

Gunnar B Bengtsson

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

51
papers

1,731
citations

22
h-index

41
g-index

51
ext. papers

1,883
ext. citations

5.3
avg, IF

4.27
L-index

#	Paper	IF	Citations
51	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.). <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1117-1123	4.3	6
50	Temperature and light conditions at different latitudes affect sensory quality of broccoli florets (<i>Brassica oleracea</i> L. var. <i>italica</i>). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3500-3508	4.3	10
49	Storage of fresh-cut swede and turnip in modified atmosphere: effects on vitamin C, sugars, glucosinolates and sensory attributes. <i>Postharvest Biology and Technology</i> , 2016 , 111, 150-160	6.2	18
48	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.). <i>Food Chemistry</i> , 2016 , 196, 228-35	8.5	22
47	Glucosinolates in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) as affected by postharvest temperature and radiation treatments. <i>Postharvest Biology and Technology</i> , 2016 , 116, 16-25	6.2	39
46	Storage of fresh-cut swede and turnip: Effect of temperature, including sub-zero temperature, and packaging material on sensory attributes, sugars and glucosinolates. <i>Postharvest Biology and Technology</i> , 2016 , 111, 370-379	6.2	14
45	Impact of pre-harvest light spectral properties on health- and sensory-related compounds in broccoli florets. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1974-81	4.3	14
44	Flavonols in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) flower buds as affected by postharvest temperature and radiation treatments. <i>Postharvest Biology and Technology</i> , 2016 , 116, 105-114	6.2	15
43	Effects of temperature and photoperiod on sensory quality and contents of glucosinolates, flavonols and vitamin C in broccoli florets. <i>Food Chemistry</i> , 2015 , 172, 47-55	8.5	53
42	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>). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10757-67	5.7	16
41	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. <i>Postharvest Biology and Technology</i> , 2014 , 98, 82-89	6.2	30
40	The impact of meal composition on the release of fatty acids from salmon during in vitro gastrointestinal digestion. <i>Food and Function</i> , 2013 , 4, 1819-26	6.1	6
39	Influence of field attack by carrot psyllid (<i>Trioza apicalis</i> Ffster) on sensory quality, antioxidant capacity and content of terpenes, falcarindiol and 6-methoxymellein of carrots (<i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2831-8	5.7	22
38	Influence of day length and temperature on the content of health-related compounds in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10779-86	5.7	31
37	Diurnal and light regulation of sulphur assimilation and glucosinolate biosynthesis in <i>Arabidopsis</i> . <i>Journal of Experimental Botany</i> , 2013 , 64, 1039-48	7	103
36	Effects of genotype, soil type, year and fertilisation on sensory and morphological attributes of carrots (<i>Daucus carota</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1786-99	4.3	18
35	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>). <i>Postharvest Biology and Technology</i> , 2010 , 56, 202-208	6.2	40

34	Effect of cold storage and harvest date on bioactive compounds in curly kale (<i>Brassica oleracea</i> L. var. <i>acephala</i>). <i>Postharvest Biology and Technology</i> , 2009 , 51, 36-42	6.2	73
33	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	8.5	110
32	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	5.4	92
31	Drying Kinetics and Allicin Potential in Garlic Slices during Different Methods of Drying. <i>Drying Technology</i> , 2009 , 27, 467-477	2.6	31
30	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	8.5	148
29	Phenolic contents and other health and sensory related properties of apple fruit (<i>Malus domestica</i> Borkh., cv. Aroma): Effect of postharvest UV-B irradiation. <i>Postharvest Biology and Technology</i> , 2007 , 45, 1-10	6.2	142
28	Chlorophyll fluorescence for non-destructive measurement of flavonoids in broccoli. <i>Postharvest Biology and Technology</i> , 2006 , 39, 291-298	6.2	22
27	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	6.2	54
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	3	15
25	Potential uptake of <i>Escherichia coli</i> O157:H7 from organic manure into crisphead lettuce. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 2221-5	4.8	109
24	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	4.3	14
23	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	3.4	4
22	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, 1146-56	4.8	93
21	Post-deposition transport of radionuclides in fruit. <i>Journal of Environmental Radioactivity</i> , 2001 , 52, 215-26	3.6	29
20	Sensory quality of ethylene-exposed carrots (<i>Daucus carota</i> L, cv. <i>Yukon</i>) related to the contents of 6-methoxymellein, terpenes and sugars. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 54-61	4.3	33
19	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	4.3	67
18	Sensory and chemical changes in five varieties of carrot (<i>Daucus carota</i> L) in response to mechanical stress at harvest and post-harvest 2001 , 81, 436		3
17	Rapid analysis of 6-methoxymellein in carrots by boiling water extraction, solid phase extraction and HPLC. <i>Food Chemistry</i> , 2000 , 70, 397-401	8.5	9

16	Characterization of novel adsorbents for radiostrontium reduction in foods. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1999 , 240, 101-107	1.5	3
15	Stability of Prussian blue bound to anion-exchange resin beads for radiocaesium reduction in foodstuffs. <i>Food Chemistry</i> , 1997 , 59, 421-426	8.5	4
14	Strontium binding properties of inorganic adsorbents. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 1996 , 204, 75-82	1.5	16
13	Mobility of superficially applied caesium-134 and strontium-85 in apple branches under precipitation-free conditions. <i>Analyst, The</i> , 1992 , 117, 1193	5	11
12	Separation of Functionally Different Liver Cell Types 1986 , 137-158		7
11	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	4.4	18
10	Protein synthesis in different populations of rat hepatocytes separated according to density. <i>Journal of Cellular Physiology</i> , 1982 , 110, 262-6	7	11
9	Partial separation and biochemical characteristics of periportal and perivenous hepatocytes from rat liver. <i>FEBS Journal</i> , 1981 , 118, 591-7		54
8	The investigation of critical parameters in the glycolytic response of single living cells by rapid microspectrofluorometric analysis. <i>Mikrochimica Acta</i> , 1976 , 65, 249-61	5.8	4
7	Preliminary trials in single living cells with a piezoelectric microinjector. <i>IEEE Transactions on Biomedical Engineering</i> , 1975 , 22, 424-6	5	6
6	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		16
5	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		9
4	Microspectrofluorometric study of benzo(a)pyrene metabolism in benzo(a)pyrene-grown single living cells. <i>Histochemistry</i> , 1974 , 42, 85-98		9
3	Microspectrofluorometric evaluation of the oxygen probe 1-pyrene butyric acid in single living cells. <i>Experimental Cell Research</i> , 1974 , 89, 105-10	4.2	13
2	Rapid microspectrofluorimetry for biochemical and metabolic studies in single living cells. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1974 , 362, 575-83	4	16
1	The influence of ethanol-induced changes of the alpha-glycerophosphate level on hepatic triglyceride synthesis. <i>Acta Chemica Scandinavica</i> , 1973 , 27, 2893-901		29