

Marlies A Lambrecht

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

684
citations

516710

16
h-index

580821

25
g-index

27
all docs

27
docs citations

27
times ranked

731
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation and reshuffling of disulfide bonds in bovine serum albumin demonstrated using tandem mass spectrometry with collision-induced and electron-transfer dissociation. <i>Scientific Reports</i> , 2015, 5, 12210.	3.3	66
2	Heat-induced network formation between proteins of different sources in model systems, wheat-based noodles and pound cakes. <i>Food Hydrocolloids</i> , 2018, 79, 352-370.	10.7	57
3	Conditions Governing Food Protein Amyloid Fibril Formation. Part II: Milk and Legume Proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1277-1291.	11.7	57
4	Prediction of heat-induced polymerization of different globular food proteins in mixtures with wheat gluten. <i>Food Chemistry</i> , 2017, 221, 1158-1167.	8.2	51
5	The impact of alkaline conditions on storage proteins of cereals and pseudo-cereals. <i>Current Opinion in Food Science</i> , 2019, 25, 98-103.	8.0	50
6	Denaturation and covalent network formation of wheat gluten, globular proteins and mixtures thereof in aqueous ethanol and water. <i>Food Hydrocolloids</i> , 2016, 57, 122-131.	10.7	45
7	Conditions Governing Food Protein Amyloid Fibril Formation Part I: Egg and Cereal Proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1256-1276.	11.7	43
8	Processing Induced Changes in Food Proteins: Amyloid Formation during Boiling of Hen Egg White. <i>Biomacromolecules</i> , 2020, 21, 2218-2228.	5.4	34
9	Flour from wheat cultivars of varying hardness produces semi-sweet biscuits with varying textural and structural properties. <i>LWT - Food Science and Technology</i> , 2013, 53, 452-457.	5.2	29
10	The Role of Wheat and Egg Constituents in the Formation of a Covalent and Non-covalent Protein Network in Fresh and Cooked Egg Noodles. <i>Journal of Food Science</i> , 2017, 82, 24-35.	3.1	26
11	Identification of lanthionine and lysinoalanine in heat-treated wheat gliadin and bovine serum albumin using tandem mass spectrometry with higher-energy collisional dissociation. <i>Amino Acids</i> , 2016, 48, 959-971.	2.7	25
12	Food protein network formation and gelation induced by conductive or microwave heating: A focus on hen egg white. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102484.	5.6	23
13	The impact of protein characteristics on the protein network in and properties of fresh and cooked wheat-based noodles. <i>Journal of Cereal Science</i> , 2017, 75, 234-242.	3.7	21
14	Influence of hydrophobic interfaces and shear on ovalbumin amyloid-like fibril formation in oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2021, 111, 106327.	10.7	20
15	Impact of extraction and elution media on non-size effects in size exclusion chromatography of proteins. <i>Journal of Chromatography A</i> , 2015, 1415, 100-107.	3.7	18
16	Heating Wheat Gluten Promotes the Formation of Amyloid-like Fibrils. <i>ACS Omega</i> , 2021, 6, 1823-1833.	3.5	18
17	Hydrothermal Treatments Cause Wheat Gluten-Derived Peptides to Form Amyloid-like Fibrils. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1963-1974.	5.2	16
18	Microscopic investigation of the formation of a thermoset wheat gluten network in a model system relevant for bread making. <i>International Journal of Food Science and Technology</i> , 2020, 55, 891-898.	2.7	15

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19	Drying mode and hydrothermal treatment conditions govern the formation of amyloid-like protein fibrils in solutions of dried hen egg white. <i>Food Hydrocolloids</i> , 2021, 112, 106276.	10.7	15
20	Impact of hydrothermal treatment on denaturation and aggregation of water-extractable quinoa (<i>Chenopodium quinoa</i> Willd.) protein. <i>Food Hydrocolloids</i> , 2021, 115, 106611.	10.7	15
21	Thermo-reversible inhibition makes aqualysin 1 from <i>Thermus aquaticus</i> a potent tool for studying the contribution of the wheat gluten network to the crumb texture of fresh bread. <i>Food Chemistry</i> , 2018, 264, 118-125.	8.2	14
22	Impact of Puroindolines on Semisweet Biscuit Quality: A Fractionationâ€“Reconstitution Approach. <i>Cereal Chemistry</i> , 2013, 90, 564-571.	2.2	7
23	Impact of aqualysin 1 peptidase from <i>Thermus aquaticus</i> on molecular scale changes in the wheat gluten network during bread baking. <i>Food Chemistry</i> , 2019, 295, 599-606.	8.2	7
24	Heat-induced denaturation and aggregation of protein in quinoa (<i>Chenopodium quinoa</i> Willd.) seeds and whole meal. <i>Food Chemistry</i> , 2022, 372, 131330.	8.2	7
25	Heatâ€“sensitive inhibition of aqualysin 1 by protein containing wheat, maize, and barley extracts. <i>Cereal Chemistry</i> , 2020, 97, 1204-1215.	2.2	0
26	Impact of wheat gluten on the denaturation of egg white and whey proteins. <i>Cereal Chemistry</i> , 0, , .	2.2	0