Marianne HammershÃ¸j

List of Publications by Year
in descending order

55 papers	1,545 citations	304743 22 h-index	330143 37 g-index
56 all docs	56 docs citations	56 times ranked	1769 citing authors

#	ARTICLE	IF	CITATIONS
1	Microstructure and rheology of acid milk gels and stirred yoghurts â€“quantification of process-induced changes by auto- and cross correlation image analysis. Food Hydrocolloids, 2021, 111, 106269.	10.7	17
2	The effect of deshelled and shell-reduced mussel meal on egg quality parameters of organic laying hens under commercial conditions. Journal of Applied Poultry Research, 2021, 30, 100119.	1.2	2
3	Dual-Purpose Poultry in Organic Egg Production and Effects on Egg Quality Parameters. Foods, 2021, 10, 897.	4.3	7
4	Improved food functional properties of pea protein isolate in blends and co-precipitates with whey protein isolate. Food Hydrocolloids, 2021, 113, 106556.	10.7	25
5	Proteinâ€“protein interactions of a wheyâ€“pea protein coâ€precipitate. International Journal of Food Science and Technology, 2021, 56, 5777-5790.	2.7	12
6	Progression of Postprandial Blood Plasma Phospholipids Following Acute Intake of Different Dairy Matrices: A Randomized Crossover Trial. Metabolites, 2021, 11, 454.	2.9	2
7	Imitation cheese â€“ New insights to relations between microstructure and functionality. Food Structure, 2021, 29, 100206.	4.5	6
8	Matrix structure of dairy products results in different postprandial lipid responses: a randomized crossover trial. American Journal of Clinical Nutrition, 2021, 114, 1729-1742.	4.7	13
9	Increased solubility and functional properties of precipitated Alfalfa protein concentrate subjected to pH shift processes. Food Hydrocolloids, 2021, 119, 106874.	10.7	35
10	Mechanisms behind protein-protein interactions in a Î²-lg-legumin co-precipitate. Food Chemistry, 2021, 373, 131509.	8.2	5
11	Effect of Dairy Matrix on the Postprandial Blood Metabolome. Nutrients, 2021, 13, 4280.	4.1	8
12	Biorefinery of Green Biomassâ"€How to Extract and Evaluate High Quality Leaf Protein for Food?. Journal of Agricultural and Food Chemistry, 2021, 69, 14341-14357.	5.2	31
13	Mechanism behind the degradation of aqueous norbixin upon storage in light and dark environment. Food Chemistry, 2020, 310, 125967.	8.2	7
14	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. Food Hydrocolloids, 2020, 101, 105559.	10.7	14
15	Influence of type of dairy matrix micro- and macrostructure on <i>in vitro</i> lipid digestion. Food and Function, 2020, 11, 4960-4972.	4.6	16
16	Hydrodynamic cavitation of raw milk: Effects on microbial inactivation, physical and functional properties. International Dairy Journal, 2020, 109, 104790.	3.0	17
17	Coâ€precipitation of whey and pea protein â€“ indication of interactions. International Journal of Food Science and Technology, 2020, 55, 2920-2930.	2.7	19
18	Aquafaba as an egg white substitute in food foams and emulsions: Protein composition and functional behavior. Food Hydrocolloids, 2019, 96, 354-364.	10.7	81

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19	Incorporation of bixin in aqueous media: Self-formulation with sorbitol ester of norbixin. Food Chemistry, 2019, 294, 433-439.	8.2	5
20	Acceleration of acid gel formation by high intensity ultrasound is linked to whey protein denaturation and formation of functional milk fat globule-protein complexes. Journal of Food Engineering, 2019, 254, 17-24.	5.2	26
21	Application of High Intensity Ultrasound to Accelerate Crystallization of Anhydrous Milk Fat and Rapeseed Oil Blends. European Journal of Lipid Science and Technology, 2019, 121, 1800200.	1.5	27
22	Effect of light, pH, metal ions and antioxidants on the colour stability of norbixin in aqueous solution. International Journal of Food Science and Technology, 2019, 54, 1625-1632.	2.7	8
23	Foam and emulsion properties of potato protein isolate and purified fractions. Food Hydrocolloids, 2018, 74, 367-378.	10.7	80
24	Hydrophilization of bixin by lipase-catalyzed transesterification with sorbitol. Food Chemistry, 2018, 268, 203-209.	8.2	23
25	Appearance and Textural Properties of Sheared Low Concentration Potato Protein Gelsâ€"Impact of Drying Method, pH, and Ionic Strength. Journal of Food Science, 2017, 82, 2056-2061.	3.1	11
26	A New Two-Step Chromatographic Procedure for Fractionation of Potato Proteins with Potato Fruit Juice and Spray-Dried Protein as Source Materials. Food and Bioprocess Technology, 2017, 10, 1946-1958.	4.7	12
27	A Comprehensive Approach to Assess Feathermeal as an Alternative Protein Source in Aquafeed. Journal of Agricultural and Food Chemistry, 2017, 65, 10673-10684.	5.2	25
28	Impact of triacylglycerol composition on shear-induced textural changes in highly saturated fats. Food Chemistry, 2017, 215, 438-446.	8.2	8
29	Acoustic properties of crystallized fat: Relation between polymorphic form, microstructure, fracturing behavior, and sound intensity. European Journal of Lipid Science and Technology, 2016, 118, 1257-1270.	1.5	5
30	Influence of blue mussel (Mytilus edulis) and starfish (Asterias rubens) meals on production performance, egg quality and apparent total tract digestibility of nutrients of laying hens. Animal Feed Science and Technology, 2016, 213, 108-117.	2.2	10
31	Effect of Membrane Material on the Separation of Proteins and Polyphenol Oxidase in Ultrafiltration of Potato Fruit Juice. Food and Bioprocess Technology, 2016, 9, 822-829.	4.7	17
32	Effect of heating strategies on whey protein denaturationâ€"Revisited by liquid chromatography quadrupole time-of-flight mass spectrometry. Journal of Dairy Science, 2016, 99, 152-166.	3.4	31
33	Protein denaturation of whey protein isolates (WPIs) induced by high intensity ultrasound during heat gelation. Food Chemistry, 2016, 192, 415-423.	8.2	79
34	Protein lactosylation in <scp>UHT</scp> milk during storage measured by Liquid Chromatographyâ€"Mass Spectrometry and quantification of furosine. International Journal of Dairy Technology, 2015, 68, 486-494.	2.8	31
35	Inhomogeneous consistency of crystallized fat. European Journal of Lipid Science and Technology, 2015, 117, 1782-1791.	1.5	10
36	Dairy processing and cold storage affect the milk coagulation properties in relation to cheese production. Dairy Science and Technology, 2015, 95, 101-114.	2.2	263

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37	Organic egg production. II: The quality of organic eggs is influenced by hen genotype, diet and forage material analyzed by physical parameters, functional properties and sensory evaluation. Animal Feed Science and Technology, 2015, 208, 182-197.	2.2	15
38	Identification of important mechanical and acoustic parameters for the sensory quality of cocoa butter alternatives. Food Research International, 2015, 76, 637-644.	6.2	8
39	Impact of NaCl reduction in Danish semi-hard Samsoe cheeses on proliferation and autolysis of DL-starter cultures. International Journal of Food Microbiology, 2015, 213, 59-70.	4.7	15
40	Ultrasonication Affects Crystallization Mechanisms and Kinetics of Anhydrous Milk Fat. Crystal Growth and Design, 2013, 13, 5375-5382.	3.0	43
41	Developments in understanding and assessment of egg and egg product quality over the last century. World's Poultry Science Journal, 2013, 69, 414-429.	3.0	20
42	The effects of kale (<i>Brassica oleracea</i>ssp.<i>acephala</i>), basil (<i>Ocimum basilicum</i>) and thyme (<i>Thymus vulgaris</i>) as forage material in organic egg production on egg quality. British Poultry Science, 2012, 53, 245-256.	1.7	14
43	Effect of Lenient Steam Injection (LSI) heat treatment of bovine milk on the activities of some enzymes, the milk fat globule and pH. International Journal of Dairy Technology, 2012, 65, 191-200.	2.8	10
44	Lightâ€induced protein and lipid oxidation in lowâ€fat cheeses: Effect on degree of enzymatic hydrolysis. International Journal of Dairy Technology, 2012, 65, 57-63.	2.8	11
45	Variations in coagulation properties of cheese milk from three Danish dairy breeds as determined by a new free oscillation rheometry-based method. Dairy Science and Technology, 2011, 91, 309-321.	2.2	41
46	Deposition of carotenoids in egg yolk by short-term supplement of coloured carrot (<i>Daucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 Agriculture, 2010, 90, 1163-1171.	3.5	73
47	Instant infusion pasteurisation of bovine milk. II. Effects on indigenous milk enzymes activity and whey protein denaturation. International Journal of Dairy Technology, 2010, 63, 197-208.	2.8	15
48	Enzymatic hydrolysis of ovomucin and effect on foaming properties. Food Research International, 2008, 41, 522-531.	6.2	35
49	Dry-pasteurization of egg albumen powder in a fluidized bed. I. Effect on microbiology, physical and chemical parameters. International Journal of Food Science and Technology, 2006, 41, 249-261.	2.7	16
50	Dry-pasteurization of egg albumen powder in a fluidized bed. II. Effect on functional properties: gelation and foaming. International Journal of Food Science and Technology, 2006, 41, 263-274.	2.7	30
51	Effects of blue lupin (Lupinus angustifolius) in organic layer diets and supplementation with foraging material on egg production and some egg quality parameters. Poultry Science, 2005, 84, 723-733.	3.4	47
52	The significance of critical processing steps in the production of dried egg albumen powder on gel textural and foaming properties. Journal of the Science of Food and Agriculture, 2004, 84, 1039-1048.	3.5	37
53	Research Note: Importance of Hen Age and Egg Storage Time for Egg Albumen Foaming. LWT - Food Science and Technology, 2001, 34, 118-120.	5.2	50
54	EFFECT OF HEN EGG PRODUCTION AND PROTEIN COMPOSITION ON TEXTURAL PROPERTIES OF EGG ALBUMEN GELS. Journal of Texture Studies, 2001, 32, 105-129.	2.5	21

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55	Influence of pH on surface properties of aqueous egg albumen solutions in relation to foaming behaviour. Journal of the Science of Food and Agriculture, 1999, 79, 859-868.	3.5	55