Roger Andersson

List of Publications by Year in Descending Order

142 papers	5,940 citations	43 h-index	71 g-index
143 ext. papers	6,460 ext. citations	5.9 avg, IF	5.47 L-index

#	Paper	IF	Citations
142	A simplified method of determining the internal structure of amylopectin from barley starch without amylopectin isolation. *Carbohydrate Polymers*, **2021**, 255, 117503	10.3	1
141	Amylose starch with no detectable branching developed through DNA-free CRISPR-Cas9 mediated mutagenesis of two starch branching enzymes in potato. *Scientific Reports*, **2021**, 11, 4311	4.9	14
140	Side Streams of Broccoli Leaves: A Climate Smart and Healthy Food Ingredient. *International Journal of Environmental Research and Public Health*, **2020**, 17,	4.6	8
139	Lignin is the main determinant of total dietary fiber differences between date fruit (Phoenix dactylifera L.) varieties. *NFS Journal*, **2020**, 21, 16-21	6.5	10
138	Dietary fiber components, microstructure, and texture of date fruits (Phoenix dactylifera, L.). *Scientific Reports*, **2020**, 10, 21767	4.9	12
137	Material disintegration affects enzymatic determination of β-glucan in barley and oats. *Journal of Cereal Science*, **2019**, 88, 138-144	3.8	2
136	Lepidium cake as a feedstuff for pigs. *Livestock Science*, **2019**, 225, 47-52	1.7	
135	Structure analysis of β-glucan in barley and effects of wheat β-glucanase. *Journal of Cereal Science*, **2019**, 85, 175-181	3.8	10
134	Resistant starch and other dietary fiber components in tubers from a high-amylose potato. *Food Chemistry*, **2018**, 251, 58-63	8.5	42
133	Larger particle size of oat bran inhibits degradation and lowers extractability of β-glucan in sourdough bread – Potential implications for cholesterol-lowering properties in vivo. *Food Hydrocolloids*, **2018**, 77, 49-56	10.6	4
132	Rye and health - Where do we stand and where do we go?. *Trends in Food Science and Technology*, **2018**, 79, 78-87	15.3	33
131	Effects of baking on dietary fibre, with emphasis on β-glucan and resistant starch, in barley breads. *Journal of Cereal Science*, **2018**, 79, 449-455	3.8	19
130	Properties of Cassava Stem Starch Being a New Starch Resource. *Starch/Staerke*, **2018**, 70, 1700125	2.3	4
129	Appetite and Subsequent Food Intake Were Unaffected by the Amount of Sourdough and Rye in Soft Bread-A Randomized Cross-Over Breakfast Study. *Nutrients*, **2018**, 10,	6.7	2
128	Application of a dynamic gastrointestinal in vitro model combined with a rat model to predict the digestive fate of barley dietary fibre and evaluate potential impact on hindgut fermentation. *Bioactive Carbohydrates and Dietary Fibre*, **2017**, 9, 7-13	3.4	4
127	A Dual-Promoter Gene Orchestrates the Sucrose-Coordinated Synthesis of Starch and Fructan in Barley. *Molecular Plant*, **2017**, 10, 1556-1570	14.4	14
126	Effects of variety and steeping conditions on some barley components associated with colonic health. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4821-4827	4.3	11

125	Chapter 4 Cell-Wall Polysaccharides: Structural, Chemical, and Analytical Aspects **2016**, 147-192		
124	Milling and extrusion of six barley varieties, effects on dietary fibre and starch content and composition. *Journal of Cereal Science*, **2016**, 72, 146-152	3.8	20
123	Inter-laboratory evaluation of SEC-post-column calcofluor for determination of the weight-average molar mass of cereal Eglucan. *Carbohydrate Polymers*, **2015**, 124, 254-64	10.3	14
122	Thermal properties of barley starch and its relation to starch characteristics. *International Journal of Biological Macromolecules*, **2015**, 81, 692-700	7.9	18
121	Barley malt increases hindgut and portal butyric acid, modulates gene expression of gut tight junction proteins and Toll-like receptors in rats fed high-fat diets, but high advanced glycation end-products partially attenuate the effects. *Food and Function*, **2015**, 6, 3165-76	6.1	15
120	Starch structure in developing barley endosperm. *International Journal of Biological Macromolecules* , **2015**, 81, 730-5	7.9	18
119	Improved material properties of solution-cast starch films: Effect of varying amylopectin structure and amylose content of starch from genetically modified potatoes. *Carbohydrate Polymers*, **2015**, 130, 388-97	10.3	32
118	Rye Dietary Fiber **2014**, 23-47		3
117	Relationship of Grain Fructan Content to Degree of Polymerisation in Different Barleys. *Food and Nutrition Sciences (Print)*, **2014**, 05, 581-589	0.4	16
116	The effect of pH on hydrolysis, cross-linking and barrier properties of starch barriers containing citric acid. *Carbohydrate Polymers*, **2013**, 98, 1505-13	10.3	75
115	Rheological characterisation of aqueous extracts of triticale grains and its relation to dietary fibre characteristics. *Journal of Cereal Science*, **2013**, 57, 230-236	3.8	9
114	Soluble E1,3/1,6-glucan in seaweed from the southern hemisphere and its immunomodulatory effect. *Carbohydrate Polymers*, **2013**, 92, 241-8	10.3	32
113	On the interconnection of clusters and building blocks in barley amylopectin. *International Journal of Biological Macromolecules*, **2013**, 55, 75-82	7.9	12
112	Molecular structure of citric acid cross-linked starch films. *Carbohydrate Polymers*, **2013**, 96, 270-6	10.3	123
111	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. *Food Chemistry*, **2013**, 136, 1243-8	8.5	80
110	Whole grain rye breakfast - sustained satiety during three weeks of regular consumption. *Physiology and Behavior*, **2012**, 105, 877-84	3.5	48
109	Enzymatic fingerprinting of arabinoxylan and Eglucan in triticale, barley and tritordeum grains. *Carbohydrate Polymers*, **2012**, 90, 1226-34	10.3	11
108	Molecular insights into how a deficiency of amylose affects carbon allocation--carbohydrate and oil analyses and gene expression profiling in the seeds of a rice waxy mutant. *BMC Plant Biology*, **2012**, 12, 230	5.3	28

107	Molecular weight distribution of soluble fiber fractions and short chain fatty acids in ileal digesta of growing pigs. *Journal of Animal Science*, **2012**, 90 Suppl 4, 65-7	0.7	1
106	Digestibility of fibre sources and molecular weight distribution of fibre fractions in ileal digesta of growing pigs. *Archives of Animal Nutrition*, **2012**, 66, 445-57	2.7	9
105	Alkylresorcinol metabolism in Swedish adults is affected by factors other than intake of whole-grain wheat and rye. *Journal of Nutrition*, **2012**, 142, 1479-86	4.1	11
104	The effect of dietary fiber from wheat processing streams on the formation of carboxylic acids and microbiota in the hindgut of rats. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3406-13	5.7	9
103	The cluster structure of barley amylopectins of different genetic backgrounds. *International Journal of Biological Macromolecules*, **2011**, 49, 441-53	7.9	39
102	The building block structure of barley amylopectin. *International Journal of Biological Macromolecules*, **2011**, 49, 900-9	7.9	23
101	Dietary fiber in triticale grain: Variation in content, composition, and molecular weight distribution of extractable components. *Journal of Cereal Science*, **2011**, 54, 324-331	3.8	43
100	Rye kernel breakfast increases satiety in the afternoon - an effect of food structure. *Nutrition Journal*, **2011**, 10, 31	4.3	54
99	Changes in the metabolic profile of rat liver after □tocopherol deficiency as revealed by metabolomics analysis. *NMR in Biomedicine*, **2011**, 24, 499-505	4.4	27
98	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread **2011**, 325-335		4
97	How does the preparation of rye porridge affect molecular weight distribution of extractable dietary fibers?. *International Journal of Molecular Sciences*, **2011**, 12, 3381-93	6.3	14
96	A water-soluble fraction from a by-product of wheat increases the formation of propionic acid in rats compared with diets based on other by-product fractions and oligofructose. *Food and Nutrition Research*, **2011**, 55,	3.1	11
95	Mechanical and structural properties of solution-cast high-amylose maize starch films. *International Journal of Biological Macromolecules*, **2010**, 46, 13-9	7.9	34
94	Characterization of Indigestible Carbohydrates in Various Fractions from Wheat Processing. *Cereal Chemistry*, **2010**, 87, 125-130	2.4	4
93	Characterisation of dietary fibre components in rye products. *Food Chemistry*, **2010**, 119, 859-867	8.5	62
92	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. *Food Chemistry*, **2009**, 112, 767-774	8.5	30
91	Content and molecular-weight distribution of dietary fiber components in whole-grain rye flour and bread. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2004-8	5.7	112
90	Effect of rye bread breakfasts on subjective hunger and satiety: a randomized controlled trial. *Nutrition Journal*, **2009**, 8, 39	4.3	49

89	MOLECULAR WEIGHT DISTRIBUTIONS OF WATER-EXTRACTABLE -GLUCAN AND ARABINOXYLAN **2009**, 203-216		1
88	Avenanthramide content and related enzyme activities in oats as affected by steeping and germination. *Journal of Cereal Science*, **2008**, 48, 294-303	3.8	50
87	Distribution and characterisation of fructan in wheat milling fractions. *Journal of Cereal Science*, **2008**, 48, 768-774	3.8	92
86	Effect of minor milk proteins in chymosin separated whey and casein fractions on cheese yield as determined by proteomics and multivariate data analysis. *Journal of Dairy Science*, **2008**, 91, 3787-97	4	23
85	Moisture enhances acrylamide reduction during storage in model studies of rye crispbread. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11234-7	5.7	8
84	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. *Journal of Food Composition and Analysis*, **2008**, 21, 351-355	4.1	12
83	Some effects of processing on the molecular structure and morphology of thermoplastic starch. *Carbohydrate Polymers*, **2008**, 71, 591-597	10.3	44
82	Phenolic glucosides in bread containing flaxseed. *Food Chemistry*, **2008**, 110, 997-9	8.5	23
81	Composition and properties of flaxseed phenolic oligomers. *Food Chemistry*, **2008**, 110, 106-12	8.5	25
80	The behaviour and susceptibility to degradation of high and low molecular weight barley -glucan in wheat bread during baking and in vitro digestion. *Food Chemistry*, **2007**, 102, 889-897	8.5	76
79	Analysis of free amino acids in cereal products. *Food Chemistry*, **2007**, 105, 317-324	8.5	61
78	Phosphate positioning and availability in the starch granule matrix as studied by EPR. *Biomacromolecules*, **2006**, 7, 965-74	6.9	26
77	Effect of Added Asparagine and Glycine on Acrylamide Content in Yeast-Leavened Bread. *Cereal Chemistry*, **2006**, 83, 218-222	2.4	43
76	Isolation of cellotriosyl blocks from barley -glucan with endo-1,4--glucanase from Trichoderma reesei. *Carbohydrate Polymers*, **2006**, 64, 233-238	10.3	20
75	Evidence of the presence of 2-O-beta-D-xylopyranosyl-alpha-l-arabinofuranose side chains in barley husk arabinoxylan. *Carbohydrate Research*, **2006**, 341, 2959-66	2.9	56
74	Alkylresorcinol content and homologue composition in durum wheat (Triticum durum) kernels and pasta products. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3012-4	5.7	55
73	Cell-Wall Polysaccharides **2006**, 129-166		
72	Factors influencing acrylamide content and color in rye crisp bread. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5985-9	5.7	52

71	Content and molecular weight of extractable beta-glucan in American and Swedish oat samples. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1205-9	5.7	42
70	On the presence of starch bound phosphate in potato leaf starch. *Carbohydrate Polymers*, **2005**, 59, 537-539	3.3	7
69	Characterisation of potato leaf starch with iodine-staining. *Carbohydrate Polymers*, **2005**, 59, 397-400	10.3	8
68	The distribution of elements in the native starch granule as studied by particle-induced X-ray emission and complementary methods. *Analytical Biochemistry*, **2005**, 347, 327-9	3.1	14
67	Digestion of barley malt porridges in a gastrointestinal model: Iron dialysability, iron uptake by Caco-2 cells and degradation of -glucan. *Journal of Cereal Science*, **2005**, 42, 243-254	3.8	18
66	Effects of cultivar, root weight, storage and boiling on carbohydrate content in carrots (Daucus carota L). *Journal of the Science of Food and Agriculture*, **2005**, 85, 441-449	4.3	17
65	Amylose and -Glucan Content of New Waxy Barleys. *Starch/Staerke*, **2005**, 57, 235-239	2.3	11
64	Molecular Weight Distribution of -Glucan in Oat-Based Foods. *Cereal Chemistry*, **2004**, 81, 356-360	2.4	120
63	Molecular weight and structure units of (1->3, 1->4)--glucans in dough and bread made from hull-less barley milling fractions. *Journal of Cereal Science*, **2004**, 40, 195-204	3.8	109
62	Phytate content is reduced and -glucanase activity suppressed in malted barley steeped with lactic acid at high temperature. *Journal of the Science of Food and Agriculture*, **2004**, 84, 653-662	4.3	33
61	Chromatographic analysis of alkylresorcinols and their metabolites. *Journal of Chromatography A*, **2004**, 1054, 157-64	4.5	59
60	Recrystallisation behaviour of native and processed waxy maize starch in relation to the molecular characteristics. *Carbohydrate Polymers*, **2004**, 57, 389-400	10.3	24
59	Characterization of potato leaf starch. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1985-9	5.7	12
58	Effects of asparagine, fructose, and baking conditions on acrylamide content in yeast-leavened wheat bread. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 2047-51	5.7	182
57	Effect of endo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. *Journal of the Science of Food and Agriculture*, **2003**, 83, 617-623	4.3	18
56	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. *Journal of Chromatography A*, **2003**, 1012, 151-9	4.5	128
55	Effects of amylopectin structure and molecular weight on microstructural and rheological properties of mixed beta-lactoglobulin gels. *Biomacromolecules*, **2003**, 4, 1400-9	6.9	8
54	Determination of -Glucan Molecular Weight Using SEC with Calcofluor Detection in Cereal Extracts. *Cereal Chemistry*, **2003**, 80, 485-490	2.4	78

53	Cell wall composition of 1B/1R translocation wheat grains. *Journal of the Science of Food and Agriculture*, **2002**, 82, 538-545	4.3	15
52	Lipids and antioxidants in groats and hulls of Swedish oats (Avena sativa L). *Journal of the Science of Food and Agriculture*, **2002**, 82, 606-614	4.3	73
51	Effects of malting on β-glucanase and phytase activity in barley grain. *Journal of the Science of Food and Agriculture*, **2002**, 82, 904-912	4.3	40
50	Polymeric fractions containing phenol glucosides in flaxseed. *Food Chemistry*, **2002**, 76, 207-212	8.5	69
49	Gradual enzymatic modification of barley and potato amylopectin. *Carbohydrate Polymers*, **2002**, 47, 169-179	10.3	10
48	Preparation and characterisation of linear dextrins and their use as substrates in in vitro studies of starch branching enzymes. *Carbohydrate Polymers*, **2002**, 47, 53-58	10.3	18
47	Comparison of potato amylopectin starches and potato starches influence of year and variety. *Carbohydrate Polymers*, **2002**, 47, 331-340	10.3	48
46	Characterisation of the in vitro products of potato starch branching enzymes I and II. *Carbohydrate Polymers*, **2002**, 50, 249-257	10.3	13
45	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. *Phytochemistry*, **2001**, 58, 587-90	4	86
44	Comparison of starch branching enzyme I and II from potato. *FEBS Journal*, **2001**, 268, 6140-5		51
43	Water-extractable Arabinoxylan from Pearled Flours of Wheat, Barley, Rye and Triticale. Evidence for the Presence of Ferulic Acid Dimers and their Involvement in Gel Formation. *Journal of Cereal Science*, **2001**, 34, 207-214	3.8	117
42	Molecular weight, structure and shape of oat (1->3),(1->4)-β-d-glucan fractions obtained by enzymatic degradation with (1->4)-β-d-glucan 4-glucanohydrolase from Trichoderma reesei. *Carbohydrate Polymers*, **2001**, 46, 275-285	10.3	42
41	Starch and By-Products from a Laboratory-Scale Barley Starch Isolation Procedure. *Cereal Chemistry* , **2001**, 78, 507-513	2.4	26
40	Air Classification of Barley Flours. *Cereal Chemistry*, **2000**, 77, 463-467	2.4	35
39	A comparison between MALDI-TOF mass spectrometry and HPAEC-PAD analysis of debranched starch. *Carbohydrate Polymers*, **2000**, 43, 285-289	10.3	20
38	The effect of temperature cycling on the amylopectin retrogradation of starches with different amylopectin unit-chain length distribution. *Carbohydrate Polymers*, **2000**, 42, 175-184	10.3	130
37	Studies on β-amylase degradation of retrograded starch gels from waxy maize and high-amylopectin potato. *Carbohydrate Polymers*, **2000**, 43, 81-87	10.3	87
36	Heterogeneity in a water-extractable rye arabinoxylan with a low degree of disubstitution. *Carbohydrate Polymers*, **2000**, 41, 397-405	10.3	34

35	Structural features of (1->3),(1->4)-β-d-glucan and arabinoxylan fractions isolated from rye bran. *Carbohydrate Polymers*, **2000**, 42, 3-11	10.3	76
34	Molecular weight, structure, and shape of oat (1-->3),(1-->4)-beta-D-glucan fractions obtained by enzymatic degradation with lichenase. *Biomacromolecules*, **2000**, 1, 584-91	6.9	45
33	Arabinoxylan fractionation on DEAE-cellulose chromatography influenced by protease pre-treatment. *Carbohydrate Polymers*, **1999**, 39, 321-326	10.3	8
32	Characterisation of Starch from Inner and Peripheral Parts of Normal and Waxy Barley Kernels. *Journal of Cereal Science*, **1999**, 30, 165-171	3.8	14
31	Chemical Composition and Microstructure of Two Naked Waxy Barleys. *Journal of Cereal Science*, **1999**, 30, 183-191	3.8	42
30	Chemical and physical characteristics of different barley samples. *Journal of the Science of Food and Agriculture*, **1999**, 79, 979-986	4.3	54
29	Influence of harvest date on inulin chain length distribution and sugar profile for six chicory (Cichorium intybus L) cultivars **1999**, 79, 1503-1506		12
28	Quantitative analysis of amylopectin unit chains by means of high-performance anion-exchange chromatography with pulsed amperometric detection. *Journal of Chromatography A*, **1998**, 800, 199-206	4.5	129
27	The influence of amylose and amylopectin characteristics on gelatinization and retrogradation properties of different starches. *Carbohydrate Polymers*, **1998**, 35, 119-134	10.3	484
26	Effects of cultivar, nitrogen fertilization rate and environment on yield and grain quality of barley **1998**, 78, 359-366		32
25	Effects of protein and starch characteristics on the baking properties of wheat cultivated by different strategies with organic fertilizers and urea. *Acta Agriculturae Scandinavica - Section B Soil and Plant Science*, **1998**, 48, 49-57	1.1	8
24	A Study of the Polysaccharide Components in Gluten. *Journal of Cereal Science*, **1997**, 25, 121-127	3.8	30
23	Calibration of a size-exclusion chromatography system using fractions with defined amylopectin unit chains. *Journal of Chromatography A*, **1997**, 768, 325-328	4.5	17
22	A multivariate study of the correlation between tocopherol content and fatty acid composition in vegetable oils. *JAOCS, Journal of the American Oil ChemistspSociety*, **1997**, 74, 375-380	1.8	224
21	Effects of Boiling and Storage on Dietary Fibre and Digestible Carbohydrates in Various Cultivars of Carrots **1997**, 73, 245-254		46
20	Extraction of pectic substances from dehulled rapeseed. *Carbohydrate Research*, **1997**, 301, 177-185	2.9	17
19	Chemical Composition of Barley Samples Focusing on Dietary Fibre Components. *Journal of Cereal Science*, **1996**, 24, 161-170	3.8	136
18	Structural features of an arabinan fragment isolated from the water-soluble fraction of dehulled rapeseed. *Carbohydrate Research*, **1996**, 281, 161-72	2.9	23

17	Water unextractable polysaccharides from three milling fractions of rye grain. *Carbohydrate Polymers*, **1996**, 30, 229-237	10.3	53
16	Total Dietary Fiber Determined as Neutral Sugar Residues, Uronic Acid Residues, and Klason Lignin (The Uppsala Method): Collaborative Study. *Journal of AOAC INTERNATIONAL*, **1995**, 78, 1030-1044	1.7	306
15	Simplex focusing of retention times and latent variable projections of chromatographic profiles. *Chemometrics and Intelligent Laboratory Systems*, **1994**, 22, 49-61	3.8	27
14	Assessment of peak origin and purity in one-dimensional chromatography by experimental design and heuristic evolving latent projections. *Journal of Chromatography A*, **1994**, 662, 113-122	4.5	5
13	Natural Variations in the Contents of Structural Elements of Water-extractable Non-starch Polysaccharides in White Flour. *Journal of Cereal Science*, **1994**, 19, 77-82	3.8	39
12	Predictive Modelling of the Bread-making Performance and Dough Properties of Wheat. *Journal of Cereal Science*, **1994**, 20, 129-138	3.8	25
11	Rheological Studies of Water-Soluble (1→3),(1→4)-β-D-Glucans from Milling Fractions of Oat. *Journal of Food Science*, **1994**, 59, 1077-1080	3.4	18
10	Natural Variations in the Chemical Composition of White Flour. *Journal of Cereal Science*, **1993**, 17, 183-189	3.8	31
9	Deconvolution in one-dimensional chromatography by heuristic evolving latent projections of whole profiles retention time shifted by simplex optimization of cross-correlation between target peaks. *Analytica Chimica Acta*, **1993**, 271, 101-114	6.6	13
8	Isolation and chemical characterization of water-soluble mixed-linked β-glucans and arabinoxylans in oat milling fractions. *Carbohydrate Polymers*, **1993**, 20, 115-123	10.3	60
7	Content, structure and viscosity of soluble arabinoxylans in rye grain from several countries. *Journal of the Science of Food and Agriculture*, **1992**, 58, 331-337	4.3	63
6	Chemical characterization of water-soluble pectin in papaya fruit. *Carbohydrate Polymers*, **1991**, 15, 67-78	10.3	26
5	Principal component analysis - an efficient tool for selection of wheat samples with wide variation in properties. *Journal of Cereal Science*, **1991**, 14, 95-104	3.8	8
4	Investigation of the distribution of methyl ester groups in pectin by high-field 13C NMR. *Carbohydrate Polymers*, **1990**, 14, 179-187	10.3	30
3	Effects of baking on water-soluble non-starch polysaccharides in white bread fractions. *Journal of Cereal Science*, **1990**, 12, 33-42	3.8	49
2	Effects of baking on polysaccharides in white bread fractions. *Journal of Cereal Science*, **1989**, 10, 149-156	3.8	39
1	Cereal Arabinoxylan: Occurrence, Structure and Properties299-314		1