Emmie Dornez

List of Publications by Year in Descending Order

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 (Triticum aestivum L.) Bran in Bread Making: A Critical Review. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 28-42	16.4	145
18	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	9.6	30
17	Critical assessment of the formation of hydrogen peroxide in dough by fermenting yeast cells. *Food Chemistry*, **2015**, 168, 183-9	8.5	6
16	Wheat milling by-products and their impact on bread making. *Food Chemistry*, **2015**, 187, 280-9	8.5	49
15	Study of hydration properties of wheat bran as a function of particle size. *Food Chemistry*, **2015**, 179, 296-304	8.5	85
14	Biorefining of wheat straw using an acetic and formic acid based organosolv fractionation process. *Bioresource Technology*, **2014**, 156, 275-82	11	111
13	A □H NMR study of the specificity of □-arabinofuranosidases on natural and unnatural substrates. *Biochimica Et Biophysica Acta - General Subjects*, **2014**, 1840, 3106-14	4	13
12	Harvesting yeast (Saccharomyces cerevisiae) at different physiological phases significantly affects its functionality in bread dough fermentation. *Food Microbiology*, **2014**, 39, 108-15	6	38
11	Use of psychrophilic xylanases provides insight into the xylanase functionality in bread making. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9553-62	5.7	50
10	In Situ Production of Prebiotic AXOS by Hyperthermophilic Xylanase B from Thermotoga maritima in High-Quality Bread. *Cereal Chemistry*, **2011**, 88, 124-129	2.4	7
9	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, 6369-75	5.7	38
8	Wheat Bran AX Properties and Choice of Xylanase Affect Enzymic Production of Wheat Bran-Derived Arabinoxylan-Oligosaccharides. *Cereal Chemistry*, **2010**, 87, 283-291	2.4	27
7	Accumulated Evidence Substantiates a Role for Three Classes of Wheat Xylanase Inhibitors in Plant Defense. *Critical Reviews in Plant Sciences*, **2010**, 29, 244-264	5.6	36
6	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, 2246-53	5.7	25
5	Quantification of Wheat TAXI and XIP Type Xylanase Inhibitors: A Comparison of Analytical Techniques. *Cereal Chemistry*, **2008**, 85, 586-590	2.4	3
4	Impact of wheat flour-associated endoxylanases on arabinoxylan in dough after mixing and resting. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7149-55	5.7	28
3	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	4.3	28

List of Publications

2	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, 4028-34	5.7	41
1	Insight into the distribution of arabinoxylans, endoxylanases, and endoxylanase inhibitors in industrial wheat roller mill streams. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8521-9	5.7	50