Costas Biliaderis

List of Publications by Year in Descending Order

220 papers	15,132 citations	73 h-index	117 g-index
228 ext. papers	16,429 ext. citations	6.5 avg, IF	6.81 L-index

#	Paper	IF	Citations
220	Modified fermented sausages with olive oil oleogel and NaCl/KCl substitution for improved nutritional quality. *LWT - Food Science and Technology*, **2022**, 158, 113172	5.4	4
219	Innovative bio-based materials for packaging sustainability **2022**, 173-192		1
218	Crystalline microstructure and physicochemical properties of olive oil oleogels formulated with monoglycerides and phytosterols. *LWT - Food Science and Technology*, **2022**, 154, 112815	5.4	3
217	Effect of Process Temperature on the Physical State of Beef Meat Constituents Implications on Diffusion Kinetics during Osmotic Dehydration. *Food and Bioprocess Technology*, **2022**, 15, 706-716	5.1	
216	Stability of natural food colorants derived from onion leaf wastes.. *Food Chemistry*, **2022**, 386, 132750	8.5	0
215	Nutritional and technological aspects of barley glucan enriched biscuits containing isomaltulose as sucrose replacer. *Food Hydrocolloids for Health*, **2022**, 2, 100060		0
214	Framework of Methodology to Assess the Link between A Posteriori Dietary Patterns and Nutritional Adequacy: Application to Pregnancy. *Metabolites*, **2022**, 12, 395	5.6	0
213	Physicochemical properties of zein-based edible films and coatings for extending wheat bread shelf life. *Food Hydrocolloids*, **2022**, 107856	10.6	1
212	Physicochemical and functional aspects of composite wheat-roasted chickpea flours in relation to dough rheology, bread quality and staling phenomena. *Food Hydrocolloids*, **2021**, 124, 107322	10.6	4
211	Reinvigorating Modern Breadmaking Based on Ancient Practices and Plant Ingredients, with Implementation of a Physicochemical Approach. *Foods*, **2021**, 10,	4.9	5
210	Development of a Cotton Honey-Based Spread by Controlling Compositional and Processing Parameters. *Food Biophysics*, **2021**, 16, 365-380	3.2	0
209	Physical Properties of Chitosan Films Containing Pomegranate Peel Extracts Obtained by Deep Eutectic Solvents. *Foods*, **2021**, 10,	4.9	1
208	Effect of ethanol on the microstructure and rheological properties of whey proteins: Acid-induced cold gelation. *LWT - Food Science and Technology*, **2021**, 139, 110518	5.4	4
207	Elaboration of novel and comprehensive protocols toward determination of textural properties and other sensorial attributes of canning peach fruit. *Journal of Texture Studies*, **2021**, 52, 228-239	3.6	2
206	Impact of Roasted Yellow Split Pea Flour on Dough Rheology and Quality of Fortified Wheat Breads. *Foods*, **2021**, 10,	4.9	6
205	The effect of genotype and storage on compositional, sensorial and textural attributes of canned fruit from commercially important non-melting peach cultivars. *Journal of Food Composition and Analysis*, **2021**, 103, 104080	4.1	1
204	Recent advances in plant essential oils and extracts: Delivery systems and potential uses as preservatives and antioxidants in cheese. *Trends in Food Science and Technology*, **2021**, 116, 264-278	15.3	13

203	Antibacterial and Antioxidant Properties of Oregano and Rosemary Essential Oil Distillation By-Products **2021**, 6,		2
202	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record. *PLoS ONE*, **2020**, 15, e0231696	3.7	14
201	Fermented Cereal-based Products: Nutritional Aspects, Possible Impact on Gut Microbiota and Health Implications. *Foods*, **2020**, 9,	4.9	38
200	Bioactive Components and Antioxidant Activity Distribution in Pearling Fractions of Different Greek Barley Cultivars. *Foods*, **2020**, 9,	4.9	6
199	Whey proteins: Musings on denaturation, aggregate formation and gelation. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3793-3806	11.5	15
198	Development of low fat: Low salt processed meat products. *Journal on Processing and Energy in Agriculture*, **2020**, 24, 89-94	0.3	0
197	Comparative Evaluation of the Nutritional, Antinutritional, Functional, and Bioactivity Attributes of Rice Bran Stabilized by Different Heat Treatments. *Foods*, **2020**, 10,	4.9	9
196	Edible Films and Coatings with Pectin **2020**, 99-123		4
195	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record **2020**, 15, e0231696		
194	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record **2020**, 15, e0231696		
193	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record **2020**, 15, e0231696		
192	Mashes to Mashes, Crust to Crust. Presenting a novel microstructural marker for malting in the archaeological record **2020**, 15, e0231696		
191	Impact of flour particle size and hydrothermal treatment on dough rheology and quality of barley rusks. *Food Hydrocolloids*, **2019**, 87, 561-569	10.6	14
190	H NMR-based metabolomics reveals the effect of maternal habitual dietary patterns on human amniotic fluid profile. *Scientific Reports*, **2018**, 8, 4076	4.9	11
189	Wheat bread quality attributes using jet milling flour fractions. *LWT - Food Science and Technology*, **2018**, 92, 540-547	5.4	14
188	Physicochemical properties of jet milled wheat flours and doughs. *Food Hydrocolloids*, **2018**, 80, 111-121	10.6	30
187	Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels. *Food Hydrocolloids*, **2018**, 79, 20-29	10.6	33
186	Compositional characteristics and volatile organic compounds of traditional PDO Feta cheese made in two different mountainous areas of Greece. *International Journal of Dairy Technology*, **2018**, 71, 673-682	3.7	14

185	Microrheology and microstructure of water-in-water emulsions containing sodium caseinate and locust bean gum. *Food and Function*, **2018**, 9, 2840-2852	6.1	10
184	Hempseed meal protein isolates prepared by different isolation techniques. Part II. gelation properties at different ionic strengths. *Food Hydrocolloids*, **2018**, 81, 481-489	10.6	27
183	Changing Trends in Nutritional Behavior among University Students in Greece, between 2006 and 2016. *Nutrients*, **2018**, 10,	6.7	8
182	Natural food colourants derived from onion wastes: application in a yoghurt product. *Electrophoresis*, **2018**, 39, 1975	3.6	22
181	Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties. *Food Hydrocolloids*, **2018**, 79, 526-533	10.6	71
180	Composite pullulan-whey protein nanofibers made by electrospinning: Impact of process parameters on fiber morphology and physical properties. *Food Hydrocolloids*, **2018**, 77, 726-735	10.6	89
179	Food emulsions as delivery systems for flavor compounds: A review. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3173-3187	11.5	54
178	Encapsulation of bioactive compounds through electrospinning/electrospraying and spray drying: A comparative assessment of food-related applications. *Drying Technology*, **2017**, 35, 139-162	2.6	102
177	Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: Application in a model yogurt system. *Journal of Functional Foods*, **2017**, 33, 386-395	5.1	19
176	Effect of Eglucan molecular weight on rice flour dough rheology, quality parameters of breads and in vitro starch digestibility. *LWT - Food Science and Technology*, **2017**, 82, 446-453	5.4	31
175	Effect of Microwave Radiation Pretreatment of Rice Flour on Gluten-Free Breadmaking and Molecular Size of EGlucans in the Fortified Breads. *Food and Bioprocess Technology*, **2017**, 10, 1412-1421	5.1	12
174	Biopolymer-based coacervates: Structures, functionality and applications in food products. *Current Opinion in Colloid and Interface Science*, **2017**, 28, 96-109	7.6	66
173	Microencapsulated cells of Lactobacillus paracasei subsp. paracasei in biopolymer complex coacervates and their function in a yogurt matrix. *Food and Function*, **2017**, 8, 554-562	6.1	27
172	Growth adaptation of probiotics in biopolymer-based coacervate structures to enhance cell viability. *LWT - Food Science and Technology*, **2017**, 77, 282-289	5.4	36
171	Influence of Sodium and Maturity Stage on the Antioxidant Properties of Cauliflower and Broccoli Sprouts. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2017**, 45, 458-465	1.2	4
170	Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. *Journal of Food Science and Technology*, **2016**, 53, 3939-3947	3.3	39
169	Phytochemical profiles and antioxidant capacity of pigmented and non-pigmented genotypes of rice (Oryza sativaL.). *Cereal Research Communications*, **2016**, 44, 98-110	1.1	11
168	Gelation of wheat arabinoxylans in the presence of Cu(+2) and in aqueous mixtures with cereal Eglucans. *Food Chemistry*, **2016**, 203, 267-275	8.5	5

167	Innovative Biobased Materials for Packaging Sustainability **2016**, 167-189		7
166	Optimization of a Green Extraction/Inclusion Complex Formation Process to Recover Antioxidant Polyphenols from Oak Acorn Husks (Quercus Robur) Using Aqueous 2-Hydroxypropyl-Cyclodextrin/Glycerol Mixtures. *Environments - MDPI*, **2016**, 3, 3	3.2	14
165	Development and Validation of a Mediterranean Oriented Culture-Specific Semi-Quantitative Food Frequency Questionnaire. *Nutrients*, **2016**, 8,	6.7	17
164	Second trimester amniotic fluid uric acid, potassium, and cysteine to methionine ratio levels as possible signs of early preeclampsia: A case report. *Taiwanese Journal of Obstetrics and Gynecology*, **2016**, 55, 874-876	1.6	2
163	Inactivation of Endogenous Rice Flour Glucanase by Microwave Radiation and Impact on Physico-chemical Properties of the Treated Flour. *Food and Bioprocess Technology*, **2016**, 9, 1562-1573	5.1	7
162	Aqueous foams stabilized by chitin nanocrystals. *Soft Matter*, **2015**, 11, 6245-53	3.6	45
161	Effect of barley and oat glucan concentrates on gluten-free rice-based doughs and bread characteristics. *Food Hydrocolloids*, **2015**, 48, 197-207	10.6	71
160	Barley glucan cryogels as encapsulation carriers of proteins: Impact of molecular size on thermo-mechanical and release properties. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 99-108	3.4	15
159	Structure development and acidification kinetics in fermented milk containing oat glucan, a yogurt culture and a probiotic strain. *Food Hydrocolloids*, **2014**, 39, 204-214	10.6	60
158	Modifying the physical properties of dairy protein films for controlled release of antifungal agents. *Food Hydrocolloids*, **2014**, 39, 195-203	10.6	20
157	Effect of the substrate's microstructure on the growth of Listeria monocytogenes. *Food Research International*, **2014**, 64, 683-691	7	27
156	Impact of flour particle size and autoclaving on glucan physicochemical properties and starch digestibility of barley rusks as assessed by in vitro assays. *Bioactive Carbohydrates and Dietary Fibre*, **2014**, 4, 58-73	3.4	24
155	Biopolymer composites for engineering food structures to control product functionality. *Food Structure*, **2014**, 1, 39-54	4.3	49
154	A micro- and macro-scale approach to probe the dynamics of sol–gel transition in cereal glucan solutions varying in molecular characteristics. *Food Hydrocolloids*, **2014**, 42, 81-91	10.6	26
153	Mixed whey protein isolate-egg yolk or yolk plasma heat-set gels: Rheological and volatile compounds characterisation. *Food Research International*, **2014**, 62, 492-499	7	19
152	Complex Coacervation as a Novel Microencapsulation Technique to Improve Viability of Probiotics Under Different Stresses. *Food and Bioprocess Technology*, **2014**, 7, 2767-2781	5.1	77
151	Effect of soluble polysaccharides addition on rheological properties and microstructure of chitin nanocrystal aqueous dispersions. *Carbohydrate Polymers*, **2013**, 95, 324-31	10.3	20
150	In vitro lipid digestion of chitin nanocrystal stabilized o/w emulsions. *Food and Function*, **2013**, 4, 121-9	6.1	133

149	Preparation and characterization of composite sodium caseinate edible films incorporating naturally emulsified oil bodies. *Food Hydrocolloids*, **2013**, 30, 232-240	10.6	43
148	Acid-induced gelation of aqueous WPI–CMC solutions: Effect on orange oil aroma compounds retention. *Food Hydrocolloids*, **2013**, 30, 368-374	10.6	11
147	Using particle tracking to probe the local dynamics of barley β-glucan solutions upon gelation. *Journal of Colloid and Interface Science*, **2012**, 375, 50-9	9.3	31
146	Engineering interfacial properties by anionic surfactant-chitosan complexes to improve stability of oil-in-water emulsions. *Food and Function*, **2012**, 3, 312-9	6.1	20
145	Properties of emulsions stabilised by sodium caseinate–chitosan complexes. *International Dairy Journal*, **2012**, 26, 94-101	3.5	53
144	Simultaneous determination of phenolic acids and flavonoids in rice using solid-phase extraction and RP-HPLC with photodiode array detection. *Journal of Separation Science*, **2012**, 35, 1603-11	3.4	73
143	Rheological characteristics and physicochemical stability of dressing-type emulsions made of oil bodies–egg yolk blends. *Food Chemistry*, **2012**, 134, 64-73	8.5	39
142	Development and validation of an HPLC-method for determination of free and bound phenolic acids in cereals after solid-phase extraction. *Food Chemistry*, **2012**, 134, 1624-32	8.5	106
141	Biopolymer-based films as carriers of antimicrobial agents. *Procedia Food Science*, **2011**, 1, 190-196		1
140	Using particle tracking to probe the local dynamics of barley β-glucan solutions. *Procedia Food Science*, **2011**, 1, 294-301		1
139	Impact of emulsifier-polysaccharide interactions on the stability and rheology of stabilised oil-in-water emulsions. *Procedia Food Science*, **2011**, 1, 57-61		13
138	Mixed aqueous chitin nanocrystal–whey protein dispersions: Microstructure and rheological behaviour. *Food Hydrocolloids*, **2011**, 25, 935-942	10.6	32
137	Oil-in-water emulsions stabilized by chitin nanocrystal particles. *Food Hydrocolloids*, **2011**, 25, 1521-1529	10.6	358
136	Structural variation and rheological properties of water-extractable arabinoxylans from six Greek wheat cultivars. *Food Chemistry*, **2011**, 126, 526-536	8.5	42
135	Effect of oat and barley β-glucans on inhibition of cytokine-induced adhesion molecule expression in human aortic endothelial cells: Molecular structure–function relations. *Carbohydrate Polymers*, **2011**, 84, 153-161	10.3	9
134	Influence of water and barley β-glucan addition on wheat dough viscoelasticity. *Food Research International*, **2010**, 43, 57-65	7	38
133	Development of a novel bioactive packaging based on the incorporation of Lactobacillus sakei into sodium-caseinate films for controlling Listeria monocytogenes in foods. *Food Research International* , **2010**, 43, 2402-2408	7	88
132	Metastability of nematic gels made of aqueous chitin nanocrystal dispersions. *Biomacromolecules*, **2010**, 11, 175-81	6.9	81

131	Modifications in stability and structure of whey protein-coated o/w emulsions by interacting chitosan and gum arabic mixed dispersions. *Food Hydrocolloids*, **2010**, 24, 8-17	10.6	102
130	Physical and thermo-mechanical properties of whey protein isolate films containing antimicrobials, and their effect against spoilage flora of fresh beef. *Food Hydrocolloids*, **2010**, 24, 49-59	10.6	80
129	Effects of two barley β-glucan isolates on wheat flour dough and bread properties. *Food Chemistry*, **2010**, 119, 1159-1167	8.5	140
128	Influence of preparation methods on physicochemical and gelation properties of chickpea protein isolates. *Food Hydrocolloids*, **2009**, 23, 337-343	10.6	66
127	Concurrent phase separation and gelation in mixed oat β-glucans/sodium caseinate and oat β-glucans/pullulan aqueous dispersions. *Food Hydrocolloids*, **2009**, 23, 886-895	10.6	25
126	Applicability of a microbial Time Temperature Indicator (TTI) for monitoring spoilage of modified atmosphere packed minced meat. *International Journal of Food Microbiology*, **2009**, 133, 272-8	5.8	106
125	Impact of edible coatings and packaging on quality of white asparagus (Asparagus officinalis, L.) during cold storage. *Food Chemistry*, **2009**, 117, 55-63	8.5	68
124	Impact of commercial soft wheat flour streams on dough rheology and quality attributes of cookies. *Journal of Food Engineering*, **2009**, 90, 228-237	6	23
123	Effect of barley β-glucan molecular size and level on wheat dough rheological properties. *Journal of Food Engineering*, **2009**, 91, 594-601	6	75
122	Kinetic modelling of non-enzymatic browning in honey and diluted honey systems subjected to isothermal and dynamic heating protocols. *Journal of Food Engineering*, **2009**, 95, 541-550	6	19
121	Impact of endogenous constituents from different flour milling streams on dough rheology and semi-sweet biscuit making potential by partial substitution of a commercial soft wheat flour. *LWT - Food Science and Technology*, **2009**, 42, 363-371	5.4	8
120	Physico-chemical properties of whey protein isolate films containing oregano oil and their antimicrobial action against spoilage flora of fresh beef. *Meat Science*, **2009**, 82, 338-45	6.4	213
119	Structural Transitions and Related Physical Properties of Starch **2009**, 293-372		70
118	Effects of polyols on cryostructurization of barley β-glucans. *Food Hydrocolloids*, **2008**, 22, 263-277	10.6	14
117	Thermal, mechanical and water vapor barrier properties of sodium caseinate films containing antimicrobials and their inhibitory action on Listeria monocytogenes. *Food Hydrocolloids*, **2008**, 22, 373-386	10.6	196
116	Flour constituent interactions and their influence on dough rheology and quality of semi-sweet biscuits: A mixture design approach with reconstituted blends of gluten, water-solubles and starch fractions. *Journal of Cereal Science*, **2008**, 48, 144-158	3.8	32
115	Composition and molecular structure of polysaccharides released from barley endosperm cell walls by sequential extraction with water, malt enzymes, and alkali. *Journal of Cereal Science*, **2008**, 48, 304-318	3.8	31
114	Impact of mixed-linkage (1-3, 1-4) β-glucans on physical properties of acid-set skim milk gels. *International Dairy Journal*, **2008**, 18, 312-322	3.5	30

113	Development of a microbial time/temperature indicator prototype for monitoring the microbiological quality of chilled foods. *Applied and Environmental Microbiology*, **2008**, 74, 3242-50	4.8	71
112	Sequential solvent extraction and structural characterization of polysaccharides from the endosperm cell walls of barley grown in different environments. *Carbohydrate Polymers*, **2008**, 73, 621-39	10.3	21
111	Kinetic modelling of non-enzymatic browning of apple juice concentrates differing in water activity under isothermal and dynamic heating conditions. *Food Chemistry*, **2008**, 107, 785-796	8.5	38
110	Physical properties of starch nanocrystal-reinforced pullulan films. *Carbohydrate Polymers*, **2007**, 68, 146-158	10.3	274
109	Water vapour barrier and tensile properties of composite caseinate-pullulan films: Biopolymer composition effects and impact of beeswax lamination. *Food Chemistry*, **2007**, 101, 753-764	8.5	126
108	Semi-sweet biscuit making potential of soft wheat flour patent, middle-cut and clear mill streams made with native and reconstituted flours. *Journal of Cereal Science*, **2007**, 46, 119-131	3.8	18
107	Molecular aspects of cereal -glucan functionality: Physical properties, technological applications and physiological effects. *Journal of Cereal Science*, **2007**, 46, 101-118	3.8	431
106	Effects of hydrocolloids on dough rheology and bread quality parameters in gluten-free formulations. *Journal of Food Engineering*, **2007**, 79, 1033-1047	6	609
105	-Glucans **2007**, 131-152		
104	Cryogelation phenomena in mixed skim milk powder -barley -glucan-polyol aqueous dispersions. *Food Research International*, **2007**, 40, 793-802	7	11
103	Phase transitions, solubility, and crystallization kinetics of phytosterols and phytosterol-oil blends. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1790-8	5.7	50
102	Effect of barley -glucan concentration on the microstructural and mechanical behaviour of acid-set sodium caseinate gels. *Food Hydrocolloids*, **2006**, 20, 749-756	10.6	38
101	Water sorption and thermo-mechanical properties of water/sorbitol-plasticized composite biopolymer films: Caseinate-pullulan bilayers and blends. *Food Hydrocolloids*, **2006**, 20, 1057-1071	10.6	84
100	A fractal analysis approach to viscoelasticity of physically cross-linked barley beta-glucan gel networks. *Colloids and Surfaces B: Biointerfaces*, **2006**, 49, 145-52	6	26
99	Processing and formulation effects on rheological behavior of barley -glucan aqueous dispersions. *Food Chemistry*, **2005**, 91, 505-516	8.5	51
98	Rheological properties and stability of model salad dressing emulsions prepared with a dry-heated soybean protein isolate-dextran mixture. *Food Hydrocolloids*, **2005**, 19, 1025-1031	10.6	109
97	Water extractable (1-3,1-4)- -d-glucans from barley and oats: An intervarietal study on their structural features and rheological behaviour. *Journal of Cereal Science*, **2005**, 42, 213-224	3.8	84
96	Solution flow behavior and gelling properties of water-soluble barley (1-3,1-4)- -glucans varying in molecular size. *Journal of Cereal Science*, **2004**, 39, 119-137	3.8	118

95	A comparative study on structure–function relations of mixed-linkage (1-3), (1-4) linear -d-glucans. *Food Hydrocolloids*, **2004**, 18, 837-855	10.6	183
94	Cryogelation of cereal -glucans: structure and molecular size effects. *Food Hydrocolloids*, **2004**, 18, 933-947	10.6	92
93	Stability and rheology of egg-yolk-stabilized concentrated emulsions containing cereal -glucans of varying molecular size. *Food Hydrocolloids*, **2004**, 18, 987-998	10.6	60
92	Isolation, structural features and rheological properties of water-extractable -glucans from different Greek barley cultivars. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1170-1178	4.3	62
91	Composition, thermal and rheological behaviour of selected Greek honeys. *Journal of Food Engineering*, **2004**, 64, 9-21	6	149
90	Stability and rheology of egg-yolk-stabilized concentrated emulsions containing cereal -glucans of varying molecular size. *Food Hydrocolloids*, **2004**, 18, 987-987	10.6	
89	Effects of a commercial oat--glucan concentrate on the chemical, physico-chemical and sensory attributes of a low-fat white-brined cheese product. *Food Research International*, **2004**, 37, 83-94	7	75
88	Structure and rheological properties of water soluble -glucans from oat cultivars of Avena sativa and Avena bysantina. *Journal of Cereal Science*, **2003**, 38, 15-31	3.8	173
87	Molecular size effects on rheological properties of oat -glucans in solution and gels. *Food Hydrocolloids*, **2003**, 17, 693-712	10.6	194
86	Structure and physicochemical properties of -glucans and arabinoxylans isolated from hull-less barley. *Food Hydrocolloids*, **2003**, 17, 831-844	10.6	59
85	Molecular weight effects on solution rheology of pullulan and mechanical properties of its films. *Carbohydrate Polymers*, **2003**, 52, 151-166	10.3	110
84	Primary amino acid profiles of Greek white wines and their use in classification according to variety, origin and vintage. *Food Chemistry*, **2003**, 80, 261-273	8.5	111
83	Thermal stability of Hibiscus sabdariffa L. anthocyanins in solution and in solid state: effects of copigmentation and glass transition. *Food Chemistry*, **2003**, 83, 423-436	8.5	127
82	Modelling of the acidification process and rheological properties of milk fermented with a yogurt starter culture using response surface methodology. *Food Chemistry*, **2003**, 83, 437-446	8.5	78
81	Modelling of rheological, microbiological and acidification properties of a fermented milk product containing a probiotic strain of Lactobacillus paracasei. *International Dairy Journal*, **2003**, 13, 517-528	3.5	82
80	Characterization of pullulan produced from beet molasses by Aureobasidium pullulans in a stirred tank reactor under varying agitation. *Enzyme and Microbial Technology*, **2002**, 31, 122-132	3.8	93
79	Thermophysical properties of chitosan, chitosan–starch and chitosan–pullulan films near the glass transition. *Carbohydrate Polymers*, **2002**, 48, 179-190	10.3	245
78	Production and characterization of pullulan from beet molasses using a nonpigmented strain of Aureobasidium pullulans in batch culture. *Applied Biochemistry and Biotechnology*, **2002**, 97, 1-22	3.2	48

77	WATER PLASTICIZATION EFFECTS ON CRYSTALLIZATION BEHAVIOR OF LACTOSE IN A CO-LYOPHILIZED AMORPHOUS POLYSACCHARIDE MATRIX AND ITS RELEVANCE TO THE GLASS TRANSITION. *International Journal of Food Properties*, **2002**, 5, 463-482	3	33
76	Low-fat white-brined cheese made from bovine milk and two commercial fat mimetics: chemical, physical and sensory attributes. *International Dairy Journal*, **2002**, 12, 525-540	3.5	136
75	Degradation kinetics of beetroot pigment encapsulated in polymeric matrices. *Journal of the Science of Food and Agriculture*, **2001**, 81, 691-700	4.3	85
74	Physicochemical properties and application of pullulan edible films and coatings in fruit preservation. *Journal of the Science of Food and Agriculture*, **2001**, 81, 988-1000	4.3	175
73	Structural characteristics and rheological properties of locust bean galactomannans: a comparison of samples from different carob tree populations. *Journal of the Science of Food and Agriculture*, **2001**, 81, 68-75	4.3	50
72	Dynamic oscillation measurements of starch networks at temperatures above 100 degrees C. *Carbohydrate Research*, **2000**, 329, 179-87	2.9	18
71	Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices. *Food Chemistry*, **2000**, 71, 199-206	8.5	87
70	Structural and functional aspects of cereal arabinoxylans and β-glucans. *Developments in Food Science*, **2000**, 41, 361-384		26
69	Physical properties of polyol-plasticized edible blends made of methyl cellulose and soluble starch. *Carbohydrate Polymers*, **1999**, 38, 47-58	10.3	122
68	Glass transition and physical properties of polyol-plasticised pullulan–starch blends at low moisture. *Carbohydrate Polymers*, **1999**, 40, 29-47	10.3	195
67	Physicochemical properties of commercial starch hydrolyzates in the frozen state. *Food Chemistry*, **1999**, 64, 537-546	8.5	38
66	Pullulan production by a non-pigmented strain of Aureobasidium pullulans using batch and fed-batch culture. *Process Biochemistry*, **1999**, 34, 355-366	4.8	55
65	Enhancement of pullulan production by aureobasidium pullulans in batch culture using olive oil and sucrose as carbon sources. *Applied Biochemistry and Biotechnology*, **1998**, 74, 13-30	3.2	31
64	Biodegradable films made from low-density polyethylene (LDPE), rice starch and potato starch for food packaging applications: Part 1. *Carbohydrate Polymers*, **1998**, 36, 89-104	10.3	201
63	Physical properties of polyol-plasticized edible films made from sodium caseinate and soluble starch blends. *Food Chemistry*, **1998**, 62, 333-342	8.5	138
62	Fractionation of Oat (1-3), (1-4)-D-Glucans and Characterisation of the Fractions. *Journal of Cereal Science*, **1998**, 27, 321-325	3.8	35
61	Kinetic Studies of Saffron (Crocus sativus L.) Quality Deterioration. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 2890-2898	5.7	81
60	Biodegradable films made from low density polyethylene (LDPE), wheat starch and soluble starch for food packaging applications. Part 2. *Carbohydrate Polymers*, **1997**, 33, 227-242	10.3	93

59	Biodegradable Films Made from Low Density Polyethylene (LDPE), Ethylene Acrylic Acid (EAA), PolyCaprolactone (PCL) and Wheat Starch for Food Packaging Applications: Part 3. *Starch/Staerke*, **1997**, 49, 306-322	2.3	42
58	The effect of osmotic adjustment on the mechanical properties of potato parenchyma. *Food Research International*, **1996**, 29, 481-488	7	29
57	Comparison of the composition and properties of canola and sunflower oil sediments with canola seed hull lipids. *JAOCS, Journal of the American Oil Chemists'Society*, **1996**, 73, 493-498	1.8	16
56	Gradient ammonium sulphate fractionation of galactomannans. *Food Hydrocolloids*, **1996**, 10, 295-300	10.6	17
55	Effect of n-alkyl glucosides on waxy maize and wheat starch retrogradation. *Carbohydrate Research*, **1996**, 280, 157-169	2.9	4
54	NMR characterization of a 4-O-methyl-beta-D-glucuronic acid-containing rhamnogalacturonan from yellow mustard (Sinapis alba L.) mucilage. *Carbohydrate Research*, **1996**, 292, 173-83	2.9	36
53	NMR characterization of a 4-O-methyl-□D-glucuronic acid-containing rhamnogalacturonan from yellow mustard (Sinapis alba L.) mucilage. *Carbohydrate Research*, **1996**, 292, 173-183	2.9	37
52	Textural Characteristics of Wholewheat Pasta and Pasta Containing Non-Starch Polysaccharides. *Journal of Food Science*, **1995**, 60, 1321-1324	3.4	64
51	Effect of arabinoxylans on bread-making quality of wheat flours. *Food Chemistry*, **1995**, 53, 165-171	8.5	166
50	A comparative study of the effect of sugars on the thermal and mechanical properties of concentrated waxy maize, wheat, potato and pea starch gels. *Food Chemistry*, **1995**, 52, 255-262	8.5	53
49	Physical behaviour and composition of low- and high-melting fractions of sediment in canola oil. *Food Chemistry*, **1995**, 53, 35-41	8.5	9
48	NMR characterization of a water-soluble 1,4-linked □d-glucan having ether groups from yellow mustard (Sinapis alba L.) mucilage. *Carbohydrate Polymers*, **1995**, 27, 117-122	10.3	15
47	Cereal arabinoxylans: advances in structure and physicochemical properties. *Carbohydrate Polymers* , **1995**, 28, 33-48	10.3	658
46	Solvent effects on phase transition behavior of canola oil sediment. *JAOCS, Journal of the American Oil Chemists'Society*, **1995**, 72, 603-608	1.8	4
45	Amylolytic enzymes and products derived from starch: a review. *Critical Reviews in Food Science and Nutrition*, **1995**, 35, 373-403	11.5	156
44	Evaluation of carob pod as a substrate for pullulan production byAureobasidium pullulans. *Applied Biochemistry and Biotechnology*, **1995**, 55, 27-44	3.2	83
43	Synergistic interactions between yellow mustard polysaccharides and galactomannans. *Carbohydrate Polymers*, **1995**, 27, 123-127	10.3	14
42	Effect of polyhydroxy compounds on structure formation in waxy maize starch gels: a calorimetric study. *Carbohydrate Polymers*, **1994**, 23, 193-202	10.3	45

41	Studies on the structure of wheat-endosperm arabinoxylans. *Carbohydrate Polymers*, **1994**, 24, 61-71	10.3	61
40	Effects of crystallization conditions on sedimentation in canola oil. *JAOCS, Journal of the American Oil Chemists'Society*, **1994**, 71, 409-415	1.8	6
39	Yellow mustard mucilage: chemical structure and rheological properties. *Food Hydrocolloids*, **1994**, 8, 203-214	10.6	12
38	Chemical Structure, Molecular Size Distributions, and Rheological Properties of Flaxseed Gum. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1891-1895	5.7	138
37	Optimization of an Aqueous Extraction Process for Flaxseed Gum by Response Surface Methodology. *LWT - Food Science and Technology*, **1994**, 27, 363-369	5.4	111
36	Structure and Rheological Behaviour of Arabinoxylans from Canadian Bread Wheat Flours. *LWT - Food Science and Technology*, **1994**, 27, 550-555	5.4	35
35	Composition and Physicochemical Properties of Linseed (Linum usitatissimum L.) Mucilage. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 240-247	5.7	147
34	Fractionation, Structural Analysis, and Rheological Properties of Water-Soluble Yellow Mustard (Sinapis alba L.) Polysaccharides. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 657-664	5.7	9
33	Chemical and physical properties of yellow mustard (Sinapis alba L.) mucilage. *Food Chemistry*, **1993** , 46, 169-176	8.5	49
32	Thermal and mechanical properties of concentrated rice starch gels of varying composition. *Food Chemistry*, **1993**, 48, 243-250	8.5	77
31	Water-soluble yellow mustard (Sinapis alba L.) polysaccharides: partial characterization, molecular size distribution and rheological properties. *Carbohydrate Polymers*, **1993**, 20, 215-225	10.3	13
30	Formation and partial characterization of canola oil sediment. *JAOCS, Journal of the American Oil Chemists'Society*, **1993**, 70, 1009-1015	1.8	16
29	Rheological and sensory properties of yogurt from skim milk and ultrafiltered retentates. *International Dairy Journal*, **1992**, 2, 311-323	3.5	82
28	Effect of molecular size on physical properties of wheat arabinoxylan. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 561-568	5.7	96
27	Compositional and morphological characteristics of cow cockle (Saponaria vaccaria) seed, a potential alternative crop. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 1520-1523	5.7	30
26	Influence of structure on the physicochemical properties of wheat arabinoxylan. *Carbohydrate Polymers*, **1992**, 17, 237-247	10.3	96
25	Combined chemical and enzymic treatments of corn husk lignocellulosics. *Journal of the Science of Food and Agriculture*, **1991**, 56, 195-214	4.3	53
24	Action of β-amylases on amylose-lipid complex superstructures. *Journal of Cereal Science*, **1991**, 13, 129-143	3.8	165

23	Influence of lipids on the thermal and mechanical properties of concentrated starch gels. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 833-840	5.7	149
22	The structure and interactions of starch with food constituents. *Canadian Journal of Physiology and Pharmacology*, **1991**, 69, 60-78	2.4	294
21	Solute effects on the thermal stability of glycerol monostearate-amylose complex superstructures.. *Carbohydrate Research*, **1990**, 208, 199-213	2.9	15
20	On the supermolecular structure and metastability of glycerol monostearate-amylose complex. *Carbohydrate Polymers*, **1990**, 13, 185-206	10.3	119
19	Oxidative gelation studies of water-soluble pentosans from wheat. *Journal of Cereal Science*, **1990**, 11, 153-169	3.8	144
18	Eugenol Induced Inhibition of Extracellular Enzyme Production by Bacillus subtilis. *Journal of Food Protection*, **1989**, 52, 399-403	2.5	89
17	Crystallization behavior of amylose-V complexes: Structure-property relationships. *Carbohydrate Research*, **1989**, 189, 31-48	2.9	252
16	Functional Properties of Flax Seed Mucilage. *Journal of Food Science*, **1989**, 54, 1302-1305	3.4	156
15	Properties and Structure of Amylose-Glyceryl Monostearate Complexes Formed in Solution or on Extrusion of Wheat Flour. *Journal of Food Science*, **1989**, 54, 950-957	3.4	80
14	PURIFICATION AND CHARACTERIZATION OF JERUSALEM ARTICHOKE (HELIANTHUS TUBEROSUS L) POLYPHENOL OXIDASE. *Journal of Food Biochemistry*, **1988**, 12, 1-22	3.3	30
13	ISOLATION AND SOME PROPERTIES OF AN ACIDIC FRACTION OF POLYPHENOL OXIDASE FROM JERUSALEM ARTICHOKE(HELIANTHUS TUBEROSUS L.). *Journal of Food Biochemistry*, **1988**, 12, 23-35	3.3	9
12	Germination and Outgrowth of Bacillus subtilis Spores in the Presence of Selected Antioxidants. *Journal of Food Protection*, **1987**, 50, 206-211	2.5	1
11	Electron spin resonance studies of starch-water-probe interactions. *Carbohydrate Polymers*, **1987**, 7, 51-70	10.3	28
10	On the multiple melting transitions of starch/monoglyceride systems. *Food Chemistry*, **1986**, 22, 279-295	8.5	86
9	Non-equilibrium melting of amylose-V complexes. *Carbohydrate Polymers*, **1986**, 6, 269-288	10.3	62
8	Effect of chemical pretreatments on the thermal degradation of corn husk lignocellulosics. *Journal of Agricultural and Food Chemistry*, **1986**, 34, 1019-1024	5.7	6
7	Thermal characterization of rice starches: a polymeric approach to phase transitions of granular starch. *Journal of Agricultural and Food Chemistry*, **1986**, 34, 6-14	5.7	455
6	Thermal behavior of amylose-lipid complexes. *Carbohydrate Polymers*, **1985**, 5, 367-389	10.3	266

5	Differential scanning calorimetry in food research—A review. *Food Chemistry*, **1983**, 10, 239-265	8.5	183
4	Physical characteristics, enzymic digestibility and structure of chemically modified smooth pea and waxy maize starches. *Journal of Agricultural and Food Chemistry*, **1982**, 30, 925-930	5.7	92
3	Characteristics of starch in developing pea seeds. *Phytochemistry*, **1982**, 21, 37-39	4	4
2	STARCH GELATINIZATION PHENOMENA STUDIED BY DIFFERENTIAL SCANNING CALORIMETRY. *Journal of Food Science*, **1980**, 45, 1669-1674	3.4	408
1	Gluten-Free Doughs: Rheological Properties, Testing Procedures □Methods and Potential Problems	52-82	4