

# E Allen Foegeding

## List of Publications by Year in descending order

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109  
papers

5,589  
citations

57631

44  
h-index

85405

71  
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110  
all docs

110  
docs citations

110  
times ranked

3988  
citing authors

#	ARTICLE	IF	CITATIONS
1	Foaming and sensory characteristics of protein-polyphenol particles in a food matrix. <i>Food Hydrocolloids</i> , 2022, 123, 107148.	5.6	15
2	Whey protein-polyphenol aggregate particles mitigate bar hardening reactions in high protein bars. <i>LWT - Food Science and Technology</i> , 2021, 138, 110747.	2.5	9
3	Viscosity drives texture perception of protein beverages more than hydrocolloid type. <i>Journal of Texture Studies</i> , 2020, 51, 78-91.	1.1	17
4	Starch-phenolic complexes are built on physical CH- $\pi$ interactions and can persist after hydrothermal treatments altering hydrodynamic radius and digestibility of model starch-based foods. <i>Food Chemistry</i> , 2020, 308, 125577.	4.2	53
5	Morphological and masticatory performance variation of mouth behavior groups. <i>Journal of Texture Studies</i> , 2020, 51, 343-351.	1.1	2
6	Understanding and Controlling Food Protein Structure and Function in Foods: Perspectives from Experiments and Computer Simulations. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 365-387.	5.1	33
7	Formulation of protein-polyphenol particles for applications in food systems. <i>Food and Function</i> , 2020, 11, 5091-5104.	2.1	20
8	Sweetness perception in protein-polysaccharide beverages is not explained by viscosity or critical overlap concentration. <i>Food Hydrocolloids</i> , 2019, 94, 229-237.	5.6	13
9	Emulsion filled polysaccharide gels: Filler particle effects on material properties, oral processing, and sensory texture. <i>Food Hydrocolloids</i> , 2019, 94, 311-325.	5.6	37
10	Casein as a Modifier of Whey Protein Isolate Gel: Sensory Texture and Rheological Properties. <i>Journal of Food Science</i> , 2019, 84, 3399-3410.	1.5	3
11	Heat stability of whey protein ingredients based on state diagrams. <i>International Dairy Journal</i> , 2019, 91, 25-35.	1.5	5
12	Reprint of "Protein-polyphenol particles for delivering structural and health functionality". <i>Food Hydrocolloids</i> , 2018, 78, 15-25.	5.6	15
13	Strain hardening and anisotropy in tensile fracture properties of sheared model Mozzarella cheeses. <i>Journal of Dairy Science</i> , 2018, 101, 123-134.	1.4	12
14	Protein-bound Vaccinium fruit polyphenols decrease IgE binding to peanut allergens and RBL-2H3 mast cell degranulation in vitro. <i>Food and Function</i> , 2017, 8, 1611-1621.	2.1	43
15	Protein-polyphenol particles for delivering structural and health functionality. <i>Food Hydrocolloids</i> , 2017, 72, 163-173.	5.6	89
16	A comparison of the lubrication behavior of whey protein model foods using tribology in linear and elliptical movement. <i>Journal of Texture Studies</i> , 2017, 48, 335-341.	1.1	23
17	Polyphenol-enriched berry extracts naturally modulate reactive proteins in model foods. <i>Food and Function</i> , 2017, 8, 4760-4767.	2.1	21
18	Moving from molecules, to structure, to texture perception. <i>Food Hydrocolloids</i> , 2017, 68, 31-42.	5.6	46

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19	Whey proteinâ€“pectin soluble complexes for beverage applications. <i>Food Hydrocolloids</i> , 2017, 63, 130-138.	5.6	120
20	Designing foods for satiety: The roles of food structure and oral processing in satiation and satiety. <i>Food Structure</i> , 2017, 13, 1-12.	2.3	68
21	Caramel as a Model System for Evaluating the Roles of Mechanical Properties and Oral Processing on Sensory Perception of Texture. <i>Journal of Food Science</i> , 2016, 81, S736-44.	1.5	22
22	An ISOâ€“Protein Model Food System for Evaluating Food Texture Effects. <i>Journal of Texture Studies</i> , 2016, 47, 377-391.	1.1	5
23	Designing Whey Proteinâ€“Polysaccharide Particles for Colloidal Stability. <i>Annual Review of Food Science and Technology</i> , 2016, 7, 93-116.	5.1	86
24	Comparison of jaw tracking by single video camera with 3D electromagnetic system. <i>Journal of Food Engineering</i> , 2016, 190, 22-33.	2.7	20
25	Cocoa and Whey Protein Differentially Affect Markers of Lipid and Glucose Metabolism and Satiety. <i>Journal of Medicinal Food</i> , 2016, 19, 219-227.	0.8	16
26	Formation of whey proteinâ€“polyphenol meso-structures as a natural means of creating functional particles. <i>Food and Function</i> , 2016, 7, 1306-1318.	2.1	39
27	Food Protein Functionalityâ€“A New Model. <i>Journal of Food Science</i> , 2015, 80, C2670-7.	1.5	69
28	Transforming Structural Breakdown into Sensory Perception of Texture. <i>Journal of Texture Studies</i> , 2015, 46, 152-170.	1.1	44
29	Stability and immunogenicity of hypoallergenic peanut proteinâ€“polyphenol complexes during in vitro pepsin digestion. <i>Food and Function</i> , 2015, 6, 2145-2154.	2.1	41
30	Using State Diagrams for Predicting Colloidal Stability of Whey Protein Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4335-4344.	2.4	22
31	Sensory and Functionality Differences of Whey Protein Isolate Bleached by Hydrogen or Benzoyl Peroxide. <i>Journal of Food Science</i> , 2015, 80, C2153-60.	1.5	6
32	Formation of soluble whey protein aggregates and their stability in beverages. <i>Food Hydrocolloids</i> , 2015, 43, 265-274.	5.6	76
33	Food structure: Roles of mechanical properties and oral processing in determining sensory texture of soft materials. <i>Current Opinion in Colloid and Interface Science</i> , 2013, 18, 324-333.	3.4	127
34	The effect of pH on gel structures produced using proteinâ€“polysaccharide phase separation and network inversion. <i>International Dairy Journal</i> , 2012, 27, 99-102.	1.5	18
35	Effects of Heating Rate and pH on Fracture and Waterâ€“Holding Properties of Globular Protein Gels as Explained by Microâ€“Phase Separation. <i>Journal of Food Science</i> , 2012, 77, E60-7.	1.5	18
36	EVALUATION OF TEXTURE CHANGES DUE TO COMPOSITIONAL DIFFERENCES USING ORAL PROCESSING. <i>Journal of Texture Studies</i> , 2012, 43, 257-267.	1.1	75

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37	The effect of microstructure on the sensory perception and textural characteristics of whey protein/ $\beta$ -carrageenan mixed gels. <i>Food Hydrocolloids</i> , 2012, 26, 33-43.	5.6	92
38	Interrelations among physical characteristics, sensory perception and oral processing of protein-based soft-solid structures. <i>Food Hydrocolloids</i> , 2012, 29, 234-245.	5.6	70
39	Effect of Disulfide Interactions and Hydrolysis on the Thermal Aggregation of $\beta$ -Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1491-1497.	2.4	34
40	Combining protein micro-phase separation and protein-polysaccharide segregative phase separation to produce gel structures. <i>Food Hydrocolloids</i> , 2011, 25, 1538-1546.	5.6	152
41	The stability and physical properties of egg white and whey protein foams explained based on microstructure and interfacial properties. <i>Food Hydrocolloids</i> , 2011, 25, 1687-1701.	5.6	47
42	Food protein functionality: A comprehensive approach. <i>Food Hydrocolloids</i> , 2011, 25, 1853-1864.	5.6	318
43	Effects of sucrose on egg white protein and whey protein isolate foams: Factors determining properties of wet and dry foams (cakes). <i>Food Hydrocolloids</i> , 2010, 24, 227-238.	5.6	119
44	Formation of Elastic Whey Protein Gels at Low pH by Acid Equilibration. <i>Journal of Food Science</i> , 2010, 75, E305-13.	1.5	6
45	Caseins: Utilizing Molecular Chaperone Properties to Control Protein Aggregation in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 685-693.	2.4	47
46	Using dairy ingredients to alter texture of foods: Implications based on oral processing considerations. <i>International Dairy Journal</i> , 2010, 20, 562-570.	1.5	48
47	Rheological Principles for Food Analysis. <i>Food Science Text Series</i> , 2010, , 541-554.	0.3	5
48	Interactions between $\beta$ -lactoglobulin and dextran sulfate at near neutral pH and their effect on thermal stability. <i>Food Hydrocolloids</i> , 2009, 23, 1511-1520.	5.6	47
49	Foams Prepared from Whey Protein Isolate and Egg White Protein: 2. Changes Associated with Angel Food Cake Functionality. <i>Journal of Food Science</i> , 2009, 74, E269-77.	1.5	55
50	Foams Prepared from Whey Protein Isolate and Egg White Protein: 1. Physical, Microstructural, and Interfacial Properties. <i>Journal of Food Science</i> , 2009, 74, E259-68.	1.5	33
51	Gelation. , 2009, , 29-91.		21
52	Effects of dextran sulfate, NaCl, and initial protein concentration on thermal stability of $\beta$ -lactoglobulin and $\alpha$ -lactalbumin at neutral pH. <i>Food Hydrocolloids</i> , 2008, 22, 752-762.	5.6	35
53	Effects of Caseins on Thermal Stability of Bovine $\beta$ -Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10352-10358.	2.4	45
54	Solubility and aggregation of commercial $\alpha$ -lactalbumin at neutral pH. <i>International Dairy Journal</i> , 2007, 17, 1168-1178.	1.5	29

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55	Rheology and sensory texture of biopolymer gels. <i>Current Opinion in Colloid and Interface Science</i> , 2007, 12, 242-250.	3.4	90
56	A proposed strain-hardening mechanism for alginate gels. <i>Journal of Food Engineering</i> , 2007, 80, 157-165.	2.7	45
57	Rheological characterization and electrokinetic phenomena of charged whey protein dispersions of defined sizes. <i>LWT - Food Science and Technology</i> , 2006, 39, 206-215.	2.5	17
58	POLYACRYLAMIDE GELS AS ELASTIC MODELS FOR FOOD GELS: FRACTURE PROPERTIES AFFECTED BY DEXTRAN AND GLYCEROL. <i>Journal of Texture Studies</i> , 2006, 37, 200-220.	1.1	9
59	SENSORY TEXTURE RELATED TO LARGE-STRAIN RHEOLOGICAL PROPERTIES OF AGAR/GLYCEROL GELS AS A MODEL FOOD. <i>Journal of Texture Studies</i> , 2006, 37, 241-262.	1.1	41
60	ANALYSIS OF COMPRESSION, TENSION AND TORSION FOR TESTING FOOD GEL FRACTURE PROPERTIES. <i>Journal of Texture Studies</i> , 2006, 37, 620-639.	1.1	45
61	Food Biophysics of Protein Gels: A Challenge of Nano and Macroscopic Proportions. <i>Food Biophysics</i> , 2006, 1, 41-50.	1.4	101
62	Textural properties of agarose gels. I. Rheological and fracture properties. <i>Food Hydrocolloids</i> , 2006, 20, 184-195.	5.6	104
63	Textural properties of agarose gels. II. Relationships between rheological properties and sensory texture. <i>Food Hydrocolloids</i> , 2006, 20, 196-203.	5.6	47
64	Factors determining the physical properties of protein foams. <i>Food Hydrocolloids</i> , 2006, 20, 284-292.	5.6	293
65	Fracture Analysis of Alginate Gels. <i>Journal of Food Science</i> , 2005, 70, e425-e431.	1.5	50
66	Characterization of polyacrylamide gels as an elastic model for food gels. <i>Rheologica Acta</i> , 2005, 44, 622-630.	1.1	50
67	Gel Formation of Peptides Produced by Extensive Enzymatic Hydrolysis of $\beta$ -Lactoglobulin. <i>Biomacromolecules</i> , 2005, 6, 1140-1148.	2.6	17
68	Denaturation and Aggregation of Three $\beta$ -Lactalbumin Preparations at Neutral pH. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3182-3190.	2.4	75
69	Design of a Beverage from Whey Permeate. <i>Journal of Food Science</i> , 2005, 70, S277-S285.	1.5	34
70	A comparison of drying operations on the rheological properties of whey protein thickening ingredients. <i>International Journal of Food Science and Technology</i> , 2004, 39, 1023-1031.	1.3	15
71	Effect of Sulfated Polysaccharides on Heat-Induced Structural Changes in $\beta$ -Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3975-3981.	2.4	40
72	Rheological properties of fine-stranded whey protein isolate gels. <i>Food Hydrocolloids</i> , 2003, 17, 515-522.	5.6	20

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73	DESCRIPTIVE ANALYSIS OF CARAMEL TEXTURE. <i>Journal of Sensory Studies</i> , 2003, 18, 277-289.	0.8	29
74	Enzyme-Induced Gelation of Extensively Hydrolyzed Whey Proteins by Alcalase: Peptide Identification and Determination of Enzyme Specificity. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6300-6308.	2.4	159
75	Enzyme-Induced Gelation of Extensively Hydrolyzed Whey Proteins by Alcalase: A Comparison with the Plastein Reaction and Characterization of Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6036-6042.	2.4	59
76	Sensory and mechanical aspects of cheese texture. <i>International Dairy Journal</i> , 2003, 13, 585-591.	1.5	112
77	ELECTROSTATIC EFFECTS ON PHYSICAL PROPERTIES OF PARTICULATE WHEY PROTEIN ISOLATE GELS. <i>Journal of Texture Studies</i> , 2001, 32, 285-305.	1.1	21
78	The Role of Texture and Fat on Flavor Release from Whey Protein Isolate Gels. <i>ACS Symposium Series</i> , 2000, , 355-367.	0.5	4
79	Mechanical characterization of network formation during heat-induced gelation of whey protein dispersions. <i>Biopolymers</i> , 2000, 56, 109-119.	1.2	26
80	EFFECTS OF LIPID ON WHEY PROTEIN GELATION. , 2000, , 366-372.		0
81	Phospholipid/Fatty Acid-Induced Secondary Structural Change in $\beta$ -Lactoglobulin during Heat-Induced Gelation. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 605-610.	2.4	22
82	Effects of Sugars on Whey Protein Isolate Gelation. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5046-5052.	2.4	80
83	Rheological Study on the Fractal Nature of the Protein Gel Structure. <i>Langmuir</i> , 1999, 15, 8584-8589.	1.6	187
84	Rheological Properties and Characterization of Polymerized Whey Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3649-3655.	2.4	97
85	Effect of genetic polymorphism on the gelation of $\beta$ -lactoglobulin. <i>Macromolecular Symposia</i> , 1999, 140, 137-143.	0.4	1
86	Factors Determining Fracture Stress and Strain of Fine-Stranded Whey Protein Gels. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2963-2967.	2.4	57
87	Thermally Induced Gelation of Chicken Myosin Isoforms. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1441-1446.	2.4	12
88	Denaturation and Aggregation of Chicken Myosin Isoforms. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1435-1440.	2.4	29
89	Dicationic-induced gelation of pre-denatured whey protein isolate. <i>Food Hydrocolloids</i> , 1996, 10, 193-198.	5.6	50
90	Rheological analysis of anion-induced matrix transformations in thermally induced whey protein isolate gels. <i>Food Hydrocolloids</i> , 1995, 9, 57-64.	5.6	34

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91	Factors that determine the fracture properties and microstructure of globular protein gels. Food Hydrocolloids, 1995, 9, 237-249.	5.6	128
92	Whey protein gels: fracture stress and strain and related microstructural properties. Food Hydrocolloids, 1994, 8, 113-123.	5.6	35
93	Polyacrylamide gels as elastic models for food gels. Food Hydrocolloids, 1994, 8, 125-134.	5.6	42
94	Gelation of .beta.-lactoglobulin treated with limited proteolysis by immobilized trypsin. Journal of Agricultural and Food Chemistry, 1994, 42, 234-239.	2.4	43
95	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
96	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
97	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
98	Specific divalent cation-induced changes during gelation of .beta.-lactoglobulin. Journal of Agricultural and Food Chemistry, 1992, 40, 2092-2097.	2.4	81
99	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
100	Mineral salt effects on whey protein gelation. Journal of Agricultural and Food Chemistry, 1991, 39, 1013-1016.	2.4	106
101	Myosin gelation kinetic study based on rheological measurements. Journal of Agricultural and Food Chemistry, 1991, 39, 229-236.	2.4	51
102	Gelation of Myofibrillar Protein. ACS Symposium Series, 1991, , 257-267.	0.5	9
103	Factors Influencing Whey Protein Gel Rheology: Dialysis and Calcium Chelation. Journal of Food Science, 1991, 56, 789-791.	1.5	32
104	Development of a Test to Predict Gelation Properties of Raw Turkey Muscle Proteins. Journal of Food Science, 1990, 55, 932-936.	1.5	8
105	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
106	Gelation and Thermal Transitions in Post-Rigor Turkey Myosin/Actomyosin Suspensions. Journal of Food Science, 1988, 53, 1278-1281.	1.5	22
107	Isolation of Actomyosin and Myosin from Post-Rigor Turkey Breast and Thigh. Journal of Food Science, 1988, 53, 1287-1289.	1.5	14
108	Functional Properties of Turkey Salt-Soluble Proteins. Journal of Food Science, 1987, 52, 1495-1499.	1.5	68

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109	Tenderization of beef with bacterial collagenase. Meat Science, 1986, 18, 201-214.	2.7	54