Petr Dejmek

List of Publications by Year
in descending order

104 papers	4,973 citations	87888 38 h-index	95266 68 g-index
109 all docs	109 docs citations	109 times ranked	3792 citing authors

#	Article	IF	Citations
1	In vitro intestinal lipolysis of emulsions based on starch granule Pickering stabilization. Food Hydrocolloids, 2019, 95, 468-475.	10.7	17
2	Changes in proteins, physical stability and structure in directly heated UHT milk during storage at different temperatures. International Dairy Journal, 2017, 71, 60-75.	3.0	64
3	Storage and digestion stability of encapsulated curcumin in emulsions based on starch granule Pickering stabilization. Food Hydrocolloids, 2017, 63, 309-320.	10.7	147
4	The Syneresis of Rennet-Coagulated Curd. , 2017, , 145-177.		5
5	Native milk fat globule size and its influence on whipping properties. International Dairy Journal, 2016, 61, 176-181.	3.0	18
6	Investigation of the metabolic consequences of impregnating spinach leaves with trehalose and applying a pulsed electric field. Bioelectrochemistry, 2016, 112, 153-157.	4.6	11
7	Fabrication of encapsulated oil powders from starch granule stabilized W/O/W Pickering emulsions by freeze-drying. Food Hydrocolloids, 2015, 51, 261-271.	10.7	92
8	Influence of vacuum impregnation and pulsed electric field on the freezing temperature and ice propagation rates of spinach leaves. LWT - Food Science and Technology, 2015, 64, 497-502.	5.2	23
9	From Diets to Foods: Using Linear Programming to Formulate a Nutritious, Minimum-Cost Porridge Mix for Children Aged 1 to 2 Years. Food and Nutrition Bulletin, 2015, 36, 75-85.	1.4	16
10	The influence of serum phase on the whipping time ofÂunhomogenised cream. International Dairy Journal, 2015, 49, 56-61.	3.0	9
11	Modeling electroporation of the non-treated and vacuum impregnated heterogeneous tissue of spinach leaves. Innovative Food Science and Emerging Technologies, 2015, 29, 55-64.	5.6	23
12	Predictability of the consistency of porridges using different methods to measure flour swelling. Starch/Staerke, 2014, 66, 199-207.	2.1	7
13	Influence of Pulsed Electric Field Protocols on the Reversible Permeabilization of Rucola Leaves. Food and Bioprocess Technology, 2014, 7, 761-773.	4.7	39
14	Biomass-based particles for the formulation of Pickering type emulsions in food and topical applications. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 458, 48-62.	4.7	317
15	Straightforward rapid spectrophotometric quantification of total cyanogenic glycosides in fresh and processed cassava products. Food Chemistry, 2014, 158, 20-27.	8.2	34
16	Heat Induced Gels from Coconut Press Cake Proteins. Food and Nutrition Sciences (Print), 2014, 05, 562-570.	0.4	2
17	Freezing and freeze-drying of Pickering emulsions stabilized by starch granules. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2013, 436, 512-520.	4.7	81
18	Effect of pH and soybean flour heat treatment on the texture and colour of fortified roasted shredded cassava roots (garri). Starch/Staerke, 2013, 65, 628-636.	2.1	3

#	Article	IF	Citations
19	Microscopic studies providing insight into the mechanisms of mass transfer in vacuum impregnation. Innovative Food Science and Emerging Technologies, 2013, 18, 169-176.	5.6	34
20	Emulsion stabilizing capacity of intact starch granules modified by heat treatment or octenyl succinic anhydride. Food Science and Nutrition, 2013, 1, 157-171.	3.4	164
21	Behavior of the surviving population of Lactobacillus plantarum 564 upon the application of pulsed electric fields. Innovative Food Science and Emerging Technologies, 2013, 17, 93-98.	5.6	18
22	Preparation and encapsulation properties of double Pickering emulsions stabilized by quinoa starch granules. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2013, 423, 147-153.	4.7	117
23	Effect of pulsed electric field on the germination of barley seeds. LWT - Food Science and Technology, 2012, 47, 161-166.	5.2	47
24	Edible proteins from coconut milk press cake; one step alkaline extraction and characterization by electrophoresis and mass spectrometry. Food Research International, 2012, 47, 146-151.	6.2	29
25	Quinoa starch granules as stabilizing particles for production of Pickering emulsions. Faraday Discussions, 2012, 158, 139.	3.2	137
26	Quinoa starch granules: a candidate for stabilising foodâ€grade Pickering emulsions. Journal of the Science of Food and Agriculture, 2012, 92, 1841-1847.	3.5	201
27	Gas in Scattering Media Absorption Spectroscopy (GASMAS) Detected Persistent Vacuum in Apple Tissue After Vacuum Impregnation. Food Biophysics, 2012, 7, 28-34.	3.0	35
28	Starch particles for food based Pickering emulsions. Procedia Food Science, 2011, 1, 95-103.	0.6	151
29	Determination of heat transfer coefficient during high pressure frying of potatoes. Journal of Food Engineering, 2010, 96, 528-532.	5.2	21
30	Electropermeabilization of apple tissue: Effect of cell size, cell size distribution and cell orientation. Biosystems Engineering, 2010, 105, 357-366.	4.3	27
31	Characterization of the agglomeration of roasted shredded cassava (Manihot esculenta) Tj ETQq1 1 0.784314 rgBT /Overlock	2.1	8
32	Gloss measurements of raw agricultural products using image analysis. Food Research International, 2010, 43, 18-25.	6.2	10
33	Cyanogenic Potential of Roasted Cassava (Manihot esculenta Crantz) roots Rale from Inhambane Province, Mozambique. Czech Journal of Food Sciences, 2009, 27, S375-S378.	1.2	2
34	Metabolomic evaluation of pulsed electric field-induced stress on potato tissue. Planta, 2009, 230, 469-479.	3.2	69
35	Effects of Pulsed Electric Field on the Viscoelastic Properties of Potato Tissue. Food Biophysics, 2009, 4, 229-239.	3.0	34
36	Production of vegetable oil in milk emulsions using membrane emulsification. Desalination, 2009, 245, 631-638.	8.2	15

#	Article	IF	Citations
37	Exploring Metabolic Responses of Potato Tissue Induced by Electric Pulses. Food Biophysics, 2008, 3, 352-360.	3.0	44
38	Pulsed electric field reduces the permeability of potato cell wall. Bioelectromagnetics, 2008, 29, 296-301.	1.6	39
39	A dynamic object-oriented model for efficient simulation of microbial reduction in dispersed turbulent flow. Journal of Food Engineering, 2008, 86, 358-369.	5.2	9
40	Pulsed electric field in combination with vacuum impregnation with trehalose improves the freezing tolerance of spinach leaves. Journal of Food Engineering, 2008, 88, 144-148.	5.2	111
41	Colour and image texture analysis in classification of commercial potato chips. Food Research International, 2007, 40, 1146-1154.	6.2	88
42	Soaking in a NaCl solution produce paler potato chips. LWT - Food Science and Technology, 2007, 40, 307-312.	5.2	17
43	A dynamic object-oriented model for efficient simulation of fluid dispersion in turbulent flow with varying fluid properties. Chemical Engineering Science, 2007, 62, 2168-2178.	3.8	11
44	Fuzzy Traceability: A Process Simulation Derived Extension of the Traceability Concept in Continuous Food Processing. Food and Bioproducts Processing, 2007, 85, 354-359.	3.6	37
45	Liquid droplet-like behaviour of whole casein aggregates adsorbed on graphite studied by nanoindentation with AFM. Food Hydrocolloids, 2007, 21, 726-738.	10.7	20
46	CFD simulation and ERT visualization of the displacement of yoghurt by water on industrial scale. Journal of Food Engineering, 2007, 80, 166-175.	5.2	32
47	Sensory and rheological screening of exopolysaccharide producing strains of bacterial yoghurt cultures. International Dairy Journal, 2006, 16, 111-118.	3.0	111
48	Primary proteolysis studied in a cast cheese made from microfiltered milk. International Dairy Journal, 2006, 16, 623-632.	3.0	25
49	Dynamic object-oriented heat exchanger models for simulation of fluid property transitions. International Journal of Heat and Mass Transfer, 2006, 49, 2291-2303.	4.8	27
50	Plug flow of yoghurt in piping as determined by cross-correlated dual-plane electrical resistance tomography. Journal of Food Engineering, 2006, 76, 163-168.	5.2	36
51	Sensor fusion as a tool to monitor dynamic dairy processes. Journal of Food Engineering, 2006, 76, 154-162.	5.2	11
52	Discussion session on food gels. Food Hydrocolloids, 2006, 20, 446-447.	10.7	2
53	Calibrated color measurements of agricultural foods using image analysis. Postharvest Biology and Technology, 2006, 41, 285-295.	6.0	265
54	Interactions between EPS-producing Streptococcus thermophilus strains in mixed yoghurt cultures. Journal of Dairy Research, 2006, 73, 385-393.	1.4	52

#	Article	IF	Citations
55	PREDICTING RIPENING STAGES OF BANANAS (MUSA CAVENDISH) BY COMPUTER VISION. Acta Horticulturae, 2005, , 1363-1370.	0.2	8
56	Effect of pulsed electric field pretreatment on solidâ€“liquid expression from potato tissue. Journal of Food Engineering, 2005, 71, 164-169.	5.2	31
57	RELATION BETWEEN SENSORY TEXTURE PROPERTIES AND EXOPOLYSACCHARIDE DISTRIBUTION IN SET AND IN STIRRED YOGHURTS PRODUCED WITH DIFFERENT STARTER CULTURES. Journal of Texture Studies, 2005, 36, 174-189.	2.5	80
58	The Electrical Conductivity of Milkâ€"The Effect of Dilution and Temperature. International Journal of Food Properties, 2005, 8, 15-22.	3.0	34
59	The Syneresis of Rennet-coagulated Curd. Cheese: Chemistry, Physics and Microbiology, 2004, , 71-103.	0.2	40
60	EVALUATION OF THE TEXTURE OF FRIED POTATOES. Journal of Texture Studies, 2004, 35, 277-291.	2.5	10
61	Studies on some raw material characteristics in different Swedish apple varieties. Journal of Food Engineering, 2004, 62, 121-129.	5.2	13
62	Osmotic-treatment-induced cell death and osmotic processing kinetics of apples with characterised raw material properties. Journal of Food Engineering, 2004, 63, 47-56.	5.2	29
63	Pulsed electric field treatment for solidâ€“liquid extraction of red beetroot pigment: mathematical modelling of mass transfer. Journal of Food Engineering, 2004, 64, 229-236.	5.2	72
64	Pulsed electric field treatment for solidâ€“liquid extraction of red beetroot pigment. Journal of Food Engineering, 2004, 64, 381-388.	5.2	206
65	Using the Surface Evolver to model droplet formation processes in membrane emulsification. Journal of Colloid and Interface Science, 2004, 279, 175-185.	9.4	75
66	Volume Measurement Method of Potato Chips. International Journal of Food Properties, 2004, 7, 37-44.	3.0	31
67	Effect of osmotic pretreatment and pulsed electric field on the viscoelastic properties of potato tissue. Journal of Food Engineering, 2003, 59, 169-175.	5.2	71
68	Relationship between the Electrical and Rheological Properties of Potato Tuber Tissue after Various Forms of Processing. Bioscience, Biotechnology and Biochemistry, 2002, 66, 1218-1223.	1.3	44
69	Fusion of skim milk cheese curd grains: Development of a method to measure the fracture stress of the bonds between fused curd grains. International Dairy Journal, 2002, 12, 455-461.	3.0	7
70	In situ visualization of the effect of a pulsed electric field on plant tissue. Journal of Food Engineering, 2002, 55, 223-230.	5.2	181
71	Syneresis of submerged single curd grains and curd rheology. International Dairy Journal, 2000, 10, 489-496.	3.0	29
72	One-dimensional syneresis of rennet-induced gels. International Dairy Journal, 2000, 10, 829-834.	3.0	24

#	Article	IF	Citations
73	RELATIONSHIP BETWEEN INSTRUMENTAL AND SENSORY ANALYSIS OF TEXTURE AND COLOR OF POTATO CHIPS. Journal of Texture Studies, 1999, 30, 677-690.	2.5	31
74	Reproducible Texture Analysis of Potato Chips. Journal of Food Science, 1999, 64, 309-312.	3.1	36
75	A Low Cost Video Technique for Colour Measurement of Potato Chips. LWT - Food Science and Technology, 1999, 32, 216-222.	5.2	87
76	Formation of a Protein Aggregate Layer at a Milk/Acidified Gel Interface. International Dairy Journal, 1998, 8, 801-806.	3.0	4
77	Time-Resolved Shear Viscosity of Wheat Flour Doughsâ€"Effect of Mixing, Shear Rate, and Resting on the Viscosity of Doughs of Different Flours. Cereal Chemistry, 1997, 74, 49-55.	2.2	40
78	Minimizing whey protein retention in cross-flow microfiltration of skim milk. International Dairy Journal, 1997, 7, 237-242.	3.0	55
79	Characterization of a cold-gelling whey protein concentrate. International Dairy Journal, 1997, 7, 601-608.	3.0	42
80	Atomic force microscopy studies on whey proteins. International Dairy Journal, 1997, 7, 813-819.	3.0	25
81	Sugar Diffusivity in Agar Gel/Milk Bilayer Systems. Journal of Food Science, 1997, 62, 454-456.	3.1	19
82	Heat-induced aggregation of Î²-lactoglobulin studied by dynamic light scattering. International Dairy Journal, 1996, 6, 343-357.	3.0	62
83	Rheology of Set Type and Stirred Type Yoghurt: Build-up, Break-down and Recovery; The Effects of pH, Temperature and Starter. , 1994, , 90-92.		0
84	Energy cost of high electric field pulse treatment. Trends in Food Science and Technology, 1994, 5, 265.	15.1	3
85	Secondary structures in Î²-casein peptide 1â€"42: a two dimensional nuclear magnetic resonance study. Journal of Dairy Research, 1994, 61, 495-506.	1.4	22
86	Fouling behaviour of silica on four different microfiltration membranes. Journal of Membrane Science, 1993, 76, 51-60.	8.2	10
87	Two-dimensional nuclear magnetic resonance study of the Î²-casein peptide 1â€"25: resonance assignments and secondary structure. BBA - Proteins and Proteomics, 1993, 1202, 121-128.	2.1	21
88	Rheology of Buildup, Breakdown, and Rebodying of Acid Casein Gels. Journal of Dairy Science, 1993, 76, 3310-3316.	3.4	54
89	APPLICATION OF IMAGE ANALYSIS TO MEASUREMENT OF DYNAMIC SURFACE TENSION USING OSCILLATING JET METHOD. Journal of Dispersion Science and Technology, 1993, 14, 661-673.	2.4	4
90	Binding of Mg2+ and Ca2+ to Î²-casein A1: a multi-nuclear magnetic resonance study. Journal of Dairy Research, 1993, 60, 65-78.	1.4	25

#	Article	IF	Citations
91	Development and breakdown of structure in yoghurt studied by oscillatory rheological measurements. Dairy Science and Technology, 1993, 73, 371-379.	0.9	43
92	Surface film pressure of Î²-lactoglobulin, Î±-lactalbumin and bovine serum albumin at the air/water interface studied by wilhelmy plate and drop volume. Journal of Colloid and Interface Science, 1992, 150, 394-403.	9.4	79
93	A ⁴³Ca and ³¹P NMR study of the calcium and phosphate equilibria in heated milk solutions. Journal of Dairy Research, 1990, 57, 355-364.	1.4	50
94	Rheological Properties of Heat-Induced Î²-Lactoglobulin Gels. Journal of Dairy Science, 1990, 73, 45-53.	3.4	72
95	Thermal Denaturation of Whey Proteins in Mixtures with Caseins Studied by Differential Scanning Calorimetry. Journal of Dairy Science, 1990, 73, 590-600.	3.4	104
96	Flux-based measures of adsorption to ultrafiltration membranes. Journal of Membrane Science, 1989, 40, 189-197.	8.2	21
97	Precision conductometry in milk renneting. Journal of Dairy Research, 1989, 56, 69-78.	1.4	18
98	Dynamic Rheology of Rennet Curd. Journal of Dairy Science, 1987, 70, 1325-1330.	3.4	36
99	³¹P-nuclear magnetic resonance study of milk fractions. Journal of Dairy Research, 1986, 53, 539-545.	1.4	30
100	Predicting flux in UF of milk. Desalination, 1985, 53, 135-142.	8.2	0
101	System options and costs in dairy ultrafiltration. Desalination, 1980, 35, 397-400.	8.2	1
102	TURBULENCE PROMOTERS IN ULTRAFILTRATION OF WHEY PROTEIN CONCENTRATE. Journal of Food Science, 1974, 39, 1014-1017.	3.1	20
103	Prediction of reverse osmosis apparatus performance. Chemical Engineering Science, 1972, 27, 1577-1581.	3.8	1
104	Nanorheological properties of casein. Special Publication - Royal Society of Chemistry, 0, , 218-229.	0.0	2