

Anneke H Martin

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

1,305
citations

430874

18
h-index

677142

22
g-index

22
all docs

22
docs citations

22
times ranked

1278
citing authors

#	ARTICLE	IF	CITATIONS
1	Network Forming Properties of Various Proteins Adsorbed at the Air/Water Interface in Relation to Foam Stability. <i>Journal of Colloid and Interface Science</i> , 2002, 254, 175-183.	9.4	228
2	Fibril Formation from Pea Protein and Subsequent Gel Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2418-2427.	5.2	138
3	Food-grade electrospinning of proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 269-275.	5.6	103
4	Conformational Aspects of Proteins at the Air/Water Interface Studied by Infrared Reflection-Absorption Spectroscopy. <i>Langmuir</i> , 2003, 19, 2922-2928.	3.5	80
5	Immobilization of casein micelles for probing their structure and interactions with polysaccharides using scanning electron microscopy (SEM). <i>Food Hydrocolloids</i> , 2006, 20, 817-824.	10.7	76
6	Gelation and interfacial behaviour of vegetable proteins. <i>Current Opinion in Colloid and Interface Science</i> , 2002, 7, 462-468.	7.4	73
7	Interfacial rheological properties and conformational aspects of soy glycinin at the air/water interface. <i>Food Hydrocolloids</i> , 2002, 16, 63-71.	10.7	70
8	Mixing whey and soy proteins: Consequences for the gel mechanical response and water holding. <i>Food Hydrocolloids</i> , 2016, 60, 216-224.	10.7	65
9	Characterization of Heat-Set Gels from RuBisCO in Comparison to Those from Other Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10783-10791.	5.2	59
10	Reprint of "Food-grade electrospinning of proteins". <i>Innovative Food Science and Emerging Technologies</i> , 2014, 24, 138-144.	5.6	57
11	Stress-Strain Curves of Adsorbed Protein Layers at the Air/Water Interface Measured with Surface Shear Rheology. <i>Langmuir</i> , 2002, 18, 1238-1243.	3.5	48
12	Comparison of the functional properties of RuBisCO protein isolate extracted from sugar beet leaves with commercial whey protein and soy protein isolates. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1568-1576.	3.5	48
13	Correlation between Mechanical Behavior of Protein Films at the Air/Water Interface and Intrinsic Stability of Protein Molecules. <i>Langmuir</i> , 2005, 21, 4083-4089.	3.5	45
14	Relating water holding of ovalbumin gels to aggregate structure. <i>Food Hydrocolloids</i> , 2016, 52, 87-94.	10.7	44
15	Microstructure and rheology of globular protein gels in the presence of gelatin. <i>Food Hydrocolloids</i> , 2016, 55, 34-46.	10.7	34
16	Modulating fracture properties of mixed protein systems. <i>Food Hydrocolloids</i> , 2015, 44, 59-65.	10.7	33
17	Gelatin increases the coarseness of whey protein gels and impairs water exudation from the mixed gel at low temperatures. <i>Food Hydrocolloids</i> , 2016, 56, 236-244.	10.7	21
18	Interactions in protein mixtures. Part II: A virial approach to predict phase behavior. <i>Food Hydrocolloids</i> , 2016, 52, 991-1002.	10.7	21

#	ARTICLE	IF	CITATIONS
19	Interactions in protein mixtures. Part I: Second virial coefficients from osmometry. Food Hydrocolloids, 2016, 52, 982-990.	10.7	20
20	Modulation of the Gelation Efficiency of Fibrillar and Spherical Aggregates by Means of Thiolation. Journal of Agricultural and Food Chemistry, 2013, 61, 11628-11635.	5.2	17
21	Modulating the aggregation behaviour to restore the mechanical response of acid induced mixed gels of sodium caseinate and soy proteins. Food Hydrocolloids, 2016, 58, 215-223.	10.7	16
22	The microstructure and rheology of homogeneous and phase separated gelatine gels. Food Hydrocolloids, 2016, 61, 311-317.	10.7	9