Anneke H Martin

List of Publications by Year
in descending order

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	Comparison of the functional properties of RuBisCO protein isolate extracted from sugar beet leaves with commercial whey protein and soy protein isolates. Journal of the Science of Food and Agriculture, 2019, 99, 1568-1576.	3.5	48
2	The microstructure and rheology of homogeneous and phase separated gelatine gels. Food Hydrocolloids, 2016, 61, 311-317.	10.7	9
3	Mixing whey and soy proteins: Consequences for the gel mechanical response and water holding. Food Hydrocolloids, 2016, 60, 216-224.	10.7	65
4	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
5	Gelatin increases the coarseness of whey protein gels and impairs water exudation from the mixed gel at low temperatures. Food Hydrocolloids, 2016, 56, 236-244.	10.7	21
6	Microstructure and rheology of globular protein gels in the presence of gelatin. Food Hydrocolloids, 2016, 55, 34-46.	10.7	34
7	Interactions in protein mixtures. Part I: Second virial coefficients from osmometry. Food Hydrocolloids, 2016, 52, 982-990.	10.7	20
8	Interactions in protein mixtures. Part II: A virial approach to predict phase behavior. Food Hydrocolloids, 2016, 52, 991-1002.	10.7	21
9	Relating water holding of ovalbumin gels to aggregate structure. Food Hydrocolloids, 2016, 52, 87-94.	10.7	44
10	Modulating fracture properties of mixed protein systems. Food Hydrocolloids, 2015, 44, 59-65.	10.7	33
11	Characterization of Heat-Set Gels from RuBisCO in Comparison to Those from Other Proteins. Journal of Agricultural and Food Chemistry, 2014, 62, 10783-10791.	5.2	59
12	Fibril Formation from Pea Protein and Subsequent Gel Formation. Journal of Agricultural and Food Chemistry, 2014, 62, 2418-2427.	5.2	138
13	Reprint of "Food-grade electrospinning of proteins". Innovative Food Science and Emerging Technologies, 2014, 24, 138-144.	5.6	57
14	Food-grade electrospinning of proteins. Innovative Food Science and Emerging Technologies, 2013, 20, 269-275.	5.6	103
15	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
16	Immobilization of casein micelles for probing their structure and interactions with polysaccharides using scanning electron microscopy (SEM). Food Hydrocolloids, 2006, 20, 817-824.	10.7	76
17	Correlation between Mechanical Behavior of Protein Films at the Air/Water Interface and Intrinsic Stability of Protein Molecules. Langmuir, 2005, 21, 4083-4089.	3.5	45
18	Conformational Aspects of Proteins at the Air/Water Interface Studied by Infrared Reflectionâ^'Absorption Spectroscopy. Langmuir, 2003, 19, 2922-2928.	3.5	80

#	Article	IF	Citations
19	Stressâˆ'Strain Curves of Adsorbed Protein Layers at the Air/Water Interface Measured with Surface Shear Rheology. Langmuir, 2002, 18, 1238-1243.	3.5	48
20	Interfacial rheological properties and conformational aspects of soy glycinin at the air/water interface. Food Hydrocolloids, 2002, 16, 63-71.	10.7	70
21	Network Forming Properties of Various Proteins Adsorbed at the Air/Water Interface in Relation to Foam Stability. Journal of Colloid and Interface Science, 2002, 254, 175-183.	9.4	228
22	Gelation and interfacial behaviour of vegetable proteins. Current Opinion in Colloid and Interface Science, 2002, 7, 462-468.	7.4	73