Atze Jan van der Goot

List of Publications by Citations

186 papers	4,999 citations	40 h-index	60 g-index
186 ext. papers	6,426 ext. citations	7 avg, IF	6.35 L-index

#	Paper	IF	Citations
186	Peptides are building blocks of heat-induced fibrillar protein aggregates of beta-lactoglobulin formed at pH 2. *Biomacromolecules*, **2008**, 9, 1474-9	6.9	197
185	Structuring processes for meat analogues. *Trends in Food Science and Technology*, **2018**, 81, 25-36	15.3	138
184	Concepts for further sustainable production of foods. *Journal of Food Engineering*, **2016**, 168, 42-51	6	132
183	The potential of dry fractionation processes for sustainable plant protein production. *Trends in Food Science and Technology*, **2011**, 22, 154-164	15.3	122
182	Dry fractionation for sustainable production of functional legume protein concentrates. *Trends in Food Science and Technology*, **2015**, 45, 327-335	15.3	119
181	Micrometer-sized fibrillar protein aggregates from soy glycinin and soy protein isolate. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9877-82	5.7	119
180	Meat alternatives: an integrative comparison. *Trends in Food Science and Technology*, **2019**, 88, 505-512	15.3	114
179	The science of food structuring. *Soft Matter*, **2009**, 5, 501-510	3.6	92
178	Formation of fibrillar whey protein aggregates: Influence of heat and shear treatment, and resulting rheology. *Food Hydrocolloids*, **2008**, 22, 1315-1325	10.6	86
177	Comparing structuring potential of pea and soy protein with gluten for meat analogue preparation. *Journal of Food Engineering*, **2019**, 261, 32-39	6	85
176	Molecular breakdown of corn starch by thermal and mechanical effects. *Carbohydrate Polymers*, **2004**, 56, 415-422	10.3	85
175	Microstructure formation and rheological behaviour of dough under simple shear flow. *Journal of Cereal Science*, **2006**, 43, 183-197	3.8	82
174	Shear-induced fibrous structure formation from a pectin/SPI blend. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 193-200	6.8	73
173	Extrusion-based 3D printing of food pastes: Correlating rheological properties with printing behaviour. *Innovative Food Science and Emerging Technologies*, **2019**, 58, 102214	6.8	68
172	Shear structuring as a new method to make anisotropic structures from soy-gluten blends. *Food Research International*, **2014**, 64, 743-751	7	68
171	Plant-Based Meat Analogues **2019**, 103-126		65
170	On the use of the Couette Cell technology for large scale production of textured soy-based meat replacers. *Journal of Food Engineering*, **2016**, 169, 205-213	6	65

169	Understanding the differences in gelling properties between lupin protein isolate and soy protein isolate. *Food Hydrocolloids*, **2015**, 43, 465-472	10.6	63
168	Properties of protein fibrils in whey protein isolate solutions: Microstructure, flow behaviour and gelation. *International Dairy Journal*, **2008**, 18, 1034-1042	3.5	63
167	Production of structured soy-based meat analogues using simple shear and heat in a Couette Cell. *Journal of Food Engineering*, **2015**, 160, 34-41	6	61
166	Shear Pulses Nucleate Fibril Aggregation. *Food Biophysics*, **2006**, 1, 144-150	3.2	59
165	Formation of fibrous materials from dense calcium caseinate dispersions. *Biomacromolecules*, **2007**, 8, 1271-9	6.9	58
164	Understanding differences in protein fractionation from conventional crops, and herbaceous and aquatic biomass - Consequences for industrial use. *Trends in Food Science and Technology*, **2018**, 71, 235-245	15.3	58
163	Preparation of functional lupine protein fractions by dry separation. *LWT - Food Science and Technology*, **2014**, 59, 680-688	5.4	56
162	Shear-induced structuring as a tool to make anisotropic materials using soy protein concentrate. *Journal of Food Engineering*, **2016**, 188, 77-86	6	55
161	Advances in structure formation of anisotropic protein-rich foods through novel processing concepts. *Trends in Food Science and Technology*, **2007**, 18, 546-557	15.3	54
160	The use of exergetic indicators in the food industry - A review. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 197-211	11.5	53
159	Modulation of rheological properties by heat-induced aggregation of whey protein solution. *Food Hydrocolloids*, **2011**, 25, 1482-1489	10.6	53
158	The effect of thermomechanical treatment on starch breakdown and the consequences for process design. *Carbohydrate Polymers*, **2004**, 55, 57-63	10.3	51
157	Physical bonding between sunflower proteins and phenols: Impact on interfacial properties. *Food Hydrocolloids*, **2017**, 73, 326-334	10.6	49
156	Sustainability assessment of oilseed fractionation processes: A case study on lupin seeds. *Journal of Food Engineering*, **2015**, 150, 117-124	6	47
155	New directions towards structure formation and stability of protein-rich foods from globular proteins. *Trends in Food Science and Technology*, **2010**, 21, 85-94	15.3	47
154	Functionality of Ingredients and Additives in Plant-Based Meat Analogues. *Foods*, **2021**, 10,	4.9	47
153	Effect of shear rate on microstructure and rheological properties of sheared wheat doughs. *Journal of Cereal Science*, **2008**, 48, 426-438	3.8	45
152	Recovery of protein from green leaves: Overview of crucial steps for utilisation. *Food Chemistry*, **2016**, 203, 402-408	8.5	44

151	Starch-zein blends formed by shear flow. *Chemical Engineering Science*, **2008**, 63, 5229-5238	4.4	44
150	Covalent modification of food proteins by plant-based ingredients (polyphenols and organosulphur compounds): A commonplace reaction with novel utilization potential. *Trends in Food Science and Technology*, **2020**, 101, 38-49	15.3	44
149	The phase properties of soy protein and wheat gluten in a blend for fibrous structure formation. *Food Hydrocolloids*, **2018**, 79, 273-281	10.6	43
148	The potential of aqueous fractionation of lupin seeds for high-protein foods. *Food Chemistry*, **2014**, 159, 64-70	8.5	41
147	The potential of crude okara for isoflavone production. *Journal of Food Engineering*, **2014**, 124, 166-172	6	40
146	Preparation of gluten-free bread using a meso-structured whey protein particle system. *Journal of Cereal Science*, **2011**, 53, 355-361	3.8	40
145	Sustainability assessment of salmonid feed using energy, classical exergy and eco-exergy analysis. *Ecological Indicators*, **2013**, 34, 277-289	5.8	39
144	Assessment of the effects of fish meal, wheat gluten, soy protein concentrate and feed moisture on extruder system parameters and the technical quality of fish feed. *Animal Feed Science and Technology*, **2011**, 165, 238-250	3	39
143	Effect of simple shear on the physical properties of glutenin macro polymer (GMP). *Journal of Cereal Science*, **2005**, 42, 59-68	3.8	39
142	Understanding fiber formation in a concentrated soy protein isolate - Pectin blend. *Journal of Food Engineering*, **2018**, 222, 84-92	6	38
141	Aeration of bread dough influenced by different way of processing. *Journal of Cereal Science*, **2010**, 51, 89-95	3.8	38
140	Exergetic comparison of food waste valorization in industrial bread production. *Energy*, **2015**, 82, 640-649	7.9	37
139	Cultivation of shear stress sensitive and tolerant microalgal species in a tubular photobioreactor equipped with a centrifugal pump. *Journal of Applied Phycology*, **2016**, 28, 53-62	3.2	35
138	A New Method to Study Simple Shear Processing of Wheat Gluten-Starch Mixtures. *Cereal Chemistry*, **2004**, 81, 714-721	2.4	35
137	Aqueous fractionation processes of soy protein for fibrous structure formation. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 313-319	6.8	34
136	On characterization of anisotropic plant protein structures. *Food and Function*, **2014**, 5, 3233-40	6.1	34
135	Enzyme-Induced Formation of β-Lactoglobulin Fibrils by AspN Endoproteinase. *Food Biophysics*, **2008**, 3, 390-394	3.2	34
134	Starch hydrolysis under low water conditions: A conceptual process design. *Journal of Food Engineering*, **2006**, 75, 178-186	6	34

133	The emulsifying performance of mildly derived mixtures from sunflower seeds. *Food Hydrocolloids*, **2019**, 88, 75-85	10.6	34
132	Interfacial properties of green leaf cellulosic particles. *Food Hydrocolloids*, **2017**, 71, 8-16	10.6	32
131	Isoflavone extraction from okara using water as extractant. *Food Chemistry*, **2014**, 160, 371-8	8.5	32
130	Comparing functional properties of concentrated protein isolates with freeze-dried protein isolates from lupin seeds. *Food Hydrocolloids*, **2015**, 51, 346-354	10.6	32
129	Yellow pea aqueous fractionation increases the specific volume fraction and viscosity of its dispersions. *Food Hydrocolloids*, **2020**, 99, 105332	10.6	31
128	Influence of process parameters on formation of fibrous materials from dense calcium caseinate dispersions and fat. *Food Hydrocolloids*, **2008**, 22, 587-600	10.6	30
127	Dough processing in a Couette-type device with varying eccentricity: Effect on glutenin macro-polymer properties and dough micro-structure. *Journal of Cereal Science*, **2007**, 45, 34-48	3.8	30
126	A combined rheology and time domain NMR approach for determining water distributions in protein blends. *Food Hydrocolloids*, **2016**, 60, 525-532	10.6	30
125	Shear-induced inactivation of alpha-amylase in a plain shear field. *Biotechnology Progress*, **2004**, 20, 1140-5	2.8	28
124	Protein nativity explains emulsifying properties of aqueous extracted protein components from yellow pea. *Food Structure*, **2017**, 14, 104-111	4.3	27
123	Mildly refined fractions of yellow peas show rich behaviour in thickened oil-in-water emulsions. *Innovative Food Science and Emerging Technologies*, **2017**, 41, 251-258	6.8	27
122	Reducing the stiffness of concentrated whey protein isolate (WPI) gels by using WPI microparticles. *Food Hydrocolloids*, **2012**, 26, 240-248	10.6	27
121	Creating Novel Structures in Food Materials: The Role of Well-Defined Shear Flow. *Food Biophysics*, **2008**, 3, 120-125	3.2	27
120	Importance of intrinsic properties of dense caseinate dispersions for structure formation. *Biomacromolecules*, **2007**, 8, 3540-7	6.9	27
119	Modeling macromolecular degradation of corn starch in a twin screw extruder. *Journal of Food Engineering*, **2005**, 66, 147-154	6	27
118	Less is more: Limited fractionation yields stronger gels for pea proteins. *Food Hydrocolloids*, **2021**, 112, 106285	10.6	27
117	Migration of gluten under shear flow as a novel mechanism for separating wheat flour into gluten and starch. *Journal of Cereal Science*, **2008**, 48, 327-338	3.8	26
116	Mixing behaviour of a zero-developed dough compared to a flour▯water mixture. *Journal of Cereal Science*, **2006**, 44, 12-20	3.8	26

115	Effect of crosslink density on the water-binding capacity of whey protein microparticles. *Food Hydrocolloids*, **2015**, 44, 277-284	10.6	24
114	Water-binding capacity of protein-rich particles and their pellets. *Food Hydrocolloids*, **2017**, 65, 144-156	10.6	23
113	Influence of dispersed particles on small and large deformation properties of concentrated caseinate composites. *Food Hydrocolloids*, **2007**, 21, 73-84	10.6	23
112	Modifying Faba Bean Protein Concentrate Using Dry Heat to Increase Water Holding Capacity. *Foods*, **2020**, 9,	4.9	23
111	Time domain nuclear magnetic resonance as a method to determine and characterize the water-binding capacity of whey protein microparticles. *Food Hydrocolloids*, **2016**, 54, 170-178	10.6	22
110	The use of enzymes for beer brewing: Thermodynamic comparison on resource use. *Energy*, **2016**, 115, 519-527	7.9	22
109	Influence of high solid concentrations on enzymatic wheat gluten hydrolysis and resulting functional properties. *Journal of Cereal Science*, **2013**, 57, 531-536	3.8	21
108	A novel method to prepare gluten-free dough using a meso-structured whey protein particle system. *Journal of Cereal Science*, **2011**, 53, 133-138	3.8	21
107	In situ compatibilization of starch�zein blends under shear flow. *Chemical Engineering Science*, **2009**, 64, 3516-3524	4.4	21
106	Small and large oscillatory shear properties of concentrated proteins. *Food Hydrocolloids*, **2021**, 110, 106172	10.6	21
105	Enhancing the water holding capacity of model meat analogues through marinade composition. *Journal of Food Engineering*, **2021**, 290, 110283	6	21
104	Protein Oxidation and In Vitro Gastric Digestion of Processed Soy-Based Matrices. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9591-9600	5.7	20
103	Wheat dough rheology at low water contents and the influence of xylanases. *Food Research International*, **2014**, 66, 478-484	7	20
102	Elastic Networks of Protein Particles. *Food Biophysics*, **2010**, 5, 41-48	3.2	20
101	Air bubbles in calcium caseinate fibrous material enhances anisotropy. *Food Hydrocolloids*, **2019**, 87, 497-505	10.6	20
100	Functional properties of mildly fractionated soy protein as influenced by the processing pH. *Journal of Food Engineering*, **2020**, 275, 109875	6	19
99	Covalent Bonding of Chlorogenic Acid Induces Structural Modifications on Sunflower Proteins. *ChemPhysChem*, **2018**, 19, 459-468	3.2	18
98	Protein micro-structuring as a tool to texturize protein foods. *Food and Function*, **2013**, 4, 277-82	6.1	18

97	The behaviour of sunflower oleosomes at the interfaces. *Soft Matter*, **2019**, 15, 4639-4646	3.6	17
96	The use of whey protein particles in gluten-free bread production, the effect of particle stability. *Food Hydrocolloids*, **2011**, 25, 1744-1750	10.6	17
95	On the applicability of Flory–Huggins theory to ternary starch–water–solute systems. *Carbohydrate Polymers*, **2009**, 77, 703-712	10.3	17
94	Water redistribution determined by time domain NMR explains rheological properties of dense fibrous protein blends at high temperature. *Food Hydrocolloids*, **2020**, 101, 105562	10.6	17
93	Rheological behaviour of fibre-rich plant materials in fat-based food systems. *Food Hydrocolloids*, **2014**, 40, 254-261	10.6	16
92	Wheat gluten in extruded fish feed: effects on morphology and on physical and functional properties. *Aquaculture Nutrition*, **2013**, 19, 845-859	3.2	16
91	Glass transitions of barley starch and protein in the endosperm and isolated from. *Food Research International*, **2015**, 72, 241-246	7	15
90	A resource efficiency assessment of the industrial mushroom production chain: the influence of data variability. *Journal of Cleaner Production*, **2016**, 126, 394-408	10.3	15
89	Thermo-mechanical processing of plant proteins using shear cell and high-moisture extrusion cooking. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-18	11.5	15
88	Pearling barley to alter the composition of the raw material before brewing. *Journal of Food Engineering*, **2015**, 150, 44-49	6	14
87	Viscoelastic properties of soy protein isolate - pectin blends: Richer than those of a simple composite material. *Food Research International*, **2018**, 107, 281-288	7	14
86	Exergetic comparison of three different processing routes for yellow pea (Pisum sativum): Functionality as a driver in sustainable process design. *Journal of Cleaner Production*, **2018**, 183, 979-987	10.3	14
85	Understanding leaf membrane protein extraction to develop a food-grade process. *Food Chemistry*, **2017**, 217, 234-243	8.5	14
84	The working domain in reactive extrusion. Part I: The effect of the polymer melt viscosity. *Polymer Engineering and Science*, **1997**, 37, 511-518	2.3	14
83	Influence of shear during enzymatic gelation of caseinate–water and caseinate–water–fat systems. *Journal of Food Engineering*, **2007**, 79, 706-717	6	14
82	Protein Oxidation in Plant Protein-Based Fibrous Products: Effects of Encapsulated Iron and Process Conditions. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 11105-11112	5.7	14
81	Substitution of whey protein by pea protein is facilitated by specific fractionation routes. *Food Hydrocolloids*, **2021**, 117, 106691	10.6	14
80	Interfacial properties and emulsification performance of thylakoid membrane fragments. *Soft Matter*, **2017**, 13, 608-618	3.6	13

79	Multicomponent emulsifiers from sunflower seeds. *Current Opinion in Food Science*, **2019**, 29, 35-41	9.8	13
78	Starch–gluten separation by shearing: Influence of the device geometry. *Chemical Engineering Science*, **2012**, 73, 421-430	4.4	13
77	Texture methods for evaluating meat and meat analogue structures: A review. *Food Control*, **2021**, 127, 108103	6.2	13
76	Double emulsions for iron encapsulation: is a high concentration of lipophilic emulsifier ideal for physical and chemical stability?. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4540-4549	4.3	12
75	Exergy driven process synthesis for isoflavone recovery from okara. *Energy*, **2014**, 74, 471-483	7.9	12
74	Exergy efficiency from staple food ingredients to body metabolism: The case of carbohydrates. *Journal of Cleaner Production*, **2017**, 142, 4101-4113	10.3	12
73	Influence of process conditions on the separation behaviour of starch–gluten systems. *Journal of Food Engineering*, **2009**, 95, 572-578	6	12
72	Prediction of permeation fluxes of small volatile components through starch-based films. *Carbohydrate Polymers*, **2007**, 68, 528-536	10.3	12
71	Oxidative stability of soy proteins: From ground soybeans to structured products. *Food Chemistry*, **2020**, 318, 126499	8.5	11
70	Processing concepts for the use of green leaves as raw materials for the food industry. *Journal of Cleaner Production*, **2017**, 164, 736-748	10.3	11
69	Formation of oil droplets in plasticized starch matrix in simple shear flow. *Journal of Food Engineering*, **2012**, 112, 200-207	6	11
68	Air bubbles in fibrous caseinate gels investigated by neutron refraction, X-ray tomography and refractive microscope. *Food Hydrocolloids*, **2018**, 83, 287-295	10.6	11
67	A conceptual exergy-based framework for assessing, monitoring, and designing a resource efficient agri-food sector. *Journal of Cleaner Production*, **2017**, 158, 38-50	10.3	10
66	Understanding functional properties of mildly refined starch fractions of yellow pea. *Journal of Cereal Science*, **2017**, 75, 116-123	3.8	10
65	Unravelling of the water-binding capacity of cold-gelated whey protein microparticles. *Food Hydrocolloids*, **2017**, 63, 533-544	10.6	10
64	Factors impeding enzymatic wheat gluten hydrolysis at high solid concentrations. *Biotechnology and Bioengineering*, **2014**, 111, 1304-12	4.9	10
63	Lupine and rapeseed protein concentrate in fish feed: A comparative assessment of the techno-functional properties using a shear cell device and an extruder. *Journal of Food Engineering*, **2014**, 126, 178-189	6	10
62	Salt-modulated structure formation in a dense calcium caseinate system. *Food Hydrocolloids*, **2012**, 29, 42-47	10.6	10

61	New insights on the formation of colloidal whey protein particles. *Food Hydrocolloids*, **2011**, 25, 333-339	10.6	10
60	Influence of sodium chloride on shear flow induced starch gluten separation from Soissons wheat dough. *Journal of Food Engineering*, **2010**, 99, 366-372	6	10
59	Aqueous fractionation yields chemically stable lupin protein isolates. *Food Research International*, **2015**, 72, 82-90	7	9
58	Mechanism of Isoflavone Adsorption from Okara Extracts onto Food-Grade Resins. *Industrial & Engineering Chemistry Research*, **2014**, 53, 15245-15252	3.9	9
57	A Process Synthesis Approach for Isolation of Isoflavones from Okara. *Industrial & Engineering Chemistry Research*, **2015**, 54, 691-699	3.9	9
56	Quality of shear fractionated wheat gluten Comparison to commercial vital wheat gluten. *Journal of Cereal Science*, **2011**, 53, 154-159	3.8	9
55	Understanding the role of air and protein phase on mechanical anisotropy of calcium caseinate fibers. *Food Research International*, **2019**, 121, 862-869	7	9
54	Effect of mechanical interaction on the hydration of mixed soy protein and gluten gels. *Current Research in Food Science*, **2020**, 3, 134-145	5.6	9
53	From raw material to mildly refined ingredient Linking structure to composition to understand fractionation processes. *Journal of Food Engineering*, **2021**, 291, 110321	6	9
52	Assessing functional properties of rapeseed protein concentrate versus isolate for food applications. *Innovative Food Science and Emerging Technologies*, **2021**, 68, 102636	6.8	9
51	Small angle neutron scattering quantifies the hierarchical structure in fibrous calcium caseinate. *Food Hydrocolloids*, **2020**, 106, 105912	10.6	8
50	Coalescence of oil droplets in plasticized starch matrix in simple shear flow. *Journal of Food Engineering*, **2012**, 113, 453-460	6	8
49	On the potential of uneven heating in heterogeneous food media with dielectric heating. *Journal of Food Engineering*, **2004**, 63, 403-412	6	8
48	Alternatives to Meat and Dairy. *Annual Review of Food Science and Technology*, **2021**, 12, 29-50	14.7	8
47	Maltodextrin promotes calcium caseinate fibre formation through air inclusion. *Food Hydrocolloids*, **2019**, 95, 143-151	10.6	7
46	Mapping the texture of plant protein blends for meat analogues. *Food Hydrocolloids*, **2021**, 118, 106753	10.6	7
45	How pea fractions with different protein composition and purity can substitute WPI in heat-set gels. *Food Hydrocolloids*, **2021**, 120, 106891	10.6	7
44	Adsorption of isoflavones onto PVPP in the presence of a soy matrix. *Separation and Purification Technology*, **2015**, 149, 479-487	8.3	6

43	Stiffening in gels containing whey protein isolate. *International Dairy Journal*, **2013**, 28, 62-69	3.5	6
42	Particle size effects in colloidal gelatin particle suspensions. *Journal of Food Engineering*, **2010**, 101, 394-401	6	6
41	The working domain in reactive extrusion. Part II: The effect of the polymerization rate. *Polymer Engineering and Science*, **1997**, 37, 519-528	2.3	6
40	Production of glucose syrups in highly concentrated systems. *Biotechnology Progress*, **2005**, 21, 598-602	2.8	6
39	A mechanistic model of the relation between molecular structure of amylopectin and macromolecular degradation during heating shearing processes. *Polymer Degradation and Stability*, **2004**, 85, 589-594	4.7	5
38	Local mixing effects of screw elements during extrusion. *Polymer Engineering and Science*, **2005**, 45, 271-278	2.3	5
37	Water release kinetics from soy protein gels and meat analogues as studied with confined compression. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102528	6.8	5
36	Apparent universality of leguminous proteins in swelling and fibre formation when mixed with gluten. *Food Hydrocolloids*, **2021**, 120, 106788	10.6	5
35	Fibre formation in calcium caseinate influenced by solvent isotope effect and drying method A neutron spectroscopy study. *Chemical Engineering Science*, **2019**, 207, 1270-1277	4.4	4
34	Gluten protein composition in several fractions obtained by shear induced separation of wheat flour. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10487-92	5.7	4
33	Process history of calcium caseinate affects fibre formation. *Journal of Food Engineering*, **2020**, 275, 109866	6	4
32	Combining unmalted barley and pearling gives good quality brewing. *Journal of the Institute of Brewing*, **2016**, 122, 228-236	2	4
31	TD-NMR to understand water-binding food properties. *Magnetic Resonance in Chemistry*, **2019**, 57, 603-606	2.1	4
30	Rapeseed protein concentrate as a potential ingredient for meat analogues. *Innovative Food Science and Emerging Technologies*, **2021**, 72, 102758	6.8	4
29	Characteristics of Soy Protein Prepared Using an Aqueous Ethanol Washing Process. *Foods*, **2021**, 10,	4.9	4
28	Isochoric moisture heating as a tool to control the functionality of soy protein. *LWT - Food Science and Technology*, **2021**, 150, 111979	5.4	4
27	How macroscopic structure of 3D printed protein bars filled with chocolate influences instrumental and sensory texture. *LWT - Food Science and Technology*, **2021**, 151, 112155	5.4	4
26	Migration of gluten under shear flow: Influence of process parameters on separation behaviour. *Food Chemistry*, **2010**, 118, 712-718	8.5	3

25	Determination of the degree of fill in a counter-rotating twin screw extruder. *Polymer Engineering and Science*, **1998**, 38, 1193-1198	2.3	3
24	Coacervation in pea protein solutions: The effect of pH, salt, and fractionation processing steps. *Food Hydrocolloids*, **2021**, 125, 107379	10.6	3
23	Structure formation and non-linear rheology of blends of plant proteins with pectin and cellulose. *Food Hydrocolloids*, **2022**, 124, 107327	10.6	3
22	Effect of calcium hydroxide and fractionation process on the functional properties of soy protein concentrate. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102501	6.8	3
21	Removal of phenolic compounds from de-oiled sunflower kernels by aqueous ethanol washing. *Food Chemistry*, **2021**, 362, 130204	8.5	3
20	Creating protein-rich snack foods using binder jet 3D printing. *Journal of Food Engineering*, **2022**, 111124	6	3
19	Shear-induced starch–gluten separation at very low water content aided by xylanases. *Journal of Food Engineering*, **2014**, 141, 51-57	6	2
18	Applicability of product-driven process synthesis to separation processes in food. *Computer Aided Chemical Engineering*, **2012**, 31, 210-214	0.6	2
17	A water-only process to fractionate yellow peas into its constituents. *Innovative Food Science and Emerging Technologies*, **2022**, 75, 102894	6.8	2
16	Fractionation methods affect the gelling properties of pea proteins in emulsion-filled gels. *Food Hydrocolloids*, **2022**, 125, 107427	10.6	2
15	Meat substitutes - past, present, and future of products available in Brazil: changes in the nutritional profile. *Future Foods*, **2022**, 5, 100133	3.3	2
14	Importance of elasticity on calcium caseinate fiber formation. *Food Structure*, **2021**, 28, 100171	4.3	1
13	Effect of calcium enrichment on the composition, conformation, and functional properties of soy protein. *Food Hydrocolloids*, **2022**, 123, 107191	10.6	1
12	Challenges and solutions of extracting value-added ingredients from fruit and vegetable by-products: a review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-23	11.5	1
11	Quantifying water distribution between starch and protein in doughs and gels from mildly refined faba bean fractions.. *Current Research in Food Science*, **2022**, 5, 735-742	5.6	1
10	Effect of aqueous ethanol washing on functional properties of sunflower materials for meat analogue application. *Food Structure*, **2022**, 33, 100274	4.3	1
9	Covalent and non-covalent modification of sunflower protein with chlorogenic acid: Identifying the critical ratios that affect techno-functionality. *Food Hydrocolloids*, **2022**, 107800	10.6	1
8	Exergy destruction in ammonia scrubbers. *Resources, Conservation and Recycling*, **2018**, 136, 153-165	11.9	0

7	Non-linear rheology reveals the importance of elasticity in meat and meat analogues.. *Scientific Reports*, **2022**, 12, 1334	4.9	0
6	Engineering amyloid and amyloid-like morphologies of β-lactoglobulin. *Food Hydrocolloids*, **2022**, 124, 107301	10.6	0
5	Effect of sterilization and storage on a model meat analogue pet food. *Animal Feed Science and Technology*, **2021**, 271, 114737	3	0
4	Starch in Plant-Based Meat Replacers: A New Approach to Using Endogenous Starch from Cereals and Legumes. *Starch/Staerke*,2100157	2.3	0
3	Dry fractionation to produce functional fractions from mung bean, yellow pea and cowpea flour. *Innovative Food Science and Emerging Technologies*, **2022**, 78, 103018	6.8	0
2	CHAPTER 21:Novel Processing Concepts for Making Fibrous Food Products. *RSC Green Chemistry*, **2018**, 462-477	0.9	
1	Abrasive milling: A method to pre-fractionate testa and embryonic axis from yellow pea. *LWT - Food Science and Technology*, **2021**, 151, 112087	5.4	