

Atze Jan van der Goot

List of Publications by Year in Descending Order

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

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	A water-only process to fractionate yellow peas into its constituents. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 75, 102894	6.8	2
185	Non-linear rheology reveals the importance of elasticity in meat and meat analogues.. <i>Scientific Reports</i> , 2022 , 12, 1334	4.9	0
184	Fractionation methods affect the gelling properties of pea proteins in emulsion-filled gels. <i>Food Hydrocolloids</i> , 2022 , 125, 107427	10.6	2
183	Engineering amyloid and amyloid-like morphologies of β lactoglobulin. <i>Food Hydrocolloids</i> , 2022 , 124, 107301	10.6	0
182	Structure formation and non-linear rheology of blends of plant proteins with pectin and cellulose. <i>Food Hydrocolloids</i> , 2022 , 124, 107327	10.6	3
181	Effect of calcium enrichment on the composition, conformation, and functional properties of soy protein. <i>Food Hydrocolloids</i> , 2022 , 123, 107191	10.6	1
180	Challenges and solutions of extracting value-added ingredients from fruit and vegetable by-products: a review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-23	11.5	1
179	Meat substitutes - past, present, and future of products available in Brazil: changes in the nutritional profile. <i>Future Foods</i> , 2022 , 5, 100133	3.3	2
178	Quantifying water distribution between starch and protein in doughs and gels from mildly refined faba bean fractions.. <i>Current Research in Food Science</i> , 2022 , 5, 735-742	5.6	1
177	Creating protein-rich snack foods using binder jet 3D printing. <i>Journal of Food Engineering</i> , 2022 , 1111246		3
176	Dry fractionation to produce functional fractions from mung bean, yellow pea and cowpea flour. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 78, 103018	6.8	0
175	Effect of aqueous ethanol washing on functional properties of sunflower materials for meat analogue application. <i>Food Structure</i> , 2022 , 33, 100274	4.3	1
174	Covalent and non-covalent modification of sunflower protein with chlorogenic acid: Identifying the critical ratios that affect techno-functionality. <i>Food Hydrocolloids</i> , 2022 , 107800	10.6	1
173	Coacervation in pea protein solutions: The effect of pH, salt, and fractionation processing steps. <i>Food Hydrocolloids</i> , 2021 , 125, 107379	10.6	3
172	Alternatives to Meat and Dairy. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 29-50	14.7	8
171	Functionality of Ingredients and Additives in Plant-Based Meat Analogues. <i>Foods</i> , 2021 , 10,	4.9	47
170	Importance of elasticity on calcium caseinate fiber formation. <i>Food Structure</i> , 2021 , 28, 100171	4.3	1

169	Small and large oscillatory shear properties of concentrated proteins. <i>Food Hydrocolloids</i> , 2021 , 110, 106172	10.6	21
168	Less is more: Limited fractionation yields stronger gels for pea proteins. <i>Food Hydrocolloids</i> , 2021 , 112, 106285	10.6	27
167	Enhancing the water holding capacity of model meat analogues through marinade composition. <i>Journal of Food Engineering</i> , 2021 , 290, 110283	6	21
166	From raw material to mildly refined ingredient Linking structure to composition to understand fractionation processes. <i>Journal of Food Engineering</i> , 2021 , 291, 110321	6	9
165	Effect of sterilization and storage on a model meat analogue pet food. <i>Animal Feed Science and Technology</i> , 2021 , 271, 114737	3	0
164	Thermo-mechanical processing of plant proteins using shear cell and high-moisture extrusion cooking. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-18	11.5	15
163	Assessing functional properties of rapeseed protein concentrate versus isolate for food applications. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 68, 102636	6.8	9
162	Rapeseed protein concentrate as a potential ingredient for meat analogues. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 72, 102758	6.8	4
161	Substitution of whey protein by pea protein is facilitated by specific fractionation routes. <i>Food Hydrocolloids</i> , 2021 , 117, 106691	10.6	14
160	Mapping the texture of plant protein blends for meat analogues. <i>Food Hydrocolloids</i> , 2021 , 118, 106753	10.6	7
159	Characteristics of Soy Protein Prepared Using an Aqueous Ethanol Washing Process. <i>Foods</i> , 2021 , 10,	4.9	4
158	Texture methods for evaluating meat and meat analogue structures: A review. <i>Food Control</i> , 2021 , 127, 108103	6.2	13
157	Isochoric moisture heating as a tool to control the functionality of soy protein. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111979	5.4	4
156	Removal of phenolic compounds from de-oiled sunflower kernels by aqueous ethanol washing. <i>Food Chemistry</i> , 2021 , 362, 130204	8.5	3
155	Abrasive milling: A method to pre-fractionate testa and embryonic axis from yellow pea. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112087	5.4	
154	How pea fractions with different protein composition and purity can substitute WPI in heat-set gels. <i>Food Hydrocolloids</i> , 2021 , 120, 106891	10.6	7
153	Apparent universality of leguminous proteins in swelling and fibre formation when mixed with gluten. <i>Food Hydrocolloids</i> , 2021 , 120, 106788	10.6	5
152	How macroscopic structure of 3D printed protein bars filled with chocolate influences instrumental and sensory texture. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112155	5.4	4

151	Oxidative stability of soy proteins: From ground soybeans to structured products. <i>Food Chemistry</i> , 2020 , 318, 126499	8.5	11
150	Small angle neutron scattering quantifies the hierarchical structure in fibrous calcium caseinate. <i>Food Hydrocolloids</i> , 2020 , 106, 105912	10.6	8
149	Water redistribution determined by time domain NMR explains rheological properties of dense fibrous protein blends at high temperature. <i>Food Hydrocolloids</i> , 2020 , 101, 105562	10.6	17
148	Functional properties of mildly fractionated soy protein as influenced by the processing pH. <i>Journal of Food Engineering</i> , 2020 , 275, 109875	6	19
147	Process history of calcium caseinate affects fibre formation. <i>Journal of Food Engineering</i> , 2020 , 275, 109866	6.6	4
146	Effect of calcium hydroxide and fractionation process on the functional properties of soy protein concentrate. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102501	6.8	3
145	Water release kinetics from soy protein gels and meat analogues as studied with confined compression. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102528	6.8	5
144	Modifying Fabia Bean Protein Concentrate Using Dry Heat to Increase Water Holding Capacity. <i>Foods</i> , 2020 , 9,	4.9	23
143	Yellow pea aqueous fractionation increases the specific volume fraction and viscosity of its dispersions. <i>Food Hydrocolloids</i> , 2020 , 99, 105332	10.6	31
142	Effect of mechanical interaction on the hydration of mixed soy protein and gluten gels. <i>Current Research in Food Science</i> , 2020 , 3, 134-145	5.6	9
141	Covalent modification of food proteins by plant-based ingredients (polyphenols and organosulphur compounds): A commonplace reaction with novel utilization potential. <i>Trends in Food Science and Technology</i> , 2020 , 101, 38-49	15.3	44
140	Multicomponent emulsifiers from sunflower seeds. <i>Current Opinion in Food Science</i> , 2019 , 29, 35-41	9.8	13
139	Extrusion-based 3D printing of food pastes: Correlating rheological properties with printing behaviour. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 58, 102214	6.8	68
138	Plant-Based Meat Analogues 2019 , 103-126		65
137	The behaviour of sunflower oleosomes at the interfaces. <i>Soft Matter</i> , 2019 , 15, 4639-4646	3.6	17
136	Comparing structuring potential of pea and soy protein with gluten for meat analogue preparation. <i>Journal of Food Engineering</i> , 2019 , 261, 32-39	6	85
135	Maltodextrin promotes calcium caseinate fibre formation through air inclusion. <i>Food Hydrocolloids</i> , 2019 , 95, 143-151	10.6	7
134	Meat alternatives: an integrative comparison. <i>Trends in Food Science and Technology</i> , 2019 , 88, 505-512	15.3	114

133	Double emulsions for iron encapsulation: is a high concentration of lipophilic emulsifier ideal for physical and chemical stability?. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4540-4549	4.3	12
132	Protein Oxidation and In Vitro Gastric Digestion of Processed Soy-Based Matrices. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9591-9600	5.7	20
131	Fibre formation in calcium caseinate influenced by solvent isotope effect and drying method [A neutron spectroscopy study. <i>Chemical Engineering Science</i> , 2019 , 207, 1270-1277	4.4	4
130	Understanding the role of air and protein phase on mechanical anisotropy of calcium caseinate fibers. <i>Food Research International</i> , 2019 , 121, 862-869	7	9
129	TD-NMR to understand water-binding food properties. <i>Magnetic Resonance in Chemistry</i> , 2019 , 57, 603-606	6	4
128	The emulsifying performance of mildly derived mixtures from sunflower seeds. <i>Food Hydrocolloids</i> , 2019 , 88, 75-85	10.6	34
127	Air bubbles in calcium caseinate fibrous material enhances anisotropy. <i>Food Hydrocolloids</i> , 2019 , 87, 497-505	5.05	20
126	Viscoelastic properties of soy protein isolate - pectin blends: Richer than those of a simple composite material. <i>Food Research International</i> , 2018 , 107, 281-288	7	14
125	Exergetic comparison of three different processing routes for yellow pea (<i>Pisum sativum</i>): Functionality as a driver in sustainable process design. <i>Journal of Cleaner Production</i> , 2018 , 183, 979-987	10.3	14
124	Understanding fiber formation in a concentrated soy protein isolate - Pectin blend. <i>Journal of Food Engineering</i> , 2018 , 222, 84-92	6	38
123	Aqueous fractionation processes of soy protein for fibrous structure formation. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 313-319	6.8	34
122	Covalent Bonding of Chlorogenic Acid Induces Structural Modifications on Sunflower Proteins. <i>ChemPhysChem</i> , 2018 , 19, 459-468	3.2	18
121	The phase properties of soy protein and wheat gluten in a blend for fibrous structure formation. <i>Food Hydrocolloids</i> , 2018 , 79, 273-281	10.6	43
120	Exergy destruction in ammonia scrubbers. <i>Resources, Conservation and Recycling</i> , 2018 , 136, 153-165	11.9	0
119	Structuring processes for meat analogues. <i>Trends in Food Science and Technology</i> , 2018 , 81, 25-36	15.3	138
118	CHAPTER 21:Novel Processing Concepts for Making Fibrous Food Products. <i>RSC Green Chemistry</i> , 2018 , 462-477	0.9	
117	Understanding differences in protein fractionation from conventional crops, and herbaceous and aquatic biomass - Consequences for industrial use. <i>Trends in Food Science and Technology</i> , 2018 , 71, 235-245	15.3	58
116	Protein Oxidation in Plant Protein-Based Fibrous Products: Effects of Encapsulated Iron and Process Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11105-11112	5.7	14

115	Air bubbles in fibrous caseinate gels investigated by neutron refraction, X-ray tomography and refractive microscope. <i>Food Hydrocolloids</i> , 2018 , 83, 287-295	10.6	11
114	The use of exergetic indicators in the food industry - A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 197-211	11.5	53
113	Interfacial properties of green leaf cellulosic particles. <i>Food Hydrocolloids</i> , 2017 , 71, 8-16	10.6	32
112	A conceptual exergy-based framework for assessing, monitoring, and designing a resource efficient agri-food sector. <i>Journal of Cleaner Production</i> , 2017 , 158, 38-50	10.3	10
111	Understanding functional properties of mildly refined starch fractions of yellow pea. <i>Journal of Cereal Science</i> , 2017 , 75, 116-123	3.8	10
110	Water-binding capacity of protein-rich particles and their pellets. <i>Food Hydrocolloids</i> , 2017 , 65, 144-156	10.6	23
109	Interfacial properties and emulsification performance of thylakoid membrane fragments. <i>Soft Matter</i> , 2017 , 13, 608-618	3.6	13
108	Protein nativity explains emulsifying properties of aqueous extracted protein components from yellow pea. <i>Food Structure</i> , 2017 , 14, 104-111	4.3	27
107	Physical bonding between sunflower proteins and phenols: Impact on interfacial properties. <i>Food Hydrocolloids</i> , 2017 , 73, 326-334	10.6	49
106	Mildly refined fractions of yellow peas show rich behaviour in thickened oil-in-water emulsions. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 251-258	6.8	27
105	Processing concepts for the use of green leaves as raw materials for the food industry. <i>Journal of Cleaner Production</i> , 2017 , 164, 736-748	10.3	11
104	Understanding leaf membrane protein extraction to develop a food-grade process. <i>Food Chemistry</i> , 2017 , 217, 234-243	8.5	14
103	Unravelling of the water-binding capacity of cold-gelated whey protein microparticles. <i>Food Hydrocolloids</i> , 2017 , 63, 533-544	10.6	10
102	Exergy efficiency from staple food ingredients to body metabolism: The case of carbohydrates. <i>Journal of Cleaner Production</i> , 2017 , 142, 4101-4113	10.3	12
101	Concepts for further sustainable production of foods. <i>Journal of Food Engineering</i> , 2016 , 168, 42-51	6	132
100	Cultivation of shear stress sensitive and tolerant microalgal species in a tubular photobioreactor equipped with a centrifugal pump. <i>Journal of Applied Phycology</i> , 2016 , 28, 53-62	3.2	35
99	A resource efficiency assessment of the industrial mushroom production chain: the influence of data variability. <i>Journal of Cleaner Production</i> , 2016 , 126, 394-408	10.3	15
98	Shear-induced structuring as a tool to make anisotropic materials using soy protein concentrate. <i>Journal of Food Engineering</i> , 2016 , 188, 77-86	6	55

97	Recovery of protein from green leaves: Overview of crucial steps for utilisation. <i>Food Chemistry</i> , 2016 , 203, 402-408	8.5	44
96	Time domain nuclear magnetic resonance as a method to determine and characterize the water-binding capacity of whey protein microparticles. <i>Food Hydrocolloids</i> , 2016 , 54, 170-178	10.6	22
95	On the use of the Couette Cell technology for large scale production of textured soy-based meat replacers. <i>Journal of Food Engineering</i> , 2016 , 169, 205-213	6	65
94	Combining unmalted barley and pearling gives good quality brewing. <i>Journal of the Institute of Brewing</i> , 2016 , 122, 228-236	2	4
93	A combined rheology and time domain NMR approach for determining water distributions in protein blends. <i>Food Hydrocolloids</i> , 2016 , 60, 525-532	10.6	30
92	Shear-induced fibrous structure formation from a pectin/SPI blend. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 193-200	6.8	73
91	The use of enzymes for beer brewing: Thermodynamic comparison on resource use. <i>Energy</i> , 2016 , 115, 519-527	7.9	22
90	Exergetic comparison of food waste valorization in industrial bread production. <i>Energy</i> , 2015 , 82, 640-649	9	37
89	Adsorption of isoflavones onto PVPP in the presence of a soy matrix. <i>Separation and Purification Technology</i> , 2015 , 149, 479-487	8.3	6
88	Glass transitions of barley starch and protein in the endosperm and isolated from. <i>Food Research International</i> , 2015 , 72, 241-246	7	15
87	Production of structured soy-based meat analogues using simple shear and heat in a Couette Cell. <i>Journal of Food Engineering</i> , 2015 , 160, 34-41	6	61
86	Aqueous fractionation yields chemically stable lupin protein isolates. <i>Food Research International</i> , 2015 , 72, 82-90	7	9
85	Sustainability assessment of oilseed fractionation processes: A case study on lupin seeds. <i>Journal of Food Engineering</i> , 2015 , 150, 117-124	6	47
84	Pearling barley to alter the composition of the raw material before brewing. <i>Journal of Food Engineering</i> , 2015 , 150, 44-49	6	14
83	Understanding the differences in gelling properties between lupin protein isolate and soy protein isolate. <i>Food Hydrocolloids</i> , 2015 , 43, 465-472	10.6	63
82	Effect of crosslink density on the water-binding capacity of whey protein microparticles. <i>Food Hydrocolloids</i> , 2015 , 44, 277-284	10.6	24
81	Comparing functional properties of concentrated protein isolates with freeze-dried protein isolates from lupin seeds. <i>Food Hydrocolloids</i> , 2015 , 51, 346-354	10.6	32
80	Dry fractionation for sustainable production of functional legume protein concentrates. <i>Trends in Food Science and Technology</i> , 2015 , 45, 327-335	15.3	119

79	A Process Synthesis Approach for Isolation of Isoflavones from Okara. <i>Industrial & Engineering Chemistry Research</i> , 2015 , 54, 691-699	3.9	9
78	Wheat dough rheology at low water contents and the influence of xylanases. <i>Food Research International</i> , 2014 , 66, 478-484	7	20
77	Mechanism of Isoflavone Adsorption from Okara Extracts onto Food-Grade Resins. <i>Industrial & Engineering Chemistry Research</i> , 2014 , 53, 15245-15252	3.9	9
76	The potential of crude okara for isoflavone production. <i>Journal of Food Engineering</i> , 2014 , 124, 166-172	6	40
75	Isoflavone extraction from okara using water as extractant. <i>Food Chemistry</i> , 2014 , 160, 371-8	8.5	32
74	Exergy driven process synthesis for isoflavone recovery from okara. <i>Energy</i> , 2014 , 74, 471-483	7.9	12
73	Preparation of functional lupine protein fractions by dry separation. <i>LWT - Food Science and Technology</i> , 2014 , 59, 680-688	5.4	56
72	Rheological behaviour of fibre-rich plant materials in fat-based food systems. <i>Food Hydrocolloids</i> , 2014 , 40, 254-261	10.6	16
71	Shear-induced starch-gluten separation at very low water content aided by xylanases. <i>Journal of Food Engineering</i> , 2014 , 141, 51-57	6	2
70	Shear structuring as a new method to make anisotropic structures from soy-gluten blends. <i>Food Research International</i> , 2014 , 64, 743-751	7	68
69	On characterization of anisotropic plant protein structures. <i>Food and Function</i> , 2014 , 5, 3233-40	6.1	34
68	Factors impeding enzymatic wheat gluten hydrolysis at high solid concentrations. <i>Biotechnology and Bioengineering</i> , 2014 , 111, 1304-12	4.9	10
67	Lupine and rapeseed protein concentrate in fish feed: A comparative assessment of the techno-functional properties using a shear cell device and an extruder. <i>Journal of Food Engineering</i> , 2014 , 126, 178-189	6	10
66	The potential of aqueous fractionation of lupin seeds for high-protein foods. <i>Food Chemistry</i> , 2014 , 159, 64-70	8.5	41
65	Protein micro-structuring as a tool to texturize protein foods. <i>Food and Function</i> , 2013 , 4, 277-82	6.1	18
64	Influence of high solid concentrations on enzymatic wheat gluten hydrolysis and resulting functional properties. <i>Journal of Cereal Science</i> , 2013 , 57, 531-536	3.8	21
63	Wheat gluten in extruded fish feed: effects on morphology and on physical and functional properties. <i>Aquaculture Nutrition</i> , 2013 , 19, 845-859	3.2	16
62	Sustainability assessment of salmonid feed using energy, classical exergy and eco-exergy analysis. <i>Ecological Indicators</i> , 2013 , 34, 277-289	5.8	39

61	Stiffening in gels containing whey protein isolate. <i>International Dairy Journal</i> , 2013 , 28, 62-69	3.5	6
60	Applicability of product-driven process synthesis to separation processes in food. <i>Computer Aided Chemical Engineering</i> , 2012 , 31, 210-214	0.6	2
59	Formation of oil droplets in plasticized starch matrix in simple shear flow. <i>Journal of Food Engineering</i> , 2012 , 112, 200-207	6	11
58	Coalescence of oil droplets in plasticized starch matrix in simple shear flow. <i>Journal of Food Engineering</i> , 2012 , 113, 453-460	6	8
57	Starch-gluten separation by shearing: Influence of the device geometry. <i>Chemical Engineering Science</i> , 2012 , 73, 421-430	4.4	13
56	Reducing the stiffness of concentrated whey protein isolate (WPI) gels by using WPI microparticles. <i>Food Hydrocolloids</i> , 2012 , 26, 240-248	10.6	27
55	Salt-modulated structure formation in a dense calcium caseinate system. <i>Food Hydrocolloids</i> , 2012 , 29, 42-47	10.6	10
54	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. <i>Animal Feed Science and Technology</i> , 2011 , 165, 238-250	3	39
53	The potential of dry fractionation processes for sustainable plant protein production. <i>Trends in Food Science and Technology</i> , 2011 , 22, 154-164	15.3	122
52	Quality of shear fractionated wheat gluten – Comparison to commercial vital wheat gluten. <i>Journal of Cereal Science</i> , 2011 , 53, 154-159	3.8	9
51	A novel method to prepare gluten-free dough using a meso-structured whey protein particle system. <i>Journal of Cereal Science</i> , 2011 , 53, 133-138	3.8	21
50	Preparation of gluten-free bread using a meso-structured whey protein particle system. <i>Journal of Cereal Science</i> , 2011 , 53, 355-361	3.8	40
49	New insights on the formation of colloidal whey protein particles. <i>Food Hydrocolloids</i> , 2011 , 25, 333-339	10.6	10
48	Modulation of rheological properties by heat-induced aggregation of whey protein solution. <i>Food Hydrocolloids</i> , 2011 , 25, 1482-1489	10.6	53
47	The use of whey protein particles in gluten-free bread production, the effect of particle stability. <i>Food Hydrocolloids</i> , 2011 , 25, 1744-1750	10.6	17
46	Gluten protein composition in several fractions obtained by shear induced separation of wheat flour. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10487-92	5.7	4
45	New directions towards structure formation and stability of protein-rich foods from globular proteins. <i>Trends in Food Science and Technology</i> , 2010 , 21, 85-94	15.3	47
44	Elastic Networks of Protein Particles. <i>Food Biophysics</i> , 2010 , 5, 41-48	3.2	20

43	Aeration of bread dough influenced by different way of processing. <i>Journal of Cereal Science</i> , 2010 , 51, 89-95	3.8	38
42	Influence of sodium chloride on shear flow induced starch-gluten separation from Soissons wheat dough. <i>Journal of Food Engineering</i> , 2010 , 99, 366-372	6	10
41	Particle size effects in colloidal gelatin particle suspensions. <i>Journal of Food Engineering</i> , 2010 , 101, 394-401	6	6
40	Migration of gluten under shear flow: Influence of process parameters on separation behaviour. <i>Food Chemistry</i> , 2010 , 118, 712-718	8.5	3
39	Influence of process conditions on the separation behaviour of starch-gluten systems. <i>Journal of Food Engineering</i> , 2009 , 95, 572-578	6	12
38	In situ compatibilization of starch-zein blends under shear flow. <i>Chemical Engineering Science</i> , 2009 , 64, 3516-3524	4.4	21
37	On the applicability of Flory-Huggins theory to ternary starch-water-solute systems. <i>Carbohydrate Polymers</i> , 2009 , 77, 703-712	10.3	17
36	The science of food structuring. <i>Soft Matter</i> , 2009 , 5, 501-510	3.6	92
35	Influence of process parameters on formation of fibrous materials from dense calcium caseinate dispersions and fat. <i>Food Hydrocolloids</i> , 2008 , 22, 587-600	10.6	30
34	Migration of gluten under shear flow as a novel mechanism for separating wheat flour into gluten and starch. <i>Journal of Cereal Science</i> , 2008 , 48, 327-338	3.8	26
33	Effect of shear rate on microstructure and rheological properties of sheared wheat doughs. <i>Journal of Cereal Science</i> , 2008 , 48, 426-438	3.8	45
32	Properties of protein fibrils in whey protein isolate solutions: Microstructure, flow behaviour and gelation. <i>International Dairy Journal</i> , 2008 , 18, 1034-1042	3.5	63
31	Peptides are building blocks of heat-induced fibrillar protein aggregates of beta-lactoglobulin formed at pH 2. <i>Biomacromolecules</i> , 2008 , 9, 1474-9	6.9	197
30	Starch-zein blends formed by shear flow. <i>Chemical Engineering Science</i> , 2008 , 63, 5229-5238	4.4	44
29	Creating Novel Structures in Food Materials: The Role of Well-Defined Shear Flow. <i>Food Biophysics</i> , 2008 , 3, 120-125	3.2	27
28	Enzyme-Induced Formation of β -Lactoglobulin Fibrils by AspN Endoproteinase. <i>Food Biophysics</i> , 2008 , 3, 390-394	3.2	34
27	Formation of fibrillar whey protein aggregates: Influence of heat and shear treatment, and resulting rheology. <i>Food Hydrocolloids</i> , 2008 , 22, 1315-1325	10.6	86
26	Formation of fibrous materials from dense calcium caseinate dispersions. <i>Biomacromolecules</i> , 2007 , 8, 1271-9	6.9	58

25	Prediction of permeation fluxes of small volatile components through starch-based films. <i>Carbohydrate Polymers</i> , 2007 , 68, 528-536	10.3	12
24	Influence of shear during enzymatic gelation of caseinate/water and caseinate/water/fat systems. <i>Journal of Food Engineering</i> , 2007 , 79, 706-717	6	14
23	Influence of dispersed particles on small and large deformation properties of concentrated caseinate composites. <i>Food Hydrocolloids</i> , 2007 , 21, 73-84	10.6	23
22	Importance of intrinsic properties of dense caseinate dispersions for structure formation. <i>Biomacromolecules</i> , 2007 , 8, 3540-7	6.9	27
21	Advances in structure formation of anisotropic protein-rich foods through novel processing concepts. <i>Trends in Food Science and Technology</i> , 2007 , 18, 546-557	15.3	54
20	Dough processing in a Couette-type device with varying eccentricity: Effect on glutenin macro-polymer properties and dough micro-structure. <i>Journal of Cereal Science</i> , 2007 , 45, 34-48	3.8	30
19	Micrometer-sized fibrillar protein aggregates from soy glycinin and soy protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9877-82	5.7	119
18	Shear Pulses Nucleate Fibril Aggregation. <i>Food Biophysics</i> , 2006 , 1, 144-150	3.2	59
17	Microstructure formation and rheological behaviour of dough under simple shear flow. <i>Journal of Cereal Science</i> , 2006 , 43, 183-197	3.8	82
16	Mixing behaviour of a zero-developed dough compared to a flour/water mixture. <i>Journal of Cereal Science</i> , 2006 , 44, 12-20	3.8	26
15	Starch hydrolysis under low water conditions: A conceptual process design. <i>Journal of Food Engineering</i> , 2006 , 75, 178-186	6	34
14	Production of glucose syrups in highly concentrated systems. <i>Biotechnology Progress</i> , 2005 , 21, 598-602	2.8	6
13	Effect of simple shear on the physical properties of glutenin macro polymer (GMP). <i>Journal of Cereal Science</i> , 2005 , 42, 59-68	3.8	39
12	Modeling macromolecular degradation of corn starch in a twin screw extruder. <i>Journal of Food Engineering</i> , 2005 , 66, 147-154	6	27
11	Local mixing effects of screw elements during extrusion. <i>Polymer Engineering and Science</i> , 2005 , 45, 271-278	2.3	5
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4	Determination of the degree of fill in a counter-rotating twin screw extruder. <i>Polymer Engineering and Science</i> , 1998 , 38, 1193-1198	2.3	3
3	The working domain in reactive extrusion. Part I: The effect of the polymer melt viscosity. <i>Polymer Engineering and Science</i> , 1997 , 37, 511-518	2.3	14
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