

Doungla E Ngoumazong

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

10
papers

688
citations

9
h-index

10
g-index

10
ext. papers

788
ext. citations

9.7
avg, IF

3.48
L-index

#	Paper	IF	Citations
10	The Emulsifying and Emulsion-Stabilizing Properties of Pectin: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 705-718	16.4	163
9	The Effect of Endogenous Pectinases on the Consistency of Tomato-Carrot Purée Mixes. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2570-2580	5.1	10
8	Rheological properties of Ca ²⁺ -gels of partially methylesterified polygalacturonic acid: Effect of mixed patterns of methylesterification. <i>Carbohydrate Polymers</i> , 2012 , 88, 37-45	10.3	7
7	Stiffness of Ca(2+)-pectin gels: combined effects of degree and pattern of methylesterification for various Ca(2+) concentrations. <i>Carbohydrate Research</i> , 2012 , 348, 69-76	2.9	54
6	Effect of de-methylesterification on network development and nature of Ca ²⁺ -pectin gels: Towards understanding structure-function relations of pectin. <i>Food Hydrocolloids</i> , 2012 , 26, 89-98	10.6	70
5	Effect of debranching on the rheological properties of Ca ²⁺ -pectin gels. <i>Food Hydrocolloids</i> , 2012 , 26, 44-53	10.6	42
4	Anti-homogalacturonan antibodies: A way to explore the effect of processing on pectin in fruits and vegetables?. <i>Food Research International</i> , 2011 , 44, 225-234	7	39
3	Quantifying structural characteristics of partially de-esterified pectins. <i>Food Hydrocolloids</i> , 2011 , 25, 434-443	10.6	47
2	Fine-tuning the properties of pectin-calcium gels by control of pectin fine structure, gel composition and environmental conditions. <i>Trends in Food Science and Technology</i> , 2010 , 21, 219-228	15.3	154
1	Influence of intrinsic and extrinsic factors on rheology of pectin-calcium gels. <i>Food Hydrocolloids</i> , 2009 , 23, 2069-2077	10.6	102