

Emmie Dornez

List of Publications by Citations

Source: <https://exaly.com/author-pdf/1300447/emmie-dornez-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

19
papers

810
citations

15
h-index

19
g-index

19
ext. papers

895
ext. citations

6.3
avg, IF

3.72
L-index

#	Paper	IF	Citations
19	Wheat (<i>Triticum aestivum</i> L.) Bran in Bread Making: A Critical Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 28-42	16.4	145
18	Biorefining of wheat straw using an acetic and formic acid based organosolv fractionation process. <i>Bioresource Technology</i> , 2014 , 156, 275-82	11	111
17	Study of hydration properties of wheat bran as a function of particle size. <i>Food Chemistry</i> , 2015 , 179, 296-304	8.5	85
16	Use of psychrophilic xylanases provides insight into the xylanase functionality in bread making. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9553-62	5.7	50
15	Insight into the distribution of arabinoxylans, endoxylanases, and endoxylanase inhibitors in industrial wheat roller mill streams. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8521-9	5.7	50
14	Wheat milling by-products and their impact on bread making. <i>Food Chemistry</i> , 2015 , 187, 280-9	8.5	49
13	Wheat-kernel-associated endoxylanases consist of a majority of microbial and a minority of wheat endogenous endoxylanases. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4028-34	5.7	41
12	Harvesting yeast (<i>Saccharomyces cerevisiae</i>) at different physiological phases significantly affects its functionality in bread dough fermentation. <i>Food Microbiology</i> , 2014 , 39, 108-15	6	38
11	Inactive fluorescently labeled xylanase as a novel probe for microscopic analysis of arabinoxylan containing cereal cell walls. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6369-75	5.7	38
10	Accumulated Evidence Substantiates a Role for Three Classes of Wheat Xylanase Inhibitors in Plant Defense. <i>Critical Reviews in Plant Sciences</i> , 2010 , 29, 244-264	5.6	36
9	Nanoscale tuning of enzyme localization for enhanced reactor performance in a novel magnetic-responsive biocatalytic membrane reactor. <i>Journal of Membrane Science</i> , 2015 , 487, 209-220	9.6	30
8	Impact of wheat flour-associated endoxylanases on arabinoxylan in dough after mixing and resting. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7149-55	5.7	28
7	Insight into variability of apparent endoxylanase and endoxylanase inhibitor levels in wheat kernels. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1610-1617	4.3	28
6	Wheat Bran AX Properties and Choice of Xylanase Affect Enzymic Production of Wheat Bran-Derived Arabinoxylan-Oligosaccharides. <i>Cereal Chemistry</i> , 2010 , 87, 283-291	2.4	27
5	Contribution of wheat endogenous and wheat kernel associated microbial endoxylanases to changes in the arabinoxylan population during breadmaking. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2246-53	5.7	25
4	A ^1H NMR study of the specificity of β -arabinofuranosidases on natural and unnatural substrates. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2014 , 1840, 3106-14	4	13
3	In Situ Production of Prebiotic AXOS by Hyperthermophilic Xylanase B from <i>Thermotoga maritima</i> in High-Quality Bread. <i>Cereal Chemistry</i> , 2011 , 88, 124-129	2.4	7

- | | | | |
|---|---|-----|---|
| 2 | Critical assessment of the formation of hydrogen peroxide in dough by fermenting yeast cells. <i>Food Chemistry</i> , 2015 , 168, 183-9 | 8.5 | 6 |
| 1 | Quantification of Wheat TAXI and XIP Type Xylanase Inhibitors: A Comparison of Analytical Techniques. <i>Cereal Chemistry</i> , 2008 , 85, 586-590 | 2.4 | 3 |