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List of Publications by Year in descending order

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8
papers

201
citations

1478505

6
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

224
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of selected process parameters on solubility and heat stability of pea protein isolate. LWT - Food Science and Technology, 2019, 102, 246-253.	5.2	56
2	Thermal denaturation of bovine immunoglobulin G and its association with other whey proteins. Food Hydrocolloids, 2017, 72, 350-357.	10.7	53
3	Structural changes of native milk proteins subjected to controlled shearing and heating. Food Research International, 2018, 114, 151-158.	6.2	33
4	Thermal denaturation of bovine β -lactoglobulin in different protein mixtures in relation to antigenicity. International Dairy Journal, 2019, 91, 89-97.	3.0	23
5	Impact of controlled shearing on solubility and heat stability of pea protein isolate dispersed in solutions with adjusted ionic strength. Food Research International, 2019, 125, 108522.	6.2	22
6	Shearing accelerates denaturation of β -lactoglobulin and α -lactalbumin in skim milk during heating. International Dairy Journal, 2020, 105, 104674.	3.0	8
7	Effects of pressurized thermal processing on native proteins of raw skim milk and its concentrate. Journal of Dairy Science, 2021, 104, 2834-2842.	3.4	4
8	Shear-induced structural changes and denaturation of bovine immunoglobulin G and serum albumin at different temperatures. Food Hydrocolloids, 2022, 124, 107283.	10.7	2