Reinhold Carle

List of Publications by Year
in descending order

101	3,511	147566	168136
papers	citations	31 h-index	53 g-index

104	104	104	4868
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	On-line application of near infrared (NIR) spectroscopy in food production. Trends in Food Science and Technology, 2015, 46, 211-230.	7.8	425
2	Inhibitory effects of polyphenols from grape pomace extract on collagenase and elastase activity. FÃ¬toterapÃ¬Ã¢, 2015, 101, 179-187.	1.1	171
3	Carotenoids are more bioavailable from papaya than from tomato and carrot in humans: a randomised cross-over study. British Journal of Nutrition, 2014, 111, 490-498.	1.2	121
4	Optimization of a process for enzyme-assisted pigment extraction from grape (Vitis vinifera L.) pomace. European Food Research and Technology, 2008, 227, 267-275.	1.6	104
5	Ultrastructural deposition forms and bioaccessibility of carotenoids and carotenoid esters from goji berries (Lycium barbarum L.). Food Chemistry, 2017, 218, 525-533.	4.2	100
6	HPLC-DAD-MSn characterisation of carotenoids from apricots and pumpkins for the evaluation of fruit product authenticity. Food Chemistry, 2008, 110, 522-530.	4.2	99
7	Subcritical water extraction of phenolic and antioxidant constituents from pistachio (Pistacia vera) Tj ETQq1 1 0.784314 rgBT /Overlo	4.2	79
8	Lutein and Lutein Esters in Whole Grain Flours Made from 75 Genotypes of 5 Triticum Species Grown at Multiple Sites. Journal of Agricultural and Food Chemistry, 2015, 63, 5061-5071.	2.4	78
9	Identification of Phenolic Compounds in Red and Green Pistachio (Pistacia vera L.) Hulls (Exo-) Tj ETQq1 1 0.784314 rgBT /Ove Chemistry, 2016, 64, 5334-5344.	2.4	76
10	Process and storage stability of anthocyanins and non-anthocyanin phenolics in pectin and gelatin gels enriched with grape pomace extracts. European Food Research and Technology, 2009, 229, 949-960.	1.6	64
11	Impact of processing and storage on the phenolic profiles and contents of pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlo	1.6	64
12	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. Food Chemistry, 2014, 153, 340-352.	4.2	61
13	Bioavailability of Î²â€cryptoxanthin is greater from pasteurized orange juice than from fresh oranges â€“ a randomized crossâ€over study. Molecular Nutrition and Food Research, 2015, 59, 1896-1904.	1.5	58
14	Urinary excretion ofCitrusflavanones and their major catabolites after consumption of fresh oranges and pasteurized orange juice: A randomized cross-over study. Molecular Nutrition and Food Research, 2016, 60, 2602-2610.	1.5	57
15	Anthocyanins from purple sweet potato (Ipomoea batatas (L.) Lam.) and their color modulation by the addition of phenolic acids and food-grade phenolic plant extracts. Food Chemistry, 2017, 235, 265-274.	4.2	56
16	Influence of harvest maturity and fruit logistics on pineapple (Ananas comosus [L.] Merr.) volatiles assessed by headspace solid phase microextraction and gas chromatographyâ€“mass spectrometry (HS-SPME-GC/MS). Food Chemistry, 2014, 150, 382-391.	4.2	55
17	HPLC-DAD-APCI/ESI-MS n analysis of carotenoids and Î±-tocopherol in Costa Rican Acrocomia aculeata fruits of varying maturity stages. Food Research International, 2018, 105, 645-653.	2.9	54
18	Carotenoids, carotenoid esters, and anthocyanins of yellow-, orange-, and red-peeled cashew apples (Anacardium occidentale L.). Food Chemistry, 2016, 200, 274-282.	4.2	52

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19	Effect of Pulsed Light Treatment on Natural Microbiota, Enzyme Activity, and Phytochemical Composition of Pineapple (Ananas comosus [L.] Merr.) juice. Food and Bioprocess Technology, 2020, 13, 1095-1109.	2.6	48
20	Chokeberry (Aronia melanocarpa (Michx.) Elliot) concentrate inhibits NF-ÎºB and synergizes with selenium to inhibit the release of pro-inflammatory mediators in macrophages. FÃ¬toterapÃ¬Ã¢, 2015, 105, 73-82.	1.1	47
21	Effect of genuine non-anthocyanin phenolics and chlorogenic acid on color and stability of black carrot (Daucus carota ssp. sativus var. atrorubens Alef.) anthocyanins. Food Research International, 2016, 85, 291-300.	2.9	46
22	Comparison of fatty acid profiles and contents of seed oils recovered from dessert and cider apples and further Rosaceous plants. European Food Research and Technology, 2012, 234, 1033-1041.	1.6	45
23	Stimulation of the nitrateâ€nitriteâ€‹scp›NO‹/scp›â€metabolism by repeated lettuce juice consumption decreases gingival inflammation in periodontal recall patients: a randomized, doubleâ€blinded, placeboâ€controlled clinical trial. Journal of Clinical Periodontology, 2016, 43, 603-608.	2.3	44
24	Comparative study of juice production by pulsed electric field treatment and enzymatic maceration of apple mash. European Food Research and Technology, 2008, 226, 1389-1398.	1.6	42
25	Bioaccessibility of carotenoids from plant and animal foods. Journal of the Science of Food and Agriculture, 2019, 99, 3220-3239.	1.7	42
26	Systematic investigations of anthocyaninâ€“metal interactions by Raman spectroscopy. Journal of Raman Spectroscopy, 2012, 43, 2001-2007.	1.2	41
27	Influence of origin source, different fruit tissue and juice extraction methods on anthocyanin, phenolic acid, hydrolysable tannin and isolariciresinol contents of pomegranate (Punica granatum L.) fruits and juices. European Food Research and Technology, 2013, 237, 209-221.	1.6	40
28	Carotenoids and Carotenoid Esters of Red and Yellow ‹i›Physalis‹/i› (‹i›Physalis alkekengi‹/i› L. and) Tj ETQq0 0 0 rgBT /Overlock 10 T 6140-6151.	2.4	36
29	Studies into the Stability of 3-‹i›O‹/i›-Glycosylated and 3,5-‹i›O‹/i›-Diglycosylated Anthocyanins in Differently Purified Liquid and Dried Maqui (‹i›Aristotelia chilensis‹/i› (Mol.) Stuntz) Preparations during Storage and Thermal Treatment. Journal of Agricultural and Food Chemistry, 2015, 63, 8705-8714.	2.4	34
30	Fatty acids, triacylglycerols, and thermal behaviour of various mango (Mangifera indica L.) kernel fats. Food Research International, 2019, 116, 527-537.	2.9	33
31	Evaluation of the adsorption behavior of flavonoids and phenolic acids onto a food-grade resin using a D-optimal design. European Food Research and Technology, 2009, 228, 985-999.	1.6	32
32	Development and optimization of low temperature enzyme-assisted liquefaction for the production of colouring foodstuff from purple pitaya (Hylocereus sp. [Weber] Britton & Rose). European Food Research and Technology, 2009, 230, 269-280.	1.6	32
33	Evaluation of fruit authenticity and determination of the fruit content of fruit products using FT-NIR spectroscopy of cell wall components. Food Chemistry, 2010, 119, 806-812.	4.2	31
34	Thermal inactivation of strawberry polyphenoloxidase and its impact on anthocyanin and color retention in strawberry (FragariaÃxÂananassa Duch.) purÃ©es. European Food Research and Technology, 2012, 235, 1171-1180.	1.6	31
35	Development and validation of an HPLC method for the determination of alk(en)ylresorcinols using rapid ultrasound-assisted extraction of mango peels and rye grains. Food Chemistry, 2015, 169, 261-269.	4.2	31
36	Carotenoids from gac fruit aril (Momordica cochinchinensis [Lour.] Spreng.) are more bioaccessible than those from carrot root and tomato fruit. Food Research International, 2017, 99, 928-935.	2.9	31

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37	Effect of chlorogenic acid on spectral properties and stability of acylated and non-acylated cyanidin-3-O-glycosides. Food Chemistry, 2018, 240, 940-950.	4.2	31
38	Genuine Carotenoid Profiles in Sweet Orange [Citrus sinensis (L.) Osbeck cv. Navel] Peel and Pulp at Different Maturity Stages. Journal of Agricultural and Food Chemistry, 2019, 67, 13164-13175.	2.4	31
39	Ergosterol as an objective indicator for grape rot and fungal biomass in grapes. Food Control, 2014, 37, 77-84.	2.8	30
40	Preparation of Highâ€Grade Powders from Tomato Paste Using a Vacuum Foam Drying Method. Journal of Food Science, 2015, 80, E1755-62.	1.5	29
41	Co-pigmentation of pelargonidin derivatives in strawberry and red radish model solutions by the addition of phenolic fractions from mango peels. Food Chemistry, 2016, 213, 625-634.	4.2	28
42	Isoflavone concentration of soybean meal from various origins and transfer of isoflavones into milk of dairy cows. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2011, 6, 449-456.	0.5	27
43	Impact of enzymatic mash maceration and storage on anthocyanin and color retention of pasteurized strawberry purÃ©es. European Food Research and Technology, 2012, 234, 207-222.	1.6	27
44	Authentication of pineapple (Ananas comosus [L.] Merr.) fruit maturity stages by quantitative analysis of Î³- and Î´-lactones using headspace solid-phase microextraction and chirospecific gas chromatographyâ€“selected ion monitoring mass spectrometry (HS-SPMEâ€“GCâ€“SIM-MS). Food Chemistry, 2015, 168, 496-503.	4.2	27
45	Deposition Form and Bioaccessibility of Keto-carotenoids from Mamey Sapote (Pouteria sapota), Red Bell Pepper (Capsicum annuum), and Sockeye Salmon (Oncorhynchus nerka) Filet. Journal of Agricultural and Food Chemistry, 2016, 64, 1989-1998.	2.4	27
46	Carotenoids and carotenoid esters of orange- and yellow-fleshed mamey sapote (Pouteria sapota) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2017, 221, 673-682.	4.2	25
47	GCâ€“MS profiling, descriptive sensory analysis, and consumer acceptance of Costa Rican papaya (Carica) Tj ETQq1 1 0.784314 rgBT	4.2	25
48	Recovery and fractionation of major apple and grape polyphenols from model solutions and crude plant extracts using ion exchange and adsorbent resins. International Journal of Food Science and Technology, 2011, 46, 1755-1767.	1.3	24
49	Impact of different washing procedures on quality of fresh-cut iceberg lettuce (Lactuca sativa var.) Tj ETQq1 1 0.784314 rgBT /Overlo 229-241.	1.6	23
50	Physicochemical characteristics and phytochemical profiles of yellow and red Physalis (Physalis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 389-398.	2.9	23
51	Rapid determination of ergosterol in grape mashes for grape rot indication and further quality assessment by means of an industrial near infrared/visible (NIR/VIS) spectrometer â€“ A feasibility study. Food Control, 2014, 43, 142-149.	2.8	22
52	High intake of orange juice and cola differently affects metabolic risk in healthy subjects. Clinical Nutrition, 2019, 38, 812-819.	2.3	22
53	HPLC-DAD-APCI-MS analysis of the genuine carotenoid pattern of pineapple (Ananas comosus [L.] Merr.) infructescence. Food Research International, 2020, 127, 108709.	2.9	22
54	(Poly)phenols, Carotenoids, and Tocochromanols in Corn (Zea mays L.) Kernels As Affected by Phosphate Fertilization and Sowing Time. Journal of Agricultural and Food Chemistry, 2020, 68, 612-622.	2.4	22

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55	Effect of aggregation form on bioavailability of zeaxanthin in humans: a randomised cross-over study. British Journal of Nutrition, 2017, 118, 698-706.	1.2	21
56	Characterization of in vitro antifungal activities of small and American cranberry (Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T sugar reduced fruit spreads. International Journal of Food Microbiology, 2015, 204, 111-117.	2.1	20
57	Quality Improvement of Fresh-Cut Endive (Cichorium endivia L.) and Recycling of Washing Water by Low-Dose UV-C Irradiation. Food and Bioprocess Technology, 2016, 9, 1979-1990.	2.6	20
58	Resistance of industrial mango peel waste to pectin degradation prior to byâ€product drying. International Journal of Food Science and Technology, 2010, 45, 1647-1658.	1.3	19
59	Effect of Water Jet Cutting and Moderate Heat Treatment on Quality of Fresh-Cut Red Oak Leaf Lettuce (Lactuca sativa L. var. crispa). Food and Bioprocess Technology, 2014, 7, 3478-3492.	2.6	19
60	Investigation into the removal of glucosinolates and volatiles from anthocyanin-rich extracts of red cabbage. Food Chemistry, 2019, 278, 406-414.	4.2	19
61	Screening of critical factors influencing the efficient hydrolysis of zeaxanthin dipalmitate in an adapted in vitro- digestion model. Food Chemistry, 2018, 257, 36-43.	4.2	18
62	Life history shapes variation in egg composition in the blue tit Cyanistes caeruleus. Communications Biology, 2019, 2, 6.	2.0	18
63	Effects of cultivation conditions and cold storage on the polyacetylene contents of carrot (Daucus carotaL.) and parsnip (Pastinaca sativaL.). Journal of Horticultural Science and Biotechnology, 2012, 87, 101-106.	0.9	17
64	Processes involving selective precipitation for the recovery of purified pectins from mango peel. Carbohydrate Polymers, 2017, 174, 1144-1155.	5.1	17
65	Nitrateâ€rich diet alters the composition of the oral microbiota in periodontal recall patients. Journal of Periodontology, 2021, 92, 1536-1545.	1.7	17
66	Vital Characteristics of Litchi (Litchi chinensis Sonn.) Pericarp that Define Postharvest Concepts for Thai Cultivars. Food and Bioprocess Technology, 2013, 6, 1191-1206.	2.6	16
67	Quality of fresh-cut radicchio cv. Rosso di Chioggia (Cichorium intybus L. var. foliosum Hegi) as affected by water jet cutting and different washing procedures. European Food Research and Technology, 2015, 240, 159-172.	1.6	16
68	Chlorophyll Fluorescence Imaging for Monitoring the Effects of Minimal Processing and Warm Water Treatments on Physiological Properties and Quality Attributes of Fresh-Cut Salads. Food and Bioprocess Technology, 2016, 9, 650-663.	2.6	16
69	Assignment of distinctive volatiles, descriptive sensory analysis and consumer preference of differently ripened and post-harvest handled pineapple (Ananas comosus [L.] Merr.) fruits. European Food Research and Technology, 2016, 242, 33-43.	1.6	16
70	Characterization of Mesocarp and Kernel Lipids from Elaeis guineensis Jacq., Elaeis oleifera [Kunth] CortÃ©s, and Their Interspecific Hybrids. Journal of Agricultural and Food Chemistry, 2017, 65, 3617-3626.	2.4	16
71	High orange juice consumption with or in-between three meals a day differently affects energy balance in healthy subjects. Nutrition and Diabetes, 2018, 8, 19.	1.5	16
72	Light-induced alterations of pineapple (Ananas comosus [L.] Merr.) juice volatiles during accelerated ageing and mass spectrometric studies into their precursors. Food Research International, 2017, 100, 366-374.	2.9	15

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73	Impact of minimal heat-processing on pectin methylesterase and peroxidase activity in freshly squeezed Citrus juices. European Food Research and Technology, 2011, 232, 71-81.	1.6	14
74	Application and sensory evaluation of enzymatically texturised vegetable proteins in food models. European Food Research and Technology, 2011, 232, 1043-1056.	1.6	14
75	Optimization of polyphenol recovery from mango peel extracts by assessing food-grade adsorbent and ion exchange resins and adsorption parameters using a D-optimal design. European Food Research and Technology, 2015, 241, 627-636.	1.6	14
76	Non-Thermal Pasteurization of Orange (Citrus sinensis (L.) Osbeck) Juices Using Continuous Pressure Change Technology (PCT): a Proof-of-Concept. Food and Bioprocess Technology, 2016, 9, 1681-1691.	2.6	14
77	Carotenogenesis and chromoplast development during ripening of yellow, orange and red colored Physalis fruit. Planta, 2020, 251, 95.	1.6	13
78	Non-thermal processing of pineapple (Ananas comosus [L.] Merr.) juice using continuous pressure change technology (PCT): HS-SPME-GCâ€“MS profiling, descriptive sensory analysis, and consumer acceptance. Food Chemistry, 2021, 345, 128786.	4.2	13
79	Carotenoids in mature green and ripe red fruits of tomato (Solanum lycopersicum L.) grown under different levels of irrigation. Archives of Biological Sciences, 2017, 69, 305-314.	0.2	13
80	Effects of gallotannin treatment on attachment, growth, and survival of Escherichia coli O157:H7 and Listeria monocytogenes on spinach and lettuce. European Food Research and Technology, 2012, 234, 1081-1090.	1.6	12
81	Carotenoids and xanthophyll esters of yellow and red nance fruits (Byrsonima crassifolia (L.) Kunth) from Costa Rica. Food Research International, 2018, 111, 708-714.	2.9	12
82	Online Determination of Ergosterol in Naturally Contaminated Grape Mashes Under Industrial Conditions at Wineries. Food and Bioprocess Technology, 2015, 8, 1455-1464.	2.6	11
83	Impact of Cultivation Method and Cultivar Selection on Soluble Carbohydrates and Pungent Principles in Onions (Allium cepa L.). Journal of Agricultural and Food Chemistry, 2018, 66, 12827-12835.	2.4	11
84	Influence of cultivar, ripeness, blanching, drying, irradiation, and pectin recovery on alk(en)ylresorcinols in mango peels. European Food Research and Technology, 2015, 240, 1235-1245.	1.6	10
85	Quillajasides A and B: New Phenylpropanoid Sucrose Esters from the Inner Bark of Quillaja saponaria Molina. Journal of Agricultural and Food Chemistry, 2015, 63, 8905-8911.	2.4	10
86	Characterization of the Pale Yellow Petal/Xanthophyll Esterase gene family in citrus as candidates for carotenoid esterification in fruits. Food Chemistry, 2021, 342, 128322.	4.2	10
87	Evaluation of the effects of thermal treatments on color, polyphenol stability, enzyme activities and antioxidant capacities of innovative pasty celeriac (Apium graveolens L. var. rapaceum (Mill.) DC.) products. European Food Research and Technology, 2013, 237, 353-365.	1.6	9
88	Comparison of ultra-high-pressure water jet and conventional rotating blade cutting for the production of fresh-cut iceberg (Lactuca sativa L.) and endive (Cichorium endivia L.). European Food Research and Technology, 2016, 242, 2071-2081.	1.6	9
89	Odour-active volatiles in lupin kernel fibre preparations (Lupinus angustifolius L.): effects of thermal lipoxygenase inactivation. European Food Research and Technology, 2016, 242, 995-1004.	1.6	9
90	Development of Lipophilic Antioxidants and Chloroplasts during the Sprouting of Diverse Triticum spp.. Journal of Agricultural and Food Chemistry, 2016, 64, 913-922.	2.4	9

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91	Mamey sapote fruit and carotenoid formulations derived thereof are dietary sources of vitamin A â€“ A comparative randomized cross-over study. Food Research International, 2019, 122, 340-347.	2.9	7
92	Fatty acids and triacylglycerols in the seed oils of Saudi Arabian date (Phoenix dactyliferaÂL.) palms. International Journal of Food Science and Technology, 2020, 55, 1572-1577.	1.3	7
93	Determination of the fruit content of apricot and strawberry jams and spreads and apricot and peach fruit preparations by gravimetric quantification of hemicellulose. Food Chemistry, 2008, 109, 447-454.	4.2	6
94	Evaluation of the adsorption behavior of polyacetylenes onto a food-grade resin for the debittering of carrot juice. European Food Research and Technology, 2012, 234, 779-787.	1.6	6
95	Non-thermal Processing of Pineapple (Ananas comosus [L.] Merr.) Juice Using Continuous Pressure Change Technology (PCT): Effects on Physical Traits, Microbial Loads, Enzyme Activities, and Phytochemical Composition. Food and Bioprocess Technology, 2020, 13, 1833-1847.	2.6	5
96	Lipophilic compounds and thermal behaviour of African mango (Irvingia gabonensis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Tc 2019, 54, 626-633.	1.3	4
97	Investigations into the Natural Occurrence of 1-Phenylethyl Acetate (Styrallyl Acetate). Journal of Agricultural and Food Chemistry, 2020, 68, 8613-8620.	2.4	4
98	Effect of Different Wash Water Additives and Deep-Frozen Storage on the Quality of Curly Parsley (Petroselinum crispum var. crispum). Food and Bioprocess Technology, 2019, 12, 158-165.	2.6	2
99	Influence of fruit logistics on fresh-cut pineapple (Ananas comosus [L.] Merr.) volatiles assessed by HS-SPMEâ€“GCâ€“MS analysis. European Food Research and Technology, 2021, 247, 1617-1630.	1.6	2
100	Bioavailability and bioaccessibility of carotenoids from papaya, tomato, and carrot are modulated by chromoplast morphology. FASEB Journal, 2012, 26, 31.7.	0.2	0
101	Critique on conclusions regarding toxic compounds in Jatropha curcas kernel cake. Communications Biology, 2021, 4, 1348.	2.0	0