

Johanna Buchert

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93
papers

3,974
citations

37
h-index

60
g-index

95
ext. papers

4,315
ext. citations

5
avg, IF

4.93
L-index

#	Paper	IF	Citations
93	Comparison of <i>Pseudomonas fragi</i> and <i>Gluconobacter oxydans</i> for production of xylonic acid from hemicellulose hydrolyzates. <i>Applied Microbiology and Biotechnology</i> , 1988 , 28, 367-372	5.7	245
92	A xylose-oxidizing membrane-bound aldose dehydrogenase of <i>Gluconobacter oxydans</i> ATCC 621. <i>Journal of Biotechnology</i> , 1991 , 18, 103-113	3.7	228
91	Crosslinking food proteins for improved functionality. <i>Annual Review of Food Science and Technology</i> , 2010 , 1, 113-38	14.7	155
90	Characterisation of 4-deoxy-beta-L-threo-hex-4-enopyranosyluronic acid attached to xylan in pine kraft pulp and pulping liquor by ¹ H and ¹³ C NMR spectroscopy. <i>Carbohydrate Research</i> , 1995 , 272, 55-71	2.9	121
89	Formation of protein-oligosaccharide conjugates by laccase and tyrosinase. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3118-28	5.7	119
88	Effect of enzyme-aided pressing on anthocyanin yield and profiles in bilberry and blackcurrant juices. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2548-2556	4.3	117
87	Tyrosinase-catalyzed modification of <i>Bombyx mori</i> silk fibroin: grafting of chitosan under heterogeneous reaction conditions. <i>Journal of Biotechnology</i> , 2006 , 125, 281-94	3.7	113
86	Comparison of the characteristics of fungal and plant tyrosinases. <i>Journal of Biotechnology</i> , 2007 , 130, 471-80	3.7	112
85	Laccase-catalyzed polymerization of tyrosine-containing peptides. <i>FEBS Journal</i> , 2005 , 272, 3640-50	5.7	106
84	Enzymatic grafting of chitosan onto <i>Bombyx mori</i> silk fibroin: kinetic and IR vibrational studies. <i>Journal of Biotechnology</i> , 2005 , 116, 21-33	3.7	95
83	Elucidating the mechanism of laccase and tyrosinase in wheat bread making. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6357-65	5.7	91
82	Production and characterization of a secreted, C-terminally processed tyrosinase from the filamentous fungus <i>Trichoderma reesei</i> . <i>FEBS Journal</i> , 2006 , 273, 4322-35	5.7	83
81	Effect of enzymatic cross-linking of β -casein on proteolysis by pepsin. <i>Food Hydrocolloids</i> , 2011 , 25, 71-81	10.6	81
80	Effect of protein structure on laccase-catalyzed protein oligomerization. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8883-90	5.7	80
79	Modification of hardwood dissolving pulp with purified <i>Trichoderma reesei</i> cellulases. <i>Cellulose</i> , 1996 , 3, 153-163	5.5	77
78	Digestibility and allergenicity assessment of enzymatically crosslinked beta-casein. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1273-84	5.9	68
77	Characterization of lipids and lignans in brewer's spent grain and its enzymatically extracted fraction. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9910-7	5.7	66

76	Application of xylanases in the pulp and paper industry. <i>Bioresource Technology</i> , 1994 , 50, 65-72	11	63
75	Hydrolysis of Brewers Spent Grain by Carbohydrate Degrading Enzymes. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 306-314	2	62
74	Kinetics of transglutaminase-induced cross-linking of wheat proteins in dough. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1039-45	5-7	57
73	Characterization of Unbleached Kraft Pulps by Enzymatic Treatment, Potentiometric Titration and Polyelectrolyte Adsorption. <i>Holzforschung</i> , 1996 , 50, 208-214	2	54
72	Pre-hydrolysis with carbohydrases facilitates the release of protein from brewer's spent grain. <i>Bioresource Technology</i> , 2013 , 136, 529-34	11	53
71	Enzymatic solubilization of brewer's spent grain by combined action of carbohydrases and peptidases. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3316-24	5-7	53
70	Improving laccase catalyzed cross-linking of whey protein isolate and their application as emulsifiers. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1406-14	5-7	52
69	Oxidation of peptides and proteins by <i>Trichoderma reesei</i> and <i>Agaricus bisporus</i> tyrosinases. <i>Journal of Biotechnology</i> , 2008 , 133, 395-402	3-7	52
68	Oxidative d-xylose metabolism of <i>Gluconobacter oxydans</i> . <i>Applied Microbiology and Biotechnology</i> , 1988 , 29, 375-379	5-7	52
67	Effects of laccase and xylanase on the chemical and rheological properties of oat and wheat doughs. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5732-42	5-7	50
66	Action of purified <i>Trichoderma reesei</i> cellulases on cotton fibers and yarn. <i>Journal of Biotechnology</i> , 2001 , 89, 247-55	3-7	50
65	Characterization and fate of black currant and bilberry flavonols in enzyme-aided processing. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3136-44	5-7	47
64	Binding of hemicellulases on isolated polysaccharide substrates. <i>Enzyme and Microbial Technology</i> , 1995 , 17, 499-505	3,8	47
63	Novel <i>Coprinopsis cinerea</i> polyesterase that hydrolyzes cutin and suberin. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 2148-57	4,8	46
62	Effect of a milling pre-treatment on the enzymatic hydrolysis of carbohydrates in brewer's spent grain. <i>Bioresource Technology</i> , 2012 , 116, 155-60	11	45
61	The role of two <i>Trichoderma reesei</i> xylanases in the bleaching of pine kraft pulp. <i>Applied Microbiology and Biotechnology</i> , 1992 , 37, 825	5-7	44
60	Enzyme-assisted processing increases antimicrobial and antioxidant activity of bilberry. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 681-8	5-7	43
59	Reactivity of <i>Trametes</i> laccases with fatty and resin acids. <i>Applied Microbiology and Biotechnology</i> , 2001 , 55, 317-20	5-7	43

58	Sugar composition and FT-IR analysis of exopolysaccharides produced by microbial isolates from paper mill slime deposits. <i>Biotechnology and Bioengineering</i> , 2005 , 91, 91-105	4.9	41
57	Cross-linking of β -casein by <i>Trichoderma reesei</i> tyrosinase and <i>Streptoverticillium mobaraense</i> transglutaminase followed by SEC-MALLS. <i>Food Hydrocolloids</i> , 2009 , 23, 2008-2015	10.6	37
56	Effects of Laccase-Mediator Combinations on Wool. <i>Textile Research Journal</i> , 2004 , 74, 713-717	1.7	37
55	Discovery of a new tyrosinase-like enzyme family lacking a C-terminally processed domain: production and characterization of an <i>Aspergillus oryzae</i> catechol oxidase. <i>Applied Microbiology and Biotechnology</i> , 2010 , 86, 213-26	5.7	35
54	Structure of dicarboxyl malto-oligomers isolated from hypochlorite-oxidised potato starch studied by ^1H and ^{13}C NMR spectroscopy. <i>Carbohydrate Research</i> , 1999 , 315, 286-92	2.9	35
53	The role of xylonolactone in xylonic acid production by <i>Pseudomonas fragi</i> . <i>Applied Microbiology and Biotechnology</i> , 1988 , 27, 333	5.7	35
52	Enzymatic cross-linking of β -lactoglobulin in solution and at air-water interface: Structural constraints. <i>Food Hydrocolloids</i> , 2012 , 28, 1-9	10.6	34
51	Transglutaminase catalyzed cross-linking of sodium caseinate improves oxidative stability of flaxseed oil emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6223-9	5.7	33
50	Effects of tyrosinase and laccase on oat proteins and quality parameters of gluten-free oat breads. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8385-90	5.7	32
49	Comparison of substrate specificity of tyrosinases from <i>Trichoderma reesei</i> and <i>Agaricus bisporus</i> . <i>Enzyme and Microbial Technology</i> , 2009 , 44, 1-10	3.8	31
48	Effect of transglutaminase-induced cross-linking of sodium caseinate on the properties of equilibrated interfaces and foams. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2009 , 344, 79-85	5.1	31
47	Sodium caseinates with an altered isoelectric point as emulsifiers in oil/water systems. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3800-7	5.7	30
46	Effect of pectinolytic juice production on the extractability and fate of bilberry and black currant anthocyanins. <i>European Food Research and Technology</i> , 2008 , 227, 485-494	3.4	29
45	Sensitizing potential of enzymatically cross-linked peanut proteins in a mouse model of peanut allergy. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 635-46	5.9	26
44	Interactions of a lignin-rich fraction from brewer's spent grain with gut microbiota in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6754-62	5.7	26
43	Screening of microbes for novel acidic cutinases and cloning and expression of an acidic cutinase from <i>Aspergillus niger</i> CBS 513.88. <i>Enzyme and Microbial Technology</i> , 2013 , 52, 272-8	3.8	26
42	Film formation and surface properties of enzymatically crosslinked casein films. <i>Journal of Applied Polymer Science</i> , 2011 , 119, 2205-2213	2.9	25
41	Suberin of potato (<i>Solanum tuberosum</i> var. Nikola): comparison of the effect of cutinase CcCut1 with chemical depolymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9016-27	5.7	25

40	Impact of cell wall-degrading enzymes on water-holding capacity and solubility of dietary fibre in rye and wheat bran. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 882-9	4.3	23
39	Hydroperoxide production from linoleic acid by heterologous <i>Gaeumannomyces graminis tritici</i> lipoxygenase: Optimization and scale-up. <i>Chemical Engineering Journal</i> , 2013 , 217, 82-90	14.7	23
38	The use of steamed hemicellulose as substrate in microbial conversions. <i>Applied Biochemistry and Biotechnology</i> , 1989 , 20-21, 309-318	3.2	22
37	One-step method for isolation and purification of native β -lactoglobulin from bovine whey. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1432-40	4.3	21
36	Effect of laccase and transglutaminase on the textural and water-binding properties of cooked chicken breast meat gels. <i>European Food Research and Technology</i> , 2007 , 225, 75-83	3.4	21
35	Effects of transglutaminase, tyrosinase and freeze-dried apple pomace powder on gel forming and structure of pork meat. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1117-1124	5.4	21
34	Structure of Brewer's Spent Grain Lignin and Its Interactions with Gut Microbiota in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 812-20	5.7	20
33	Sulfhydryl oxidases: sources, properties, production and applications. <i>Applied Microbiology and Biotechnology</i> , 2011 , 91, 957-66	5.7	20
32	Industrial potential of lipoxygenases. <i>Critical Reviews in Biotechnology</i> , 2016 , 36, 665-74	9.4	18
31	Protease-induced solubilisation of carbohydrates from brewer's spent grain. <i>Journal of Cereal Science</i> , 2009 , 50, 332-336	3.8	18
30	Hypocholesterolemic Effect of the Lignin-Rich Insoluble Residue of Brewer's Spent Grain in Mice Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1104-1114	5.7	18
29	Release of small phenolic compounds from brewer's spent grain and its lignin fractions by human intestinal microbiota in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9744-53	5.7	17
28	Loosening of globular structure under alkaline pH affects accessibility of β -lactoglobulin to tyrosinase-induced oxidation and subsequent cross-linking. <i>Enzyme and Microbial Technology</i> , 2011 , 49, 131-8	3.8	17
27	Charge modifications to improve the emulsifying properties of whey protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13246-53	5.7	17
26	Large-scale applicable purification and characterization of a membrane-bound PQQ-dependent aldose dehydrogenase. <i>Journal of Biotechnology</i> , 1993 , 29, 287-97	3.7	16
25	Oxidative detoxification of wood-derived inhibitors by <i>Gluconobacter oxydans</i> . <i>Journal of Biotechnology</i> , 1991 , 18, 1-12	3.7	16
24	Sulfhydryl oxidase enhances the effects of ascorbic acid in wheat dough. <i>Journal of Cereal Science</i> , 2012 , 55, 37-43	3.8	15
23	Extracellular tyrosinase from the fungus <i>Trichoderma reesei</i> shows product inhibition and different inhibition mechanism from the intracellular tyrosinase from <i>Agaricus bisporus</i> . <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2012 , 1824, 598-607	4	15

22	Cross-linking of tyrosine-containing peptides by hydrogen peroxide-activated <i>Coprinus Cinereus</i> peroxidase. <i>European Food Research and Technology</i> , 2008 , 227, 57-67	3.4	15
21	4-O-methyl-beta-L-idopyranosyluronic acid linked to xylan from kraft pulp: isolation procedure and characterisation by NMR spectroscopy. <i>Carbohydrate Research</i> , 1996 , 293, 1-13	2.9	15
20	Enzymatic solubilization of fibre-bound and isolated birch xylans. <i>Journal of Biotechnology</i> , 1993 , 28, 219-228	3.7	15
19	Characterisation of a 1,4-beta-fucoside hydrolase degrading colanic acid. <i>Carbohydrate Research</i> , 2005 , 340, 1780-8	2.9	14
18	Impact of the Donnan effect on the action of xylanases on fibre substrates. <i>Journal of Biotechnology</i> , 1997 , 57, 217-222	3.7	12
17	Methods for identifying lipoxygenase producing microorganisms on agar plates. <i>AMB Express</i> , 2012 , 2, 17	4.1	11
16	Effect of protein structural integrity on cross-linking by tyrosinase evidenced by multidimensional heteronuclear magnetic resonance spectroscopy. <i>Journal of Biotechnology</i> , 2011 , 151, 143-50	3.7	11
15	Secreted fungal sulfhydryl oxidases: sequence analysis and characterisation of a representative flavin-dependent enzyme from <i>Aspergillus oryzae</i> . <i>BMC Biochemistry</i> , 2010 , 11, 31	4.8	11
14	Treatment of cotton fabrics with purified <i>Trichoderma reesei</i> cellulases. <i>Coloration Technology</i> , 2008 , 114, 216-220		11
13	Using crosslinking enzymes to improve textural and other properties of food 2007 , 101-139		10
12	Synergistic Effects of <i>Trichoderma reesei</i> Cellulases on the Properties of Knitted Cotton Fabric. <i>Textile Research Journal</i> , 2001 , 71, 672-677	1.7	10
11	Protein analysis by 31p NMR spectroscopy in ionic liquid: quantitative determination of enzymatically created cross-links. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1352-62	5.7	8
10	Effect of purified <i>Trichoderma reesei</i> cellulases on formation of cotton powder from cotton fabric. <i>Journal of Applied Polymer Science</i> , 2003 , 90, 1917-1922	2.9	8
9	Interactions of Insoluble Residue from Enzymatic Hydrolysis of Brewer's Spent Grain with Intestinal Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3748-3756	5.7	7
8	A high throughput profiling method for cutinolytic esterases. <i>Enzyme and Microbial Technology</i> , 2009 , 44, 394-399	3.8	7
7	Effect of Purified <i>Trichoderma reesei</i> Cellulases on the Supramolecular Structure of Cotton Cellulose. <i>Textile Research Journal</i> , 2003 , 73, 921-928	1.7	7
6	Enzymes in Meat Processing 264-291		5
5	Discovery of novel secreted fungal sulfhydryl oxidases with a plate test screen. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 9429-37	5.7	4

4	Production and characterisation of AoSOX2 from <i>Aspergillus oryzae</i> , a novel flavin-dependent sulfhydryl oxidase with good pH and temperature stability. <i>Applied Microbiology and Biotechnology</i> , 2011 , 90, 941-9	5.7	4
3	Characterization of sulfhydryl oxidase from <i>Aspergillus tubingensis</i> . <i>BMC Biochemistry</i> , 2017 , 18, 15	4.8	3
2	Enzymes, 4. Non-food Application 2008 ,		3
1	CELLULASES IN PULP AND PAPER PROCESSING 2000 , 69-80		