Marc E G Hendrickx

List of Publications by Year
in descending order

560 papers	25,243 citations	5574 82 h-index	20358 116 g-index
565 all docs	565 docs citations	565 times ranked	12876 citing authors

#	Article	IF	Citations
1	Effect of high-pressure processing on colour, texture and flavour of fruit- and vegetable-based food products: a review. Trends in Food Science and Technology, 2008, 19, 320-328.	15.1	522
2	Effects of high pressure on enzymes related to food quality. Trends in Food Science and Technology, 1998, 9, 197-203.	15.1	443
3	Pectins in Processed Fruits and Vegetables: Part IIâ€"Structureâ€"Function Relationships. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 86-104.	11.7	320
4	Pectin methylesterase and its proteinaceous inhibitor: a review. Carbohydrate Research, 2010, 345, 2583-2595.	2.3	273
5	The Emulsifying and Emulsionâ€Stabilizing Properties of Pectin: A Review. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 705-718.	11.7	253
6	Comparative study of the cell wall composition of broccoli, carrot, and tomato: Structural characterization of the extractable pectins and hemicelluloses. Carbohydrate Research, 2011, 346, 1105-1111.	2.3	242
7	Does high pressure processing influence nutritional aspects of plant based food systems?. Trends in Food Science and Technology, 2008, 19, 300-308.	15.1	236
8	Effects of high electric field pulses on enzymes. Trends in Food Science and Technology, 2001, 12, 94-102.	15.1	217
9	FT-IR spectroscopy, a reliable method for routine analysis of the degree of methylesterification of pectin in different fruit- and vegetable-based matrices. Food Chemistry, 2015, 176, 82-90.	8.2	203
10	Pectins in Processed Fruits and Vegetables: Part IIIâ€"Texture Engineering. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 105-117.	11.7	202
11	Fine-tuning the properties of pectinâ€"calcium gels by control of pectin fine structure, gel composition and environmental conditions. Trends in Food Science and Technology, 2010, 21, 219-228.	15.1	193
12	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (Capsicum annuum L.). Food Chemistry, 2008, 107, 1436-1449.	8.2	177
13	Biotechnology under high pressure: applications and implications. Trends in Biotechnology, 2009, 27, 434-441.	9.3	173
14	Lipid digestion, micelle formation and carotenoid bioaccessibility kinetics: Influence of emulsion droplet size. Food Chemistry, 2017, 229, 653-662.	8.2	168
15	Effect of high pressure/high temperature processing on cell wall pectic substances in relation to firmness of carrot tissue. Food Chemistry, 2008, 107, 1225-1235.	8.2	165
16	Kinetics of Chlorophyll Degradation and Color Loss in Heated Broccoli Juice. Journal of Agricultural and Food Chemistry, 1999, 47, 2404-2409.	5.2	164
17	Comparison of microalgal biomasses as functional food ingredients: Focus on the composition of cell wall related polysaccharides. Algal Research, 2018, 32, 150-161.	4.6	152
18	Influence of pectin properties and processing conditions on thermal pectin degradation. Food Chemistry, 2007, 105, 555-563.	8.2	146

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19	Changes in Sulfhydryl Content of Egg White Proteins Due to Heat and Pressure Treatment. Journal of Agricultural and Food Chemistry, 2005, 53, 5726-5733.	5.2	144
20	The potential of microalgae and their biopolymers as structuring ingredients in food: A review. Biotechnology Advances, 2019, 37, 107419.	11.7	142
21	Nonâ€enzymatic Depolymerization of Carrot Pectin: Toward a Better Understanding of Carrot Texture During Thermal Processing. Journal of Food Science, 2006, 71, E1.	3.1	139
22	Combined thermal and high pressure colour degradation of tomato puree and strawberry juice. Journal of Food Engineering, 2007, 79, 553-560.	5.2	134
23	Kinetic study on the thermal and pressure degradation of anthocyanins in strawberries. Food Chemistry, 2010, 123, 269-274.	8.2	134
24	Pectin modifications and the role of pectin-degrading enzymes during postharvest softening of Jonagold apples. Food Chemistry, 2014, 158, 283-291.	8.2	130
25	Colour and carotenoid changes of pasteurised orange juice during storage. Food Chemistry, 2015, 171, 330-340.	8.2	129
26	Comparing equivalent thermal, high pressure and pulsed electric field processes for mild pasteurization of orange juice. Innovative Food Science and Emerging Technologies, 2011, 12, 466-477.	5.6	128
27	Carotenoid bioaccessibility in fruit- and vegetable-based food products as affected by product (micro)structural characteristics and the presence of lipids: A review. Trends in Food Science and Technology, 2014, 38, 125-135.	15.1	128
28	Pectin based food-ink formulations for 3-D printing of customizable porous food simulants. Innovative Food Science and Emerging Technologies, 2017, 42, 138-150.	5.6	128
29	Influence of Pectin Structural Properties on Interactions with Divalent Cations and Its Associated Functionalities. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1576-1594.	11.7	127
30	Influence of intrinsic and extrinsic factors on rheology of pectinâ€“calcium gels. Food Hydrocolloids, 2009, 23, 2069-2077.	10.7	125
31	Changes in Î²-carotene bioaccessibility and concentration during processing of carrot puree. Food Chemistry, 2012, 133, 60-67.	8.2	124
32	Kinetics for Isobaricâˆ'Isothermal Degradation ofl-Ascorbic Acid. Journal of Agricultural and Food Chemistry, 1998, 46, 2001-2006.	5.2	123
33	High pressure homogenization followed by thermal processing of tomato pulp: Influence on microstructure and lycopene in vitro bioaccessibility. Food Research International, 2010, 43, 2193-2200.	6.2	123
34	Processâ€“Structureâ€“Function Relations of Pectin in Food. Critical Reviews in Food Science and Nutrition, 2016, 56, 1021-1042.	10.3	122
35	Effect of heat-treatment on the physico-chemical properties of egg white proteins: A kinetic study. Journal of Food Engineering, 2006, 75, 316-326.	5.2	120
36	Texture changes of processed fruits and vegetables: potential use of high-pressure processing. Trends in Food Science and Technology, 2008, 19, 309-319.	15.1	120

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37	Quality changes of pasteurised orange juice during storage: A kinetic study of specific parameters and their relation to colour instability. Food Chemistry, 2015, 187, 140-151.	8.2	120
38	PUFAs in Fish: Extraction, Fractionation, Importance in Health. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 59-74.	11.7	119
39	Effect of Thermal Processing on the Degradation, Isomerization, and Bioaccessibility of Lycopene in Tomato Pulp. Journal of Food Science, 2010, 75, C753-9.	3.1	119
40	Inactivation of Orange Pectinesterase by Combined High-Pressure and -Temperature Treatments:Â A Kinetic Study. Journal of Agricultural and Food Chemistry, 2000, 48, 1960-1970.	5.2	118
41	Kinetics of the Stability of Broccoli (Brassica oleraceaCv. Italica) Myrosinase and Isothiocyanates in Broccoli Juice during Pressure/Temperature Treatments. Journal of Agricultural and Food Chemistry, 2007, 55, 2163-2170.	5.2	116
42	Towards a better understanding of the relationship between the Î²-carotene in vitro bio-accessibility and pectin structural changes: A case study on carrots. Food Research International, 2009, 42, 1323-1330.	6.2	116
43	Comparing equivalent thermal, high pressure and pulsed electric field processes for mild pasteurization of orange juice. Part I: Impact on overall quality attributes. Innovative Food Science and Emerging Technologies, 2011, 12, 235-243.	5.6	116
44	Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions. Food Hydrocolloids, 2018, 85, 144-157.	10.7	116
45	A modeling approach for evaluating process uniformity during batch high hydrostatic pressure processing: combination of a numerical heat transfer model and enzyme inactivation kinetics. Innovative Food Science and Emerging Technologies, 2000, 1, 5-19.	5.6	115
46	Foaming properties of egg white proteins affected by heat or high pressure treatment. Journal of Food Engineering, 2007, 78, 1410-1426.	5.2	115
47	Understanding texture changes of high pressure processed fresh carrots: A microstructural and biochemical approach. Journal of Food Engineering, 2007, 80, 873-884.	5.2	112
48	In vitro approaches to estimate the effect of food processing on carotenoid bioavailability need thorough understanding of process induced microstructural changes. Trends in Food Science and Technology, 2010, 21, 607-618.	15.1	111
49	Thermal and Pressureâ^'Temperature Degradation of Chlorophyll in Broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2... 5289-5294.	5.2	110
50	Kinetics of combined pressure-temperature inactivation of avocado polyphenoloxidase. , 1998, 60, 292-300.		109
51	Particle Size Reduction Leading to Cell Wall Rupture Is More Important for the Î²-Carotene Bioaccessibility of Raw Compared to Thermally Processed Carrots. Journal of Agricultural and Food Chemistry, 2010, 58, 12769-12776.	5.2	109
52	Barriers impairing mineral bioaccessibility and bioavailability in plant-based foods and the perspectives for food processing. Critical Reviews in Food Science and Nutrition, 2020, 60, 826-843.	10.3	109
53	Quality change during high pressure processing and thermal processing of cloudy apple juice. LWT - Food Science and Technology, 2017, 75, 85-92.	5.2	108
54	Pectins in Processed Fruit and Vegetables: Part Iâ€"Stability and Catalytic Activity of Pectinases. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 75-85.	11.7	106

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55	Effects of Combined Pressure and Temperature on Enzymes Related to Quality of Fruits and Vegetables: From Kinetic Information to Process Engineering Aspects. Critical Reviews in Food Science and Nutrition, 2003, 43, 527-586.	10.3	105
56	Activity, Electrophoretic Characteristics and Heat Inactivation of Polyphenoloxidases from Apples, Avocados, Grapes, Pears and Plums. LWT - Food Science and Technology, 1998, 31, 44-49.	5.2	103
57	Thermal versus high pressure processing of carrots: A comparative pilot-scale study on equivalent basis. Innovative Food Science and Emerging Technologies, 2012, 15, 1-13.	5.6	100
58	Influence of Pretreatment Conditions on the Texture and Cell Wall Components of Carrots During Thermal Processing. Journal of Food Science, 2005, 70, E85-E91.	3.1	98
59	High Pressure Inactivation of Polyphenoloxidases. Journal of Food Science, 1998, 63, 873-877.	3.1	96
60	Mild-Heat and High-Pressure Inactivation of Carrot Pectin Methylesterase: A Kinetic Study. Journal of Food Science, 2003, 68, 1377-1383.	3.1	96
61	High pressure, thermal and pulsed electricâ€fieldâ€induced structural changes in selected food allergens. Molecular Nutrition and Food Research, 2010, 54, 1701-1710.	3.3	96
62	Isolation and structural characterisation of papaya peel pectin. Food Research International, 2014, 55, 215-221.	6.2	96
63	Comparing the impact of high pressure, pulsed electric field and thermal pasteurization on quality attributes of cloudy apple juice using targeted and untargeted analyses. Innovative Food Science and Emerging Technologies, 2019, 54, 64-77.	5.6	96
64	Quantifying the formation of carcinogens during food processing: acrylamide. Trends in Food Science and Technology, 2005, 16, 181-193.	15.1	95
65	Kinetics of Acrylamide Formation and Elimination during Heating of an Asparagineâ^'Sugar Model System. Journal of Agricultural and Food Chemistry, 2005, 53, 9999-10005.	5.2	94
66	Pectin Fraction Interconversions:â€‰ Insight into Understanding Texture Evolution of Thermally Processed Carrots. Journal of Agricultural and Food Chemistry, 2006, 54, 8471-8479.	5.2	93
67	Effect of Amino Acids on Acrylamide Formation and Elimination Kinetics. Biotechnology Progress, 2005, 21, 1525-1530.	2.6	92
68	Combined effect of high pressure and temperature on selected properties of egg white proteins. Innovative Food Science and Emerging Technologies, 2005, 6, 11-20.	5.6	92
69	Biochemical characterization and process stability of polyphenoloxidase extracted from Victoria grape (Vitis vinifera ssp. Sativa). Food Chemistry, 2006, 94, 253-261.	8.2	92
70	Inactivation of plant pectin methylesterase by thermal or high intensity pulsed electric field treatments. Innovative Food Science and Emerging Technologies, 2006, 7, 40-48.	5.6	91
71	Kinetic approach to study the relation between in vitro lipid digestion and carotenoid bioaccessibility in emulsions with different oil unsaturation degree. Journal of Functional Foods, 2018, 41, 135-147.	3.4	91
72	Temperature and pressure stability of l-ascorbic acid and/or [6s] 5-methyltetrahydrofolic acid: A kinetic study. European Food Research and Technology, 2006, 223, 71-77.	3.3	90

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73	Thermal Stability of <scp>l</scp>â€Ascorbic Acid and Ascorbic Acid Oxidase in Broccoli (<i>Brassica) Tj ETQq1 1 0.784314 rgBT /Overlo	3.1	90
74	Effect of pH on Pressure and Thermal Inactivation of Avocado Polyphenol Oxidase:Â A Kinetic Study. Journal of Agricultural and Food Chemistry, 1998, 46, 2785-2792.	5.2	89
75	Effect of de-methylesterification on network development and nature of Ca2+-pectin gels: Towards understanding structureâ€“function relations of pectin. Food Hydrocolloids, 2012, 26, 89-98.	10.7	89
76	Influence of pressure/temperature treatments on glucosinolate conversion in broccoli (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	8.2	88
77	Lycopene degradation, isomerization and in vitro bioaccessibility in high pressure homogenized tomato puree containing oil: Effect of additional thermal and high pressure processing. Food Chemistry, 2012, 135, 1290-1297.	8.2	88
78	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. Food Chemistry, 2018, 246, 179-191.	8.2	87
79	Kinetic analysis and modelling of combined high-pressureâ€“temperature inactivation of the yeast Zygosaccharomyces bailii. International Journal of Food Microbiology, 2000, 56, 199-210.	4.7	86
80	Partial Purification, Characterization, and Thermal and High-Pressure Inactivation of Pectin Methylesterase from Carrots (Daucus carrota L.). Journal of Agricultural and Food Chemistry, 2002, 50, 5437-5444.	5.2	86
81	Kinetics of heat denaturation of proteins from farmed Atlantic cod (Gadus morhua). Journal of Food Engineering, 2008, 85, 51-58.	5.2	86
82	Effect of high-pressure/high-temperature processing on chemical pectin conversions in relation to fruit and vegetable texture. Food Chemistry, 2009, 115, 207-213.	8.2	86
83	Effect of household and industrial processing on levels of five pesticide residues and two degradation products in spinach. Food Control, 2012, 25, 397-406.	5.5	86
84	Carrot Î²-Carotene Degradation and Isomerization Kinetics during Thermal Processing in the Presence of Oil. Journal of Agricultural and Food Chemistry, 2012, 60, 10312-10319.	5.2	86
85	Influence of pectin structure on texture of pectinâ€“calcium gels. Innovative Food Science and Emerging Technologies, 2010, 11, 401-409.	5.6	85
86	The type and quantity of lipids present during digestion influence the in vitro bioaccessibility of lycopene from raw tomato pulp. Food Research International, 2012, 45, 250-255.	6.2	82
87	Carrot texture degradation kinetics and pectin changes during thermal versus high-pressure/high-temperature processing: A comparative study. Food Chemistry, 2010, 120, 1104-1112.	8.2	80
88	Effect of thermal and high pressure processes on structural and health-related properties of carrots (Daucus carota). Food Chemistry, 2011, 125, 903-912.	8.2	80
89	Modelling of Vitamin C Degradation during Thermal and High-Pressure Treatments of Red Fruit. Food and Bioprocess Technology, 2013, 6, 1015-1023.	4.7	80
90	The effect of pectin concentration and degree of methyl-esterification on the in vitro bioaccessibility of Î²-carotene-enriched emulsions. Food Research International, 2014, 57, 71-78.	6.2	79

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91	Inactivation kinetics of polygalacturonase in tomato juice. Innovative Food Science and Emerging Technologies, 2003, 4, 135-142.	5.6	78
92	Combined thermal and high pressure effect on carrot pectinmethylesterase stability and catalytic activity. Journal of Food Engineering, 2007, 78, 755-764.	5.2	78
93	Microstructure and bioaccessibility of different carotenoid species as affected by high pressure homogenisation: A case study on differently coloured tomatoes. Food Chemistry, 2013, 141, 4094-4100.	8.2	78
94	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. Food Chemistry, 2017, 232, 124-134.	8.2	78
95	Mechanistic insight into softening of Canadian wonder common beans (Phaseolus vulgaris) during cooking. Food Research International, 2018, 106, 522-531.	6.2	78
96	Comparative Study on Pressure and Temperature Stability of 5-Methyltetrahydrofolic Acid in Model Systems and in Food Products. Journal of Agricultural and Food Chemistry, 2004, 52, 485-492.	5.2	77
97	Temperature and pressure stability of mustard seed (Sinapis alba L.) myrosinase. Food Chemistry, 2006, 97, 263-271.	8.2	77
98	Impact of pretreatment and freezing conditions on the microstructure of frozen carrots: Quantification and relation to texture loss. European Food Research and Technology, 2006, 222, 543-553.	3.3	77
99	The effect of high pressure homogenization on pectin: Importance of pectin source and pH. Food Hydrocolloids, 2015, 43, 189-198.	10.7	77
100	Relation between Particle Size and Carotenoid Bioaccessibility in Carrot- and Tomato-Derived Suspensions. Journal of Agricultural and Food Chemistry, 2012, 60, 11995-12003.	5.2	75
101	Processing tomato pulp in the presence of lipids: The impact on lycopene bioaccessibility. Food Research International, 2013, 51, 32-38.	6.2	74
102	Pressure-Temperature Degradation of Green Color in Broccoli Juice. Journal of Food Science, 1999, 64, 504-508.	3.1	73
103	Minimizing texture loss of frozen strawberries: effect of infusion with pectinmethylesterase and calcium combined with different freezing conditions and effect of subsequent storage/thawing conditions. European Food Research and Technology, 2006, 223, 395-404.	3.3	73
104	Thermal and high pressure stability of tomato lipoxygenase and hydroperoxide lyase. Journal of Food Engineering, 2007, 79, 423-429.	5.2	73
105	Kinetics of colour changes in pasteurised strawberry juice during storage. Journal of Food Engineering, 2018, 216, 42-51.	5.2	73
106	Purification, characterization, thermal, and high-pressure inactivation of pectin methylesterase from bananas (cv Cavendish). Biotechnology and Bioengineering, 2002, 78, 683-691.	3.3	71
107	A method for characterising cook loss and water holding capacity in heat treated cod (Gadus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	5.2	71
108	Immobilized Peroxidase: A Potential Bioindicator for Evaluation of Thermal Processes. Journal of Food Science, 1991, 56, 567-570.	3.1	70

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109	Effect of Temperature and/or Pressure on Tomato Pectinesterase Activity. Journal of Agricultural and Food Chemistry, 2000, 48, 551-558.	5.2	70
110	A Review on the Relationships between Processing, Food Structure, and Rheological Properties of Plantâ€Tissueâ€Based Food Suspensions. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 241-260.	11.7	70
111	Lycopene Degradation and Isomerization Kinetics during Thermal Processing of an Olive Oil/Tomato Emulsion. Journal of Agricultural and Food Chemistry, 2010, 58, 12784-12789.	5.2	69
112	Functional properties of citric acid extracted mango peel pectin as related to its chemical structure. Food Hydrocolloids, 2015, 44, 424-434.	10.7	69
113	Model Studies on the Stability of Folic Acid and 5-Methyltetrahydrofolic Acid Degradation during Thermal Treatment in Combination with High Hydrostatic Pressure. Journal of Agricultural and Food Chemistry, 2003, 51, 3352-3357.	5.2	68
114	Stiffness of Ca2+-pectin gels: combined effects of degree and pattern of methylesterification for various Ca2+ concentrations. Carbohydrate Research, 2012, 348, 69-76.	2.3	68
115	Headspace fingerprinting as an untargeted approach to compare novel and traditional processing technologies: A case-study on orange juice pasteurisation. Food Chemistry, 2012, 134, 2303-2312.	8.2	68
116	Thermal and high pressure high temperature processes result in distinctly different pectin non-enzymatic conversions. Food Hydrocolloids, 2014, 39, 251-263.	10.7	68
117	Influence of pH, Benzoic Acid, EDTA, and Glutathione on the Pressure and/or Temperature Inactivation Kinetics of Mushroom Polyphenoloxidase. Biotechnology Progress, 1997, 13, 25-32.	2.6	67
118	Intrinsic time temperature integrators for heat treatment of milk. Trends in Food Science and Technology, 2002, 13, 293-311.	15.1	67
119	Comparative Study of the Inactivation Kinetics of Pectinmethylesterase in Tomato Juice and Purified Form. Biotechnology Progress, 2002, 18, 739-744.	2.6	67
120	The impact of extraction with a chelating agent under acidic conditions on the cell wall polymers of mango peel. Food Chemistry, 2014, 161, 199-207.	8.2	67
121	CHARACTERIZATION AND INACTIVATION BY THERMAL AND PRESSURE PROCESSING OF STRAWBERRY (FRAGARIA ANANASSA) POLYPHENOL OXIDASE: A KINETIC STUDY. Journal of Food Biochemistry, 2006, 30, 56-76.	2.9	66
122	Headspace components that discriminate between thermal and high pressure high temperature treated green vegetables: Identification and linkage to possible process-induced chemical changes. Food Chemistry, 2013, 141, 1603-1613.	8.2	66
123	Comparing the impact of high pressure high temperature and thermal sterilization on the volatile fingerprint of onion, potato, pumpkin and red beet. Food Research International, 2014, 56, 218-225.	6.2	66
124	Hydration properties and texture fingerprints of easyâ€•and hardâ€toâ€cook bean varieties. Food Science and Nutrition, 2015, 3, 39-47.	3.4	66
125	Anthocyanin degradation kinetics during thermal and high pressure treatments of raspberries. Journal of Food Engineering, 2011, 105, 513-521.	5.2	65
126	Novel targeted approach to better understand how natural structural barriers govern carotenoid in vitro bioaccessibility in vegetable-based systems. Food Chemistry, 2013, 141, 2036-2043.	8.2	65

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127	Effect of preheating and calcium pre-treatment on pectin structure and thermal texture degradation: a case study on carrots. Journal of Food Engineering, 2005, 67, 419-425.	5.2	64
128	Quantitative evaluation of thermal processes using time-temperature integrators. Trends in Food Science and Technology, 1996, 7, 16-26.	15.1	63
129	Modeling Conductive Heat Transfer and Process Uniformity during Batch High-Pressure Processing of Foods. Biotechnology Progress, 2000, 16, 92-101.	2.6	63
130	Thermal and high-pressure stability of purified polygalacturonase and pectinmethylesterase from four different tomato processing varieties. Food Research International, 2006, 39, 440-448.	6.2	63
131	Effect of Combined Pressure and Temperature on Soybean Lipoxygenase. 1. Influence of Extrinsic and Intrinsic Factors on Isobaricâˆ'Isothermal Inactivation Kinetics. Journal of Agricultural and Food Chemistry, 1998, 46, 4074-4080.	5.2	62
132	Thermal and High-Pressure Inactivation of Tomato Polygalacturonase: A Kinetic Study. Journal of Food Science, 2002, 67, 1610-1615.	3.1	61
133	Effects of pressure/temperature treatments on stability and activity of endogenous broccoli (Brassica) Tj ETQq1 1 0.784314 rgBT /Overl 178-186.	5.2	61
134	Î²-Carotene Isomerization Kinetics during Thermal Treatments of Carrot Puree. Journal of Agricultural and Food Chemistry, 2010, 58, 6816-6824.	5.2	61
135	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. Food Chemistry, 2014, 153, 340-352.	8.2	61
136	Mechanistic insight into common bean pectic polysaccharide changes during storage, soaking and thermal treatment in relation to the hard-to-cook defect. Food Research International, 2016, 81, 39-49.	6.2	61
137	Expression analysis of candidate cell wall-related genes associated with changes in pectin biochemistry during postharvest apple softening. Postharvest Biology and Technology, 2016, 112, 176-185.	6.0	61
138	Effect of Combined Pressure and Temperature on Soybean Lipoxygenase. 2. Modeling Inactivation Kinetics under Static and Dynamic Conditions. Journal of Agricultural and Food Chemistry, 1998, 46, 4081-4086.	5.2	60
139	Temperature Sensitivity and Pressure Resistance of Mushroom Polyphenoloxidase. Journal of Food Science, 1997, 62, 261-266.	3.1	59
140	Lipoxygenase Inactivation in Green Beans (PhaseolusvulgarisL.) Due to High Pressure Treatment at Subzero and Elevated Temperatures. Journal of Agricultural and Food Chemistry, 2000, 48, 1850-1859.	5.2	59
141	Heat-Induced Changes in the Susceptibility of Egg White Proteins to Enzymatic Hydrolysis: a Kinetic Study. Journal of Agricultural and Food Chemistry, 2003, 51, 3819-3823.	5.2	59
142	Measurement of the Thermal Conductivity of Foods at High Pressure. Journal of Food Science, 1999, 64, 709-713.	3.1	58
143	Thermal pretreatments of carrot pieces using different heating techniques: Effect on quality related aspects. Innovative Food Science and Emerging Technologies, 2009, 10, 522-529.	5.6	58
144	Molecular and rheological characterization of different cell wall fractions of Porphyridium cruentum. Carbohydrate Polymers, 2018, 195, 542-550.	10.2	58

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145	Modelling the influence of temperature and carbon dioxide upon the growth of Pseudomonas fluorescens. Food Microbiology, 1993, 10, 159-173.	4.2	57
146	Effect of preheating on thermal degradation kinetics of carrot texture. Innovative Food Science and Emerging Technologies, 2004, 5, 37-44.	5.6	57
147	Thermal and high-pressure inactivation kinetics of carrot pectinmethylesterase: from model system to real foods. Innovative Food Science and Emerging Technologies, 2004, 5, 429-436.	5.6	57
148	The Effect of High Pressureâ˜High Temperature Processing Conditions on Acrylamide Formation and Other Maillard Reaction Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 11740-11748.	5.2	57
149	Lipolysis products formation during in vitro gastric digestion is affected by the emulsion interfacial composition. Food Hydrocolloids, 2021, 110, 106163.	10.7	57
150	Relation Between Particle Properties and Rheological Characteristics of Carrot-derived Suspensions. Food and Bioprocess Technology, 2013, 6, 1127-1143.	4.7	56
151	Process-induced cell wall permeability modulates the <i>in vitro</i> starch digestion kinetics of common bean cotyledon cells. Food and Function, 2018, 9, 6544-6554.	4.6	56
152	Shelf-life extension of cooked ham model product by high hydrostatic pressure and natural preservatives. Innovative Food Science and Emerging Technologies, 2011, 12, 407-415.	5.6	55
153	Effect of debranching on the rheological properties of Ca2+â€“pectin gels. Food Hydrocolloids, 2012, 26, 44-53.	10.7	55
154	Inactivation kinetics of alkaline phosphatase and lactoperoxidase, and denaturation kinetics of Î²-lactoglobulin in raw milk under isothermal and dynamic temperature conditions. Journal of Dairy Research, 2001, 68, 95-107.	1.4	54
155	Analysis of the Thermally Induced Structural Changes of Bovine Lactoferrin. Journal of Agricultural and Food Chemistry, 2013, 61, 2234-2243.	5.2	54
156	Purified tomato polygalacturonase activity during thermal and high-pressure treatment. Biotechnology and Bioengineering, 2004, 86, 63-71.	3.3	53
157	Impact of pH on the Kinetics of Acrylamide Formation/Elimination Reactions in Model Systems. Journal of Agricultural and Food Chemistry, 2006, 54, 7847-7855.	5.2	53
158	Inactivation kinetics of pectin methyl esterase under combined thermalâ€“high pressure treatment in an orange juiceâ€“milk beverage. Journal of Food Engineering, 2008, 86, 133-139.	5.2	52
159	Pectin conversions under high pressure: Implications for the structure-related quality characteristics of plant-based foods. Trends in Food Science and Technology, 2012, 24, 103-118.	15.1	52
160	The Effects of Process-Induced Pectin Changes on the Viscosity of Carrot and Tomato Sera. Food and Bioprocess Technology, 2013, 6, 2870-2883.	4.7	52
161	Effect of storage conditions on pectic polysaccharides in common beans (Phaseolus vulgaris) in relation to the hard-to-cook defect. Food Research International, 2015, 76, 105-113.	6.2	52
162	Study of chemical changes in pasteurised orange juice during shelf-life: A fingerprinting-kinetics evaluation of the volatile fraction. Food Research International, 2015, 75, 295-304.	6.2	52

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163	Minimizing quality changes of cloudy apple juice: The use of kiwifruit puree and high pressure homogenization. Food Chemistry, 2018, 249, 202-212.	8.2	52
164	Purification, characterization, thermal and high-pressure inactivation of a pectin methylesterase from white grapefruit (Citrus paradisi). Innovative Food Science and Emerging Technologies, 2005, 6, 363-371.	5.6	51
165	From fingerprinting to kinetics in evaluating food quality changes. Trends in Biotechnology, 2014, 32, 125-131.	9.3	51
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