# E Allen Foegeding

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/10976103/publications.pdf

Version: 2024-02-01

| | | | |
|---|---|---|---|
| 109<br>papers | 5,589<br>citations | 57631<br>44<br>h-index | 85405<br>71<br>g-index |
| 110<br>all docs | 110<br>docs citations | 110<br>times ranked | 3988<br>citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Food protein functionality: A comprehensive approach. Food Hydrocolloids, 2011, 25, 1853-1864. | 5.6 | 318 |
| 2 | Factors determining the physical properties of protein foams. Food Hydrocolloids, 2006, 20, 284-292. | 5.6 | 293 |
| 3 | Rheological Study on the Fractal Nature of the Protein Gel Structure. Langmuir, 1999, 15, 8584-8589. | 1.6 | 187 |
| 4 | Enzyme-Induced Gelation of Extensively Hydrolyzed Whey Proteins by Alcalase:â€‰ Peptide Identification and Determination of Enzyme Specificity. Journal of Agricultural and Food Chemistry, 2003, 51, 6300-6308. | 2.4 | 159 |
| 5 | Combining protein micro-phase separation and proteinâ€"polysaccharide segregative phase separation to produce gel structures. Food Hydrocolloids, 2011, 25, 1538-1546. | 5.6 | 152 |
| 6 | Interactions of .alpha.-lactalbumin and bovine serum albumin with .beta.-lactoglobulin in thermally induced gelation. Journal of Agricultural and Food Chemistry, 1993, 41, 341-346. | 2.4 | 137 |
| 7 | Factors that determine the fracture properties and microstructure of globular protein gels. Food Hydrocolloids, 1995, 9, 237-249. | 5.6 | 128 |
| 8 | Food structure: Roles of mechanical properties and oral processing in determining sensory texture of soft materials. Current Opinion in Colloid and Interface Science, 2013, 18, 324-333. | 3.4 | 127 |
| 9 | Whey proteinâ€"pectin soluble complexes for beverage applications. Food Hydrocolloids, 2017, 63, 130-138. | 5.6 | 120 |
| 10 | Effects of sucrose on egg white protein and whey protein isolate foams: Factors determining properties of wet and dry foams (cakes). Food Hydrocolloids, 2010, 24, 227-238. | 5.6 | 119 |
| 11 | Sensory and mechanical aspects of cheese texture. International Dairy Journal, 2003, 13, 585-591. | 1.5 | 112 |
| 12 | Mineral salt effects on whey protein gelation. Journal of Agricultural and Food Chemistry, 1991, 39, 1013-1016. | 2.4 | 106 |
| 13 | Textural properties of agarose gels. I. Rheological and fracture properties. Food Hydrocolloids, 2006, 20, 184-195. | 5.6 | 104 |
| 14 | Food Biophysics of Protein Gels: A Challenge of Nano and Macroscopic Proportions. Food Biophysics, 2006, 1, 41-50. | 1.4 | 101 |
| 15 | Rheological Properties and Characterization of Polymerized Whey Protein Isolates. Journal of Agricultural and Food Chemistry, 1999, 47, 3649-3655. | 2.4 | 97 |
| 16 | The effect of microstructure on the sensory perception and textural characteristics of whey protein/Îº-carrageenan mixed gels. Food Hydrocolloids, 2012, 26, 33-43. | 5.6 | 92 |
| 17 | Rheology and sensory texture of biopolymer gels. Current Opinion in Colloid and Interface Science, 2007, 12, 242-250. | 3.4 | 90 |
| 18 | Protein-polyphenol particles for delivering structural and health functionality. Food Hydrocolloids, 2017, 72, 163-173. | 5.6 | 89 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Designing Whey Proteinâ€"Polysaccharide Particles for Colloidal Stability. Annual Review of Food Science and Technology, 2016, 7, 93-116. | 5.1 | 86 |
| 20 | Specific divalent cation-induced changes during gelation of .beta.-lactoglobulin. Journal of Agricultural and Food Chemistry, 1992, 40, 2092-2097. | 2.4 | 81 |
| 21 | Effects of Sugars on Whey Protein Isolate Gelation. Journal of Agricultural and Food Chemistry, 2000, 48, 5046-5052. | 2.4 | 80 |
| 22 | Formation of soluble whey protein aggregates and their stability in beverages. Food Hydrocolloids, 2015, 43, 265-274. | 5.6 | 76 |
| 23 | Denaturation and Aggregation of Three Î±-Lactalbumin Preparations at Neutral pH. Journal of Agricultural and Food Chemistry, 2005, 53, 3182-3190. | 2.4 | 75 |
| 24 | EVALUATION OF TEXTURE CHANGES DUE TO COMPOSITIONAL DIFFERENCES USING ORAL PROCESSING. Journal of Texture Studies, 2012, 43, 257-267. | 1.1 | 75 |
| 25 | Interrelations among physical characteristics, sensory perception and oral processing of protein-based soft-solid structures. Food Hydrocolloids, 2012, 29, 234-245. | 5.6 | 70 |
| 26 | Food Protein Functionalityâ€"A New Model. Journal of Food Science, 2015, 80, C2670-7. | 1.5 | 69 |
| 27 | Functional Properties of Turkey Salt-Soluble Proteins. Journal of Food Science, 1987, 52, 1495-1499. | 1.5 | 68 |
| 28 | Designing foods for satiety: The roles of food structure and oral processing in satiation and satiety. Food Structure, 2017, 13, 1-12. | 2.3 | 68 |
| 29 | Enzyme-Induced Gelation of Extensively Hydrolyzed Whey Proteins by Alcalase:Â Comparison with the Plastein Reaction and Characterization of Interactions. Journal of Agricultural and Food Chemistry, 2003, 51, 6036-6042. | 2.4 | 59 |
| 30 | Factors Determining Fracture Stress and Strain of Fine-Stranded Whey Protein Gels. Journal of Agricultural and Food Chemistry, 1998, 46, 2963-2967. | 2.4 | 57 |
| 31 | Foams Prepared from Whey Protein Isolate and Egg White Protein: 2. Changes Associated with Angel Food Cake Functionality. Journal of Food Science, 2009, 74, E269-77. | 1.5 | 55 |
| 32 | Tenderization of beef with bacterial collagenase. Meat Science, 1986, 18, 201-214. | 2.7 | 54 |
| 33 | Starch-phenolic complexes are built on physical CH-Ï€ interactions and can persist after hydrothermal treatments altering hydrodynamic radius and digestibility of model starch-based foods. Food Chemistry, 2020, 308, 125577. | 4.2 | 53 |
| 34 | Myosin gelation kinetic study based on rheological measurements. Journal of Agricultural and Food Chemistry, 1991, 39, 229-236. | 2.4 | 51 |
| 35 | Dicationic-induced gelation of pre-denatured whey protein isolate. Food Hydrocolloids, 1996, 10, 193-198. | 5.6 | 50 |
| 36 | Fracture Analysis of Alginate Gels. Journal of Food Science, 2005, 70, e425-e431. | 1.5 | 50 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Characterization of polyacrylamide gels as an elastic model for food gels. Rheologica Acta, 2005, 44, 622-630. | 1.1 | 50 |
| 38 | Using dairy ingredients to alter texture of foods: Implications based on oral processing considerations. International Dairy Journal, 2010, 20, 562-570. | 1.5 | 48 |
| 39 | Textural properties of agarose gels. II. Relationships between rheological properties and sensory texture. Food Hydrocolloids, 2006, 20, 196-203. | 5.6 | 47 |
| 40 | Interactions between Î²-lactoglobulin and dextran sulfate at near neutral pH and their effect on thermal stability. Food Hydrocolloids, 2009, 23, 1511-1520. | 5.6 | 47 |
| 41 | Caseins: Utilizing Molecular Chaperone Properties to Control Protein Aggregation in Foods. Journal of Agricultural and Food Chemistry, 2010, 58, 685-693. | 2.4 | 47 |
| 42 | The stability and physical properties of egg white and whey protein foams explained based on microstructure and interfacial properties. Food Hydrocolloids, 2011, 25, 1687-1701. | 5.6 | 47 |
| 43 | Moving from molecules, to structure, to texture perception. Food Hydrocolloids, 2017, 68, 31-42. | 5.6 | 46 |
| 44 | NMR Studies of Thermal Denaturation and Cation-Mediated Aggregation of .beta.-Lactoglobulin. Journal of Agricultural and Food Chemistry, 1994, 42, 2411-2420. | 2.4 | 45 |
| 45 | ANALYSIS OF COMPRESSION, TENSION AND TORSION FOR TESTING FOOD GEL FRACTURE PROPERTIES. Journal of Texture Studies, 2006, 37, 620-639. | 1.1 | 45 |
| 46 | A proposed strain-hardening mechanism for alginate gels. Journal of Food Engineering, 2007, 80, 157-165. | 2.7 | 45 |
| 47 | Effects of Caseins on Thermal Stability of Bovine Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2008, 56, 10352-10358. | 2.4 | 45 |
| 48 | Transforming Structural Breakdown into Sensory Perception of Texture. Journal of Texture Studies, 2015, 46, 152-170. | 1.1 | 44 |
| 49 | Gelation of .beta.-lactoglobulin treated with limited proteolysis by immobilized trypsin. Journal of Agricultural and Food Chemistry, 1994, 42, 234-239. | 2.4 | 43 |
| 50 | Protein-bound Vaccinium fruit polyphenols decrease IgE binding to peanut allergens and RBL-2H3 mast cell degranulation in vitro. Food and Function, 2017, 8, 1611-1621. | 2.1 | 43 |
| 51 | Polyacrylamide gels as elastic models for food gels. Food Hydrocolloids, 1994, 8, 125-134. | 5.6 | 42 |
| 52 | SENSORY TEXTURE RELATED TO LARGE-STRAIN RHEOLOGICAL PROPERTIES OF AGAR/GLYCEROL GELS AS A MODEL FOOD. Journal of Texture Studies, 2006, 37, 241-262. | 1.1 | 41 |
| 53 | Stability and immunogenicity of hypoallergenic peanut proteinâ€“polyphenol complexes during in vitro pepsin digestion. Food and Function, 2015, 6, 2145-2154. | 2.1 | 41 |
| 54 | RHEOLOGICAL PROPERTIES OF WHEY PROTEIN ISOLATE GELS DETERMINED BY TORSIONAL FRACTURE AND STRESS RELAXATION. Journal of Texture Studies, 1992, 23, 337-348. | 1.1 | 40 |

| # | Article | IF | Citations |
|---|---|---|---|
| 55 | Effect of Sulfated Polysaccharides on Heat-Induced Structural Changes in Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2004, 52, 3975-3981. | 2.4 | 40 |
| 56 | Formation of whey proteinâ€“polyphenol meso-structures as a natural means of creating functional particles. Food and Function, 2016, 7, 1306-1318. | 2.1 | 39 |
| 57 | Emulsion filled polysaccharide gels: Filler particle effects on material properties, oral processing, and sensory texture. Food Hydrocolloids, 2019, 94, 311-325. | 5.6 | 37 |
| 58 | Influence of Poultry Species, Muscle Groups, and NaCl Level on Strength, Deformability, and Water Retention in Heat-Set Muscle Gels. Journal of Food Science, 1989, 54, 1136-1140. | 1.5 | 36 |
| 59 | Whey protein gels: fracture stress and strain and related microstructural properties. Food Hydrocolloids, 1994, 8, 113-123. | 5.6 | 35 |
| 60 | Comparison of the Gelation Properties of .beta.-Lactoglobulin Genetic Variants A and B. Journal of Agricultural and Food Chemistry, 1994, 42, 1064-1067. | 2.4 | 35 |
| 61 | Effects of dextran sulfate, NaCl, and initial protein concentration on thermal stability of Î²-lactoglobulin and Î±-lactalbumin at neutral pH. Food Hydrocolloids, 2008, 22, 752-762. | 5.6 | 35 |
| 62 | Rheological analysis of anion-induced matrix transformations in thermally induced whey protein isolate gels. Food Hydrocolloids, 1995, 9, 57-64. | 5.6 | 34 |
| 63 | Design of a Beverage from Whey Permeate. Journal of Food Science, 2005, 70, S277-S285. | 1.5 | 34 |
| 64 | Effect of Disulfide Interactions and Hydrolysis on the Thermal Aggregation of Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2011, 59, 1491-1497. | 2.4 | 34 |
| 65 | Foams Prepared from Whey Protein Isolate and Egg White Protein: 1. Physical, Microstructural, and Interfacial Properties. Journal of Food Science, 2009, 74, E259-68. | 1.5 | 33 |
| 66 | Understanding and Controlling Food Protein Structure and Function in Foods: Perspectives from Experiments and Computer Simulations. Annual Review of Food Science and Technology, 2020, 11, 365-387. | 5.1 | 33 |
| 67 | Factors Influencing Whey Protein Gel Rheology: Dialysis and Calcium Chelation. Journal of Food Science, 1991, 56, 789-791. | 1.5 | 32 |
| 68 | Denaturation and Aggregation of Chicken Myosin Isoforms. Journal of Agricultural and Food Chemistry, 1996, 44, 1435-1440. | 2.4 | 29 |
| 69 | DESCRIPTIVE ANALYSIS OF CARAMEL TEXTURE. Journal of Sensory Studies, 2003, 18, 277-289. | 0.8 | 29 |
| 70 | Solubility and aggregation of commercial Î±-lactalbumin at neutral pH. International Dairy Journal, 2007, 17, 1168-1178. | 1.5 | 29 |
| 71 | Mechanical characterization of network formation during heat-induced gelation of whey protein dispersions. Biopolymers, 2000, 56, 109-119. | 1.2 | 26 |
| 72 | A comparison of the lubrication behavior of whey protein model foods using tribology in linear and elliptical movement. Journal of Texture Studies, 2017, 48, 335-341. | 1.1 | 23 |

| # | Article | IF | Citations |
|---|---|---|---|
| 73 | Gelation and Thermal Transitions in Post-Rigor Turkey Myosin/Actomyosin Suspensions. Journal of Food Science, 1988, 53, 1278-1281. | 1.5 | 22 |
| 74 | Phospholipid/Fatty Acid-Induced Secondary Structural Change inÎ²-Lactoglobulin during Heat-Induced Gelation. Journal of Agricultural and Food Chemistry, 2000, 48, 605-610. | 2.4 | 22 |
| 75 | Using State Diagrams for Predicting Colloidal Stability of Whey Protein Beverages. Journal of Agricultural and Food Chemistry, 2015, 63, 4335-4344. | 2.4 | 22 |
| 76 | Caramel as a Model System for Evaluating the Roles of Mechanical Properties and Oral Processing on Sensory Perception of Texture. Journal of Food Science, 2016, 81, S736-44. | 1.5 | 22 |
| 77 | ELECTROSTATIC EFFECTS ON PHYSICAL PROPERTIES OF PARTICULATE WHEY PROTEIN ISOLATE GELS. Journal of Texture Studies, 2001, 32, 285-305. | 1.1 | 21 |
| 78 | Gelation. , 2009, , 29-91. |  | 21 |
| 79 | Polyphenol-enriched berry extracts naturally modulate reactive proteins in model foods. Food and Function, 2017, 8, 4760-4767. | 2.1 | 21 |
| 80 | Rheological properties of fine-stranded whey protein isolate gels. Food Hydrocolloids, 2003, 17, 515-522. | 5.6 | 20 |
| 81 | Comparison of jaw tracking by single video camera with 3D electromagnetic system. Journal of Food Engineering, 2016, 190, 22-33. | 2.7 | 20 |
| 82 | Formulation of proteinâ€"polyphenol particles for applications in food systems. Food and Function, 2020, 11, 5091-5104. | 2.1 | 20 |
| 83 | The effect of pH on gel structures produced using proteinâ€"polysaccharide phase separation and network inversion. International Dairy Journal, 2012, 27, 99-102. | 1.5 | 18 |
| 84 | Effects of Heating Rate and pH on Fracture and Waterâ€Holding Properties of Globular Protein Gels as Explained by Microâ€Phase Separation. Journal of Food Science, 2012, 77, E60-7. | 1.5 | 18 |
| 85 | Gel Formation of Peptides Produced by Extensive Enzymatic Hydrolysis of Î²-Lactoglobulin. Biomacromolecules, 2005, 6, 1140-1148. | 2.6 | 17 |
| 86 | Rheological characterization and electrokinetic phenomena of charged whey protein dispersions of defined sizes. LWT - Food Science and Technology, 2006, 39, 206-215. | 2.5 | 17 |
| 87 | Viscosity drives texture perception of protein beverages more than hydrocolloid type. Journal of Texture Studies, 2020, 51, 78-91. | 1.1 | 17 |
| 88 | Cocoa and Whey Protein Differentially Affect Markers of Lipid and Glucose Metabolism and Satiety. Journal of Medicinal Food, 2016, 19, 219-227. | 0.8 | 16 |
| 89 | A comparison of drying operations on the rheological properties of whey protein thickening ingredients. International Journal of Food Science and Technology, 2004, 39, 1023-1031. | 1.3 | 15 |
| 90 | Reprint of â€˜Protein-polyphenol particles for delivering structural and health functionalityâ€™. Food Hydrocolloids, 2018, 78, 15-25. | 5.6 | 15 |

| # | Article | IF | Citations |
|---|---|---|---|
| 91 | Foaming and sensory characteristics of protein-polyphenol particles in a food matrix. Food Hydrocolloids, 2022, 123, 107148. | 5.6 | 15 |
| 92 | Isolation of Actomyosin and Myosin from Post-Rigor Turkey Breast and Thigh. Journal of Food Science, 1988, 53, 1287-1289. | 1.5 | 14 |
| 93 | Sweetness perception in protein-polysaccharide beverages is not explained by viscosity or critical overlap concentration. Food Hydrocolloids, 2019, 94, 229-237. | 5.6 | 13 |
| 94 | Thermally Induced Gelation of Chicken Myosin Isoforms. Journal of Agricultural and Food Chemistry, 1996, 44, 1441-1446. | 2.4 | 12 |
| 95 | Strain hardening and anisotropy in tensile fracture properties of sheared model Mozzarella cheeses. Journal of Dairy Science, 2018, 101, 123-134. | 1.4 | 12 |
| 96 | Gelation of Myofibrillar Protein. ACS Symposium Series, 1991, , 257-267. | 0.5 | 9 |
| 97 | POLYACRYLAMIDE GELS AS ELASTIC MODELS FOR FOOD GELS: FRACTURE PROPERTIES AFFECTED BY DEXTRAN AND GLYCEROL. Journal of Texture Studies, 2006, 37, 200-220. | 1.1 | 9 |
| 98 | Whey protein-polyphenol aggregate particles mitigate bar hardening reactions in high protein bars. LWT - Food Science and Technology, 2021, 138, 110747. | 2.5 | 9 |
| 99 | Development of a Test to Predict Gelation Properties of Raw Turkey Muscle Proteins. Journal of Food Science, 1990, 55, 932-936. | 1.5 | 8 |
| 100 | Formation of Elastic Whey Protein Gels at Low pH by Acid Equilibration. Journal of Food Science, 2010, 75, E305-13. | 1.5 | 6 |
| 101 | Sensory and Functionality Differences of Whey Protein Isolate Bleached by Hydrogen or Benzoyl Peroxide. Journal of Food Science, 2015, 80, C2153-60. | 1.5 | 6 |
| 102 | Rheological Principles for Food Analysis. Food Science Text Series, 2010, , 541-554. | 0.3 | 5 |
| 103 | An ISOâ€Protein Model Food System for Evaluating Food Texture Effects. Journal of Texture Studies, 2016, 47, 377-391. | 1.1 | 5 |
| 104 | Heat stability of whey protein ingredients based on state diagrams. International Dairy Journal, 2019, 91, 25-35. | 1.5 | 5 |
| 105 | The Role of Texture and Fat on Flavor Release from Whey Protein Isolate Gels. ACS Symposium Series, 2000, , 355-367. | 0.5 | 4 |
| 106 | Casein as a Modifier of Whey Protein Isolate Gel: Sensory Texture and Rheological Properties. Journal of Food Science, 2019, 84, 3399-3410. | 1.5 | 3 |
| 107 | Morphological and masticatory performance variation of mouth behavior groups. Journal of Texture Studies, 2020, 51, 343-351. | 1.1 | 2 |
| 108 | Effect of genetic polymorphism on the gelation of Î²â€lactoglobulin. Macromolecular Symposia, 1999, 140, 137-143. | 0.4 | 1 |

| # | Article | IF | Citations |
|---|---|---|---|
| 109 | EFFECTS OF LIPID ON WHEY PROTEIN GELATION. , 2000, , 366-372. | | 0 |