

Ruud Verkerk

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.

95
papers

3,521
citations

31
h-index

57
g-index

95
ext. papers

3,951
ext. citations

6.3
avg, IF

5.29
L-index

#	Paper	IF	Citations
95	Micelle separation conditions based on particle size strongly affect carotenoid bioaccessibility assessment from juices after in vitro digestion.. <i>Food Research International</i> , 2022 , 151, 110891	7	1
94	Are cereal bars significantly healthier and more natural than chocolate bars? A preliminary assessment in the German market. <i>Journal of Functional Foods</i> , 2022 , 89, 104940	5.1	1
93	Modelling and optimization of high-pressure homogenization of not-from-concentrate juice: Achieving better juice quality using sustainable production. <i>Food Chemistry</i> , 2022 , 370, 131058	8.5	2
92	Healthiness, naturalness and sustainability perception of adolescents toward chocolate snack bars. <i>British Food Journal</i> , 2022 , 124, 200-218	2.8	3
91	Exploration of heritage food concept. <i>Trends in Food Science and Technology</i> , 2021 , 111, 790-797	15.3	7
90	Surface color distribution analysis by computer vision compared to sensory testing: Vacuum fried fruits as a case study. <i>Food Research International</i> , 2021 , 143, 110230	7	3
89	Inhibition of α -glucosidases by tea polyphenols in rat intestinal extract and Caco-2 cells grown on Transwell. <i>Food Chemistry</i> , 2021 , 361, 130047	8.5	3
88	Tea polyphenols as a strategy to control starch digestion in bread: the effects of polyphenol type and gluten. <i>Food and Function</i> , 2020 , 11, 5933-5943	6.1	13
87	Modelling the kinetics of osmotic dehydration of mango: Optimizing process conditions and pre-treatment for health aspects. <i>Journal of Food Engineering</i> , 2020 , 280, 109985	6	9
86	The pivotal role of moisture content in the kinetic modelling of the quality attributes of vacuum fried chips. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102251	6.8	7
85	Consumer preference for dried mango attributes: A conjoint study among Dutch, Chinese, and Indonesian consumers. <i>Journal of Food Science</i> , 2020 , 85, 3527-3535	3.4	6
84	Impacts of thermal and non-thermal processing on structure and functionality of pectin in fruit- and vegetable- based products: A review. <i>Carbohydrate Polymers</i> , 2020 , 250, 116890	10.3	26
83	Nutritional and Physicochemical Quality of Vacuum-Fried Mango Chips Is Affected by Ripening Stage, Frying Temperature, and Time. <i>Frontiers in Nutrition</i> , 2020 , 7, 95	6.2	6
82	The state of the art of food ingredients naturalness evaluation: A review of proposed approaches and their relation with consumer trends. <i>Trends in Food Science and Technology</i> , 2020 , 106, 434-444	15.3	13
81	Interaction of bread and berry polyphenols affects starch digestibility and polyphenols bio-accessibility. <i>Journal of Functional Foods</i> , 2020 , 68, 103924	5.1	32
80	Overexpression of the MYB29 transcription factor affects aliphatic glucosinolate synthesis in Brassica oleracea. <i>Plant Molecular Biology</i> , 2019 , 101, 65-79	4.6	19
79	Exploring consumers health perception across cultures in the early stages of new product development. <i>British Food Journal</i> , 2019 , 121, 2116-2131	2.8	7

78	Monkey orange fruit juice improves the nutritional quality of a maize-based diet. <i>Food Research International</i> , 2019 , 116, 870-877	7	6
77	Effect of Vacuum Frying on Quality Attributes of Fruits. <i>Food Engineering Reviews</i> , 2018 , 10, 154-164	6.5	17
76	Bioavailability of Isothiocyanates From Broccoli Sprouts in Protein, Lipid, and Fiber Gels. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1700837	5.9	12
75	The effect of pulsed electric fields on carotenoids bioaccessibility: The role of tomato matrix. <i>Food Chemistry</i> , 2018 , 240, 415-421	8.5	42
74	The effect of chewing on oral glucoraphanin hydrolysis in raw and steamed broccoli. <i>Journal of Functional Foods</i> , 2018 , 45, 306-312	5.1	5
73	Osmotic dehydration of mango: Effect of vacuum impregnation, high pressure, pectin methylesterase and ripeness on quality. <i>LWT - Food Science and Technology</i> , 2018 , 98, 179-186	5.4	24
72	Effect of heat and pectinase maceration on phenolic compounds and physicochemical quality of <i>Strychnos cocculoides</i> juice. <i>PLoS ONE</i> , 2018 , 13, e0202415	3.7	5
71	Reply to "Dietary glucosinolates and risk of type 2 diabetes in 3 prospective cohort studies". <i>American Journal of Clinical Nutrition</i> , 2018 , 108, 425	7	6
70	Isothiocyanates from Brassica Vegetables-Effects of Processing, Cooking, Mastication, and Digestion. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1701069	5.9	45
69	Local processing and nutritional composition of indigenous fruits: The case of monkey orange (<i>Strychnos</i> spp.) from Southern Africa. <i>Food Reviews International</i> , 2017 , 33, 123-142	5.5	29
68	Optimizing isothiocyanate formation during enzymatic glucosinolate breakdown by adjusting pH value, temperature and dilution in Brassica vegetables and <i>Arabidopsis thaliana</i> . <i>Scientific Reports</i> , 2017 , 7, 40807	4.9	58
67	Thermal stability of phytochemicals, HMF and antioxidant activity in cape gooseberry (<i>Physalis peruviana</i> L.). <i>Journal of Functional Foods</i> , 2017 , 32, 46-57	5.1	22
66	Evaluating the effect of storage conditions on the shelf life of cape gooseberry (<i>Physalis peruviana</i> L.). <i>LWT - Food Science and Technology</i> , 2017 , 80, 523-530	5.4	15
65	Stir-Frying of Chinese Cabbage and Pakchoi Retains Health-Promoting Glucosinolates. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 439-444	3.9	15
64	Improvement of traditional processing of local monkey orange (<i>Strychnos</i> spp.) fruits to enhance nutrition security in Zimbabwe. <i>Food Security</i> , 2017 , 9, 621-633	6.7	19
63	Food as Pharma? The Case of Glucosinolates. <i>Current Pharmaceutical Design</i> , 2017 , 23, 2697-2721	3.3	28
62	Processing and Preparation of Brassica Vegetables and the Fate of Glucosinolates. <i>Reference Series in Phytochemistry</i> , 2017 , 407-429	0.7	2
61	The kinetic of key phytochemical compounds of non-heading and heading leafy Brassica oleracea landraces as affected by traditional cooking methods. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4772-4784	4.3	15

60	Health-promoting compounds in cape gooseberry (<i>Physalis peruviana</i> L.): Review from a supply chain perspective. <i>Trends in Food Science and Technology</i> , 2016 , 57, 83-92	15.3	47
59	Processing and Preparation of Brassica Vegetables and the Fate of Glucosinolates 2016 , 1-23		
58	Practices and health perception of preparation of Brassica vegetables: translating survey data to technological and nutritional implications. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 633-41	3.7	4
57	A mechanistic perspective on process-induced changes in glucosinolate content in Brassica vegetables: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 823-38	11.5	68
56	Retention of glucosinolates during fermentation of Brassica juncea: a case study on production of sayur asin. <i>European Food Research and Technology</i> , 2015 , 240, 559-565	3.4	10
55	Biofumigation using a wild Brassica oleracea accession with high glucosinolate content affects beneficial soil invertebrates. <i>Plant and Soil</i> , 2015 , 394, 155-163	4.2	9
54	Evaluation of research methods to study domestic food preparation. <i>British Food Journal</i> , 2015 , 117, 7-21	2.8	2
53	A metabolomics approach to identify factors influencing glucosinolate thermal degradation rates in Brassica vegetables. <i>Food Chemistry</i> , 2014 , 155, 287-97	8.5	23
52	In vivo formation and bioavailability of isothiocyanates from glucosinolates in broccoli as affected by processing conditions. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1447-56	5.9	37
51	Sensory and health properties of steamed and boiled carrots (<i>Daucus carota</i> ssp. sativus). <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 809-15	3.7	11
50	Comparison of the degradation and leaching kinetics of glucosinolates during processing of four Brassicaceae (broccoli, red cabbage, white cabbage, Brussels sprouts). <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 25, 58-66	6.8	21
49	Evaluation of different cooking conditions on broccoli (<i>Brassica oleracea</i> var. italica) to improve the nutritional value and consumer acceptance. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 228-34	3.9	55
48	Effect of water content and temperature on inactivation kinetics of myrosinase in broccoli (<i>Brassica oleracea</i> var. italica). <i>Food Chemistry</i> , 2014 , 163, 197-201	8.5	31
47	Predictive modelling of vegetable firmness after thermal pre-treatments and steaming. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 25, 14-18	6.8	6
46	Food science meets plant science: A case study on improved nutritional quality by breeding for glucosinolate retention during food processing. <i>Trends in Food Science and Technology</i> , 2014 , 35, 61-68	15.3	8
45	A review of the proximate composition and nutritional value of Marula (<i>Sclerocarya birrea</i> subsp. caffra). <i>Phytochemistry Reviews</i> , 2014 , 13, 881-892	7.7	9
44	Quantitative trait loci analysis of non-enzymatic glucosinolate degradation rates in Brassica oleracea during food processing. <i>Theoretical and Applied Genetics</i> , 2013 , 126, 2323-34	6	12
43	Studying consumer behaviour related to the quality of food: A case on vegetable preparation affecting sensory and health attributes. <i>Trends in Food Science and Technology</i> , 2013 , 33, 139-145	15.3	19

42	Glucosinolate content of blanched cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>) fermented by the probiotic strain <i>Lactobacillus paracasei</i> LMG-P22043. <i>Food Research International</i> , 2013 , 54, 706-710	7	25
41	The effect of temperature and time on the quality of naturally fermented marula (<i>Sclerocarya birrea</i> subsp. <i>Caffra</i>) juice. <i>LWT - Food Science and Technology</i> , 2013 , 53, 70-75	5.4	7
40	A research approach for quality based design of healthy foods: Dried broccoli as a case study. <i>Trends in Food Science and Technology</i> , 2013 , 30, 178-184	15.3	10
39	REDUCTION OF GLUCOSINOLATES CONTENT DURING SAYUR ASIN FERMENTATION. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2013 , 24, 235-239	0.3	3
38	Rapid estimation of glucosinolate thermal degradation rate constants in leaves of Chinese kale and broccoli (<i>Brassica oleracea</i>) in two seasons. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7859-65	5.7	26
37	Kinetics of thermal degradation of vitamin C in marula fruit (<i>Sclerocarya birrea</i> subsp. <i>caffra</i>) as compared to other selected tropical fruits. <i>LWT - Food Science and Technology</i> , 2012 , 49, 188-191	5.4	24
36	Modelling the fate of glucosinolates during thermal processing of Brassica vegetables. <i>LWT - Food Science and Technology</i> , 2012 , 49, 178-183	5.4	30
35	Effect of water content and temperature on glucosinolate degradation kinetics in broccoli (<i>Brassica oleracea</i> var. <i>italica</i>). <i>Food Chemistry</i> , 2012 , 132, 2037-2045	8.5	48
34	Pitfalls in the desulphation of glucosinolates in a high-throughput assay. <i>Food Chemistry</i> , 2012 , 134, 2355-61	5.6	13
33	Modelling the level of the major glucosinolates in broccoli as affected by controlled atmosphere and temperature. <i>Postharvest Biology and Technology</i> , 2009 , 53, 1-10	6.2	15
32	Effect of boiling on the content of ascorbigen, indole-3-carbinol, indole-3-acetonitrile, and 3,3'-diindolylmethane in fermented cabbage. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2334-8	5.7	37
31	Glucosinolates in Brassica vegetables: the influence of the food supply chain on intake, bioavailability and human health. <i>Molecular Nutrition and Food Research</i> , 2009 , 53 Suppl 2, S219	5.9	419
30	Differences in Thermal Stability of Glucosinolates in Five Brassica Vegetables. <i>Czech Journal of Food Sciences</i> , 2009 , 27, S85-S88	1.3	44
29	Quantitative trait loci for glucosinolate accumulation in <i>Brassica rapa</i> leaves. <i>New Phytologist</i> , 2008 , 179, 1017-1032	9.8	62
28	Kinetics of changes in glucosinolate concentrations during long-term cooking of white cabbage (<i>Brassica oleracea</i> L. ssp. <i>capitata</i> f. <i>alba</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2068-73	5.7	29
27	Consumer-driven food product development. <i>Trends in Food Science and Technology</i> , 2006 , 17, 184-190	15.3	69
26	Thermal degradation of glucosinolates in red cabbage. <i>Food Chemistry</i> , 2006 , 95, 19-29	8.5	184
25	Re: Fruit and vegetable intake and risk of major chronic disease. <i>Journal of the National Cancer Institute</i> , 2005 , 97, 607-8; author reply 608-9	9.7	2

24	Glucosinolates and myrosinase activity in red cabbage (<i>Brassica oleracea</i> L. var. <i>Capitata</i> f. <i>rubra</i> DC.) after various microwave treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7318-23	5.7	145
23	Dealing with variability in food production chains: a tool to enhance the sensitivity of epidemiological studies on phytochemicals. <i>European Journal of Nutrition</i> , 2003 , 42, 67-72	5.2	49
22	Chemoprevention of 2-amino-3-methylimidazo[4,5-f]quinoline (IQ)-induced colonic and hepatic preneoplastic lesions in the F344 rat by cruciferous vegetables administered simultaneously with the carcinogen. <i>Carcinogenesis</i> , 2003 , 24, 255-61	4.6	71
21	Protective effects of Brussels sprouts towards B[a]P-induced DNA damage: a model study with the single-cell gel electrophoresis (SCGE)/Hep G2 assay. <i>Food and Chemical Toxicology</i> , 2002 , 40, 1077-83	4.7	31
20	Post-harvest increase of indolyl glucosinolates in response to chopping and storage of Brassica vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 953-958	4.3	150
19	The nutritional significance, biosynthesis and bioavailability of glucosinolates in human foods 2000 , 80, 967-984		326
18	Predictive modelling of health aspects in the food production chain: a case study on glucosinolates in cabbage. <i>Trends in Food Science and Technology</i> , 2000 , 11, 174-181	15.3	86
17	An improved, rapid in vitro method to measure antioxidant activity. Application On selected flavonoids and apple juice. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4116-22	5.7	29
16	Analysing the antioxidant activity of food products: processing and matrix effects. <i>Toxicology in Vitro</i> , 1999 , 13, 797-9	3.6	14
15	Liposome-mediated transfer of YAC-DNA to tobacco cells 1998 , 1-15		
14	Effects of processing conditions on glucosinolates in cruciferous vegetables. <i>Cancer Letters</i> , 1997 , 114, 193-4	9.9	42
13	Liposome-mediated transfer of YAC DNA to tobacco cells. <i>Plant Molecular Biology Reporter</i> , 1997 , 15, 170-178	1.7	11
12	The mapping of phytochrome genes and photomorphogenic mutants of tomato. <i>Theoretical and Applied Genetics</i> , 1997 , 94, 115-22	6	47
11	An improved method of partially digesting plant megabase DNA suitable for YAC cloning: application to the construction of a 5.5 genome equivalent YAC library of tomato. <i>Plant Journal</i> , 1996 , 9, 125-33	6.9	48
10	Localization of genes for bacterial canker resistance in <i>Lycopersicon peruvianum</i> using RFLPs. <i>Theoretical and Applied Genetics</i> , 1995 , 90, 444-50	6	56
9	Mapping of QTLs for glandular trichome densities and <i>Trialeurodes vaporariorum</i> (greenhouse whitefly) resistance in an F2 from <i>Lycopersicon esculentum</i> [<i>Lycopersicon hirsutum</i> f. <i>glabratum</i>]. <i>Heredity</i> , 1995 , 75, 425-433	3.6	61
8	An RFLP linkage map of <i>Lycopersicon peruvianum</i> . <i>Theoretical and Applied Genetics</i> , 1994 , 89, 1007-13	6	42
7	Perspectives of molecular marker assisted breeding for earliness in tomato. <i>Euphytica</i> , 1994 , 79, 279-286.1		24

6	Isolation of a 6.2 kb genomic fragment carrying the Adh1 gene of tomato and its expression in transgenic tobacco. <i>Plant Molecular Biology</i> , 1993 , 23, 633-7	4.6	2
5	Characterization and mapping of a gene controlling shoot regeneration in tomato. <i>Plant Journal</i> , 1993 , 3, 131-141	6.9	70
4	Mapping strategy for resistance genes in tomato based on RFLPs between cultivars: Cf9 (resistance to <i>Cladosporium fulvum</i>) on chromosome 1. <i>Theoretical and Applied Genetics</i> , 1992 , 84, 106-12	6	144
3	RFLP markers linked to the root knot nematode resistance gene Mi in tomato. <i>Theoretical and Applied Genetics</i> , 1991 , 81, 661-7	6	89
2	Acid phosphatase-1(1), a tightly linked molecular marker for root-knot nematode resistance in tomato: from protein to gene, using PCR and degenerate primers containing deoxyinosine. <i>Plant Molecular Biology</i> , 1991 , 16, 647-61	4.6	38
1	Glucosinolates31-51		4