

Elke Arendt

List of Publications by Year in descending order

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Version: 2024-02-01

363
papers

20,190
citations

8181

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h-index

19190

118
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365
all docs

365
docs citations

365
times ranked

11867
citing authors

#	ARTICLE	IF	CITATIONS
1	Plant compounds for the potential reduction of food waste – a focus on antimicrobial peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4242-4265.	10.3	5
2	Formulation, pilot-scale preparation, physicochemical characterization and digestibility of a lentil protein-based model infant formula powder. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5044-5054.	3.5	10
3	Formation and thermal and colloidal stability of oil-in-water emulsions stabilized using quinoa and lentil protein blends. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5077-5085.	3.5	6
4	Physicochemical and nutritional properties of high protein emulsion-type lupin-based model milk alternatives: effect of protein source and homogenization pressure. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5086-5097.	3.5	22
5	Mouthfeel of Beer: Development of Tribology Method and Correlation with Sensory Data from an Online Database. <i>Journal of the American Society of Brewing Chemists</i> , 2022, 80, 112-127.	1.1	7
6	Combining high-protein ingredients from pseudocereals and legumes for the development of fresh high-protein hybrid pasta: enhanced nutritional profile. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5000-5010.	3.5	10
7	Isolation of the mustard Napin protein Allergen Sin a 1 and characterisation of its antifungal activity. <i>Biochemistry and Biophysics Reports</i> , 2022, 29, 101208.	1.3	5
8	FODMAP modulation as a dietary therapy for IBS: Scientific and market perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1491-1516.	11.7	14
9	Arabinoxylans as Functional Food Ingredients: A Review. <i>Foods</i> , 2022, 11, 1026.	4.3	36
10	Chickpea protein ingredients: A review of composition, functionality, and applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 435-452.	11.7	58
11	Enzymatic Hydrolysis of Pulse Proteins as a Tool to Improve Techno-Functional Properties. <i>Foods</i> , 2022, 11, 1307.	4.3	23
12	Resistant starch – An accessible fiber ingredient acceptable to the Western palate. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2930-2955.	11.7	20
13	Inhibitory activity of two synthetic <i>Pharabitis nil</i> L. antimicrobial peptides against common spoilage yeasts. <i>Applied Food Research</i> , 2022, , 100168.	4.0	1
14	Lentil-Based Yogurt Alternatives Fermented with Multifunctional Strains of Lactic Acid Bacteria – Techno-Functional, Microbiological, and Sensory Characteristics. <i>Foods</i> , 2022, 11, 2013.	4.3	7
15	Fundamental study on changes in the FODMAP profile of cereals, pseudo-cereals, and pulses during the malting process. <i>Food Chemistry</i> , 2021, 343, 128549.	8.2	26
16	Soft Tribology Using Rheometers: A Practical Guide and Introduction. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 213-230.	1.1	1
17	Nutritional and anti-nutritional properties of lentil (<i>Lens culinaris</i>) protein isolates prepared by pilot-scale processing. <i>Food Chemistry: X</i> , 2021, 9, 100112.	4.3	32
18	Rejuvenated Brewer's Spent Grain: The impact of two BSG-derived ingredients on techno-functional and nutritional characteristics of fibre-enriched pasta. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102633.	5.6	31

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19	Comparative study of sugar extraction procedures for HPLC analysis and proposal of an ethanolic extraction method for plant-based high-protein ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	6
20	Production of pulse protein ingredients and their application in plant-based milk alternatives. <i>Trends in Food Science and Technology</i> , 2021, 110, 364-374.	15.1	78
21	An update on water kefir: Microbiology, composition and production. <i>International Journal of Food Microbiology</i> , 2021, 345, 109128.	4.7	83
22	Extraction and characterisation of arabinoxylan from brewers spent grain and investigation of microbiome modulation potential. <i>European Journal of Nutrition</i> , 2021, 60, 4393-4411.	3.9	24
23	Investigation of different dietary-fibre-ingredients for the design of a fibre enriched bread formulation low in FODMAPs based on wheat starch and vital gluten. <i>European Food Research and Technology</i> , 2021, 247, 1939-1957.	3.3	14
24	Rejuvenated Brewer's™ Spent Grain: EverVita Ingredients as Game-Changers in Fibre-Enriched Bread. <i>Foods</i> , 2021, 10, 1162.	4.3	16
25	Future of antimicrobial peptides derived from plants in food application – A focus on synthetic peptides. <i>Trends in Food Science and Technology</i> , 2021, 112, 312-324.	15.1	36
26	Characteristics and properties of fibres suitable for a low FODMAP diet- an overview. <i>Trends in Food Science and Technology</i> , 2021, 112, 823-836.	15.1	11
27	Nutritional properties and health aspects of pulses and their use in plant-based yogurt alternatives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3858-3880.	11.7	48
28	Barley Protein Properties, Extraction and Applications, with a Focus on Brewer's™ Spent Grain Protein. <i>Foods</i> , 2021, 10, 1389.	4.3	57
29	Nutritional and Rheological Features of Lentil Protein Isolate for Yoghurt-Like Application. <i>Foods</i> , 2021, 10, 1692.	4.3	19
30	Fermentation as a Tool to Revitalise Brewer's™ Spent Grain and Elevate Techno-Functional Properties and Nutritional Value in High Fibre Bread. <i>Foods</i> , 2021, 10, 1639.	4.3	24
31	Fundamental study of the application of brewers spent grain and fermented brewers spent grain on the quality of pasta. <i>Food Structure</i> , 2021, 30, 100225.	4.5	14
32	Study on the Inhibitory Activity of a Synthetic Defensin Derived from Barley Endosperm against Common Food Spoilage Yeast. <i>Molecules</i> , 2021, 26, 165.	3.8	9
33	<i>Lachancea fermentati</i> FST 5.1: an alternative to baker's yeast to produce low FODMAP whole wheat bread. <i>Food and Function</i> , 2021, 12, 11262-11277.	4.6	4
34	A review of polyols – biotechnological production, food applications, regulation, labeling and health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2034-2051.	10.3	96
35	Isolation, characterisation and exploitation of lactic acid bacteria capable of efficient conversion of sugars to mannitol. <i>International Journal of Food Microbiology</i> , 2020, 321, 108546.	4.7	27
36	<i>Leuconostoc citreum</i> TR116 as a Microbial Cell Factory to Functionalise High-Protein Faba Bean Ingredients for Bakery Applications. <i>Foods</i> , 2020, 9, 1706.	4.3	25

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37	Rootlets, a Malting By-Product with Great Potential. <i>Fermentation</i> , 2020, 6, 117.	3.0	18
38	Combining high-protein ingredients from pseudocereals and legumes for the development of fresh high-protein hybrid pasta: maintained technological quality and adequate sensory attributes. <i>Journal of the Science of Food and Agriculture</i> , 2020, , .	3.5	7
39	Brewer's Spent Yeast (BSY), an Underutilized Brewing By-Product. <i>Fermentation</i> , 2020, 6, 123.	3.0	60
40	Enhancing the nutritional profile of regular wheat bread while maintaining technological quality and adequate sensory attributes. <i>Food and Function</i> , 2020, 11, 4732-4751.	4.6	26
41	<i>Lachancea fermentati</i> Strains Isolated From Kombucha: Fundamental Insights, and Practical Application in Low Alcohol Beer Brewing. <i>Frontiers in Microbiology</i> , 2020, 11, 764.	3.5	37
42	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record. <i>PLoS ONE</i> , 2020, 15, e0231696.	2.5	24
43	Study on the characterisation and application of synthetic peptide Snakin-1 derived from potato tubers " Action against food spoilage yeast. <i>Food Control</i> , 2020, 118, 107362.	5.5	31
44	Enzymatic degradation of FODMAPS via application of β -fructofuranosidases and β -galactosidases- A fundamental study. <i>Journal of Cereal Science</i> , 2020, 95, 102993.	3.7	17
45	Comparison of Faba Bean Protein Ingredients Produced Using Dry Fractionation and Isoelectric Precipitation: Techno-Functional, Nutritional and Environmental Performance. <i>Foods</i> , 2020, 9, 322.	4.3	116
46	Techno-Functional, Nutritional and Environmental Performance of Protein Isolates from Blue Lupin and White Lupin. <i>Foods</i> , 2020, 9, 230.	4.3	49
47	Physical and flow properties of pseudocereal-based protein-rich ingredient powders. <i>Journal of Food Engineering</i> , 2020, 281, 109973.	5.2	13
48	Application of mannitol producing <i>Leuconostoc citreum</i> TR116 to reduce sugar content of barley, oat and wheat malt-based worts. <i>Food Microbiology</i> , 2020, 90, 103464.	4.2	13
49	Characterization of the FODMAP-profile in cereal-product ingredients. <i>Journal of Cereal Science</i> , 2020, 92, 102916.	3.7	38
50	Evaluation of a new method to determine the water addition level in gluten-free bread systems. <i>Journal of Cereal Science</i> , 2020, 93, 102971.	3.7	12
51	Thermal and Mineral Sensitivity of Oil-in-Water Emulsions Stabilised using Lentil Proteins. <i>Foods</i> , 2020, 9, 453.	4.3	10
52	Anti-yeast activity and characterisation of synthetic radish peptides Rs-AFP1 and Rs-AFP2 against food spoilage yeast. <i>Food Control</i> , 2020, 113, 107178.	5.5	15
53	Isolation, characterisation and application of a new antifungal protein from broccoli seeds " New food preservative with great potential. <i>Food Control</i> , 2020, 117, 107356.	5.5	12
54	Determination of 42 mycotoxins in oats using a mechanically assisted QuEChERS sample preparation and UHPLC-MS/MS detection. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1150, 122187.	2.3	11

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55	Leuconostoc citreum TR116: In-situ production of mannitol in sourdough and its application to reduce sugar in burger buns. International Journal of Food Microbiology, 2019, 302, 80-89.	4.7	32
56	Novel approaches for chemical and microbiological shelf life extension of cereal crops. Critical Reviews in Food Science and Nutrition, 2019, 59, 3395-3419.	10.3	22
57	Improvement of taste and shelf life of yeasted low-salt bread containing functional sourdoughs using Lactobacillus amylovorus DSM 19280 and Weisella cibaria MG1. International Journal of Food Microbiology, 2019, 302, 69-79.	4.7	31
58	Comparative analysis of plant-based high-protein ingredients and their impact on quality of high-protein bread. Journal of Cereal Science, 2019, 89, 102816.	3.7	69
59	Investigation into the Potential of <i>Lachancea fermentati</i> Strain KBI 12.1 for Low Alcohol Beer Brewing. Journal of the American Society of Brewing Chemists, 2019, 77, 157-169.	1.1	27
60	Sugar reduction in bakery products: Current strategies and sourdough technology as a potential novel approach. Food Research International, 2019, 126, 108583.	6.2	57
61	Sourdough technology as a novel approach to overcome quality losses in sugar-reduced cakes. Food and Function, 2019, 10, 4985-4997.	4.6	12
62	“Low-Salt”™ Bread as an Important Component of a Pragmatic Reduced-Salt Diet for Lowering Blood Pressure in Adults with Elevated Blood Pressure. Nutrients, 2019, 11, 1725.	4.1	20
63	Natural Antifungal Peptides/Proteins as Model for Novel Food Preservatives. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1327-1360.	11.7	49
64	On the suitability of alternative cereals, pseudocereals and pulses in the production of alcohol-reduced beers by non-conventional yeasts. European Food Research and Technology, 2019, 245, 2549-2564.	3.3	18
65	The incorporation of sourdough in sugar-reduced biscuits: a promising strategy to improve techno-functional and sensory properties. European Food Research and Technology, 2019, 245, 1841-1854.	3.3	21
66	Membrane filtration and isoelectric precipitation technological approaches for the preparation of novel, functional and sustainable protein isolate from lentils. European Food Research and Technology, 2019, 245, 1855-1869.	3.3	48
67	Formation, stability, and sensory characteristics of a lentil-based milk substitute as affected by homogenisation and pasteurisation. European Food Research and Technology, 2019, 245, 1519-1531.	3.3	58
68	Inhibitory effect of four novel synthetic peptides on food spoilage yeasts. International Journal of Food Microbiology, 2019, 300, 43-52.	4.7	15
69	Chance and Challenge: Non- <i>Saccharomyces</i> Yeasts in Nonalcoholic and Low Alcohol Beer Brewing – A Review. Journal of the American Society of Brewing Chemists, 2019, 77, 77-91.	1.1	74
70	Isolation and characterisation of the antifungal activity of the cowpea defensin Cp-thionin II. Food Microbiology, 2019, 82, 504-514.	4.2	25
71	Optimization and Validation of an HPAEC-PAD Method for the Quantification of FODMAPs in Cereals and Cereal-Based Products. Journal of Agricultural and Food Chemistry, 2019, 67, 4384-4392.	5.2	44
72	Physiology of Acetic Acid Bacteria and Their Role in Vinegar and Fermented Beverages. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 587-625.	11.7	110

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73	Screening and Application of Cyberlindnera Yeasts to Produce a Fruity, Non-Alcoholic Beer. Fermentation, 2019, 5, 103.	3.0	28
74	Impact of different <i>S. cerevisiae</i> yeast strains on gluten-free dough and bread quality parameters. European Food Research and Technology, 2019, 245, 213-223.	3.3	7
75	Screening of post-harvest decontamination methods for cereal grains and their impact on grain quality and technological performance. European Food Research and Technology, 2019, 245, 1061-1074.	3.3	19
76	A comparative study of gluten-free sprouts in the gluten-free bread-making process. European Food Research and Technology, 2019, 245, 617-629.	3.3	15
77	Antifungal activity of a de novo synthetic peptide and derivatives against fungal food contaminants. Journal of Peptide Science, 2019, 25, e3137.	1.4	15
78	Water absorption as a prediction tool for the application of hydrocolloids in potato starch-based bread. Food Hydrocolloids, 2018, 81, 129-138.	10.7	44
79	A study on malt modification, used as a tool to reduce levels of beer hordeins. Journal of the Institute of Brewing, 2018, 124, 143-147.	2.3	3
80	Application of sourdough in the production of fat- and salt-reduced puff pastry. European Food Research and Technology, 2018, 244, 1581-1593.	3.3	6
81	Antifungal activity of synthetic cowpea defensin Cp-thionin II and its application in dough. Food Microbiology, 2018, 73, 111-121.	4.2	22
82	Development of novel quinoa-based yoghurt fermented with dextran producer Weissella cibaria MG1. International Journal of Food Microbiology, 2018, 268, 19-26.	4.7	86
83	Xylitol, mannitol and maltitol as potential sucrose replacers in burger buns. Food and Function, 2018, 9, 2201-2212.	4.6	37
84	Lactic Acid Bacteria Exopolysaccharides in Foods and Beverages: Isolation, Properties, Characterization, and Health Benefits. Annual Review of Food Science and Technology, 2018, 9, 155-176.	9.9	185
85	Impact of <i>Saccharomyces cerevisiae</i> metabolites produced during fermentation on bread quality parameters: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1152-1164.	10.3	72
86	Low FODMAPs and gluten-free foods for irritable bowel syndrome treatment: Lights and shadows. Food Research International, 2018, 110, 33-41.	6.2	20
87	Exopolysaccharide producing lactic acid bacteria: Their techno-functional role and potential application in gluten-free bread products. Food Research International, 2018, 110, 52-61.	6.2	138
88	Past, present and future: The strength of plant-based dairy substitutes based on gluten-free raw materials. Food Research International, 2018, 110, 42-51.	6.2	177
89	Pilot scale investigation of the relationship between baked good properties and wheat flour analytical values. European Food Research and Technology, 2018, 244, 481-490.	3.3	5
90	Wheat flour quality evaluation from the baker's perspective: comparative assessment of 18 analytical methods. European Food Research and Technology, 2018, 244, 535-545.	3.3	22

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91	Fundamental study on the improvement of the antifungal activity of <i>Lactobacillus reuteri</i> R29 through increased production of phenyllactic acid and reuterin. <i>Food Control</i> , 2018, 88, 139-148.	5.5	43
92	Optimisation of the antifungal potency of the amidated peptide H-Orn-Orn-Trp-Trp-NH ₂ against food contaminants. <i>International Journal of Food Microbiology</i> , 2018, 265, 40-48.	4.7	31
93	Application of Non-Saccharomyces Yeasts Isolated from Kombucha in the Production of Alcohol-Free Beer. <i>Fermentation</i> , 2018, 4, 66.	3.0	72
94	Polyol-producing lactic acid bacteria isolated from sourdough and their application to reduce sugar in a quinoa-based milk substitute. <i>International Journal of Food Microbiology</i> , 2018, 286, 31-36.	4.7	28
95	Introduction to the 4th International Symposium on Gluten-Free Cereal Products and Beverages. <i>Food Research International</i> , 2018, 110, 1-2.	6.2	0
96	Recent Advances in Physical Post-Harvest Treatments for Shelf-Life Extension of Cereal Crops. <i>Foods</i> , 2018, 7, 45.	4.3	53
97	Impact of protease and amylase treatment on proteins and the product quality of a quinoa-based milk substitute. <i>Food and Function</i> , 2018, 9, 3500-3508.	4.6	28
98	Overview on the mechanisms of coffee germination and fermentation and their significance for coffee and coffee beverage quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 259-274.	10.3	32
99	Mold spoilage of bread and its biopreservation: A review of current strategies for bread shelf life extension. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3528-3542.	10.3	131
100	Legumes as Functional Ingredients in Gluten-Free Bakery and Pasta Products. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 75-96.	9.9	117
101	<i>Lactobacillus brevis</i> R21 [™] as starter culture to improve biological and technological qualities of barley malt. <i>European Food Research and Technology</i> , 2017, 243, 1363-1374.	3.3	6
102	Modulation of in vitro predicted glycaemic index of white wheat bread by different strains of <i>Saccharomyces cerevisiae</i> originating from various beverage applications. <i>European Food Research and Technology</i> , 2017, 243, 1877-1886.	3.3	4
103	Correlation analysis of protein quality characteristics with gluten-free bread properties. <i>Food and Function</i> , 2017, 8, 2465-2474.	4.6	44
104	Correlation of Flavor Profile to Sensory Analysis of Bread Produced with Different <i>Saccharomyces cerevisiae</i> Originating from the Baking and Beverage Industry. <i>Cereal Chemistry</i> , 2017, 94, 746-751.	2.2	14
105	Understanding the function of sugar in burger buns: a fundamental study. <i>European Food Research and Technology</i> , 2017, 243, 1905-1915.	3.3	15
106	Impact of buffering capacity on the acidification of wort by brewing-relevant lactic acid bacteria. <i>Journal of the Institute of Brewing</i> , 2017, 123, 497-505.	2.3	11
107	Impact of post-harvest degradation of wheat gluten proteins by <i>Fusarium culmorum</i> on the resulting bread quality. <i>European Food Research and Technology</i> , 2017, 243, 1609-1618.	3.3	4
108	Evaluation of Physicochemical and Glycaemic Properties of Commercial Plant-Based Milk Substitutes. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 26-33.	3.2	156

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109	Reduction of Hordein Content in Beer by Applying Prolyl Endoprotease to the Malting Process. Journal of the American Society of Brewing Chemists, 2017, 75, 262-268.	1.1	4
110	Sour Brewing: Impact of <i>Lactobacillus Amylovorus</i> FST2.11 on Technological and Quality Attributes of Acid Beers. Journal of the American Society of Brewing Chemists, 2017, 75, 207-216.	1.1	24
111	Optimization of Fat-Reduced Puff Pastry Using Response Surface Methodology. Foods, 2017, 6, 15.	4.3	8
112	Starch Characteristics Linked to Gluten-Free Products. Foods, 2017, 6, 29.	4.3	132
113	Sodium Chloride and Its Influence on the Aroma Profile of Yeasted Bread. Foods, 2017, 6, 66.	4.3	9
114	Recent advances in microbial fermentation for dairy and health. F1000Research, 2017, 6, 751.	1.6	69
115	Fundamental Study on the Impact of Gluten-Free Starches on the Quality of Gluten-Free Model Breads. Foods, 2016, 5, 30.	4.3	48
116	Control of <i>Zymoseptoria tritici</i> cause of septoria tritici blotch of wheat using antifungal <i>Lactobacillus</i> strains. Journal of Applied Microbiology, 2016, 121, 485-494.	3.1	19
117	A fundamental study on the relationship between barley cultivar and hordeins in single cultivar beers. Journal of the Institute of Brewing, 2016, 122, 243-250.	2.3	2
118	Lactic acid bacteria as sensory biomodulators for fermented cereal-based beverages. Trends in Food Science and Technology, 2016, 54, 17-25.	15.1	118
119	Antifungal sourdough lactic acid bacteria as biopreservation tool in quinoa and rice bread. International Journal of Food Microbiology, 2016, 239, 86-94.	4.7	59
120	Effect of salt reduction on wheat-dough properties and quality characteristics of puff pastry with full and reduced fat content. Food Research International, 2016, 89, 330-337.	6.2	16
121	Antifungal activity of a synthetic human β -defensin 3 and potential applications in cereal-based products. Innovative Food Science and Emerging Technologies, 2016, 38, 160-168.	5.6	9
122	Current status of salt reduction in bread and bakery products – A review. Journal of Cereal Science, 2016, 72, 135-145.	3.7	75
123	Brewers' spent grain: a review with an emphasis on food and health. Journal of the Institute of Brewing, 2016, 122, 553-568.	2.3	407
124	Nutritional therapy – Facing the gap between coeliac disease and gluten-free food. International Journal of Food Microbiology, 2016, 239, 113-124.	4.7	88
125	Inhibition of <i>Fusarium culmorum</i> by carboxylic acids released from lactic acid bacteria in a barley malt substrate. Food Control, 2016, 69, 227-236.	5.5	39
126	Impact of low-trans fat compositions on the quality of conventional and fat-reduced puff pastry. Journal of Food Science and Technology, 2016, 53, 2117-2126.	2.8	11

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127	Production, properties, and industrial food application of lactic acid bacteria-derived exopolysaccharides. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 1121-1135.	3.6	280
128	Impact of fungal contamination of wheat on grain quality criteria. <i>Journal of Cereal Science</i> , 2016, 69, 95-103.	3.7	47
129	Heat-denaturation and aggregation of quinoa (<i>Chenopodium quinoa</i>) globulins as affected by the pH value. <i>Food Chemistry</i> , 2016, 196, 17-24.	8.2	78
130	Antifungal activities of three different <i>Lactobacillus</i> species and their production of antifungal carboxylic acids in wheat sourdough. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 1701-1711.	3.6	89
131	Fundamental Study on the Impact of Transglutaminase on Hordein Levels in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 253-260.	1.1	6
132	Growth Study, Metabolite Development, and Organoleptic Profile of a Malt-Based Substrate Fermented by Lactic Acid Bacteria. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 303-313.	1.1	10
133	Nonbrewing Applications of Malted Cereals, Pseudocereals, and Legumes: A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 223-227.	1.1	38
134	Comparative Study of the Contribution of Hop (<i>Humulus Lupulus</i> L.) Hard Resins Extracted from Different Hop Varieties to Beer Quality Parameters. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 115-123.	1.1	10
135	Modifying the Cold Gelation Properties of Quinoa Protein Isolate: Influence of Heat-Denaturation pH in the Alkaline Range. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 250-256.	3.2	43
136	Genomics of <i>Weissella cibaria</i> with an examination of its metabolic traits. <i>Microbiology (United Kingdom)</i> , 2015, 151, 1075-1084.	1.8	41
137	Common wheat (<i>Triticum aestivum</i> L.): evaluating microstructural changes during the malting process by using confocal laser scanning microscopy and scanning electron microscopy. <i>European Food Research and Technology</i> , 2015, 241, 239-252.	3.3	27
138	Impact of different beer yeasts on wheat dough and bread quality parameters. <i>Journal of Cereal Science</i> , 2015, 63, 49-56.	3.7	22
139	Fundamental study on the impact of silica gel and tannic acid on hordein levels in beer. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 177-184.	5.6	13
140	Application of <i>Lactobacillus amylovorus</i> DSM19280 in gluten-free sourdough bread to improve the microbial shelf life. <i>Food Microbiology</i> , 2015, 47, 36-44.	4.2	98
141	Lactic acid bacteria bioprotection applied to the malting process. Part II: Substrate impact and mycotoxin reduction. <i>Food Control</i> , 2015, 51, 444-452.	5.5	28
142	Lactic Acid Bacteria as a Cell Factory for the Delivery of Functional Biomolecules and Ingredients in Cereal-Based Beverages: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 503-520.	10.3	109
143	Physicochemical and acid gelation properties of commercial UHT-treated plant-based milk substitutes and lactose free bovine milk. <i>Food Chemistry</i> , 2015, 168, 630-638.	8.2	84
144	Lactic acid bacteria bioprotection applied to the malting process. Part I: Strain characterization and identification of antifungal compounds. <i>Food Control</i> , 2015, 51, 433-443.	5.5	31

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145	Brewing with up to 40% unmalted oats (<i>Avena sativa</i>) and sorghum (<i>Sorghum bicolor</i>): a review. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.	2.3	12
146	The application of dextran compared to other hydrocolloids as a novel food ingredient to compensate for low protein in biscuit and wholemeal wheat flour. <i>European Food Research and Technology</i> , 2014, 238, 763-771.	3.3	39
147	Purification and Characterisation of a β -1,4-Xylanase from <i>Remersonia thermophila</i> CBS 540.69 and Its Application in Bread Making. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1747-1762.	2.9	29
148	Impact of sourdough fermented with <i>Lactobacillus plantarum</i> FST 1.7 on baking and sensory properties of gluten-free breads. <i>European Food Research and Technology</i> , 2014, 239, 1-12.	3.3	56
149	Implementation of commercial oat and sorghum flours in brewing. <i>European Food Research and Technology</i> , 2014, 238, 515-525.	3.3	12
150	Impact of "oxidizing" and "reducing" buckwheat sourdoughs on brown rice and buckwheat batter and bread. <i>European Food Research and Technology</i> , 2014, 238, 979-988.	3.3	6
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