Nand Ooms

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3874202/publications.pdf

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12	413	1051969 10	1336881 12
papers	citations	h-index	g-index

13	13	13	437
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Transformations and functional role of starch during potato crisp making: A review. Journal of Food Science, 2020, 85, 4118-4129.	1.5	12
2	Amylose molecular fine structure dictates waterâ€“oil dynamics during deep-frying and the caloric density of potato crisps. Nature Food, 2020, 1, 736-745.	6.2	17
3	What makes starch from potato (Solanum tuberosum L.) tubers unique: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2588-2612.	5.9	44
4	Amylolysis as a tool to control amylose chain length and to tailor gel formation during potato-based crisp making. Food Hydrocolloids, 2020, 103, 105658.	5.6	10
5	Ingredient Functionality During Foamâ€Type Cake Making: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1550-1562.	5.9	47
6	How to impact gluten protein network formation during wheat flour dough making. Current Opinion in Food Science, 2019, 25, 88-97.	4.1	86
7	The impact of disulfide bond dynamics in wheat gluten protein on the development of fermented pastry crumb. Food Chemistry, 2018, 242, 68-74.	4.2	37
8	Intact and Damaged Wheat Starch and Amylase Functionality During Multilayered Fermented Pastry Making. Journal of Food Science, 2018, 83, 2489-2499.	1.5	7
9	The impact of redox agents on further dough development, relaxation and elastic recoil during lamination and fermentation of multi-layered pastry dough. Journal of Cereal Science, 2017, 75, 84-91.	1.8	10
10	Storage of parbaked bread affects shelf life of fully baked end product: A 1H NMR study. Food Chemistry, 2014, 165, 149-156.	4.2	34
11	Biopolymer Interactions, Water Dynamics, and Bread Crumb Firming. Journal of Agricultural and Food Chemistry, 2013, 61, 4646-4654.	2.4	108
12	Release of ¹⁴ Câ€labeled carbon dioxide from ascorbic acid during straight dough wheat bread making. Cereal Chemistry, 0, , .	1.1	0