Karin Schwarz

List of Publications by Citations

136 papers	5,593 citations	44 h-index	71 g-index
145 ext. papers	6,233 ext. citations	5.7 avg, IF	5.59 L-index

#	Paper	IF	Citations
136	Genome-wide association analysis identifies variation in vitamin D receptor and other host factors influencing the gut microbiota. *Nature Genetics*, **2016**, 48, 1396-1406	36.3	369
135	Antioxidant activity and partitioning of phenolic acids in bulk and emulsified methyl linoleate. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3036-43	5.7	194
134	Antioxidant Activity of □Tocopherol and Trolox in Different Lipid Substrates: Bulk Oils vs Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 444-452	5.7	194
133	Investigation of plant extracts for the protection of processed foods against lipid oxidation. Comparison of antioxidant assays based on radical scavenging, lipid oxidation and analysis of the principal antioxidant compounds. *European Food Research and Technology*, **2001**, 212, 319-328	3.4	178
132	Impact of physicochemical characteristics on the oxidative stability of fish oil microencapsulated by spray-drying. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 11044-51	5.7	144
131	Identification of flavonoids and hydroxycinnamic acids in pak choi varieties (Brassica campestris L. ssp. chinensis var. communis) by HPLC-ESI-MSn and NMR and their quantification by HPLC-DAD. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8251-60	5.7	142
130	Chemical stabilisation of oils rich in long-chain polyunsaturated fatty acids during homogenisation, microencapsulation and storage. *Food Chemistry*, **2009**, 113, 1106-1112	8.5	138
129	Antioxidative constituents of Rosmarinus officinalis and Salvia officinalis. II. Isolation of carnosic acid and formation of other phenolic diterpenes. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 99-103		135
128	Physicochemical characterization and oxidative stability of fish oil encapsulated in an amorphous matrix containing trehalose. *Food Research International*, **2006**, 39, 807-815	7	133
127	Enhanced Formation of alpha-Tocopherol and Highly Oxidized Abietane Diterpenes in Water-Stressed Rosemary Plants. *Plant Physiology*, **1999**, 121, 1047-1052	6.6	133
126	Effect of Different Lipid Systems on Antioxidant Activity of Rosemary Constituents Carnosol and Carnosic Acid with and without □Tocopherol. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2030-2036	5.7	128
125	Activities of antioxidants are affected by colloidal properties of oil-in-water and water-in-oil emulsions and bulk oils. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4874-82	5.7	123
124	Antioxidative constituents of Rosmarinus officinalis and Salvia officinalis. I. Determination of phenolic diterpenes with antioxidative activity amongst tocochromanols using HPLC. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 95-8		101
123	Antioxidant Activity of Carnosic Acid and Methyl Carnosate in Bulk Oils and Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2951-2956	5.7	99
122	Influence of acids, salt, sugars and hydrocolloids on the colour stability of anthocyanin rich black currant and elderberry concentrates. *European Food Research and Technology*, **2006**, 223, 83-90	3.4	95
121	Antioxidative effect of the main sinapic acid derivatives from rapeseed and mustard oil by-products. *European Journal of Lipid Science and Technology*, **2006**, 108, 239-248	3	92
120	The influence of various emulsifiers on the partitioning and antioxidant activity of hydroxybenzoic acids and their derivatives in oil-in-water emulsions. *JAOCS, Journal of the American Oil Chemistsh Society*, **2000**, 77, 535-542	1.8	92

119	The effects of the urban built environment on the spatial distribution of lead in residential soils. *Environmental Pollution*, **2012**, 163, 32-9	9.3	88
118	Microencapsulation properties of two different types of n-octenylsuccinate-derivatised starch. *European Food Research and Technology*, **2006**, 222, 155-164	3.4	87
117	Preparation and comparative release characteristics of three anthocyanin encapsulation systems. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 844-51	5.7	84
116	Anthocyanin antioxidant activity and partition behavior in whey protein emulsion. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2022-7	5.7	84
115	Effect of pH on Antioxidant Activity of Tocopherol and Trolox in Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2496-2502	5.7	83
114	Characterisation and use of lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. *Journal of Food Engineering*, **2014**, 143, 53-61	6	73
113	Microencapsulation of fish oil with n-octenylsuccinate-derivatised starch: Flow properties and oxidative stability. *European Journal of Lipid Science and Technology*, **2006**, 108, 501-512	3	73
112	Sensory odour profiling and lipid oxidation status of fish oil and microencapsulated fish oil. *Food Chemistry*, **2010**, 123, 968-975	8.5	71
111	Antioxidative constituents of Rosmarinus officinalis and Salvia officinalis. III. Stability of phenolic diterpenes of rosemary extracts under thermal stress as required for technological processes. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 104-7		71
110	Partition behaviour of antioxidative phenolic compounds in heterophasic systems. *Lipid - Fett*, **1996**, 98, 115-121		69
109	Role of glycated caseinate in stabilisation of microencapsulated lipophilic functional ingredients. *Food Hydrocolloids*, **2009**, 23, 942-948	10.6	66
108	The location of phenolic antioxidants and radicals at interfaces determines their activity. *Lipids*, **2007**, 42, 573-82	1.6	63
107	Stability of quercetin derivatives in vacuum impregnated apple slices after drying (microwave vacuum drying, air drying, freeze drying) and storage. *LWT - Food Science and Technology*, **2014**, 57, 426-433	5.4	59
106	Prospects of rapeseed oil by-products with respect to antioxidative potential. *Comptes Rendus Chimie*, **2004**, 7, 611-616	2.7	55
105	Partitioning of selected antioxidants in mayonnaise. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3601-10	5.7	55
104	Differences in Free Volume Elements of the Carrier Matrix Affect the Stability of Microencapsulated Lipophilic Food Ingredients. *Food Biophysics*, **2009**, 4, 42-48	3.2	53
103	New polyphenolic compounds in commercial deodistillate and rapeseed oils. *Food Chemistry*, **2010**, 123, 607-615	8.5	52
102	Free and bound phenolic compounds in leaves of pak choi (Brassica campestris L. ssp. chinensis var. communis) and Chinese leaf mustard (Brassica juncea Coss). *Food Chemistry*, **2008**, 110, 838-46	8.5	52

101	Influence of fermentation on glucosinolates and glucobrassicin degradation products in sauerkraut. *Food Chemistry*, **2016**, 190, 755-762	8.5	51
100	Diterpenes and antioxidative protection in drought-stressed Salvia officinalis plants. *Journal of Plant Physiology*, **2001**, 158, 1431-1437	3.6	51
99	Encapsulation of anthocyanins from bilberries - Effects on bioavailability and intestinal accessibility in humans. *Food Chemistry*, **2018**, 248, 217-224	8.5	51
98	Antioxidant activity of rapeseed phenolics and their interactions with tocopherols during lipid oxidation. *JAOCS, Journal of the American Oil ChemistshSociety*, **2006**, 83, 523-528	1.8	50
97	Detection of antibacterial activity of an enzymatic hydrolysate generated by processing rainbow trout by-products with trout pepsin. *Food Chemistry*, **2016**, 205, 221-8	8.5	49
96	Process engineering parameters and type of n-octenylsuccinate-derivatised starch affect oxidative stability of microencapsulated long chain polyunsaturated fatty acids. *Journal of Food Engineering*, **2009**, 95, 386-392	6	45
95	Differences in heat stability and ligand binding among Ⅱactoglobulin genetic variants A, B and C using (1)H NMR and fluorescence quenching. *Biochimica Et Biophysica Acta - Proteins and Proteomics* , **2014**, 1844, 1083-93	4	44
94	Partitioning of Low Molecular Weight Compounds in Oil-in-Water Emulsions. *Langmuir*, **1999**, 15, 6142-6149	4	44
93	Covalent modification of food proteins by plant-based ingredients (polyphenols and organosulphur compounds): A commonplace reaction with novel utilization potential. *Trends in Food Science and Technology*, **2020**, 101, 38-49	15.3	44
92	New insights into the microencapsulation properties of sodium caseinate and hydrolyzed casein. *Food Hydrocolloids*, **2012**, 27, 332-338	10.6	43
91	Influence of pre-harvest UV-B irradiation and normal or controlled atmosphere storage on flavonoid and hydroxycinnamic acid contents of pak choi (Brassica campestris L. ssp. chinensis var. communis). *Postharvest Biology and Technology*, **2010**, 56, 202-208	6.2	40
90	Influence of different pectins on powder characteristics of microencapsulated anthocyanins and their impact on drug retention of shellac coated granulate. *Journal of Food Engineering*, **2012**, 108, 158-165	6	39
89	Spray drying behaviour and functionality of emulsions with Ⅱactoglobulin/pectin interfacial complexes. *Food Hydrocolloids*, **2013**, 31, 438-445	10.6	39
88	Enriched cereal bars are more effective in increasing plasma quercetin compared with quercetin from powder-filled hard capsules. *British Journal of Nutrition*, **2012**, 107, 539-46	3.6	39
87	Bioavailability of quercetin in humans and the influence of food matrix comparing quercetin capsules and different apple sources. *Food Research International*, **2016**, 88, 159-165	7	38
86	The influence of vacuum impregnation on the fortification of apple parenchyma with quercetin derivatives in combination with pore structures X-ray analysis. *Journal of Food Engineering*, **2012**, 109, 380-387	6	38
85	Characterization of the covalent binding of allyl isothiocyanate to Ⅱactoglobulin by fluorescence quenching, equilibrium measurement, and mass spectrometry. *Journal of Biomolecular Structure and Dynamics*, **2014**, 32, 1103-17	3.6	38
84	Impact of fermentation on phenolic compounds in leaves of pak choi (Brassica campestris L. ssp. chinensis var. communis) and Chinese leaf mustard (Brassica juncea coss). *Journal of Agricultural and Food Chemistry*, **2008**, 56, 148-57	5.7	38

83	Nitration of gamma-tocopherol in plant tissues. *Planta*, **2007**, 226, 1311-22	4.7	37
82	Targeted Microbiome Intervention by Microencapsulated Delayed-Release Niacin Beneficially Affects Insulin Sensitivity in Humans. *Diabetes Care*, **2018**, 41, 398-405	14.6	36
81	Enhancing the antibacterial efficacy of isoeugenol by emulsion encapsulation. *International Journal of Food Microbiology*, **2016**, 229, 7-14	5.8	35
80	Impact of emulsifier microenvironments on acid□base equilibrium and activity of antioxidants. *Food Chemistry*, **2010**, 118, 48-55	8.5	35
79	A fungal pathogen induces systemic susceptibility and systemic shifts in wheat metabolome and microbiome composition. *Nature Communications*, **2020**, 11, 1910	17.4	35
78	Efficient stabilization of bulk fish oil rich in long-chain polyunsaturated fatty acids. *European Journal of Lipid Science and Technology*, **2008**, 110, 351-359	3	34
77	Influence of elderberry and blackcurrant concentrates on the growth of microorganisms. *Food Control*, **2005**, 16, 729-733	6.2	32
76	The formation of phenolic diterpenes in Rosmarinus officinalis L. under Mediterranean climate. *European Food Research and Technology*, **2000**, 210, 263-267	3.4	31
75	Biosynthesis and properties of a further member of the small chondroitin/dermatan sulfate proteoglycan family. *Journal of Biological Chemistry*, **1990**, 265, 22023-8	5.4	30
74	Functionality of whey proteins covalently modified by allyl isothiocyanate. Part 1 physicochemical and antibacterial properties of native and modified whey proteins at pH 2 to 7. *Food Hydrocolloids*, **2017**, 65, 130-143	10.6	29
73	Influence of mathematical models and correction factors on binding results of polyphenols and retinol with □lactoglobulin measured with fluorescence quenching. *Food Biophysics*, **2014**, 9, 158-168	3.2	29
72	Covalent Whey Protein-Rosmarinic Acid Interactions: A Comparison of Alkaline and Enzymatic Modifications on Physicochemical, Antioxidative, and Antibacterial Properties. *Journal of Food Science*, **2018**, 83, 2092-2100	3.4	27
71	Investigating the location of propyl gallate at surfaces and its chemical microenvironment by (1)H NMR. *Lipids*, **2007**, 42, 561-72	1.6	26
70	Protein oxidation during temperature-induced amyloid aggregation of beta-lactoglobulin. *Food Chemistry*, **2019**, 289, 223-231	8.5	25
69	The partitioning of emulsifiers in o/w emulsions: a comparative study of SANS, ultrafiltration and dialysis. *Journal of Colloid and Interface Science*, **2008**, 322, 294-303	9.3	25
68	Surface accumulation of milk proteins and milk protein hydrolysates at the air□water interface on a time-scale relevant for spray-drying. *Food Research International*, **2012**, 47, 140-145	7	24
67	Antimicrobial effect of emulsion-encapsulated isoeugenol against biofilms of food pathogens and spoilage bacteria. *International Journal of Food Microbiology*, **2017**, 242, 7-12	5.8	23
66	Phenolic compounds from hydrolyzed and extracted fiber-rich by-products. *LWT - Food Science and Technology*, **2012**, 47, 246-254	5.4	23

65	Impact of Phenolic Antioxidants on Structural Properties of Micellar Solutions. *Food Biophysics*, **2006**, 1, 189-201	3.2	22
64	Effect of dewaxing pretreatment on composition and stability of rice bran oil: Potential antioxidant activity of wax fraction. *European Journal of Lipid Science and Technology*, **2006**, 108, 679-686	3	22
63	Degradation of heterocyclic aromatic amines in oil under storage and frying conditions and reduction of their mutagenic potential. *Food and Chemical Toxicology*, **2007**, 45, 2245-53	4.7	21
62	Antioxidative constituents ofRosmarinus officinalis andSalvia officinalis. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1995**, 201, 548-550		20
61	Synthesis and Nrf2-inducing activity of the isothiocyanates iberverin, iberin and cheirolin. *Pharmacological Research*, **2013**, 70, 155-62	10.2	19
60	Ultrafast dynamics of UV-excited trans- and cis-ferulic acid in aqueous solutions. *Physical Chemistry Chemical Physics*, **2017**, 19, 30683-30694	3.6	18
59	Differences in binding behavior of (-)-epigallocatechin gallate to β-lactoglobulin heterodimers (AB) compared to homodimers (A) and (B). *Journal of Molecular Recognition*, **2015**, 28, 656-66	2.6	18
58	Response of abietane diterpenes to stress in Rosmarinus officinalis L.: new insights into the function of diterpenes in plants. *Free Radical Research*, **1999**, 31 Suppl, S107-12	4	18
57	Enrichment of enzymatically mineralized gellan gum hydrogels with phlorotannin-rich Ecklonia cava extract Seanol( ) to endow antibacterial properties and promote mineralization. *Biomedical Materials (Bristol)*, **2016**, 11, 045015	3.5	18
56	Influence of postharvest UV-B treatment and fermentation on secondary plant compounds in white cabbage leaves. *Food Chemistry*, **2016**, 197, 47-56	8.5	17
55	Antioxidant activities of corn fiber and wheat bran and derived extracts. *LWT - Food Science and Technology*, **2013**, 50, 132-138	5.4	17
54	Characterization of the spray drying behaviour of emulsions containing oil droplets with a structured interface. *Journal of Microencapsulation*, **2013**, 30, 325-34	3.4	17
53	β-Lactoglobulin as nanotransporter--Part II: Characterization of the covalent protein modification by allicin and diallyl disulfide. *Food Chemistry*, **2016**, 197, 1022-9	8.5	16
52	Is the antioxidative effectiveness of a bilberry extract influenced by encapsulation?. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2301-7	4.3	16
51	An extract from the Atlantic brown algae counteracts diet-induced obesity in mice via a gut related multi-factorial mechanisms. *Oncotarget*, **2017**, 8, 73501-73515	3.3	14
50	New insights into the antioxidant activity of Trolox in o/w emulsions. *Food Chemistry*, **2011**, 124, 781-787	8.5	14
49	Effect of the full refining process on rice bran oil composition and its heat stability. *European Journal of Lipid Science and Technology*, **2006**, 108, 193-199	3	14
48	Functional ethanol-induced fibrils: Influence of solvents and temperature on amyloid-like aggregation of beta-lactoglobulin. *Journal of Food Engineering*, **2020**, 270, 109764	6	14

47	□Lactoglobulin as nanotransporter--Part I: Binding of organosulfur compounds. *Food Chemistry*, **2016**, 197, 1015-21	8.5	14
46	Whey Protein Complexes with Green Tea Polyphenols: Antimicrobial, Osteoblast-Stimulatory, and Antioxidant Activities. *Cells Tissues Organs*, **2018**, 206, 106-118	2.1	12
45	Functionality of whey proteins covalently modified by allyl isothiocyanate. Part 2: Influence of the protein modification on the surface activity in an O/W system. *Food Hydrocolloids*, **2018**, 81, 286-299	10.6	11
44	□Lactoglobulin as nanotransporter for allicin: Sensory properties and applicability in food. *Food Chemistry*, **2016**, 199, 667-74	8.5	11
43	The more--the better? Estimating the inhibitory activity of alpha-tocopherol towards lipid oxidation. *Journal of Plant Physiology*, **2005**, 162, 785-9	3.6	11
42	Towards recombinantly produced milk proteins: Physicochemical and emulsifying properties of engineered whey protein beta-lactoglobulin variants. *Food Hydrocolloids*, **2021**, 110, 106132	10.6	11
41	Interaction of □Lactoglobulin with Small Hydrophobic Ligands - Influence of Covalent AITC Modification on □LG Tryptic Cleavage. *Food Biophysics*, **2014**, 9, 349-358	3.2	10
40	Antioxidant properties of differently processed spinach products. *Molecular Nutrition and Food Research*, **2002**, 46, 290-3		10
39	Increasing the emulsifying capacity of whey proteins at acidic pH values through covalent modification with allyl isothiocyanate. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2017**, 522, 514-524	5.1	9
38	Influence of Water Addition on Lipid Oxidation in Protein Oleogels. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800479	3	9
37	Cooxidation of proteins and lipids in whey protein oleogels with different water amounts. *Food Chemistry*, **2020**, 328, 127123	8.5	9
36	Validation of a two-step quality control approach for a large-scale human urine metabolomic study conducted in seven experimental batches with LC/QTOF-MS. *Bioanalysis*, **2015**, 7, 103-12	2.1	8
35	Is Perception of Sucrose and Caffeine Affected by Training or Experience? Monitoring Training Effects in Female Subjects over a Half-Year Period. *Journal of Sensory Studies*, **2013**, 28, 1-13	2.2	8
34	Application of short path distillation for recovery of polyphenols from deodorizer distillate. *European Journal of Lipid Science and Technology*, **2011**, 113, 1363-1374	3	8
33	Determination ofp-cymene-2,3-diol, thymol, and carvacrol in different foodstuffs. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1995**, 201, 544-547		8
32	Toxic Metamorphosis-How Changes from Lysosomal to Cytosolic pH Modify the Alpha-Synuclein Aggregation Pattern. *Biomacromolecules*, **2020**, 21, 4673-4684	6.9	8
31	Modelling the Effect of Process Parameters on the Wet Extrusion and Spheronisation of High-Loaded Nicotinamide Pellets Using a Quality by Design Approach. *Pharmaceutics*, **2019**, 11,	6.4	6
30	Effect of Water Addition on the Microstructure, Lipid Incorporation, and Lipid Oxidation of Corn Extrudates. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800433	3	6

29	MCT Oil Coating Improves the Oxidative Stability of Surface Lipids in Corn Extrudates. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900350	3	6
28	The threshold of amyloid aggregation of beta-lactoglobulin: Relevant factor combinations. *Journal of Food Engineering*, **2020**, 283, 110005	6	5
27	Variability of Pyrrolizidine Alkaloid Occurrence in Species of the Grass Subfamily Pooideae (Poaceae). *Frontiers in Plant Science*, **2017**, 8, 2046	6.2	5
26	Restricted suitability of BODIPY for caging in biological applications based on singlet oxygen generation. *Photochemical and Photobiological Sciences*, **2020**, 19, 1319-1325	4.2	5
25	Adjustment of triple shellac coating for precise release of bioactive substances with different physico-chemical properties in the ileocolonic region. *International Journal of Pharmaceutics*, **2019**, 564, 472-484	6.5	4
24	Effect of different reversed micelles on autooxidation and photooxidation of stripped corn oil. *Grasas Y Aceites*, **2003**, 54,	1.3	4
23	Precision Nutrition in Chronic Inflammation. *Frontiers in Immunology*, **2020**, 11, 587895	8.4	4
22	Evaluation of Antioxidative Constituents from Thyme **1996**, 70, 217		4
21	Antioxidant activity of deodorizer distillate fractions in rapeseed oil. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600273	3	3
20	Food antioxidant conjugates and lipophilized derivatives **2015**, 161-176		2
19	Purification and characterization of pepsinogen and pepsin from the stomach of rainbow trout (Oncorhynchus mykiss). *European Food Research and Technology*, **2016**, 242, 1925-1935	3.4	2
18	TRIGGERED GASTROINTESTINAL RELEASE OF ANTHOCYANINS FROM BILBERRIES (VACCINIUM MYRTILLUS L.). *Acta Horticulturae*, **2014**, 381-386	0.3	2
17	Inflammation Associated Pancreatic Tumorigenesis: Upregulation of Succinate Dehydrogenase (Subunit B) Reduces Cell Growth of Pancreatic Ductal Epithelial Cells. *Cancers*, **2019**, 12,	6.6	2
16	Amyloid aggregation of spin-labeled β-lactoglobulin. Part II: Identification of spin-labeled protein and peptide sequences after amyloid aggregation. *Food Hydrocolloids*, **2021**, 112, 106174	10.6	2
15	Differential effects of protein intake versus intake of a defined oligopeptide on FGF-21 in obese human subjects in vivo. *Clinical Nutrition*, **2021**, 40, 600-607	5.9	2
14	A metabolic axis in obesity and type 2 diabetes.. *Gut Microbes*, **2022**, 14, 2057778	8.8	2
13	Lebensmittel natürlich oder technologisch verändert? Beispiele einer Kooperation zwischen Schule und Hochschule zum Kontext Lebensmitteltechnologie. *Chemkon - Chemie Konkret, Forum Fuer Unterricht Und Didaktik*, **2017**, 24, 289-292	0.3	1
12	Changes in Protein Fluorescence in a Lipid-Protein Co-oxidizing Oleogel. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 10865-10874	5.7	1

11	Analysis of radical formation by EPR in complex starch-protein-lipid model systems and corn extrudates. *Food Chemistry*, **2020**, 331, 127314	8.5	1
10	Survey of mycotoxins in milling oats dedicated for food purposes between 2013 and 2019 by LC-MS/MS. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2021**, 38, 1934-1947	3.2	1
9	Amyloid aggregation of spin-labeled β-lactoglobulin. Part I: Influence of spin labeling on amyloid aggregation. *Food Hydrocolloids*, **2021**, 112, 106178	10.6	1
8	Whey protein (amyloid)-aggregates in oil-water systems: The process-related comminution effect. *Journal of Food Engineering*, **2021**, 311, 110730	6	1
7	Engineering amyloid and amyloid-like morphologies of β-lactoglobulin. *Food Hydrocolloids*, **2022**, 124, 107301	10.6	0
6	Interfacial Engineering for the Microencapsulation of Lipophilic Ingredients by Spray-Drying **2016**, 53-87		
5	Nutritional intervention by a novel slow-release niacin formulation beneficially alters the gut microbiome and promotes systemic metabolic effects in humans. *Diabetologie Und Stoffwechsel*, **2017**, 12, S1-S84	0.7	
4	Spray-dried capsules and extrudates as omega-3 lipids delivery systems **2021**, 321-343		
3	Analysis of Natural and Engineered Amyloid Aggregates by Spectroscopic and Scattering Techniques. *Springer Proceedings in Physics*, **2022**, 295-314	0.2	
2	Reduction of deoxynivalenol, T-2 and HT-2 toxins and associated species during commercial and laboratory de-hulling of milling oats.. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2022**, 1-21	3.2	
1	Differential Effects of Obesity, Hyperlipidaemia, Dietary Intake and Physical Inactivity on Type I Versus Type IV Allergies. *Nutrients*, **2022**, 14, 2351	6.7	