

Sā;ndor TĀ; mĀ; skĀ; zi

List of Publications by Year in descending order

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56
papers

973
citations

448610

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57
all docs

57
docs citations

57
times ranked

1145
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in the Content and Composition of Tocols in a Wheat Population. <i>Foods</i> , 2022, 11, 1343.	1.9	2
2	Comparative compositional and functional characterisation of rye varieties and novel industrial milling fractions. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4463-4472.	1.3	2
3	Characterization of chemical composition and techno-functional properties of oat cultivars. <i>Cereal Chemistry</i> , 2021, 98, 1183-1192.	1.1	5
4	Comparative study on the rheological and baking behaviour of enzyme-treated and arabinoxylan-enriched gluten-free straight dough and sourdough small-scale systems. <i>Journal of Cereal Science</i> , 2021, 101, 103292.	1.8	7
5	Investigation of Protein and Epitope Characteristics of Oats and Its Implications for Celiac Disease. <i>Frontiers in Nutrition</i> , 2021, 8, 702352.	1.6	5
6	Characterisation and comparison of selected wheat (<i>Triticum aestivum</i> L.) cultivars and their blends to develop a gluten reference material. <i>Food Chemistry</i> , 2020, 313, 126049.	4.2	13
7	Are current analytical methods suitable to verify VITALÂ® 2.0/3.0 allergen reference doses for EU allergens in foods?. <i>Food and Chemical Toxicology</i> , 2020, 145, 111709.	1.8	83
8	Variability and cluster analysis of arabinoxylan content and its molecular profile in crossed wheat lines. <i>Journal of Cereal Science</i> , 2020, 95, 103074.	1.8	7
9	Further Steps Toward the Development of Gluten Reference Materials â€“ Wheat Flours or Protein Isolates?. <i>Frontiers in Plant Science</i> , 2020, 11, 906.	1.7	6
10	Stability analysis of wheat lines with increased level of arabinoxylan. <i>PLoS ONE</i> , 2020, 15, e0232892.	1.1	11
11	A novel approach to the characterization of old wheat (<i>Triticum aestivum</i> L.) varieties by complex rheological analysis. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4409-4417.	1.7	6
12	Comparison of the arabinoxylan composition and physical properties of old and modern bread wheat (<i>Triticum aestivum</i> L.) and landraces genotypes. <i>Cereal Chemistry</i> , 2020, 97, 505-514.	1.1	7
13	Complex rheological characterization of normal, waxy and high-amylose wheat lines. <i>Journal of Cereal Science</i> , 2020, 93, 102982.	1.8	7
14	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
15	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
16	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
17	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
18	Investigation of the possibility of combined macro and micro test baking instrumentation methodology in wheat research. <i>Journal of Cereal Science</i> , 2019, 87, 239-247.	1.8	1

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19	Investigation of the effect of pentosan addition and enzyme treatment on the rheological properties of millet flour based model dough systems. <i>Food Hydrocolloids</i> , 2019, 94, 381-390.	5.6	12
20	Possibilities and barriers in fibre-targeted breeding: Characterisation of arabinoxylans in wheat varieties and their breeding lines. <i>Journal of Cereal Science</i> , 2019, 86, 117-123.	1.8	8
21	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. <i>Food Hydrocolloids</i> , 2018, 80, 33-41.	5.6	18
22	Investigation of scale reduction in a laboratory bread-making procedure: Comparative analysis and method development. <i>Journal of Cereal Science</i> , 2018, 79, 267-275.	1.8	13
23	Variation in protein composition among wheat (<i>Triticum aestivum</i> L.) cultivars to identify cultivars suitable as reference material for wheat gluten analysis. <i>Food Chemistry</i> , 2018, 267, 387-394.	4.2	62
24	Evaluation of carbohydrate properties and end-use quality of hexaploid triticale and its relationship to solvent retention capacity. <i>Journal of Cereal Science</i> , 2018, 84, 95-102.	1.8	5
25	Grain constituents and starch characteristics influencing in vitro enzymatic starch hydrolysis in Hungarian triticale genotypes developed for food consumption. <i>Cereal Chemistry</i> , 2018, 95, 861-871.	1.1	5
26	Effect of Differently Extracted Arabinoxylan on Gluten-Free Sourdough-Bread Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	1.4	12
27	Improving gluten-free buckwheat bread by sourdough fermentation and addition of arabinoxylan and pyranose 2-oxidase. <i>Bodenkultur</i> , 2018, 69, 227-237.	0.1	3
28	Chemical and rheological characterization of arabinoxylan isolates from rye bran. <i>Chemical and Biological Technologies in Agriculture</i> , 2017, 4, .	1.9	12
29	Protein interactions during flour mixing using wheat flour with altered starch. <i>Food Chemistry</i> , 2017, 231, 247-257.	4.2	25
30	Optimization of Arabinoxylan Isolation from Rye Bran by Adapting Extraction Solvent and Use of Enzymes. <i>Journal of Food Science</i> , 2017, 82, 2562-2568.	1.5	20
31	Development and characterization of wheat lines with increased levels of arabinoxylan. <i>Euphytica</i> , 2017, 213, 1.	0.6	16
32	Protein-transitions in and out of the dough matrix in wheat flour mixing. <i>Food Chemistry</i> , 2017, 217, 542-551.	4.2	35
33	Rheological and stability aspects of dry and hydrothermally heat treated aleurone-rich wheat milling fraction. <i>Food Chemistry</i> , 2017, 220, 9-17.	4.2	7
34	Structural and functional characterization of oxidized feruloylated arabinoxylan from wheat. <i>Food Hydrocolloids</i> , 2017, 63, 219-225.	5.6	26
35	Ancient Wheats and Pseudocereals for Possible use in Cereal-Grain Dietary Intolerances. , 2017, , 353-389.		13
36	Hydroxyl radical oxidation of feruloylated arabinoxylan. <i>Carbohydrate Polymers</i> , 2016, 152, 263-270.	5.1	13

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37	Comparison of the rheological and end-product properties of an industrial aleurone-rich wheat flour, whole grain wheat and rye flour. <i>Journal of Cereal Science</i> , 2016, 69, 40-48.	1.8	39
38	Comparison of the effects of different heat treatment processes on rheological properties of cake and bread wheat flours. <i>Food Chemistry</i> , 2016, 190, 990-996.	4.2	64
39	Sustainability, Quality, and Health: The Past and Future of Cereal Science – A Report on the 5th Cereals&Europe Spring Meeting. <i>Cereal Foods World</i> , 2015, 60, 240-242.	0.7	0
40	Identification of the factors affecting the analytical results of food allergen ELISA methods. <i>European Food Research and Technology</i> , 2015, 241, 127-136.	1.6	29
41	Investigation of incurred single- and multi-component model food matrices for determination of food proteins triggering allergy and coeliac disease. <i>European Food Research and Technology</i> , 2014, 239, 923-932.	1.6	13
42	Pentosan extraction from rye bran on pilot scale for application in gluten-free products. <i>Food Hydrocolloids</i> , 2014, 35, 606-612.	5.6	32
43	Historical changes in grain yield and quality of spring wheat varieties cultivated in Siberia from 1900 to 2010. <i>Canadian Journal of Plant Science</i> , 2013, 93, 425-433.	0.3	38
44	Wheat Storage Proteins in Transgenic Rice Endosperm. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7606-7614.	2.4	11
45	Development of Incurred Reference Material for Improving Conditions of Gluten Quantification. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 382-387.	0.7	22
46	Comparative Study of the Effect of Incorporated Individual Wheat Storage Proteins on Mixing Properties of Rice and Wheat Doughs. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9664-9672.	2.4	15
47	Development of milk and egg incurred reference materials for the validation of food allergen detection methods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2010, 2, 208-215.	1.8	32
48	Towards development of incurred materials for quality assurance purposes in the analysis of food allergens. <i>Analytica Chimica Acta</i> , 2010, 672, 25-29.	2.6	13
49	Managing food allergens in the food supply chain - viewed from different stakeholder perspectives. <i>Quality Assurance and Safety of Crops and Foods</i> , 2009, 1, 50-60.	1.8	38
50	Effects of incorporated amaranth albumins on the functional properties of wheat dough. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 882-889.	1.7	32
51	Effects of Wheat Storage Proteins on the Functional Properties of Rice Dough. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10442-10449.	2.4	6
52	Functional properties of protein preparations from amaranth seeds in model system. <i>European Food Research and Technology</i> , 2008, 226, 1343-1348.	1.6	22
53	Expression of Cholera Toxin B Subunit in Transgenic Rice Endosperm. <i>Molecular Biotechnology</i> , 2008, 40, 261-268.	1.3	34
54	Characterization of rice storage proteins by SE-HPLC and micro z-arm mixer. <i>Journal of Cereal Science</i> , 2008, 48, 68-76.	1.8	25

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55	Expression of a synthetic neutralizing epitope of porcine epidemic diarrhea virus fused with synthetic B subunit of Escherichia coli heat labile enterotoxin in rice endosperm. <i>Molecular Biotechnology</i> , 2007, 35, 215-23.	1.3	40
56	Bile acid binding capacity, dietary fibre and phenolic contents of modern and old bread wheat varieties and landraces: a comparison over the course of around one century. <i>European Food Research and Technology</i> , 0, , 1.	1.6	1