Vibeke Orlien

List of Publications by Year
in descending order

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80 papers	4,096 citations	126708 33 h-index	118652 62 g-index
82 all docs	82 docs citations	82 times ranked	4357 citing authors

#	Article	IF	Citations
1	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. Trends in Food Science and Technology, 2016, 49, 96-109.	7.8	515
2	Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. Trends in Food Science and Technology, 2015, 42, 134-149.	7.8	301
3	New opportunities and perspectives of high pressure treatment to improve health and safety attributes of foods. A review. Food Research International, 2015, 77, 725-742.	2.9	252
4	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. Food Engineering Reviews, 2015, 7, 357-381.	3.1	212
5	Bioaccessibility of bioactive compounds from fruits and vegetables after thermal and nonthermal processing. Trends in Food Science and Technology, 2017, 67, 195-206.	7.8	210
6	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. Trends in Food Science and Technology, 2017, 66, 20-35.	7.8	201
7	Antioxidant active packaging for chicken meat processed by high pressure treatment. Food Chemistry, 2011, 129, 1406-1412.	4.2	124
8	Lipid oxidation in high-pressure processed chicken breast muscle during chill storage: critical working pressure in relation to oxidation mechanism. European Food Research and Technology, 2000, 211, 99-104.	1.6	111
9	The effect of high pressure on the functional properties of pork myofibrillar proteins. Food Chemistry, 2016, 196, 1005-1015.	4.2	104
10	Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. European Food Research and Technology, 2008, 227, 337-344.	1.6	86
11	Highâ€pressure processing of meat: Molecular impacts and industrial applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 332-368.	5.9	82
12	Enzyme-assisted extraction enhancing the umami taste amino acids recovery from several cultivated mushrooms. Food Chemistry, 2017, 234, 236-244.	4.2	80
13	Light-induced oxidation in sliced Havarti cheese packaged in modified atmosphere. International Dairy Journal, 2000, 10, 95-103.	1.5	78
14	Casein micelle dissociation in skim milk during high-pressure treatment: Effects of pressure, pH, and temperature. Journal of Dairy Science, 2010, 93, 12-18.	1.4	77
15	Reduction of salt in pork sausages by the addition of carrot fibre or potato starch and high pressure treatment. Meat Science, 2012, 92, 481-489.	2.7	76
16	The Effect of Processing on Digestion of Legume Proteins. Foods, 2019, 8, 224.	1.9	72
17	Hydroperoxide formation in rapeseed oil encapsulated in a glassy food model as influenced by hydrophilic and lipophilic radicals. Food Chemistry, 2000, 68, 191-199.	4.2	71
18	Rosemary and oxygen scavenger in active packaging for prevention of high-pressure induced lipid oxidation in pork patties. Food Packaging and Shelf Life, 2016, 7, 26-33.	3.3	70

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19	Kinetics of the formation of radicals in meat during high pressure processing. Food Chemistry, 2012, 134, 2114-2120.	4.2	68
20	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. Trends in Food Science and Technology, 2016, 52, 98-108.	7.8	63
21	Effect of high pressure, temperature, and storage on the color of porcine longissimus dorsi. Meat Science, 2012, 92, 374-381.	2.7	61
22	Dynamics of casein micelles in skim milk during and after high pressure treatment. Food Chemistry, 2006, 98, 513-521.	4.2	60
23	Synergistic cooperation of high pressure and carrot dietary fibre on texture and colour of pork sausages. Meat Science, 2011, 89, 195-201.	2.7	59
24	Aroma development in high pressure treated beef and chicken meat compared to raw and heat treated. Meat Science, 2010, 86, 317-323.	2.7	58
25	Effect of high pressure treatment on the color of fresh and processed meats: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 228-252.	5.4	55
26	Water properties and structure of pork sausages as affected by high-pressure processing and addition of carrot fibre. Meat Science, 2011, 87, 387-393.	2.7	51
27	High pressure treatment of brine enhanced pork semitendinosus: Effect on microbial stability, drip loss, lipid and protein oxidation, and sensory properties. Innovative Food Science and Emerging Technologies, 2014, 22, 11-21.	2.7	47
28	Mechanisms of radical formation in beef and chicken meat during high pressure processing evaluated by electron spin resonance detection and the addition of antioxidants. Food Chemistry, 2014, 150, 422-428.	4.2	44
29	Improved extraction methods for simultaneous recovery of umami compounds from six different mushrooms. Journal of Food Composition and Analysis, 2017, 63, 171-183.	1.9	39
30	Antioxidant protection of high-pressure processed minced chicken meat by industrial tomato products. Food and Bioproducts Processing, 2012, 90, 499-505.	1.8	38
31	Innovative Technologies for Food Preservation. , 2018, , 25-51.		37
32	Temperature-dependence of rate of oxidation of rapeseed oil encapsulated in a glassy food matrix. Food Chemistry, 2006, 94, 37-46.	4.2	36
33	The Question of High- or Low-Temperature Glass Transition in Frozen Fish. Construction of the Supplemented State Diagram for Tuna Muscle by Differential Scanning Calorimetry. Journal of Agricultural and Food Chemistry, 2003, 51, 211-217.	2.4	35
34	High pressure effect on the color of minced cured restructured ham at different levels of drying, pH, and NaCl. Meat Science, 2012, 90, 690-696.	2.7	34
35	High pressure treatment of brine enhanced pork affects endopeptidase activity, protein solubility, and peptide formation. Food Chemistry, 2012, 134, 1556-1563.	4.2	34
36	Effect of high pressure processing and storage on the free amino acids in seedlings of Brussels sprouts. Innovative Food Science and Emerging Technologies, 2017, 41, 188-192.	2.7	32

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37	Emerging and potential technologies for facilitating shrimp peeling: A review. Innovative Food Science and Emerging Technologies, 2018, 45, 228-240.	2.7	29
38	A Comprehensive Approach to Assess Feathermeal as an Alternative Protein Source in Aquafeed. Journal of Agricultural and Food Chemistry, 2017, 65, 10673-10684.	2.4	25
39	Effect of processing on in vitro digestibility (IVPD) of food proteins. Critical Reviews in Food Science and Nutrition, 2023, 63, 2790-2839.	5.4	24
40	Storage stability of cauliflower soup powder: The effect of lipid oxidation and protein degradation reactions. Food Chemistry, 2011, 128, 371-379.	4.2	23
41	Control of ice crystal nucleation and growth during the food freezing process. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2433-2454.	5.9	23
42	In Situ Measurements of pH Changes in Î²-Lactoglobulin Solutions under High Hydrostatic Pressure. Journal of Agricultural and Food Chemistry, 2007, 55, 4422-4428.	2.4	22
43	Inhibition of Cholesterol and Polyunsaturated Fatty Acids Oxidation through the Use of Annatto and Bixin in Highâ€Pressure Processed Fish. Journal of Food Science, 2015, 80, C1646-53.	1.5	21
44	Effect of high pressure processing of pork (Longissimus dorsi) on changes of protein structure and water loss during frozen storage. LWT - Food Science and Technology, 2021, 135, 110084.	2.5	21
45	The impact of high pressure on glucosinolate profile and myrosinase activity in seedlings from Brussels sprouts. Innovative Food Science and Emerging Technologies, 2016, 38, 342-348.	2.7	19
46	Survey on Methods for Investigating Protein Functionality and Related Molecular Characteristics. Foods, 2021, 10, 2848.	1.9	19
47	High pressure effects on myrosinase activity and glucosinolate preservation in seedlings of Brussels sprouts. Food Chemistry, 2018, 245, 1212-1217.	4.2	17
48	The effect of high-pressure processing on sensory quality and consumer acceptability of fruit juices and smoothies: A review. Food Research International, 2022, 157, 111250.	2.9	17
49	Calcium hydroxy palmitate: Possible precursor phase in calcium precipitation by palmitate. Food Chemistry, 2013, 138, 2415-2420.	4.2	16
50	Effect of Temperature and Glassy States on the Molecular Mobility of Solutes in Frozen Tuna Muscle As Studied by Electron Spin Resonance Spectroscopy with Spin Probe Detection. Journal of Agricultural and Food Chemistry, 2004, 52, 2269-2276.	2.4	15
51	The effect of high pressure and residual oxygen on the color stability of minced cured restructured ham at different levels of drying, pH, and NaCl. Meat Science, 2013, 95, 433-443.	2.7	15
52	Facilitating shrimp (Pandalus borealis) peeling by power ultrasound and proteolytic enzyme. Innovative Food Science and Emerging Technologies, 2018, 47, 525-534.	2.7	13
53	Proteomic and microscopic approaches in understanding mechanisms of shell-loosening of shrimp (Pandalus borealis) induced by high pressure and protease. Food Chemistry, 2019, 289, 729-738.	4.2	13
54	Effects of high pressure and ohmic heating on shell loosening, thermal and structural properties of shrimp (Pandalus borealis). Innovative Food Science and Emerging Technologies, 2020, 59, 102246.	2.7	12

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55	Perspective on the Effect of Protein Extraction Method on the Antinutritional Factor (ANF) Content in Seeds. ACS Food Science & Technology, 2022, 2, 604-612.	1.3	12
56	Electron spin resonance spectroscopy for evaluation of early oxidative events in semisolid palm oil. European Journal of Lipid Science and Technology, 2011, 113, 208-213.	1.0	11
57	Enzyme-assisted peeling of cold water shrimps (Pandalus borealis). Innovative Food Science and Emerging Technologies, 2018, 47, 127-135.	2.7	11
58	Conventional and enzyme-assisted green extraction of umami free amino acids from Nordic seaweeds. Journal of Applied Phycology, 2019, 31, 3925-3939.	1.5	11
59	Implementation of Emerging Technologies. , 2016, , 117-148.		10
60	High-Pressure Processing for Modification of Food Biopolymers. , 2016, , 291-313.		10
61	Free radical interactions between raw materials in dry soup powder. Food Chemistry, 2011, 129, 951-956.	4.2	9
62	Effects of palm oil quality and packaging on the storage stability of dry vegetable bouillon paste. Food Chemistry, 2012, 132, 1324-1332.	4.2	9
63	Spectroscopic studies on the effect of high pressure treatment on the soluble protein fraction of porcine longissimus dorsi. Food Chemistry, 2014, 148, 120-123.	4.2	9
64	Biochemical and Nutritional Changes during Food Processing and Storage. Foods, 2019, 8, 494.	1.9	7
65	Effect of ice maturation, freezing and heat treatment on the peelability and quality of cold water shrimps (Pandalus borealis). LWT - Food Science and Technology, 2020, 134, 110139.	2.5	7
66	Two Statistical Tools for Assessing Functionality and Protein Characteristics of Different Fava Bean (Vicia faba L.) Ingredients. Foods, 2021, 10, 2489.	1.9	7
67	Elimination of matrix interferences in biosensor analysis of streptomycin in honey. European Food Research and Technology, 2009, 228, 659-664.	1.6	6
68	A quantitative method to measure and evaluate the peelability of shrimps (Pandalus borealis). LWT - Food Science and Technology, 2018, 94, 20-24.	2.5	6
69	The role of water in the impact of high pressure on the myrosinase activity and glucosinolate content in seedlings from Brussels sprouts. Innovative Food Science and Emerging Technologies, 2019, 58, 102208.	2.7	6
70	Structural Changes Induced in Foods by HPP. , 2021, , 112-129.		6
71	In Situ pH Measurement in Partly Frozen Aqueous Solution Using the Fluorescent Probe 8-Hydroxypyrene-1,3,6-Trisulfonic Acid. Food Biophysics, 2008, 3, 94-99.	1.4	4
72	Effect of processing and accelerated storage on the volatile composition and sensory profile of a tomato soup. Food Quality and Safety, 2022, 6, .	0.6	4

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73	Changes of pH inÎ²-Lactoglobulin andÎ²-Casein Solutions during High Pressure Treatment. Journal of Spectroscopy, 2015, 2015, 1-6.	0.6	3
74	High-pressure processing (HPP) of meat products: Impact on quality and applications. , 2020, , 221-244.		3
75	Exploratory study on purchase intention of vitamin D fortified drinks in Denmark, Iceland, and the UK. International Journal of Gastronomy and Food Science, 2020, 22, 100242.	1.3	3
76	High Pressureâ€“Induced Changes in Meat Color. , 2017, , .		2
77	Implementation of emerging technologies. , 2022, , 121-143.		1
78	Processing Effects on Protein Structure and Physicochemical Properties. Foods, 2022, 11, 1607.	1.9	1
79	Utilizing High Pressure Processing to Induce Structural Changes in Dairy andÂMeat Products. , 2016, , .		0
80	Non-Thermal Treatment of Milk: High Pressure Processing. , 2022, , 698-707.		0