

Peter A Wierenga

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,110
citations

361413

20
h-index

414414

32
g-index

40
all docs

40
docs citations

40
times ranked

1289
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein Exposed Hydrophobicity Reduces the Kinetic Barrier for Adsorption of Ovalbumin to the Air-Water Interface. <i>Langmuir</i> , 2003, 19, 8964-8970.	3.5	124
2	Cell wall disruption increases bioavailability of <i>Nannochloropsis gaditana</i> nutrients for juvenile Nile tilapia (<i>Oreochromis niloticus</i>). <i>Aquaculture</i> , 2019, 499, 269-282.	3.5	86
3	Quantitative description of the parameters affecting the adsorption behaviour of globular proteins. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 123, 199-206.	5.0	70
4	Towards predicting the stability of protein-stabilized emulsions. <i>Advances in Colloid and Interface Science</i> , 2015, 219, 1-9.	14.7	57
5	Comparison of Heat-Induced Aggregation of Globular Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5257-5265.	5.2	56
6	Comparison of Protein Extracts from Various Unicellular Green Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7989-8002.	5.2	47
7	Maillard induced glycation behaviour of individual milk proteins. <i>Food Chemistry</i> , 2018, 252, 311-317.	8.2	43
8	Introducing enzyme selectivity: a quantitative parameter to describe enzymatic protein hydrolysis. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 5827-5841.	3.7	42
9	Cell wall disruption: An effective strategy to improve the nutritive quality of microalgae in African catfish (<i>Clarias gariepinus</i>). <i>Aquaculture Nutrition</i> , 2019, 25, 783-797.	2.7	39
10	Towards predicting protein hydrolysis by bovine trypsin. <i>Process Biochemistry</i> , 2018, 65, 81-92.	3.7	38
11	Effect of charged polysaccharides on the techno-functional properties of fractions obtained from algae soluble protein isolate. <i>Food Hydrocolloids</i> , 2014, 35, 9-18.	10.7	35
12	Characterizing emulsion properties of microalgal and cyanobacterial protein isolates. <i>Algal Research</i> , 2019, 39, 101471.	4.6	33
13	Improved emulsion stability by succinylation of patatin is caused by partial unfolding rather than charge effects. <i>Journal of Colloid and Interface Science</i> , 2014, 430, 69-77.	9.4	28
14	Characteristics and Effects of Specific Peptides on Heat-Induced Aggregation of β -Lactoglobulin. <i>Biomacromolecules</i> , 2011, 12, 2159-2170.	5.4	27
15	Determination of the influence of the pH of hydrolysis on enzyme selectivity of <i>Bacillus licheniformis</i> protease towards whey protein isolate. <i>International Dairy Journal</i> , 2015, 44, 44-53.	3.0	26
16	Influence of water availability on the enzymatic hydrolysis of proteins. <i>Process Biochemistry</i> , 2014, 49, 1903-1912.	3.7	25
17	Chemometric analysis of soy protein hydrolysates used in animal cell culture for IgG production – An untargeted metabolomics approach. <i>Process Biochemistry</i> , 2014, 49, 309-317.	3.7	25
18	Controlling the Ratio between Native-Like, Non-Native-Like, and Aggregated β -Lactoglobulin after Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4362-4370.	5.2	25

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19	Degradation of Collagen Increases Nitrogen Solubilisation During Enzymatic Hydrolysis of Fleshing Meat. <i>Waste and Biomass Valorization</i> , 2018, 9, 1113-1119.	3.4	23
20	Emulsifying Property and Antioxidative Activity of Cuttlefish Skin Gelatin Modified with Oxidized Linoleic Acid and Oxidized Tannic Acid. <i>Food and Bioprocess Technology</i> , 2013, 6, 870-881.	4.7	22
21	Comparison of Protein Hydrolysis Catalyzed by Bovine, Porcine, and Human Trypsins. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4219-4232.	5.2	22
22	Maillard induced aggregation of individual milk proteins and interactions involved. <i>Food Chemistry</i> , 2019, 276, 652-661.	8.2	21
23	Evaluation of PBN spin-trapped radicals as early markers of lipid oxidation in mayonnaise. <i>Food Chemistry</i> , 2021, 334, 127578.	8.2	20
24	Determination of the Influence of Substrate Concentration on Enzyme Selectivity Using Whey Protein Isolate and <i>Bacillus licheniformis</i> Protease. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10230-10239.	5.2	18
25	Peroxidase induced oligo-tyrosine cross-links during polymerization of β -lactalbumin. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2015, 1854, 1898-1905.	2.3	16
26	Reactive lysine content in commercially available pet foods. <i>Journal of Nutritional Science</i> , 2014, 3, e35.	1.9	15
27	Modified Capillary Cell for Foam Film Studies Allowing Exchange of the Film-Forming Liquid. <i>Langmuir</i> , 2009, 25, 6035-6039.	3.5	14
28	Enhancement of Emulsifying Properties of Cuttlefish Skin Gelatin by Modification with N-hydroxysuccinimide Esters of Fatty Acids. <i>Food and Bioprocess Technology</i> , 2013, 6, 671-681.	4.7	14
29	Spontaneous, non-enzymatic breakdown of peptides during enzymatic protein hydrolysis. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2015, 1854, 987-994.	2.3	12
30	Urinary excretion of advanced glycation end products in dogs and cats. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 149-156.	2.2	11
31	A method to identify and quantify the complete peptide composition in protein hydrolysates. <i>Analytica Chimica Acta</i> , 2022, 1201, 339616.	5.4	11
32	Postprandial Amino Acid Kinetics of Milk Protein Mixtures are Affected by Composition, But Not Denaturation, in Neonatal Piglets. <i>Current Developments in Nutrition</i> , 2019, 3, nzy102.	0.3	10
33	Influence of protein and carbohydrate contents of soy protein hydrolysates on cell density and IgG production in animal cell cultures. <i>Biotechnology Progress</i> , 2015, 31, 1396-1405.	2.6	9
34	Demasking kinetics of peptide bond cleavage for whey protein isolate hydrolysed by <i>Bacillus licheniformis</i> protease. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 133, S426-S431.	1.8	9
35	Apparent ileal digestibility of Maillard reaction products in growing pigs. <i>PLoS ONE</i> , 2018, 13, e0199499.	2.5	8
36	Gastrointestinal Protein Hydrolysis Kinetics: Opportunities for Further Infant Formula Improvement. <i>Nutrients</i> , 2022, 14, 1512.	4.1	8

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37	³¹ P NMR assessment of the phosvitin-iron complex in mayonnaise. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 540-547.	1.9	7
38	Hydrophobicity Enhances the Formation of Protein-Stabilized Foams. <i>Molecules</i> , 2022, 27, 2358.	3.8	7
39	Assessment of milk protein digestion kinetics: effects of denaturation by heat and protein type used. <i>Food and Function</i> , 2022, 13, 5715-5729.	4.6	4
40	Understanding glycation kinetics of individual peptides in protein hydrolysates. <i>International Dairy Journal</i> , 2019, 91, 98-109.	3.0	3