Ann Van Loey

List of Publications by Year
in descending order

307 papers	14,964 citations	13099 68 h-index	31849 101 g-index
310 all docs	310 docs citations	310 times ranked	8725 citing authors

#	Article	IF	Citations
1	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
2	Utilizing Hydrothermal Processing to Align Structure and In Vitro Digestion Kinetics between Three Different Pulse Types. Foods, 2022, 11, 206.	4.3	9
3	Application of multivariate data analysis for food quality investigations: An example-based review. Food Research International, 2022, 151, 110878.	6.2	22
4	Impact of processing on the production of a carotenoid-rich Cucurbita maxima cv. Hokkaido pumpkin juice. Food Chemistry, 2022, 380, 132191.	8.2	12
5	Heat and Light Stability of Pumpkin-Based Carotenoids in a Photosensitive Food: A Carotenoid-Coloured Beverage. Foods, 2022, 11, 485.	4.3	13
6	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
7	Photo-Oxidative Stability of Aqueous Model Systems Enriched with Omega-3 Long-Chain Polyunsaturated Fatty Acid-Rich Microalgae as Compared to Autoxidative Stability. Journal of Agricultural and Food Chemistry, 2022, 70, 5691-5700.	5.2	3
8	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
9	The Potential of Phaeodactylum as a Natural Source of Antioxidants for Fish Oil Stabilization. Foods, 2022, 11, 1461.	4.3	4
10	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
11	In vitro protein and starch digestion kinetics of individual chickpea cells: from static to more complex in vitro digestion approaches. Food and Function, 2021, 12, 7787-7804.	4.6	23
12	Microscopic evidence for pectin changes in hard-to-cook development of common beans during storage. Food Research International, 2021, 141, 110115.	6.2	16
13	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
14	Thermal treatment of common beans (Phaseolus vulgaris 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
15	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
16	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
17	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
18	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

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19	Potential of Chickpea Flours with Different Microstructures as Multifunctional Ingredient in an Instant Soup Application. Foods, 2021, 10, 2622.	4.3	5
20	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
21	Oxidative stability of vegetable purees enriched with nâ€3â€•LC â€•PUFA microalgal biomass: impact of type of vegetable. International Journal of Food Science and Technology, 2020, 55, 751-759.	2.7	4
22	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
23	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
24	Evaluating microalgal cell disruption upon ultra high pressure homogenization. Algal Research, 2019, 42, 101616.	4.6	40
25	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
26	Effect of sugar reduction on flavour release and sensory perception in an orange juice soft drink model. Food Chemistry, 2019, 284, 125-132.	8.2	21
27	Measuring Primary Lipid Oxidation in Food Products Enriched with Colored Microalgae. Food Analytical Methods, 2019, 12, 2150-2160.	2.6	10
28	Impact of microalgal species on the oxidative stability of n-3 LC-PUFA enriched tomato puree. Algal Research, 2019, 40, 101502.	4.6	20
29	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
30	Lipid nanoparticles with fats or oils containing Î²-carotene: Storage stability and in vitro digestibility kinetics. Food Chemistry, 2019, 278, 396-405.	8.2	46
31	Carotenoid profile and basic structural indicators of native Peruvian chili peppers. European Food Research and Technology, 2019, 245, 717-732.	3.3	6
32	Impact of Nannochloropsis sp. dosage form on the oxidative stability of n-3 LC-PUFA enriched tomato purees. Food Chemistry, 2019, 279, 389-400.	8.2	25
33	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
34	Flavor characterization of native Peruvian chili peppers through integrated aroma fingerprinting and pungency profiling. Food Research International, 2018, 109, 250-259.	6.2	27
35	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
36	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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37	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
38	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
39	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
40	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
41	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
42	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
43	Unravelling the structure of serum pectin originating from thermally and mechanically processed carrot-based suspensions. Food Hydrocolloids, 2018, 77, 482-493.	10.7	16
44	Kinetics of colour changes in pasteurised strawberry juice during storage. Journal of Food Engineering, 2018, 216, 42-51.	5.2	73
45	Impact of processing on n-3 LC-PUFA in model systems enriched with microalgae. Food Chemistry, 2018, 268, 441-450.	8.2	25
46	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
47	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
48	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
49	Impact of processing on odour-active compounds of a mixed tomato-onion puree. Food Chemistry, 2017, 228, 14-25.	8.2	15
50	Carotenoid bioaccessibility and the relation to lipid digestion: A kinetic study. Food Chemistry, 2017, 232, 124-134.	8.2	78
51	Membrane fatty acid composition as a determinant of Listeria monocytogenes sensitivity to trans-cinnamaldehyde. Research in Microbiology, 2017, 168, 536-546.	2.1	26
52	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
53	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
54	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

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55	Fe 2+ adsorption on citrus pectin is influenced by the degree and pattern of methylesterification. Food Hydrocolloids, 2017, 73, 101-109.	10.7	41
56	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
57	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
58	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
59	Pilot scale thermal and alternative pasteurization of tomato and watermelon juice: An energy comparison and life cycle assessment. Journal of Cleaner Production, 2017, 141, 514-525.	9.3	81
60	Potential of different mechanical and thermal treatments to control off-flavour generation in broccoli puree. Food Chemistry, 2017, 217, 531-541.	8.2	22
61	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
62	Evaluation of cation-facilitated pectin-gel properties: Cryo-SEM visualisation and rheological properties. Food Hydrocolloids, 2016, 61, 172-182.	10.7	47
63	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
64	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
65	Processâ€“Structureâ€“Function Relations of Pectin in Food. Critical Reviews in Food Science and Nutrition, 2016, 56, 1021-1042.	10.3	122
66	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
67	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
68	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
69	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
70	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
71	Role of structural barriers for carotenoid bioaccessibility upon high pressure homogenization. Food Chemistry, 2016, 199, 423-432.	8.2	49
72	High-Pressure Processing Uniformity. Food Engineering Series, 2016, , 253-268.	0.7	3

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73	Deliberate processing of carrot purÃ©es entails tailored serum pectin structures. Innovative Food Science and Emerging Technologies, 2016, 33, 515-523.	5.6	14
74	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
75	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
76	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
77	A kinetic study of furan formation during storage of shelf-stable fruit juices. Journal of Food Engineering, 2015, 165, 74-81.	5.2	29
78	Influence of high-pressure homogenization on functional properties of orange pulp. Innovative Food Science and Emerging Technologies, 2015, 30, 51-60.	5.6	46
79	Effect of Enzymes on Serum and Particle Properties of Carrot Cell Suspensions. Food Biophysics, 2015, 10, 428-438.	3.0	0
80	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
81	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
82	Effect of Enzyme Homogenization on the Physical Properties of Carrot Cell Wall Suspensions. Food and Bioprocess Technology, 2015, 8, 1377-1385.	4.7	13
83	Evaluating the potential of high pressure high temperature and thermal processing on volatile compounds, nutritional and structural properties of orange and yellow carrots. European Food Research and Technology, 2015, 240, 183-198.	3.3	15
84	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A â€˜fingerprinting kineticsâ€™ approach. Food Chemistry, 2015, 185, 119-126.	8.2	13
85	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
86	Furan formation during storage and reheating of sterilised vegetable purÃ©es. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 161-169.	2.3	19
87	Furan formation as a function of pressure, temperature and time conditions in spinach purÃ©e. LWT - Food Science and Technology, 2015, 64, 565-570.	5.2	20
88	Pectin-interactions and inÂvitro bioaccessibility of calcium and iron in particulated tomato-based suspensions. Food Hydrocolloids, 2015, 49, 164-175.	10.7	26
89	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
90	Recombinant kiwi pectin methylesterase inhibitor: Purification and characterization of the interaction with plant pectin methylesterase during thermal and high-pressure processing. Innovative Food Science and Emerging Technologies, 2015, 29, 295-301.	5.6	3

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91	The effect of pectin on inÂvitro Î²-carotene bioaccessibility and lipid digestion in low fat emulsions. Food Hydrocolloids, 2015, 49, 73-81.	10.7	48
92	Quality changes of pasteurised mango juice during storage. Part II: Kinetic modelling of the shelf-life markers. Food Research International, 2015, 78, 410-423.	6.2	34
93	Quality changes of pasteurised mango juice during storage. Part I: Selecting shelf-life markers by integration of a targeted and untargeted multivariate approach. Food Research International, 2015, 78, 396-409.	6.2	12
94	Carotenoid transfer to oil upon high pressure homogenisation of tomato and carrot based matrices. Journal of Functional Foods, 2015, 19, 775-785.	3.4	26
95	Changes in Î²-Carotene During Processing of Carrots. , 2015, , 11-16.		5
96	Relation between in vitro lipid digestion and Î²-carotene bioaccessibility in Î²-carotene-enriched emulsions with different concentrations of l-Î±-phosphatidylcholine. Food Research International, 2015, 67, 60-66.	6.2	32
97	Functional properties of citric acid extracted mango peel pectin as related to its chemical structure. Food Hydrocolloids, 2015, 44, 424-434.	10.7	69
98	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. Food Research International, 2015, 67, 264-271.	6.2	27
99	Enhanced electrostatic interactions in tomato cell suspensions. Food Hydrocolloids, 2015, 43, 442-450.	10.7	5
100	The effect of high pressure homogenization on pectin: Importance of pectin source and pH. Food Hydrocolloids, 2015, 43, 189-198.	10.7	77
101	Colour and carotenoid changes of pasteurised orange juice during storage. Food Chemistry, 2015, 171, 330-340.	8.2	129
102	The Effect of Endogenous Pectinases on the Consistency of Tomatoâ€“Carrot PurÃ©e Mixes. Food and Bioprocess Technology, 2014, 7, 2570-2580.	4.7	12
103	Comparing the Effects of High Hydrostatic Pressure and Thermal Processing on Blanched and Unblanched Mango (Mangifera indica L.) Nectar: Using Headspace Fingerprinting as an Untargeted Approach. Food and Bioprocess Technology, 2014, 7, 3000-3011.	4.7	35
104	Thermal and High-Pressure Stability of Pectin-Converting Enzymes in Broccoli and Carrot PurÃ©e: Towards the Creation of Specific Endogenous Enzyme Populations Through Processing. Food and Bioprocess Technology, 2014, 7, 1713-1724.	4.7	18
105	Effect of calcium ions and pH on the structure and rheology of carrot-derived suspensions. Food Hydrocolloids, 2014, 36, 382-391.	10.7	7
106	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
107	Effect of high pressure high temperature processing on the volatile fraction of differently coloured carrots. Food Chemistry, 2014, 153, 340-352.	8.2	61
108	Role of carotenoid type on the effect of thermal processing on bioaccessibility. Food Chemistry, 2014, 157, 275-282.	8.2	46

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109	Investigating the role of pectin in carrot cell wall changes during thermal processing: A microscopic approach. Innovative Food Science and Emerging Technologies, 2014, 24, 113-120.	5.6	28
110	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
111	Impact of different large scale pasteurisation technologies and refrigerated storage on the headspace fingerprint of tomato juice. Innovative Food Science and Emerging Technologies, 2014, 26, 431-444.	5.6	25
112	Lycopene and Î²-carotene transfer to oil and micellar phases during in vitro digestion of tomato and red carrot based-fractions. Food Research International, 2014, 64, 831-838.	6.2	32
113	Reduction of Furan Formation by High-Pressure High-Temperature Treatment of Individual Vegetable PurÃ©es. Food and Bioprocess Technology, 2014, 7, 2679.	4.7	24
114	Isolation and structural characterisation of papaya peel pectin. Food Research International, 2014, 55, 215-221.	6.2	96
115	Thermal and high pressure high temperature processes result in distinctly different pectin non-enzymatic conversions. Food Hydrocolloids, 2014, 39, 251-263.	10.7	68
116	From fingerprinting to kinetics in evaluating food quality changes. Trends in Biotechnology, 2014, 32, 125-131.	9.3	51
117	Role of mechanical forces in the stomach phase on the in vitro bioaccessibility of Î²-carotene. Food Research International, 2014, 55, 271-280.	6.2	12
118	Kinetics of thermal and high-pressure inactivation of avocado polygalacturonase. Innovative Food Science and Emerging Technologies, 2014, 26, 51-58.	5.6	14
119	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
120	Rheology of Concentrated Tomato-Derived Suspensions: Effects of Particle Characteristics. Food and Bioprocess Technology, 2014, 7, 248-264.	4.7	40
121	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
122	Thermal and High-Pressure Stability of Pectinmethylesterase, Polygalacturonase, Î²-Galactosidase and Î±-Arabinofuranosidase in a Tomato Matrix: Towards the Creation of Specific Endogenous Enzyme Populations Through Processing. Food and Bioprocess Technology, 2013, 6, 3368-3380.	4.7	29
123	Relation Between Particle Properties and Rheological Characteristics of Carrot-derived Suspensions. Food and Bioprocess Technology, 2013, 6, 1127-1143.	4.7	56
124	Modeling Lycopene Degradation and Isomerization in the Presence of Lipids. Food and Bioprocess Technology, 2013, 6, 909-918.	4.7	28
125	Comparing thermal and high pressure processing of carrots at different processing intensities by headspace fingerprinting. Innovative Food Science and Emerging Technologies, 2013, 18, 31-42.	5.6	29
126	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

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127	Influence of pilot scale in pack pasteurization and sterilization treatments on nutritional and textural characteristics of carrot pieces. Food Research International, 2013, 50, 526-533.	6.2	20
128	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
129	Isomerisation of carrot Î²-carotene in presence of oil during thermal and combined thermal/high pressure processing. Food Chemistry, 2013, 138, 1515-1520.	8.2	20
130	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
131	Processing tomato pulp in the presence of lipids: The impact on lycopene bioaccessibility. Food Research International, 2013, 51, 32-38.	6.2	74
132	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
133	Influence of processing on the pectin structureâ€“function relationship in broccoli purÃ©e. Innovative Food Science and Emerging Technologies, 2012, 15, 57-65.	5.6	40
134	(Bio)chemical reactions during high pressure/high temperature processing affect safety and quality of plant-based foods. Trends in Food Science and Technology, 2012, 23, 28-38.	15.1	50
135	Potential and limitations of methods for temperature uniformity mapping in high pressure thermal processing. Trends in Food Science and Technology, 2012, 23, 97-110.	15.1	42
136	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
137	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
138	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
139	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
140	Immunological toolbox available for in situ exploration of pectic homogalacturonan and its modifying enzymes in fruits and vegetables and their derived food products. Innovative Food Science and Emerging Technologies, 2012, 15, 72-80.	5.6	2
141	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
142	Characterisation and screening of the process stability of bioactive compounds in red fruit paste and red fruit juice. European Food Research and Technology, 2012, 234, 593-605.	3.3	22
143	Rheological properties of Ca2+-gels of partially methylesterified polygalacturonic acid: Effect of â€œmixedâ€•patterns of methylesterification. Carbohydrate Polymers, 2012, 88, 37-45.	10.2	7
144	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

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145	Changes in Î²-carotene bioaccessibility and concentration during processing of carrot puree. Food Chemistry, 2012, 133, 60-67.	8.2	124
146	In situ pectin engineering as a tool to tailor the consistency and syneresis of carrot purÃ©e. Food Chemistry, 2012, 133, 146-155.	8.2	28
147	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
148	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
149	Effect of debranching on the rheological properties of Ca2+â€“pectin gels. Food Hydrocolloids, 2012, 26, 44-53.	10.7	55
150	Anti-homogalacturonan antibodies: A way to explore the effect of processing on pectin in fruits and vegetables?. Food Research International, 2011, 44, 225-234.	6.2	43
151	Development of an immunological toolbox to detect endogenous and exogenous pectin methylesterase in plant-based food products. Food Research International, 2011, 44, 931-939.	6.2	3
152	Towards a better understanding of the pectin structureâ€“function relationship in broccoli during processing: Part Iâ€”macroscopic and molecular analyses. Food Research International, 2011, 44, 1604-1612.	6.2	42
153	Towards a better understanding of the pectin structureâ€“function relationship in broccoli during processing: Part II â€” Analyses with anti-pectin antibodies. Food Research International, 2011, 44, 2896-2906.	6.2	35
154	Xylanase B from the hyperthermophile Thermotoga maritima as an indicator for temperature gradients in high pressure high temperature processing. Innovative Food Science and Emerging Technologies, 2011, 12, 187-196.	5.6	12
155	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
156	Effect of Pilotâ€Scale Aseptic Processing on Tomato Soup Quality Parameters. Journal of Food Science, 2011, 76, C714-23.	3.1	13
157	Quantifying structural characteristics of partially de-esterified pectins. Food Hydrocolloids, 2011, 25, 434-443.	10.7	50
158	Advances in understanding pectin methylesterase inhibitor in kiwi fruit: an immunological approach. Planta, 2011, 233, 287-298.	3.2	10
159	Temperature uniformity mapping in a high pressure high temperature reactor using a temperature sensitive indicator. Journal of Food Engineering, 2011, 105, 36-47.	5.2	17
160	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
161	Anthocyanin degradation kinetics during thermal and high pressure treatments of raspberries. Journal of Food Engineering, 2011, 105, 513-521.	5.2	65
162	Mapping temperature uniformity in industrial scale HP equipment using enzymatic pressureâ€“temperatureâ€“time indicators. Journal of Food Engineering, 2010, 98, 93-102.	5.2	16

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163	Solvent engineering as a tool in enzymatic indicator development for mild high pressure pasteurization processing. Journal of Food Engineering, 2010, 97, 301-310.	5.2	17
164	Application of thermal inactivation of enzymes during vitamin C analysis to study the influence of acidification, crushing and blanching on vitamin C stability in Broccoli (Brassica oleracea L var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 697	3.2	49
165	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
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