Kitti TÃ¶rÃ¶k

List of Publications by Year
in descending order

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	Characterisation and comparison of selected wheat (Triticum aestivum L.) cultivars and their blends to develop a gluten reference material. Food Chemistry, 2020, 313, 126049.	8.2	13
2	Variability and cluster analysis of arabinoxylan content and its molecular profile in crossed wheat lines. Journal of Cereal Science, 2020, 95, 103074.	3.7	7
3	Further Steps Toward the Development of Gluten Reference Materials â€“ Wheat Flours or Protein Isolates?. Frontiers in Plant Science, 2020, 11, 906.	3.6	6
4	Stability analysis of wheat lines with increased level of arabinoxylan. PLoS ONE, 2020, 15, e0232892.	2.5	11
5	Comparison of the arabinoxylan composition and physical properties of old and modern bread wheat (Triticum aestivum L.) and landraces genotypes. Cereal Chemistry, 2020, 97, 505-514.	2.2	7
6	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
7	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
8	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
9	Stability analysis of wheat lines with increased level of arabinoxylan. , 2020, 15, e0232892.		0
10	Adaptive traits do not mitigate the decline in bread wheat quality under elevated CO2. Journal of Cereal Science, 2019, 88, 24-30.	3.7	6
11	Possibilities and barriers in fibre-targeted breeding: Characterisation of arabinoxylans in wheat varieties and their breeding lines. Journal of Cereal Science, 2019, 86, 117-123.	3.7	8
12	Characterization of rheological properties of rye arabinoxylans in buckwheat model systems. Food Hydrocolloids, 2018, 80, 33-41.	10.7	18
13	Expressed Ay HMW glutenin subunit in Australian wheat cultivars indicates a positive effect on wheat quality. Journal of Cereal Science, 2018, 79, 494-500.	3.7	25
14	Variation in protein composition among wheat (Triticum aestivum L.) cultivars to identify cultivars suitable as reference material for wheat gluten analysis. Food Chemistry, 2018, 267, 387-394.	8.2	62
15	Evaluation of carbohydrate properties and end-use quality of hexaploid triticale and its relationship to solvent retention capacity. Journal of Cereal Science, 2018, 84, 95-102.	3.7	5
16	Chemical and rheological characterization of arabinoxylan isolates from rye bran. Chemical and Biological Technologies in Agriculture, 2017, 4, .	4.6	12
17	Protein interactions during flour mixing using wheat flour with altered starch. Food Chemistry, 2017, 231, 247-257.	8.2	25
18	Optimization of Arabinoxylan Isolation from Rye Bran by Adapting Extraction Solvent and Use of Enzymes. Journal of Food Science, 2017, 82, 2562-2568.	3.1	20

#	Article	IF	Citations
19	ELISA response and gliadin composition of different wheat cultivars grown in multiple harvest years. Acta Alimentaria, 2017, 46, 187-195.	0.7	11
20	Development and characterization of wheat lines with increased levels of arabinoxylan. Euphytica, 2017, 213, 1.	1.2	16
21	Protein-transitions in and out of the dough matrix in wheat flour mixing. Food Chemistry, 2017, 217, 542-551.	8.2	35
22	Identification of key effects causing weak performance of allergen analysis in processed food matrices. Acta Alimentaria, 2016, 45, 45-53.	0.7	0
23	Identification of the factors affecting the analytical results of food allergen ELISA methods. European Food Research and Technology, 2015, 241, 127-136.	3.3	29
24	Investigation of the effects of food processing and matrix components on the analytical results of ELISA using an incurred gliadin reference material candidate. Acta Alimentaria, 2015, 44, 390-399.	0.7	10
25	Investigation of incurred single- and multi-component model food matrices for determination of food proteins triggering allergy and coeliac disease. European Food Research and Technology, 2014, 239, 923-932.	3.3	13
26	Pentosan extraction from rye bran on pilot scale for application inÂgluten-free products. Food Hydrocolloids, 2014, 35, 606-612.	10.7	32
27	Development of Incurred Reference Material for Improving Conditions of Gluten Quantification. Journal of AOAC INTERNATIONAL, 2012, 95, 382-387.	1.5	22
28	Towards development of incurred materials for quality assurance purposes in the analysis of food allergens. Analytica Chimica Acta, 2010, 672, 25-29.	5.4	13