

Miete Celus

List of Publications by Citations

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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.

15
papers

292
citations

9
h-index

15
g-index

15
ext. papers

419
ext. citations

9.3
avg, IF

3.63
L-index

#	Paper	IF	Citations
15	Barriers impairing mineral bioaccessibility and bioavailability in plant-based foods and the perspectives for food processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 826-843	11.5	55
14	Influence of Pectin Structural Properties on Interactions with Divalent Cations and Its Associated Functionalities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1576-1594	16.4	55
13	Fe 2+ adsorption on citrus pectin is influenced by the degree and pattern of methylesterification. <i>Food Hydrocolloids</i> , 2017 , 73, 101-109	10.6	32
12	Structurally modified pectin for targeted lipid antioxidant capacity in linseed/sunflower oil-in-water emulsions. <i>Food Chemistry</i> , 2018 , 241, 86-96	8.5	28
11	A kinetic study of furan formation during storage of shelf-stable fruit juices. <i>Journal of Food Engineering</i> , 2015 , 165, 74-81	6	26
10	Interactions between citrus pectin and Zn ²⁺ or Ca ²⁺ and associated in vitro Zn ²⁺ bioaccessibility as affected by degree of methylesterification and blockiness. <i>Food Hydrocolloids</i> , 2018 , 79, 319-330	10.6	24
9	Isothermal titration calorimetry to study the influence of citrus pectin degree and pattern of methylesterification on Zn interaction. <i>Carbohydrate Polymers</i> , 2018 , 197, 460-468	10.3	15
8	Molar mass influence on pectin-Ca ²⁺ adsorption capacity, interaction energy and associated functionality: Gel microstructure and stiffness. <i>Food Hydrocolloids</i> , 2018 , 85, 331-342	10.6	13
7	Furan formation as a function of pressure, temperature and time conditions in spinach purée. <i>LWT - Food Science and Technology</i> , 2015 , 64, 565-570	5.4	12
6	Complexation of pectins varying in overall charge with lysozyme in aqueous buffered solutions. <i>Food Hydrocolloids</i> , 2019 , 94, 268-278	10.6	9
5	Zinc bioaccessibility is affected by the presence of calcium ions and degree of methylesterification in pectin-based model systems. <i>Food Hydrocolloids</i> , 2019 , 90, 206-215	10.6	7
4	The impact of postharvest storage and cooking time on mineral bioaccessibility in common beans. <i>Food and Function</i> , 2020 , 11, 7584-7595	6.1	6
3	Generality and specificity of the binding behaviour of lysozyme with pectin varying in local charge density and overall charge. <i>Food Hydrocolloids</i> , 2020 , 99, 105345	10.6	6
2	Simultaneous use of low methylesterified citrus pectin and EDTA as antioxidants in linseed/sunflower oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020 , 100, 105386	10.6	3
1	Effect of overall charge and local charge density of pectin on the structure and thermal stability of lysozyme. <i>Journal of Thermal Analysis and Calorimetry</i> , 1	4.1	1