Ian Fisk

List of Publications by Year
in descending order

141 papers	5,230 citations	66343 42 h-index	102487 66 g-index
144 all docs	144 docs citations	144 times ranked	5580 citing authors

#	Article	IF	Citations
1	Genetic improvement of tomato by targeted control of fruit softening. Nature Biotechnology, 2016, 34, 950-952.	17.5	251
2	Probiotic edible films as a new strategy for developing functional bakery products: The case of pan bread. Food Hydrocolloids, 2014, 39, 231-242.	10.7	171
3	Extraction and Characterization of Oil Bodies from Soy Beans: A Natural Source of Pre-Emulsified Soybean Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 8711-8716.	5.2	169
4	Variability of single bean coffee volatile compounds of Arabica and robusta roasted coffees analysed by SPME-GC-MS. Food Research International, 2018, 108, 628-640.	6.2	152
5	Protein content prediction in single wheat kernels using hyperspectral imaging. Food Chemistry, 2018, 240, 32-42.	8.2	151
6	Optimization of Spray-Drying Process Conditions for the Production of Maximally Viable MicroencapsulatedL. acidophilusNCIMB 701748. Drying Technology, 2013, 31, 1274-1283.	3.1	145
7	Near-Infrared spectroscopy and hyperspectral imaging for non-destructive quality assessment of cereal grains. Applied Spectroscopy Reviews, 2018, 53, 667-687.	6.7	145
8	Cold plasma: A new technology to modify wheat flour functionality. Food Chemistry, 2016, 202, 247-253.	8.2	133
9	Microencapsulation of Lactobacillus acidophilus NCIMB 701748 in matrices containing soluble fibre by spray drying: Technological characterization, storage stability and survival after in vitro digestion. Journal of Functional Foods, 2014, 6, 205-214.	3.4	126
10	Determination of volatile marker compounds of common coffee roast defects. Food Chemistry, 2016, 211, 206-214.	8.2	125
11	Stability of Lactobacillus rhamnosus GG in prebiotic edible films. Food Chemistry, 2014, 159, 302-308.	8.2	112
12	Sunflower-seed oil body emulsions: Rheology and stability assessment of a natural emulsion. Food Hydrocolloids, 2008, 22, 1224-1232.	10.7	99
13	Neapolitan coffee brew chemical analysis in comparison to espresso, moka and American brews. Food Research International, 2014, 61, 152-160.	6.2	98
14	Stability of Lactobacillus rhamnosus GG incorporated in edible films: Impact of anionic biopolymers and whey protein concentrate. Food Hydrocolloids, 2017, 70, 345-355.	10.7	92
15	Impact of Milk Protein Type on the Viability and Storage Stability of Microencapsulated Lactobacillus acidophilus NCIMB 701748 Using Spray Drying. Food and Bioprocess Technology, 2014, 7, 1255-1268.	4.7	91
16	Long-Term Outcome of Interferon-Î±-Induced Thyroid Autoimmunity and Prognostic Influence of Thyroid Autoantibody Pattern at the End of Treatment. Journal of Clinical Endocrinology and Metabolism, 2001, 86, 1925-1929.	3.6	90
17	Compositional and physicochemical factors governing the viability of Lactobacillus rhamnosus GG embedded in starch-protein based edible films. Food Hydrocolloids, 2016, 52, 876-887.	10.7	87
18	Non-destructive analysis of sucrose, caffeine and trigonelline on single green coffee beans by hyperspectral imaging. Food Research International, 2018, 106, 193-203.	6.2	86

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19	Use of phenolic compounds from olive mill wastewater as valuable ingredients for functional foods. Critical Reviews in Food Science and Nutrition, 2018, 58, 2829-2841.	10.3	84
20	Impact of Salt Crystal Size on inâ€Mouth Delivery of Sodium and Saltiness Perception from Snack Foods. Journal of Texture Studies, 2013, 44, 338-345.	2.5	83
21	Tocopherolâ€"An intrinsic component of sunflower seed oil bodies. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 341-344.	1.9	76
22	Characterisation of oat (Avena sativa L.) oil bodies and intrinsically associated E-vitamers. Journal of Cereal Science, 2006, 43, 244-249.	3.7	74
23	Common roasting defects in coffee: Aroma composition, sensory characterization and consumer perception. Food Quality and Preference, 2019, 71, 463-474.	4.6	74
24	Pomegranate as a source of bioactive constituents: a review on their characterization, properties and applications. Critical Reviews in Food Science and Nutrition, 2021, 61, 982-999.	10.3	72
25	Hyperspectral imaging for non-destructive prediction of fermentation index, polyphenol content and antioxidant activity in single cocoa beans. Food Chemistry, 2018, 258, 343-351.	8.2	70
26	Ice Cream as a Vehicle for Incorporating Healthâ€Promoting Ingredients: Conceptualization and Overview of Quality and Storage Stability. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 627-655.	11.7	66
27	Discrimination of roast and ground coffee aroma. Flavour, 2012, 1, .	2.3	60
28	Capsaicinoids, antioxidant activity, and volatile compounds in olive oil flavored with dried chili pepper (<scp>C</scp>apsicum annuum). European Journal of Lipid Science and Technology, 2013, 115, 1434-1442.	1.5	57
29	Enhancing the recovery of oilseed rape seed oil bodies (oleosomes) using bicarbonate-based soaking and grinding media. Food Chemistry, 2018, 241, 419-426.	8.2	56
30	Oxidative stability of sunflower oil bodies. European Journal of Lipid Science and Technology, 2008, 110, 962-968.	1.5	55
31	Rapid prediction of single green coffee bean moisture and lipid content by hyperspectral imaging. Journal of Food Engineering, 2018, 227, 18-29.	5.2	55
32	Modifying Robusta coffee aroma by green bean chemical pre-treatment. Food Chemistry, 2019, 272, 251-257.	8.2	55
33	Cafestol extraction yield from different coffee brew mechanisms. Food Research International, 2012, 49, 27-31.	6.2	53
34	Nutritional quality assessment of extra virgin olive oil from the Italian retail market: Do natural antioxidants satisfy EFSA health claims?. Journal of Food Composition and Analysis, 2015, 40, 154-162.	3.9	51
35	Effects of aroma and taste, independently or in combination, on appetite sensation and subsequent food intake. Appetite, 2017, 114, 265-274.	3.7	51
36	Development and validation of an APCI-MS/GCâ€"MS approach for the classification and prediction of Cheddar cheese maturity. Food Chemistry, 2016, 190, 442-447.	8.2	50

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37	Optimisation of octinyl succinic anhydride starch stablised w 1 /o/w 2 emulsions for oral destablisation of encapsulated salt and enhanced saltiness. Food Hydrocolloids, 2017, 69, 450-458.	10.7	49
38	Colour influences sensory perception and liking of orange juice. Flavour, 2014, 3, .	2.3	48
39	In Vitro Assessment of the Bioaccessibility of Tocopherol and Fatty Acids from Sunflower Seed Oil Bodies. Journal of Agricultural and Food Chemistry, 2009, 57, 5720-5726.	5.2	47
40	Using a combined temporal approach to evaluate the influence of ethanol concentration on liking and sensory attributes of lager beer. Food Quality and Preference, 2018, 68, 292-303.	4.6	45
41	Soybean (Glycine max) Oil Bodies and Their Associated Phytochemicals. Journal of Food Science, 2011, 76, C1349-54.	3.1	44
42	Enhancing Robusta coffee aroma by modifying flavour precursors in the green coffee bean. Food Chemistry, 2019, 281, 8-17.	8.2	44
43	Atmospheric pressure chemical ionisation mass spectrometry analysis linked with chemometrics for food classification â€“ A case study: Geographical provenance and cultivar classification of monovarietal clarified apple juices. Food Chemistry, 2014, 146, 149-156.	8.2	43
44	Flavor Chemistry of Virgin Olive Oil: An Overview. Applied Sciences (Switzerland), 2021, 11, 1639.	2.5	40
45	Comparison of ambient solvent extraction methods for the analysis of fatty acids in non-starch lipids of flour and starch. Journal of the Science of Food and Agriculture, 2014, 94, 415-423.	3.5	39
46	Effect of olive mill wastewater phenolic extract, whey protein isolate and xanthan gum on the behaviour of olive O/W emulsions using response surface methodology. Food Hydrocolloids, 2016, 61, 66-76.	10.7	39
47	Innovative Ingredients and Emerging Technologies for Controlling Ice Recrystallization, Texture, and Structure Stability in Frozen Dairy Desserts: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 2543-2559.	10.3	39
48	Salt release from potato crisps. Food and Function, 2012, 3, 376.	4.6	38
49	The role of phenolic compounds on olive oil aroma release. Food Research International, 2018, 112, 319-327.	6.2	38
50	Aroma encapsulation and aroma delivery by oil body suspensions derived from sunflower seeds (Helianthus annus). European Food Research and Technology, 2011, 232, 905-910.	3.3	37
51	Olive oil phenolic compounds affect the release of aroma compounds. Food Chemistry, 2015, 181, 284-294.	8.2	34
52	Prediction of coffee aroma from single roasted coffee beans by hyperspectral imaging. Food Chemistry, 2022, 371, 131159.	8.2	34
53	Industrialâ€scale filtration affects volatile compounds in extra virgin olive oil cv. Ravece. European Journal of Lipid Science and Technology, 2015, 117, 2007-2014.	1.5	32
54	Influence of Olive Oil Phenolic Compounds on Headspace Aroma Release by Interaction with Whey Proteins. Journal of Agricultural and Food Chemistry, 2015, 63, 3838-3850.	5.2	31

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55	Physical and oxidative stability of functional olive oil-in-water emulsions formulated using olive mill wastewater biophenols and whey proteins. Food and Function, 2016, 7, 227-238.	4.6	30
56	Phytochemical Composition of Oryza sativa (Rice) Bran Oil Bodies in Crude and Purified Isolates. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1867-1872.	1.9	27
57	Developments, applications, and trends of molecular gastronomy among food scientists and innovative chefs. Food Reviews International, 2016, 32, 417-435.	8.4	27
58	Common Vetch: A Drought Tolerant, High Protein Neglected Leguminous Crop With Potential as a Sustainable Food Source. Frontiers in Plant Science, 2020, 11, 818.	3.6	27
59	Characterization of volatile aroma compounds after in-vial cooking of foxtail millet porridge with gas chromatography-mass spectrometry. Journal of Cereal Science, 2018, 82, 8-15.	3.7	26
60	Entrapment of a volatile lipophilic aroma compound (d-limonene) in spray dried water-washed oil bodies naturally derived from sunflower seeds (Helianthus annus). Food Research International, 2013, 54, 861-866.	6.2	25
61	Aroma delivery from spray dried coffee containing pressurised internalised gas. Food Research International, 2012, 49, 702-709.	6.2	23
62	Non-destructive characterisation of mesenchymal stem cell differentiation using LC-MS-based metabolite footprinting. Analyst, The, 2016, 141, 3776-3787.	3.5	23
63	Use of odorant series for extra virgin olive oil aroma characterisation. Journal of the Science of Food and Agriculture, 2019, 99, 1215-1224.	3.5	23
64	The effect of monovalent (Na+, K+) and divalent (Ca2+, Mg2+) cations on rapeseed oleosome (oil body) extraction and stability at pH 7. Food Chemistry, 2020, 306, 125578.	8.2	23
65	The antibiotic vancomycin induces complexation and aggregation of gastrointestinal and submaxillary mucins. Scientific Reports, 2020, 10, 960.	3.3	23
66	Impact of capsaicin on aroma release: in vitro and in vivo analysis. Food Research International, 2020, 133, 109197.	6.2	23
67	Shade trees: a determinant to the relative success of organic versus conventional coffee production. Agroforestry Systems, 2018, 92, 1535-1549.	2.0	21
68	Effect of human saliva and sip volume of coffee brews on the release of key volatile compounds by a retronasal aroma simulator. Food Research International, 2014, 61, 100-111.	6.2	20
69	Programmed emulsions for sodium reduction in emulsion based foods. Food and Function, 2015, 6, 1428-1434.	4.6	20
70	Isolation and characterization of oil bodies from Oryza sativa bran and studies of their physical properties. Journal of Cereal Science, 2013, 57, 141-145.	3.7	19
71	Impact of flavour solvent (propylene glycol or triacetin) on vanillin, 5-(hydroxymethyl)furfural, 2,4-decadienal, 2,4-heptadienal, structural parameters and sensory perception of shortcake biscuits over accelerated shelf life testing. Food Chemistry, 2013, 141, 1354-1360.	8.2	19
72	Fruit position within the canopy affects kernel lipid composition of hazelnuts. Journal of the Science of Food and Agriculture, 2017, 97, 4790-4799.	3.5	19

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73	Total lipid prediction in single intact cocoa beans by hyperspectral chemical imaging. Food Chemistry, 2021, 344, 128663.	8.2	19
74	Impact of protein, lipid and carbohydrate on the headspace delivery of volatile compounds from hydrating powders. European Food Research and Technology, 2012, 235, 517-525.	3.3	18
75	Impact of flavour solvent on biscuit micro-structure as measured by X-ray micro-Computed Tomography and the distribution of vanillin and HMF (HPLC). European Food Research and Technology, 2012, 235, 1083-1091.	3.3	18
76	Policy, toxicology and physicochemical considerations on the inhalation of high concentrations of food flavour. Npj Science of Food, 2020, 4, 15.	5.5	18
77	Assessment of rapeseed oil body (oleosome) lipolytic activity as an effective predictor of emulsion purity and stability. Food Chemistry, 2020, 316, 126355.	8.2	18
78	Flavour distribution and release from gelatine-starch matrices. Food Hydrocolloids, 2021, 112, 106273.	10.7	17
79	Microfluidic encapsulation for controlled release and its potential for nanofertilisers. Chemical Society Reviews, 2021, 50, 11979-12012.	38.1	17
80	Mechanisms of umami taste perception: From molecular level to brain imaging. Critical Reviews in Food Science and Nutrition, 2022, 62, 7015-7024.	10.3	16
81	Impact of nitrogen flushing and oil choice on the progression of lipid oxidation in unwashed fried sliced potato crisps. Food Chemistry, 2016, 199, 81-86.	8.2	15
82	Impact of capsaicin on aroma release and perception from flavoured solutions. LWT - Food Science and Technology, 2021, 138, 110613.	5.2	15
83	Impact of cold plasma on the biomolecules and organoleptic properties of foods: A review. Journal of Food Science, 2021, 86, 3762-3777.	3.1	15
84	Influence of essential inorganic elements on flavour formation during yeast fermentation. Food Chemistry, 2021, 361, 130025.	8.2	15
85	Enhancement of coffee brew aroma through control of the aroma staling pathway of 2-furfurylthiol. Food Chemistry, 2020, 322, 126754.	8.2	14
86	Controlling salt and aroma perception through the inclusion of air fillers. LWT - Food Science and Technology, 2015, 63, 65-70.	5.2	13
87	Intragastric structuring of anionic polysaccharide kappa-carrageenan filled gels under physiological inÂvitro digestion conditions. Journal of Food Engineering, 2016, 191, 105-114.	5.2	13
88	Effect of olive oil phenolic compounds on the aroma release and persistence from O/W emulsion analysed in vivo by APCI-MS. Food Research International, 2019, 126, 108686.	6.2	13
89	Application of calibrations to hyperspectral images of food grains: example for wheat falling number. Journal of Spectral Imaging, 0, , .	0.0	13
90	The impact of nitrogen gas flushing on the stability of seasonings: volatile compounds and sensory perception of cheese & onion seasoned potato crisps. Food and Function, 2018, 9, 4730-4741.	4.6	12

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91	Mucin immobilization in calcium alginate: A possible mucus mimetic tool for evaluating mucoadhesion and retention of flavour. International Journal of Biological Macromolecules, 2019, 138, 831-836.	7.5	12
92	Understanding the lost functionality of ethanol in non-alcoholic beer using sensory evaluation, aroma release and molecular hydrodynamics. Scientific Reports, 2020, 10, 20855.	3.3	12
93	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. Food and Function, 2021, 12, 1626-1638.	4.6	12
94	Understanding the sensory and physicochemical differences between commercially produced non-alcoholic lagers, and their influence on consumer liking. Food Chemistry: X, 2021, 9, 100114.	4.3	12
95	Headspace delivery of limonene from the serum and non-serum fractions ofÂorange juice in-vitro and in-vivo. LWT - Food Science and Technology, 2013, 51, 65-72.	5.2	11
96	Submaxillary Mucin: its Effect on Aroma Release from Acidic Drinks and New Insight into the Effect of Aroma Compounds on its Macromolecular Integrity. Food Biophysics, 2019, 14, 278-286.	3.0	11
97	Physicochemical design rules for the formulation of novel salt particles with optimised saltiness. Food Chemistry, 2021, 360, 129990.	8.2	11
98	Factors Affecting Adherence, Intake, and Perceived Palatability of Oral Nutritional Supplements: A Literature Review. Journal of Nutrition, Health and Aging, 2022, 26, 663-674.	3.3	11
99	Gamma-irradiation as a method of microbiological control, and its impact on the oxidative labile lipid component of CannabisÂsativa and HelianthusÂannus. European Food Research and Technology, 2009, 228, 613-621.	3.3	10
100	Volatile profile of Conciato Romano cheese, a traditional Italian cheese, during ripening. European Journal of Lipid Science and Technology, 2015, 117, 1422-1431.	1.5	10
101	Study of intragastric structuring ability of sodium alginate based o/w emulsions under in vitro physiological pre-absorptive digestion conditions. Carbohydrate Polymers, 2016, 140, 26-34.	10.2	10
102	A non-invasive measurement of tongue surface temperature. Food Research International, 2019, 116, 499-507.	6.2	10
103	Performance of the extremophilic enzyme BglA in the hydrolysis of two aroma glucosides in a range of model and real wines and juices. Food Chemistry, 2020, 323, 126825.	8.2	10
104	Evaluation of volatile metabolites as potential markers to predict naturally-aged seed vigour by coupling rapid analytical profiling techniques with chemometrics. Food Chemistry, 2022, 367, 130760.	8.2	10
105	Realâ€time quality authentication of honey using atmospheric pressure chemical ionisation mass spectrometry (APCI â€•MS). International Journal of Food Science and Technology, 2019, 54, 2983-2997.	2.7	9
106	The role of sodium chloride in the sensory and physico-chemical properties of sweet biscuits. Food Chemistry: X, 2021, 9, 100115.	4.3	9
107	The effect of adenosine monophosphate deaminase overexpression on the accumulation of umami-related metabolites in tomatoes. Plant Cell Reports, 2017, 36, 81-87.	5.6	8
108	Influence of Pecan Nut Pretreatment on the Physical Quality of Oil Bodies. Journal of Food Quality, 2017, 2017, 1-9.	2.6	8

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109	Analytical ultracentrifugation in saliva research: Impact of green tea astringency and its significance on the in-vivo aroma release. Scientific Reports, 2018, 8, 13350.	3.3	8
110	An enzymatically controlled mucoadhesive system for enhancing flavour during food oral processing. Npj Science of Food, 2019, 3, 11.	5.5	8
111	Growth Spectrum Complexity Dictates Aromatic Intensity in Coriander (Coriandrum sativum L.). Frontiers in Plant Science, 2020, 11, 462.	3.6	8
112	Impact of cooking on the sensory perception and volatile compounds of Takifugu rubripes. Food Chemistry, 2022, 371, 131165.	8.2	8
113	Eustress in Space: Opportunities for Plant Stressors Beyond the Earth Ecosystem. Frontiers in Astronomy and Space Sciences, 2022, 9, .	2.8	8
114	Flavour compounds affect protein structure: The effect of methyl anthranilate on bovine serum albumin conformation. Food Chemistry, 2022, 388, 133013.	8.2	8
115	The â€œTrueâ€•Neapolitan Pizza: Assessing the Influence of Extra Virgin Olive Oil on Pizza Volatile Compounds and Lipid Oxidation. Journal of Culinary Science and Technology, 2015, 13, 29-48.	1.4	7
116	Aroma binding and stability in brewed coffee: A case study of 2-furfurylthiol. Food Chemistry, 2019, 295, 449-455.	8.2	7
117	Probing the effect of aroma compounds on the hydrodynamic properties of mucin glycoproteins. European Biophysics Journal, 2020, 49, 799-808.	2.2	7
118	Identification of aroma compounds in a commonly prescribed oral nutritional supplement and associated changes in olfactory abilities with human ageing. Scientific Reports, 2021, 11, 16518.	3.3	7
119	Reducing sugar and aroma in a confectionery gel without compromising flavour through addition of air inclusions. Food Chemistry, 2021, 354, 129579.	8.2	7
120	Sensory perception and consumer acceptance of commercial and salt-reduced potato crisps formulated using salt reduction design rules. Food Research International, 2022, 155, 111022.	6.2	7
121	The relation between stimulated salivary flow and the temporal consumption experience of a liquid oral nutritional supplement. Appetite, 2021, 166, 105325.	3.7	6
122	Rapid and nondestructive monitoring for the quality of Jinhua dryâ€cured ham using hyperspectral imaging and chromometer. Journal of Food Process Engineering, 2020, 43, e13443.	2.9	5
123	The progression of lipid oxidation, Î²-carotenes degradation and sensory perception of batch-fried sliced sweet potato crisps during storage. Food and Function, 2021, 12, 4535-4543.	4.6	5
124	Assessing the sensory and physicochemical impact of reverse osmosis membrane technology to dealcoholize two different beer styles. Food Chemistry: X, 2021, 10, 100121.	4.3	5
125	Impact of Olive Harvesting Date on Virgin Olive Oil Volatile Composition in Four Spanish Varieties. European Journal of Lipid Science and Technology, 2021, 123, 2000350.	1.5	4
126	Influence of Yeast Strain on Odor-Active Compounds in Fiano Wine. Applied Sciences (Switzerland), 2021, 11, 7767.	2.5	4

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127	Sodium ion interaction with psyllium husk (Plantago sp.). Food and Function, 2016, 7, 4041-4047.	4.6	3
128	Age group determines the acceptability of protein derived off-flavour. Food Quality and Preference, 2021, 91, 104212.	4.6	3
129	Exploration of temperature and shelf-life dependency of the therapeutically available Insulin Detemir. European Journal of Pharmaceutics and Biopharmaceutics, 2020, 152, 340-347.	4.3	3
130	Aroma release. , 2015, , 105-123.		2
131	The fifth international conference on Food Oral Processing, University of Nottingham, July 2018. Journal of Texture Studies, 2019, 50, 193-193.	2.5	2
132	Hyperspectral imaging techniques for noncontact sensing of food quality. , 2021, , 345-379.		2
133	Feeding the future: developing the skills landscape in the agriâ€food sector. Journal of Chemical Technology and Biotechnology, 0, , .	3.2	2
134	Dynamic release and perception of key odorants in grilled eel during chewing. Food Chemistry, 2022, 378, 132073.	8.2	2
135	The role of capsaicin stimulation on the physicochemical properties of saliva and aroma release in model aqueous and oil systems. Food Chemistry, 2022, 386, 132824.	8.2	2
136	Aroma and Flavor Solvent. , 2014, , 147-150.		1
137	A mathematical model of a single seed oleosome. Results in Applied Mathematics, 2021, 9, 100128.	1.3	1
138	Aroma and Lipid. , 2014, , 155-158.		0
139	Aroma and Oil Bodies. , 2014, , 583-587.		0
140	Impact of food ingredients and processing on salt flavor perception. CFW Plexus, 2012, , .	0.0	0
141	APCI-MS/MSâ€"An Enhanced Tool for the Real-Time Evaluation of Volatile Isobaric Compounds. ACS Symposium Series, 0, , 87-98.	0.5	0