

Jeanette K Purhagen

List of Publications by Year in descending order

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14
papers

433
citations

933447

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1125743

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14
times ranked

493
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Development of High-Moisture Meat Analogues with Hemp and Soy Protein Using Extrusion Cooking. <i>Foods</i> , 2020, 9, 772.	4.3	130
4	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
5	PaddyCheck™ An Instrument for Rice Quality Determination. <i>Instruments</i> , 2018, 2, 11.	1.8	5
6	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
7	Model emulsions to study the mechanism of industrial mayonnaise emulsification. <i>Food and Bioprocess Processing</i> , 2016, 98, 189-195.	3.6	22
8	Application of Natural Polymers in Food. , 2016, , 115-161.		10
9	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
10	Fibre-rich additives™ the effect on staling and their function in freestanding and pan-baked bread. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1201-1213.	3.5	31
11	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
12	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
13	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
14	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