

Jeanette K Purhagen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3779909/publications.pdf>

Version: 2024-02-01

14
papers

433
citations

933447

10
h-index

1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

493
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of High-Moisture Meat Analogues with Hemp and Soy Protein Using Extrusion Cooking. <i>Foods</i> , 2020, 9, 772.	4.3	130
2	Starch affecting anti-staling agents and their function in freestanding and pan-baked bread. <i>Food Hydrocolloids</i> , 2011, 25, 1656-1666.	10.7	57
3	The anti-staling effect of pre-gelatinized flour and emulsifier in gluten-free bread. <i>European Food Research and Technology</i> , 2012, 235, 265-276.	3.3	39
4	The use of normal and heat-treated barley flour and waxy barley starch as anti-staling agents in laboratory and industrial baking processes. <i>Journal of Food Engineering</i> , 2011, 104, 414-421.	5.2	33
5	Fibre-rich additives—the effect on staling and their function in free-standing and pan-baked bread. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1201-1213.	3.5	31
6	Development and Characterization of Extrudates Based on Rapeseed and Pea Protein Blends Using High-Moisture Extrusion Cooking. <i>Foods</i> , 2021, 10, 2397.	4.3	29
7	The effect of stator design on flowrate and velocity fields in a rotor-stator mixer—An experimental investigation. <i>Chemical Engineering Research and Design</i> , 2017, 121, 245-254.	5.6	28
8	The Effect of Emulsion Intensity on Selected Sensory and Instrumental Texture Properties of Full-Fat Mayonnaise. <i>Foods</i> , 2018, 7, 9.	4.3	24
9	Model emulsions to study the mechanism of industrial mayonnaise emulsification. <i>Food and Bioproducts Processing</i> , 2016, 98, 189-195.	3.6	22
10	Staling Effects When Adding Low Amounts of Normal and Heat-Treated Barley Flour to a Wheat Bread. <i>Cereal Chemistry</i> , 2008, 85, 109-114.	2.2	12
11	Application of Natural Polymers in Food. , 2016, , 115-161.		10
12	Protein extraction from cold-pressed hempseed press cake: From laboratory to pilot scale. <i>Journal of Food Science</i> , 2022, 87, 312-325.	3.1	10
13	PaddyCheck—An Instrument for Rice Quality Determination. <i>Instruments</i> , 2018, 2, 11.	1.8	5
14	AACCI Approved Methods Technical Committee Report: Collaborative Study on Bread Volume Determination by Laser Topography Using a Bread Volume Meter. <i>Cereal Foods World</i> , 2014, 59, 294-296.	0.2	3