

Kitti TÄŕÄŕk

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

406
citations

687363

13
h-index

752698

20
g-index

29
all docs

29
docs citations

29
times ranked

492
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in protein composition among wheat (<i>Triticum aestivum</i> L.) cultivars to identify cultivars suitable as reference material for wheat gluten analysis. <i>Food Chemistry</i> , 2018, 267, 387-394.	8.2	62
2	Protein-transitions in and out of the dough matrix in wheat flour mixing. <i>Food Chemistry</i> , 2017, 217, 542-551.	8.2	35
3	Pentosan extraction from rye bran on pilot scale for application in gluten-free products. <i>Food Hydrocolloids</i> , 2014, 35, 606-612.	10.7	32
4	Identification of the factors affecting the analytical results of food allergen ELISA methods. <i>European Food Research and Technology</i> , 2015, 241, 127-136.	3.3	29
5	Protein interactions during flour mixing using wheat flour with altered starch. <i>Food Chemistry</i> , 2017, 231, 247-257.	8.2	25
6	Expressed A γ HMW glutenin subunit in Australian wheat cultivars indicates a positive effect on wheat quality. <i>Journal of Cereal Science</i> , 2018, 79, 494-500.	3.7	25
7	Development of Incurred Reference Material for Improving Conditions of Gluten Quantification. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 382-387.	1.5	22
8	Optimization of Arabinoxylan Isolation from Rye Bran by Adapting Extraction Solvent and Use of Enzymes. <i>Journal of Food Science</i> , 2017, 82, 2562-2568.	3.1	20
9	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. <i>Food Hydrocolloids</i> , 2018, 80, 33-41.	10.7	18
10	Development and characterization of wheat lines with increased levels of arabinoxylan. <i>Euphytica</i> , 2017, 213, 1.	1.2	16
11	Towards development of incurred materials for quality assurance purposes in the analysis of food allergens. <i>Analytica Chimica Acta</i> , 2010, 672, 25-29.	5.4	13
12	Investigation of incurred single- and multi-component model food matrices for determination of food proteins triggering allergy and coeliac disease. <i>European Food Research and Technology</i> , 2014, 239, 923-932.	3.3	13
13	Characterisation and comparison of selected wheat (<i>Triticum aestivum</i> L.) cultivars and their blends to develop a gluten reference material. <i>Food Chemistry</i> , 2020, 313, 126049.	8.2	13
14	Chemical and rheological characterization of arabinoxylan isolates from rye bran. <i>Chemical and Biological Technologies in Agriculture</i> , 2017, 4, .	4.6	12
15	ELISA response and gliadin composition of different wheat cultivars grown in multiple harvest years. <i>Acta Alimentaria</i> , 2017, 46, 187-195.	0.7	11
16	Stability analysis of wheat lines with increased level of arabinoxylan. <i>PLoS ONE</i> , 2020, 15, e0232892.	2.5	11
17	Investigation of the effects of food processing and matrix components on the analytical results of ELISA using an incurred gliadin reference material candidate. <i>Acta Alimentaria</i> , 2015, 44, 390-399.	0.7	10
18	Possibilities and barriers in fibre-targeted breeding: Characterisation of arabinoxylans in wheat varieties and their breeding lines. <i>Journal of Cereal Science</i> , 2019, 86, 117-123.	3.7	8

#	ARTICLE	IF	CITATIONS
19	Variability and cluster analysis of arabinoxylan content and its molecular profile in crossed wheat lines. <i>Journal of Cereal Science</i> , 2020, 95, 103074.	3.7	7
20	Comparison of the arabinoxylan composition and physical properties of old and modern bread wheat (<i>Triticum aestivum</i> L.) and landraces genotypes. <i>Cereal Chemistry</i> , 2020, 97, 505-514.	2.2	7
21	Adaptive traits do not mitigate the decline in bread wheat quality under elevated CO ₂ . <i>Journal of Cereal Science</i> , 2019, 88, 24-30.	3.7	6
22	Further Steps Toward the Development of Gluten Reference Materials “Wheat Flours or Protein Isolates?”. <i>Frontiers in Plant Science</i> , 2020, 11, 906.	3.6	6
23	Evaluation of carbohydrate properties and end-use quality of hexaploid triticale and its relationship to solvent retention capacity. <i>Journal of Cereal Science</i> , 2018, 84, 95-102.	3.7	5
24	Identification of key effects causing weak performance of allergen analysis in processed food matrices. <i>Acta Alimentaria</i> , 2016, 45, 45-53.	0.7	0
25	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
26	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
27	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
28	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0