	60
26	Assessment of the Anti-Microbial Activity of Dried Garlic Powders Produced by Different Methods of Drying. <i>International Journal of Food Properties</i> , 2006, 9, 503-513.	1.3	20
27	Potential Uptake of <i>Escherichia coli</i> O157:H7 from Organic Manure into Crisphead Lettuce. <i>Applied and Environmental Microbiology</i> , 2005, 71, 2221-2225.	1.4	118
28	Effects of washing and packing on sensory and chemical parameters in carrots (<i>Daucus carota</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 955-965.	1.7	15
29	Apple Rings as a Model for Fruit Drying Behavior: Effects of Surfactant and Reduced Osmolality Reveal Biological Mechanisms. <i>Journal of Food Science</i> , 2003, 68, 563-569.	1.5	5
30	Development and Evaluation of a 16S Ribosomal DNA Array-Based Approach for Describing Complex Microbial Communities in Ready-To-Eat Vegetable Salads Packed in a Modified Atmosphere. <i>Applied and Environmental Microbiology</i> , 2002, 68, 1146-1156.	1.4	102
31	Post-deposition transport of radionuclides in fruit. <i>Journal of Environmental Radioactivity</i> , 2001, 52, 215-236.	0.9	42
32	Sensory quality of ethylene-exposed carrots (<i>Daucus carota</i> L, cv ?Yukon?) related to the contents of 6-methoxymellein, terpenes and sugars. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 54-61.	1.7	37
33	Sensory and chemical changes in five varieties of carrot (<i>Daucus carota</i> L) in response to mechanical stress at harvest and post-harvest. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 436-447.	1.7	79
34	Sensory and chemical changes in five varieties of carrot (<i>Daucus carota</i> L) in response to mechanical stress at harvest and post-harvest. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 436-447.	1.7	3
35	Rapid analysis of 6-methoxymellein in carrots by boiling water extraction, solid phase extraction and HPLC. <i>Food Chemistry</i> , 2000, 70, 397-401.	4.2	11
36	Characterization of novel adsorbents for radiostrontium reduction in foods. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1999, 240, 101-107.	0.7	4

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37	Stability of Prussian blue bound to anion-exchange resin beads for radiocaesium reduction in foodstuffs. <i>Food Chemistry</i> , 1997, 59, 421-426.	4.2	4
38	Strontium binding properties of inorganic adsorbents. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1996, 204, 75-82.	0.7	20
39	Mobility of superficially applied caesium-134 and strontium-85 in apple branches under precipitation-free conditions. <i>Analyst, The</i> , 1992, 117, 1193.	1.7	13
40	Separation of Functionally Different Liver Cell Types. , 1986, , 137-158.		8
41	Ethanol effects on protein synthesis in nonparenchymal liver cells, hepatocytes, and density populations of hepatocytes. <i>Experimental and Molecular Pathology</i> , 1984, 41, 44-57.	0.9	20
42	Protein synthesis in different populations of rat hepatocytes separated according to density. <i>Journal of Cellular Physiology</i> , 1982, 110, 262-266.	2.0	11
43	Partial Separation and Biochemical Characteristics of Periportal and Perivenous Hepatocytes from Rat Liver. <i>FEBS Journal</i> , 1981, 118, 591-597.	0.2	56
44	The investigation of critical parameters in the glycolytic response of single living cells by rapid microspectrofluorometric analysis. <i>Mikrochimica Acta</i> , 1976, 65, 249-261.	2.5	4
45	Preliminary Trials in Single Living Cells with a Piezoelectric Microinjector. <i>IEEE Transactions on Biomedical Engineering</i> , 1975, BME-22, 424-426.	2.5	6
46	A microspectrofluorometric approach for the study of Benzo(a)pyrene and Dibenzo(a, h)anthracene metabolism in single living cells. <i>Histochemistry</i> , 1974, 42, 61-74.	1.9	18
47	The effect of intracellular oxygen on the metabolism of Benzo(a)pyrene and Benzo(k)Fluoranthene. A microspectrofluorometric analysis in single living cells. <i>Histochemistry</i> , 1974, 42, 75-84.	1.9	10
48	Microspectrofluorometric study of Benzo(a)pyrene metabolism in Benzo(a)pyrene-grown single living cells. <i>Histochemistry</i> , 1974, 42, 85-98.	1.9	11
49	Microspectrofluorometric evaluation of the oxygen probe 1-pyrene butyric acid in single living cells. <i>Experimental Cell Research</i> , 1974, 89, 105-110.	1.2	14
50	Rapid microspectrofluorimetry for biochemical and metabolic studies in single living cells. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1974, 362, 575-583.	1.1	16
51	The Influence of Ethanol-induced Changes of the alpha-Glycerophosphate Level on Hepatic Triglyceride Synthesis.. <i>Acta Chemica Scandinavica</i> , 1973, 27, 2893-2901.	0.7	29