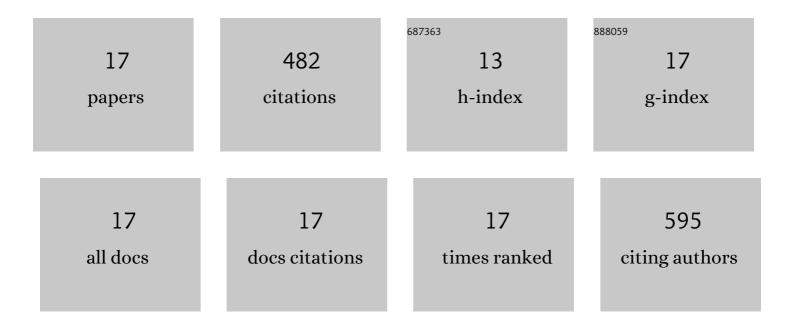
Dilek Ercili-Cura

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/338628/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	The effect of heat and transglutaminase treatment on emulsifying and gelling properties of faba bean protein isolate. LWT - Food Science and Technology, 2021, 139, 110517.	5.2	32
2	Impact of ultra-fine milling and air classification on biochemical and techno-functional characteristics of wheat and rye bran. Food Research International, 2021, 139, 109971.	6.2	20
3	Lab Cultured Meats. ACS in Focus, 2021, , .	0.6	2
4	Ovalbumin production using Trichoderma reesei culture and low-carbon energy could mitigate the environmental impacts of chicken-egg-derived ovalbumin. Nature Food, 2021, 2, 1005-1013.	14.0	28
5	Limited hydrolysis of rice endosperm protein for improved techno-functional properties. Food Chemistry, 2020, 302, 125274.	8.2	50
6	Phytase treatment of a protein-enriched rice bran fraction improves heat-induced gelation properties at alkaline conditions. Food Hydrocolloids, 2020, 105, 105787.	10.7	17
7	Structuring colloidal oat and faba bean protein particles via enzymatic modification. Food Chemistry, 2017, 231, 87-95.	8.2	60
8	Dispersion stability of non-refined turnip rapeseed (Brassica rapa) protein concentrate: Impact of thermal, mechanical and enzymatic treatments. Food and Bioproducts Processing, 2016, 99, 29-37.	3.6	8
9	Imaging of Fermented Dairy Products. Food Engineering Series, 2016, , 99-128.	0.7	3
10	Impact of Total Solid Content and Extraction pH on Enzyme-Aided Recovery of Protein from Defatted Rapeseed (<i>Brassica rapa</i> L.) Press Cake and Physicochemical Properties of the Protein Fractions. Journal of Agricultural and Food Chemistry, 2015, 63, 2997-3003.	5.2	34
11	The effect of dynamic heat treatments of native whey protein concentrate on its dispersion characteristics. International Dairy Journal, 2015, 49, 139-147.	3.0	14
12	Adsorption of oat proteins to air–water interface in relation to their colloidal state. Food Hydrocolloids, 2015, 44, 183-190.	10.7	36
13	CO2-defatted oats: Solubility, emulsification and foaming properties. Journal of Cereal Science, 2014, 60, 37-41.	3.7	46
14	Directing enzymatic cross-linking activity to the air–water interface by a fusion protein approach. Soft Matter, 2013, 9, 1612-1619.	2.7	13
15	Structural mechanisms leading to improved water retention in acid milk gels by use of transglutaminase. Food Hydrocolloids, 2013, 30, 419-427.	10.7	60
16	One-step method for isolation and purification of native β-lactoglobulin from bovine whey. Journal of the Science of Food and Agriculture, 2012, 92, 1432-1440.	3.5	22
17	Enzymatic cross-linking of β-lactoglobulin in solution and at air–water interface: Structural constraints. Food Hydrocolloids, 2012, 28, 1-9.	10.7	37