

H Douglas Goff

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

215 papers	8,100 citations	53 h-index	78 g-index
225 ext. papers	9,295 ext. citations	6.4 avg, IF	6.44 L-index

#	Paper	IF	Citations
215	Colloidal aspects of ice cream: A review. <i>International Dairy Journal</i> , 1997 , 7, 363-373	3.5	248
214	A possible structure of the casein micelle based on high-resolution field-emission scanning electron microscopy. <i>International Dairy Journal</i> , 2004 , 14, 1025-1031	3.5	182
213	Structure and ice recrystallization in frozen stabilized ice cream model systems. <i>Food Hydrocolloids</i> , 2003 , 17, 95-102	10.6	159
212	Structural characterization, degree of esterification and some gelling properties of Krueo Ma Noy (Cissampelos pareira) pectin. <i>Carbohydrate Polymers</i> , 2004 , 58, 391-400	10.3	158
211	Instability and Partial Coalescence in Whippable Dairy Emulsions. <i>Journal of Dairy Science</i> , 1997 , 80, 2620-2630	4.2630	149
210	Kappa-carrageenan interactions in systems containing casein micelles and polysaccharide stabilizers. <i>Food Hydrocolloids</i> , 2005 , 19, 371-377	10.6	134
209	A study of fat and air structures in ice cream. <i>International Dairy Journal</i> , 1999 , 9, 817-829	3.5	133
208	The Influence of Polysaccharides on the Glass Transition in Frozen Sucrose Solutions and Ice Cream. <i>Journal of Dairy Science</i> , 1993 , 76, 1268-1277	4	133
207	Action of Emulsifiers in Promoting Fat Destabilization During the Manufacture of Ice Cream. <i>Journal of Dairy Science</i> , 1989 , 72, 18-29	4	130
206	Formation and stabilisation of structure in ice-cream and related products. <i>Current Opinion in Colloid and Interface Science</i> , 2002 , 7, 432-437	7.6	119
205	Flaxseed gum from flaxseed hulls: Extraction, fractionation, and characterization. <i>Food Hydrocolloids</i> , 2012 , 28, 275-283	10.6	118
204	An investigation of four commercial galactomannans on their emulsion and rheological properties. <i>Food Research International</i> , 2009 , 42, 1141-1146	7	116
203	Texture-structure relationships in foamed dairy emulsions. <i>Food Research International</i> , 1996 , 29, 1-13	7	116
202	The effect of in vitro digestive processes on the viscosity of dietary fibres and their influence on glucose diffusion. <i>Food Hydrocolloids</i> , 2014 , 35, 718-726	10.6	114
201	Ice Cream 2003 ,		112
200	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from Dendrobium plants. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013 , 1, 131-147	3.4	109
199	Correlation between colloidal properties of ice cream mix and ice cream. <i>International Dairy Journal</i> , 2000 , 10, 303-309	3.5	109

198	Ice recrystallization inhibition in ice cream as affected by ice structuring proteins from winter wheat grass. <i>Journal of Dairy Science</i> , 2006 , 89, 49-57	4	105
197	Ice Crystal Size Distributions in Dynamically Frozen Model Solutions and Ice Cream as Affected by Stabilizers. <i>Journal of Dairy Science</i> , 1999 , 82, 1399-1407	4	97
196	The potential application of rice bran wax oleogel to replace solid fat and enhance unsaturated fat content in ice cream. <i>Journal of Food Science</i> , 2013 , 78, C1334-9	3.4	95
195	Extraction and physicochemical characterization of Krueo Ma Noy pectin. <i>Food Hydrocolloids</i> , 2005 , 19, 793-801	10.6	94
194	Microstructure and rheological properties of psyllium polysaccharide gel. <i>Food Hydrocolloids</i> , 2009 , 23, 1542-1547	10.6	92
193	Effect of pH and ionic strength on competitive protein adsorption to air/water interfaces in aqueous foams made with mixed milk proteins. <i>Colloids and Surfaces B: Biointerfaces</i> , 2004 , 34, 113-21	6	92
192	Ice Cream 2013 ,		88
191	Functionality and nutritional aspects of microcrystalline cellulose in food. <i>Carbohydrate Polymers</i> , 2017 , 172, 159-174	10.3	85
190	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan [®]): Part I. Extraction, purification, and partial structural characterization. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 4, 74-83	3.4	84
189	Low-temperature stability and the glassy state in frozen foods. <i>Food Research International</i> , 1992 , 25, 317-325	7	84
188	The rheology of liquids: a comparison of clinicians's subjective impressions and objective measurement. <i>Dysphagia</i> , 2003 , 18, 182-95	3.7	82
187	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan [®]): part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , 2015 , 117, 422-433	10.3	80
186	Effect of biopolymers on structure and ice recrystallization in dynamically frozen ice cream model systems. <i>Journal of Dairy Science</i> , 2002 , 85, 2722-32	4	80
185	Osmodehydrofreezing of apples: structural and textural effects. <i>Food Research International</i> , 1996 , 29, 471-479	7	80
184	Study on starch-protein interactions and their effects on physicochemical and digestible properties of the blends. <i>Food Chemistry</i> , 2019 , 280, 51-58	8.5	80
183	Hydrocolloid/Milk Gel Formation and Properties. <i>Journal of Food Science</i> , 1992 , 57, 96-102	3.4	78
182	Covalent attachment of fenugreek gum to soy whey protein isolate through natural Maillard reaction for improved emulsion stability. <i>Food Hydrocolloids</i> , 2013 , 30, 552-558	10.6	74
181	Recrystallization in Ice Cream After Constant and Cycling Temperature Storage Conditions as Affected by Stabilizers. <i>Journal of Dairy Science</i> , 1999 , 82, 1408-1415	4	72

180	Fluorescence microscopy to study galactomannan structure in frozen sucrose and milk protein solutions. <i>Food Hydrocolloids</i> , 1999 , 13, 353-362	10.6	71
179	Study on the emulsifying stability and interfacial adsorption of pea proteins. <i>Food Hydrocolloids</i> , 2019 , 88, 247-255	10.6	70
178	Relationships between ice cream mix viscoelasticity and ice crystal growth in ice cream. <i>International Dairy Journal</i> , 2000 , 10, 791-797	3.5	69
177	Emulsifying properties of soy whey protein isolate- κ -carrageenan conjugates in oil-in-water emulsion model system. <i>Food Hydrocolloids</i> , 2013 , 30, 691-697	10.6	67
176	Ice structuring proteins from plants: Mechanism of action and food application. <i>Food Research International</i> , 2012 , 46, 425-436	7	67
175	Immobilization of casein micelles for probing their structure and interactions with polysaccharides using scanning electron microscopy (SEM). <i>Food Hydrocolloids</i> , 2006 , 20, 817-824	10.6	67
174	Glass transitions in aqueous carbohydrate solutions and their relevance to frozen food stability. <i>Thermochimica Acta</i> , 1996 , 280-281, 449-464	2.9	67
173	Glass transitions in frozen sucrose solutions are influenced by solute inclusions within ice crystals. <i>Thermochimica Acta</i> , 2003 , 399, 43-55	2.9	64
172	Effect of κ -carrageenan on milk protein polysaccharide mixtures. <i>International Dairy Journal</i> , 2003 , 13, 763-771	3.5	64
171	STRUCTURAL DEVELOPMENT IN ICE CREAM DYNAMIC RHEOLOGICAL MEASUREMENTS. <i>Journal of Texture Studies</i> , 1995 , 26, 517-536	3.6	63
170	Dietary fibre for glycaemia control: Towards a mechanistic understanding. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 14, 39-53	3.4	61
169	A molecular modeling approach to understand conformation-functionality relationships of galactomannans with different mannose/galactose ratios. <i>Food Hydrocolloids</i> , 2012 , 26, 359-364	10.6	60
168	Microstructure and rheological properties of whipped cream as affected by heat treatment and addition of stabilizer. <i>International Dairy Journal</i> , 2000 , 10, 295-301	3.5	58
167	Influence of emulsifiers on ice cream produced by conventional freezing and low-temperature extrusion processing. <i>International Dairy Journal</i> , 2000 , 10, 497-504	3.5	58
166	Development of formulations and processes to incorporate wax oleogels in ice cream. <i>Journal of Food Science</i> , 2013 , 78, C1845-51	3.4	56
165	Cryo-gelation of galactomannans in ice cream model systems. <i>Food Hydrocolloids</i> , 2003 , 17, 161-169	10.6	56
164	Flaxseed gums and their adsorption on whey protein-stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2009 , 23, 611-618	10.6	55
163	Major advances in fresh milk and milk products: fluid milk products and frozen desserts. <i>Journal of Dairy Science</i> , 2006 , 89, 1163-73	4	53

162	Structural elucidation of rhamnogalacturonans from flaxseed hulls. <i>Carbohydrate Research</i> , 2012 , 362, 47-55	2.9	52
161	Effect of Earrageenan addition to dairy emulsions containing sodium caseinate and locust bean gum. <i>Food Hydrocolloids</i> , 2005 , 19, 187-195	10.6	51
160	Production, isolation and characterization of exopolysaccharides produced by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> JFR1 and their interaction with milk proteins: Effect of pH and media composition. <i>International Dairy Journal</i> , 2008 , 18, 1109-1118	3.5	50
159	Interactions between milk proteins and exopolysaccharides produced by <i>Lactococcus lactis</i> observed by scanning electron microscopy. <i>Journal of Dairy Science</i> , 2008 , 91, 2583-90	4	49
158	Effect of aging and ice-structuring proteins on the physical properties of frozen flour-water mixtures. <i>Food Hydrocolloids</i> , 2008 , 22, 1135-1147	10.6	49
157	Influence of adsorbed milk protein type and surface concentration on the quiescent and shear stability of butteroil emulsions. <i>International Dairy Journal</i> , 1999 , 9, 683-691	3.5	49
156	Influence of Various Milk Protein Isolates on Ice Cream Emulsion Stability. <i>Journal of Dairy Science</i> , 1989 , 72, 385-397	4	49
155	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. <i>Food Hydrocolloids</i> , 2019 , 94, 48-56	10.6	49
154	Basil seed gum as a novel stabilizer for structure formation and reduction of ice recrystallization in ice cream. <i>Dairy Science and Technology</i> , 2013 , 93, 273-285		48
153	Protein distribution at air interfaces in dairy foams and ice cream as affected by casein dissociation and emulsifiers. <i>International Dairy Journal</i> , 2004 , 14, 647-657	3.5	48
152	The use of thermal analysis in the development of a better understanding of frozen food stability. <i>Pure and Applied Chemistry</i> , 1995 , 67, 1801-1808	2.1	48
151	Effect of aging and ice structuring proteins on the morphology of frozen hydrated gluten networks. <i>Biomacromolecules</i> , 2007 , 8, 1293-9	6.9	47
150	A modified ice cream processing routine that promotes fat destabilization in the absence of added emulsifier. <i>International Dairy Journal</i> , 2002 , 12, 1013-1018	3.5	45
149	Fat structure in ice cream: A study on the types of fat interactions. <i>Food Hydrocolloids</i> , 2012 , 29, 152-159	10.6	44
148	On fat destabilization and composition of the air interface in ice cream containing saturated and unsaturated monoglyceride. <i>International Dairy Journal</i> , 2005 , 15, 495-500	3.5	44
147	Thermal, mechanical and molecular relaxation properties of stabilized sucrose solutions at sub-zero temperatures. <i>Food Research International</i> , 1995 , 28, 1-8	7	43
146	Caloric beverages consumed freely at meal-time add calories to an ad libitum meal. <i>Appetite</i> , 2013 , 65, 75-82	4.5	41
145	Effect of freezing rate on the thermal, mechanical and physical aging properties of the glassy state in frozen sucrose solutions. <i>Thermochimica Acta</i> , 1994 , 246, 271-283	2.9	41

144	Influence of cellulose nanofibrils on the structural elements of ice cream. <i>Food Hydrocolloids</i> , 2019 , 87, 204-213	10.6	40
143	Energy and macronutrient content of familiar beverages interact with pre-meal intervals to determine later food intake, appetite and glycemic response in young adults. <i>Appetite</i> , 2013 , 60, 154-164	4.5	40
142	Exchange reactions between whey proteins and caseins in heated soya oil-in-water emulsion systems [Overall aspects of the reaction. <i>Food Hydrocolloids</i> , 2002 , 16, 303-311	10.6	40
141	Fractionation of polysaccharides by gradient non-solvent precipitation: A review. <i>Trends in Food Science and Technology</i> , 2018 , 81, 108-115	15.3	40
140	Phase separation in soft-serve ice cream mixes: rheology and microstructure. <i>International Dairy Journal</i> , 2005 , 15, 249-254	3.5	39
139	Physicochemical properties of β -carotene and eugenol co-encapsulated flax seed oil powders using OSA starches as wall material. <i>Food Hydrocolloids</i> , 2017 , 73, 274-283	10.6	38
138	Aggregation of casein micelles and β -arrageenan in reconstituted skim milk. <i>Food Hydrocolloids</i> , 2008 , 22, 56-64	10.6	38
137	Effect of aging treatment on the physicochemical properties of collagen films. <i>Food Hydrocolloids</i> , 2019 , 87, 436-447	10.6	38
136	65 Years of ice cream science. <i>International Dairy Journal</i> , 2008 , 18, 754-758	3.5	37
135	Physicochemical properties of whey protein isolate stabilized oil-in-water emulsions when mixed with flaxseed gum at neutral pH. <i>Food Research International</i> , 2008 , 41, 964-972	7	37
134	Comparison of crystallization properties of a palm stearin/canola oil blend and lard in bulk and emulsified form. <i>Food Research International</i> , 2002 , 35, 935-944	7	37
133	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 177, 550-558	6	36
132	Fractionation and partial characterization of non-pectic polysaccharides from yellow mustard mucilage. <i>Food Hydrocolloids</i> , 2009 , 23, 1535-1541	10.6	36
131	Rheological properties of dextran related to food applications. <i>Food Hydrocolloids</i> , 1994 , 8, 609-623	10.6	36
130	Measuring and interpreting the glass transition in frozen foods and model systems. <i>Food Research International</i> , 1994 , 27, 187-189	7	36
129	Effect of protein supplementation on the rheological characteristics of milk permeates fermented with exopolysaccharide-producing <i>Lactococcus lactis</i> subsp. <i>cremoris</i> . <i>Food Hydrocolloids</i> , 2009 , 23, 1299-1304	10.6	35
128	Calorimetric and Microstructural Investigation of Frozen Hydrated Gluten. <i>Food Biophysics</i> , 2006 , 1, 202-215	3.5	35
127	Effect of solid fat content on structure in ice creams containing palm kernel oil and high-oleic sunflower oil. <i>Journal of Food Science</i> , 2010 , 75, C274-9	3.4	34

126	Gelation of commercial fractions of β -lactoglobulin and β -lactalbumin. <i>International Dairy Journal</i> , 1997 , 7, 79-85	3.5	34
125	ISOLATION AND CHARACTERIZATION OF ICE STRUCTURING PROTEINS FROM COLD-ACCLIMATED WINTER WHEAT GRASS EXTRACT FOR RECRYSTALLIZATION INHIBITION IN FROZEN FOODS. <i>Journal of Food Biochemistry</i> , 2007 , 31, 139-160	3.3	33
124	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. <i>Food Research International</i> , 2014 , 56, 166-173	7	32
123	Effects of high pressure treatment of mix on ice cream manufacture. <i>International Dairy Journal</i> , 2011 , 21, 718-726	3.5	32
122	Physicochemical stability of β -carotene and α -tocopherol enriched nanoemulsions: Influence of carrier oil, emulsifier and antioxidant. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 529, 550-559	5.1	31
121	Secondary adsorption of milk proteins from the continuous phase to the oil/water interface in dairy emulsions. <i>International Dairy Journal</i> , 2002 , 12, 889-897	3.5	31
120	Changes in protein and fat structure in whipped cream caused by heat treatment and addition of stabilizer to the cream. <i>Food Research International</i> , 2000 , 33, 697-706	7	31
119	Mechanism of action of whole milk and its components on glycemic control in healthy young men. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 1124-1131	6.3	30
118	Addition of soluble soybean polysaccharides to dairy products as a source of dietary fiber. <i>Journal of Food Science</i> , 2010 , 75, C478-84	3.4	30
117	Spray Drying of High-sucrose Dairy Emulsions: Feasibility and Physicochemical Properties. <i>Journal of Food Science</i> , 2006 , 70, E244-E251	3.4	30
116	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , 2018 , 254, 266-271	8.5	29
115	The antioxidant mechanism of Maillard reaction products in oil-in-water emulsion system. <i>Food Hydrocolloids</i> , 2019 , 87, 582-592	10.6	29
114	Freezing and Ice Recrystallization Properties of Sucrose Solutions Containing Ice Structuring Proteins from Cold-Acclimated Winter Wheat Grass Extract. <i>Journal of Food Science</i> , 2006 , 70, E552-E556	3.4	29
113	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. <i>Food and Function</i> , 2017 , 8, 2142-2154	6.1	28
112	The resilience of nanocrystalline cellulose viscosity to simulated digestive processes and its influence on glucose diffusion. <i>Carbohydrate Polymers</i> , 2018 , 200, 436-445	10.3	28
111	Structure and stability of the glassy state in rapidly and slowly cooled carbohydrate solutions. <i>Food Research International</i> , 1996 , 29, 207-213	7	28
110	Correlating the structure and in vitro digestion viscosities of different pectin fibers to in vivo human satiety. <i>Food and Function</i> , 2015 , 6, 63-71	6.1	26
109	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , 2015 , 47, 158-167	10.6	26

108	Effect of sodium alginate addition to chocolate milk on glycemia, insulin, appetite and food intake in healthy adult men. <i>European Journal of Clinical Nutrition</i> , 2014 , 68, 613-8	5.2	26
107	Effect of calcium chloride addition on ice cream structure and quality. <i>Journal of Dairy Science</i> , 2008 , 91, 2165-74	4	26
106	Effect of trehalose on the glass transition and ice crystal growth in ice cream. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 510-516	3.8	25
105	Physicochemical and sensory optimisation of a low glycemic index ice cream formulation. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1520-1527	3.8	25
104	Casein molecular assembly affects the properties of milk fat emulsions encapsulated in lactose or trehalose matrices. <i>International Dairy Journal</i> , 2007 , 17, 683-695	3.5	25
103	Exchange reactions between whey proteins and caseins in heated soya oil-in-water emulsion systems [behavior of individual proteins. <i>Food Hydrocolloids</i> , 2002 , 16, 295-302	10.6	25
102	Fat structures as affected by unsaturated or saturated monoglyceride and their effect on ice cream structure, texture and stability. <i>International Dairy Journal</i> , 2012 , 24, 33-39	3.5	24
101	Ice recrystallization inhibition in ice cream by propylene glycol monostearate. <i>Journal of Food Science</i> , 2008 , 73, E463-8	3.4	23
100	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019 , 90, 146-153	10.6	23
99	Effects of soy proteins and hydrolysates on fat globule coalescence and meltdown properties of ice cream. <i>Food Hydrocolloids</i> , 2019 , 94, 279-286	10.6	22
98	Enhancement of fat colloidal interactions for the preparation of ice cream high in unsaturated fat. <i>International Dairy Journal</i> , 2011 , 21, 540-547	3.5	22
97	Effects of whey protein aggregation on fat globule microstructure in whipped-frozen emulsions. <i>Food Hydrocolloids</i> , 2006 , 20, 1050-1056	10.6	22
96	Rheological behavior of dietary fibre in simulated small intestinal conditions. <i>Food Hydrocolloids</i> , 2018 , 76, 216-225	10.6	21
95	Distribution of octenylsuccinic groups in modified waxy maize starch: An analysis at granular level. <i>Food Hydrocolloids</i> , 2018 , 84, 210-218	10.6	21
94	Effect of okra cell wall and polysaccharide on physical properties and stability of ice cream. <i>Journal of Food Science</i> , 2014 , 79, E1522-7	3.4	21
93	Rheological investigation and molecular architecture of highly hydrated gluten networks at subzero temperatures. <i>Journal of Food Engineering</i> , 2008 , 89, 42-48	6	20
92	Structural heterogeneity and its effect on the glass transition in sucrose solutions containing protein and polysaccharide. <i>Food Hydrocolloids</i> , 2006 , 20, 774-779	10.6	20
91	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016 , 151, 538-545	10.3	19

90	Perceived creaminess and viscosity of aggregated particles of casein micelles and kappa-carrageenan. <i>Journal of Food Science</i> , 2010 , 75, S255-62	3.4	18
89	Regulation of nano-encapsulated tea polyphenol release from gelatin films with different Bloom values. <i>Food Hydrocolloids</i> , 2020 , 108, 106045	10.6	17
88	Determination of protein surface concentration for emulsions containing a partially crystalline dispersed phase. <i>Food Hydrocolloids</i> , 1999 , 13, 291-297	10.6	17
87	Flow Characteristics and Holding Time Calculations of Ice Cream Mixes in HTST Holding Tubes. <i>Journal of Food Protection</i> , 1992 , 55, 34-37	2.5	17
86	Improvement in physicochemical properties of collagen casings by glutaraldehyde cross-linking and drying temperature regulating. <i>Food Chemistry</i> , 2020 , 318, 126404	8.5	16
85	Effect of milk protein intake and casein-to-whey ratio in breakfast meals on postprandial glucose, satiety ratings, and subsequent meal intake. <i>Journal of Dairy Science</i> , 2018 , 101, 8688-8701	4	16
84	Rheological investigation of synergistic interactions between galactomannans and non-pectic polysaccharide fraction from water soluble yellow mustard mucilage. <i>Carbohydrate Polymers</i> , 2009 , 78, 112-116	10.3	16
83	Whipped Cream Structure Measured by Quantitative Stereology. <i>Journal of Dairy Science</i> , 1999 , 82, 1635-1642	16.4	16
82	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Food Hydrocolloids</i> , 2020 , 103, 105636	10.6	16
81	Enhancing the prebiotic effect of cellulose biopolymer in the gut by physical structuring via particle size manipulation. <i>Food Research International</i> , 2020 , 131, 108935	7	16
80	Inhibition of α -amylase and amyloglucosidase by nanocrystalline cellulose and spectroscopic analysis of their binding interaction mechanism. <i>Food Hydrocolloids</i> , 2019 , 90, 341-352	10.6	16
79	Polysaccharides from sunflower stalk pith: Chemical, structural and functional characterization. <i>Food Hydrocolloids</i> , 2020 , 100, 105082	10.6	16
78	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): Part V. Fractionation and structural heterogeneity of different fractions. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 5, 106-115	3.4	15
77	Simulated intestinal hydrolysis of native tapioca starch: Understanding the effect of soluble fibre. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 6, 83-98	3.4	14
76	Pudding products enriched with yellow mustard mucilage, fenugreek gum or flaxseed mucilage and matched for simulated intestinal viscosity significantly reduce postprandial peak glucose and insulin in adults at risk for type 2 diabetes. <i>Journal of Functional Foods</i> , 2017 , 37, 603-611	5.1	14
75	Effects of soy-soluble fiber and flaxseed gum on the glycemic and insulinemic responses to glucose solutions and dairy products in healthy adult males. <i>Journal of the American College of Nutrition</i> , 2013 , 32, 98-110	3.5	14
74	Viscosity of Ice Cream Mix at Pasteurization Temperatures. <i>Journal of Dairy Science</i> , 1994 , 77, 2207-2213	3.4	14
73	Influence of stabilizers and freezing rate on the stress relaxation behaviour of freeze-concentrated sucrose solutions at different temperatures. <i>Food Hydrocolloids</i> , 1995 , 9, 181-188	10.6	14

72	Versatile preparation of spherically and mechanically controllable liquid-core-shell alginate-based bead through interfacial gelation. <i>Carbohydrate Polymers</i> , 2020 , 236, 115980	10.3	13
71	Ice Cream Structure 2013 , 313-352		13
70	Short-chain fatty acid profiles from flaxseed dietary fibres after in vitro fermentation of pig colonic digesta: StructureFunction relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 6, 62-68	3.4	12
69	NMR analysis of a methylated non-pectic polysaccharide from water soluble yellow mustard mucilage. <i>Carbohydrate Polymers</i> , 2011 , 84, 69-75	10.3	12
68	Freeze-substitution and low-temperature embedding of dairy products for transmission electron microscopy. <i>Journal of Microscopy</i> , 2004 , 213, 63-9	1.9	12
67	Modeling the nucleation and crystallization kinetics of a palm stearin/canola oil blend and lard in bulk and emulsified form. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 213-219	1.8	12
66	Effect of pre-treatment temperatures on the film-forming properties of collagen fiber dispersions. <i>Food Hydrocolloids</i> , 2020 , 107, 105326	10.6	12
65	Fabrication of films with tailored properties by regulating the swelling of collagen fiber through pH adjustment. <i>Food Hydrocolloids</i> , 2020 , 108, 106016	10.6	11
64	Facile preparation of collagen fiber-glycerol-carboxymethyl cellulose composite film by immersing method. <i>Carbohydrate Polymers</i> , 2020 , 229, 115429	10.3	11
63	The effect of sodium alginate on nutrient digestion and metabolic responses during both in vitro and in vivo digestion process. <i>Food Hydrocolloids</i> , 2020 , 107, 105304	10.6	11
62	Impact of dietary fibre on in vitro digestibility of modified tapioca starch: viscosity effect. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 15, 2-11	3.4	10
61	Structural characterisation of galacto-oligosaccharides (VITAGOS) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 14, 33-38	3.4	10
60	Heat-induced gel formation of a protein-rich extract from the microalga <i>Chlorella sorokiniana</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 56, 102176	6.8	9
59	Interfacial Activity and Self-Assembly Behavior of Dissolved and Granular Octenyl Succinate Anhydride Starches. <i>Langmuir</i> , 2019 , 35, 4702-4709	4	9
58	Increased milk protein content and whey-to-casein ratio in milk served with breakfast cereal reduce postprandial glycemia in healthy adults: An examination of mechanisms of action. <i>Journal of Dairy Science</i> , 2019 , 102, 6766-6780	4	9
57	Effects of pig colonic digesta and dietary fibres on in vitro microbial fermentation profiles. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013 , 1, 120-130	3.4	9
56	The effect of viscous soluble dietary fiber on nutrient digestion and metabolic responses II: In vivo digestion process. <i>Food Hydrocolloids</i> , 2020 , 107, 105908	10.6	8
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