

Knut Franke

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

617
citations

759233

12
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

706
citing authors

#	ARTICLE	IF	CITATIONS
1	Using freezing and drying techniques of emulsions for the microencapsulation of fish oil to improve oxidation stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 1999, 12, 223-229.	5.0	105
2	High moisture extrusion of lupin protein: influence of extrusion parameters on extruder responses and product properties. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2175-2185.	3.5	84
3	Structure design of insect-based meat analogs with high-moisture extrusion. <i>Journal of Food Engineering</i> , 2018, 229, 83-85.	5.2	78
4	Microencapsulation of fish oil by freeze-drying techniques and influence of process parameters on oxidative stability during storage. <i>European Food Research and Technology</i> , 2000, 211, 234-239.	3.3	70
5	Removal of 3-MCPD esters and related substances after refining by adsorbent material. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 387-392.	1.5	62
6	Protection of fish oil from oxidation by microencapsulation using freeze-drying techniques. <i>European Journal of Lipid Science and Technology</i> , 2000, 102, 114-121.	1.5	51
7	Influence of spray drying conditions on functionality of dried whole egg. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1837-1841.	3.5	33
8	Structure improvement of milk powder for chocolate processing. <i>International Dairy Journal</i> , 2008, 18, 928-931.	3.0	24
9	Influencing emulsifying properties of egg yolk by enzymatic modification by phospholipase D from <i>Streptomyces chromofuscus</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 76, 186-191.	5.0	21
10	Acute Macrovascular Dysfunction in Patients With Type 2 Diabetes Induced by Ingestion of Advanced Glycated β -Lactoglobulins. <i>Diabetes Care</i> , 2013, 36, 1278-1282.	8.6	19
11	Modelling the cooling kinetics of chocolate coatings with respect to final product quality. <i>Journal of Food Engineering</i> , 1998, 36, 371-384.	5.2	16
12	Quality Related Minimization of Acrylamide Formation - An Integrated Approach. , 2005, 561, 357-369.		16
13	A new approach for the numerical calculation of freezing and thawing processes of foods using a modified fictitious heat flow method. <i>Journal of Food Engineering</i> , 2000, 44, 23-29.	5.2	12
14	Influencing emulsifying properties of egg yolk by enzymatic modification with phospholipase D. Part 2: Structural changes of egg yolk due to incubation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 76, 192-198.	5.0	11
15	Fat crystal network structures have a strong influence on properties of fat-based barrier layers. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1792-1800.	1.5	6
16	Optical online measurement technique used for process control of the drying step during pasta production. <i>Procedia Food Science</i> , 2011, 1, 1301-1308.	0.6	4
17	Engineering and biotechnological aspects for the manufacturing of high quality fried potato products. <i>Biotechnology Journal</i> , 2006, 1, 413-419.	3.5	3
18	Quantification of Sugar Esters in Chocolate and Oil Samples. <i>Food Analytical Methods</i> , 2011, 4, 598-600.	2.6	2

#	ARTICLE	IF	CITATIONS
19	Alcohol in praline fillings influences the water migration within the surrounding chocolate shell. Journal of Food Engineering, 2022, 315, 110805.	5.2	0