

Stability of Lycopene During Food Processing and Storage

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Emulsion-Based Delivery Systems for Lipophilic Bioactive Components. <i>Journal of Food Science</i> , 2007, 72, R109-24.	1.5	829
2	Kinetics of Light-Induced <i>Cis</i> ~ <i>Trans</i> Isomerization of Four Piperines and Their Levels in Ground Black Peppers as Determined by HPLC and LC/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7131-7139.	2.4	40
3	Improved lycopene extraction from tomato peels using cell-wall degrading enzymes. <i>European Food Research and Technology</i> , 2008, 228, 153-158.	1.6	83
4	Applications of food composition data: Data sources and considerations for use. <i>Journal of Food Composition and Analysis</i> , 2008, 21, S3-S12.	1.9	67
5	Dietary Lycopene: Its Properties and Anticarcinogenic Effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008, 7, 255-270.	5.9	113
6	Improving the stability of lycopene Z-isomers in isomerised tomato extracts. <i>Food Chemistry</i> , 2009, 112, 156-161.	4.2	51
7	Supercritical carbon dioxide co-extraction of tomatoes (<i>Lycopersicon esculentum</i> L.) and hazelnuts (<i>Corylus avellana</i> L.): A new procedure in obtaining a source of natural lycopene. <i>Journal of Supercritical Fluids</i> , 2009, 49, 338-344.	1.6	67
8	Changes in bioactive compounds and antioxidant activity during homogenization and thermal processing of tomato puree. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 179-188.	2.7	89
9	Structural Design Principles for Delivery of Bioactive Components in Nutraceuticals and Functional Foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 577-606.	5.4	788
10	The total antioxidant content of more than 3100 foods, beverages, spices, herbs and supplements used worldwide. <i>Nutrition Journal</i> , 2010, 9, 3.	1.5	664
11	Optimisation of biological and physical parameters for lycopene supercritical CO ₂ extraction from ordinary and high-pigment tomato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1709-1718.	1.7	55
12	Effect of Thermal Processing on the Degradation, Isomerization, and Bioaccessibility of Lycopene in Tomato Pulp. <i>Journal of Food Science</i> , 2010, 75, C753-9.	1.5	119
13	EFEITO DO PROCESSAMENTO E ESTOCAGEM NA CONCENTRAÇÃO DE SUBSTÂNCIAS BIOATIVAS EM ALIMENTOS. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2010, 28, .	0.2	0
14	Mild Enzymatic Method for the Extraction of Lycopene from Tomato Paste. <i>Biotechnology and Biotechnological Equipment</i> , 2010, 24, 1854-1857.	0.5	39
15	An Update on the Health Effects of Tomato Lycopene. <i>Annual Review of Food Science and Technology</i> , 2010, 1, 189-210.	5.1	305
16	Carotenoid Stability during Production and Storage of Tomato Juice Made from Tomatoes with Diverse Pigment Profiles Measured by Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8692-8698.	2.4	26
17	Storage Stability of Lycopene in Tomato Juice Subjected to Combined Pressure~Heat Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8305-8313.	2.4	67
18	Lycopene Degradation and Isomerization Kinetics during Thermal Processing of an Olive Oil/Tomato Emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12784-12789.	2.4	69

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20	Photostability of Lycopene Dispersed in an Aqueous Solution. <i>Bioscience, Biotechnology and Biochemistry</i> , 2011, 75, 1389-1391.	0.6	8
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23	Effect of Pilot-Scale Aseptic Processing on Tomato Soup Quality Parameters. <i>Journal of Food Science</i> , 2011, 76, C714-23.	1.5	13
24	Enzyme-assisted extraction of lycopene from tomato processing waste. <i>Enzyme and Microbial Technology</i> , 2011, 49, 567-573.	1.6	151
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26	Effects of cadmium on some haematological and biochemical characteristics of <i>Oreochromis niloticus</i> (Linnaeus, 1758) dietary supplemented with tomato paste and vitamin E. <i>Fish Physiology and Biochemistry</i> , 2011, 37, 71-84.	0.9	57
27	Influences of storage time and temperature on the xanthophyll content of freeze-dried egg yolk. <i>Food Chemistry</i> , 2011, 124, 1343-1348.	4.2	19
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34	Effect of rotating tray drying on antioxidant components, color and rehydration ratio of tomato saladette slices. <i>LWT - Food Science and Technology</i> , 2012, 46, 298-304.	2.5	59
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36	MICROENCAPSULATION OF LYCOPENE BY GELATIN-PECTIN COMPLEX COACERVATION. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 185-190.	0.9	99
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39	Preparation and characterization of non-aqueous extracts from chilli (<i>Capsicum annum L.</i>) and their microencapsulates obtained by spray-drying. <i>Journal of Food Engineering</i> , 2012, 112, 29-37.	2.7	63
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46	Environmentally Friendly Lycopene Purification from Tomato Peel Waste: Enzymatic Assisted Aqueous Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1646-1651.	2.4	55
47	Novel targeted approach to better understand how natural structural barriers govern carotenoid in vitro bioaccessibility in vegetable-based systems. <i>Food Chemistry</i> , 2013, 141, 2036-2043.	4.2	65
48	Use of portable devices and confocal Raman spectrometers at different wavelength to obtain the spectral information of the main organic components in tomato (<i>Solanum lycopersicum</i>) fruits. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 105, 391-399.	2.0	40
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83	Effect of Duration and Drying Temperature on Characteristics of Dried Tomato (<i>Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Overlock 41-50.	0.6	23
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154	Application of Nanotechnology in Functional Foods. , 2019, , 547-579.		4
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