

# Theresa Heiden-Hecht

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4994857/publications.pdf>

Version: 2024-02-01

5  
papers

74  
citations

1936888

4  
h-index

2053342

5  
g-index

5  
all docs

5  
docs citations

5  
times ranked

55  
citing authors

#	ARTICLE	IF	CITATIONS
1	Foaming characteristics of oat protein and modification by partial hydrolysis. <i>European Food Research and Technology</i> , 2018, 244, 2095-2106.	1.6	50
2	Spray drying of emulsions: Influence of the emulsifier system on changes in oil droplet size during the drying step. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15753.	0.9	11
3	Interfacial Properties of $\beta$ -Lactoglobulin at the Oil/Water Interface: Influence of Starch Conversion Products with Varying Dextrose Equivalents. <i>Food Biophysics</i> , 2021, 16, 169-180.	1.4	5
4	Towards an improved understanding of spray-dried emulsions: Impact of the emulsifying constituent combination on characteristics and storage stability. <i>International Dairy Journal</i> , 2021, 121, 105134.	1.5	5
5	Impact of Saturation of Fatty Acids of Phosphatidylcholine and Oil Phase on Properties of $\beta$ -Lactoglobulin at the Oil/Water Interface. <i>Food Biophysics</i> , 2022, 17, 171-180.	1.4	3