Kati Katina

List of Publications by Year
in descending order

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		94269	123241
83	4,059	37	61
papers	citations	h-index	g-index

85	85	85	3245
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Sourdough and cereal fermentation in a nutritional perspective. Food Microbiology, 2009, 26, 693-699.	2.1	429
2	In situ production and analysis of Weissella confusa dextran in wheat sourdough. Food Microbiology, 2009, 26, 734-743.	2.1	206
3	Process-induced changes on bioactive compounds in whole grain rye. Proceedings of the Nutrition Society, 2003, 62, 117-122.	0.4	203
4	Effect of Baking Method and Fermentation on Folate Content of Rye and Wheat Breads. Cereal Chemistry, 2004, 81, 134-139.	1.1	135
5	Fermented Wheat Bran as a Functional Ingredient in Baking. Cereal Chemistry, 2012, 89, 126-134.	1.1	128
6	Improvement of the protein quality of wheat bread through faba bean sourdough addition. LWT - Food Science and Technology, 2017, 82, 296-302.	2.5	117
7	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. Food and Nutrition Research, 2009, 53, 1912.	1.2	98
8	Influence of particle size on bioprocess induced changes on technological functionality of wheat bran. Food Microbiology, 2014, 37, 69-77.	2.1	89
9	Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. Scientific Reports, 2016, 6, 32452.	1.6	84
10	Degradation of HMW Glutenins During Wheat Sourdough Fermentations. Cereal Chemistry, 2004, 81, 87-93.	1.1	83
11	Postprandial differences in the plasma metabolome of healthy Finnish subjects after intake of a sourdough fermented endosperm rye bread versus white wheat bread. Nutrition Journal, 2011, 10, 116.	1.5	83
12	Sourdough fermentation of wholemeal wheat bread increases solubility of arabinoxylan and protein and decreases postprandial glucose and insulin responses. Journal of Cereal Science, 2010, 51, 152-158.	1.8	79
13	Impact of Enzymatic and Microbial Bioprocessing on Protein Modification and Nutritional Properties of Wheat Bran. Journal of Agricultural and Food Chemistry, 2015, 63, 8685-8693.	2.4	78
14	Relationship between sensory perception and flavour-active volatile compounds of germinated, sourdough fermented and native rye following the extrusion process. LWT - Food Science and Technology, 2003, 36, 533-545.	2.5	77
15	Changes in bran structure by bioprocessing with enzymes and yeast modifies the inÂvitro digestibility and fermentability of bran protein and dietary fibre complex. Journal of Cereal Science, 2013, 58, 200-208.	1.8	74
16	Metabolic profiling of sourdough fermented wheat and rye bread. Scientific Reports, 2018, 8, 5684.	1.6	73
17	Dextran produced in situ as a tool to improve the quality of wheat-faba bean composite bread. Food Hydrocolloids, 2018, 84, 396-405.	5.6	72
18	Bran bioprocessing for enhanced functional properties. Current Opinion in Food Science, 2015, 1, 50-55.	4.1	69

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19	Functional food applications of dextran from Weissella cibaria RBA12 from pummelo (Citrus maxima). International Journal of Food Microbiology, 2017, 242, 124-131.	2.1	66
20	Rye and health - Where do we stand and where do we go?. Trends in Food Science and Technology, 2018, 79, 78-87.	7.8	66
21	Flavor challenges in extruded plantâ€based meat alternatives: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2898-2929.	5.9	66
22	Effect of bioprocessing and particle size on the nutritional properties of wheat bran fractions. Innovative Food Science and Emerging Technologies, 2014, 25, 19-27.	2.7	64
23	Milling fractionation of rye produces different sensory profiles of both flour and bread. LWT - Food Science and Technology, 2003, 36, 577-583.	2.5	61
24	In situ synthesis of exopolysaccharides by Leuconostoc spp. and Weissella spp. and their rheological impacts in fava bean flour. International Journal of Food Microbiology, 2017, 248, 63-71.	2.1	61
25	Enrichment of biscuits and juice with oat Î²-glucan enhances postprandial satiety. Appetite, 2014, 75, 150-156.	1.8	60
26	Influence of dextran synthesized in situ on the rheological, technological and nutritional properties of whole grain pearl millet bread. Food Chemistry, 2019, 285, 221-230.	4.2	60
27	Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. International Journal of Food Microbiology, 2017, 248, 10-21.	2.1	54
28	Manufacture and characterization of pasta made with wheat flour rendered gluten-free using fungal proteases and selected sourdough lactic acid bacteria. Journal of Cereal Science, 2014, 59, 79-87.	1.8	51
29	Influence of fermented faba bean flour on the nutritional, technological and sensory quality of fortified pasta. Food and Function, 2017, 8, 860-871.	2.1	46
30	Biochemical characterization and technofunctional properties of bioprocessed wheat bran protein isolates. Food Chemistry, 2019, 289, 103-111.	4.2	45
31	Characterization of indigenous Pediococcus pentosaceus, Leuconostoc kimchii, Weissella cibaria and Weissella confusa for faba bean bioprocessing. International Journal of Food Microbiology, 2019, 302, 24-34.	2.1	44
32	The Postprandial Plasma Rye Fingerprint Includes Benzoxazinoid-Derived Phenylacetamide Sulfates. Journal of Nutrition, 2014, 144, 1016-1022.	1.3	42
33	Rye bran as fermentation matrix boosts in situ dextran production by Weissella confusa compared to wheat bran. Applied Microbiology and Biotechnology, 2016, 100, 3499-3510.	1.7	42
34	Effect of Bioprocessing on the In Vitro Colonic Microbial Metabolism of Phenolic Acids from Rye Bran Fortified Breads. Journal of Agricultural and Food Chemistry, 2017, 65, 1854-1864.	2.4	41
35	Co-fermentation of Propionibacterium freudenreichii and Lactobacillus brevis in Wheat Bran for in situ Production of Vitamin B12. Frontiers in Microbiology, 2019, 10, 1541.	1.5	41
36	Dynamic texture perception in plant-based yogurt alternatives: Identifying temporal drivers of liking by TDS. Food Quality and Preference, 2020, 86, 104019.	2.3	40

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37	Influence of Bioprocessed Wheat Bran on the Physical and Chemical Properties of Dough and on Wheat Bread Texture. Cereal Chemistry, 2014, 91, 115-123.	1.1	39
38	Exopolysaccharides Production during the Fermentation of Soybean and Fava Bean Flours by Leuconostoc mesenteroides DSM 20343. Journal of Agricultural and Food Chemistry, 2017, 65, 2805-2815.	2.4	39
39	Impact of in situ produced exopolysaccharides on rheology and texture of fava bean protein concentrate. Food Research International, 2019, 115, 191-199.	2.9	39
40	Comparison of postprandial phenolic acid excretions and glucose responses after ingestion of breads with bioprocessed or native rye bran. Food and Function, 2013, 4, 972.	2.1	38
41	Postprandial glucose metabolism and SCFA after consuming wholegrain rye bread and wheat bread enriched with bioprocessed rye bran in individuals with mild gastrointestinal symptoms. Nutrition Journal, 2014, 13, 104.	1.5	38
42	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. Frontiers in Microbiology, 2017, 8, 2461.	1.5	36
43	Cloning and Characterization of a Weissella confusa Dextransucrase and Its Application in High Fibre Baking. PLoS ONE, 2015, 10, e0116418.	1.1	35
44	In situ fortification of vitamin B12 in wheat flour and wheat bran by fermentation with Propionibacterium freudenreichii. Journal of Cereal Science, 2018, 81, 133-139.	1.8	35
45	Changes in the phytochemical profile of rye bran induced by enzymatic bioprocessing and sourdough fermentation. Food Research International, 2016, 89, 1106-1115.	2.9	33
46	The effect of in situ produced dextran on flavour and texture perception of wholegrain sorghum bread. Food Hydrocolloids, 2020, 106, 105913.	5.6	32
47	Challenges and opportunities for wheat alternative grains in breadmaking: Ex-situ- versus in-situ-produced dextran. Trends in Food Science and Technology, 2021, 113, 232-244.	7.8	32
48	Basic knowledge models for the design of bread texture. Trends in Food Science and Technology, 2014, 36, 5-14.	7.8	31
49	Interactions between fava bean protein and dextrans produced by Leuconostoc pseudomesenteroides DSM 20193 and Weissella cibaria Sj 1b. Carbohydrate Polymers, 2018, 190, 315-323.	5.1	31
50	The role of oxygen in the liquid fermentation of wheat bran. Food Chemistry, 2014, 153, 424-431.	4.2	28
51	Antifungal effect of bioprocessed surplus bread as ingredient for bread-making: Identification of active compounds and impact on shelf-life. Food Control, 2020, 118, 107437.	2.8	28
52	Performance of Leuconostoc citreum FDR241 during wheat flour sourdough type I propagation and transcriptional analysis of exopolysaccharides biosynthesis genes. Food Microbiology, 2018, 76, 164-172.	2.1	27
53	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. Food and Nutrition Research, 2009, 53, .	1.2	27
54	Waste bread recycling as a baking ingredient by tailored lactic acid fermentation. International Journal of Food Microbiology, 2020, 327, 108652.	2.1	26

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55	Fermentation of cereal, pseudo-cereal and legume materials with Propionibacterium freudenreichii and Levilactobacillus brevis for vitamin B12 fortification. LWT - Food Science and Technology, 2021, 137, 110431.	2.5	26
56	Effect of laccase and transglutaminase on the textural and water-binding properties of cooked chicken breast meat gels. European Food Research and Technology, 2007, 225, 75-83.	1.6	23
57	In situ production of vitamin B12 and dextran in soya flour and rice bran: A tool to improve flavour and texture of B12-fortified bread. LWT - Food Science and Technology, 2022, 161, 113407.	2.5	22
58	Distinct Characteristics of Rye and Wheat Breads Impact on Their in Vitro Gastric Disintegration and in Vivo Glucose and Insulin Responses. Foods, 2016, 5, 24.	1.9	21
59	Effect of Hydrolyzing Enzymes on Wheat Bran Cell Wall Integrity and Protein Solubility. Cereal Chemistry, 2016, 93, 162-171.	1.1	20
60	Brewersâ€™ spent grain as substrate for dextran biosynthesis by Leuconostoc pseudomesenteroides DSM20193 and Weissella confusa A16. Microbial Cell Factories, 2021, 20, 23.	1.9	19
61	Optimization of Isomaltooligosaccharide Size Distribution by Acceptor Reaction of Weissella confusa Dextransucrase and Characterization of Novel Î±-(1â†'2)-Branched Isomaltooligosaccharides. Journal of Agricultural and Food Chemistry, 2016, 64, 3276-3286.	2.4	18
62	Possibilities of reducing amounts of vicine and convicine in faba bean suspensions and sourdoughs. European Food Research and Technology, 2019, 245, 1507-1518.	1.6	18
63	Effects of alkylresorcinols on volume and structure of yeast-leavened bread. Journal of the Science of Food and Agriculture, 2011, 91, 226-232.	1.7	16
64	Nutritional Aspects of Cereal Fermentation with Lactic Acid Bacteria and Yeast. , 2013, , 229-244.		16
65	Glycosylated Benzoxazinoids Are Degraded during Fermentation of Wheat Bran. Journal of Agricultural and Food Chemistry, 2015, 63, 5943-5949.	2.4	15
66	Bioprocessing of bran with exopolysaccharide producing microorganisms as a tool to improve expansion and textural properties of extruded cereal foams with high dietary fibre content. LWT - Food Science and Technology, 2017, 77, 170-177.	2.5	14
67	Cascade extraction of proteins and feruloylated arabinoxylans from wheat bran. Food Chemistry, 2020, 333, 127491.	4.2	14
68	The effect of structure and texture on the breakdown pattern during mastication and impacts on in vitro starch digestibility of high fibre rye extrudates. Food and Function, 2019, 10, 1958-1973.	2.1	12
69	Process-Induced Changes in the Quantity and Characteristics of Grain Dietary Fiber. Foods, 2021, 10, 2566.	1.9	12
70	Physicochemical Properties and Mouthfeel in Commercial Plant-Based Yogurts. Foods, 2022, 11, 941.	1.9	12
71	HealthBread: Wholegrain and high fibre breads with optimised textural quality. Journal of Cereal Science, 2017, 78, 57-65.	1.8	10
72	Biosynthesis of Î³-aminobutyric acid by lactic acid bacteria in surplus bread and its use in bread making. Journal of Applied Microbiology, 2022, 133, 76-90.	1.4	7

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73	Process-Induced Changes in Rye Foodsâ€"Rye Baking. , 2014, , 7-21.		6
74	The molecular state of gelatinized starch in surplus bread affects bread recycling potential. LWT - Food Science and Technology, 2021, 150, 112071.	2.5	6
75	Structure modeling and functional analysis of recombinant dextransucrase from Weissella confusa Cab3 expressed in Lactococcus lactis. Preparative Biochemistry and Biotechnology, 2016, 46, 822-832.	1.0	5
76	Basic Knowledge Models for the Processing of Bread as a Solid Foam. Key Engineering Materials, 2014, 611-612, 901-908.	0.4	4
77	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. Public Health Nutrition, 2021, 24, 834-844.	1.1	4
78	Functionality and economic feasibility of enzymatically hydrolyzed waste bread as a sugar replacer in wheat bread making. Journal of Food Processing and Preservation, 0, , .	0.9	4
79	The role of dextran and maltosyl-isomalto-oligosaccharides on the structure of bread enriched with surplus bread. Food Hydrocolloids, 2022, 133, 107944.	5.6	3
80	Influence of Germination Conditions on the Bioactivity of Rye. , 0, , 229-240.		2
81	Preface: Sourdough â€“ multifunctional process technology for future food challenges. Food Microbiology, 2014, 37, 1.	2.1	2
82	Sourdough Bread in Finland and Eastern Europe. , 2003, , .		1
83	(Bio)processing as Tool to Tailor Cereal Flavour. , 2008, , 21-23.		0