

# Miete Celus

## 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.

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