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List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Specific Modification of Granular Potato Starch by Means of Partial Debranching Using Pullulanase. Starch/Staerke, 2024, 76, .	2.2	0
2	Enzymatic Degradation of Starchâ€”Usage of Î²â€”Cyclodextrin for Inactivation of Pullulanase. Starch/Staerke, 2024, 76, .	2.2	0
3	High Amylose Corn Starch Gelsâ€”Investigation of the Supermolecular Structure. Starch/Staerke, 2023, 75, .	2.2	1
4	Organic Pea Starches â€” I. Comprehensive Investigation of Morphological and Molecular Properties. Starch/Staerke, 2023, 75, .	2.2	1
5	Effect of preâ€”swelling and freezing/thawing cycles on the structure of molecular, morphological, and functional properties of potato starch. Journal of Food Biochemistry, 2022, 46, e14080.	2.9	1
6	Chromatographic Study of High Amylose Corn Starch Genotypes â€” Investigation of Molecular Properties after Specific Enzymatic Digestion. Starch/Staerke, 2022, 74, .	2.2	5
7	Modification of Starches with Different Amylose/Amylopectin Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acidâ€”Thinning: II. Impacts on Gelatinization and Solution Properties. Starch/Staerke, 2021, 73, 2000145.	2.2	4
8	Modification of Starches with Different Amylose/Amylopectin Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acid Thinningâ€”III: Impacts on Gel Characteristics. Starch/Staerke, 2021, 73, 2000146.	2.2	3
9	Interfacial Properties of Î²-Lactoglobulin at the Oil/Water Interface: Influence of Starch Conversion Products with Varying Dextrose Equivalents. Food Biophysics, 2021, 16, 169-180.	3.0	5
10	Enzymatic Modification of Granular Potato Starch Using Isoamylaseâ€”Investigation of Morphological, Physicochemical, Molecular, and Technoâ€”Functional Properties. Starch/Staerke, 2021, 73, 2000080.	2.2	9
11	Acid hydrolysis of corn starch genotypes. II. Impact on functional properties. Food Hydrocolloids, 2020, 98, 105249.	10.9	12
12	The supporting effect of ultrasound on the acid hydrolysis of granular potato starch. Carbohydrate Polymers, 2020, 230, 115633.	10.5	26
13	Modification of Starches with Different Amylose/Amylopectinâ€”Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acidâ€”Thinningâ€”Impacts on Morphological and Molecular Characteristics. Starch/Staerke, 2020, 72, 2000015.	2.2	7
14	Partial Hydrolysis of Granular Potato Starch Using Î±-Amylase - Effect on Physicochemical, Molecular, and Functional Properties. Starch/Staerke, 2019, 71, 1800253.	2.2	6
15	Molecular Investigation of the Gel Structure of Native Starches. Starch/Staerke, 2019, 71, 1800080.	2.2	5
16	Impact of Process Parameters on the Acid Modification of Potato Starch. Starch/Staerke, 2019, 71, 1800111.	2.2	10
17	Functional Properties of Acidâ€”Thinned Potato Starch: Impact of Modification, Molecular Starch Characteristics, and Solution Preparation. Starch/Staerke, 2019, 71, 1900176.	2.2	10
18	Enzymatic Modification of Granular Potato Starch â€”Effect of Debranching on Morphological, Molecular, and Functional Properties. Starch/Staerke, 2019, 71, 1900060.	2.2	13

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19	Acid hydrolysis of corn starch genotypes. I. Impact on morphological and molecular properties. Carbohydrate Polymers, 2019, 219, 172-180.	10.5	24
20	Properties of heated aqueous starch dispersions dependent on the preparation conditions. Starch/Staerke, 2017, 69, 1600381.	2.2	6
21	Alkaline dissolution of native potato starch – impact of the preparation conditions on the solution properties determined by means of SEC-MALS. Starch/Staerke, 2017, 69, 1600256.	2.2	11
22	Separation and molecular characterization of the amylose and amylopectin fraction from native and partially hydrolyzed potato starch. Starch/Staerke, 2017, 69, 1600228.	2.2	11
23	Acid-thinned corn starch-impact of modification parameters on molecular characteristics and functional properties. Starch/Staerke, 2016, 68, 399-409.	2.2	20
24	Impact of modification temperature on the properties of acid-thinned potato starch. Starch/Staerke, 2016, 68, 885-899.	2.2	18
25	Molecular characterization of acid-thinned wheat, potato and pea starches and correlation to gel properties. Starch/Staerke, 2015, 67, 424-437.	2.2	30
26	Water binding properties of acid-thinned wheat, potato, and pea starches. Starch/Staerke, 2015, 67, 438-447.	2.2	3
27	Acid modification of wheat, potato, and pea starch applying gentle conditions – impacts on starch properties. Starch/Staerke, 2014, 66, 903-913.	2.2	36
28	Impact of high pressure homogenization modification of a cellulose based fiber product on water binding properties. Food Hydrocolloids, 2014, 41, 281-289.	10.9	51
29	Interaction of cationic starch derivatives and cellulose fibres in the wet end and its correlation to paper strength with a statistical evaluation. Starch/Staerke, 2012, 64, 972-983.	2.2	13
30	High Amylose Corn Starch Gels – A Molecular Investigation of the Network Constituting Polymers. Starch/Staerke, 0, , 2200032.	2.2	2
31	Organic Pea Starches – II. Investigation of Physicochemical and Techno-Functional Properties. Starch/Staerke, 0, , .	2.2	0