

Vibeke Orlien

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.

74
papers

3,104
citations

30
h-index

55
g-index

82
ext. papers

3,569
ext. citations

7
avg, IF

5.56
L-index

#	Paper	IF	Citations
74	Implementation of emerging technologies 2022 , 121-143		0
73	Non-Thermal Treatment of Milk: High Pressure Processing 2022 , 698-707		
72	The effect of high-pressure processing on sensory quality and consumer acceptability of fruit juices and smoothies: A review. <i>Food Research International</i> , 2022 , 157, 111250	7	3
71	Survey on Methods for Investigating Protein Functionality and Related Molecular Characteristics. <i>Foods</i> , 2021 , 10,	4.9	3
70	Two Statistical Tools for Assessing Functionality and Protein Characteristics of Different Fava Bean (L.) Ingredients. <i>Foods</i> , 2021 , 10,	4.9	2
69	Effect of high pressure processing of pork (Longissimus dorsi) on changes of protein structure and water loss during frozen storage. <i>LWT - Food Science and Technology</i> , 2021 , 135, 110084	5.4	11
68	High-pressure processing of meat: Molecular impacts and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 332-368	16.4	40
67	Structural Changes Induced in Foods by HPP 2021 , 112-129		6
66	Effect of processing on digestibility (IVPD) of food proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-50	11.5	2
65	Effects of high pressure and ohmic heating on shell loosening, thermal and structural properties of shrimp (<i>Pandalus borealis</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102246	6.8	8
64	Effect of ice maturation, freezing and heat treatment on the peelability and quality of cold water shrimps (<i>Pandalus borealis</i>). <i>LWT - Food Science and Technology</i> , 2020 , 134, 110139	5.4	1
63	High-pressure processing (HPP) of meat products: Impact on quality and applications 2020 , 221-244		3
62	Exploratory study on purchase intention of vitamin D fortified drinks in Denmark, Iceland, and the UK. <i>International Journal of Gastronomy and Food Science</i> , 2020 , 22, 100242	2.8	1
61	The role of water in the impact of high pressure on the myrosinase activity and glucosinolate content in seedlings from Brussels sprouts. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 58, 102208	6.8	4
60	The Effect of Processing on Digestion of Legume Proteins. <i>Foods</i> , 2019 , 8,	4.9	32
59	Proteomic and microscopic approaches in understanding mechanisms of shell-loosening of shrimp (<i>Pandalus borealis</i>) induced by high pressure and protease. <i>Food Chemistry</i> , 2019 , 289, 729-738	8.5	7
58	Conventional and enzyme-assisted green extraction of umami free amino acids from Nordic seaweeds. <i>Journal of Applied Phycology</i> , 2019 , 31, 3925-3939	3.2	7

57	Effect of high pressure treatment on the color of fresh and processed meats: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 228-252	11.5	30
56	Enzyme-assisted peeling of cold water shrimps (<i>Pandalus borealis</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 127-135	6.8	11
55	A quantitative method to measure and evaluate the peelability of shrimps (<i>Pandalus borealis</i>). <i>LWT - Food Science and Technology</i> , 2018 , 94, 20-24	5.4	5
54	Innovative Technologies for Food Preservation 2018 , 25-51		17
53	Facilitating shrimp (<i>Pandalus borealis</i>) peeling by power ultrasound and proteolytic enzyme. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 525-534	6.8	7
52	Emerging and potential technologies for facilitating shrimp peeling: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 228-240	6.8	21
51	High pressure effects on myrosinase activity and glucosinolate preservation in seedlings of Brussels sprouts. <i>Food Chemistry</i> , 2018 , 245, 1212-1217	8.5	13
50	Enzyme-assisted extraction enhancing the umami taste amino acids recovery from several cultivated mushrooms. <i>Food Chemistry</i> , 2017 , 234, 236-244	8.5	50
49	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. <i>Trends in Food Science and Technology</i> , 2017 , 66, 20-35	15.3	159
48	Effect of high pressure processing and storage on the free amino acids in seedlings of Brussels sprouts. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 188-192	6.8	26
47	Improved extraction methods for simultaneous recovery of umami compounds from six different mushrooms. <i>Journal of Food Composition and Analysis</i> , 2017 , 63, 171-183	4.1	29
46	A Comprehensive Approach to Assess Feathermeal as an Alternative Protein Source in Aquafeed. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10673-10684	5.7	22
45	Bioaccessibility of bioactive compounds from fruits and vegetables after thermal and nonthermal processing. <i>Trends in Food Science and Technology</i> , 2017 , 67, 195-206	15.3	160
44	The effect of high pressure on the functional properties of pork myofibrillar proteins. <i>Food Chemistry</i> , 2016 , 196, 1005-15	8.5	78
43	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. <i>Trends in Food Science and Technology</i> , 2016 , 49, 96-109	15.3	376
42	Rosemary and oxygen scavenger in active packaging for prevention of high-pressure induced lipid oxidation in pork patties. <i>Food Packaging and Shelf Life</i> , 2016 , 7, 26-33	8.2	54
41	Implementation of Emerging Technologies 2016 , 117-148		8
40	High-Pressure Processing for Modification of Food Biopolymers 2016 , 291-313		7

39	The impact of high pressure on glucosinolate profile and myrosinase activity in seedlings from Brussels sprouts. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 38, 342-348	6.8	17
38	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. <i>Trends in Food Science and Technology</i> , 2016 , 52, 98-108	15.3	49
37	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. <i>Food Engineering Reviews</i> , 2015 , 7, 357-381	6.5	170
36	Inhibition of Cholesterol and Polyunsaturated Fatty Acids Oxidation through the Use of Annatto and Bixin in High-Pressure Processed Fish. <i>Journal of Food Science</i> , 2015 , 80, C1646-53	3.4	18
35	Changes of pH in Lactoglobulin and Casein Solutions during High Pressure Treatment. <i>Journal of Spectroscopy</i> , 2015 , 2015, 1-6	1.5	2
34	New opportunities and perspectives of high pressure treatment to improve health and safety attributes of foods. A review. <i>Food Research International</i> , 2015 , 77, 725-742	7	196
33	Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. <i>Trends in Food Science and Technology</i> , 2015 , 42, 134-149	15.3	251
32	High pressure treatment of brine enhanced pork semitendinosus: Effect on microbial stability, drip loss, lipid and protein oxidation, and sensory properties. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 22, 11-21	6.8	36
31	Spectroscopic studies on the effect of high pressure treatment on the soluble protein fraction of porcine longissimus dorsi. <i>Food Chemistry</i> , 2014 , 148, 120-3	8.5	6
30	Mechanisms of radical formation in beef and chicken meat during high pressure processing evaluated by electron spin resonance detection and the addition of antioxidants. <i>Food Chemistry</i> , 2014 , 150, 422-8	8.5	38
29	Calcium hydroxy palmitate: possible precursor phase in calcium precipitation by palmitate. <i>Food Chemistry</i> , 2013 , 138, 2415-20	8.5	16
28	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. <i>Meat Science</i> , 2013 , 95, 433-43	6.4	10
27	Antioxidant protection of high-pressure processed minced chicken meat by industrial tomato products. <i>Food and Bioproducts Processing</i> , 2012 , 90, 499-505	4.9	32
26	High pressure effect on the color of minced cured restructured ham at different levels of drying, pH, and NaCl. <i>Meat Science</i> , 2012 , 90, 690-6	6.4	29
25	Effect of high pressure, temperature, and storage on the color of porcine longissimus dorsi. <i>Meat Science</i> , 2012 , 92, 374-81	6.4	48
24	Reduction of salt in pork sausages by the addition of carrot fibre or potato starch and high pressure treatment. <i>Meat Science</i> , 2012 , 92, 481-9	6.4	59
23	Effects of palm oil quality and packaging on the storage stability of dry vegetable bouillon paste. <i>Food Chemistry</i> , 2012 , 132, 1324-1332	8.5	7
22	High pressure treatment of brine enhanced pork affects endopeptidase activity, protein solubility, and peptide formation. <i>Food Chemistry</i> , 2012 , 134, 1556-63	8.5	29

21	Kinetics of the formation of radicals in meat during high pressure processing. <i>Food Chemistry</i> , 2012 , 134, 2114-20	8.5	59
20	Water properties and structure of pork sausages as affected by high-pressure processing and addition of carrot fibre. <i>Meat Science</i> , 2011 , 87, 387-93	6.4	44
19	Synergistic cooperation of high pressure and carrot dietary fibre on texture and colour of pork sausages. <i>Meat Science</i> , 2011 , 89, 195-201	6.4	45
18	Electron spin resonance spectroscopy for evaluation of early oxidative events in semisolid palm oil. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 208-213	3	9
17	Storage stability of cauliflower soup powder: The effect of lipid oxidation and protein degradation reactions. <i>Food Chemistry</i> , 2011 , 128, 371-9	8.5	17
16	Antioxidant active packaging for chicken meat processed by high pressure treatment. <i>Food Chemistry</i> , 2011 , 129, 1406-1412	8.5	105
15	Free radical interactions between raw materials in dry soup powder. <i>Food Chemistry</i> , 2011 , 129, 951-6	8.5	8
14	Aroma development in high pressure treated beef and chicken meat compared to raw and heat treated. <i>Meat Science</i> , 2010 , 86, 317-23	6.4	54
13	Casein micelle dissociation in skim milk during high-pressure treatment: effects of pressure, pH, and temperature. <i>Journal of Dairy Science</i> , 2010 , 93, 12-8	4	58
12	Elimination of matrix interferences in biosensor analysis of streptomycin in honey. <i>European Food Research and Technology</i> , 2009 , 228, 659-664	3.4	6
11	Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. <i>European Food Research and Technology</i> , 2008 , 227, 337-344	3.4	75
10	In Situ pH Measurement in Partly Frozen Aqueous Solution Using the Fluorescent Probe 8-Hydroxypyrene-1,3,6-Trisulfonic Acid. <i>Food Biophysics</i> , 2008 , 3, 94-99	3.2	4
9	In situ measurements of pH changes in beta-lactoglobulin solutions under high hydrostatic pressure. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4422-8	5.7	22
8	Dynamics of casein micelles in skim milk during and after high pressure treatment. <i>Food Chemistry</i> , 2006 , 98, 513-521	8.5	49
7	Temperature-dependence of rate of oxidation of rapeseed oil encapsulated in a glassy food matrix. <i>Food Chemistry</i> , 2006 , 94, 37-46	8.5	34
6	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. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2269-76	5.7	12
5	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. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 211-7	5.7	32
4	Hydroperoxide formation in rapeseed oil encapsulated in a glassy food model as influenced by hydrophilic and lipophilic radicals. <i>Food Chemistry</i> , 2000 , 68, 191-199	8.5	60

3	Lipid oxidation in high-pressure processed chicken breast muscle during chill storage: critical working pressure in relation to oxidation mechanism. <i>European Food Research and Technology</i> , 2000 , 211, 99-104	3.4	102
2	Light-induced oxidation in sliced Havarti cheese packaged in modified atmosphere. <i>International Dairy Journal</i> , 2000 , 10, 95-103	3.5	68
1	Perspective on the Effect of Protein Extraction Method on the Antinutritional Factor (ANF) Content in Seeds. <i>ACS Food Science & Technology</i> ,		2