

Reinhold Carle

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8589982/publications.pdf>

Version: 2024-02-01

101
papers

3,511
citations

147566

31
h-index

168136

53
g-index

104
all docs

104
docs citations

104
times ranked

4868
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of the Pale Yellow Petal/Xanthophyll Esterase gene family in citrus as candidates for carotenoid esterification in fruits. <i>Food Chemistry</i> , 2021, 342, 128322.	4.2	10
2	Influence of fruit logistics on fresh-cut pineapple (<i>Ananas comosus</i> [L.] Merr.) volatiles assessed by HS-SPME-GC-MS analysis. <i>European Food Research and Technology</i> , 2021, 247, 1617-1630.	1.6	2
3	Nitrate-rich diet alters the composition of the oral microbiota in periodontal recall patients. <i>Journal of Periodontology</i> , 2021, 92, 1536-1545.	1.7	17
4	Non-thermal processing of pineapple (<i>Ananas comosus</i> [L.] Merr.) juice using continuous pressure change technology (PCT): HS-SPME-GC-MS profiling, descriptive sensory analysis, and consumer acceptance. <i>Food Chemistry</i> , 2021, 345, 128786.	4.2	13
5	Critique on conclusions regarding toxic compounds in <i>Jatropha curcas</i> kernel cake. <i>Communications Biology</i> , 2021, 4, 1348.	2.0	0
6	HPLC-DAD-APCI-MS analysis of the genuine carotenoid pattern of pineapple (<i>Ananas comosus</i> [L.] Merr.) infructescence. <i>Food Research International</i> , 2020, 127, 108709.	2.9	22
7	Fatty acids and triacylglycerols in the seed oils of Saudi Arabian date (<i>Phoenix dactylifera</i> L.) palms. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1572-1577.	1.3	7
8	(Poly)phenols, Carotenoids, and Tocochromanols in Corn (<i>Zea mays</i> L.) Kernels As Affected by Phosphate Fertilization and Sowing Time. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 612-622.	2.4	22
9	Investigations into the Natural Occurrence of 1-Phenylethyl Acetate (Styrylyl Acetate). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8613-8620.	2.4	4
10	Non-thermal Processing of Pineapple (<i>Ananas comosus</i> [L.] Merr.) Juice Using Continuous Pressure Change Technology (PCT): Effects on Physical Traits, Microbial Loads, Enzyme Activities, and Phytochemical Composition. <i>Food and Bioprocess Technology</i> , 2020, 13, 1833-1847.	2.6	5
11	Effect of Pulsed Light Treatment on Natural Microbiota, Enzyme Activity, and Phytochemical Composition of Pineapple (<i>Ananas comosus</i> [L.] Merr.) juice. <i>Food and Bioprocess Technology</i> , 2020, 13, 1095-1109.	2.6	48
12	Carotenogenesis and chromoplast development during ripening of yellow, orange and red colored <i>Physalis</i> fruit. <i>Planta</i> , 2020, 251, 95.	1.6	13
13	Genuine Carotenoid Profiles in Sweet Orange [<i>Citrus sinensis</i> (L.) Osbeck cv. Navel] Peel and Pulp at Different Maturity Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13164-13175.	2.4	31
14	Physicochemical characteristics and phytochemical profiles of yellow and red <i>Physalis</i> (<i>Physalis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 389-398.	2.9	23
15	Life history shapes variation in egg composition in the blue tit <i>Cyanistes caeruleus</i> . <i>Communications Biology</i> , 2019, 2, 6.	2.0	18
16	Mamey sapote fruit and carotenoid formulations derived thereof are dietary sources of vitamin A – A comparative randomized cross-over study. <i>Food Research International</i> , 2019, 122, 340-347.	2.9	7
17	Fatty acids, triacylglycerols, and thermal behaviour of various mango (<i>Mangifera indica</i> L.) kernel fats. <i>Food Research International</i> , 2019, 116, 527-537.	2.9	33
18	Lipophilic compounds and thermal behaviour of African mango (<i>Irvingia gabonensis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td 2019, 54, 626-633.	1.3	4

#	ARTICLE	IF	CITATIONS
19	Effect of Different Wash Water Additives and Deep-Frozen Storage on the Quality of Curly Parsley (<i>Petroselinum crispum</i> var. <i>crispum</i>). <i>Food and Bioprocess Technology</i> , 2019, 12, 158-165.	2.6	2
20	Investigation into the removal of glucosinolates and volatiles from anthocyanin-rich extracts of red cabbage. <i>Food Chemistry</i> , 2019, 278, 406-414.	4.2	19
21	Bioaccessibility of carotenoids from plant and animal foods. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3220-3239.	1.7	42
22	High intake of orange juice and cola differently affects metabolic risk in healthy subjects. <i>Clinical Nutrition</i> , 2019, 38, 812-819.	2.3	22
23	Screening of critical factors influencing the efficient hydrolysis of zeaxanthin dipalmitate in an adapted in vitro- digestion model. <i>Food Chemistry</i> , 2018, 257, 36-43.	4.2	18
24	Subcritical water extraction of phenolic and antioxidant constituents from pistachio (<i>Pistacia vera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	79
25	High orange juice consumption with or in-between three meals a day differently affects energy balance in healthy subjects. <i>Nutrition and Diabetes</i> , 2018, 8, 19.	1.5	16
26	Effect of chlorogenic acid on spectral properties and stability of acylated and non-acylated cyanidin-3-O-glycosides. <i>Food Chemistry</i> , 2018, 240, 940-950.	4.2	31
27	HPLC-DAD-APCI/ESI-MS n analysis of carotenoids and Î±-tocopherol in Costa Rican <i>Acrocomia aculeata</i> fruits of varying maturity stages. <i>Food Research International</i> , 2018, 105, 645-653.	2.9	54
28	GCâ€MS profiling, descriptive sensory analysis, and consumer acceptance of Costa Rican papaya (<i>Carica</i>) Tj ETQq0 0 0 rgBT /Overlock 25	4.2	25
29	Impact of Cultivation Method and Cultivar Selection on Soluble Carbohydrates and Pungent Principles in Onions (<i>Allium cepa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12827-12835.	2.4	11
30	Carotenoids and xanthophyll esters of yellow and red nance fruits (<i>Byrsonima crassifolia</i> (L.) Kunth) from Costa Rica. <i>Food Research International</i> , 2018, 111, 708-714.	2.9	12
31	Anthocyanins from purple sweet potato (<i>Ipomoea batatas</i> (L.) Lam.) and their color modulation by the addition of phenolic acids and food-grade phenolic plant extracts. <i>Food Chemistry</i> , 2017, 235, 265-274.	4.2	56
32	Characterization of Mesocarp and Kernel Lipids from <i>Elaeis guineensis</i> Jacq., <i>Elaeis oleifera</i> [Kunth] CortÃ©s, and Their Interspecific Hybrids. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3617-3626.	2.4	16
33	Carotenoids and carotenoid esters of orange- and yellow-fleshed mamey sapote (<i>Pouteria sapota</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 25 2017, 221, 673-682.	4.2	25
34	Carotenoids from gac fruit aril (<i>Momordica cochinchinensis</i> [Lour.] Spreng.) are more bioaccessible than those from carrot root and tomato fruit. <i>Food Research International</i> , 2017, 99, 928-935.	2.9	31
35	Light-induced alterations of pineapple (<i>Ananas comosus</i> [L.] Merr.) juice volatiles during accelerated ageing and mass spectrometric studies into their precursors. <i>Food Research International</i> , 2017, 100, 366-374.	2.9	15
36	Carotenoids and Carotenoid Esters of Red and Yellow <i>Physalis</i> (<i>Physalis alkekengi</i> L. and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6140-6151.	2.4	36

#	ARTICLE	IF	CITATIONS
37	Processes involving selective precipitation for the recovery of purified pectins from mango peel. <i>Carbohydrate Polymers</i> , 2017, 174, 1144-1155.	5.1	17
38	Ultrastructural deposition forms and bioaccessibility of carotenoids and carotenoid esters from goji berries (<i>Lycium barbarum</i> L.). <i>Food Chemistry</i> , 2017, 218, 525-533.	4.2	100
39	Effect of aggregation form on bioavailability of zeaxanthin in humans: a randomised cross-over study. <i>British Journal of Nutrition</i> , 2017, 118, 698-706.	1.2	21
40	Carotenoids in mature green and ripe red fruits of tomato (<i>Solanum lycopersicum</i> L.) grown under different levels of irrigation. <i>Archives of Biological Sciences</i> , 2017, 69, 305-314.	0.2	13
41	Co-pigmentation of pelargonidin derivatives in strawberry and red radish model solutions by the addition of phenolic fractions from mango peels. <i>Food Chemistry</i> , 2016, 213, 625-634.	4.2	28
42	Stimulation of the nitrate/nitrite metabolism by repeated lettuce juice consumption decreases gingival inflammation in periodontal recall patients: a randomized, double-blind, placebo-controlled clinical trial. <i>Journal of Clinical Periodontology</i> , 2016, 43, 603-608.	2.3	44
43	Comparison of ultra-high-pressure water jet and conventional rotating blade cutting for the production of fresh-cut iceberg (<i>Lactuca sativa</i> L.) and endive (<i>Cichorium endivia</i> L.). <i>European Food Research and Technology</i> , 2016, 242, 2071-2081.	1.6	9
44	Effect of genuine non-anthocyanin phenolics and chlorogenic acid on color and stability of black carrot (<i>Daucus carota</i> ssp. <i>sativus</i> var. <i>atrorubens</i> Alef.) anthocyanins. <i>Food Research International</i> , 2016, 85, 291-300.	2.9	46
45	Urinary excretion of <i>Citrus</i> flavanones and their major catabolites after consumption of fresh oranges and pasteurized orange juice: A randomized cross-over study. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2602-2610.	1.5	57
46	Quality Improvement of Fresh-Cut Endive (<i>Cichorium endivia</i> L.) and Recycling of Washing Water by Low-Dose UV-C Irradiation. <i>Food and Bioprocess Technology</i> , 2016, 9, 1979-1990.	2.6	20
47	Odour-active volatiles in lupin kernel fibre preparations (<i>Lupinus angustifolius</i> L.): effects of thermal lipoxigenase inactivation. <i>European Food Research and Technology</i> , 2016, 242, 995-1004.	1.6	9
48	Non-Thermal Pasteurization of Orange (<i>Citrus sinensis</i> (L.) Osbeck) Juices Using Continuous Pressure Change Technology (PCT): a Proof-of-Concept. <i>Food and Bioprocess Technology</i> , 2016, 9, 1681-1691.	2.6	14
49	Identification of Phenolic Compounds in Red and Green Pistachio (<i>Pistacia vera</i> L.) Hulls (Exo-) Tj ETQq1 1 0.784314 rgBT /Ove Chemistry, 2016, 64, 5334-5344.	2.4	76
50	Carotenoids, carotenoid esters, and anthocyanins of yellow-, orange-, and red-peeled cashew apples (<i>Anacardium occidentale</i> L.). <i>Food Chemistry</i> , 2016, 200, 274-282.	4.2	52
51	Deposition Form and Bioaccessibility of Keto-carotenoids from Mamey Sapote (<i>Pouteria sapota</i>), Red Bell Pepper (<i>Capsicum annuum</i>), and Sockeye Salmon (<i>Oncorhynchus nerka</i>) Filet. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1989-1998.	2.4	27
52	Development of Lipophilic Antioxidants and Chloroplasts during the Sprouting of Diverse <i>Triticum</i> spp.. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 913-922.	2.4	9
53	Chlorophyll Fluorescence Imaging for Monitoring the Effects of Minimal Processing and Warm Water Treatments on Physiological Properties and Quality Attributes of Fresh-Cut Salads. <i>Food and Bioprocess Technology</i> , 2016, 9, 650-663.	2.6	16
54	Assignment of distinctive volatiles, descriptive sensory analysis and consumer preference of differently ripened and post-harvest handled pineapple (<i>Ananas comosus</i> [L.] Merr.) fruits. <i>European Food Research and Technology</i> , 2016, 242, 33-43.	1.6	16

#	ARTICLE	IF	CITATIONS
55	Bioavailability of β -cryptoxanthin is greater from pasteurized orange juice than from fresh oranges – a randomized crossover study. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1896-1904.	1.5	58
56	Preparation of High-Grade Powders from Tomato Paste Using a Vacuum Foam Drying Method. <i>Journal of Food Science</i> , 2015, 80, E1755-62.	1.5	29
57	Lutein and Lutein Esters in Whole Grain Flours Made from 75 Genotypes of 5 <i>Triticum</i> Species Grown at Multiple Sites. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5061-5071.	2.4	78
58	Inhibitory effects of polyphenols from grape pomace extract on collagenase and elastase activity. <i>FÄ-toterapÄ-Äç</i> , 2015, 101, 179-187.	1.1	171
59	Influence of cultivar, ripeness, blanching, drying, irradiation, and pectin recovery on alk(en)ylresorcinols in mango peels. <i>European Food Research and Technology</i> , 2015, 240, 1235-1245.	1.6	10
60	Chokeberry (<i>Aronia melanocarpa</i> (Michx.) Elliot) concentrate inhibits NF- κ B and synergizes with selenium to inhibit the release of pro-inflammatory mediators in macrophages. <i>FÄ-toterapÄ-Äç</i> , 2015, 105, 73-82.	1.1	47
61	Characterization of in vitro antifungal activities of small and American cranberry (<i>Vaccinium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TF sugar reduced fruit spreads. <i>International Journal of Food Microbiology</i> , 2015, 204, 111-117.	2.1	20
62	Quality of fresh-cut radicchio cv. Rosso di Chioggia (<i>Cichorium intybus</i> L. var. <i>foliosum</i> Hegi) as affected by water jet cutting and different washing procedures. <i>European Food Research and Technology</i> , 2015, 240, 159-172.	1.6	16
63	Online Determination of Ergosterol in Naturally Contaminated Grape Mashes Under Industrial Conditions at Wineries. <i>Food and Bioprocess Technology</i> , 2015, 8, 1455-1464.	2.6	11
64	Quillajasides A and B: New Phenylpropanoid Sucrose Esters from the Inner Bark of <i>Quillaja saponaria</i> Molina. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8905-8911.	2.4	10
65	On-line application of near infrared (NIR) spectroscopy in food production. <i>Trends in Food Science and Technology</i> , 2015, 46, 211-230.	7.8	425
66	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. <i>European Food Research and Technology</i> , 2015, 241, 627-636.	1.6	14
67	Studies into the Stability of 3-O-Glycosylated and 3,5-O-Diglycosylated Anthocyanins in Differently Purified Liquid and Dried Maqui (<i>Aristotelia chilensis</i> (Mol.) Stuntz) Preparations during Storage and Thermal Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8705-8714.	2.4	34
68	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. <i>Food Chemistry</i> , 2015, 169, 261-269.	4.2	31
69	Authentication of pineapple (<i>Ananas comosus</i> [L.] Merr.) fruit maturity stages by quantitative analysis of δ^3 - and δ^1 -lactones using headspace solid-phase microextraction and chiro-specific gas chromatography – selected ion monitoring mass spectrometry (HS-SPME – GC – SIM-MS). <i>Food Chemistry</i> , 2015, 168, 496-503.	4.2	27
70	Ergosterol as an objective indicator for grape rot and fungal biomass in grapes. <i>Food Control</i> , 2014, 37, 77-84.	2.8	30
71	Influence of harvest maturity and fruit logistics on pineapple (<i>Ananas comosus</i> [L.] Merr.) volatiles assessed by headspace solid phase microextraction and gas chromatography – mass spectrometry (HS-SPME-GC/MS). <i>Food Chemistry</i> , 2014, 150, 382-391.	4.2	55
72	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. <i>Food Chemistry</i> , 2014, 153, 340-352.	4.2	61

#	ARTICLE	IF	CITATIONS
73	Carotenoids are more bioavailable from papaya than from tomato and carrot in humans: a randomised cross-over study. <i>British Journal of Nutrition</i> , 2014, 111, 490-498.	1.2	121
74	Effect of Water Jet Cutting and Moderate Heat Treatment on Quality of Fresh-Cut Red Oak Leaf Lettuce (<i>Lactuca sativa</i> L. var. <i>crispa</i>). <i>Food and Bioprocess Technology</i> , 2014, 7, 3478-3492.	2.6	19
75	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 – A feasibility study. <i>Food Control</i> , 2014, 43, 142-149.	2.8	22
76	Evaluation of the effects of thermal treatments on color, polyphenol stability, enzyme activities and antioxidant capacities of innovative pasty celeriac (<i>Apium graveolens</i> L. var. <i>rapaceum</i> (Mill.) DC.) products. <i>European Food Research and Technology</i> , 2013, 237, 353-365.	1.6	9
77	Influence of origin source, different fruit tissue and juice extraction methods on anthocyanin, phenolic acid, hydrolysable tannin and isolariciresinol contents of pomegranate (<i>Punica granatum</i> L.) fruits and juices. <i>European Food Research and Technology</i> , 2013, 237, 209-221.	1.6	40
78	Vital Characteristics of Litchi (<i>Litchi chinensis</i> Sonn.) Pericarp that Define Postharvest Concepts for Thai Cultivars. <i>Food and Bioprocess Technology</i> , 2013, 6, 1191-1206.	2.6	16
79	Impact of different washing procedures on quality of fresh-cut iceberg lettuce (<i>Lactuca sativa</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlook 229-241.	1.6	23
80	Effects of cultivation conditions and cold storage on the polyacetylene contents of carrot (<i>Daucus carota</i> L.) and parsnip (<i>Pastinaca sativa</i> L.). <i>Journal of Horticultural Science and Biotechnology</i> , 2012, 87, 101-106.	0.9	17
81	Impact of enzymatic mash maceration and storage on anthocyanin and color retention of pasteurized strawberry purées. <i>European Food Research and Technology</i> , 2012, 234, 207-222.	1.6	27
82	Thermal inactivation of strawberry polyphenoloxidase and its impact on anthocyanin and color retention in strawberry (<i>Fragaria vesca</i> L.) purées. <i>European Food Research and Technology</i> , 2012, 235, 1171-1180.	1.6	31
83	Systematic investigations of anthocyanin-metal interactions by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2012, 43, 2001-2007.	1.2	41
84	Evaluation of the adsorption behavior of polyacetylenes onto a food-grade resin for the debittering of carrot juice. <i>European Food Research and Technology</i> , 2012, 234, 779-787.	1.6	6
85	Comparison of fatty acid profiles and contents of seed oils recovered from dessert and cider apples and further Rosaceous plants. <i>European Food Research and Technology</i> , 2012, 234, 1033-1041.	1.6	45
86	Effects of gallotannin treatment on attachment, growth, and survival of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on spinach and lettuce. <i>European Food Research and Technology</i> , 2012, 234, 1081-1090.	1.6	12
87	Bioavailability and bioaccessibility of carotenoids from papaya, tomato, and carrot are modulated by chromoplast morphology. <i>FASEB Journal</i> , 2012, 26, 31.7.	0.2	0
88	Recovery and fractionation of major apple and grape polyphenols from model solutions and crude plant extracts using ion exchange and adsorbent resins. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1755-1767.	1.3	24
89	Isoflavone concentration of soybean meal from various origins and transfer of isoflavones into milk of dairy cows. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2011, 6, 449-456.	0.5	27
90	Impact of minimal heat-processing on pectin methylesterase and peroxidase activity in freshly squeezed Citrus juices. <i>European Food Research and Technology</i> , 2011, 232, 71-81.	1.6	14

#	ARTICLE	IF	CITATIONS
91	Application and sensory evaluation of enzymatically texturised vegetable proteins in food models. European Food Research and Technology, 2011, 232, 1043-1056.	1.6	14
92	Impact of processing and storage on the phenolic profiles and contents of pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	1.6	64
93	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
94	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
95	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
96	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
97	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
98	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
99	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
100	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
101	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