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 overall charge and local charge density of pectin on the structure and thermal stability of lysozyme. Journal of Thermal Analysis and Calorimetry, 2022, 147, 6271-6286.	3.6	3
2	The moisture plasticizing effect on enzyme-catalyzed reactions in model and real systems in view of legume ageing and their hard to cook development. Journal of Food Engineering, 2022, 314, 110781.	5.2	3
3	Production and molecular characterization of tailored citrus pectin-derived compounds. Food Chemistry, 2022, 367, 130635.	8.2	14
4	Antinutrient to mineral molar ratios of raw common beans and their rapid prediction using near-infrared spectroscopy. Food Chemistry, 2022, 368, 130773.	8.2	10
5	Towards understanding the modulation of in vitro gastrointestinal lipolysis kinetics through emulsions with mixed interfaces. Food Hydrocolloids, 2022, 124, 107240.	10.7	10
6	Understanding the impact of diverse structural properties of homogalacturonan rich citrus pectin-derived compounds on their emulsifying and emulsion stabilizing potential. Food Hydrocolloids, 2022, 125, 107343.	10.7	18
7	Utilizing Hydrothermal Processing to Align Structure and In Vitro Digestion Kinetics between Three Different Pulse Types. Foods, 2022, 11, 206.	4.3	9
8	Application of multivariate data analysis for food quality investigations: An example-based review. Food Research International, 2022, 151, 110878.	6.2	22
9	Insight into pectin-cation-phytate theory of hardening in common bean varieties with different sensitivities to hard-to-cook. Food Research International, 2022, 151, 110862.	6.2	11
10	Impact of processing on the production of a carotenoid-rich Cucurbita maxima cv. Hokkaido pumpkin juice. Food Chemistry, 2022, 380, 132191.	8.2	12
11	In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics. Food Hydrocolloids, 2022, 128, 107576.	10.7	15
12	Heat and Light Stability of Pumpkin-Based Carotenoids in a Photosensitive Food: A Carotenoid-Coloured Beverage. Foods, 2022, 11, 485.	4.3	13
13	An integrated kinetic and polymer science approach to investigate the textural stability of red kidney beans during post-harvest storage and subsequent cooking. Food Research International, 2022, 154, 110988.	6.2	5
14	The role of mechanical collapse by cryogenic ball milling on the effect of high-pressure homogenization on the microstructural and texturizing properties of partially pectin-depleted tomato cell wall material. Food Research International, 2022, 155, 111033.	6.2	6
15	Functionalization of pectin-depleted residue from different citrus by-products by high pressure homogenization. Food Hydrocolloids, 2022, 129, 107638.	10.7	8
16	Targeted pectin depletion enhances the potential of high-pressure homogenization to increase the network forming potential of tomato cell wall material. Food Hydrocolloids, 2022, 130, 107688.	10.7	3
17	Effect of processing and microstructural properties of chickpea-flours on in vitro digestion and appetite sensations. Food Research International, 2022, 157, 111245.	6.2	10
18	Calcium transport and phytate hydrolysis during chemical hardening of common bean seeds. Food Research International, 2022, 156, 111315.	6.2	4

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19	The rehydration attributes and quality characteristics of â€˜Quick-cookingâ€™ dehydrated beans: Implications of glass transition on storage stability. Food Research International, 2022, 157, 111377.	6.2	3
20	Targeted modifications of citrus pectin to improve interfacial properties and the impact on emulsion stability. Food Hydrocolloids, 2022, 132, 107841.	10.7	23
21	Strategic choices for in vitro food digestion methodologies enabling food digestion design. Trends in Food Science and Technology, 2022, 126, 61-72.	15.1	10
22	Kinetics of phytate hydrolysis during storage of red kidney beans and the implication in hard-to-cook development. Food Research International, 2022, 159, 111581.	6.2	3
23	Lipolysis products formation during in vitro gastric digestion is affected by the emulsion interfacial composition. Food Hydrocolloids, 2021, 110, 106163.	10.7	57
24	Impact of processing and storage conditions on color stability of strawberry puree: The role of PPO reactions revisited. Journal of Food Engineering, 2021, 294, 110402.	5.2	22
25	Thermal inactivation of pectin methylesterase from different potato cultivars (Solanum tuberosum) Tj ETQq1 1 0.784314 rgBT /Overlo	5.2	7
26	Evaluation of storage stability of low moisture whole common beans and their fractions through the use of state diagrams. Food Research International, 2021, 140, 109794.	6.2	17
27	<i>In vitro</i> protein and starch digestion kinetics of individual chickpea cells: from static to more complex <i>in vitro</i> digestion approaches. Food and Function, 2021, 12, 7787-7804.	4.6	23
28	Pulse seeds as promising and sustainable source of ingredients with naturally bioencapsulated nutrients: Literature review and outlook. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1524-1553.	11.7	25
29	Potential of 1H NMR fingerprinting and a model system approach to study non-enzymatic browning in shelf-stable orange juice during storage. Food Research International, 2021, 140, 110062.	6.2	8
30	Microscopic evidence for pectin changes in hard-to-cook development of common beans during storage. Food Research International, 2021, 141, 110115.	6.2	16
31	Kinetic Modeling of <i>In Vitro</i> Small Intestinal Lipid Digestion as Affected by the Emulsion Interfacial Composition and Gastric Prelipolysis. Journal of Agricultural and Food Chemistry, 2021, 69, 4708-4719.	5.2	15
32	Impact of processing on the functionalization of pumpkin pomace as a food texturizing ingredient. Innovative Food Science and Emerging Technologies, 2021, 69, 102669.	5.6	11
33	The Structure and Composition of Extracted Pectin and Residual Cell Wall Material from Processing Tomato: The Role of a Stepwise Approach versus High-Pressure Homogenization-Facilitated Acid Extraction. Foods, 2021, 10, 1064.	4.3	15
34	Thermal treatment of common beans (<i>Phaseolus vulgaris</i> L.): Factors determining cooking time and its consequences for sensory and nutritional quality. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3690-3718.	11.7	37
35	Impact of Processing and Storage Conditions on the Volatile Profile of Whole Chickpeas (<i>Cicer) Tj ETQq1 1 0.784314 rgBT /Overlo	2.7	9
36	The effect of thermal processing and storage on the color stability of strawberry puree originating from different cultivars. LWT - Food Science and Technology, 2021, 145, 111270.	5.2	10

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37	Prediction of cooking times of freshly harvested common beans and their susceptibility to develop the hard-to-cook defect using near infrared spectroscopy. Journal of Food Engineering, 2021, 298, 110495.	5.2	11
38	Effect of pulsed electric field and mild thermal processing on texture-related pectin properties to better understand carrot (Daucus carota) texture changes during subsequent cooking. Innovative Food Science and Emerging Technologies, 2021, 70, 102700.	5.6	15
39	Impact of cell intactness and starch state on the thickening potential of chickpea flours in water-flour systems. LWT - Food Science and Technology, 2021, 146, 111409.	5.2	9
40	Modified Rhamnogalacturonan-Rich Apple Pectin-Derived Structures: The Relation between Their Structural Characteristics and Emulsifying and Emulsion-Stabilizing Properties. Foods, 2021, 10, 1586.	4.3	8
41	The Impact of Drying and Rehydration on the Structural Properties and Quality Attributes of Pre-Cooked Dried Beans. Foods, 2021, 10, 1665.	4.3	17
42	Investigating the role of the different molar mass fractions of a pectin rich extract from onion towards its emulsifying and emulsion stabilizing potential. Food Hydrocolloids, 2021, 117, 106735.	10.7	1
43	How postharvest variables in the pulse value chain affect nutrient digestibility and bioaccessibility. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5067-5096.	11.7	16
44	Development and validation of a rapid method to quantify neutral lipids by NP-HPLC-charged aerosol detector. Journal of Food Composition and Analysis, 2021, 102, 104022.	3.9	11
45	Reaction pathways and factors influencing nonenzymatic browning in shelfâ€stable fruit juices during storage. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5698-5721.	11.7	16
46	Understanding the effect of time, temperature and salts on carrageenan extraction from Chondrus crispus. Algal Research, 2021, 58, 102371.	4.6	18
47	Effect of cultivar, pasteurization and storage on the volatile and taste compounds of strawberry puree. LWT - Food Science and Technology, 2021, 150, 112007.	5.2	5
48	Effect of pulsed electric field, mild thermal pretreatment and calcium on texture changes of potato (Solanum tuberosum L.) during subsequent cooking. Innovative Food Science and Emerging Technologies, 2021, 74, 102830.	5.6	1
49	Effect of postharvest storage on potato (Solanum tuberosum L.) texture after pulsed electric field and thermal treatments. Innovative Food Science and Emerging Technologies, 2021, 74, 102826.	5.6	4
50	Acidification of Strawberry Puree Affects Color and Volatile Characteristics during Storage. ACS Food Science & Technology, 2021, 1, 1897-1908.	2.7	2
51	Microstructural and Texturizing Properties of Partially Pectin-Depleted Cell Wall Material: The Role of Botanical Origin and High-Pressure Homogenization. Foods, 2021, 10, 2644.	4.3	5
52	Mechanical Disintegration and Particle Size Sieving of Chondrus crispus (Irish Moss) Gametophytes and Their Effect on Carrageenan and Phycoerythrin Extraction. Foods, 2021, 10, 2928.	4.3	6
53	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
54	Simultaneous use of low methylesterified citrus pectin and EDTA as antioxidants in linseed/sunflower oil-in-water emulsions. Food Hydrocolloids, 2020, 100, 105386.	10.7	6

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55	Generality and specificity of the binding behaviour of lysozyme with pectin varying in local charge density and overall charge. Food Hydrocolloids, 2020, 99, 105345.	10.7	9
56	Advanced insight into the emulsifying and emulsion stabilizing capacity of carrot pectin subdomains. Food Hydrocolloids, 2020, 102, 105594.	10.7	32
57	Processing as a tool to manage digestive barriers in plant-based foods: recent advances. Current Opinion in Food Science, 2020, 35, 1-9.	8.0	23
58	Pectin and phytic acid reduce mineral bioaccessibility in cooked common bean cotyledons regardless of cell wall integrity. Food Research International, 2020, 137, 109685.	6.2	18
59	In vitro starch and protein digestion kinetics of cooked Bambara groundnuts depend on processing intensity and hardness sorting. Food Research International, 2020, 137, 109512.	6.2	27
60	The impact of postharvest storage and cooking time on mineral bioaccessibility in common beans. Food and Function, 2020, 11, 7584-7595.	4.6	21
61	Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake. Foods, 2020, 9, 1595.	4.3	9
62	Pulsed electric field and mild thermal processing affect the cooking behaviour of carrot tissues (Daucus carota) and the degree of methylesterification of carrot pectin. Innovative Food Science and Emerging Technologies, 2020, 66, 102483.	5.6	21
63	Towards improved understanding of the viscoelastic properties of functionalized lemon peel fibers in suspension based on microstructure, hydration value and swelling volume. Journal of Food Engineering, 2020, 278, 109950.	5.2	9
64	Ageing, dehulling and cooking of Bambara groundnuts: consequences for mineral retention and <i>in vitro</i> bioaccessibility. Food and Function, 2020, 11, 2509-2521.	4.6	28
65	Insight into nonâ€enzymatic browning of shelfâ€stable orange juice during storage: A fractionation and kinetic approach. Journal of the Science of Food and Agriculture, 2020, 100, 3765-3775.	3.5	9
66	Influence of pH and Composition on Nonenzymatic Browning of Shelf-Stable Orange Juice during Storage. Journal of Agricultural and Food Chemistry, 2020, 68, 5402-5411.	5.2	25
67	Application of near-infrared spectroscopy to predict the cooking times of aged common beans (Phaseolus vulgaris L.). Journal of Food Engineering, 2020, 284, 110056.	5.2	15
68	Comparative study on lipid digestion and carotenoid bioaccessibility of emulsions, nanoemulsions and vegetable-based in situ emulsions. Food Hydrocolloids, 2019, 87, 119-128.	10.7	47
69	Cotyledon pectin molecular interconversions explain pectin solubilization during cooking of common beans (Phaseolus vulgaris). Food Research International, 2019, 116, 462-470.	6.2	42
70	The potential of microalgae and their biopolymers as structuring ingredients in food: A review. Biotechnology Advances, 2019, 37, 107419.	11.7	142
71	Evaluating microalgal cell disruption upon ultra high pressure homogenization. Algal Research, 2019, 42, 101616.	4.6	40
72	Effect of process-induced common bean hardness on structural properties of in vivo generated boluses and consequences for in vitro starch digestion kinetics. British Journal of Nutrition, 2019, 122, 388-399.	2.3	36

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73	Changes in the Soluble and Insoluble Compounds of Shelf-Stable Orange Juice in Relation to Non-Enzymatic Browning during Storage. Journal of Agricultural and Food Chemistry, 2019, 67, 12854-12862.	5.2	18
74	Thermal processing of kale purÃ©e: The impact of process intensity and storage on different quality related aspects. Innovative Food Science and Emerging Technologies, 2019, 58, 102213.	5.6	11
75	Understanding the Relations Among the Storage, Soaking, and Cooking Behavior of Pulses: A Scientific Basis for Innovations in Sustainable Foods for the Future. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1135-1165.	11.7	40
76	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. Journal of Food Engineering, 2019, 260, 40-49.	5.2	19
77	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
78	Complexation of pectins varying in overall charge with lysozyme in aqueous buffered solutions. Food Hydrocolloids, 2019, 94, 268-278.	10.7	19
79	Texture and interlinked post-process microstructures determine the in vitro starch digestibility of Bambara groundnuts with distinct hard-to-cook levels. Food Research International, 2019, 120, 1-11.	6.2	38
80	Insight into the evolution of flavor compounds during cooking of common beans utilizing a headspace untargeted fingerprinting approach. Food Chemistry, 2019, 275, 224-238.	8.2	32
81	Zinc bioaccessibility is affected by the presence of calcium ions and degree of methylesterification in pectin-based model systems. Food Hydrocolloids, 2019, 90, 206-215.	10.7	15
82	Lipid nanoparticles with fats or oils containing Î^{2}-carotene: Storage stability and in vitro digestibility kinetics. Food Chemistry, 2019, 278, 396-405.	8.2	46
83	Carotenoid profile and basic structural indicators of native Peruvian chili peppers. European Food Research and Technology, 2019, 245, 717-732.	3.3	6
84	Instability of common beans during storage causes hardening: The role of glass transition phenomena. Food Research International, 2019, 121, 506-513.	6.2	17
85	Process-induced water-soluble biopolymers from broccoli and tomato purÃ©es: Their molecular structure in relation to their emulsion stabilizing capacity. Food Hydrocolloids, 2018, 81, 312-327.	10.7	12
86	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. Food Research International, 2018, 109, 250-259.	6.2	27
87	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
88	Effect of pH and salts on microstructure and viscoelastic properties of lemon peel acid insoluble fiber suspensions upon high pressure homogenization. Food Hydrocolloids, 2018, 82, 144-154.	10.7	17
89	Impact of different sequences of mechanical and thermal processing on the rheological properties of<i>Porphyridium cruentum</i>and<i>Chlorella vulgaris</i>as functional food ingredients. Food and Function, 2018, 9, 2433-2446.	4.6	19
90	The potential of kiwifruit puree as a clean label ingredient to stabilize high pressure pasteurized cloudy apple juice during storage. Food Chemistry, 2018, 255, 197-208.	8.2	26

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91	Mechanistic insight into softening of Canadian wonder common beans (Phaseolus vulgaris) during cooking. Food Research International, 2018, 106, 522-531.	6.2	78
92	Kinetics of drosopterin release as indicator pigment for heat-induced color changes of brown shrimp (Crangon crangon). Food Chemistry, 2018, 254, 359-366.	8.2	6
93	Integrated science-based approach to study quality changes of shelf-stable food products during storage: A proof of concept on orange and mango juices. Trends in Food Science and Technology, 2018, 73, 76-86.	15.1	37
94	InÂvitro digestibility kinetics of oil-in-water emulsions structured by water-soluble pectin-protein mixtures from vegetable purÃ©es. Food Hydrocolloids, 2018, 80, 231-244.	10.7	14
95	Temperature-pressure-time combinations for the generation of common bean microstructures with different starch susceptibilities to hydrolysis. Food Research International, 2018, 106, 105-115.	6.2	31
96	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
97	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
98	Shelfâ€life dating of shelfâ€stable strawberry juice based on survival analysis of consumer acceptance information. Journal of the Science of Food and Agriculture, 2018, 98, 3437-3445.	3.5	10
99	Interactions between citrus pectin and Zn2+ or Ca2+ and associated inÂvitro Zn2+ bioaccessibility as affected by degree of methylesterification and blockiness. Food Hydrocolloids, 2018, 79, 319-330.	10.7	38
100	Pectin influences the kinetics of in vitro lipid digestion in oil-in-water emulsions. Food Chemistry, 2018, 262, 150-161.	8.2	50
101	Structurally modified pectin for targeted lipid antioxidant capacity in linseed/sunflower oil-in-water emulsions. Food Chemistry, 2018, 241, 86-96.	8.2	46
102	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. Food Chemistry, 2018, 246, 179-191.	8.2	87
103	Unravelling the structure of serum pectin originating from thermally and mechanically processed carrot-based suspensions. Food Hydrocolloids, 2018, 77, 482-493.	10.7	16
104	Kinetics of colour changes in pasteurised strawberry juice during storage. Journal of Food Engineering, 2018, 216, 42-51.	5.2	73
105	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
106	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
107	Molecular and rheological characterization of different cell wall fractions of Porphyridium cruentum. Carbohydrate Polymers, 2018, 195, 542-550.	10.2	58
108	Isothermal titration calorimetry to study the influence of citrus pectin degree and pattern of methylesterification on Zn2+ interaction. Carbohydrate Polymers, 2018, 197, 460-468.	10.2	22

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109	Combining untargeted, targeted and sensory data to investigate the impact of storage on food volatiles: A case study on strawberry juice. Food Research International, 2018, 113, 382-391.	6.2	22
110	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
111	Molar mass influence on pectin-Ca 2+ adsorption capacity, interaction energy and associated functionality: Gel microstructure and stiffness. Food Hydrocolloids, 2018, 85, 331-342.	10.7	25
112	Role of structural barriers in the in vitro bioaccessibility of anthocyanins in comparison with carotenoids. Food Chemistry, 2017, 227, 271-279.	8.2	33
113	A transcriptomics-based kinetic model for enzyme-induced pectin degradation in apple (Malus Ã—) Tj ETQq1 1 0.784314 rgBT /Overlo	6.0	18
114	Antioxidant Capacity of Beetroot: Traditional vs Novel Approaches. Plant Foods for Human Nutrition, 2017, 72, 266-273.	3.2	32
115	Physico-chemical and viscoelastic properties of high pressure homogenized lemon peel fiber fraction suspensions obtained after sequential pectin extraction. Food Hydrocolloids, 2017, 72, 358-371.	10.7	40
116	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. Food Chemistry, 2017, 232, 124-134.	8.2	78
117	Lipid digestion, micelle formation and carotenoid bioaccessibility kinetics: Influence of emulsion droplet size. Food Chemistry, 2017, 229, 653-662.	8.2	168
118	Carotenoid stability and lipid oxidation during storage of low-fat carrot and tomato based systems. LWT - Food Science and Technology, 2017, 80, 470-478.	5.2	15
119	Kinetics of Strecker aldehyde formation during thermal and high pressure high temperature processing of carrot puree. Innovative Food Science and Emerging Technologies, 2017, 39, 88-93.	5.6	16
120	Characterization and Degradation of Pectic Polysaccharides in Cocoa Pulp. Journal of Agricultural and Food Chemistry, 2017, 65, 9726-9734.	5.2	18
121	The effect of high pressure homogenization and endogenous pectin-related enzymes on tomato purÃ©e consistency and serum pectin structure. Innovative Food Science and Emerging Technologies, 2017, 43, 35-44.	5.6	28
122	Fe 2+ adsorption on citrus pectin is influenced by the degree and pattern of methylesterification. Food Hydrocolloids, 2017, 73, 101-109.	10.7	41
123	Microalgal biomass as a (multi)functional ingredient in food products: Rheological properties of microalgal suspensions as affected by mechanical and thermal processing. Algal Research, 2017, 25, 452-463.	4.6	45
124	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
125	Pectin nanostructure influences pectin-cation interactions and inÂvitro -bioaccessibility of Ca 2+ , Zn 2+ , Fe 2+ and Mg 2+ -ions in model systems. Food Hydrocolloids, 2017, 62, 299-310.	10.7	45
126	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

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127	Quantifying the Effects of Postharvest Storage and Soaking Pretreatments on the Cooking Quality of Common Beans (<i>Phaseolus vulgaris</i>). Journal of Food Processing and Preservation, 2017, 41, e13036.	2.0	12
128	Slow softening of Kanzi apples (MalusÃ—domestica L.) is associated with preservation of pectin integrity in middle lamella. Food Chemistry, 2016, 211, 883-891.	8.2	30
129	A multivariate approach into physicochemical, biochemical and aromatic quality changes of purÃ©e based on Hayward kiwifruit during the final phase of ripening. Postharvest Biology and Technology, 2016, 117, 206-216.	6.0	42
130	Detailed analysis of seed coat and cotyledon reveals molecular understanding of the hard-to-cook defect of common beans (Phaseolus vulgaris L.). Food Chemistry, 2016, 210, 481-490.	8.2	45
131	Evaluation of cation-facilitated pectin-gel properties: Cryo-SEM visualisation and rheological properties. Food Hydrocolloids, 2016, 61, 172-182.	10.7	47
132	Comparing the Impact of High-Pressure Processing and Thermal Processing on Quality of â€œHaywardâ€• and â€œJintaoâ€•Kiwifruit PurÃ©e: Untargeted Headspace Fingerprinting and Targeted Approaches. Food and Bioprocess Technology, 2016, 9, 2059-2069.	4.7	25
133	<i>In vitro</i> Î²â€Carotene Bioaccessibility and Lipid Digestion in Emulsions: Influence of Pectin Type and Degree of Methylâ€Esterification. Journal of Food Science, 2016, 81, C2327-C2336.	3.1	32
134	Kinetics of heat induced muscle protein denaturation of brown shrimp (Crangon crangon). Journal of Food Engineering, 2016, 191, 88-94.	5.2	15
135	Carotenoid transfer to oil during thermal processing of low fat carrot and tomato particle based suspensions. Food Research International, 2016, 86, 64-73.	6.2	12
136	Processâ€"Structureâ€"Function Relations of Pectin in Food. Critical Reviews in Food Science and Nutrition, 2016, 56, 1021-1042.	10.3	122
137	Enzymatic cell wall degradation of highâ€pressureâ€homogenized tomato puree and its effect on lycopene bioaccessibility. Journal of the Science of Food and Agriculture, 2016, 96, 254-261.	3.5	21
138	Thermal inactivation kinetics of proteases and polyphenoloxidase in brown shrimp (Crangon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	8.2	20
139	The effect of exogenous enzymes and mechanical treatment on mango purÃ©e: Microscopic, mesoscopic, and macroscopic evaluation. Innovative Food Science and Emerging Technologies, 2016, 33, 438-449.	5.6	5
140	The evolution of quality characteristics of mango piece after pasteurization and during shelf life in a mango juice drink. European Food Research and Technology, 2016, 242, 703-712.	3.3	13
141	Kinetics of Thermal Inactivation of Peroxidase and Color Degradation of African Cowpea (<i>Vigna) Tj ETQq1 1 0.784314 rgBT /Overlock	3.1	9
142	Headspace fingerprinting and sensory evaluation to discriminate between traditional and alternative pasteurization of watermelon juice. European Food Research and Technology, 2016, 242, 787-803.	3.3	16
143	Effect of oxygen availability and pH on the furan concentration formed during thermal preservation of plant-based foods. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-11.	2.3	7
144	Role of structural barriers for carotenoid bioaccessibility upon high pressure homogenization. Food Chemistry, 2016, 199, 423-432.	8.2	49

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145	High-Pressure Processing Uniformity. Food Engineering Series, 2016, , 253-268.	0.7	3
146	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
147	Deliberate processing of carrot purÃ©es entails tailored serum pectin structures. Innovative Food Science and Emerging Technologies, 2016, 33, 515-523.	5.6	14
148	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
149	Carotene Degradation and Isomerization during Thermal Processing: A Review on the Kinetic Aspects. Critical Reviews in Food Science and Nutrition, 2016, 56, 1844-1855.	10.3	40
150	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
151	RELATIONSHIP BETWEEN TEXTURE ANALYSIS AND TEXTURE ATTRIBUTES DURING POSTHARVEST SOFTENING OF 'JONAGOLD' AND 'KANZI' APPLES. Acta Horticulturae, 2015, , 279-284.	0.2	5
152	Microscopic evidence for Ca2+ mediated pectinâ€“pectin interactions in carrot-based suspensions. Food Chemistry, 2015, 188, 126-136.	8.2	17
153	The effect of exogenous enzymes and mechanical treatment on mango purÃ©e: Effect on the molecular properties of pectic substances. Food Hydrocolloids, 2015, 50, 193-202.	10.7	6
154	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
155	A kinetic study of furan formation during storage of shelf-stable fruit juices. Journal of Food Engineering, 2015, 165, 74-81.	5.2	29
156	Influence of high-pressure homogenization on functional properties of orange pulp. Innovative Food Science and Emerging Technologies, 2015, 30, 51-60.	5.6	46
157	Effect of Enzymes on Serum and Particle Properties of Carrot Cell Suspensions. Food Biophysics, 2015, 10, 428-438.	3.0	0
158	Relative importance and interactions of furan precursors in sterilised, vegetable-based food systems. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 33, 1-14.	2.3	1
159	Carvacrol suppresses high pressure high temperature inactivation of Bacillus cereus spores. International Journal of Food Microbiology, 2015, 197, 45-52.	4.7	20
160	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. Food Chemistry, 2015, 179, 94-102.	8.2	26
161	Pectin characterisation in vegetable waste streams: A starting point for waste valorisation in the food industry. LWT - Food Science and Technology, 2015, 61, 275-282.	5.2	47
162	Effect of Enzyme Homogenization on the Physical Properties of Carrot Cell Wall Suspensions. Food and Bioprocess Technology, 2015, 8, 1377-1385.	4.7	13

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