Emmie Dornez

List of Publications by Year
in descending order

19 papers	974 citations	516561 16 h-index	794469 19 g-index
19 all docs	19 docs citations	19 times ranked	1232 citing authors

#	Article	IF	Citations
1	Wheat (Triticum aestivum L.) Bran in Bread Making: A Critical Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 28-42.	5.9	190
2	Biorefining of wheat straw using an acetic and formic acid based organosolv fractionation process. Bioresource Technology, 2014, 156, 275-282.	4.8	131
3	Study of hydration properties of wheat bran as a function of particle size. Food Chemistry, 2015, 179, 296-304.	4.2	118
4	Use of Psychrophilic Xylanases Provides Insight into the Xylanase Functionality in Bread Making. Journal of Agricultural and Food Chemistry, 2011, 59, 9553-9562.	2.4	62
5	Insightâ€‰intoâ€‰theâ€‰Distributionâ€‰ofâ€‰Arabinoxylans, Endoxylanases,â€‰and Endoxylanaseâ€‰Inhibitorsâ€‰inâ€‰Industrialâ€‰Wheatâ€‰Rollerâ€‰Millâ€‰Streams. Journal of Agricultural and Food Chemistry, 2006, 54, 8521-8529.	2.4	59
6	Wheat milling by-products and their impact on bread making. Food Chemistry, 2015, 187, 280-289.	4.2	57
7	Harvesting yeast (Saccharomyces cerevisiae) at different physiological phases significantly affects its functionality in bread dough fermentation. Food Microbiology, 2014, 39, 108-115.	2.1	48
8	Wheat-Kernel-Associated Endoxylanases Consist of a Majority of Microbial and a Minority of Wheat Endogenous Endoxylanases. Journal of Agricultural and Food Chemistry, 2006, 54, 4028-4034.	2.4	44
9	Accumulated Evidence Substantiates a Role for Three Classes of Wheat Xylanase Inhibitors in Plant Defense. Critical Reviews in Plant Sciences, 2010, 29, 244-264.	2.7	40
10	Inactive Fluorescently Labeled Xylanase as a Novel Probe for Microscopic Analysis of Arabinoxylan Containing Cereal Cell Walls. Journal of Agricultural and Food Chemistry, 2011, 59, 6369-6375.	2.4	40
11	Nanoscale tuning of enzyme localization for enhanced reactor performance in a novel magnetic-responsive biocatalytic membrane reactor. Journal of Membrane Science, 2015, 487, 209-220.	4.1	33
12	Impact of Wheat Flour-Associated Endoxylanases on Arabinoxylan in Dough after Mixing and Resting. Journal of Agricultural and Food Chemistry, 2007, 55, 7149-7155.	2.4	32
13	Wheat Bran AX Properties and Choice of Xylanase Affect Enzymic Production of Wheat Branâ€Derived Arabinoxylanâ€Oligosaccharides. Cereal Chemistry, 2010, 87, 283-291.	1.1	30
14	Insight into variability of apparent endoxylanase and endoxylanase inhibitor levels in wheat kernels. Journal of the Science of Food and Agriculture, 2006, 86, 1610-1617.	1.7	29
15	Contribution of Wheat Endogenous and Wheat Kernel Associated Microbial Endoxylanases to Changes in the Arabinoxylan Population during Breadmaking. Journal of Agricultural and Food Chemistry, 2008, 56, 2246-2253.	2.4	26
16	A 1H NMR study of the specificity of Î±-l-arabinofuranosidases on natural and unnatural substrates. Biochimica Et Biophysica Acta - General Subjects, 2014, 1840, 3106-3114.	1.1	16
17	In Situ Production of Prebiotic AXOS by Hyperthermophilic Xylanase B from Thermotoga maritima in Highâ€Quality Bread. Cereal Chemistry, 2011, 88, 124-129.	1.1	10
18	Critical assessment of the formation of hydrogen peroxide in dough by fermenting yeast cells. Food Chemistry, 2015, 168, 183-189.	4.2	6

#	Article	IF	Citations
19	Quantification of Wheat TAXI and XIP Type Xylanase Inhibitors: A Comparison of Analytical Techniques. Cereal Chemistry, 2008, 85, 586-590.	1.1	3