Ulrike Bcker

List of Publications by Year in Descending Order

35 papers	863 citations	16 h-index	29 g-index
37 ext. papers	1,050 ext. citations	5 avg, IF	3.92 L-index

#	Paper	IF	Citations
35	Post-enzymatic hydrolysis heat treatment as an essential unit operation for collagen solubilization from poultry by-products.. *Food Chemistry*, **2022**, 382, 132201	8.5	1
34	Characterization of Collagen Structure in Normal, Wooden Breast and Spaghetti Meat Chicken Fillets by FTIR Microspectroscopy and Histology. *Foods*, **2021**, 10,	4.9	3
33	Magnetic ligand fishing using immobilized DPP-IV for identification of antidiabetic ligands in lingonberry extract. *PLoS ONE*, **2021**, 16, e0247329	3.7	0
32	Improved estimation of in vitro protein digestibility of different foods using size exclusion chromatography. *Food Chemistry*, **2021**, 358, 129830	8.5	9
31	Effects of poultry raw material variation and choice of protease on protein hydrolysate quality. *Process Biochemistry*, **2021**, 110, 85-93	4.8	6
30	Fourier-transform infrared (FTIR) fingerprinting for quality assessment of protein hydrolysates. *LWT - Food Science and Technology*, **2021**, 152, 112339	5.4	5
29	Fourier-transform infrared spectroscopy for monitoring proteolytic reactions using dry-films treated with trifluoroacetic acid. *Scientific Reports*, **2020**, 10, 7844	4.9	4
28	Microdochium majus and other fungal pathogens associated with reduced gluten quality in wheat grain. *International Journal of Food Microbiology*, **2020**, 331, 108712	5.8	4
27	Average molecular weight, degree of hydrolysis and dry-film FTIR fingerprint of milk protein hydrolysates: Intercorrelation and application in process monitoring. *Food Chemistry*, **2020**, 310, 125800	8.5	17
26	FTIR-based hierarchical modeling for prediction of average molecular weights of protein hydrolysates. *Talanta*, **2019**, 205, 120084	6.2	16
25	The use of Fourier-transform infrared spectroscopy to characterize connective tissue components in skeletal muscle of Atlantic cod (Gadus morhua L.). *Journal of Biophotonics*, **2019**, 12, e201800436	3.1	15
24	Combined magnetic ligand fishing and high-resolution inhibition profiling for identification of β-glucosidase inhibitory ligands: A new screening approach based on complementary inhibition and affinity profiles. *Talanta*, **2019**, 200, 279-287	6.2	17
23	Raman spectroscopy for quantification of residual calcium and total ash in mechanically deboned chicken meat. *Food Control*, **2019**, 95, 267-273	6.2	10
22	Bioanalytical Aspects in Enzymatic Protein Hydrolysis of By-Products **2019**, 225-258		5
21	Quantification of 1,3-β-D-glucan from yeast added as a functional ingredient to bread. *Carbohydrate Polymers*, **2018**, 181, 34-42	10.3	13
20	Feed-Forward Prediction of Product Qualities in Enzymatic Protein Hydrolysis of Poultry By-products: a Spectroscopic Approach. *Food and Bioprocess Technology*, **2018**, 11, 2032-2043	5.1	12
19	Fourier-transform infrared spectroscopy for characterization of protein chain reductions in enzymatic reactions. *Analyst, The*, **2017**, 142, 2812-2818	5	31

18	FTIR as a rapid tool for monitoring molecular weight distribution during enzymatic protein hydrolysis of food processing by-products. *Analytical Methods*, **2017**, 9, 4247-4254	3.2	27
17	Investigating environmental factors that cause extreme gluten quality deficiency in winter wheat (Triticum aestivum L.). *Acta Agriculturae Scandinavica - Section B Soil and Plant Science*, **2016**, 66, 237-246	1.1	2
16	Effect of sodium bicarbonate and varying concentrations of sodium chloride in brine on the liquid retention of fish (Pollachius virens L.) muscle. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1252-9	4.3	10
15	Influence of temperature during grain filling on gluten viscoelastic properties and gluten protein composition. *Journal of the Science of Food and Agriculture*, **2016**, 96, 122-30	4.3	11
14	Influence of temperature on the composition and polymerization of gluten proteins during grain filling in spring wheat (Triticum aestivum L.). *Journal of Cereal Science*, **2015**, 65, 1-8	3.8	16
13	Variation in gluten quality parameters of spring wheat varieties of different origin grown in contrasting environments. *Journal of Cereal Science*, **2015**, 62, 110-116	3.8	9
12	High-throughput biochemical fingerprinting of Saccharomyces cerevisiae by Fourier transform infrared spectroscopy. *PLoS ONE*, **2015**, 10, e0118052	3.7	26
11	Temperature variations during grain filling obtained in growth tunnel experiments and its influence on protein content, polymer build-up and gluten viscoelastic properties in wheat. *Journal of Cereal Science*, **2014**, 60, 406-413	3.8	9
10	A high-throughput microcultivation protocol for FTIR spectroscopic characterization and identification of fungi. *Journal of Biophotonics*, **2010**, 3, 512-21	3.1	43
9	Water and salt distribution in Atlantic salmon (Salmo salar) studied by low-field 1H NMR, 1H and 23Na MRI and light microscopy: effects of raw material quality and brine salting. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 46-54	5.7	84
8	Monitoring secondary structural changes in salted and smoked salmon muscle myofiber proteins by FT-IR microspectroscopy. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3563-70	5.7	34
7	Reducing inter-replicate variation in fourier transform infrared spectroscopy by extended multiplicative signal correction. *Applied Spectroscopy*, **2009**, 63, 296-305	3.1	34
6	Effects of brine salting with regard to raw material variation of Atlantic salmon (Salmo salar) muscle investigated by Fourier transform infrared microspectroscopy. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 5129-37	5.7	31
5	Myowater dynamics and protein secondary structural changes as affected by heating rate in three pork qualities: a combined FT-IR microspectroscopic and 1H NMR relaxometry study. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 3990-7	5.7	42
4	Revealing covariance structures in fourier transform infrared and Raman microspectroscopy spectra: a study on pork muscle fiber tissue subjected to different processing parameters. *Applied Spectroscopy*, **2007**, 61, 1032-9	3.1	70
3	Salt-induced changes in pork myofibrillar tissue investigated by FT-IR microspectroscopy and light microscopy. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6733-40	5.7	56
2	Heat-induced changes in myofibrillar protein structures and myowater of two pork qualities. A combined FT-IR spectroscopy and low-field NMR relaxometry study. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1740-6	5.7	105
1	Influence of aging and salting on protein secondary structures and water distribution in uncooked and cooked pork. A combined FT-IR microspectroscopy and 1H NMR relaxometry study. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8589-97	5.7	86