

Susanne W Bruun

List of Publications by Year in descending order

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17
papers

458
citations

759055

12
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940416

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18
all docs

18
docs citations

18
times ranked

666
citing authors

#	ARTICLE	IF	CITATIONS
1	Large Gliadin Peptides Detected in the Pancreas of NOD and Healthy Mice following Oral Administration. <i>Journal of Diabetes Research</i> , 2016, 2016, 1-11.	1.0	24
2	The complex interplay between ligand binding and conformational structure of the folate binding protein (folate receptor): Biological perspectives. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2015, 1854, 1249-1259.	1.1	7
3	The interrelationship between ligand binding and self-association of the folate binding protein. The role of detergent-tryptophan interaction. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2011, 1810, 1330-1339.	1.1	8
4	Cooperative formation of native-like tertiary contacts in the ensemble of unfolded states of a four-helix protein. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2010, 107, 13306-13311.	3.3	42
5	A Chemometric Analysis of Ligand-Induced Changes in Intrinsic Fluorescence of Folate Binding Protein Indicates a Link between Altered Conformational Structure and Physico-Chemical Characteristics. <i>Applied Spectroscopy</i> , 2009, 63, 1315-1322.	1.2	19
6	Determination of moisture content of lyophilized allergen vaccines by NIR spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 46, 592-596.	1.4	48
7	Using near Infrared Spectroscopy for the Study of Protein Structures during Gluten Hydration. <i>NIR News</i> , 2008, 19, 4-6.	1.6	1
8	Using near Infrared Spectroscopy for the Study of Salt Perturbation of Gluten Structures. <i>NIR News</i> , 2008, 19, 10-12.	1.6	5
9	Analysis of Protein Structures and Interactions in Complex Food by Near-Infrared Spectroscopy. 2. Hydrated Gluten. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7244-7251.	2.4	25
10	Analysis of Protein Structures and Interactions in Complex Food by Near-Infrared Spectroscopy. 1. Gluten Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7234-7243.	2.4	55
11	Peptide binding specificity of the chaperone calreticulin. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2007, 1774, 701-713.	1.1	25
12	Application of Near-Infrared and Fourier Transform Infrared Spectroscopy in the Characterization of Ligand-Induced Conformation Changes in Folate Binding Protein Purified from Bovine Milk: Influence of Buffer Type and pH. <i>Applied Spectroscopy</i> , 2006, 60, 737-746.	1.2	13
13	Correcting Attenuated Total Reflection-Fourier Transform Infrared Spectra for Water Vapor and Carbon Dioxide. <i>Applied Spectroscopy</i> , 2006, 60, 1029-1039.	1.2	70
14	Pre-processing in biochemometrics: correction for path-length and temperature effects of water in FTIR bio-spectroscopy by EMSC. <i>Journal of Chemometrics</i> , 2006, 20, 402-417.	0.7	43
15	Multivariate approaches in plant science. <i>Phytochemistry</i> , 2004, 65, 1531-1548.	1.4	48
16	Multivariate Approaches in Plant Science. <i>ChemInform</i> , 2004, 35, no.	0.1	0
17	Antigenic Specificity of Serum Antibodies in Mice Fed Soy Protein. <i>International Archives of Allergy and Immunology</i> , 2003, 132, 58-67.	0.9	25