

Lara Matia-Merino

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

1,448
citations

361413

20
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docs citations

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times ranked

1537
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Glycaemic potency reduction by coarse grain structure in breads is largely eliminated during normal ingestion. <i>British Journal of Nutrition</i> , 2022, 127, 1497-1505. | 2.3 | 1 |
| 2 | Emulsification properties of Puka Gum – An exudate of a native New Zealand tree (<i>Meryta sinclairii</i>): Effect of shear rate and Gum concentration. <i>Food Hydrocolloids</i> , 2022, 124, 107263. | 10.7 | 1 |
| 3 | Characterisation of de-structured starch and its shear-thickening mechanism. <i>Food Hydrocolloids</i> , 2022, 132, 107864. | 10.7 | 3 |
| 4 | Complexation of Anthocyanin-Bound Blackcurrant Pectin and Whey Protein: Effect of pH and Heat Treatment. <i>Molecules</i> , 2022, 27, 4202. | 3.8 | 7 |
| 5 | Characterization of Anthocyanin-Bound Pectin-Rich Fraction Extracted from New Zealand Blackcurrant (<i>Ribes nigrum</i>) Juice. <i>ACS Food Science & Technology</i> , 2021, 1, 1130-1142. | 2.7 | 7 |
| 6 | Molecular and physico-chemical characterization of de-structured waxy potato starch. <i>Food Hydrocolloids</i> , 2021, 117, 106667. | 10.7 | 10 |
| 7 | Rheological characterization of a physically-modified waxy potato starch: Investigation of its shear-thickening mechanism. <i>Food Hydrocolloids</i> , 2021, 120, 106908. | 10.7 | 17 |
| 8 | The effect of gel structure on the <i>in vitro</i> digestibility of wheat starch- <i>Mesona chinensis</i> polysaccharide gels. <i>Food and Function</i> , 2019, 10, 250-258. | 4.6 | 27 |
| 9 | The interactions between wheat starch and <i>Mesona chinensis</i> polysaccharide: A study using solid-state NMR. <i>Food Chemistry</i> , 2019, 284, 67-72. | 8.2 | 22 |
| 10 | Molecular, rheological and physicochemical characterisation of puka gum, an arabinogalactan-protein extracted from the <i>Meryta sinclairii</i> tree. <i>Carbohydrate Polymers</i> , 2019, 220, 247-255. | 10.2 | 14 |
| 11 | Extruded Maize Flour as Texturizing Agent in Acid-Unheated Skim Milk Gels. <i>Food and Bioprocess Technology</i> , 2019, 12, 990-999. | 4.7 | 3 |
| 12 | The role of calcium in wheat starch- <i>Mesona chinensis</i> polysaccharide gels: Rheological properties, <i>in vitro</i> digestibility and enzyme inhibitory activities. <i>LWT - Food Science and Technology</i> , 2019, 99, 202-208. | 5.2 | 19 |
| 13 | Effect of Tween Emulsifiers on the Shear Stability of Partially Crystalline Oil-in-Water Emulsions Stabilized By Sodium Caseinate. <i>Food Biophysics</i> , 2018, 13, 80-90. | 3.0 | 14 |
| 14 | Molecular interactions in composite wheat starch- <i>Mesona chinensis</i> polysaccharide gels: Rheological, textural, microstructural and retrogradation properties. <i>Food Hydrocolloids</i> , 2018, 79, 1-12. | 10.7 | 54 |
| 15 | Understanding the interaction between wheat starch and <i>Mesona chinensis</i> polysaccharide. <i>LWT - Food Science and Technology</i> , 2017, 84, 212-221. | 5.2 | 40 |
| 16 | The physico-chemical properties of chia seed polysaccharide and its microgel dispersion rheology. <i>Carbohydrate Polymers</i> , 2016, 149, 297-307. | 10.2 | 100 |
| 17 | Emulsifying properties of basil seed gum: Effect of pH and ionic strength. <i>Food Hydrocolloids</i> , 2016, 52, 838-847. | 10.7 | 57 |
| 18 | Time- and shear history-dependence of the rheological properties of a water-soluble extract from the fronds of the black tree fern, <i>Cyathea medullaris</i> . <i>Journal of Rheology</i> , 2015, 59, 365-376. | 2.6 | 10 |

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|----|--|------|-----------|
| 19 | Probing hydrogen bond interactions in a shear thickening polysaccharide using nonlinear shear and extensional rheology. <i>Carbohydrate Polymers</i> , 2015, 123, 136-145. | 10.2 | 40 |
| 20 | Extraction and characterisation of pomace pectin from gold kiwifruit (<i>Actinidia chinensis</i>). <i>Food Chemistry</i> , 2015, 187, 290-296. | 8.2 | 96 |
| 21 | The cation-controlled and hydrogen bond-mediated shear-thickening behaviour of a tree-fern isolated polysaccharide. <i>Carbohydrate Polymers</i> , 2015, 130, 57-68. | 10.2 | 14 |
| 22 | Characterization of gold kiwifruit pectin from fruit of different maturities and extraction methods. <i>Food Chemistry</i> , 2015, 166, 479-485. | 8.2 | 74 |
| 23 | Complex coacervation of an arabinogalactan-protein extracted from the <i>Meryta sinclairii</i> tree (puka) Tj ETQq1 1 0.784314 rgBT /Overl | 10.7 | 46 |
| 24 | Structure of a shear-thickening polysaccharide extracted from the New Zealand black tree fern, <i>Cyathea medullaris</i> . <i>International Journal of Biological Macromolecules</i> , 2014, 70, 86-91. | 7.5 | 37 |
| 25 | Emulsifying properties of a novel polysaccharide extracted from basil seed (<i>Ocimum bacilicum</i> L.): Effect of polysaccharide and protein content. <i>Food Hydrocolloids</i> , 2014, 37, 40-48. | 10.7 | 113 |
| 26 | Characterisation of gold kiwifruit pectin isolated by enzymatic treatment. <i>International Journal of Food Science and Technology</i> , 2012, 47, 633-639. | 2.7 | 14 |
| 27 | A natural shear-thickening water-soluble polymer from the fronds of the black tree fern, <i>Cyathea medullaris</i> : Influence of salt, pH and temperature. <i>Carbohydrate Polymers</i> , 2012, 87, 131-138. | 10.2 | 32 |
| 28 | Molecular characteristics of a novel water-soluble polysaccharide from the New Zealand black tree fern (<i>Cyathea medullaris</i>). <i>Food Hydrocolloids</i> , 2011, 25, 286-292. | 10.7 | 29 |
| 29 | Effect of Celluclast 1.5L on the Physicochemical Characterization of Gold Kiwifruit Pectin. <i>International Journal of Molecular Sciences</i> , 2011, 12, 6407-6417. | 4.1 | 23 |
| 30 | Optimisation study of gum extraction from Basil seeds (<i>Ocimum basilicum</i> L.). <i>International Journal of Food Science and Technology</i> , 2009, 44, 1755-1762. | 2.7 | 168 |
| 31 | Exploiting the Functionality of Lactic Acid Bacteria in Ice Cream. <i>Food Biophysics</i> , 2008, 3, 295-304. | 3.0 | 11 |
| 32 | The Relationship Between Wheat Flour and Starch Pasting Properties and Starch Hydrolysis: Effect of Non-starch Polysaccharides in a Starch Gel System. <i>Starch/Staerke</i> , 2008, 60, 23-33. | 2.1 | 34 |
| 33 | Effect of extraction techniques and conditions on the physicochemical properties of the water soluble polysaccharides from gold kiwifruit (<i>Actinidia chinensis</i>). <i>International Journal of Food Science and Technology</i> , 2008, 43, 2268-2277. | 2.7 | 30 |
| 34 | Gel and Pasting Behaviour of Fenugreek-Wheat Starch and Fenugreek-Wheat Flour Combinations. <i>Starch/Staerke</i> , 2006, 58, 527-535. | 2.1 | 27 |
| 35 | Recent trends in the lipid-based nanoencapsulation of antioxidants and their role in foods. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2038-2045. | 3.5 | 254 |